Themed Buffets

Our themed buffets are designed to be maintained by service staff for up to two hours per event. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, UConn Spring Water, Coke, Diet Coke, Sprite.

20 Guest minimum. Counts below our minimum may incur additional fees.
1.50 per guest over-time fee for exceeding service hours.

Dietary restrictions are subject to additional charges.

VEGETARIAN PASTA BUFFET
16.00 per guest
- Breadstick
- Caesar Salad
- Italian Style Green Beans
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese
- Select One:
  - Cannoli
  - Cheese Cake

Add Chicken Parmesan or Chicken Cacciatore 6.00 per guest

ITALIAN BUFFET
22.00 per guest
- Garlic Bread & Focaccia
- Antipasto Salad
- Roasted Seasonal Vegetables
- Penne Pasta with Marinara
- Select One:
  - Sausage, Peppers & Onions
  - Chicken Parmigiana
  - Lasagna with Meat, Cheese or Vegetable Filling
  - Stuffed Shells with Florentine Sauce
- Select One:
  - Tiramisu
  - Cannoli
  - Double Chocolate Cake

Add an additional entrée 5.00 per guest

TASTE OF SAN JUAN
20.00 per guest
- Pan de Agua with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian Dressing
- Arroz con Pollo
- Pernil con Arroz con Gandules
- Fried Plantains
- Flan

Substitute Tres Leches Cake 3.50 per guest

MEDITERRANEAN BUFFET
22.00 per guest
- Hummus with Pita Triangles
- Classic Greek Salad with Vinaigrette
- Spanakopita
- Select One:
  - Lemon-Oregano Chicken
  - Grilled Chicken with Tomato & Fennel
  - Moroccan Beef
  - Israeli Couscous
  - Baklava

Add an additional entrée 6.00 per guest

SOUTHERN COMFORT BUFFET
24.00 per guest
- Mini Corn Muffins with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings
- Select One:
  - Jack Daniels Smoked Pork Ribs
  - Fried Chicken
- Macaroni & Cheese
- Candied Yams
- Collard Greens
- Select One:
  - Apple Pie
  - Banana Cream Pie

Add an additional entrée 6.00 per guest
## Themed Buffets

### ASIAN BUFFET
20.00 per guest
- Fried Vegetable Pot Stickers
- Sweet & Sour, Hot Mustard & Soy Sauce
- Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing
- Select One:
  - Stir-Fried Beef & Broccoli
  - Sesame-Orange Chicken
  - Vegetable Stir-Fry with Tofu
  - Shrimp Lo Mein
- Select One:
  - Steamed Basmati Rice
  - Vegetable Fried Rice
- Fortune Cookies & Fresh Fruit Salad

*Add an additional entrée 6.00 per guest*

### SOUTHWEST BUFFET
20.00 per guest
- Select One:
  - Chicken Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Beef Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Portabella Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Beef Tacos with Corn Taco Shells & Warm Flour Tortillas
- Select One:
  - Black Bean & Roasted Corn Salad
  - Vegetarian Refried Beans

*Served with:*
- Lime & Cilantro Rice
- Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa
- Tortilla Chips
- Sopapilla with Chocolate Sauce

*Add an additional entrée 6.00 per guest*

### BAKED POTATO BAR
16.00 per guest
- Baked Potato with Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Shredded Cheddar Cheese, Sour Cream, Fresh Chives, Butter & Margarine
- Add Mixed Green Salad with Croutons
- Select One Dessert
  - Otis Spunkmeyer Cookies & Brownies
  - Plain & Chocolate Dipped Macaroons

### THANKSGIVING YEAR-ROUND BUFFET
21.00 per guest
- 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
- Select One:
  - Candied Yams
  - Corn Casserole
  - Glazed Carrots
  - Sautéed Green Beans
- Mashed Potatoes
- Cranberry Orange Relish
- Select One:
  - Apple Pie with Whipped Topping
  - Pumpkin Pie with Whipped Topping

*Add an additional side 3.00 per guest*

### ISLAND LUAU BUFFET
22.00 per guest
- Hawaiian Sweet Bread with Butter & Margarine
- Mixed Greens Salad with Honey Ginger Dressing
- Select One:
  - Teriyaki Glazed Chicken with Pineapple Mango Relish
  - Kalua Pork
  - Roast Atlantic Salmon with Tropical Salsa
- Crisp Vegetarian Spring Rolls
- Sweet & Sour, Hot Mustard & Soy Sauce
- Sticky Rice
- Fruit Filled Macaroons

*Add an additional entrée 6.00 per guest*

### SOUP IN A BREAD BOULE WITH SALAD
16.00 per guest
- Choice of 2 Soups
  - Seafood Chowder
  - Beef Stew
  - White Chicken Chili
  - Vegetarian Chili

- Choice of one Salad
  - Mixed Greens
  - Caesar Salad
  - Mesclun Salad
- Select One Dessert
  - Otis Spunkmeyer Cookies & Brownies
  - Plain & Chocolate Dipped Macaroons
### Barbecue Buffets

Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serviceware & standard linens for the buffet. 20 Guest minimum. 

Grill cook charges of 35.00 per cook per hour (including set up and tear down) will be added. 

*Dietary restrictions are subject to additional charges.*

<table>
<thead>
<tr>
<th>BACKYARD BARBECUE</th>
<th>NEW ENGLAND CLAM BAKE</th>
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</thead>
<tbody>
<tr>
<td><strong>15.00 per guest</strong></td>
<td><strong>MARKET PRICE</strong></td>
</tr>
<tr>
<td>• 1/3lb Hamburgers with Buns</td>
<td>• Choice of Clam or Corn Chowder with Oyster Crackers</td>
</tr>
<tr>
<td>• All-Beef Hotdogs with Rolls</td>
<td>• Biscuits &amp; Rolls with Butter &amp; Margarine</td>
</tr>
<tr>
<td>• Veggie Burgers with Buns (Available on Request)</td>
<td>• Steamed Clams with Drawn Butter</td>
</tr>
<tr>
<td>• Condiments &amp; Garnish:</td>
<td>• Steamed Lobster with Drawn Butter &amp; Lemon Wedges</td>
</tr>
<tr>
<td>• Sliced American Cheese</td>
<td>• BBQ Chicken Boneless Breast &amp; Thighs</td>
</tr>
<tr>
<td>• Ketchup, Mustard &amp; Relish</td>
<td>• Choose Two Sides:</td>
</tr>
<tr>
<td>• Lettuce, Sliced Tomato, Diced Onion &amp; Pickle Spears</td>
<td>• Coleslaw</td>
</tr>
<tr>
<td>• Select Two Sides:</td>
<td>• Corn on the Cob</td>
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<tr>
<td>• Baked Beans</td>
<td>• Boiled New Potatoes</td>
</tr>
<tr>
<td>• Potato Salad</td>
<td>• Mixed Greens Salad with Croutons, Ranch &amp; Italian Dressings</td>
</tr>
<tr>
<td>• Creamy Ditalini Pasta Salad</td>
<td>• Strawberry Shortcake</td>
</tr>
<tr>
<td>• Coleslaw</td>
<td>• Lemonade, Sweetened Iced Tea &amp; UConn Natural Spring Water</td>
</tr>
</tbody>
</table>

**SOUTHERN STYLE BARBECUE**

**24.00 per guest**

• Select Two Entrées:
  • House Smoked Pulled Pork Shoulder
  • House Smoked Beef Brisket
  • House Smoked Pork Ribs
  • House Smoked Pulled Chicken
  • Grilled Portabella Mushroom Caps

• Select Two Barbecue Sauces:
  • Jack Daniels Whiskey BBQ Sauce
  • Mango & Habanero BBQ Sauce
  • Strawberry Balsamic BBQ Sauce

• Select Three Sides:
  • Potato Salad
  • Carolina Coleslaw
  • Corn on the Cob
  • Cream Ditalini Pasta Salad
  • Baked Beans
  • Macaroni & Cheese
  • Collard Greens

• Mini Corn Muffin with Butter & Margarine
• Watermelon
• Select One Dessert
  • Strawberry Shortcake
  • Pecan Pie
• Lemonade, Sweetened Iced Tea & UConn Natural Spring Water