



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 **V**
 - Garden Vegetable Display with Ranch Dip **V GF**
- 7.50 per guest**

"UCONN" PACKAGE

- Tuscan Antipasto Platter **GF**
 - Gourmet Cheese Display **V**
 - Sliced Baguettes and Crackers Assortment, Flatbread Crackers
- 11.00 per guest**

"JONATHAN" PACKAGE

- Spinach Dip in Bread Boule with Tortilla Chips & Sliced Baguettes **V**
 - Chilled Shrimp Cocktail Display with Lemon & Cocktail Sauce **V GF**
 - Grilled Marinated Vegetable Crudit  Served with Red Pepper Aioli **V GF**
- 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 CRUDIT  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, 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**

ITALIAN CHARCUTERIE BOARD WITH SLICED BAGUETTES & FLATBREAD CRACKERS

Fresh Ciliegine Mozzarella, Grana Parmesan, Sliced Mortadella, Italian Sopressata, Prosciutto Ham, Assorted Olives, Pepperoncini, and Cherry Stuffed Peppers.

Small (Serves 20) **150.00 per platter** | Large (Serves 50) **350.00 per platter**

ENHANCEMENTS

CREAM CHEESE BOARD

Whipped Cream Cheese topped with Everything Bagel Seasoning, Sliced Scallions, Fresh Basil, and Sundried Tomatoes. Served with choice of Local Bagels OR Bagel Chips. **\$90.00 per order (serves 25)**

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN

vgn VEGAN

UCONN | UNIVERSITY OF CONNECTICUT

UNIVERSITY CATERING

GF GLUTEN-FREE

LOCAL

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 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 Whipped Ricotta Cheese.

\$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 PRETZEL STICKS WITH WHOLE GRAIN 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 SMOKED BEEF BRISKET **GF**

Hardwood Smoked Beef Brisket carved to order with both Mango Habañero 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 **V**
- 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 **vgnGF**

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**
- Sesame-Crusted Salmon Served in a Spoon with Wasabi Sauce **30.00 GF**
- Coconut Shrimp with Sweet Chili Sauce **25.00**
- 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 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 vgn**
- Brie & Raspberry Almond Phyllo **30.00 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 vgnGF**
- Caprese Skewers with a Balsamic Glaze **30.00 V GF**
- Polenta with an Olive Tapenade & Roasted Tomato **30.00 vgnGF**

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 (Halal) **30.00**
- Honey Lime Sriracha Chicken Skewers (Halal) **30.00 GF**
- Steamed or Fried - Chicken and Lemongrass Dumplings with Soy Sauce **\$25.00 per dozen**
- Katsu Chicken Skewers **\$30.00 per dozen**
- Mini Buffalo Chicken Grilled Cheese **\$30.00 per dozen**
- Mini Chicken Quesadilla **\$30.00 per dozen**

- Served Cold -

- Prosciutto and Melon Skewers **25.00 GF**
- Balsamic Glazed Chicken Crostini **32.00**
- Buffalo Chicken Salad in a Filo Cup **25.00**
- Korean Bulgogi Chicken Salad in a Filo Cup (Halal) **25.00**
- Beef Tenderloin Crostini with Bleu Cheese Horseradish Aioli **32.00**
- Fresh Strawberry Crostini with Whipped Ricotta Cheese, topped with Fresh Basil & finished with Balsamic Glaze **30.00 per dozen - NEW!**

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

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

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 Vegan Chili, Diced Buffalo Chicken, Sliced Jalapenos.

Sauces: Ketchup, Cheddar Cheese Sauce, Blue Cheese Dip, Ranch Dip, Chimichurri Sauce, Brown Gravy.

10.00 per person (25 person minimum)

Macaroni and Cheese Bar

House-made Creamy Macaroni and Cheese with Crumb Topping and served with your choice of two protein toppings:

Pulled Smoked Pork, In-House Smoked Chicken, Buffalo Chicken, Popcorn Fried Chicken, Cajun Shrimp.

Standard Toppings: Sliced Jalapeños, Chopped Bacon, Broccoli Florets, Dice Tomatoes, Blue Cheese Crumbles, Hot Sauce, BBQ Sauce

18.00 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.