Morning Breaks, Continentals & Breakfast Buffets

Morning Wake Up
Morning Breaks & Continental Packages are designed to be buffet style with Standard Delivery service (University Catering delivers, sets up and returns for clearing) for up to two hours on single use serviceware. Drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) is available upon request. Upgrade to premium single use serviceware for an additional $1.50 per guest. Upgrade to china service for an additional $2.00 per guest. Please consult your Catering Coordinator if you would like to add service attendants for an additional $25.00 per attendant per hour. China service requires service attendants.

*Please note: service attendants may be required due to space or event logistics.

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

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

Gluten Free pastry options are available. May incur an additional expense.

Simply Coffee & Pastry
- Pastry of the Day (Chef’s Selection)
  $2.75 per guest

UConn Continental
- Assortment of Danish & Mini Muffins
  $3.75 per guest
- Orange Juice & Iced Water
  $3.75 per guest
- Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional $1.25 per guest

Healthy Fix
- Granola Bars (Assorted)
- Individual Assorted Yogurts
- Seasonal Fresh Fruit Salad
- Orange Juice & Iced Water
  $6.75 per guest
- Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional $1.25 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
  $6.50 per guest
- Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional $1.25 per guest
- Add $5.50 per guest for two varieties of Breakfast Pastries
- Add $5.50 per guest to substitute Chef’s Assortment of Regular Size Bagels

= Vegetarian  = Gluten Free  = Local Routes
Morning Breaks, Continentals & Breakfast Buffets

Breakfast & Brunch Buffets
Breakfast and brunch buffets are designed to be maintained by service staff for up to two hours. Your buffet selection also 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, 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. Pricing includes service attendants.

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

Traditional Breakfast
• Assorted Mini Scones & Mini Croissants with Butter, Margarine & Preserves
• Scrambled Eggs with Fresh Herbs VGF
• Choice of Crispy Bacon or Sausage Links
• O’Brien Potatoes VGF
• Ketchup
• Seasonal Fresh Fruit Salad
• Orange Juice
  $10.75 per guest
• Add Choice of Jumbo Waffles, Pancakes or French Toast with Fresh Berries, Warm Local Maple Syrup, Butter & Margarine for an additional $2.00 per guest
• Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional $1.25 per guest
• Add Assorted Sliced Breads & English Muffins with toaster for an additional $.50 per guest
• Add $.75 per guest both Bacon & Sausage

Breakfast Sandwich Buffet
• Croissant Egg Sandwich with Cheese V
• Choice of Ham or Bacon
• O’Brien Potatoes VGF
• Ketchup
• Seasonal Fresh Fruit Salad
• Orange Juice
  $9.00 per guest
• Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional $1.25 per guest

Quiche or Frittata Buffet
• Choice of Crispy Bacon or Sausage Links
• O’Brien Potatoes VGF
• Ketchup
• Seasonal Fresh Fruit Salad
• Orange Juice

Select Two:
• Traditional Quiche Lorraine
• Spinach, Roasted Red Pepper & Feta Quiche VGF
• Broccoli & Mushroom with Cheese Quiche VGF
• Zucchini, Diced Tomato & Fresh Basil Frittata VGF
• Sausage, Red Pepper & Mushroom Frittata VGF
  $12.50 per guest
• Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional $1.25 per guest
• Add Assorted Sliced Breads & English Muffins with toaster for an additional $.50 per guest
• For both Bacon & Sausage add an additional $.75 per guest

V= Vegetarian  GF= Gluten Free  Local Routes

UNIVERSITY OF CONNECTICUT
UNIVERSITY CATERING
Morning Breaks, Continentals & Breakfast Buffets

Breakfast & Brunch Buffets
Breakfast & brunch buffets are designed to be maintained by service staff for up to two hours. Your buffet selection also 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, sweeteners, Half & Half, lemon wedges & local honey. Upgrade to premium single use serviceware for an additional $2.00 per guest. Upgrade to china buffet service for an additional $3.50 per guest. Upgrade to Executive Service for an additional $5.00 per guest. Pricing includes service attendants.

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

University Brunch
Includes Orange Juice, Lemonade & Sweetened Iced Tea
$19.00 per guest
(minimum 50 guests)

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<thead>
<tr>
<th>Breakfast Pastry &amp; Breads</th>
<th>Entrées</th>
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<tbody>
<tr>
<td>Select Three:</td>
<td>Select Three:</td>
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<tr>
<td>• Danish Assortment</td>
<td>• Scrambled EggsVF</td>
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<tr>
<td>• Mini Muffins Assortment</td>
<td>• Traditional Quiche Lorraine</td>
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<tr>
<td>• Cinnamon Coffee Cake</td>
<td>• Zucchini, Diced Tomato &amp; Fresh Basil FrittataVF</td>
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<td>• Tea Bread Assortment</td>
<td>• Jumbo Waffles or French Toast with Mixed Berries &amp; Warm Maple Syrup</td>
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<td>• Mini Scones</td>
<td>• Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic &amp; Extra Virgin Olive OilVF</td>
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<tr>
<td>• Mini Croissants with Butter, Margarine &amp; Preserves</td>
<td>• Parmesan Cheese</td>
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<td>• Artisan Rolls with Butter &amp; Margarine</td>
<td>• Crushed Red Pepper Flakes</td>
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<td>• Biscuits with Butter &amp; Margarine</td>
<td>• Stuffed Shells with Marinara or Florentine SauceVF</td>
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<td>• Focaccia</td>
<td>• Parmesan Cheese</td>
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<td>• Mini Plain Bagels with Regular &amp; Light Cream Cheese, Butter, Margarine &amp; Preserves</td>
<td>• Crushed Red Pepper Flakes</td>
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<td>• Chicken, Broccoli &amp; Ziti in a Garlic Cream Sauce</td>
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<td>• Chicken CacciatorVF</td>
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<td>• Lemon Pepper ChickenVF</td>
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<td>• Sausage, Peppers &amp; OnionsVF</td>
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<td>• Florentine Stuffed Sole</td>
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Salads & Sides
Select Three:
• Seasonal Fresh Fruit Salad
• Traditional Caesar Salad
• Mixed Green Salad with Croutons, Italian & Ranch DressingsVF
• Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic VinaigretteVF
• Crispy Bacon & Sausage Links
• O’Brien Potatoes VF
• Ketchup
• Scalloped Potatoes V

VF= Vegetarian     GF= Gluten Free     LF= Local Routes
Morning Breaks, Continentals & Breakfast Buffets
Enhance Your Breakfast or Brunch Buffet

Omelet Station
Our Uniformed Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.
$5.50 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)

Chef Carved Pit Ham GF
Our Uniformed Chefs will carve to order your Glazed Ham Accompanied by Honey Dijon & Horseradish Mustard with Petit Rolls.
$4.50 per guest
(25 Guest minimum)
(1 chef per carving station for up to two hours at $35.00 per chef per hour)

Chef Carved Turkey GF
Our Uniformed Chefs will carve to order Roasted Turkey Accompanied by Cranberry Orange Relish, Cranberry Aioli & Honey Dijon Mustard with Petit Rolls.
$4.50 per guest
(25 Guest minimum)
(1 chef per carving station for up to two hours at $35.00 per chef per hour)

Chef Carved Beef Sirloin GF
Our Uniformed Chefs will carve to order Beef Sirloin Accompanied by Horseradish Aioli & Horseradish Mustard with Petit Rolls.
$6.50 per guest
$9.50 per guest for Beef Tenderloin
(25 Guest minimum)
(1 chef per carving station for up to two hours at $35.00 per chef per hour)

Belgian Waffle Station
Our Uniformed Chefs will prepare Belgian Waffles-to-Order, Toppings Accompanied by Mixed Berries, Whipped Cream & Warm Local Maple Syrup
$6.50 per guest
(25 Guest minimum)
(1 chef per 25-50 guests for up to two hours at $35.00 per chef per hour)

Frittatas GF
- Potato, Caramelized Onion & Gruyere GF
- Zucchini, Diced Tomato & Fresh Basil GF
- Sausage, Red Pepper & Mushroom GF
$25.00 each (serves 12)

Quiche
- Traditional Lorraine
- Spinach, Roasted Red Pepper & Feta V
- Broccoli & Mushroom with Cheese V
$15.00 each (serves 8)

Granola Bars (Assortment)
$1.50 each

Yogurt GF
Individual Assorted Yogurts
$1.75 each

Yogurt Bar GF
Bowls of Plain & Sweetened Vanilla Yogurt Accompanied by Granola, Raisins & Local Honey V
$6.00 per guest a la carte (10 Guest minimum)
$3.50 per guest enhancement (10 Guest minimum)

Cereal
Assorted Individual Cold Cereals Served with Lowfat & Nonfat milk
$2.00 each (12 Guest minimum)

Fruit
Whole Fresh Fruit
$1.00 per piece

Fruit Skewers
Assortment of Seasonal Fresh Fruit on a six inch skewer
$15.00 per dozen

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

V = Vegetarian  GF = Gluten Free  L = Local Routes
Morning Breaks, Continentals & Breakfast Buffets
Enhance Your Breakfast or Brunch Buffet

A la Carte Breakfast Pastry Selections
Bakery Selections are designed to enhance your buffet or may be ordered alone. Menu selections include single use serviceware ideal for Drop-off service (all disposable, University Catering delivers and sets up with no return for clearing) or “Standard Delivery” service (University Catering delivers, sets up & for clearing) for up to two hours. Upgrade to premium single use serviceware for $1.50 per guest. Upgrade to china service for $2.00 per guest. Please consult your Catering Coordinator if you would like to add service attendants for an additional $25.00 per attendant per hour. China service requires service attendants.
*Please note: Service attendants may be required due to space or event logistics.

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

Lox and Bagel Display
Imported Smoked Salmon with Diced Red Onion, Chopped Egg, Capers, Diced Tomatoes, Whipped Cream Cheese & One Dozen Mini Plain Bagels.............................................$ 9.50 per guest (minimum 12)

Breakfast Pastry
Breakfast Pastry of the Day
- Chef’s Choice with Appropriate Condiments..............................................$10.00 per dozen

Danish
- Chef’s Assortment May Include:
  Cinnamon Swirl, Vanilla Crown, Apple Pocket, Raspberry Crown, or Maple Pecan..............................................$18.00 per dozen

Muffins
- Chef’s Assortment:
  - Mini..............................................................$ 8.00 per dozen
  - Regular.........................................................$12.00 per dozen

Croissants
Served with Strawberry Preserves, Butter & Margarine PC’s
- Mini..............................................................$14.00 per dozen
- Regular.........................................................$22.00 per dozen

Scones
Chef’s Assortment:
- Mini..............................................................$14.00 per dozen
- Regular.........................................................$22.00 per dozen

Cinnamon Coffee Cake...............................$15.00 per order (serves 48)

Apple or Blueberry Coffee Cake..............$25.00 per order (serves 48)

Tea Bread, served with Butter & Margarine PC’s
- Banana Nut
- Lemon
- Triple Berry
$9.50 per loaf (serves 10)