

Reception Packages

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 with Assorted Crackers
- Garden Vegetable Display with Ranch Dip

6.00 per guest

"UCONN" PACKAGE

- Tuscan Antipasto Platter
- Gourmet Cheese Display
- Sliced Baguettes and Crackers Assortment, Flatbread Crackers

8.00 per guest

"JONATHAN" PACKAGE

- Spinach Dip in Bread Boule with Tri-Color Tortilla Chips & Sliced Baguettes
- Chilled Shrimp Cocktail Display with Lemon & Cocktail Sauce
- Grilled Marinated Vegetable Crudit 

10.00 per guest

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

PLATTERS & DISPLAYS

SEASONAL FRESH SLICED FRUIT PLATTER

Mini (serves 8) *24.00 per platter*

Small (serves 20) *60.00 per platter*

Large (serves 50) *150.00 per platter*

GARDEN VEGETABLE DISPLAY WITH RANCH DIP

Mini (serves 8) *20.00 per platter*

Small (serves 20) *50.00 per platter*

Large (serves 50) *125.00 per platter*

GRILLED MARINATED VEGETABLE CRUDIT  WITH ROASTED RED PEPPER AIOLI

Small (serves 20) *60.00 per platter*

Large (serves 50) *150.00 per platter*

TUSCAN ANTIPASTO WITH SLICED BAGUETTES

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

Small (serves 20) *120.00 per platter*

Large (serves 50) *300.00 per platter*

PLATTERS & DISPLAYS

MIDDLE EASTERN MEDLEY

Pita Triangles, Hummus & Baba Ghanoush

\$50.00 per order (serves 25)

- Add Mixed Olives **15.00 per pound**
- Add Tabouli **12.00 per pound**

TORTILLA CHIPS

(Serves 25)

- With Salsa **32.00 per platter**
- With Mexican Layer Dip **62.00 per platter**
- With Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa) **62.00 per platter**

KETTLE CHIPS WITH ONION DIP

40.00 per order (serves 25)

SOFT PRETZELS WITH YELLOW MUSTARD

21.00 per dozen (two dozen minimum)

SPINACH DIP IN A BREAD BOULE, TRI-COLOR TORTILLA CHIPS & SLICED BAGUETTES

75.00 per order (serves 25)

HOT ARTICHOKE DIP IN A BREAD BOULE WITH PITA CHIPS & SLICED BAGUETTES

100.00 per order (serves 25)

BAKED BRIE EN CROUTE WITH SLICED BAGUETTES

Choice of Raspberry, Apricot, Local Honey or Plain

100.00 per order (serves 25)

SMOKED SALMON DISPLAY

(SHOWN DECONSTRUCTED)

Imported Smoked Salmon with Red Onion, Chopped Eggs, Capers, Diced Tomatoes, Whipped Cream Cheese & Pumpnickel

9.50 per person (10 person minimum)

JUMBO CHILLED SHRIMP COCKTAIL DISPLAY

Lemon Wedges & Traditional Cocktail Sauce

75.00 per order (50 pieces)

HOUSE SMOKED NEW ENGLAND BLUEFISH SPREAD

Served with Toasted Mini Bagels & Rice Crackers

40.00 for 2 pounds (serves 25-30)

CHEESE BOARDS & DISPLAYS

DOMESTIC CHEESE BOARD WITH ASSORTED CRACKERS

Pepper Jack • Cheddar • Swiss • Muenster

Small (1/2 lb. of each cheese/serves 15) *45.00 per platter*

Large (1 lb. of each cheese/serves 30) *90.00 per platter*

GOURMET CHEESE DISPLAY WITH ASSORTED CRACKERS & SLICED BAGUETTES

Gorgonzola • Dill Havarti • Smoked Gouda • Peppered Chevre

Small (1/2 lb. of each cheese/serves 15) *60.00 per platter*

Large (1 lb. of each cheese/serves 30) *120.00 per platter*

NEW ENGLAND CHEESE BOARD

Approximately 5 lbs. of New England assorted cheeses.

Bleu: Great Hill, MA • **Smoked Gouda:** Smith' Farm, MA • **Sharp Cheddar:** Pineland Farms, ME

Salsa Jack: Pineland Farms, ME • **Brie:** Blythedale Farms, VT

Goat Cheese: Vermont Butter & Cheese Creamery, VT

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

180.00 per board (serves 30)

CONNECTICUT LOCAL CHEESE BOARD

Approximately 5 lbs. of Local Connecticut assorted cheese. Available varieties from the following farms:

Beltane Farm Goat Cheeses & Feta, Lebanon, CT • Cato Corner, Colchester CT • Oak Leaf Dairy, Lebanon, CT

Mystic Cheese Co., Mystic, CT

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

225.00 per board (serves 30)

CARVING STATIONS

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

CHEF CARVED PIT HAM

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

6.00 per guest

CHEF CARVED ROASTED TURKEY BREAST

Slow Roasted Turkey Breast carved to order, served with Cranberry Orange Relish, Cranberry Aioli & Honey Dijon with Petite Roll

6.00 per guest

CHEF CARVED BEEF SIRLOIN

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

8.00 per guest

CHEF CARVED COFFEE RUBBED BEEF TENDERLOIN

Coffee Rubbed & Grilled Beef Tenderloin carved to order & served with Guinness Glazed Onions on Ciabatta Rolls

11.00 per guest

CHEF CARVED HOUSE SMOKED BEEF BRISKET

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

8.00 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
- Muffuletta (Salami, Ham, Capicola, Mozzarella, Provolone topped with an Olive Spread)

160.00 per Sub (80 pieces)

BAR SERVICE

University Catering offers Bar Packages to meet your event's needs. Packages include mixers and bar snacks.

- Beer & Wine Bar Package with Plastic Cup service: \$2.00 per person set up fee.
- Beer & Wine Bar Package with Glassware service: \$3.50 per person set up fee.
- Full Bar Packages with Plastic Cups: \$2.50 per person set up fee.
- Full Bar Packages with Glassware service: \$4.00 per person set up fee.

BARTENDER FEES

- A Bartender fee of \$25.00 per hour per bartender for the length of your event will be charged for all bars. (Set-up & tear down included)
- Full Bars below 50 guests will incur an additional fee of \$100 for set up
- 2 Hours Minimum for bar.

STANDARD BAR STAFFING

- One (1) Bartender per seventy-five (75) guests for Beer & Wine Bar
- One (1) Bartender per fifty (50) guests for Full Bar
- Additional Bartenders added per client request will be charged accordingly.

HOSTED BARS

HOSTED BEER AND WINE BAR

A selection of Local, Domestic, and Imported Beers and Wines with Non Alcoholic Drinks.

Beer \$5.50/Wine \$6.75/Non-Alcoholic Drinks (Soda, Water, Fruit Juice) \$1.25

Hosted Full Bar Includes:

Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths with a Selection of Local, Domestic, & Imported Beers and Wines with Non- Alcoholic Drinks.

HOSTED LIQUOR PRICING

Consumption charged per drink

Single Liquor **6.00** • Beer **5.50** • Double Liquor **7.50** • Wine **6.75** • Martini **9.00**

Non-Alcoholic Drink (Soda, Water, Fruit Juice) **1.25**

6.35% Sales Tax not included on Hosted Bars.

CASH BARS

CASH BEER AND WINE BAR

A selection of Local and Domestic Beers, Wines, and Non-Alcoholic Drinks.

Beer **6.00** • Wine **7.00** • Non-Alcohol Drinks **1.25** (Soda, Water, Fruit Juice)

CASH FULL BAR

Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths & a selection of local Beer & Wines, & Non Alcoholic Drinks.

Single Liquor **6.50** • Double Liquor **8.00** • Martini **9.50** • Wine **7.00** • Beer **6.00** • Non-Alcohol Drinks **1.25**

Priced per drink, 6.35% sales tax included.

Miscellaneous

- Wine Service during dinner is based on consumption by the bottle.
 - Specialty Drinks are available at additional charges.
- Bar Service without food served will accrue an additional \$1.00 per person, minimum charge of \$50.00.

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 serviceware. All Hors d'oeuvres are priced by the dozen, minimum two dozen per item unless otherwise noted.

*Upgrade 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.

FROM THE SEA

- Served Hot -

- Mini Crab Cakes with Lemon Aioli **25.00**
- Coconut Shrimp with Apricot Yuzu Sauce **21.00**
- Sesame-Crusted Salmon is a Spoon with Wasabi Sauce **25.00**

- Bacon Wrapped Shrimp Casino **28.00**
- Rhode Island Clam Fritter filled with a Caper Aioli **21.00**
- Scallops Wrapped in Bacon **28.00**

- Served Cold -

- Smoked Salmon Wrapped Asparagus **28.00**

- Grilled Tequila Lime Shrimp **28.00**

FROM THE EARTH

- Served Hot -

- Florentine Stuffed Crimini Mushroom Caps **21.00**
- Vegetable Curry Samosas with Tamarind Chutney **21.00**
- Roasted Eggplant & Tomato Crisp **28.00**
- Caramelized French Onion Tartlet **21.00**
- Assorted Mini Quiche **21.00**

- Brie & Raspberry Almond Phyllo **25.00**
- Smoked Gouda Arancini with a Red Pepper Aioli **25.00**
- Spanakopita Flowers **21.00**
- Edamame Dumpling with a Ginger Honey Sauce **21.00**

Served Cold

- Local Goat Cheese & Blueberry Tartlet **25.00**

- Caprese Skewers with a Balsamic Glaze **25.00**

FROM THE LAND

- Served Hot -

- Beef Empanadas with Sour Cream **25.00**
- Chicken Quesadilla Cornucopia with Avocado Creme **25.00**
- Petite Beef Wellington **28.00**
- Dijon Chicken Puff Pastry **25.00**

- Beef Franks en Croute with Spicy Brown Mustard **21.00**
- Beef Tenderloin Roulade **28.00**
- Grilled Korean Bulgogi Chicken Skewers **25.00**
- Chicken & Asiago Cheese Blossoms **21.00**

- Served Cold -

- Coffee Rubbed Beef Tenderloin & Guinness Glazed Onions with Skordalia Sauce **28.00**
 - Asian Duck Breast Crostini with a Thai Chili Sauce **28.00**
 - Balsamic Glazed Chicken Crostini **28.00**

Buffet Hors d'oeuvres

Buffalo Chicken Wings

Bleu Cheese Dip, Carrots & Celery Sticks

50 Wings 90.00

Chicken Tenders

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

25 Pieces 45.00

Beef Wagyu Sliders

Served with Cheese & Condiments

50 Pieces 125.00

Cocktail Meatballs

(all Beef)

Marinara, Stroganoff or Teriyaki

50 Pieces 40.00

Fried Vegetable Pot Stickers

Served with Sweet & Sour, Hot Mustard

50 Pieces 80.00