Gourmet Sandwich Selections
The Sandwiches Featured Below May Be Ordered Two Different Ways
(5 order minimum per sandwich - 4 sandwich flavors max) Max of 125 guests

(1) GOURMET BOXED
20.00 each
(Please choose up to four types)
Boxed sandwiches include individual bag of Deep River Kettle Chips (local), whole fruit & beverage assortment of bottled water, Diet Coke & Sprite and a large chocolate chip cookie. Boxed sandwiches are designed for drop-off service.

(2) SELF-SERVICE BUFFET PLATTERS
20.00 per guest
(5 order minimum per sandwich, 10 guest minimum)
Includes sandwiches with your choice of individual bags of Deep River Kettle Chips (local) or red bliss potato salad, pickle spears & Otis Spunkmeyer cookies & mini brownies with single use serviceware. Includes assorted soda & bottled water. Ideal for drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) or standard delivery service.

*Please note service attendants may be required for an additional 25.00 per attendant per hour due to space or event logistics.

SELECTIONS

CHICKEN, BACON, AND AVOCADO WRAP
Grilled Chicken, Hickory Smoked Bacon, Avocado, Romaine Lettuce with Ranch Dressing in a Herb Wrap

BUFFALO CHICKEN WRAP
Buffalo Chicken, Chopped Romaine, and Shredded Carrots with Ranch Dressing in a Wrap

CHICKEN CAESAR WRAP
Julienned Chicken Breast with Chopped Romaine Lettuce, Shaved Parmesan Cheese & Caesar Dressing served in a Herb Wrap

SOUTHWEST CHICKEN WRAP
Spiced Grilled Chicken Breast with Chopped Romaine Lettuce, Shredded Cheddar Cheese, Black Bean Corn Relish, Guacamole and Chipotle Aioli, served in a Flour Wrap

THE RIVIERA
Turkey, Brie Cheese & Thinly Sliced Granny Smith Apple with Lettuce & Cranberry Mayonnaise on a Croissant

THE ITALIAN
Ham, Capicola, Genoa Salami, Provolone, Sliced Tomatoes, Shredded Lettuce, Onion, Italian Seasonings & Red Wine Vinaigrette on a Grinder Roll

ROAST BEEF & HORSERADISH
Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Tomato with Horseradish Mayonnaise on a Brioche Roll

ROASTED VEGETABLE STACK SANDWICH
Grilled Portabella Mushroom, Roasted Red Pepper, Carmelized Onions and other Seasonal Grilled Vegetables topped with a Balsamic Glaze, served on a Brioche Roll

CHICK PEA SALAD WRAP vgn
Chick Peas, Dill, Parsley and Celery tossed with Vegan Mayonnaise, served with Lettuce, Tomato in a Herb Wrap

ALL PRICES SUBJECT TO CHANGE
Traditional Sandwich Favorites

CLASSIC BOXED LUNCH
16.50 per guest
Hard (Kaiser) roll sandwich with individual bag of Deep River Kettle Chips (local), apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite & bottled water with chef’s assortment of:

- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap - Spinach Tortilla, House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn

WRAPPED BOXED LUNCH
16.50 per guest
Wrap sandwich with individual bag of Deep River Kettle Chips (local), large chocolate chip cookie, condiments, apple, Coke, Diet Coke, Sprite & bottled water with chef’s assortment of:

- Turkey, Provolone Cheese, Lettuce, Tomato & Tarragon Mayonnaise
- Roast Beef, Swiss Cheese, & Horseradish Mayonnaise
- Ham, Swiss Cheese, Lettuce, Tomato & Honey Dijon Mustard
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap - Spinach Tortilla, Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn

OLD SCHOOL SANDWICH BUFFET SELECTIONS
16.50 per guest
Buffet includes sandwich selection from below with your choice of individual bags of Deep River Kettle Chips (local) or red bliss potato salad, pickle spears, assorted Otis Spunkmeyer cookies & mini brownies, with Coke, Diet Coke, Sprite & bottled water with single use serviceware.
10 guest minimum per selection.

SELECT ONE SANDWICH VARIETY
Gluten-Free sandwiches available upon request. May incur additional charges.

On a Hard Roll (Kaiser)
Chef’s Assortment of Hard Roll Sandwiches cut in half
- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn
- Condiments on the side

Croissant Sandwich Buffet
Chef’s Assortment of Croissant Sandwiches cut in half
- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn
- Condiments on the side

Wrap Sandwich Buffet
Chef’s Assortment of Wrap Sandwiches cut in thirds
- Turkey, Provolone Cheese, Lettuce, Tomato & Tarragon Mayonnaise
- Roast Beef, Swiss Cheese & Horseradish Mayonnaise
- Ham, Swiss Cheese, Lettuce, Tomato & Honey Dijon Mustard
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn

VEGETARIAN vgnVEGAN GF GLUTEN-FREE LOCAL

UCONN UNIVERSITY OF CONNECTICUT
UNIVERSITY CATERING
DELI SANDWICH BUFFETS

Delivered with single use service ware, serving utensils, linen covered buffet & beverage selection of bottled water, Coke, Diet Coke & Sprite.

HEARTY DELI BUFFET
20.00 per guest (10 guest minimum)

- Roast Beef, Turkey, Ham & Albacore Tuna Salad
- American & Swiss Cheese
- Assorted Sliced Breads, Kaiser Rolls
- Sliced Red Onion, Lettuce, Tomato
- Condiments

- Pickle Spears v
- Individual Bags of Deep River Kettle Chips VGF
- Otis Spunkmeyer Cookies & Mini Brownies V
- Choice of: Red Bliss Potato or Macaroni Salad

Add Hummus: 6.00 per half pound

CUSTOM DELI BUFFET
Includes Condiments, Lettuce, Tomato, Sliced Red Onion & Pickle Spears

24.00 per guest (20 guest minimum)
Counts below our minimum may incur additional fees.

SELECT TWO BREADS
- Assorted Sliced Breads
- Kaiser Rolls
- Croissants
- Pitas

SELECT FOUR
- Roast Turkey Breast
- Ham
- Roast Beef
- Genoa Salami

- Albacore Tuna Salad
- Chicken Salad
- Egg Salad
- Hummus v

SELECT TWO CHEESES V
- American
- Natural Swiss
- Provolone
- Pepper Jack

SELECT ONE SALAD
- Mixed Greens with Croutons, Balsamic & Ranch Dressings V
- Macaroni Salad
- Potato Salad VGF
- Fresh Fruit Salad vGF

SELECT ONE DESSERT
- Otis Spunkmeyer Cookies & Brownies V
- Plain Macaroons V

BUDDHA RICE BOWLS
Includes a beverage selection of bottled water, Coke, Diet Coke & Sprite, with dressings on the side.
(We require a 10 order minimum per selection. Max of 125 guests)

Asian Salmon Bowl - $28.00
Oven Roasted Soy Marinated Salmon served over Salad Greens and Sticky White Rice with Pickled Cucumbers, Carrots, Mango, Edamame, Seaweed Salad and Sesame Seeds, served with a Spicy Mayo Dressing.

Chicken Burrito Bowl - $24.00
Sliced Grilled Chicken served with Lime Cilantro White Rice, Salad Greens, Roasted Corn & Black Beans, Red Peppers, Guacamole, Cheddar Jack Cheese and Tri-Color Tortilla Strips and a Salsa Sour Cream Dressing.

Mediterranean Bowl - $21.00 V
Brown Rice, Quinoa, Arugula, Red Grape Tomatoes, Kalamata Olives, Diced Cucumbers, Hummus, Feta Crumbles and Lemon Greek Yogurt Dressing.

Asian Tuna Bowl - $28.00
Diced Raw Ahi Tuna served over Salad Greens and Sticky White Rice with Pickled Cucumbers, Carrots, Mango, Edamame, Seaweed Salad, and Sesame Seeds, served with a Spicy Mayo Dressing.
ENTREE SALAD SELECTIONS

Dietary restrictions are subject to additional charges.

(1) BOXED ENTRÉE SALADS
Includes a beverage selection of bottled water, Coke, Diet Coke & Sprite, with large chocolate chip cookie, vinaigrettes & dressings on the side. (We require a 10 order minimum per selection.)

(2) SERVED
For an additional 6.00 per guest (20 Guest minimum/minimum 10 salads per selection).
These salads can be served by attendants on china with standard linen, bakery rolls with butter & margarine, choice of family style or plated dessert, iced water & choice of sweetened with lemon or unsweetened iced tea with lemon & sweeteners or lemonade.

(3) DECONSTRUCTED SALAD BUFFET
(for an additional 4.00pp, 20 guest minimum)
Includes bakery rolls with butter & margarine, choice of one salad selection, Coke, Diet Coke, Sprite & bottled water, Otis Spunkmeyer cookies & mini brownies

*Not offered as deconstructed

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*Not offered as deconstructed

SELECTIONS

CHICKEN CAESAR SALAD
Grilled Chicken Breast, Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing
22.00 per salad

SANTA FE CHICKEN SALAD GF
Lime-Marinated Chicken, Roasted Corn, Black Beans, Shredded Jack Cheese, Crisp Tortilla Strips, Tomato & Mixed Greens with Cilantro Vinaigrette
24.00 per salad

COBB SALAD GF
Chicken Breast, Avocado, Crumbled Bleu Cheese, Bacon, Tomato, Hard Boiled Egg & Lettuce with Balsamic Vinaigrette
24.00 per salad

STEAK SALAD*
Thinline Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Fried Onions, Asparagus, Red Potato & Bleu Cheese with Balsamic Vinaigrette
28.00 per salad

GREEK SALAD VG
Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes & Feta Cheese with Red Wine Vinaigrette
22.00 per salad

GARDEN VEGETABLE SALAD VG
Fresh Garden Lettuces with Peppers, Carrots, Cucumbers, Tomatoes & Shredded Red Cabbage finished with Croutons & Balsamic Vinaigrette
22.00 per salad

THAI PEANUT NOODLE SALAD* vgGF
Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions & Cilantro with Spicy Peanut Dressing
22.00 per salad

MESCLUN SALAD vgGF
Mesclun Greens, Dried Cranberries & Maple Glazed Almonds with Balsamic Vinaigrette
18.00 per salad
Add Crumbled Bleu Cheese 1.00 per salad

CHEF SALAD GF
Julienened Ham, Turkey, Swiss Cheese, Hard Boiled Eggs, Cucumbers, Carrots & Tomato Wedges served on fresh Salad Greens served with Honey Mustard Dressing
24.00 per salad

VEGETARIAN vg
VEGAN vgGF
GLUTEN-FREE GF
LOCAL
PIZZA

Pizza orders are designed for Drop-Off Service (all disposable, University Catering delivers & sets up with no return for clearing. Or Pick-Up: disposable plates, napkins, parmesan cheese & red pepper flakes are included with your order. Pizzas are 16” - 10 slices per pizza. Maximum of 20 pizzas per order, with 4 flavor selections.

Dietary restrictions are subject to additional charges.

CHEESE V
17.00

PEPPERONI
19.50

VEGETABLE LOVERS V
Mushroom, Onion, Pepper, Tomato
24.00

MARGARITA V
Roasted Garlic, Fresh Tomato, Mozzarella Cheese & Basil
24.00

MEAT LOVERS
Sausage, Bacon, Pepperoni, Hamburger
26.00

BBQ CHICKEN
BBQ Chicken, Bacon, Red Onion, BBQ Sauce, Cheddar Cheese
26.00

CHEESEBURGER
Ketchup, Mustard, Hamburger, Pickles, Diced Onions & Sharp Cheddar Cheese
26.00

BUFFALO CHICKEN
Grilled Buffalo Chicken Breast with Carrot, Celery & Bleu Cheese
26.00

INDIVIDUAL GLUTEN-FREE PIZZA
Cheese One Topping
10.00 12.50

ENHANCEMENTS

SNACKS
• House Made Potato Chips with Sea Salt $3.00 per guest
• Individual Bag of Deep River Kettle Chips $2.00 per person
• Individual Bag of Pretzels $2.00 per person
• Individual Bag of Smartfood Popcorn $2.00 per person

SOUPS 3.75 per guest
• Clam Chowder with Oyster Crackers
• Tomato Bisque & Tortellini with Oyster Crackers
• Butternut Bisque with Roasted Pumpkin Seeds/Sour Cream VGF
• Vegetarian Minestrone with Oyster Crackers & Parmesan V
• Vegetarian Chili with Crisp Tortilla Strips vgnGF

PASTAS
½ Pan serves 15 people/ Full Pan serves 30 people
• Baked Ziti ½ Pan $44.00/Full Pan $85.00 V
• Cheese Lasagna Full Pan $125.00 V
• Meat or Vegetable Lasagna Full Pan $150.00
• Baked Macaroni & Cheese ½ Pan $50.00/Full Pan $100.00 V
• Buffalo Chicken Macaroni & Cheese ½ Pan $55.00/Full Pan $110.00

SIDE SALADS
(Minimum of 10)
• Classic Caesar Salad with Croutons $4.00 per guest
• Mixed Greens Salad with Croutons, Balsamic Vinaigrette & Ranch Dressings $3.50 per guest
• Mesclun Greens with Maple Glazed Almonds, Dried Cranberries, Balsamic Vinaigrette $4.00 per guest
• Red Bliss Potato Salad $3.00 per guest
• Macaroni Salad $3.00 per guest
• Cheese Tortellini Primavera with Pesto Salad $4.00 per guest
• Caprese Salad with Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette $4.00 per guest VGF
• Seasonal Fruit Salad $3.00 per guest vgnGF

DESSERTS

OTIS SPUNKMEYER COOKIES
• Chef’s Assortment may include: Chocolate Chip, Sugar, Double Chocolate, Oatmeal Raisin (vgn), M&M, or Red Velvet Chocolate Chip $10.00 per dozen

MACAROONS
• Plain $1.10 per dozen
• Chocolate Dipped $1.20 per dozen

RICE CRISPY TREATS 10.00 per dozen GF

v VEGE TARIAN  vgn VEGAN GF GLUTEN-FREE LOCAL