

- UCONN -
*Student
Catering Menu*



U**CONN**

UNIVERSITY CATERING

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dining.uconn.edu/university-catering/

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Student Catering Menu

Breakfast

(Minimum of 25 people)

Coffee and Coffee Cake.....\$2.50 per person
Coffee, Decaf, Tea and Iced Water

Mini Continental.....\$4.50 per person
Bagels, Fruit Salad, Orange Juice, Coffee, Decaf and Tea

On the Go

Budget Box Lunch.....\$7.50 per person
Includes choice of Turkey, Ham or Vegetarian Sandwich on a Hard Roll, Potato Chips, Apple, Chocolate Chip Cookie and Bottle of Water.

Casual Meals

(Minimum of 25 people)

All meals include cookies, iced water and choice of iced tea or lemonade. Includes plastic service.

Deli Buffet.....\$11.00

- Turkey, Ham & Albacore Tuna Salad
- American & Swiss Cheese
- White & Whole Wheat Kaiser Rolls
- Sliced Red Onion, Lettuce, Tomato
- Condiments, Pickle Spears
- Individual Kettle Chips
- Pasta Salad

OPTIONAL - Substitute One Protein for Hummus

Nacho/Taco Bar.....\$9.50 per person
Tri-Colored Tortilla Chips, Hard and Soft Taco Shells, Seasoned Ground Beef, Vegetarian Refried Beans, Shredded Lettuce, Shredded Cheddar and Monterey Jack Cheese, Nacho Cheese Sauce, Jalapenos, Black Olives, Salsa and Sour Cream.

Pasta with Breadsticks.....\$9.00 per person
Choice of Baked Ziti, Lasagna, Stuffed Manicotti or Macaroni and Cheese.
Includes a Mixed Green Salad.

Pasta Bar.....\$7.25 per person
Add Chicken Parmesan \$ 4.50
Penne pasta with choice of two sauces: Marinara, Meat, Alfredo, or Pesto.
Includes Garlic Bread and Caesar Salad.

Gyro Buffet.....\$9.00 per person
Flatbreads, Chicken, Gyro, Lettuce, Tomatoes, Tzatziki Sauce and Greek Salad.

Hot Grinder Buffet.....\$9.50 per person
Pick Two: Meatballs, Italian Sausage, Chicken Parm, or Eggplant.
Includes Grinder Rolls, Peppers and Onions, Provolone cheese, Mixed Green Salad.

A la Carte

Garden Vegetable Platter with Ranch Dip (serves approx. 20pp)\$ 35.00

Cheese Platter with Assorted Crackers, Pepper Jack, Cheddar, and Swiss Cheese (serves approx. 30pp)\$ 55.00

Chicken Fingers with bleu cheese and celery (25 pieces)\$28.00

Franks en Croute with spicy brown mustard (25 pieces)\$24.00

Pizza Bagels (25 pieces)\$24.00

Cocktail Meatballs Choice of Stroganoff or Marinara (50 pieces)\$25.00

Baked Macaroni and Cheese (full pan serves approx. 25pp)\$60.00

Beverages

- Coffee - \$14.00 per gallon
- Hot Water with assorted Tea bags - \$13.00 per gallon
- Iced Tea - \$10.00 per gallon
- Lemonade - \$10.00 per gallon
- Iced Water - \$2.50 per gallon
- Soda (Coca Cola Products) - \$1.00 per can
- Bottled Water - \$1.00 per bottle

Desserts

- Cookies - \$6.50 per dozen
- Mini Brownies - \$6.50 per dozen
- Single Layer 1/2 Sheet Cake (serves approx. 30pp) - \$30.00
- Apple Crisp with Whipped Cream (serves approx. 25pp) - \$60.00

Theme Buffet Menus

Our themed 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, lemonade and iced water, Cup of Joe coffee, decaffeinated coffee, hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey.
(Minimum of 50 people)

Taste of Bombay Buffet

Naan Bread • Cucumber Raita • Vegetable Korma
Chana Masala • Basmati Rice
Tandoori Spiced Chicken Breast with Grilled Tomato Jam
Sultani Kheer
\$18.50 per guest

Backyard Barbecue Buffet

(Hamburgers and Hot Dogs are not cooked on site)
5 oz. Hamburgers with Buns • Veggie Burgers with Buns (Available on request)
All-Beef Hot Dogs with Rolls • Ketchup, Mustard & Relish
Sliced American Cheese, Lettuce, Sliced Tomato, Diced Onion, Pickle Spears,
Bulk Potato Chips, Watermelon
Select One Side:
Potato Salad • Pasta Salad
\$10.50 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, Mashed Potatoes, Cranberry Orange Relish
Select One Side:
Candied Yams • Broccoli Au Gratin • Corn Casserole • Glazed Carrots
Apple Pie with Whipped Topping
\$15.75 per guest

Theme Buffet Menus

Asian Buffet

Steamed Vegetable Potstickers
Sweet & Sour, Hot Mustard & Soy Sauce
Thai Peanut Noodle Salad

Select One:

- (a) Stir-Fried Beef & Broccoli (b) Sesame-Orange Chicken
(c) Vegetable Stir-Fry with Tofu (d) Pork Chow Mein

Select One Side:

Steamed Basmati Rice • Vegetable Fried Rice
Fortune Cookies
\$16.00 per guest

Southwest Buffet

Select One:

- (a) Cheese Enchiladas
(b) Chicken Fajitas • Peppers & Onions, Warm Flour Tortillas
(c) Beef Fajitas • Peppers & Onions, Warm Flour Tortillas
(d) Beef Tacos • Corn Taco Shells
Mexican Rice, Sour Cream, Guacamole, Cheddar Cheese
Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa
Tri-Color Tortilla Chips

Select One Side:

Black Bean & Roasted Corn Salad • Vegetarian Refried Beans
Apple Churros with Cinnamon & Sugar
\$16.75 per guest

About Your Orders with University Catering

This menu is for recognized student groups in good standing only.
All items are drop-off disposable.
We accept cash and checks.
No charge for delivery, based on a minimum order of \$50.00.
Fourteen (14) business days are required when using this menu.
(No substitutions or modifications due to discounted pricing).
Standard service hours are Monday through Saturday
7:00am – 9:00pm and 8:00am – 8:00pm on Sundays.
Hours before or after will incur additional fees.