



SANDWICHES, SALADS & PIZZAS

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 35.00 per attendant per hour due to space or event logistics.*

SELECTIONS

CHICKEN, BACON, AND AVOCADO WRAP

Grilled Chicken, Hickory Smoked Bacon, Guacamole, 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

V VEGETARIAN **vgn** VEGAN

GF GLUTEN-FREE **LOCAL**

UConn UNIVERSITY OF
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UNIVERSITY CATERING

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 serveware.

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](#)



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 **vgn**
 - Individual Bags of Deep River Kettle Chips **VG**
 - 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 **vgn**

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 **VG**
- Fresh Fruit Salad **vgnGF**

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

No groups larger than 100 guests

**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*

Thinly Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Fried Onions, Asparagus, Red Potato & Bleu Cheese with Balsamic Vinaigrette

28.00 per salad

GREEK SALAD **VGF**

Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes & Feta Cheese with Red Wine Vinaigrette

22.00 per salad

GARDEN VEGETABLE SALAD **VGF**

Fresh Garden Lettuces with Peppers, Carrots, Cucumbers, Tomatoes & Shredded Red Cabbage finished with Croutons & Balsamic Vinaigrette

22.00 per salad

THAI PEANUT NOODLE SALAD* **vgnGF**

Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions & Cilantro with Spicy Peanut Dressing

22.00 per salad

MESCLUN SALAD **vgnGF**

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**

Julienned 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



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** vgnGF
- Individual Bag of Deep River Kettle Chips **2.50 per person** GFV
- Individual Bag of Pretzels **2.50 per person**
- Individual Bag of Smartfood Popcorn **2.50 per person**

SOUPS **3.75 per guest**

- Clam Chowder with Oyster Crackers
- Tomato Bisque & Tortellini with Oyster Crackers v
- 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**

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 Flowerets, Dice Tomatoes, Blue Cheese Crumbles, Hot Sauce, BBQ Sauce

18.00 per person (25 person minimum)

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** v
- Red Bliss Potato Salad **3.00 per guest** VGF
- Macaroni Salad **3.00 per guest**
- Cheese Tortellini Primavera with Pesto Salad **4.00 per guest** v
- 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 **12.00 per dozen**

MACAROONS

- Plain **12.00 per dozen**
- Chocolate Dipped **15.00 per dozen**

RICE CRISPY TREATS 12.00 per dozen GF