

A top-down view of a white bowl with a light blue rim, filled with a fresh salad. The salad consists of vibrant green spinach leaves, sliced red cherry tomatoes, white feta cheese cubes, and slivered almonds. A lemon wedge is placed on the left side of the bowl. The bowl is set on a white surface, with some fresh herbs and more almonds scattered around it. A purple semi-transparent rectangle is overlaid in the center of the bowl, containing the text 'EVERYDAY MENU' in white, bold, sans-serif capital letters. Below this rectangle, at the bottom center of the image, is a white rectangular box containing the 'UCI Catering' logo.

EVERYDAY MENU

UCI Catering



ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$49.99

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	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



AM PERK UP

✓ Granola Bars	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

✓  Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
✓  Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓   Green Beans Gremolata	70 Cal/3 oz. serving
✓  Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
 Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

✓ Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
✓   Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

MEETING WRAP UP \$47.99

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

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes	45-90 Cal each
Assorted Whole Fruit	45-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap	620 Cal each
Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	5 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SIMPLE PLEASURES \$36.99

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 Donuts	240-500 Cal each
Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Iced Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta	500 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	5 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*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 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$9.99

- ✔ Assorted Miniature Pastries to include Mini Danish, Mini Scones and Mini Muffins 80-170 Cal each
- Iced Water 0 Cal/8 oz. serving
- Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

MINI CONTINENTAL \$12.99

- ✔ Miniature Muffins 80-120 Cal each
- ✔ Miniature Danish 140-170 Cal each
- ✔ Miniature Scones 100-180 Cal each
- ✔ Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

NEW YORKER \$15.99

- ✔ Bagels 290-450 Cal each
- Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese 120 Cal/3.25 oz. serving
- ✔ Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À LA CARTE BREAKFAST

- ✔ Assorted Bagels with Butter, Cream Cheese and Jam \$36.99 Per Dozen 290-450 Cal each
- ✔ Assorted Pastries \$4.49 Per Person 210-530 Cal each
- Assorted Yogurt Cups \$3.99 Each 50-150 Cal each
- ✔ Chopped Fruit Salad (per person) \$4.79 40 Cal/2.5 oz. serving
- ✔ Vegan Banana Walnut Tea Bread (Individual) - each \$4.99 300 Cal each
- ✔ Gourmet Breakfast Pastry Assortment - per person \$5.49 70-150 Cal each

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BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$15.99

- Assorted Miniature Pastries to include Mini Danish, Mini Scones and Mini Muffins 80-170 Cal each
- Breakfast Potatoes 120-140 Cal/3 oz. serving
- Crisp Bacon 60 Cal each
- Breakfast Sausage 120-180 Cal each
- Cage-Free Scrambled Eggs 180 Cal/4 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$16.99

- Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Breakfast Potatoes 120-140 Cal/3 oz. serving
- Crisp Bacon 60 Cal each
- Choice of One (1) Cage-Free Egg Scramble:
 - Country Egg Scramble 140 Cal/4 oz. serving
 - California Scramble 330 Cal/6 oz. serving
 - Western Scramble 300 Cal/6 oz. serving
 - Chorizo and Egg Scramble 100 Cal/4 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

THE SHAKSHUKA SPECIAL \$15.99

- Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Garlic Flatbread 250 Cal each
- Breakfast Potatoes 120-140 Cal/3 oz. serving
- Shakshuka Eggs 270 Cal/4.5 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

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



BREAKFAST

BREAKFAST ENHANCEMENTS

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

BELGIAN WAFFLES \$9.99 Per Person

- ✓ Belgian Waffles 90 Cal each
- ✓ Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) 20 Cal/1 oz. serving
- ✓ Whipped Cream 50 Cal/0.5 oz. serving
- ✓ Maple Syrup 70 Cal/1 oz. serving

TRADITIONAL SANDWICHES \$7.99 Per Person

Choice of Two (2) Sunrise Breakfast Sandwiches:

- ✓ Egg and Cheese English Muffin 270 Cal each
- Egg and Cheese Croissant 370 Cal each
- Sausage, Egg and Cheese Biscuit 490 Cal each
- Ham, Egg and Cheese Biscuit 450 Cal each
- Bacon, Egg and Cheese Bagel 410 Cal each
- Spicy Bacon, Egg, Potato and Cheese Burrito 600 Cal each
- ✓ Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup 440 Cal each
- Spicy Southern Chicken Biscuit with Maple Sriracha Syrup 560 Cal each
- Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel 370 Cal each
- Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

BISCUITS IN SAUSAGE GRAVY

\$4.99 Per Person 570 Cal/7 oz. serving

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$16.99

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	100-160 Cal each
Assorted Baked Breads and Rolls	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 Cal/1 oz. serving
Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia \$19.99

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise

Grilled Vegetable Pasta Salad	620 Cal each
Individual Bag of Chips	120 Cal/3 oz. serving
Bakery-Fresh Brownie	100-160 Cal each
	250 Cal/2.25 oz. serving

Salmon Caesar Salad \$19.99

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons

Bakery-Fresh Roll with Butter	660 Cal/10.5 oz. serving
Fresh Fruit Cup	160 Cal each
Bakery-Fresh Brownie	35 Cal/2.5 oz. serving
	250 Cal/2.25 oz. serving

Mediterranean Quinoa Salad \$18.99

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita

Bakery-Fresh Roll with Butter	450 Cal/15 oz. serving
Fresh Fruit Cup	160 Cal each
Bakery-Fresh Brownie	35 Cal/2.5 oz. serving
	250 Cal/2.25 oz. serving

CLASSIC BOX LUNCH \$15.99

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

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET

\$19.99

Choice of Three (3) Classic Sandwiches and One (1) Side Salad accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and choice of One (1) Additional Beverage

Choice of One (1) Side Salad (pg 10)	20-240 Cal each
Dill Pickle Slices	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

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

Arugula and Prosciutto Baguette	600 Cal each
Thai Beef Wrap with Roast Beef, Cucumber, Cabbage and Carrot topped with a Thai-inspired Soy Sauce with Basil, Cilantro, Mint and Crushed Red Pepper	280 Cal each
Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread	460 Cal each
Grilled Chicken, Pickled Cucumber, Kimchi Slaw and Spicy Sesame Gochujang Sauce Ciabatta	460 Cal each
Vegan Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo	290 Cal each

ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!

Please contact your catering professional!

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$22.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and choice of One (1) Additional Beverage

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
VG Dill Pickle Slices	0 Cal/1 oz. serving
Y Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Y Assorted Craveworthy Cookies	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Choice of One (1) Additional Beverage:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Old Bay® Shrimp Roll	320 Cal each
Roast Beef and Chimichurri Roll	530 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Y PF Spicy Grilled Vegetable Wrap Bruschetta and Black Olives	580 Cal each
Y PF Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto	540 Cal each

SIDE SALAD SELECTIONS

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

VG EW PF Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
VG EW PF Mixed Lettuces, Chickpea, Cucumber and Tomato	80 Cal/3 oz. serving
VG Chimichurri Potato Salad	120 Cal/3.5 oz. serving
Y Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream	150 Cal/3.5 oz. serving
VG EW PF Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing	60 Cal/3.75 oz. serving
VG EW PF Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce	20 Cal/3 oz. serving
Y Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
VG PF Tomato Corn Grain Salad	150 Cal/4.25 oz. serving

*All packages include necessary accompaniments and condiments














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THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes Iced Water and Choice of: Iced Tea or Lemonade.












MI COMIDA \$24.99

Choice of Two (2) Sides:	
Seasoned Black Beans	90 Cal/4 oz. serving
  Crispy Yuca Fries	40 Cal each
Pinto Beans	100 Cal/4 oz. serving
  Peruvian Roasted Potatoes	230 Cal/4 oz. serving
Brazilian Collard Greens	30 Cal/4 oz. serving
Choice of One (1) Base:	
  Chopped Salad	20 Cal/2 oz. serving
  Yellow Rice	120 Cal/4 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	280 Cal/3 oz. serving
Cuban Picadillo	400 Cal/4 oz. serving
 Peruvian Chicken	410 Cal each
Mojo Shrimp	120 Cal/4 oz. serving
Choice of Two (2) Salsas/Sauce:	
 Salsa Criolla	15 Cal/1 oz. serving
 Salsa Pebre	5 Cal/1 oz. serving
 Mojo Dressing	110 Cal/1 oz. serving
 Peruvian Green Sauce	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

CARIBBEAN BREEZE \$22.99

  Spicy Mango Salad	80 Cal/2.37 oz. serving
  Caribbean Coconut Rice and Red Beans	140 Cal/2.65 oz. serving
Lamb Curry	550 Cal each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	220 Cal each
 Toasted Coconut Panna Cotta	180 Cal each

NORTH BY NORTHWEST \$24.99

  Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette	100 Cal/2 oz. serving
 Bakery-Fresh Dinner Rolls with Butter	160 Cal each
 Cheddar Potato Casserole	180 Cal/4.25 oz. serving
  Roasted Brussels Sprouts	35 Cal/2 oz. serving
  Vegan Portobello Cassoulet	320 Cal each
 Maple Dijon Salmon	270 Cal/3.25 oz. serving
 Lemon Garlic Aioli	190 Cal/1 oz. serving
 Blackberry Cobbler Dusted with Cinnamon Sugar	320 Cal each

BUFFETS



BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Includes Iced Water and Choice of: Iced Tea or Lemonade.

SOUP AND SALAD BUFFET \$22.99

VG Garden Fresh Mixed Greens	15 Cal/3 oz. serving
VG Sliced Red Onions	10 Cal/1 oz. serving
VG Tomatoes	10 Cal/1 oz. serving
VG Cucumbers	5 Cal/1 oz. serving
VG Shredded Carrots	10 Cal/0.5 oz. serving
V Shredded Cheese	60 Cal/0.5 oz. serving
VG Roasted Chickpeas	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
V Ranch Dressing	200 Cal/2 oz. serving
V Italian Dressing	80 Cal/2 oz. serving
V Croutons	60 Cal/0.5 oz. serving
V Bakery-Fresh Rolls with Butter	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
V Assorted Craveworthy Cookies	210-260 Cal each

TASTE OF SPAIN \$24.99

VG Mesclun Salad	15 Cal/3 oz. serving
V Shallot Sherry Vinaigrette	80 Cal/1 oz. serving
V Rosemary Sea Salt Flatbread	220 Cal/2.25 oz. serving
VG Spanish Rice	110 Cal/3.5 oz. serving
VG EW PP Steamed Asparagus	20 Cal/3 oz. serving
EW Paprika Chicken	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
V Lemon Cheesecake Bars	300 Cal/2.75 oz. serving



LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at catering@uci.edu / 949.824.1423 to explore more options and personalize your buffet to fit your event.

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THEMED BUFFETS

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TACO DEL SEOUL \$27.99

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
✓ Corn Tortillas	40 Cal each
✓ Green Leaf Lettuce	0 Cal/0.5 oz. serving
✓ Jasmine Rice	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
✓ Korean BBQ Tofu	140 Cal/2 oz. serving
✓ Asian Slaw	20 Cal/1.25 oz. serving
✓ Pickled Cucumbers	10 Cal/1 oz. serving
✓ Pickled Carrot and Daikon	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Mango Salsa	30 Cal/1 oz. serving
✓ Scallions	0 Cal/0.25 oz. serving
✓ Cilantro	0 Cal/0.125 oz. serving
✓ Toasted Sesame Seeds	20 Cal/0.125 oz. serving
✓ Chopped Peanuts	40 Cal/0.25 oz. serving
✓ Coconut Mango Rice Dessert	220 Cal/5.85 oz. serving

BUFFETS

MEDI EATS BUFFET \$24.99

✓ Israeli Couscous	120 Cal/3.5 oz. serving
✓ White Pita Flatbread	240 Cal each
✓ Whole Wheat Pita Flatbread	240 Cal each
✓ Roasted Mediterranean Vegetables	100 Cal/3 oz. serving
✓ Sautéed Spinach	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entree:	
Chicken Souvlaki Skewers	190 Cal each
✓ Baked Paprikash Chicken	200 Cal/6 oz. serving
✓ Falafel	45 Cal each
✓ Tzatziki	15 Cal/1 oz. serving
✓ Cinnamon Custard	110 Cal/2.75 oz. serving

ASIAN ACCENTS \$26.99

✓ Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of One (1) Rice:	
✓ White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
✓ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
✓ Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
Assorted Dessert Bar Bites	80-160 Cal each











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

  Classic Garden Salad with Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
  Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
 Traditional Hummus with Toasted Pita	130 Cal/1.75 oz. serving
  Roasted Vegetable Platter with Chimichurri Mayo	200 Cal/4 oz. serving





BUFFET ENTREES

 Grilled Lemon Rosemary Chicken \$23.99	130 Cal/3 oz. serving
Moroccan Grilled Salmon \$27.99	130 Cal/2.75 oz. serving
 Maple Dijon Salmon \$27.99	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$27.39	340 Cal/5 oz. serving
Asian Marinated Steak \$28.99	190 Cal/3 oz. serving
  Cavatappi A La Toscana \$23.99	420 Cal/15.75 oz. serving
  Crispy Five Spice Tofu \$23.99	340 Cal/5 oz. serving

BUFFET SIDES

  Pan Roasted Vegetables	45 Cal/3 oz. serving
  Chili-Garlic Green Beans	60 Cal/4 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
  Mushroom Farro	170 Cal/4 oz. serving
 Creamy Garlic Mashed Potatoes	120 Cal/3.75 oz. serving
 Roasted New Potatoes	110 Cal/2.75 oz. serving
  Savory Herbed Rice	150 Cal/3.5 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Cookies and Cream Thimble Cake	140 Cal each
 Salted Caramel Thimble Cake	140 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Marble Bundt Cake Slices	410 Cal/3.5 oz. serving

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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)

Beef Empanadas \$44.99	80 Cal each
Beef Satay \$44.99	35 Cal each
Chicken Empanadas \$44.99	70 Cal each
Chicken Satay \$44.99	20 Cal each
Coconut Shrimp \$56.99	50 Cal each
🍷 Brie, Pear & Almond Beggar's Purses \$45.99	90 Cal each
🍷 Vegetable Empanadas \$44.99	70 Cal each
🍷 Vegetable Spring Rolls \$44.99	50 Cal each
🍷 Roasted Vegetable Skewer \$39.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$48.99	130 Cal each
Smoked Salmon Mousse Cucumber Round \$48.99	100 Cal each
🍷 Tuna Poke Crisp \$47.99	80 Cal each
Ricotta and Fig Flatbread \$42.99	70 Cal each
🍷 Middle Eastern Chickpea Toast Points \$43.99	70 Cal each
🍷 Caprese Skewer \$43.99	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

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

CLASSIC SLICED CHEESE TRAY \$65.99 Serves 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini

290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER

\$62.99 Serves 12

35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD

\$159.99 Serves 12



Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$50.99 Serves 12

House-Made Spinach Dip served with Tortilla Chips

230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$37.99 Serves 12

  Hummus with Pita Chips

250 Cal/4.5 oz. serving

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (949) 824-1423 to arrange a personal consultation.

*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.

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.

DIM SUM \$19.99

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each

Choice of Two (2) Dipping Sauces:

✓ Sweet Soy Sauce	40 Cal/1 oz. serving
✓ Sweet and Sour Sauce	30 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving

Sweet and Spicy Boneless Chicken Wings with Celery Sticks	590 Cal/7.5 oz. serving
✓ Gourmet Dessert Bar Bites	170-190 Cal each

HAPPY HOUR \$22.99

✓ Chilled Spinach Dip served with Tortilla Chips	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
✓ Pretzels Bites with Beer Cheese	410 Cal each
✓ Assorted Miniature Cookies	125-155 Cal each
✓ Brownie Bites	170-190 Cal each

GROWN UP MAC AND CHEESE \$19.99

✓ Chipotle Macaroni and Cheese	480 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
✓ Roasted Mushrooms	90 Cal/3 oz. serving
✓ Peas	70 Cal/3 oz. serving
✓ Broccoli Bits	40 Cal/1.76 oz. serving
✓ Scallions	0 Cal/0.25 oz. serving

BREAKS

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

ENERGY BREAK \$5.79

✓ Granola Bars	130-250 Cal each
✓ Fruit Filled Bar	130-250 Cal each
✓ Breakfast Bar	130-250 Cal each

THE HEALTHY ALTERNATIVE \$10.99

✓ Apple	60 Cal each
✓ Orange	45 Cal each
✓ Banana	100 Cal each
✓ Pear	90 Cal each
✓ Yogurt Cup	80-150 Cal each
✓ Trail Mix	290 Cal each
✓ Granola Bars	130-250 Cal each

SNACK ATTACK \$9.99

✓ Assorted Chips	100-160 Cal each
✓ Trail Mix	290 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

DESSERTS

✓ Assorted Craveworthy Cookies	
\$18.99 Per Dozen	210-260 Cal each
✓ Bakery-fresh Brownies	
\$20.99 Per Dozen	250 Cal/2.25 oz. serving
✓ Assorted Miniature Cookies	
\$10.99	120-160 Cal each
✓ Brownie Bites (per dozen)	
\$11.99	130 Cal each
✓ Assorted Dessert Bar Bites (per dozen)	
\$15.99	80-160 Cal each

ALLERGEN INFORMATION

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.

BEVERAGES

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

COFFEE

Java City Regular Coffee	0 Cal/8 oz. serving
Java City Decaffeinated Coffee	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

\$16.99 Per Pot (serves 8-10 cups)

\$48.99 Per 1.5 Gallon (serves 20-24 cups)

\$98.99 Per 3 Gallon (serves 48 cups)

\$129.99 Per 5 Gallon (serves 80 cups)

Soy Milk \$9.99 per quart	10 Cal/1 Tbsp. serving
Almond Milk \$9.99 per quart	20 Cal/1 Tbsp. serving
Oat Milk \$9.99 per quart	10 Cal/1 Tbsp. serving

ICED TEA AND LEMONADE

Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving

\$16.99 Per Pitcher (serves 12-15 cups)

\$49.99 Per 2.5 Gallon (serves 40 cups)

\$97.99 Per 5 Gallon (serves 80 cups)

WATER

Iced Water	0 Cal/8 oz. serving
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\$6.99 Per Pitcher (serves 12-15 cups)

\$19.99 Per 2.5 Gallon (serves 40 cups)

\$37.99 Per 5 Gallon (serves 80 cups)



 Vegetarian  Vegan  Eat Well  Plant Forward

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.

INFUSED WATER

Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	0 Cal/8 oz. serving
Apple Infused Water	0 Cal/8 oz. serving
Cucumber Infused Water	0 Cal/8 oz. serving

\$10.99 Per Pitcher (serves 12-15 cups)

\$29.99 Per 2.5 Gallon (serves 40 cups)

\$57.99 Per 5 Gallon (serves 80 cups)

JUICE AND SPECIALTY DRINKS

Orange Juice	110 Cal/8 oz. serving
Apple Juice	140 Cal/8 oz. serving
Cranberry Juice	120 Cal/8 oz. serving
Passion Orange Guava Punch	130 Cal/8 oz. serving
Hibiscus Lemonade	120 Cal/8 oz. serving

\$18.99 Per Pitcher (serves 12-15 cups)

\$55.99 Per 2.5 Gallon (serves 40 cups)

\$108.99 Per 5 Gallon (serves 80 cups)

INDIVIDUAL BEVERAGES

Assorted Sodas (Can) \$2.29 each	0-150 Cal each
Assorted Individual Fruit Juices \$2.79 each	110-170 Cal each
Sparkling Water \$3.79 each	0 Cal each
Bottled Water \$2.79 each	0 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

CONTACT US TODAY

949.824.1423

catering@uci.edu

www.ucicatering.catertrax.com

Prices effective until 07/01/2024

Prices may be subject to change