

Congratulations!

At University Catering we are pleased to offer a variety of menus to suit the unique needs of your wedding day. Using the very best ingredients and local and organic produce when available, our menu reflects our passion for delicious food and commitment to outstanding service.

The beautiful Branford House can accommodate up to 150 guests for your special day. It is located on the UConn Avery Point Campus in Groton, overlooking the Long Island Sound - the perfect backdrop for your wedding.

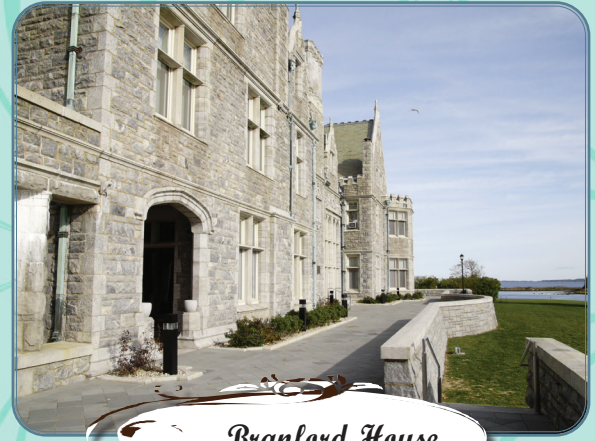
Let's talk! We invite you to schedule a meeting with one of our knowledgeable event coordinators to customize the details and create an event to remember!

Call us at 860-486-5053 or email catering@uconn.edu to schedule an appointment.

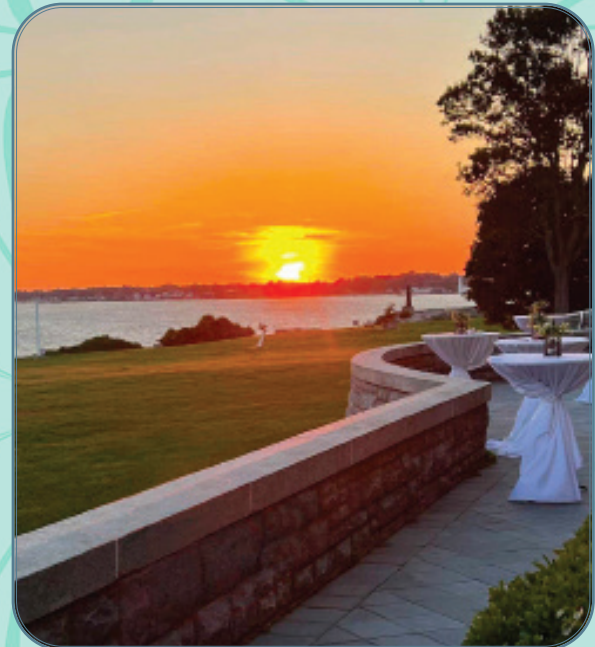
We look forward to working with you.



For more photos visit dining.uconn.edu/weddings



Branford House



University Requirements for Serving Alcohol



It is the responsibility of those in charge of an event to ensure that no one who is underage is served any alcoholic beverages. No service will be provided unless clear evidence of legal age is presented. The burden of proof for showing legal age is on the alcohol consumer.

Alcohol may not be consumed or carried in open containers in the commons or public areas (as defined by law and University regulations) of any building or grounds, except for group activities or events where alcohol (if required) has been obtained and the building proctor or scheduling has approved the event.

Each group must have an assigned person in charge who is 21 or over. Someone must assume responsibility for supervising the event and should be present at all times through completion of event. Connecticut law states that persons under 21 years of age not be furnished, served, or given alcoholic beverages. Alcoholic beverages with a high alcohol content may be restricted on consumption. The age of attendees will significantly influence what procedures and additional fees will be required to ensure compliance with the law.

Wedding Bar Services

(No outside alcohol is allowed at The Branford House)

University Catering offers Wedding Bar Packages for your special day. Beverage selections are based on a five hour reception. Packages include all bartender fees and mixers and *non-alcoholic drinks to include soda, water & fruit juices.*

Beer & Wine Bar

A selection of Local, Domestic, and Imported Beers

Stella Artois, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale, Non-Alcoholic Beer

Red Wines

BV Cabernet Sauvignon, Stella Rosa Rosé, McManis Pinot Noir

White Wines

Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benzinger Sauvignon Blanc

Spiked Seltzers

Standard Full Bar

Spirits

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnny Walker Black Scotch, Makers Mark Bourbon, Jack Daniels Whiskey, Jose Cuervo 1800 Silver Tequila, Kahlua, Baileys, Triple Sec, Sweet & Dry Vermouth

A selection of Local, Domestic, and Imported Beers

Stella Artois, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale, Non-Alcoholic Beer

Red Wines

BV Cabernet Sauvignon, Stella Rosa Rosé, McManis Pinot Noir

White Wines

Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benziger Sauvignon Blanc

Spiked Seltzers

One Signature Cocktail

Premium Full Bar

Spirits

Grey Goose Vodka, Hendricks Gin, Bacardi Rum, Glenmorangie 10-year Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Milagro Silver Tequila, Bacardi Rum, Aperol, Limoncello, Kahlua, Baileys, Triple Sec, Sweet & Dry Vermouth

A selection of Local, Domestic, and Imported Beers

Stella Artois, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale, Non-Alcoholic Beer

Red Wines

St. Michelle Cabernet, Stella Rosa Rosé, Firststeed Pinot Noir

White Wine

Prosecco, Josh Chardonnay, Ruffino Pinot Grigio, Roth Sauvignon Blanc

Spiked Seltzers

One Signature Cocktail

ADDITIONAL OPTIONS

Champagne Service ~ Wine Service with Dinner

GLASSWARE AND LINENS NOT INCLUDED. Add 7.35% Connecticut sales tax. No service fees. Prices and menus subject to change.

When Offering Bar Services Only For Your Event at the Branford House

~ Frequently Asked Questions ~

What Types of Bar Services Are Offered?

- Beer and Wine or Open Bar packages priced per person are offered.
- Cash bars for weddings are not available.
- There are no service charges, gratuities, tip jars or additional fees for Alcohol or Wedding Packages.
- **Branford House does not allow any outside alcohol brought onto the property.**

What About Bartenders?

- Bartenders are all 'TIPS Trained' and certified in-house.
- We bring in outside Bartending Schools to train our new bartenders.
- Bartenders' uniforms are long black pants, black button down shirt, and a long black apron with nametag.

How Does University Catering Coordinate the Alcohol Service for the Event?

- A Sales Coordinator assigned to the event will contact the caterer to confirm set-up locations of the bars, the timing of all the alcohol services, and estimated time of arrival and set-up of our staff.
- On-going communication of timing during the event is imperative to the success of the event.

What About the Glassware Needed for Bars?

- **All glassware is to be provided by the caterer to avoid any mix-up of glassware.**
- University Catering will give the caterer the suggested amounts of glassware needed for alcohol service for the event.
- The caterer will charge their clients accordingly.
- Once the glassware leaves the bar, it will become the responsibility of the caterer.

What if a Customer is Requesting a Champagne Service?

- Additional cost per person
- Along with your champagne toast, champagne will be offered on the bar.

How Much Glassware Will I Need for My Wedding?

The following are suggested glassware per person:

- Beer and Wine Bar and Wine
(4pp) 13oz. Wine Glass
(3pp) 16oz. Beer Pilsner Glass or Pint Glass
(2pp) 10oz Highball Glass
(1pp) Champagne Flute
(if a Champagne toast is added)
- Standard and Premium Full Bars
(3pp) 13oz. Wine Glass
(2pp) 14oz. Beer Pilsner Glass
(2pp) 10oz Highball Glass
(1pp) 5.5 Rocks Glass
(1pp) Champagne Flute
(if a Champagne toast is added)
(1.5pp) Specialty Glassware for Signature Cocktail
(.5pp) Martini Glass



Catering Menu Packages



We have designed three different menu options for you to choose from for your special day as well as specialty add-ons to enhance your dining experience.

Silver

This menu features an assortment of delicious buffet style foods, sure to please your guests.

Gold

This menu features a reception station and served salad and entree courses with your choice of accompaniments.

Platinum

This menu features a variety of stations including a salad station, a pasta station and carving station.

Specialty Add-Ons

We also offer specialty add-ons for additional food choices to compliment your reception or late night snack.

Silver

Buffet Option includes Plated and Served First Course, Entrée on Buffet, Cake Cutting and Service, House Floor Length Linens, Dinner Rolls with Butter and Margarine, Locally Roasted Omar Coffee, Decaffeinated Coffee, and Hot Tea Service.

~ Pricing Includes Service Attendants ~

Reception Station

Seasonal Fresh Fruit Display

Grilled Vegetable Crudité with Roasted Red Pepper Aioli

Gourmet Cheese Board with Assorted Crackers and garnished with Nuts, Fresh and Dried Fruits.

Served Salad Course

(Select One)

Mesclun Greens - Dried Cranberries, Maple Glazed Almonds, Balsamic Vinaigrette

Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Garden Salad - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette

Buffet Entrée

(Select Two)

Grilled Chicken Chardonnay - Served with an Artichoke, Roasted Red Pepper, Mushroom, White Wine & Garlic Sauce

Grilled Chicken Caprese - Topped with Fresh Mozzarella, Tomatoes, Fresh Basil & a Balsamic Glaze

Chicken Marsala - Sautéed Chicken Breast served with a Mushrooms, Marsala Wine Sauce

Baked Stuffed Sole - With a Spinach Stuffing & topped with a Florentine Alfredo Sauce

Lemon Herb Cod - Butter Herb Crumb Topping

Maple & Soy Roasted Salmon - Faroe Island Salmon Marinated in Soy & Maple

Chef Carved Roast Turkey - Served with Stuffing, Gravy & a House Made Cranberry Orange Sauce

Chef Carved Roast NY Sirloin - Served with a Burgundy Mushroom Demi-Glace

Buffet Vegetarian Entrée

(Select One)

Stuffed Portabella Mushroom - Boursin Cheese & Spinach Filling

Penne Pasta - Marinated Tomatoes, Spinach, Garlic & Olive Oil (Vegan)

Eggplant Rollatini - Breaded Eggplant with Seasoned Ricotta, Marinara & Mozzarella

Penne Broccoli - Penne Pasta with Broccoli in a Creamy Alfredo Sauce

Accompaniments

(Select One Starch & One Vegetable)

Starch

Wild Rice Pilaf, Vegetable Couscous, Mashed Sweet Potatoes, Yukon Gold Mashed Potatoes, Herb Roasted Tri-Color Fingerling Potatoes or Chef's Choice

Vegetable

Asparagus, Italian Style Green Beans, Roasted Seasonal Vegetable Medley, Maple-Glazed Carrots or Chef's Choice

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax.
No service fees. Prices and menus subject to change.

Gold

Full Service Option includes House Floor Length Linens, Dinner Rolls with Butter Roses,
Locally Roasted Omar Coffee, Decaffeinated Coffee, Hot Tea Service, and Complimentary Cake Cutting

~ Pricing Includes Service Attendants ~

Reception Station

Seasonal Fresh Fruit Display
Grilled Vegetable Crudit  with Roasted Red Pepper Aioli
Gourmet Cheese Board with Assorted Crackers and garnished with Nuts,
Fresh, and Dried Fruits.

Served Salad Course

(Select One)

Mesclun Greens - Dried Cranberries, Maple Glazed Almonds, Balsamic Vinaigrette
Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Garden Salad - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
Baby Kale - Fresh Orange Sections, Bermuda Onions, Roasted Almonds, Feta Cheese, Citrus Vinaigrette

Served Entr e

(Select Three)

Grilled Chicken Caprese

Served with Yellow and Red Oven Roasted Tomatoes, Basil
and Fresh Mozzarella topped with a Balsamic Glaze

Mediterranean Stuffed Chicken

Served with a Spinach, Tomato, Artichoke & Feta Filling

Chicken Marsala

Sauteed Chicken Breast served with a Classic Mushrooms,
Marsala Wine Sauce

Orange Chicken Picatta

Served with a White Wine, Garlic, Orange Zest
& Capers Sauce

Bacon Wrapped Pork Medallions

Topped with Roasted Fuji Apples, Sage & Cider Reduction

Grilled Filet Mignon

Served with a Wild Mushroom Demi-Glace

Roast Prime Rib

Served with Beef Au Jus

Balsamic Grilled New York Strip Steak

Marinated Strip Steak finished with a
Balsamic Glaze

Maple & Soy Oven Roasted Salmon

Faroe Island Salmon Marinated in Soy & Maple

Lobster Ravioli

Served with a Saffron, Cream & Chive Sauce

Roasted Salmon

Served with a Spinach & Mascarpone Cheese Sauce

Ravioli Florentine

Served with Yellow & Red Oven Roasted Tomatoes

Stuffed Portabella Mushroom

With a Herbed Cheese & Spinach Filling

Hearts of Palm Vegetable Cakes (Crab Cake Style)

Served with a Lemon Aioli

Vegetable Wellington

Served with a Red Pepper Coulis

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax. No service fees.
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Platinum

Station Reception Includes House Floor Length Linens, Complimentary Cake Cutting and Service,
Locally Roasted Omar Coffee, Decaffeinated Coffee, and Hot Tea Service.

~ Pricing Includes Service Attendants ~
100 (max) Guests at the Branford House

Cold Reception Station

Seasonal Fresh Fruit Display
Grilled Vegetable Crudit  with Roasted Red Pepper Aioli
Gourmet Cheese Board with Assorted Crackers and garnished with Nuts,
Fresh and Dried Fruits.

Passed Hors d'Oeuvres

(Choose Four)

Caprese Skewers with a Balsamic Glaze
Proscuitto & Melon Skewers
Edamame Dumplings with Ginger Sesame Sauce
Florentine Stuffed Mushrooms
Brie, Raspberry & Almond Phyllo
Smoked Gouda Arancini with a Red Pepper Aioli
Spanakopita Flowers
French Onion Tartlet with Gruy re
Thai Curry Samosas with Tamarind Chutney
Scallops Wrapped in Bacon with Maple Pepper Glaze

Beef Tenderloin Crostini with Bleu Cheese Aioli
Petite Crab Cakes with Lemon Aioli
Coconut Shrimp with Sweet Chili Sauce
Bulgogi Chicken Skewers
Beef Franks en Croute
Crabmeat Stuffed Mushroom Caps
Balsamic Glazed Chicken Crostini
Rajili Braised Chicken Meatballs
Shiitake Mushroom Pot Sticker with Thai Chili Sauce

Salad Station

(Choose Two)

Mesclun Greens - Dried Cranberries, Maple Glazed Almonds, Balsamic Vinaigrette
Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Garden Salad - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
Caprese Salad - Grape Tomatoes, Mozzarella, Basil, Balsamic Glaze
Cheese Tortellini Primavera - Basil Pesto, Broccoli, Cauliflower & Carrots
Seasonal Salad - Chef's Choice

Made-To-Order Pasta Station

Accompanied by Garlic Bread
Italian Sausage ~ Grilled Chicken Breast ~ Saut ed Seasonal Vegetables

(Select any Two)

Penne ~ Gemelli ~ Cheese Tortellini

(Select any Three)

Traditional Marinara ~ Bolognese ~ Pesto ~ Alfredo

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Platinum

Carving Station

Accompanied by Artisan Rolls
(Select One)

Balsamic Herb Glazed Beef Sirloin with Horseradish Aioli
Roasted Turkey with Gravy and Cranberry Aioli
Applewood Smoked Ham with Honey Dijon

Yukon Gold Mashed Potato Martini Bar

Served with the following selection of Toppings:
Crumbled Blue Cheese ~ Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Caramelized Onions
Sautéed Mushrooms ~ Garlic Herb Butter ~ Broccoli ~ Brown Gravy

Venetian Table

Mini Cannolis ~ Cheesecake Lollipops
Chocolate Dipped Macaroons ~ Lemon Bars
Chocolate Dipped Strawberries ~ Mini Cream Puffs

Specialty Add-Ons

To Enhance Your Reception Station

Make Your Own Bruschetta Bar ~ Assorted Crackers, Sliced Baguettes, Hot Artichoke Dip
in a Bread Boule with Pita Triangles ~ Chilled Shrimp Cocktail Display

Passed Hors d'Oeuvres

Caprese Skewers with a Balsamic Glaze
Prosciutto & Melon Skewers
Edamame Dumplings with Ginger Sesame Sauce
Florentine Stuffed Mushrooms
Brie, Raspberry & Almond Phyllo
Smoked Gouda Arancini with a Pesto Aioli
Spanakopita Flowers
French Onion Tartlet with Gruyère
Thai Curry Samosa's with Tamarind Chutney
Scallops Wrapped in Bacon with Maple Pepper Glaze

Beef Tenderloin Crostini w/Bleu Cheese Aioli
Petite Crab Cakes with Lemon Aioli
Coconut Shrimp with Sweet Chili Sauce
Bulgogi Chicken Skewers
Beef Franks en Croute
Crabmeat Stuffed Mushroom Caps
Balsamic Glazed Chicken Crostini
Rajili Braised Chicken Meatballs
Shiitake Mushroom Pot Sticker with Thai Chili Sauce

**Add 7.35% Connecticut sales tax. No service fees.
Prices and menus subject to change.**

Specialty Add-Ons

To Enhance Your Reception Station or For Late Night

Classic Raw Bar

Regional & Seasonal Shellfish - Oysters, Clams, Shrimp
Displayed on Shaved Ice with Traditional & Custom Condiments
Market Price

Make Your Own Sundae Bar

UConn Dairy Bar Ice Cream
Hot Fudge Sauce ~ Strawberry Sauce ~ M&Ms ~ Cookie Crumbs ~ Rainbow Sprinkles ~ Whipped Topping
Maraschino Cherries ~ Chopped Walnuts

Slider Station

Mini Burgers ~ Mini Chicken Breast ~ Crab Cakes ~ Slider Rolls & Condiments ~ Kettle Chips & Dip

Yukon Gold Mashed Potato Station

Served with the following selection of Toppings:
Crumbled Blue Cheese ~ Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Caramelized Onions
Sautéed Mushrooms ~ Garlic Herb Butter ~ Broccoli ~ Brown Gravy

Venetian Table

Mini Cannolis ~ Cheesecake Lollipops ~ Chocolate Dipped Macaroons ~ Lemon Bars
Chocolate Dipped Strawberries, Mini Cream Puffs

Gourmet Coffee Bar

The Perfect Ending to a Perfect Day. Treat Your Guests to Their Very Own Specialized Hot Beverage
Columbian Supremo Coffee ~ Hazelnut Coffee ~ Vanilla Coffee ~ Home-Style Hot Chocolate
Hot Tea Service ~ Whipped Cream ~ Assorted Flavored Syrups ~ Mini Marshmallows
Shaved Chocolate ~ Cinnamon ~ Nutmeg ~ Almond Biscotti
Includes Kahlua, Jameson Whiskey, Baileys & Frangelico – Priced on Consumption

UConn

UNIVERSITY CATERING

University Catering, Lester B. Shippee Building, 1288 Storrs Rd., U-4230, Storrs, CT 06269
Please call us at 860-486-5053 or email catering@uconn.edu to schedule an appointment.
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