

Gourmet Sandwich Selections

The Sandwiches Featured Below May be Ordered Two Different Ways

(1) **Gourmet Boxed**.....**14.00 each** (6 order minimum per sandwich)
Boxed sandwiches include original flavor Kettle Chips, whole fruit & beverage assortment of UConn Natural Spring Water♻️, Coke, Diet Coke & Sprite and a large chocolate chip cookie. Boxed sandwiches are designed for Drop-off Service.

(2) **Self-Service Buffet Platters**.....**15.00 per guest** (6 order minimum per sandwich)
Includes sandwiches with your choice of individual assorted bags of Kettle Chips or Red Bliss Potato SaladVGF, Pickle SpearsGF & choice of Otis Spunkmeyer Cookies & Mini Brownies on single use serviceware. Includes assorted soda & bottled water♻️. Ideal for Drop-off Service (all disposable, University Catering delivers & sets up with no return for clearing) or Standard Delivery service.
*Please note service attendants may be required for an additional 25.00 per attendant per hour due to space or event logistics.

Pesto Chicken

Chicken Breast with Sliced Red Onion, Lettuce & Pesto Mayonnaise on Focaccia Bread

The Waldorf

Chicken Salad with Apples, Walnuts & Lettuce on a Brioche Roll

Chicken Caesar Wrap

Julienned Chicken Breast with Chopped Romaine Lettuce, Shaved Parmesan Cheese & Caesar Dressing served in a Grilled Spinach Wrap

Southwest Chicken Wrap

Grilled Sliced Chicken Breast with Greenleaf Lettuce, Roasted Corn Pico De Gallo and Guacamole served on a Grilled Flour Wrap.

The Riviera

Turkey, Brie Cheese & Thinly Sliced Granny Smith Apple with Lettuce & Cranberry Mayonnaise on a Croissant

Roast Beef and Horseradish

Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Tomato with Horseradish Mayonnaise on a Brioche Roll.

The Italian

Ham, Capicola, Genoa Salami, Provolone, Sliced Tomatoes, Shredded Lettuce, Onion, Italian Seasonings & Red Wine Vinaigrette on a Grinder Roll

Italian Tuna Wrap

Albacore Tuna, Sun-Dried Tomatoes, Nicoise Olives, Red Onion, Capers, Olive Oil & Lemon Juice with Lettuce in a Grilled Whole Wheat Wrap

Gazpacho WrapV

Grape Tomatoes, Cucumbers, Red Onion & Fresh Mozzarella Cheese with Lettuce, Red Wine Vinegar & Oil on a Grilled Spinach Wrap

Tangier WrapVvgn

Red Pepper Hummus & Tabbouleh with Romaine Lettuce, Julienned Cucumbers & Carrots in a Grilled Whole Wheat Wrap

Portabella Mushroom SandwichV

Marinated Portabella Mushroom, Roasted Red and Yellow Tomatoes, Caramelized Onions, Baby Spinach and Goat Cheese on a Focaccia Bread.

Please ask your coordinator for premium dessert options if you do not see what you are looking for.

Traditional Sandwich Favorites

Classic Boxed Lunch.....10.00 per guest

Hard (Kaiser) Roll Sandwich with Original Kettle Chips, Apple, Large Chocolate Chip Cookie. Condiments, Coke, Diet Coke, Sprite & UConn Natural Spring Water♻️ with Chef's Assortment of:

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegetarian with Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese V

Wrap Boxed Lunch.....11.00 per guest

Wrap Sandwich with Original Kettle Chips, Large Chocolate Chip Cookie, Condiments, Apple, Coke, Diet Coke, Sprite & UConn Natural Spring Water♻️ with Chef's Assortment of:

- Turkey with Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard
- Albacore Tuna Salad
- Vegetable with Hummus V

Old School Sandwich Buffet Selections.....12.00 per guest

Buffet includes Sandwich Selection from below with your choice of individual assorted bags of Kettle Chips or Red Bliss Potato Salad VGF Pickle Spears, assorted Otis Spunkmeyer Cookies & Mini Brownies, with Coke, Diet Coke, Sprite & UConn Natural Spring Water♻️ on single use serviceware. 20 Guest minimum per selection. Counts below our minimum may incur additional labor charges.

Select One Sandwich Variety

Gluten Free sandwiches available upon request. May incur additional charges.

Sandwich Buffet Choice of:

On a Hard Roll (Kaiser)

Chef's Assortment of Hard Roll Sandwiches cut in half

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese
- Condiments on the side V

Croissant Sandwich Buffet

Chef's Assortment of Croissant Sandwiches cut in half

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese
- Condiments on the side V

Wrap Sandwich Buffet

Chef's Assortment of Wrap Sandwiches cut in thirds

- Turkey with Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard
- Albacore Tuna Salad
- Vegetable with Hummus V

Enhancements for your Buffet

- House Made Potato Chips with Sea Salt VGF.....1.00 per person

Soups:

- Clam Chowder with Oyster Crackers.....25.00 per gallon
- Tomato Bisque & Tortellini with Oyster Crackers V.....25.00 per gallon
- Butternut Bisque with Oyster Crackers VGF.....25.00 per gallon
- Vegetarian Minestrone with Oyster Crackers & Parmesan V.....25.00 per gallon
- Vegetarian Chili with Crisp Tortilla Strips VGF.....25.00 per gallon

Pastas - ½ Pan serves 15 people/ Full Pan serves 30

- Baked Ziti V.....½ Pan 30.00.....Full Pan 60.00
- Baked Macaroni & Cheese V.....½ Pan 35.00.....Full Pan 70.00
- Baked Smoked Gouda Macaroni & Cheese with Asparagus V.....½ Pan 40.00.....Full Pan 80.00

Salads (Minimum of 10):

- Edamame and Wild Rice VGF.....2.50 per guest
- Classic Caesar Salad with Croutons.....2.00 per guest
- Mixed Greens Salad with Croutons, Italian & Ranch Dressings.....1.50 per guest
- Mesclun Greens with Candied Pecans, Dried Cranberries, Balsamic VGF.....2.00 per guest
- Red Bliss Potato Salad VGF.....2.00 per guest
- Pasta Salad V.....2.00 per guest
- Cheese Tortellini Primavera with Pesto Salad V.....2.50 per guest
- Caprese Salad with Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette Salad VGF.....3.00 per guest
- Antipasto Salad with Red Wine Vinaigrette GF.....2.50 per guest
- Seasonal Fruit Salad VGF.....2.00 per guest

Seasonal Soups, Salads and Pastas, Please check with your Sales Coordinator.

Deli Sandwich Buffets

For up to 50 guests with single use service ware, serving utensils, linen covered buffet & beverage selection of UConn Natural Spring Water, Coke, Diet Coke & Sprite. Events with a guest count above 50 may require Standard Delivery service (University Catering delivers, sets up & returns for clearing) or service attendant(s).

Hearty Deli Buffet

- Roast Beef, Turkey, Ham & Albacore Tuna Salad GF
- American & Swiss Cheese GF
- Assorted Sliced Breads White & Whole Wheat Kaiser Rolls
- Sliced Red Onion, Lettuce, Tomato
- Condiments
- Pickle Spears
- Individual Assortment of Kettle Chips
- Otis Spunkmeyer Cookies & Mini Brownies
- Choice of: Red Bliss Potato VGF or Pasta Salad V

13.00 per guest (10 guest minimum)

Add Hummus vgn VGF 6.00 per half pound

Light Deli Buffet

- Albacore Tuna GF, Egg VGF, Seafood & Chicken Salads GF
- Cottage Cheese VGF
- Lettuce, Tomato, Sliced Red Onions, Sliced Cucumbers
- Assorted Sliced Breads, White & Whole Wheat Pitas
- Pickle Spears
- Individual Assortment of Kettle Chips
- Otis Spunkmeyer Cookies & Mini Brownies
- Choice of: Whole Fresh Fruit or Pasta Salad V

13.50 per guest (10 guest minimum)

Add Hummus vgn VGF 6.00 per half pound

Custom Deli Buffet

Includes Condiments, Lettuce, Tomato, Sliced Red Onion & Pickle Spears.

Select Two Breads:

- Assorted Sliced Breads
- White & Whole Wheat Kaiser Rolls
- Croissants
- Assorted Bakery Fresh Rolls
- White & Whole Wheat Pita

Select Four:

- Roast Turkey Breast GF
- Ham GF
- Roast Beef GF
- Genoa Salami GF
- Albacore Tuna Salad GF
- Seafood Salad
- Chicken Salad GF
- Egg Salad VGF
- Hummus VGF

Select Two Cheeses:

- American VGF
- Natural Swiss VGF
- Provolone VGF
- Pepper Jack VGF

Select One Salad:

- Mixed Greens with Croutons, Italian & Ranch Dressings V
- Pasta Salad V
- Potato Salad VGF
- Cole Slaw VGF
- Fresh Fruit Salad VGF

Select One Dessert:

- Otis Spunkmeyer Cookies & Brownies
- Plain & Chocolate Drizzled Macaroons
- Assorted Gourmet Cookies

15.00 per guest (20 guest minimum)

Counts below our minimum may incur additional labor charges.

(Enhancement options on preceding page)

Entrée Salad Selections

The Salads Featured Below May be Ordered Three Different Ways. Gluten Free Salads & Dessert Options Available. Dietary restrictions are subject to additional charges.

- (1) **Boxed Entrée Salads** includes a beverage selection of UConn Natural Spring Water^{♻️}, Coke, Diet Coke & Sprite, with large Chocolate Chip Cookie, Vinaigrettes & Dressings on the side. (We require a 10 order minimum per selection.)
- (2) **Served:** For an additional 5.00 per guest (20 Guest minimum/minimum 10 salads per selection). These salads can be served by attendants on china with standard linen, Bakery Rolls with Butter & Margarine, choice of family style or plated Dessert, Iced Water & choice of Sweetened with Lemon or Unsweetened Iced Tea with Lemon & Sweeteners or Lemonade
- (3) **Deconstructed Salad Buffet:** Includes Bread Stick, choice of one salad selection: Chicken Caesar Salad, Greek Salad, Garden Vegetable Salad or Chef Salad. Coke, Diet Coke, Sprite & UConn Natural Spring Water^{♻️}, Otis Spunkmeyer Cookies & Mini Brownies (10 Guest minimum)

Chicken Caesar Salad

Chicken Breast, Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing
11.50 per salad

Asian Chicken Salad

Julienned Grilled Chicken Breast, Red Cabbage, Shredded Carrots, Green Onions, Red Peppers, Snow Peas & Chow Mein Noodles over Mixed Greens with a Honey Ginger Dressing
13.00 per salad

Santa Fe Chicken Salad^{GF}

Lime-Marinated Chicken, Roasted Corn, Black Beans, Shredded Jack Cheese, Crisp Tortilla Strips, Tomato & Mixed Greens with Cilantro Vinaigrette
13.00 per salad

Cobb Salad^{GF}

Chicken Breast, Avocado, Crumbled Blue Cheese, Bacon, Tomato, Hard Boiled Egg & Lettuce tossed in Vinaigrette
14.00 per salad

Steak Salad^{GF}

Thinly Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Fried Onions, Asparagus, Red Potato & Blue Cheese with Balsamic Vinaigrette
18.50 per salad

Greek Salad^{VGF}

Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes, & Feta Cheese with Red Wine Vinaigrette
11.00 per salad

Garden Vegetable Salad^V

Fresh Garden Lettuces with Peppers, Carrots, Cucumbers, Tomatoes & Shredded Red Cabbage finished with Croutons & Balsamic Vinaigrette
9.50 per salad

Thai Peanut Noodle Salad^{VGF}

Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions & Cilantro with Spicy Peanut Dressing
12.00 per salad

Mesclun Salad^{VGF}

Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette
9.50 per salad
Add Crumbled Bleu Cheese **1.00 per salad** | Add Julienne Grilled Chicken Breast **3.50 per salad**

Chef Salad^{GF}

Julienned Ham, Turkey, Swiss Cheese with Hard Boiled Eggs and Tomato Wedges served on fresh Salad Greens with your choice of dressing: Italian, Ranch, Balsamic
14.00 per salad

Select Family Style or Served Dessert

Family Style

Gourmet Filled Cookies, Assorted Otis Spunkmeyer Cookies, Lemon Bars, Macaroons, Chocolate Drizzled Macaroons, Magic Bars, Mini Brownies, Mini Cannolis, Salted Caramel Brownies, Double Chocolate, Carrot Layer Cake, Lemon Layer Cake

Please ask your coordinator for premium dessert options if you do not see what you are looking for.