## 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, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets.

20 Guest minimum. Counts below our minimum may incur additional labor charges. 1.50 per guest over-time fee for exceeding service hours. Dietary restrictions are subject to additional charges.

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### Vegetarian Pasta Buffet
- Breadstick
- Caesar Salad
- Italian Style Green Beans\(^{VGF}\)
- Penne Pasta Sauteed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese
- **Select One:**
  - Carrot Cake
  - Double Chocolate Cake

14.50 per guest
Add Chicken Parmesan or Chicken Cacciatore\(^{GF}\)...6.00 per guest

### Italian Buffet
- Garlic Bread & Focaccia
- Antipasto Salad\(^{GF}\)
- Roasted Seasonal Vegetables\(^{GF}\)
- Penne Pasta with Marinara
- **Select One:**
  - Sausage, Peppers & Onions\(^{GF}\)
  - Chicken Parmigiana
  - Lasagna with Meat, Cheese\(^{V}\) or Vegetable Filling\(^{V}\)
  - Stuffed Shells with Florentine Sauce\(^{V}\)
- **Select One:**
  - Tiramisu
  - Cannoli

19.75 per guest
Add an additional entrée combination......................4.50 per guest

### Taste of Bombay\(^{GF}\)
- Naan Bread
- Cucumber Raita\(^{VGF}\)
- Vegetable Korma\(^{GF}\)
- Chana Masala\(^{VGF}\)
- Basmati Rice\(^{VGF}\)
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam\(^{GF}\)
- Sultani Kheer\(^{VGF}\)

20.50 per guest

### Taste of San Juan
- Pan de Agua with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian Dressing\(^{VGF}\)
- Arroz con Pollo\(^{GF}\)
- Pernil con Arroz con Gandules\(^{VGF}\)
- Fried Plantains\(^{GF}\)
- Flan

18.50 per guest
Substitute Tres Leches Cake\(^{V}\)...............................3.50 per guest

### Mediterranean Buffet
- Hummus with Pita Triangles\(^{V}\)
- Classic Greek Salad with Vinaigrette\(^{VGF}\)
- Spanakopita\(^{V}\)
- **Select One:**
  - Lemon-Oregano Chicken\(^{GF}\)
  - Grilled Chicken with Tomato & Fennel\(^{GF}\)
  - Moroccan Beef
- Israeli Couscous\(^{V}\)
- Baklava\(^{V}\)

20.00 per guest
Add an additional entrée........................................6.00 per guest

### Southern Comfort Buffet
- Mini Corn Muffins with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings
- **Select One:**
  - Jack Daniels Marinated BBQ Ribs\(^{GF}\)
  - Fried Chicken
- Macaroni & Cheese
- Candied Yams\(^{VGF}\)
- Collard Greens
- Pie selection:
  - Apple\(^{V}\), Blueberry\(^{V}\), or Pumpkin\(^{V}\) served with Whipped Cream

20.50 per guest
Add an additional entrée........................................5.50 per guest
Add Dairy Bar Vanilla Ice Cream..........................1.00 per guest

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\(^{V}\) = Vegetarian  \(^{GF}\) = Gluten Free  \(^{L}\) = Local Routes
# Themed Buffets

## Asian Buffet
- Fried Vegetable Eggroll
- Sweet & Sour, Hot Mustard & Soy Sauce
- Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing

**Select One:**
- Stir-Fried Beef & Broccoli
- Sesame-Orange Chicken
- Vegetable Stir-Fry with Tofu
- Shrimp Lo Mein

**Select One:**
- Steamed Basmati Rice
- Vegetable Fried Rice
- Fortune Cookies & Fresh Fruit Salad

17.50 per guest
Add an additional entrée..........................5.00 per guest

## Southwest Buffet

**Select One:**
- Cheese Enchiladas with Ranchero Sauce
- Chicken Fajitas with Peppers & Onions and Warm Flour Tortillas
- Beef Fajitas with Peppers & Onions and Warm Flour Tortillas
- Portabella Fajitas with Peppers & Onions and Warm Flour Tortillas
- Beef Tacos with Corn Taco Shells

**Select One:**
- Black Bean & Roasted Corn Salad
- Vegetarian Refried Beans

Served with:
- Lime and Cilantro Rice
- Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa
- Tri-Color Tortilla Chips
- Sopaipilla with Chocolate Sauce

18.50 per guest
Add an additional entrée..........................5.00 per guest

## Thanksgiving Year-Round Buffet
- Dinner Roll Assortment with Butter & Margarine
- Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing

**Select One:**
- Candied Yams
- Broccoli Au Gratin
- Corn Casserole
- Glazed Carrots
- Sautéed Green Beans

Served with:
- Mashed Potatoes
- Cranberry Orange Relish
- Apple & Pumpkin Pie with Whipped Topping

17.50 per guest
Add an additional side.............................2.00 per guest

## Island Luau Buffet
- Hawaiian Sweet Bread with Butter & Margarine
- Mixed Greens Salad with Honey Ginger-Soy Dressing
- Pineapple Coleslaw

**Select One:**
- Teriyaki Glazed Chicken with Pineapple Mango Relish
- Kalua Pork
- Grilled Mahi Mahi with Tropical Salsa
- Crisp Vegetarian Spring Rolls
- Sweet & Sour, Hot Mustard & Soy Sauce
- Sticky Rice
- Fruit Filled Macaroons

20.50 per guest
Add an additional entrée..........................6.00 per guest

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V= Vegetarian  GF= Gluten Free  🌐 Local Routes
Barbecues

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 35.00 per cook per hour (including set up and tear down) will be assessed.

Dietary restrictions are subject to additional charges.

Backyard Barbecue

Select Two Entrées:
- ½lb Hamburger with BunsGF
- All-Beef Hotdogs with BunsGF
- Veggie BurgersV with Buns (Available on Request)
- Condiments & Garnish:
  - Sliced American CheeseVGF
  - Ketchup, Mustard & RelishVGF
  - Lettuce, Sliced Tomato, Diced Onion & Pickle SpearsVGF

Select Two Sides:
- Baked BeansVGF
- Potato SaladVGF
- Pasta SaladV
- ColeslawVGF
- Individual Bags of Assorted Kettle Chips
- WatermelonV
- Lemonade, Sweetened Iced Tea & UConn Natural Spring WaterV

13.50 per guest

Grilled Master Barbecue

Select Two Entrées:
- Grilled Rib Eye Steaks with Chimichurri SauceGF
- Grilled Jumbo Shrimp Skewers with Fresh Mango
- Grilled Vegetable BrochettesV
- Grilled BBQ Boneless Chicken Breast & Thighs

Select Two Sides:
- Baked BeansVGF
- Potato SaladVGF
- Pasta SaladV
- ColeslawVGF
- Mixed Greens Salad with Croutons, Ranch & Italian DressingsV
- Corn & Tomato SaladVGF
- Soft Rolls with Butter & Margarine
- Watermelon Basket filled with Fresh Fruit SaladVGF
- Lemonade, Sweetened Iced Tea & UConn Natural Spring WaterV

26.00 per guest

Southern Style Barbecue

Select Two Entrées:
- House Smoked Pulled Pork Shoulder
- House Smoked Beef Brisket
- House Smoked Pork Ribs
- House Smoked Pulled Chicken
- Grilled Portabella Mushroom Caps

Select Two Barbecue Sauces:
- Jack Daniels Whiskey BBQ SauceGF
- Mango & Habanero BBQ SauceGF
- Strawberry Balsamic BBQ SauceGF

Select Three Sides:
- Potato SaladGF
- Carolina ColeslawGF
- Corn on the CobGF
- Collard GreensGF
- Mixed Greens Salad with Croutons, Ranch & Italian DressingsV
- Corn & Tomato SaladV
- Soft Rolls with Butter & Margarine
- Watermelon Basket filled with Fresh Fruit SaladVGF
- Lemonade, Sweetened Iced Tea & UConn Natural Spring WaterV

22.00 per guest

New England Clam Bake

Select Two Entrées:
- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine
- Steamed Clams with Drawn ButterGF
- Steamed Lobster with Drawn Butter & Lemon WedgesGF
- BBQ Chicken Boneless Breast & ThighsGF

Select Two Sides:
- ColeslawVGF
- Corn on the CobGF
- Boiled New PotatoesVGF
- Mixed Greens Salad with Croutons, Ranch & Italian DressingsV
- Corn & Tomato SaladVGF
- Soft Rolls with Butter & Margarine
- Watermelon Basket filled with Fresh Fruit SaladVGF
- Lemonade, Sweetened Iced Tea & UConn Natural Spring WaterV

MARKET PRICE

Enhance Our Barbecue

- Additional Entrée..........................3.50 per guest
- Add Grilled Rib Eye SteakGF........8.50 per guest
- Add Grilled Shrimp Kabob........5.00 per guest
- Add Sweet Italian SausageGF........2.50 per guest
- Additional Sides..........................2.00 per guest
- Substitute Strawberry Shortcake........2.00 per guest

*= Vegetarian  GF= Gluten Free  Local Routes
Custom Hot Buffet Selections

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef’s pairing of vegetable & starch, one dessert, dinner roll assortment with butter & margarine, iced water, locally roasted Omar coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey. Upgrade to premium single use serviceware for an additional 2.00 per guest. Upgrade to china service for an additional 3.50 per guest. An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at 5.00 per guest. Pricing includes service attendants.

20 Guest minimum. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

Select One House Salad

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Italian & Ranch Dressings
- Mesclun Greens with Candied Pecans, Dried Cranberries & Balsamic Vinaigrette
- Baby Spinach with Feta Cheese, Red Onion, Kalamata Olives & Red Wine Vinaigrette
- Add a Second Salad Selection ................................................................. 2.00 per guest

Select One Entrée

Poultry

Chicken Parmigiana ................................................................. 20.00 per guest
Chicken TeriyakiGF ................................................................. 20.00 per guest
Pineapple Ginger ChickenGF ....................................................... 20.00 per guest
Lemon Pepper Chicken with Lemon SauceGF ......................... 20.00 per guest
Chicken Chardonnay with Artichoke White Wine Sauce .............. 22.50 per guest
Balsamic-Glazed Roast Chicken QuartersGF ..................... 24.00 per guest
Chicken Rollatini Filled with Spinach, Goat Cheese & Ham .......... 26.00 per guest
Chicken VeroniqueGF ............................................................... 26.00 per guest
Chicken Saltimbocca with Sage Cream Sauce ......................... 26.00 per guest
Chicken Cordon Bleu with Parmesan Cream Sauce .................. 26.00 per guest
Herb Bread Stuffed Chicken with Gravy ...................................... 26.00 per guest
Mediterranean Stuffed Chicken with Lemon Caper Sauce .......... 26.00 per guest
Sliced Roast Turkey with Gravy & Cranberry SauceGF ............... 18.00 per guest
- Chef Carved ................................................................. 35.00 per Chef per hour

Turkey Scallopini a la Picatta .......................................................... 22.00 per guest
Turkey & Sweet Potato Shepherd’s PieGF .................................... 22.00 per guest

VF = Vegetarian   GF = Gluten Free   LF = Local Routes
## Custom Hot Buffet Selections

### Beef, Veal & Pork
- **Classic Italian Lasagna** ................................................................. 20.00 per guest
- **Meatloaf with Tomato Gravy** .................................................. 18.00 per guest
- **Beef Shepherd’s Pie with Horseradish Mashed Potatoes**GF .................. 24.00 per guest
- **Beef Bourguignon**GF ................................................................... 26.00 per guest
- **Sliced Roast Sirloin with Burgundy Mushroom Sauce**GF .............. 28.00 per guest
  - *Chef Carved...**35.00 per Chef per hour*
- **Sliced Roast Prime Rib Au Jus** ................................................ 30.00 per guest
  - *Chef Carved...**35.00 per Chef per hour*
- **Sliced Roast Mustard & Pepper Encrusted Tenderloin of Beef** .......... 32.00 per guest
  - *Chef Carved...**35.00 per Chef per hour*
- **Osso Buco Ragu with Gremolata** ........................................ 30.00 per guest
- **Veal Marsala** ................................................................................ 30.00 per guest
- **Moroccan Lamb**GF ...................................................................... 24.00 per guest
- **Sliced Roast Pork with Fennel & Cider Gravy**GF ........................ 22.00 per guest
  - *Chef Carved...**35.00 per Chef per hour*
- **Sliced Roast Pork with Fig & Port Sauce**GF ............................... 22.00 per guest
  - *Chef Carved...**35.00 per Chef per hour*

### Seafood
- **Baked Stuffed Sole with Florentine Sauce** ......................... 20.00 per guest
- **Roast Lemon Pepper Cod**GF ...................................................... 24.00 per guest
- **Moroccan-Style Tilapia with Cumin, Mango & Cilantro**GF .......... 26.00 per guest
- **Braised Halibut**GF ....................................................................... 28.00 per guest
- **Mediterranean Style Braised Salmon**GF .................................. 26.00 per guest
- **Salmon over Creamed Leeks with Apple Butter Sauce**GF .......... 28.00 per guest
- **Crab Cakes with Tomato Jam** ................................................... 26.00 per guest
- **Cod Cakes with Lemony Tartar Sauce** ..................................... 26.00 per guest

### Additional Entrée Selection...6.00 per guest

#### Select One Vegetarian Entrée:
- *Baked Penne with Five Cheeses*V
- *Penne Broccoli Alfredo*V
- *Penne Napolitano*V
- *Pasta Primavera*V
- *Penne with Sundried Tomatoes, Spinach, Garlic & Olive Oil*vgn
- *Vegetable Lasagna*V
- *Eggplant Rollatini*V
- *Spanakopita*V
- *Farfalle with Zucchini & Parsley-Almond Pesto*V
- *Jambalaya*vgn

**Select One Dessert from our Dessert Selections listed at the end of our Full Serve Selection**