

University Catering Reception Package

Reception Packages and Hors d'oeuvre Platters are designed to be buffet style with "Standard Delivery" service for up to two hours on single use service-ware.

*Upscale plastic-ware for an additional **1.50 per guest**.

*Upgrade to china service for an additional **2.00 per guest**.

Dietary restrictions are subject to additional charges.

Packages

"Husky" Package

Domestic Cheese Board **VGF** with Assorted Crackers **V**

Garden Vegetable Display **VGF** with Ranch Dip **V**

4.50 per guest

"UConn" Package

Tuscan Antipasto Platter **GF**

International Cheese Display **VGF**

Sliced Baguettes and Breadstick Assortment

5.50 per guest

"Jonathan" Package

Spinach Dip in Bread Boule with Tri-Color Tortilla Chips & Sliced Baguettes **V**

Chilled Shrimp Cocktail Display with Lemon and Cocktail Sauce **GF**

Grilled Marinated Vegetable Crudité **GF**

8.75 per guest

*Add a Seasonal Fresh Fruit Display to any package for an additional **2.00 per guest**

Platters and Displays

Seasonal Fresh Sliced Fruit Platter **VGF**

Mini (serves 8).....	17.50 per platter
Small (serves 20).....	42.00 per platter
Large (serves 50).....	105.00 per platter

Whole Fresh Fruit **VGF.....1.00 per piece**

Garden Vegetable Display **VGF** with Ranch Dip

Mini (serves 8).....	15.00 per platter
Small (serves 20).....	37.50 per platter
Large (serves 50).....	90.00 per platter

Grilled Marinated Vegetable Crudité with Roasted Red Pepper Aioli **VGF**

Small (serves 20).....	50.00 per platter
Large (serves 50).....	125.00 per platter

Tuscan Antipasto^{GF} with Sliced Baguettes

Fresh Mozzarella, Provolone Cheese, Salami, Prosciutto, Capicola, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Giardiniera & Imported Olives^{GF} & Flat bread Crackers.

Small (serves 20).....**90.00 per platter**
Large (serves 50).....**225.00 per platter**

Middle Eastern Medley

Pita Chips^{GF}, Hummus^{VGF} & Baba Ghanoush^{VGF}
\$50.00 per order (serves 25)

Add Mixed Olives^{VGF}.....**12.00 per pound**
Add Tabouli^V.....**10.00 per pound**

Tri-Colored Tortilla Chips (serves 25)^{GF}

with Salsa^{VGF}.....**20.00 per platter**
with Mexican Layered Dip^{VGF}.....**40.00 per platter**
with Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa)^{VGF}.....**40.00 per platter**

Kettle Chips with Onion Dip^{VGF}

25.00 per order (serves 25)

Soft Pretzels with Yellow Mustard^V

12.00 per dozen (two dozen minimum)

Spinach Dip in a Bread Boule, Tri-Color Tortilla Chips & Sliced Baguettes^V

50.00 per order (serves 25)

Hot Artichoke Dip in a Bread Boule with Pita Chips & Sliced Baguettes^V

75.00 per order (serves 25)

Baked Brie en Croute with Sliced Baguettes^V

Choice of Raspberry^V, Apricot^V, Local Honey^V or Plain^V
75.00 per order (serves 25)

Smoked Salmon Display (Shown Deconstructed)^{GF}

Imported Smoked Salmon with Red Onion, Chopped Eggs, Capers, Diced Tomatoes, Whipped Cream Cheese^{GF} & Mini Bagels
9.50 per person (10 person minimum)

Jumbo Chilled Shrimp Cocktail Display^{GF}

Lemon Wedges & Traditional Cocktail Sauce^{GF}
65.00 per order (50 pieces)

House Smoked New England Bluefish Spread^{GF}

Served with Toasted Mini Bagels and Rice Crackers.
40.00 for 2 pounds (serves 25-30)

Cheese Boards & Displays

Domestic Cheese Board **VGF** with Assorted Crackers **V**

Pepper Jack **VGF**
Cheddar **VGF**
Swiss **VGF**
Muenster **VGF**

Small (½ lb. of each cheese/serves 15).....**30.00 per platter**
Large (1 lb. of each cheese/serves 30).....**60.00 per platter**

Gourmet Cheese Display **VGF** with Assorted Crackers **V** & Sliced Baguettes **V**

Gorgonzola **VGF**
Dill Havarti **VGF**
Smoked Gouda **VGF**
Peppered Chevre **VGF**

Small (1/2 lb. of each Cheese/serves 15).....**40.00 per platter**
Large (1 lb. of each Cheese/serves 30).....**80.00 per platter**

New England Cheese Board **GF**

Approximately 5 lbs. of New England assorted cheeses.

Great Hill Blue (MA) **VGF**
Smith' Farm, Smoked Gouda (MA) **VGF**
Pineland Farms, Sharp Cheddar (ME) **VGF**
Pineland Farms, Salsa Jack (ME) **VGF**
Blythedale Farms, Brie (VT) **VGF**

Vermont Butter & Cheese Creamery Goat Cheese (VT) **VGF**

Served with Assorted Crackers **V**, Flatbread Crackers **V**, Tall Bread Sticks **V** & Local Honey **VGF**, garnished with Fresh & Dried Fruit **V**.

120.00 per board (serves 30)

Connecticut Local Cheese Board **GF**

Approximately 5 lbs. of Local Connecticut assorted cheeses:

UConn Catering House Smoked Mozzarella
Beltane Goat Cheeses & Feta, Lebanon, CT

Minimum of 2 Local Chef Choices based on availability from **GF**:

UConn Dairy Bar or Cato Corner Farm, Colchester, CT **VGF**

Served with Assorted Crackers **V**, Flatbread Crackers **V**, Tall Bread Sticks **V** & Local Honey **VGF**, garnished with Fresh & Dried Fruit **V**.

190.00 per board (serves 30)

*Enhance any Cheese Board with:

Seasonal Fresh Fruit Garnish (serves 15) **VGF**.....**30.00 per order**
Gourmet Mixed Nuts **VGF**.....**20.00 per pound**
Dried Fruit **VGF**.....**25.00 per pound**
Sliced Pepperoni.....**20.00 per pound**
Bowl of Candied Pecans **VGF**.....**25.00 per pound**
Spreadable Sweet Apricot Jam (8oz portion) **VGF**.....**16.00 each**

Carving Stations

25 Guest minimum
(1 Chef per station for two hours **70.00**)

Chef Carved Pit Ham^{GF}

Glazed Ham carved to order, served with Honey Dijon & Horseradish Mustard with Petite Rolls
4.50 per guest

Chef Carved Roasted Turkey Breast^{GF}

Slow Roasted Turkey Breast carved to order, served with Cranberry Orange Relish, Cranberry Aioli and Honey Dijon with Petite Roll
4.50 per guest

Chef Carved Beef Sirloin^{GF}

Oven Roasted Beef Sirloin carved to order, served with Horseradish Aioli with Petite Rolls
6.50 per guest

Chef Carved Coffee Rubbed Beef Tenderloin^{GF}

Coffee Rubbed and Grilled Beef Tenderloin carved to order and served with Guinness Glazed Onions on Ciabatta Rolls
9.50 per guest

Chef Carved House Smoked Beef Brisket^{GF}

Hardwood Smoked Beef Brisket carved to order with both Peach Habañero BBQ Sauce & Balsamic Strawberry BBQ Sauce, served with a Carolina Coleslaw with Sour Dough Rolls
6.00 per guest

Five Foot Sub Sandwich

Select from:

- Italian (Ham, Salami, Capicola, Provolone, Lettuce, Tomato, sliced Red Onion & topped with Red Wine Vinaigrette)
- Turkey with Pepper Jack, Lettuce & Tomato
- Roast Beef with Provolone, Lettuce & Tomato
- Hummus, Cucumber, Shredded Carrots, Red Pepper & Feta Cheese^V
- Muffuletta (Salami, Ham, Capicola, Mozzarella, Provolone topped with an Olive Spread)

150.00 per Sub (80 pieces)

Buffet Hors d'oeuvres

Buffalo Chicken Wings^{GF}

Blue Cheese Dip, Carrot & Celery Sticks

60.00 per 50 wings

Roasted Chicken Wings^{GF}

Choice of Roasted Asian Apricot Curry or Tropical Habanero

60.00 per 50 wings

Chicken Tenders

Choice of Two Dips: Sweet & Sour, Honey Mustard or Barbecue

35.00 per 25 pieces

Buffalo Chicken Tenders

Blue Cheese Dip, Carrots & Celery Sticks

55.00 per 25 pieces

Beef Wagyu Sliders

Served with Cheese & Condiments.

90.00 per 50 pieces

Cocktail Meatballs

Sweet & Sour, Stroganoff or Teriyaki (all Beef)

30.00 per 50 pieces

Italian in a Marinara Sauce

30.00 per 50 pieces

Steamed Vegetable^VOR Shrimp Pot-stickers

Served with Sweet & Sour, Hot Mustard & Soy Sauce

75.00 per 50 pieces

Chicken & Asiago Cheese Blossoms

40.00 per 50 pieces

Mini Chicken Cordon Bleu

45.00 per 50 pieces

Jalapeño Poppers with Cheddar Cheese^V

45.00 per 50 pieces

Individual Hors d'oeuvres

Individual Hors d'oeuvres are designed to be buffet style with "Standard Delivery" service for up to two hours on single use service-ware. All hors d'oeuvres are priced by the dozen, minimum two dozen per item unless otherwise noted.

*Upscale plastic-ware for an additional **1.50 per guest**.

*Upgrade to china service for an additional **2.00 per guest**.

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FROM THE SEA

Served Hot

Mini Crab Cakes with Lemon Aioli.....	24.00
Coconut Shrimp with Apricot Yuzu Sauce.....	20.00
Sea Scallops served in their Shells & topped with Garlic Butter, Bacon & Parmesan CheeseGF.....	28.00
Sesame-Crusted Salmon in a Spoon with Wasabi SauceGF.....	24.00
Bacon Wrapped Shrimp Casino.....	28.00
Rhode Island Clam Fritter filled with a Caper Aioli.....	20.00
Scallops Wrapped in BaconGF.....	28.00

Served Cold

House Smoked Bluefish Canapé with Micro-Greens🌱.....	24.00
Smoked Salmon Wrapped AsparagusGF.....	28.00
Shrimp Santé Fe Tartlets.....	24.00
Smoked Salmon Temari Sushi served with a Soy Wasabi PipetteGF.....	20.00

FROM THE EARTH

Served Hot

Florentine Stuffed Crimini Mushroom CapsV.....	20.00
Vegetable Curry Samosas with Tamarind ChutneyV.....	20.00
Roasted Eggplant & Tomato CrispV.....	24.00
Caramelized French Onion TartletV.....	20.00
Assorted Mini QuicheV.....	20.00
Brie & Raspberry Almond PhylloV.....	24.00
Smoked Gouda Arancini with a Red Pepper AioliV.....	24.00
Spanakopita FlowersV.....	20.00
Edamame Dumpling with a Ginger Honey SauceV.....	20.00

Served Cold

Local Goat Cheese & Blueberry TartletV🌱.....	24.00
Caprese Skewers with a Balsamic GlazeVGF.....	24.00
Spinach and Sun-Dried Tomato CanapéV.....	20.00

FROM THE LAND

Served Hot

Chicken Quesadilla - Cornucopia with Avocado Crème.....	24.00
Petite Beef Wellington.....	28.00
Dijon Chicken Puff Pastry.....	24.00
Beef Franks en Croute with Spicy Brown Mustard.....	20.00
Sausage Stuffed Crimini Mushroom Caps.....	20.00
Beef Tenderloin RouladeGF.....	28.00
Grilled Chicken Teriyaki SkewersGF.....	24.00
Sausage en Croute topped with a Whole Grain Mustard.....	20.00
Chicken and Waffles with Maple Syrup.....	20.00

Served Cold

Coffee Rubbed Beef Tenderloin & Guinness Glazed Onions Crostini with Skordalia Sauce.....	28.00
Asian Duck Breast Crostini with a Thai Chili Sauce.....	28.00

Beverage Selection VGF

HOT

Locally Roasted Omar Coffee

Freshly Brewed Regular or Decaffeinated Coffee

Selection includes Sweeteners & Half & Half.

Priced per Gallon ~ Serves 18 guests

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 per gallon

Hot Mulled Cider (Seasonal)

18.00 per 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 per gallon**

Mexican Spiced with Cinnamon.....**18.00 per gallon**

Individual Packet.....**1.50 each**

COLD

Priced per Gallon ~ Serves 18 guests

Iced Water.....**3.50**

Infused Water

Choice of Flavors: Citrus, Cucumber or Berry.....**7.50**


Sweetened Iced Tea with Lemon.....**12.00**

Unsweetened Iced Tea with Lemon & Sweetener.....**12.00**

Lemonade.....**12.00**

Sparkling Cranberry Punch.....**15.00**


Orange, Cranberry Juice.....**15.00**

Cider (seasonal) .....**15.00**

Eggnog (seasonal).....**22.00**

Individual

Priced per each unless otherwise noted.

UConn Natural Spring Water (16.9oz) .....**1.50**

Perrier Sparkling Mineral Water (11 oz).....**2.50**

Powerade (Assorted, 12oz).....**1.75**

Canned Soda (12oz) Select from: Coke, Diet Coke, Sprite.... **1.25**

Bottled Juice (10oz)

Select from: Orange, Apple or Cranberry.....**1.75**

Milk (10oz) Select from: Whole, 1%, Skim, or Chocolate.....**1.75**