

Breakfast

20 Guest minimum unless otherwise noted. Counts below our minimum may incur additional labor charges.
Dietary accommodations available at an additional charge.

Packages

Morning Break & Continental packages include: locally roasted Omar coffee☞, decaffeinated coffee☞ & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey☞.

Simply Coffee & Pastry

- Pastry of the Day (Chef's Selection)
- \$3.75 per guest**

UConn Continental

- Assortment of Danish & Mini Muffins
 - Orange Juice & Iced Water
- \$4.75 per guest**

Healthy Fix

- Seasonal Fresh Fruit Salad
 - Granola Bars (Assorted)
 - Individual Assorted Yogurts
 - Orange Juice
 - Iced Water
- \$7.75 per guest**

Husky Continental

Includes Seasonal Fresh Fruit Salad, Orange Juice & Iced Water

Select One:

- Danish Assortment
- Muffin Assortment
- Mini Muffin Assortment
- Cinnamon Coffee Cake
- Tea Bread Assortment
- Scones Assortment
- Mini Plain Bagels (with Regular & Light Cream Cheese, Butter, Margarine & Preserves)

\$7.50 per guest

Enhance Your Breakfast Options

Fruit

- Seasonal Fresh Fruit Salad: **\$2.00 per person**
- Seasonal Fresh Cut Fruit Platter
 - Mini (serves 8).....**\$ 17.50 per platter**
 - Small (serves 20).....**\$ 42.00 per platter**
 - Large (serves 50).....**\$105.00 per platter**
- Whole Fresh Fruit: \$1.25 per piece
- **Pancakes, Waffles, or French Toast** with warm Maple Syrup **\$2.50 per guest**
- **Tea Bread** (Banana Nut, Lemon, or Triple Berry) served with Butter & Margarine PC's: **\$10.50 per loaf** (serves 10)
- **Assorted Individual Cold Cereals** served with Lowfat & Nonfat Milk. **\$2.25 each** (12 guest minimum)
- **Yogurt Bar Bowls**☞ of Plain & Sweetened Vanilla Yogurt accompanied by Granola, Raisins & Local Honey☞ **\$3.50 per guest** (10 guest minimum)
- **Assorted Granola Bars: \$1.50 each**

Bagels☞

- with Assorted Cream Cheese PC's, Butter, Margarine, Peanut Butter & Preserves
- Mini (Plain Only).....**\$12.00 per dozen**
 - Regular (Chef's Assortment).....**\$16.00 per dozen**
 - Add Hummus☞.....**\$ 6.00 per half pound**

Breakfast Pastry

- Breakfast Pastry of the Day
- Chef's Choice with Appropriate Condiments...**\$11.00 per dozen**

Danish (Chef's Assortment)

- May Include: Cinnamon Swirl, Vanilla Crown, Apple Pocket, Raspberry Crown, or Maple Pecan.....**\$19.00 per dozen**

Muffins (Chef's Assortment)

- Mini.....**\$ 9.00 per dozen**
- Regular.....**\$13.00 per dozen**

Croissants (with Strawberry Preserves, Butter & Margarine PC's)

- Mini.....**\$15.00 per dozen**
- Regular.....**\$23.00 per dozen**

Scones (Chef's Assortment)

- Mini.....**\$15.00 per dozen**
- Regular.....**\$23.00 per dozen**

Coffee Cake

- Cinnamon.....**\$16.00 per order** (serves 48)
- Apple or Blueberry.....**\$26.00 per order** (serves 48)

Omelet Station

Our Uniformed Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.

\$6.50 per guest (For groups between 25-100 guests)
(1 chef per 25 - 50 guests for up to two hours at **\$35.00 per chef** per hour)

Frittatas☞ or Quiche

- Potato, Caramelized Onion & Gruyere☞☞
- Zucchini, Diced Tomato & Fresh Basil☞☞
- Sausage, Red Pepper & Mushroom☞
- Traditional Lorraine
- Spinach, Roasted Red Pepper & Feta☞
- Broccoli & Mushroom with Cheese☞
 - Frittatas (serves 12).....**\$26.00 each**
 - Quiche (serves 8).....**\$16.00 each**

Enhance Your Breakfast Options *(Continued)*

Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water  for an additional **\$1.25 per guest**

Hot Beverages

Locally Roasted Omar Coffee

Freshly Brewed Regular or Decaffeinated Coffee Selection
includes Sweeteners & Half & Half. Priced per Gallon ~ Serves 18

- Fair Trade Organic.....**\$ 16.00**
- Columbian Supremo.....**\$ 16.00**

Hot Water with Assorted Teas

Includes Individual Packets of Regular, Decaffeinated & Herbal
with Lemon Wedges & Local Honey.....**\$ 15.00/gallon**
Hot Mulled Cider (seasonal).....**\$ 18.00/gallon**

Beverage on the Go

96oz. disposable box. Priced per box ~ serves 10-12 guests

- Fair Trade Organic.....**\$ 16.00**
- Columbian Supremo.....**\$ 16.00**
- Hot Water with Assorted Teas.....**\$ 15.00**
- Hot Cocoa Packets.....**\$ 15.00**

Hot Cocoa

- Home-style with Mini Marshmallows.....**\$ 15.00/gallon**
- Mexican Spiced with Cinnamon.....**\$ 18.00/gallon**
- Individual Packet.....**\$ 1.50 each**

Buffets

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Breakfast Buffet

Traditional Breakfast

- Assorted Mini Scones & Mini Croissants with Butter, Margarine & Preserves
- Seasonal Fresh Fruit Salad
- Scrambled Eggs
- Choice of Crispy Bacon or Sausage Links
- O'Brien PotatoesVGF

\$12.75 per guest

Breakfast Sandwich Buffet

- Croissant Egg Sandwich with CheeseV
- Choice of Ham or Bacon
- O'Brien PotatoesVGF
- Seasonal Fresh Fruit Salad

\$10.00 per guest

Quiche or Frittata Buffet

- Seasonal Fresh Fruit Salad
- Choice of Crispy Bacon or Sausage Links
- O'Brien PotatoesVGF

Select Two:

- Traditional Quiche Lorraine
- Spinach, Roasted Red Pepper & Feta QuicheVGF
- Broccoli & Mushroom with Cheese QuicheVGF
- Zucchini, Diced Tomato & Fresh Basil FrittataVGF
- Sausage, Red Pepper & Mushroom FrittataGF

\$12.50 per guest

University Brunch

Includes Orange Juice, Lemonade, Sweetened Iced Tea, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & local Honey. **\$20.00 per guest** (minimum 50 guests)

Breakfast Pastry & Breads

Select Three:

- Danish Assortment
- Mini Muffins Assortment
- Cinnamon Coffee Cake
- Tea Bread Assortment
- Mini Scones
- Mini Croissants with Butter, Margarine & Preserves
- Artisan Rolls with Butter & Margarine
- Biscuits with Butter & Margarine
- Focaccia
- Mini Plain Bagels with Regular & Light Cream Cheese, Butter, Margarine & Preserves

Salads & Sides

Select Three:

- Seasonal Fresh Fruit Salad
- Traditional Caesar Salad
- Mixed Green Salad with Croutons, Italian & Ranch DressingsVGF
- Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic VinaigretteVGF
- Crispy Bacon & Sausage Links
- O'Brien PotatoesVGF
- Scalloped PotatoesV

Entrées

Select Three:

- Scrambled EggsVGF
- Traditional Quiche Lorraine
- Zucchini, Diced Tomato & Fresh Basil FrittataVGF
- Jumbo Waffles or French Toast with Mixed Berries & Warm Maple Syrup
- Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive OilV
- Parmesan Cheese
- Crushed Red Pepper Flakes
- Stuffed Shells with Marinara or Florentine SauceV☞
- Parmesan Cheese
- Crushed Red Pepper Flakes
- Boneless Chicken CacciatoreGF
- Lemon Pepper ChickenGF
- Sausage, Peppers & OnionsGF
- Florentine Stuffed Sole