2018 ON CAMPUS RECRUITMENT MENU PACKAGES

UCLA Anderson

SCHOOL of MANAGEMENT

CLASSROOM BOXED LUNCHES
ATRIUM RECEPTIONS

FOR ORDERS
ken@citroncatering.com
(424) 258-6167
BOXED LUNCHES $15.00ea
Includes a Sandwich, Wrap, or Panini, an Apple, Bag of Chips and Fresh Baked Chocolate Chip Cookie

Smoked Turkey with Watercress and Cranberry Aioli (*POPULAR ITEM)

Roast Beef with Crispy Onions and Pesto Aioli (*POPULAR ITEM)

Grilled Veggie Wrap with Pesto Aioli (*POPULAR ITEM)

Marinated Grilled Chicken Breasts topped with Jack Cheese, Grilled Tomatoes, Sliced Avocado & Green Leaf Lettuce served with Roasted Red Pepper Aioli

Caprese Sandwich with Fresh Buffalo Mozzarella, Marinated Roma Tomatoes and Hand-Torn Basil Leaf

THANK YOU FOR YOUR BUSINESS!
BOXED LUNCHES (cont.)

Spicy Grilled Steak Sandwich with Honey Mustard

California Wrap with Tomatoes, Basil, Cucumbers, Hummus, Sprouts and Shredded Jack Cheese in a Sun-Dried Tomato Tortilla

Grilled Chicken Caesar Wrap with Classic Caesar Dressing

Chinese Chicken Salad Wrap with Crispy Wontons and Asian Dressing

Southwest Chicken Wrap with Roasted Corn and Black Bean Salsa

Tuna Salad on a Flaky Croissant

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RECEPTION PACKAGES

“The Grazing Bruin”

Moroccan Spiced Turkey Meatballs, Tomato Jam, Beetroot Sprouts

Roasted Garlic Hummus with Baked Pita Chips

Black and Green Olive Tapenade

White Chocolate Dipped Hazelnut Biscotti

Red Velvet Cake Pops

Mini Cranberry Corn Icebox Cookies

$13.50pp

Under 35 Guests: $15.75pp

THANK YOU FOR YOUR BUSINESS!
“Blue and Gold”
Homemade BLUE and GOLD Colored Tortilla Chips, Fresh Salsa, Homemade Guacamole
Smoked Chicken Quesadilla with Roasted Poblano Peppers and Caramelized Onions
Thai Beef Skewers with Chili Lemongrass Dipping Sauce
Petit Chocolate Chip and Lemon-Rosemary Cookies

$15.25pp
Under 35 Guests: $16.95pp

“Recruiters Dream”
Herbed French Toast Grilled Cheese Squares with Aged Cheddar
Bacon Wrapped Medjool Dates
Crudité Celery, Carrot, Purple Belgian Endive Leaf and Asparagus, Buttermilk Ranch Dip

$12.00pp
Under 35 Guests: $14.50pp

THANK YOU FOR YOUR BUSINESS!
RECEPTION PACKAGES (cont.)

“The Mighty Bruin”

**Grilled and Chilled Vegetables**
Zucchini, Yellow Squash, Red Bell Peppers, Carrots, Butternut Squash, Red Onion and Asparagus Splashed with Citrus Balsamic Reduction

**Traditional Caprese Salad**
Roma Tomatoes, Basil and Fresh Mozzarella, White Truffle Oil, Balsamic Vinegar, Sea Salt

**Char Grilled Sirloin Sliders**
on Steamed Hawaiian Rolls with Melted Tillamook Sharp Cheddar Cheese and Caramelized Onions

**$14.95pp**
Under 35 Guests: $16.50pp

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**INDIVIDUAL BEVERAGES $2.00EA**
Coke * Diet Coke * Sprite * Arrowhead Spring Water

**BEER AND WINE $10.75PP**
Imported and Domestic Chilled Beers
Cabernet Sauvignon  
Chardonnay  
Assorted Sodas  
Flat and Sparkling Waters

**OTHER AVAILABLE OPTIONS**
Buffet Attendants, Bartenders, Buffet and Cocktail Table Linens, Table Decor/Florals

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