Reception Packages

Reception Packages and Hors d’oeuvre Platters are designed to be buffet style with service for up to two hours on single use service-ware.

*Upscale plastic-ware for an additional 1.50 per guest.
*Upgrade to china service for an additional 2.00 per guest.

20 guest minimum

Dietary restrictions are subject to additional charges.

PACKAGES

“HUSKY” PACKAGE

• Domestic Cheese Board with Assorted Crackers
• Garden Vegetable Display with Ranch Dip

6.00 per guest

“UCONN” PACKAGE

• Tuscan Antipasto Platter
• Gourmet Cheese Display
• Sliced Baguettes and Crackers Assortment, Flatbread Crackers

8.00 per guest

“JONATHAN” PACKAGE

• Spinach Dip in Bread Boule with Tri-Color Tortilla Chips & Sliced Baguettes
• Chilled Shrimp Cocktail Display with Lemon & Cocktail Sauce
• Grilled Marinated Vegetable Crudité

10.00 per guest

*Add a Seasonal Fresh Fruit Display to any package for an additional 3.00 per guest

PLATTERS & DISPLAYS

SEASONAL FRESH SLICED FRUIT PLATTER

Mini (serves 8) 24.00 per platter
Small (serves 20) 60.00 per platter
Large (serves 50) 150.00 per platter

GARDEN VEGETABLE DISPLAY WITH RANCH DIP

Mini (serves 8) 20.00 per platter
Small (serves 20) 50.00 per platter
Large (serves 50) 125.00 per platter

GRILLED MARINATED VEGETABLE CRUDITÉ WITH ROASTED RED PEPPER AIOLI

Small (serves 20) 60.00 per platter
Large (serves 50) 150.00 per platter

TUSCAN ANTIPASTO WITH SLICED BAGUETTES

Fresh Mozzarella, Provolone Cheese, Salami, Prosciutto, Capicola, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Giardiniera & Imported Olives & Flat bread Crackers.

Small (serves 20) 120.00 per platter
Large (serves 50) 300.00 per platter
PLATTERS & DISPLAYS

MIDDLE EASTERN MEDLEY
Pita Triangles, Hummus & Baba Ghanoush
$75.00 per order (serves 25)
• Add Mixed Olives 15.00 per pound
• Add Tabouli 12.00 per pound

TORTILLA CHIPS
(Serves 25)
• With Salsa 32.00 per platter
• With Mexican Layer Dip 62.00 per platter
• With Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa) 62.00 per platter

KETTLE CHIPS WITH ONION DIP
40.00 per order (serves 25)

SOFT PRETZELS WITH YELLOW MUSTARD
21.00 per dozen (two dozen minimum)

SPINACH DIP IN A BREAD BOULE, TRI-COLOR TORTILLA CHIPS & SLICED BAGUETTES
75.00 per order (serves 25)

HOT ARTICHOKE DIP IN A BREAD BOULE WITH PITA CHIPS & SLICED BAGUETTES
100.00 per order (serves 25)

BAKED BRIE EN CROUTE WITH SLICED BAGUETTES
Choice of Raspberry, Apricot, Local Honey or Plain
100.00 per order (serves 25)

SMOKED SALMON DISPLAY
(SHOWN DECONSTRUCTED)
Imported Smoked Salmon with Red Onion, Chopped Eggs, Capers, Diced Tomatoes, Whipped Cream Cheese & Pumpernickel
9.50 per person (10 person minimum)

JUMBO CHILLED SHRIMP COCKTAIL DISPLAY
Lemon Wedges & Traditional Cocktail Sauce
75.00 per order (50 pieces)

HOUSE SMOKED NEW ENGLAND BLUEFISH SPREAD
40.00 for 2 pounds (serves 25-30)
Served with Pumpernickel & Rice Crackers

AFTERNOON SNACKS
(PRE-PACKAGED)

• Sabra Hummus Cups with Pretzel Chips 3.95
• Smartfood Popcorn 1.75
• Rolled Gold Pretzels 1.75
• Ms. Vickie's Potato Chips 1.75
• Kellogg's Rice Krispie Treats 1.50
• Planter's Trail Mix 1.75
• Nature Valley Granola Bars 1.75

• Kind Bar 2.00
• Stoneyfield Yogurt Cups 2.25
• Assorted Candy Bars 1.50
  • Hershey Bars, M&Ms, Reese's Peanut Butter Cups, Snickers
• Individually Wrapped Large Chocolate Chip Cookies 2.00
• Assorted Fresh Fruit (not packaged) 1.75
CHEESE BOARDS & DISPLAYS

DOMESTIC CHEESE BOARD WITH ASSORTED CRACKERS
- Pepper Jack  •  Cheddar  •  Swiss  •  Muenster

Small (1/2 lb. of each cheese/serves 15)  **45.00 per platter**
Large (1 lb. of each cheese/serves 30)  **90.00 per platter**

GOURMET CHEESE DISPLAY WITH ASSORTED CRACKERS & SLICED BAGUETTES
- Gorgonzola  •  Dill Havarti  •  Smoked Gouda  •  Peppered Chevre

Small (1/2 lb. of each cheese/serves 15)  **60.00 per platter**
Large (1 lb. of each cheese/serves 30)  **120.00 per platter**

NEW ENGLAND CHEESE BOARD
Approximately 5 lbs. of New England assorted cheeses.
- **Bleu**: Great Hill, MA  •  **Smoked Gouda**: Smith’ Farm, MA  •  **Sharp Cheddar**: Pineland Farms, ME
- **Salsa Jack**: Pineland Farms, ME  •  **Brie**: Blythedale Farms, VT
- **Goat Cheese**: Vermont Butter & Cheese Creamery, VT
Served with Assorted Crackers, Flatbread Crackers & Local Honey, garnished with Fresh & Dried Fruit
**180.00 per board (serves 30)**

CONNECTICUT LOCAL CHEESE BOARD
Approximately 5 lbs. of Local Connecticut assorted cheese. Available varieties from the following farms:
- Beltane Farm Goat Cheeses & Feta, Lebanon, CT  •  Cato Corner, Colchester CT  •  Oak Leaf Dairy, Lebanon, CT
- Mystic Cheese Co., Mystic, CT
Served with Assorted Crackers, Flatbread Crackers & Local Honey, garnished with Fresh & Dried Fruit
**225.00 per board (serves 30)**

CARVING STATIONS
25 Guest minimum (1 Chef per station for two hours 70.00)

CHEF CARVED PIT HAM
Glazed Ham carved to order, served with Honey Dijon & Horseradish Mustard with Petite Rolls
**6.00 per guest**

CHEF CARVED ROASTED TURKEY BREAST
Slow Roasted Turkey Breast carved to order, served with Cranberry Orange Relish, Cranberry Aioli & Honey Dijon with Petite Roll
**6.00 per guest**

CHEF CARVED BEEF SIRLOIN
Oven Roasted Beef Sirloin carved to order, served with Horseradish Aioli with Petite Rolls
**8.00 per guest**

CHEF CARVED COFFEE RUBBED BEEF TENDERLOIN
Coffee Rubbed & Grilled Beef Tenderloin carved to order & served with Guinness Glazed Onions on Ciabatta Rolls
**11.00 per guest**

CHEF CARVED HOUSE SMOKED BEEF BRISKET
Hardwood Smoked Beef Brisket carved to order with both Peach Habanero BBQ Sauce & Balsamic Strawberry BBQ Sauce, served with a Carolina Coleslaw with Sour Dough Rolls
**8.00 per guest**

FIVE FOOT SUB SANDWICH

Select from:
- Italian (Ham, Salami, Capicola, Provolone, Lettuce, Tomato, sliced Red Onion & topped with Red Wine Vinaigrette)
- Turkey with Pepper Jack, Lettuce & Tomato
- Roast Beef with Provolone, Lettuce & Tomato
- Hummus, Cucumber, Shredded Carrots, Red Pepper & Feta Cheese
- Muffuletta (Salami, Ham, Capicola, Mozzarella, Provolone topped with an Olive Spread)
**160.00 per Sub (80 pieces)**
BAR SERVICE

University Catering offers Bar Packages to meet your event’s needs. Packages include mixers and bar snacks.

• Beer & Wine Bar Package with Plastic Cup service: $2.00 per person set up fee.
• Beer & Wine Bar Package with Glassware service: $3.50 per person set up fee.
• Full Bar Packages with Plastic Cups: $2.50 per person set up fee.
• Full Bar Packages with Glassware service: $4.00 per person set up fee.

BARTENDER FEES

• A Bartender fee of $25.00 per hour per bartender for the length of your event will be charged for all bars. (Set-up & tear down included)
• Full Bars below 50 guests will incur an additional fee of $100 for set up
• 2 Hours Minimum for bar.

STANDARD BAR STAFFING

• One (1) Bartender per seventy-five (75) guests for Beer & Wine Bar
• One (1) Bartender per fifty (50) guests for Full Bar
• Additional Bartenders added per client request will be charged accordingly.

HOSTED BARS

HOSTED BEER AND WINE BAR
A selection of Local, Domestic, and Imported Beers and Wines with Non Alcoholic Drinks.
Beer $5.50/Wine $6.75/Non-Alcoholic Drinks (Soda, Water, Fruit Juice) $1.75

Hosted Full Bar Includes:
Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths with a Selection of Local, Domestic, & Imported Beers and Wines with Non- Alcoholic Drinks.

HOSTED LIQUOR PRICING
Consumption charged per drink
Single Liquor 6.00 • Beer 5.50 • Double Liquor 7.50 • Wine 6.75 • Martini 9.00
Non-Alcoholic Drink (Soda, Water, Fruit Juice) 1.75
6.35% Sales Tax not included on Hosted Bars.

CASH BARS

CASH BEER AND WINE BAR
A selection of Local and Domestic Beers, Wines, and Non-Alcoholic Drinks.
Beer 6.00 • Wine 7.00 • Non-Alcoholic Drinks 1.75 (Soda, Water, Fruit Juice)

CASH FULL BAR
Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths & a selection of local Beer & Wines, & Non Alcoholic Drinks.

Single Liquor 6.50 • Double Liquor 8.00 • Martini 9.50 • Wine 7.00 • Beer 6.00 • Non-Alcoholic Drinks 1.75
Priced per drink, 6.35% sales tax included.

Miscellaneous
• Wine Service during dinner is based on consumption by the bottle.
• Specialty Drinks are available at additional charges.
• Bar Service without food served will accrue an additional $1.00 per person, minimum charge of $50.00.
## Individual Hors d’oeuvres

Individual Hors d’oeuvres are designed to be buffet style with service for up to two hours on single use serviceware. All Hors d’oeuvres are priced by the dozen, minimum two dozen per item unless otherwise noted.

- Upgrade plastic-ware for an additional 1.50 per guest.
- Upgrade to china service for an additional 2.00 per guest.

**Dietary restrictions are subject to additional charges.**

### FROM THE SEA

**- Served Hot -**
- Mini Crab Cakes with Lemon Aioli **25.00**
- Coconut Shrimp with Apricot Yuzu Sauce **21.00**
- Sesame-Crusted Salmon is a Spoon with Wasabi Sauce **25.00**
- Bacon Wrapped Shrimp Casino **28.00**
- Rhode Island Clam Fritter filled with a Caper Aioli **21.00**
- Scallops Wrapped in Bacon **28.00**

**- Served Cold -**
- Smoked Salmon Wrapped Asparagus **28.00**
- Grilled Tequila Lime Shrimp **28.00**

### FROM THE EARTH

**- Served Hot -**
- Florentine Stuffed Crimini Mushroom Caps **21.00**
- Vegetable Curry Samosas with Tamarind Chutney **21.00**
- Roasted Eggplant & Tomato Crisp **28.00**
- Caramelized French Onion Tartlet **21.00**
- Assorted Mini Quiche **21.00**
- Local Goat Cheese & Blueberry Tartlet **25.00**
- Brie & Raspberry Almond Phyllo **25.00**
- Smoked Gouda Arancini with a Red Pepper Aioli **25.00**
- Spanakopita Flowers **21.00**
- Edamame Dumpling with a Ginger Honey Sauce **21.00**

**- Served Cold -**
- Caprese Skewers with a Balsamic Glaze **25.00**

### FROM THE LAND

**- Served Hot -**
- Beef Empanadas with Sour Cream **25.00**
- Chicken Quesadilla Cornucopia with Avocado Creme **25.00**
- Petite Beef Wellington **28.00**
- Dijon Chicken Puff Pastry **25.00**
- Beef Franks en Croute with Spicy Brown Mustard **21.00**
- Beef Tenderloin Roulade **28.00**
- Grilled Korean Bulgogi Chicken Skewers **25.00**
- Chicken & Asiago Cheese Blossoms **21.00**

**- Served Cold -**
- Coffee Rubbed Beef Tenderloin & Guinness Glazed Onions with Skordalia Sauce **28.00**
- Asian Duck Breast Crostini with a Thai Chili Sauce **28.00**
- Balsamic Glazed Chicken Crostini **28.00**

### Buffet Hors d’oeuvres

**Buffalo Chicken Wings**
Bleu Cheese Dip, Carrots & Celery Sticks
- 50 Wings **90.00**

**Chicken Tenders**
Choice of Two Dips: Sweet & Sour, Honey Mustard or Barbeque
- 25 Pieces **45.00**

**Beef Wagyu Sliders**
Served with Cheese & Condiments
- 50 Pieces **125.00**

**Cocktail Meatballs**
(All Beef)
Marinara, Stroganoff or Teriyaki
- 50 Pieces **40.00**

**Fried Vegetable Pot Stickers**
Served with Sweet & Sour, Hot Mustard
- 50 Pieces **80.00**