



CUSTOM HOT BUFFETS

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, and single use serviceware. Your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch. One dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

20 guest minimum. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

SELECT ONE HOUSE SALAD

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Balsamic Vinaigrette & Ranch Dressings **V**
- Mesclun Greens with Maple Glazed Almonds, Dried Cranberries & Balsamic Vinaigrette **vgnGF**

SELECT ONE ENTRÉE

POULTRY

Chicken Parmigiana
28.00 per guest

Korean Ginger-Marinaded Bulgogi Grilled Chicken Thighs **GF**
28.00 per guest

Lemon Pepper Chicken with Lemon Sauce **GF**
28.00 per guest

Sliced Roast Turkey with Gravy, Stuffing & Cranberry Sauce **GF**
32.00 per guest
Chef Carved 50.00 per Chef per hour

Balsamic-Glazed Roast Chicken Breast **GF**
32.00 per guest

Herb Bread Stuffed Chicken with Gravy
32.00 per guest

Chicken Chardonnay with Artichoke White Wine Sauce
32.00 per guest

Chicken Cordon Bleu with Parmesan Cream Sauce
32.00 per guest

Mediterranean Stuffed Chicken with Lemon Caper Sauce
32.00 per guest

Chicken Marsala
32.00 per guest

BEEF & PORK

Meatloaf with Brown Mushroom Sauce
30.00 per guest

Italian Meatballs served in Marinara with Ricotta Cheese
30.00 per guest

Beef Shepherd's Pie with Horseradish Mashed Potatoes
30.00 per guest

Sliced Roast Pork with Fig & Port Sauce **GF**
30.00 per guest

Sliced Roast Pork with Fennel & Cider Gravy Reduction **GF**
30.00 per guest

Sliced Roast N.Y. Sirloin with Burgundy Mushroom Sauce
36.00 per guest

Chef Carved Roast Prime Rib Au Jus **GF**
38.00 per guest
Chef Carved 50.00 per Chef per hour

Slice Roasted Coffee Rubbed Beef Tenderloin **GF**
with Mushroom Demi-Glace
40.00 per guest
Chef Carved 50.00 per Chef per hour

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN **vgn** VEGAN

GF GLUTEN-FREE **LOCAL**

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SEAFOOD

Baked Cod with New England Butter Crumb Topping
30.00 per guest

Baked Stuffed Sole Florentine with Cream Sauce
30.00 per guest

Roast Lemon Pepper Cod **GF**
30.00 per guest

Maple Soy Glazed Salmon **GF**
35.00 per guest

Pan Seared Salmon over Creamed Leeks
35.00 per guest

Jumbo Lump Crab Cakes with Lemon Aioli
35.00 per guest

Mascarpone & Spinach Stuffed Salmon
35.00 per guest

Additional Entrée Selection
8.00 per guest

SELECT ONE VEGETARIAN ENTRÉE

Baked Ziti • Penne Broccoli Alfredo • Boursin Cheese Stuffed Portabella Mushrooms
Pasta Primavera • Penne with Marinated Tomatoes, Spinach, Garlic & Olive Oil **vgn** • Spanakopita
Farfalle with Zucchini & Parsley-Almond Pesto • Zucchini Pancakes with Tomato Confit and Sour Cream

SELECT ONE DESSERT

New York Cheese Cake with Strawberries
Warm Apple Strudel with Cinnamon Creme
Carrot Cake
Apple Crisp
Double Chocolate Layer Cake
Mini Cannolis
Tray of Mini Brownies, Lemon Bars & Plain Macaroons

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Upgrade to china service for an additional 5.00 per guest.

An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 8.00 per guest.

Pricing includes service attendants.