

## 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, UConn Spring Water, Coke, Diet Coke, Sprite.

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.*

### VEGETARIAN PASTA BUFFET

**16.00 per guest**

- Breadstick
- Caesar Salad
- Italian Style Green Beans
- Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese
- Select One:
  - Cannoli
  - Cheese Cake

*Add Chicken Parmesan or Chicken Cacciatore 6.00 per guest*

### ITALIAN BUFFET

**22.00 per guest**

- Garlic Bread & Focaccia
- Antipasto Salad
- Roasted Seasonal Vegetables
- Penne Pasta with Marinara
- Select One:
  - Sausage, Peppers & Onions
  - Chicken Parmigiana
  - Lasagna with Meat, Cheese or Vegetable Filling
  - Stuffed Shells with Florentine Sauce
- Select One:
  - Tiramisu
  - Cannoli
  - Double Chocolate Cake

*Add an additional entrée 5.00 per guest*

### TASTE OF BOMBAY

**22.00 per guest**

- Naan Bread
- Cucumber Raita
- Vegetable Korma
- Chana Masala
- Basmati Rice
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam
- Sultani Kheer

### TASTE OF SAN JUAN

**20.00 per guest**

- Pan de Agua with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian Dressing
- Arroz con Pollo
- Pernil with Arroz con Gandules
- Fried Plantains
- Flan

*Substitute Tres Leches Cake 3.50 per guest*

### MEDITERRANEAN BUFFET

**22.00 per guest**

- Hummus with Pita Triangles
- Classic Greek Salad with Vinaigrette
- Spanakopita
- Select One:
  - Lemon-Oregano Chicken
  - Grilled Chicken with Tomato & Fennel
  - Moroccan Beef
- Israeli Couscous
- Baklava

*Add an additional entrée 6.00 per guest*

### SOUTHERN COMFORT BUFFET

**24.00 per guest**

- Mini Corn Muffins with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings
- Select One:
  - Jack Daniels Marinated BBQ Ribs
  - Fried Chicken
- Macaroni & Cheese
- Candied Yams
- Collard Greens
- Select One:
  - Apple Pie
  - Banana Cream Pie

*Add an additional entrée 6.00 per guest*

# Themed Buffets

## ASIAN BUFFET

20.00 per guest

- Fried Vegetable Pot Stickers
- 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

Add an additional entrée 6.00 per guest

## SOUTHWEST BUFFET

20.00 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*
  - *Beef Tacos with Corn Taco Shells*
- Select One:
  - *Black Bean & Roasted Corn Salad*
  - *Vegetarian Refried Beans*

Served with:

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

Add an additional entrée 6.00 per guest

## BAKED POTATO BAR

16.00 per guest

- Baked Potato with Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Shredded Cheddar Cheese, Sour Cream, Fresh Chives, Butter & Margarine
- Add Mixed Green Salad with Italian Croutons
- Select One Dessert
  - *Otis Spunkmeyer Cookies & Brownies*
  - *Plain & Chocolate Dipped Macaroons*
- Selection of UConn Water & Assorted Soda

## THANKSGIVING YEAR-ROUND BUFFET

21.00 per guest

- 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*
  - *Corn Casserole*
  - *Glazed Carrots*
  - *Sautéed Green Beans*
- Mashed Potatoes
- Cranberry Orange Relish
- Select One:
  - *Apple Pie with Whipped Topping*
  - *Pumpkin Pie with Whipped Topping*

Add an additional side 3.00 per guest

## ISLAND LUAU BUFFET

22.00 per guest

- Hawaiian Sweet Bread with Butter & Margarine
- Mixed Greens Salad with Honey Ginger-Soy Dressing
- Select One:
  - *Teriyaki Glazed Chicken with Pineapple Mango Relish*
  - *Kalua Pork*
  - *Roast Atlantic Salmon with Tropical Salsa*
- Crisp Vegetarian Spring Rolls
- Sweet & Sour, Hot Mustard & Soy Sauce
- Sticky Rice
- Fruit Filled Macaroons

Add an additional entrée 6.00 per guest

## SOUP IN A BREAD BOULE WITH SALAD

16.00 per guest

- Choice of 2 Soups
  - *Seafood Chowder*
  - *Beef Stew*
  - *White Chicken Chili*
  - *Vegetarian Chili*
- Choice of one Salad
  - *Mixed Greens*
  - *Caesar Salad*
  - *Mesclun Salad*
- Select One Dessert
  - *Otis Spunkmeyer Cookies & Brownies*
  - *Plain & Chocolate Dipped Macaroons*
- Selection of UConn Water & Assorted Soda

# 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 added.

*Dietary restrictions are subject to additional charges.*

## BACKYARD BARBECUE

**15.00 per guest**

- 1/3lb Hamburgers with Buns
- All-Beef Hotdogs with Rolls
- Veggie Burgers with Buns (Available on Request)
- Condiments & Garnish:
  - *Sliced American Cheese*
  - *Ketchup, Mustard & Relish*
  - *Lettuce, Sliced Tomato, Diced Onion & Pickle Spears*
- Select Two Sides:
  - *Baked Beans*
  - *Potato Salad*
  - *Creamy Ditalini Pasta Salad*
  - *Coleslaw*
- Individual Bags of Assorted Kettle Chips
- Watermelon
- Lemonade, Sweetened Iced Tea & UConn Natural Spring Water

## SOUTHERN STYLE BARBECUE

**24.00 per guest**

- 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 Sauce*
  - *Mango & Habanero BBQ Sauce*
  - *Strawberry Balsamic BBQ Sauce*
- Select Three Sides:
  - *Potato Salad*
  - *Carolina Coleslaw*
  - *Corn on the Cob*
  - *Cream Ditalini Pasta Salad*
  - *Baked Beans*
  - *Macaroni & Cheese*
  - *Collard Greens*
- Mini Corn Muffin with Butter & Margarine
- Watermelon
- Select One Dessert
  - *Strawberry Shortcake*
  - *Apple Pie*
- Lemonade, Sweetened Iced Tea & UConn Natural Spring Water

## NEW ENGLAND CLAM BAKE

**MARKET PRICE**

- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine
- Steamed Clams with Drawn Butter
- Steamed Lobster with Drawn Butter & Lemon Wedges
- BBQ Chicken Boneless Breast & Thighs
- Select Two Sides:
  - *Coleslaw*
  - *Corn on the Cob*
  - *Boiled New Potatoes*
  - *Mixed Greens Salad with Croutons, Ranch & Italian Dressings*
- Strawberry Shortcake
- Lemonade, Sweetened Iced Tea & UConn Natural Spring Water