Coffee - $18.00 per gallon
Hot Water with assorted Tea bags - $18.00 per gallon
Iced Tea - $10.00 per gallon
Lemonade - $10.00 per gallon
Iced Water - $3.00 per gallon
Soda (Coca Cola Products) - $1.25 per can
Bottled Water - $1.25 per bottle
Cookies - $8.00 per dozen
Mini Brownies - $8.00 per dozen
Rice Crispy Treats - $8.00 per dozen

Student Catering Menu

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.

Breakfast
MINI CONTINENTAL $6.50 per person
Mini Muffins, Fruit Salad, Orange Juice, Coffee, Decaf & Tea

On the Go
BUDGET BOX LUNCH $10.00 per person
Includes Turkey, Ham & Vegetarian Sandwiches, Potato Chips, Apple,
Chocolate Chip Cookie & Bottled Water

Casual Meals $12.50 per person (Minimum of 25 people)
All meals include cookies, iced water & choice of iced tea or lemonade.
Includes plastic service.
DELI BUFFET
Turkey, Ham & Tuna • American & Swiss Cheese • Kaiser Rolls & Sliced Bread
Sliced Onion, Lettuce, Tomato • Condiments & Pickles • Individual Kettle
Chips • Creamy Ditalini Pasta Salad • Cookies
OPTIONAL: Substitute One Protein for Hummus

NACHO/TACO BAR
Tri-Colored Tortilla Chips • Hard & Soft Taco Shells • Seasoned Ground Beef
Vegetarian Refried Beans • Shredded Lettuce • Cheddar-Jack Cheese
Jalapenos • Black Olives • Salsa & Sour Cream • Cookies • Iced Water
& Iced Tea

PASTA WITH BREADSTICKS
Mixed Green Salad with Balsamic & Ranch Dressing • Choice of Baked Ziti,
Cheese Lasagna, Stuffed Shells Manicotti or Macaroni & Cheese • Breadsticks
Cookies • Iced Water & Iced Tea. Can add Chicken Parmesan for $4.50 per person.

A la Carte
Garden Vegetable Platter with Ranch Dip (serves 20pp) $40.00
Cheese Platter with Assorted Crackers, Pepper Jack, Cheddar,
and Swiss Cheese (serves 30pp) $70.00
Chicken Fingers with BBQ Sauce (25 pieces) $40.00
Franks en Croute with spicy brown mustard (25 pieces) $32.00
Cocktail Meatballs Choice of Stroganoff or Marinara (50 pieces) $32.00

Beverages
Coffee - $18.00 per gallon
Hot Water with assorted Tea bags - $18.00 per gallon
Iced Tea - $10.00 per gallon
Lemonade - $10.00 per gallon
Iced Water - $3.00 per gallon
Soda (Coca Cola Products) - $1.25 per can
Bottled Water - $1.25 per bottle

Desserts
Cookies - $8.00 per dozen
Mini Brownies - $8.00 per dozen
Rice Crispy Treats - $8.00 per dozen

UCONN • UNIVERSITY CATERING
### 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 or iced tea & iced water.

(50 guest minimum)

#### BACKYARD BARBECUE BUFFET
(Hamburgers and Hot Dogs are not cooked on site)
- Hamburgers with Buns • Veggie Burgers with Buns
- Hot Dogs with Rolls • Ketchup, Mustard & Relish
- Sliced American Cheese • Lettuce, Tomato, Red Onion, Pickles
- Bulk Kettle Chips • Watermelon • Lemonade & Iced Water

**Select One Side:**
- Red Bliss Potato Salad • Creamy Ditalini Pasta Salad

$13.50 per person

#### THANKSGIVING YEAR-ROUND BUFFET
- Dinner Roll Assortment with Butter & Margarine
- Mesclun Salad • Sliced Turkey with Gravy • Stuffing • Mashed Potatoes
- Glazed Carrots • Lemonade & Iced Water
- Apple Pie with Whipped Cream

$18.00 per guest

### Custom Hot Buffets

Hot 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, your choice of one salad, one poultry or meat entree & one vegetarian entree with chef’s pairing of vegetable & starch, one dessert, dinner roll assortment with butter & margarine, lemonade, iced tea or iced water.

(20 guest minimum)

#### Select One House Salad
- Traditional Caesar Salad
- Mixed Greens with Croutons, Italian & Ranch Dressings

#### Select One Entree
- Chicken Parmesan • Lemon Pepper Chicken
- Herb Bread Stuffed Chicken with Gravy • Meatloaf with Gravy
- Shepard’s Pie • Beef Bourguignon with Egg Noodles

#### Select One Vegetarian Entree
- Eggplant Rollatini • Penne with Spinach & Tomatoes

#### Select One Dessert
- Cheesecake with Strawberries • Cannoli's
- Double Chocolate Layer Cake with Whipped Cream

$20.00 per person