RECEPTION PACKAGES

Reception Packages and Hors d’oeuvre Platters are designed to be buffet style with service for up to two hours on single use service-ware.
20 guest minimum
Dietary restrictions are subject to additional charges.

PACKAGES

“HUSKY” PACKAGE
• Domestic Cheese Board with Assorted Crackers
  7.50 per guest

“UCONN” PACKAGE
• Tuscan Antipasto Platter
  • Gourmet Cheese Display
  • Sliced Baguettes and Crackers Assortment, Flatbread Crackers
  11.00 per guest

“JONATHAN” PACKAGE
• Spinach Dip in Bread Boule with Tortilla Chips & Sliced Baguettes
• Chilled Shrimp Cocktail Display with Lemon & Cocktail Sauce
• Grilled Marinated Vegetable Crudité
  14.00 per guest

*Add a Seasonal Fresh Fruit Display to any package for an additional 3.50 per guest

PLATTERS & DISPLAYS

SEASONAL FRESH SLICED FRUIT PLATTER vgn
Mini (serves 8) 30.00 per platter
Small (serves 20) 75.00 per platter
Large (serves 50) 175.00 per platter

GARDEN VEGETABLE DISPLAY WITH RANCH DIP v GF
Mini (serves 8) 25.00 per platter
Small (serves 20) 60.00 per platter
Large (serves 50) 150.00 per platter

GRILLED MARINATED VEGETABLE CRUDITÉ WITH ROASTED RED PEPPER AIOLI v GF
Small (serves 20) 75.00 per platter
Large (serves 50) 175.00 per platter

TUSCAN ANTIPASTO WITH SLICED BAGUETTES
Fresh Mozzarella, Provolone Cheese, Salami, Prosciutto, Capicola, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Imported Olives & Flat bread Crackers.
Small (serves 20) 150.00 per platter
Large (serves 50) 350.00 per platter

ALL PRICES SUBJECT TO CHANGE
CHEESE BOARDS & DISPLAYS

DOMESTIC CHEESE BOARD WITH ASSORTED CRACKERS
Pepper Jack • Cheddar • Swiss • Muenster
- Mini (serves 8) 30.00 per platter
- Small (serves 15) 55.00 per platter
- Large (serves 30) 110.00 per platter

GOURMET CHEESE DISPLAY WITH ASSORTED CRACKERS & SLICED BAGUETTES
Gorgonzola • Dill Havarti • Smoked Gouda • Peppered Chevre
- Small (serves 15) 75.00 per platter
- Large (serves 30) 150.00 per platter

CONNECTICUT LOCAL CHEESE BOARD
Approximately 5 lbs. of Local Connecticut assorted cheese. Available varieties from the following farms:
- Beltane Farm Goat Cheeses & Feta, Lebanon, CT
- Cato Corner, Colchester, CT
- Oak Leaf Dairy, Lebanon, CT
- Mystic Cheese Co., Mystic, CT
- UConn Dairy Bar, Storrs, CT
Served with Assorted Crackers, Flatbread Crackers & Local Honey, garnished with Fresh & Dried Fruit
350.00 per board (serves 30)

PLATTERS & DISPLAYS

JUMBO CHILLED SHRIMP COCKTAIL DISPLAY
Lemon Wedges & Traditional Cocktail Sauce
100.00 per order (50 pieces)

SMOKED SALMON DISPLAY
(SHOWN DECONSTRUCTED)
Imported Smoked Salmon with Red Onion, Chopped Eggs, Capers, Diced Tomatoes, Whipped Cream Cheese & Pumpernickel
12.50 per person (10 person minimum)

BUFFALO CHICKEN DIP WITH TORTILLA TRIANGLES, CARROTS STICKS & CELERY STICKS FOR DIPPING
90.00 per order (serves 25)

HOT ARTICHOKE DIP IN A BREAD BOULE WITH SLICED BAGUETTES
125.00 per order (serves 25)

SPINACH DIP IN A BREAD BOULE, TORTILLA CHIPS & SLICED BAGUETTES
90.00 per order (serves 25)

BAKED BRIE EN CROUTE WITH SLICED BAGUETTES
Choice of Raspberry, Apricot, Local Honey or Plain
125.00 per order (serves 25)

MIDDLE EASTERN MEDLEY
Pita Triangles, Hummus & Baba Ghanoush
$90.00 per order (serves 25)
- Add Mixed Olives 18.00 per pound vgn GF
- Add Tabouli 15.00 per pound vgn GF
- Add Stuffed Grape Leaves 18.00 per pound

BRUSCHETTA BAR
Toasted Slice Baguettes finished with Garlic & Olive Oil, Pita Triangles, and Everything Crackers served with your choice of three toppings: Kalamata Olive Tapenade, Tuscan White Bean Spread, Roasted Red Pepper Hummus, Oven Roasted Tomato Bruschetta, or Soft Brie Cheese & Fig Jam.
$150.00 (serves 25)
PLATTERS & DISPLAYS

TORTILLA CHIPS
(Serves 25)
• With Salsa 40.00 per platter VGF
• With Mexican Layer Dip 75.00 per platter VGF
• With Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa) 80.00 per platter

KETTLE CHIPS WITH ONION DIP V
50.00 per order (serves 25)

SOFT PRETZELS WITH YELLOW MUSTARD vgn
25.00 per dozen (two dozen minimum)

CARVING STATIONS

25 Guest minimum (1 Chef per station for two hours 100.00)

CHEF CARVED HAM GF
Glazed Ham carved to order, served with Honey Dijon & Horseradish Mustard with Petite Rolls
8.50 per guest

CHEF CARVED ROASTED TURKEY BREAST GF
Slow Roasted Turkey Breast carved to order, served with Cranberry Aioli & Honey Dijon with Petite Rolls
8.50 per guest

CHEF CARVED BEEF SIRLOIN GF
Oven Roasted Beef Sirloin carved to order, served with Horseradish Aioli with Petite Rolls
12.00 per guest

CHEF CARVED COFFEE RUBBED BEEF TENDERLOIN GF
Coffee Rubbed & Grilled Beef Tenderloin carved to order & served with Guinness Glazed Onions on Petite Rolls
17.50 per guest

CHEF CARVED HOUSE SMOKED BEEF BRISKET GF
Hardwood Smoked Beef Brisket carved to order with both Mango Habanero BBQ Sauce & Jack Daniels Whiskey Sauce, served with a Carolina Coleslaw with Petite Rolls
12.00 per guest

AFTERNOON SNACKS

• Smartfood Popcorn 2.50 VGF
• Rolled Gold Pretzels 2.50
• Deep River Kettle Chips 2.50 GF
• Kellogg’s Rice Krispie Treats 1.50 VGF
• Planter’s Trail Mix 2.50 VGF
• Nature Valley Granola Bars 2.50 V
• Greek Yogurt Cups 3.00 V
• Assorted Candy Bars 3.00 V
  • Hershey Bars, M&M’s, Reese’s Peanut Butter Cups, Snickers
• Individually Wrapped Large Chocolate Chip Cookies 2.50
• Individually Wrapped Ghiradelli Chocolate Brownies 2.50
• Assorted Fresh Fruit (not packaged) 2.50 vgn GF
INDIVIDUAL HORS D’OEUVRES

Individual Hors d’oeuvres are designed to be buffet style with service for up to two hours on single use serviceware. All Hors d’oeuvres are priced by the dozen, minimum two dozen per item unless otherwise noted. Dietary restrictions are subject to additional charges.

FROM THE SEA
- Served Hot -
  • Mini Crab Cakes with Lemon Aioli 31.00
  • Coconut Shrimp with Sweet Chili Sauce 25.00
  • Sesame-Crusted Salmon Served in a Spoon with Wasabi Sauce 30.00 GF
  • Jumbo Lump Crab-Stuffed Mushrooms 30.00
  • Scallops in Bacon with Maple Pepper Glaze 32.00
- Served Cold -
  • Asian Tuna Tartare served in a Spoon 32.00 GF
  • Smoked Salmon & Avocado Canapé 30.00

FROM THE LAND
- Served Hot -
  • Beef Empanadas with Sour Cream 30.00
  • Grilled Korean Bulgogi Beef Skewers 30.00 GF
  • Beef Franks en Croute with Spicy Brown Mustard 25.00
  • Braised Chicken Meatballs with your choice of Sauce 25.00 (Thai Coconut, Traditional Buffalo, or Indian Curry Vindaloo)
  • Mini Chicken Cordon Bleu 25.00
  • Grilled Korean Bulgogi Chicken Skewers 30.00
  • Honey Lime Sriracha Chicken Skewers 30.00 GF
  • Petite Cornbread Muffins with Chicken Carnitas 30.00
- Served Cold -
  • Prosciutto and Melon Skewers 25.00 GF
  • Beef Tenderloin Crostini with Bleu Cheese Horseradish Aioli 32.00
  • Balsamic Glazed Chicken Crostini 32.00
  • Buffalo Chicken Salad in a Filo Cup 25.00
  • Korean Bulgogi Chicken Salad in a Filo Cup 25.00

FROM THE EARTH
- Served Hot -
  • Florentine Stuffed Mushroom Caps 25.00 v
  • Vegetable Curry Samosas with Tamarind Chutney 25.00 vgn
  • Caramelized French Onion Tartlet 25.00 v
  • Assorted Mini Quiche 25.00
  • Steamed or Fried Shiitake Mushroom Pot Stickers with Thai Chili Sauce 25.00
  • Brie & Raspberry Almond Phyllo 3.00 v
  • Smoked Gouda Arancini with a Red Pepper Aioli 30.00 v
  • Spanakopita Flowers 25.00 v
  • Steamed or Fried Edamame Dumpling with Sesame Ginger Sauce 25.00 vgn
- Served Cold -
  • Cucumber Cups with Red Pepper Hummus 25.00 vgn GF
  • Caprese Skewers with a Balsamic Glaze 30.00 vGF
  • Polenta with an Olive Tapenade & Roasted Tomato 30.00 vGF

Buffet Hors d’oeuvres

Buffalo Chicken Wings GF
Bleu Cheese Dip, Carrots & Celery Sticks
50 Wings 110.00

Chicken Tenders
Choice of Two Dips: Sweet & Sour, Honey Mustard or Barbeque
25 Pieces 56.00

Cheesburger Sliders
Served with Condiments
50 Pieces 175.00

Cocktail Meatballs (all Beef)
Marinara or Stroganoff
50 Pieces 50.00

Fried Vegetable Pot Stickers vgn
Served with Sweet & Sour, Hot Mustard
50 Pieces 100.00

Tater Tot Bar
Top your own Tater Tots with your choice of three Toppings and three Dipping Sauces.

Toppings: Bacon Bits, Cheese Curds, Cheddar & Jack Cheese, Meat or Vegetable Chili, Diced Buffalo Chicken, Sliced Jalapenos.
10.00 per person (25 person minimum)
BAR SERVICE

University Catering offers Bar Packages to meet your event’s needs.

- Beer & Wine Bar Package with Plastic Cup service: $3.50 per person set up fee.
- Beer & Wine Bar Package with Glassware service: $6.00 per person set up fee.
- Full Bar Packages with Plastic Cups: $3.50 per person set up fee.
- Full Bar Packages with Glassware service: $7.00 per person set up fee.

BARTENDER FEES
- A Bartender fee of $50.00 per hour per bartender for the length of your event will be charged for all bars.
  (Set-up & tear down included)
- Full Bars below 50 guests will incur an additional fee of $100 for set up
- 2 Hours Minimum for bar.

STANDARD BAR STAFFING
- One (1) Bartender per seventy-five (75) guests for Beer & Wine Bar
- One (1) Bartender per fifty (50) guests for Full Bar
- Additional Bartenders added per client request will be charged accordingly.

HOSTED BARS

HOSTED BEER AND WINE BAR
A selection of Local, Domestic, and Imported Beers and Wines with Non Alcoholic Drinks.
Beer $7.00/Wine $10.00/Non-Alcoholic Drinks (Soda, Water, Fruit Juice) $2.50

Hosted Full Bar Includes:
Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths with a Selection of Local, Domestic, & Imported Beers and Wines with Non-Alcoholic Drinks.

HOSTED LIQUOR PRICING
Consumption charged per drink
Single Liquor 10.00 • Beer 7.00 • Wine 10.00 • Martini 12.50
Non-Alcoholic Drink (Soda, Water, Fruit Juice) 2.50

7.35% Sales Tax not included on Hosted Bars.

Miscellaneous
- Wine Service during dinner is based on consumption by the bottle.
- Specialty Drinks are available at additional charges.
- Bar Service without food served will accrue an additional $1.00 per person, minimum charge of $50.00.