



THEMED BUFFETS

Our themed buffets are designed to be maintained by service staff for up to two hours per event. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, bottled water, Coke, Diet Coke, Sprite.

20 guest minimum. Counts below our minimum may incur additional fees.

1.50 per guest over-time fee for exceeding service hours.

Dietary restrictions are subject to additional charges.

VEGETARIAN PASTA BUFFET

22.00 per guest

- Garlic Knots **V**
- Caesar Salad **VGF**
- Roasted Seasonal Vegetables **vgnGF**
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil **vgn**
- Eggplant Rollatini **V**
- Parmesan Cheese
- Select One:
 - Mini Cannoli **V**
 - Cheesecake **V**

Add Chicken Parmesan **6.00 per guest**

ITALIAN BUFFET

28.00 per guest

- Garlic Knots **V**
- Antipasto Salad or Caesar Salad (Select One) **GF**
- Roasted Seasonal Vegetables **vgnGF**
- Penne Pasta with Marinara **V**
- Select One:
 - Sausage, Peppers & Onions **GF**
 - Chicken Parmigiana
 - Lasagna with Meat, Cheese or Vegetable Filling **V**
 - Stuffed Shells with Florentine Sauce **V**
- Select One:
 - Tiramisu **V**
 - Mini Cannoli **V**
 - Double Chocolate Cake **V**

Add an additional entrée **6.00 per guest**

TASTE OF BOMBAY

28.00 per guest

- Naan Bread **V**
- Cucumber Raita **VGF**
- Vegetable Korma **V**
- Chana Masala **vgnGF**
- Basmati Rice **vgnGF**
- Tandoori Spiced Chicken with a Cilantro Chutney **GF**
- Sultani Kheer **VGF**

TASTE OF SAN JUAN

28.00 per guest

- Pan de Agua with Butter & Margarine **V**
- Chopped Romaine & Tomato Salad with Italian Dressing **vgnGF**
- Arroz con Pollo **GF**
- Roast Pork Pernil **GF**
- Arroz con Gandules **vgnGF**
- Fried Plantains **vgnGF**
- Flan **V**

Substitute Tres Leches Cake **V 3.50 per guest**

MEDITERRANEAN BUFFET

28.00 per guest

- Hummus with Pita Triangles **vgnGF**
- Classic Greek Salad with Vinaigrette **VGF**
- Spanakopita **V**
- Select One:
 - Lemon-Oregano Chicken **GF**
 - Grilled Chicken with Tomato & Fennel **GF**
 - Moroccan Beef
- Israeli Couscous **vgn**
- Lemon Bars

Add an additional entrée **6.00 per guest**

SOUTHERN COMFORT BUFFET

30.00 per guest

- Corn Muffins with Butter & Margarine **V**
- Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette Dressings **vgnGF**
- Select One:
 - Jack Daniels Smoked Pork Ribs **GF**
 - Fried Chicken
 - Smoked Beef Brisket
- Macaroni & Cheese **V**
- Sweet Potatoes **VGF**
- Collard Greens **GF**
- Apple Pie **vgn**

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN **vgn** VEGAN

UConn | UNIVERSITY OF CONNECTICUT

UNIVERSITY CATERING

GF GLUTEN-FREE

LOCAL

THEMED BUFFETS

ASIAN BUFFET

26.00 per guest

- Fried Vegetable Pot Stickers **V**
- Sweet & Sour, Soy Sauce
- Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing **V**
- Select One:
 - Stir-Fried Beef & Broccoli **GF**
 - Sesame-Orange Chicken **GF**
 - General Tso's Chicken
 - Vegetable Stir-Fry with Tofu **vgn GF**
- Select One:
 - Sticky White Rice **vgn GF**
 - Vegetable Fried Rice **VGF**
- Fresh Fruit Salad **vgn GF**

Add an additional entrée 6.00 per guest

SOUTHWEST BUFFET

26.00 per guest

- Select One:
 - Chicken Fajitas with Peppers & Onions & Warm Flour Tortillas
 - Beef Fajitas with Peppers & Onions & Warm Flour Tortillas
 - Portabella Fajitas with Peppers & Onions & Warm Flour Tortillas **V**
 - Beef Tacos with Warm Flour Tortillas
- Select One:
 - Black Bean & Roasted Corn Salad **vgn GF**
 - Vegetarian Refried Beans **VGF**

Served with:

- Lime & Cilantro Rice **VGF**
- Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes & Salsa **V**
- Tortilla Chips **VGF**
- Sopapilla with Chocolate Sauce **V**

Add an additional entrée 6.00 per guest

BAKED POTATO BAR

21.00 per guest

- Baked Potato with Meat or Vegan Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Cheese Sauce, Sour Cream, Scallions, Butter & Margarine **GF**
- Mixed Green Salad, Croutons with Ranch and Balsamic Vinaigrette
- Select One Dessert
 - Otis Spunkmeyer Cookies & Brownies **V**
 - Plain & Chocolate Dipped Macaroons **V**

THANKSGIVING YEAR-ROUND BUFFET

28.00 per guest

- Dinner Rolls with Butter & Margarine
- Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette **vgn GF**
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing **V**
- Select One:
 - Sweet Potatoes **VGF**
 - Corn Casserole **V**
 - Glazed Carrots **VGF**
 - Sautéed Green Beans **vgn GF**
- Mashed Potatoes **VGF**
- Cranberry Sauce **vgn GF**
- Select One:
 - Apple Pie with Whipped Topping **vgn**
 - Pumpkin Pie with Whipped Topping **V**

Add an additional side 3.00 per guest



BARBECUE BUFFETS

Barbecue buffets are designed to be maintained by service staff for up to two hours.
Your buffet selection includes single use serviceware & standard linens for the buffet. 20 guest minimum.
Grill cook charges of 50.00 per cook per hour (including set up and tear down) will be added.

Dietary restrictions are subject to additional charges.

BACKYARD BARBECUE

24.00 per guest

- ½ lb. Hamburgers with Buns
- All-Beef Hot Dogs with Rolls
- Veggie Burgers with Buns (Available on Request) **VGFvgn**
- Condiments & Garnish:
 - Sliced American Cheese **V**
 - Ketchup, Mustard & Relish **V**
 - Lettuce, Sliced Tomato, & Pickles **V**
- Select Two Sides:
 - Baked Beans **vgn GF**
 - Potato Salad **VGF**
 - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette **vgn**
 - Macaroni Salad **V**
 - Coleslaw **VGF**
- Deep River Kettle Chips
- Watermelon **vgn GF**
- Lemonade, Sweetened Iced Tea & Bottled Water
- Add Grilled Chicken Breast **6.00 per guest**

NEW ENGLAND CLAM BAKE

MARKET PRICE

- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine **V**
- Steamed Clams with Drawn Butter **GF**
- Steamed Lobster with Drawn Butter & Lemon Wedges **GF**
- BBQ Chicken Boneless Breast & Thighs **GF**
- Select Two Sides:
 - Coleslaw **VGF**
 - Corn on the Cob **GFvgn**
 - Boiled New Potatoes **GFvgn**
 - Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette **vgn**
- Strawberry Shortcake **V**
- Lemonade, Sweetened Iced Tea & Bottled Water

SOUTHERN STYLE BARBECUE

32.00 per guest

- Select Two Entrées (served with a sandwich roll):
 - Smoked Pulled Pork Shoulder **GF**
 - Smoked Beef Brisket **GF**
 - Smoked Pork Ribs **GF**
 - Smoked Pulled Chicken **GF**
 - Grilled Portabella Mushroom Caps **VGFvgn**
- Select Two Barbecue Sauces:
 - Jack Daniels Whiskey BBQ Sauce **GFvgn**
 - Smokehouse BBQ Sauce **GFvgn**
 - Mango Habanero BBQ Sauce
- Select Three Sides:
 - Potato Salad **VGF**
 - Carolina Coleslaw **vgn GF**
 - Corn & Black Bean Salad **vgn GF**
 - Macaroni Salad **V**
 - Baked Beans **vgn GF**
 - Macaroni & Cheese **V**
 - Collard Greens **GF**
 - Tossed Garden Salad w/Ranch **vgn**, Balsamic Vinaigrette
- Corn Muffin with Butter & Margarine **V**
- Watermelon **vgn GF**
- Select One Dessert
 - Strawberry Shortcake **V**
 - Apple Pie **vgn**
- Lemonade, Sweetened Iced Tea & Bottled Water