UCI Catering
breakfast collections

MINI CONTINENTAL $9.49
Includes Miniature Muffins, Danish, Scones and Turnovers, served with Fruit Preserves, Seasonal Fruit Salad, Assorted Juices, Java City Coffee, Decaf and/or Hot Tea

QUICK START $8.49
Assorted Muffins, Danish and Scones, with Seasonal Fruit Salad, Assorted Juices, Java City Coffee, Decaf and/or Hot Tea

SWEET START $7.49
Includes Donuts, Mini Filled Croissants, Seasonal Fruit Salad, Java City Coffee, Decaf and/or Hot Tea

HEALTHY CHOICE BREAKFAST $9.49
Whether in Combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas, Seasonal Fruit Salad, Assorted Juices and Assorted Individual Yogurt Cups, Java City Coffee, Decaf and/or Hot Tea

Â LA CARTE BREAKFAST
Basket of Miniature Muffins, Danish and Scones $2.25
Assorted Bagels with Butter, Cream Cheese and Preserves $1.99
Fresh Seasonal Sliced Fruit $8.99
Assorted Danish $1.99
Assorted Donuts $1.25

Â LA CARTE BEVERAGES
Java City Regular or Decaf Coffee (serves 8-10) $12.00
Java City French Roast or Tazo Tea (serves 8-10) $13.50
Orange Juice (serves 12-14) $12.00
Cranberry Juice (serves 12-14) $12.00
Apple Juice (serves 12-14) $12.00
Passion Orange Guava Juice (serves 12-14) $12.00
Assorted Individual Juices $1.50

All prices are per person
(8 person minimum)
### hot breakfast

<table>
<thead>
<tr>
<th>Breakfast Category</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AMERICAN BREAKFAST</strong> $10.99</td>
<td></td>
<td>Assorted Mini Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Java City Coffee, Decaf and/or Hot Tea</td>
</tr>
<tr>
<td><strong>SILVER DOLLAR BREAKFAST BUFFET $9.99</strong></td>
<td></td>
<td>Silver Dollar Pancakes (three per person) served with Butter, Syrup, Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Java City Coffee, Decaf and/or Hot Tea</td>
</tr>
<tr>
<td><strong>SMART SUNRISE SANDWICH BUFFET $9.99</strong></td>
<td></td>
<td>An assortment of Healthy Breakfast Sandwiches, including: Garden Vegetables and Egg on Wheat English Muffin; Southwestern Garden Vegetables; Ham and Egg on a Wheat English Muffin; Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin. Served with Yogurt, Granola &amp; Fruit Parfaits, Java City Coffee, Decaf and/or Hot Tea</td>
</tr>
<tr>
<td><strong>THE SUNDAY BRUNCH</strong> $15.99</td>
<td></td>
<td>Fresh Sliced Fruit and Cheese Tray, Assorted Mini Pastries, Veggie Frittata, Crisp Bacon, Sliced Spiral Ham, choice of Breakfast Potato, Orange Juice and Java City Coffee, Decaf and/or Hot Tea</td>
</tr>
<tr>
<td><strong>HOT &amp; HEALTHY</strong> $12.99</td>
<td></td>
<td>Fluffy Egg Whites, Turkey Bacon, Oatmeal with Dried Fruits and Granola, Wheat English Muffin, Seasonal Fruit Salad, Orange Juice and Java City Coffee, Decaf and/or Hot Tea</td>
</tr>
<tr>
<td><strong>VEGAN DELIGHT</strong> $10.49</td>
<td></td>
<td>Oatmeal with Dried Fruits, Granola, Seasonal Fruit Salad, Soy Milk, Orange Juice and Java City Coffee, Decaf and/or Hot Tea</td>
</tr>
</tbody>
</table>

### breakfast additions

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<tbody>
<tr>
<td><strong>TRADITIONAL SANDWICHES</strong> $3.99</td>
<td></td>
<td>Choose from: Ham, Egg and Cheese on a Croissant; Sausage, Egg and Cheese on an English Muffin; Egg &amp; Cheese on Brioche; or Bacon, Egg and Cheese on a Bagel</td>
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<tr>
<td><strong>JUST FRENCH TOAST</strong> $3.99</td>
<td></td>
<td>Orange Cinnamon French Toast served with Syrup and Butter</td>
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<tr>
<td><strong>HAND WRAPPED BREAKFAST BURRITOS</strong> $5.99</td>
<td></td>
<td>Your choice of Meat Lover’s Pick Up, Picnic Pick Up or Florentine Pick Up</td>
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</tbody>
</table>

Eggbeaters may be substituted for real Eggs upon request
DELI EXPRESS $11.99
Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami, Swiss, American and Cheddar Cheese, Lettuce, Tomatoes and Pickles with Assorted Baked Breads and Rolls
Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salad

THE WORKING LUNCH $11.99
Please choose three (3) of the following
Chunky Dijon Chicken Salad on Sourdough Bread
Thin Sliced Ham and Swiss on Multigrain Bread
New Market Tuna on Croissant
Deli Sliced Turkey and Cheddar on Multigrain Bread
Fresh Mozzarella, Spinach & Tomatoes with Garlic Aioli on Kaiser Roll (V)
Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salad

HARDWORKING LUNCH $13.99
Please choose three (3) of the following
Turkey Breast with Mesclun Green and Sage Cream Cheese on Wheat Roll
Blackened Salmon with Cucumber Raita Salad on Kaiser Roll
Blackened Chicken with Cucumber Raita Salad on Kaiser Roll
Classic Italian Sub with Ham, Pepperoni, Salami, Oil and Vinegar on French Roll
Roast Beef with Bacon, Sharp Cheddar and Roasted Garlic Mayonnaise on Kaiser Roll
Thin Sliced Pastrami with Slow and Thousand Island Dressing on Rye Bread
Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Rosemary Kaiser Roll
Thin Sliced Corned Beef with Slow and Thousand Island Dressing on Rye Bread
Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula (V)
Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

PICNIC BASKET $13.99
Mini Sandwiches
Turkey & American Cheese with Chipotle Mayonnaise
Fresh Mozzarella and Tomato with Pesto Spread (V)
Grilled Chicken and Apple
Ham & Swiss with Honey Mustard Spread
Roast Beef & Cheddar with Horseradish Spread

WRAP BASKET $13.99
Gourmet Wraps
Turkey Ranch
Buffalo Bistro Chicken
Roast Beef Club with Bacon
Grilled Chicken Pesto
Squash Slices with Feta and Hummus (V)
Tofu and Asian Slaw (VG)

All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.
**classical collections**

**THE EXECUTIVE LUNCHEON $15.99**

Please choose four (4) of the following:
- Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Pesto Spread on Rye Bread
- Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Kaiser Roll
- Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette
- Grilled Flank Steak with Caramelized Onions and Horseradish Aioli on Rosemary Kaiser Roll
- Ham and Brie, with Fresh Apple, Spinach and Caramelized Onions on Kaiser Roll
- Garden Vegetables with Bourin, Aged Provolone and Roasted Garlic Aioli on Rosemary Kaiser Roll
- Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Includes: Assorted Beverages, Dessert Bars, Kettle Chips, Pickles, and Choice of Two Salads

**SALAD SELECTIONS**

(Included with Sandwich Buffets)
- Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings
- Baby Spinach Salad with Tomatoes, Hard Boiled Eggs, and Assorted Dressings
- Mesclun Salad with Balsamic Vinaigrette
- Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil
- Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
- Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions
- Red and Green Pepper Slaw tossed in Jalapeño Chile-Lime Cream

**PAGE 5**

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**classical collections**

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- Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Pesto Spread on Rye Bread
- Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Kaiser Roll
- Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette
- Grilled Flank Steak with Caramelized Onions and Horseradish Aioli on Rosemary Kaiser Roll
- Ham and Brie, with Fresh Apple, Spinach and Caramelized Onions on Kaiser Roll
- Garden Vegetables with Bourin, Aged Provolone and Roasted Garlic Aioli on Rosemary Kaiser Roll
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- Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
- Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce
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- Red and Green Pepper Slaw tossed in Jalapeño Chile-Lime Cream

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**PAGE 5**
buffets

ASIAN ACCENTS $15.99
Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tao’s Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

LAZY SUMMER BBQ $11.99
Baked Beans, Coleslaw, Macaroni and Cheese, Fajita Cornbread, Lazy Country Chicken, Sliced Brisket, Assorted Cookies

THE RISING SUN $15.99
Tossed Salad with Ginger Dressing, Vegetable Gyoza (VG), Tonkatsu (pork), Steamed Cabbage, Jasmine Rice, Green Tea Mochi

LATIN FLAVORS $15.99
Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheras, and Sepaquillar

THE SICILIAN $13.99
Romaine Salad with Caesar Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Fresh Breadsticks, Chicken Marsala, Rigatoni with Marinara (V), Meatsballs, and Chocolate Dipped Biscotti

FAJITAS! $14.99
Choose two: Chicken, Beef, Carnitas and/or Portabella Fajitas (VG) with Lettuce, Pico de Gallo, Cheese. Accompanied by a Mexican Tossed Salad, Rice & Refried Beans, Tortilla Chips & Salsa, and Churros
(Add Guacamole or Sour Cream $1.50pp)

buffets

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Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tao’s Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

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Baked Beans, Coleslaw, Macaroni and Cheese, Fajita Cornbread, Lazy Country Chicken, Sliced Brisket, Assorted Cookies

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(Add Guacamole or Sour Cream $1.50pp)
buffets

THE TUSCAN $15.99
Mixed Greens, Rotini Marinara (V), Green Beans Gremolata, Herb Garlic Breadsticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

BUILD-A-BURGER BAR $13.99
Create your own with 6oz Sirloin Burgers, Spicy Turkey Burgers, or Veggie Burgers (VG) on Brioche Buns and Toppings to include: Bacon, Cheese, Grilled Onion, Mushrooms, Cole Slaw, Lettuce, Tomatoes, Pickles and Spreads. Comes with a Tossed Salad, Tater Tots and Cookies

SALAD BAR $14.99
Choose two entrée salads: Chinese Chicken Salad, Caprese Salad (V), Thai Beef Salad, BBQ Chicken Salad, Greek Salad (V), or Beef Steak Salad. Served with Assorted Dressings, Breadsticks with Ranch Dipping Sauce and Fresh-baked Cookies

FANTASTIC FRIO $14.99
(Chilled Buffet)
Corn and Black Bean Salad, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Fior di Lette

CHILLED TUSCAN $19.99
(Chilled Buffet)
Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb-Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Lette

MUSHROOM LOVERS $17.99
Caesar Salad, Chicken Marsala, Wild Mushroom Ravioli with Creamy Pesto (V), Sautéed Mushrooms and Mixed Veggies, Fresh Breadsticks, and Chocolate Covered Biscotti

SALAD BAR $14.99
Choose two entrée salads: Chinese Chicken Salad, Caprese Salad (V), Thai Beef Salad, BBQ Chicken Salad, Greek Salad (V), or Beef Steak Salad. Served with Assorted Dressings, Breadsticks with Ranch Dipping Sauce and Fresh-baked Cookies
buffets

A TASTE OF ITALY $19.99
(Chilled Buffet)
Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini (V),
Italian White Bean Salad, Caesar Salad, Seasonal Grilled Vegetables,
Fresh Breadsticks, and Italian Ices

FANTASTIC FRIO $14.99
(Chilled Buffet)
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon
Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped
Chicken Salad, Grilled Marinated Flatbread and Flore de Latte

CHILLED TUSCAN $19.99
(Chilled Buffet)
Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread,
Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken
with Broccolini and Gremolata, and Fior di Latte

UCI Hospitality & Dining

A TASTE OF ITALY $19.99
(Chilled Buffet)
Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini (V),
Italian White Bean Salad, Caesar Salad, Seasonal Grilled Vegetables,
Fresh Breadsticks, and Italian Ices

FANTASTIC FRIO $14.99
(Chilled Buffet)
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon
Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped
Chicken Salad, Grilled Marinated Flatbread and Flore de Latte

CHILLED TUSCAN $19.99
(Chilled Buffet)
Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread,
Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken
with Broccolini and Gremolata, and Fior di Latte

HERBIVORES (VEGAN) $13.99
Garden Salad with Balsamic Vinaigrette, Mushroom Quinoa, White
Truffle Risotto, Fresh Vegetable Medley and Apple Cobbler

HERBIVORES CON QUESO (VEGETARIAN) $14.99
Mexican Tossed Salad, Vegetable Enchiladas, Chiles Rellenos, Mexican
Rice, Refried Beans, Churros

SANS GLUTEN $17.99
Our homemade Marinara over Gluten-free Pasta with Herb-Roasted
Chicken, Fresh Vegetable Medley, Tossed Salad, Fruit Salad and Chocolate
Mousse

DON'T SEE WHAT YOU'D LIKE?
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.
receptions

GOLD HORS D’ŒUVRES
Southwestern Chicken in Phyllo Crisp
Smoked Salmon Roll on Cucumber Round
Thai Beef Salad
Wild Mushroom and Goat Cheese Crostini (V)
Roasted Vegetables and Curried Hummus on Pita Crisp (VG)
Buffalo Mozzarella and Prosciutto Skewers
Stuffed Cherry Tomato and Hummus (VG)
Chef’s Special

HOT HORS D’ŒUVRES
Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger–Soy Dipping Sauce (V)
Spandoptina (V)
Maryland Crab Cakes with Cajun Remoulade
Skewered Beef with Tzatziki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Parmesan Artichoke Hearts with Goat Cheese (V)
Twice-baked Chorizo Potato
Chef’s Special

BUTLERED HORS D’ŒUVRES
Labor charges may apply.
Choose six (6) hors d’oeuvres for $16.99 per person

STATIONARY HORS D’ŒUVRES
Additional charges may apply.
Choose six (6) hors d’oeuvres for $14.99 per person.
Waiters may be required at an additional charge

ADDITIONS
International and Domestic Cheeses  Served with Crackers, Grissini Breadsticks and Flatbreads $3.99
Fresh Garden Crudites Served with Ranch & Hummus Dips and Grilled Pita Chips $2.99
Fresh Seasonal Fruit with Domestic and Imported Cheeses Served with Assorted Gourmet Crackers $3.99
Seasonal Vegetables and Domestic and Imported Cheeses  Served with Dip and Assorted Gourmet Crackers $4.99
Antipasto Platter  Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses $4.99
Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls $4.99
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Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls $4.99
reception stations

**MEDITERRANEAN $8.99**
Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

**DIM SUM $10.99**
Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, and Gourmet Dessert Bars

**MASHED POTATO MARTINIS $6.99**
Garlic Mashed Potatoes served in a Martini Glass with Bacon Bits, Gravy, Shredded Cheddar, Sour Cream and Chives

**HAPPY HOUR $10.99**
Have a “pub” break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Tortilla Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

**AMERICAN TEA $11.99**
Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petit Fours and Shorthead Cookies

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additional charges may apply.

Standards of service include but are not limited to: special requests, full service, and additional fees for some items or stations.
breaks

COFFEE BREAK $6.99
Java City Regular, Decaf and/or Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES $1.99

ASSORTED DESSERT BARS $1.99

ASSORTED SPECIALTY COOKIES $2.99

ASSORTED ENERGY BARS $2.99
Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

THE OASIS $2.50
Lemonade, Iced Tea and Mint Infused Water

MINI DESSERT BUFFET $4.99
Delicious Mini Parfaits including Chocolate Mousse, Strawberry Shortcake, Apple Cobbler and Bananas Foster with Lemon Bar Bites and Mini Cookies.

(V) = Vegetarian
(VG) = Vegan

contact us today
949.824.1423
catering@uci.edu
www.ucidining.com
Prices effective until 12/31/2011

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