

UCI Catering

EVENT MENU





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$52.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

DELICIOUS DAWN

Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

AM PERK UP

Granola Bars v	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) v EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips v	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

MEETING WRAP UP \$49.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 guests or more.

MORNING MINI

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Scones v	100-110 Cal each
Build your own Yogurt Parfaits v	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-70 Cal each
Assorted Whole Fruit VG PF	45-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$39.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

SIMPLE CONTINENTAL

Assorted Mini Pastries to include Mini Danish, Mini Scones and Mini Muffins	80-170 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, and Assorted Craveworthy Cookies	
Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving



ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
THROUGHOUT THE DAY.

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 20 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$11.49

Assorted Mini Pastries to include Mini Danish, Mini Scones and Mini Muffins	80-170 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

MINI CONTINENTAL \$14.49

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Scones v	100-180 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

NEW YORKER \$18.49

Plain and Everything Bagels v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water with Assorted Teas	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$42.99 PER DOZEN	290-450 Cal each
Assorted Pastries v \$4.99 PER PERSON	210-530 Cal each
Assorted Greek Yogurt Cups v \$4.49	90-110 Cal each
Chopped Fruit Salad - per person VG \$5.49	40 Cal/2.5 oz. serving
Vegan Banana Walnut Bread (Individual) - each VG \$5.79	300 Cal each
Gourmet Breakfast Pastry Assortment - per person v \$5.99	70-150 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$18.79

Assorted Mini Pastries to include Mini Danish,	
Mini Scones and Mini Muffins	80-170 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water	
with Assorted Teas	0 Cal/8 oz. serving

LATIN BREAKFAST \$17.79

Strawberry Melon Salad v EW	40 Cal/3 oz. serving
Black Beans	90 Cal/3 oz. serving
Sausage Links	120 Cal each
Choice of One (1) Breakfast Entrée:	
Chilaquiles Rojo with Cage-Free Eggs	320 Cal/6.9 oz. serving
Chorizo Breakfast Scramble	660 Cal/10.9 oz. serving
Fire-Roasted Salsa vg	10 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water	
with Assorted Teas	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$19.49

Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Pork Breakfast Sausage	180 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee and Choice of Decaf or Hot Water	
with Assorted Teas	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 20 guests or more.

MEDITERRANEAN BRUNCH DISPLAY **\$69.99 PER 12**

Display of Pita, Hummus, Hard-Boiled Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil, Date-Pecan Dip and Lemon **PF**

350 Cal/5.3 oz. serving

YOGURT PARFAIT BAR **\$9.99 PER PERSON**

Choice of Two (2) Yogurt Flavors:

Greek Yogurt V	60 Cal/4 oz. serving
Strawberry Yogurt V	80 Cal/4 oz. serving
Vanilla Yogurt V	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey V	50 Cal/0.5 oz. serving
Granola V	110 Cal/1 oz. serving

BREAKFAST BURRITOS **\$9.99 PER PERSON**

Choice of Two (2) Breakfast Burritos:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo V	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar V	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto V EW PF	430 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$18.79

Build your own Sandwich. Includes One (1) Side Salad, Chips and Beverages.

Choice of One (1) Side Salad (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup and Brownie

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Brownie v	250 Cal each
Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing	640 Cal/10.5 oz. serving
\$23.99	
Peach BBQ Chicken Salad: Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa served with BBQ Vinaigrette \$21.99	710 Cal/11.75 oz. serving
Mediterranean Chicken & Grain Salad: Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives served with Lemon Garlic Vinaigrette EW PF \$20.99	340 Cal each/7 oz. serving

Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$17.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips and Assorted Craveworthy Cookies

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$21.79

Choice of Three (3) Classic Sandwiches and One (1) Side Salad accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Beverages

Choice of One (1) Side Salad (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Turkey and Swiss Sandwich	520 Cal each
Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread	410 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Chicken Tinga Roll with Jalapenos and Guacamole	510 Cal each
Vegetable Bruschetta Baguette with a Spicy Sriracha v	680 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$24.79

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Ciabatta	720 Cal each
Roasted Steak and Chimichurri Roll	540 Cal each
Steak, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Tabbouleh with Quinoa, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	110 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

*All packages include necessary accompaniments and condiments.

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes appropriate condiments and choice of beverages.

PACIFIC COAST COLLECTION \$24.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray V PF	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

SABOR CANTINA \$27.99

Tortilla Chips VG	280 Cal/3 oz. serving
Select Two (2) Salsas:	
Fire Roasted Salsa VG	10 Cal/1 oz. serving
Grilled Pineapple Salsa VG	25 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Macha VG	190 Cal/8 oz. serving
Black Bean, Jicama & Corn Salad VG EW PF	90 Cal/3.25 oz. serving
Sofrito Black Beans and Rice VG EW	160 Cal/3.5 oz. serving
Select Two (2) Empanadas:	
Mini Beef Empanada	80 Cal each
Mini Chicken Empanadas	70 Cal each
Mini Vegetable Empanadas	70 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each

BBQ NATION \$28.99

Choice of One (1) Salad:	
Potato Salad V	240 Cal/4.25 oz. serving
Sweet Potato Salad V PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Lexington Slaw VG EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin V	220 Cal each
Southern Biscuits V	190 Cal each
Texas Toast VG	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	510 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches V	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce V	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each



BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes appropriate condiments and choice of beverages.

SPRING FLING \$27.99

Choice of Two (2) Sides:

Asian Edamame Salad V EW PF	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad V EW PF	50 Cal/2 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté VG EW PF	60 Cal/4 oz. serving

Choice of Two (2) Entrées:

Grilled BBQ Pork Chops EW	180 Cal each
Grilled Montreal Cod EW	110 Cal/3 oz. serving
Crispy Five Spice Tofu VG EW PF	340 Cal/5 oz. serving
Eggplant Meatball VG EW PF	50 Cal each
Beef Tri-Tip Chimichurri	200 Cal/3 oz. serving
Grilled Peri Peri Chicken EW	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise V	150 Cal/1 oz. serving
Green Chile Relish VG	15 Cal/1 oz. serving
Chermoula Crema V	40 Cal/1 oz. serving
Harissa Aioli V	160 Cal/1 oz. serving
Peri Peri Sauce VG	40 Cal/1 oz. serving

Chocolate Chip Cookie Brownies **V**

280 Cal each

EASTERN DELIGHTS \$27.99

Asian Chopped Salad with Ginger Miso V EW PF	300 Cal/8.7 oz. serving
Sesame Noodles with Vegetables EW PF	250 Cal/8.75 oz. serving

Choice of Rice:

White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving

Spicy Szechuan Shrimp with Broccoli, Carrots and Onion **PF**

80 Cal/3.75 oz. serving

Szechuan Tofu **VG**

110 Cal/3.62 oz. serving

Fortune Cookies

20 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes appropriate condiments and choice of beverages.

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$26.99

Greek Chickpea Salad V PF	110 Cal/3.25 oz. serving
Vegetable Platter V PF	120 Cal/5 oz. serving
Roasted Red Pepper Hummus VG EW PF	230 Cal/4 oz. serving
Greek Pita with Feta Cheese and a Red Wine Vinaigrette V EW PF	170 Cal each
Choice of One (1) Entrée:	
Beef Kofta Pita with Tzatziki and Hummus	400 Cal each
Chicken Souvlaki Pita with Tzatziki and Hummus	400 Cal each
Iced Craveworthy Lemon Cookies V	260 Cal each

NORTHERN ITALIAN BUFFET \$28.99

Mediterranean Salad with a Greek Vinaigrette V	110 Cal/3.25 oz. serving
Garlic Breadsticks V	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal each

YUCATAN BOWL \$28.99

Romaine Lettuce Salad VG	15 Cal/3 oz. serving
Avocado Ranch Dressing V	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo VG	230 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie V	220 Cal each

ASIAN ACCENTS \$29.79

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Assorted Dessert Bars V	80-160 Cal each

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BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Caprese Salad (Seasonal - available April to September) PF	150 Cal/3 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette (Seasonal - available October to March)	80 Cal/3 oz. serving

BUFFET ENTREES

Fried Chicken with Cracked Pepper Country Gravy \$27.49	510 Cal/5.75 oz. serving
Chicken Mushroom Marsala EW \$27.99	240 Cal/6.75 oz. serving
Chicken and Shrimp Creole EW \$27.99	250 Cal/8.75 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$25.99	680 Cal/18 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$28.49	240 Cal/5 oz. serving
Baked Togarashi Salmon \$28.99	170 Cal/3.75 oz. serving
Snapper Veracruz EW \$33.99	150 Cal/5 oz. serving
Sautéed Mojo Shrimp with Citrus and Garlic \$32.29	120 Cal/3 oz. serving
English Style Short Ribs \$32.99	690 Cal/3.5 oz. serving
Beef Tenderloin and Mushroom Ragout \$34.99	290 Cal/7.65 oz. serving
Homestyle Beef Lasagna \$26.99	330 Cal/5 oz. serving
Pesto Flank Steak \$34.99	250 Cal/3 oz. serving

BUFFET SIDES

Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans VG EW PF	70 Cal/4 oz. serving
Fresh Asparagus VG EW PF	20 Cal/3 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Berry Panna Cotta	340 Cal each
New York-Style Cheesecake	360 Cal slice
Dulce De Leche Brownie V	230 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Maple & Peppercorn Pork Belly Skewers	\$48.99	50 Cal each
Italian Meatballs	\$48.99	90 Cal each
Beef Satay	\$52.99	35 Cal each
Chili-Lime Chicken Kabobs	\$49.99	40 Cal each
Sesame Chicken	\$49.99	40 Cal each
Brie, Pear & Almond Beggar's Purses	\$52.99	70 Cal each
Spanakopita	\$51.99	60 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$52.99	130 Cal each
Gazpacho Shooters	VG EW PF \$45.99	30 Cal/2 oz. serving
Beet Hummus & Pistachio Crostini	V EW PF \$52.99	120 Cal each
Pimento Cheese & Bacon Toast Points	\$48.99	110 Cal each
Tuna Poke Crisps	EW \$52.99	80 Cal each
Shrimp Cocktail	\$56.99	50 Cal each



UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.



RECEPTIONS

RECEPTION PLATTERS AND DIPS

CLASSIC CHEESE TRAY \$73.99 SERVES 12

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses and served with Assorted Crackers ▼

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$69.99 SERVES 12

Fresh Garden Crudites served with Ranch, Pita Chips and Hummus ▼ PF

120 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD \$179.99 SERVES 12

Chef Curated Charcuterie Board

Calories Vary Per Assortment

HOUSEMADE SPINACH DIP SERVED WITH TORTILLA CHIPS \$59.99 SERVES 12

Housemade Spinach Dip served with Tortilla Chips ▼

230 Cal/2.25 oz. serving

RED PEPPER KALE DIP \$61.99 SERVES 12

Red Pepper Kale Dip
Pita Chips ▼

130 Cal/1.75 oz. serving
160 Cal/2 oz. serving

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 20 guests or more.

HAPPY HOUR \$25.99

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Chicken Tenders served with Buffalo Sauce, Ranch, BBQ Sauce and Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Brownie Bites v	200-420 Cal each

TRADITIONAL CARVING - SLOW-COOKED BEEF \$18.99

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	170 Cal/1 oz. serving

NOODLE NOOK \$18.99

Cavatappi Pasta vg	90 Cal/2 oz. serving
Cheese Tortellini	150 Cal/3 oz. serving
Marinara Sauce vg	15 Cal/2 oz. serving
Pesto Alfredo Sauce v	90 Cal/2 oz. serving
Grilled Herbed Orange Chicken	40 Cal/2 oz. serving
Shrimp & Garlic Sauté	70 Cal/2 oz. serving
Roasted Portobello Mushrooms vg	10 Cal/1 oz. serving
Broccoli Rabe with Garlic vg ew pf	70 Cal/1 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

ENERGY BREAK \$6.49

Granola Bars v	100-250 Cal each
Fruit Filled Bar v	100-250 Cal each
Breakfast Bar v	100-250 Cal each

SNACK ATTACK \$12.99

Assorted Individual Bags of Chips v	100-160 Cal each
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

BREADS AND SPREADS \$13.99

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg pf	70 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus vg pf	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes Half and Half and Assorted Sweeteners. Soy Milk, Oat Milk and Almond Milk are available at an Additional Cost

COFFEE AND HOT TEA

Regular Coffee	0 Cal/8 oz. serving
Decaffeinated Coffee	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving
\$20.49 PER POT (serves 10 cups)	
\$60.99 PER 1.5 GALLON (serves 24 cups)	
\$119.99 PER 3 GALLON (serves 48 cups)	
\$182.99 PER 5 GALLON (serves 80 cups)	
Soy Milk \$10.99 PER QUART	10 Cal/1 Tbsp. serving
Almond Milk \$10.99 PER QUART	20 Cal/1 Tbsp. serving
Oat Milk \$10.99 PER QUART	10 Cal/1 Tbsp. serving

ICED TEA AND LEMONADE

Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
\$19.99 PER PITCHER (serves 15)	
\$58.99 PER 2.5 GALLON (serves 40)	
\$116.99 PER 5 GALLON (serves 80)	

WATER

\$10.49 PER PITCHER (serves 15)
\$29.99 PER 2.5 GALLON (serves 40)
\$58.99 PER 5 GALLON (serves 80)

INFUSED WATER

Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Cucumber Infused Water	0 Cal/8 oz. serving
\$15.49 PER PITCHER (serves 15)	
\$45.99 PER 2.5 GALLON (serves 40)	
\$89.99 PER 5 GALLON (serves 80)	

JUICE AND SPECIALTY DRINKS

Orange Juice	120 Cal/8 oz. serving
Apple Juice	140 Cal/8 oz. serving
Cranberry Juice	120 Cal/8 oz. serving
Hibiscus Lemonade	120 Cal/8 oz. serving
Peach Iced Tea	80 Cal/8 oz. serving
\$20.49 PER PITCHER (serves 15)	
\$58.99 PER 2.5 GALLON (serves 40)	
\$115.99 PER 5 GALLON (serves 80)	

INDIVIDUAL BEVERAGES

Assorted Sodas (Can) \$2.79 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$3.49 EACH	100-150 Cal each
Sparkling Water \$3.99 EACH	0 Cal each
Bottled Water \$2.99 EACH	0 Cal each

DESSERTS

Bakery-fresh Brownies ▼ \$26.99 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼ \$26.99 PER DOZEN	200-420 Cal each
Assorted Miniature Cookies - per dozen ▼ \$12.99	120-160 Cal each
Brownie Bites - per dozen ▼ \$13.99	130 Cal each
Assorted Dessert Bar Bites - per dozen ▼ \$17.99	80-160 Cal each

ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD

Contact Us Today

949.824.1423
catering@uci.edu
www.ucicatering.catertrax.com

Prices effective until 07/01/2026
Prices may be subject to change

Please visit our website for the most up to date menus/pricing

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