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  
• Garden Vegetable Display with Ranch Dip  
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 3.00 per guest

PLATTERS & DISPLAYS

SEASONAL FRESH SLICED FRUIT PLATTER  
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  
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  
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 & Flatbread 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 V
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 V
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 V
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 GF
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 V
125.00 per order (serves 25)

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

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

MIDDLE EASTERN MEDLEY V
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
- 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 EARTH

- **Served Hot**
  - Florentine Stuffed Mushroom Caps **25.00**
  - Vegetable Curry Samosas with Tamarind Chutney **25.00 vgn**
  - Caramelized French Onion Tartlet **25.00 V**
  - Assorted Mini Quiche **25.00**
  - Shiitake Mushroom Pot Stickers with Thai Chili Sauce **25.00 V**
  - Brie & Raspberry Almond Phyllo **3.00 V**
  - Smoked Gouda Arancini with a Red Pepper Aioli **30.00 V**
  - 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 V GF**
  - Polenta with an Olive Tapenade & Roasted Tomato **30.00 vgn GF**

---

### 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**
  - Rajili Braised Chicken Meatballs **25.00**
  - Mini Chicken Cordon Bleu **25.00**
  - Grilled Korean Bulgogi Chicken Skewers **30.00**
  - Honey Lime Sriracha Chicken Skewers **30.00 GF**
  - Petite Cornbread Muffins topped with Chicken Carnitas **30.00**
  - 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**

---

### Buffet Hors d’oeuvres

**Buffalo Chicken Wings** 3F
- 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**

**Cheeseburger 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.

**Sauces:** House Made Ketchup, Cheddar Cheese Sauce, Blue Cheese Dip, Ranch Dip, Chimichurri Sauce, Brown Gravy.
- **10.00 per person (25 person minimum)**

---

**VEGETARIAN** vgn **VEGAN** **GF** **GLUTEN-FREE** **LOCAL**
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.