



As the weather gets colder, add vegetarian chili to your order. Ours is vegan and gluten free.



A delicious variety of cheese from Connecticut farms will add much to your holiday party.



Pink peppermint swirl marshmallows. A festive and sweet holiday treat. Recipe is on last page.

Presented by University Catering at the University of Connecticut

Whet Your Appetite

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Our Catering Newsletter is Back!



Welcome! After a brief hiatus our Catering Newsletter is back, just in time for the holidays. We have condensed it a bit with less articles, but still have what seemed to be the most popular section...Staff Recipes.

We hope that you enjoy the newsletter and we look forward to working with you on future events.

Thank you and may your holiday celebrations be yummy!

University Catering



Try our delicious peppermint brownies!

Winter Weather Advisory Note

We are approaching that time of year – when you start seeing the Winter Weather Advisory note on your Event Order confirmations.

“Winter Weather Advisory.” If the University closes, all catering orders will be cancelled for the entire day. If the University has a delayed opening, all orders prior to the scheduled opening time will be cancelled. If the University only cancels classes you must call the Catering Office at 860-486-5053 as to the status of your event.

What does this mean? It means unless you make other arrangements with University Catering, we will automatically cancel your order if the University closes. This does not mean you cannot have your order. If your event is to take place, regardless of the weather situation, please let your coordinator know at the time of booking, so that we have accurate notes on the event sheet for our staff to ensure delivery of your order. You must let your coordinator know before

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Holiday Recipes

Our staff shares their favorites

Roasted Cranberry Spinach Salad with Apple Vinaigrette

By Dorothy Hamerstrom, Catering Sous Chef

4 oz. Fresh Cranberries	1 cup Olive Oil
8 oz. Baby Spinach	4 Tablespoons Honey
20 Orange Segments	2 ½ cups Apple Juice
4 oz. Goat Cheese, crumbled	8 Tablespoons Cider Vinegar
4 oz. Pecans, chopped	Salt and Pepper, to taste
½ Red Onion, thinly sliced	

Coat fresh cranberries in olive oil and roast for 5 minutes at 475°F. Cool completely and reserve. In small bowl, combine apple juice, honey, vinegar, salt and pepper. Whisk oil in a small stream. Reserve. Peel and cut oranges into segments. On 4 plates, evenly divide and arrange baby spinach, orange, goat cheese, and red onions. Garnish with pecans and cranberries. Prior to service, drizzle apple vinaigrette over salad. Serves 4.

Sweet Potato Casserole with Pecans

By Megan Morley, Catering Coordinator

1 cup (packed) Golden Brown Sugar	4 large Eggs
1/2 cup chopped Pecans (about 2 ounces)	3 Tablespoons Pure Maple Syrup
1/4 cup (1/2 stick) chilled Butter, cut into 1/4-inch pieces	2 Tablespoons Vanilla Extract
5 pounds Sweet Potatoes, peeled, cut into 1 1/2-inch pieces	1 Tablespoon fresh Lemon Juice
	2 teaspoons Salt

Preheat oven to 350°F. Mix sugar, pecans and butter in small bowl. Cover and chill until ready to use. (Can be made up to 2 days ahead. Keep refrigerated.) Butter 13 x 9 x 2-inch glass baking dish. Cook sweet potatoes in large pot of boiling salted water until very tender, about 12 minutes. Drain. Let stand in colander 15 minutes. Purée sweet potatoes in processor. Beat eggs, syrup, vanilla, lemon juice and salt in large bowl. Mix in puréed sweet potatoes. Transfer sweet potato mixture to prepared dish. Sprinkle pecan topping evenly over mixture. Bake until sweet potato mixture is set and topping bubbles, about 1 hour. Let stand 15 minutes and serve.

Au Gratin Potatoes with Brie & Chives

By Jessica Stanizzi, Catering Production Manager

3-5 Large Potatoes (thinly sliced)	½ lb. Brie
¼ cup Butter	½ lb. Sharp Cheddar
¼ cup Flour	3 Tablespoons Chives (chopped)
1 ½ cups Vegetable Stock	Kosher Salt (to taste)
1 ½ cups Milk	Black Pepper (to taste)

Preheat oven to 350°F. Butter a 13x9 pan. Melt butter in saucepan and add flour. Cook until well combined. Add milk and vegetable stock, simmer until slightly thickened. Add both cheeses, stir until melted. Layer half the potatoes, cheese sauce and chives in the pan. Repeat using remaining ingredients. Bake for 45 minutes to 1 hour, carefully watching the top to prevent over-browning. If necessary, cover the pan with foil.

Corn Casserole

By Lisa Wajda, Catering Inventory Control Aide

½ cup Margarine	½ Tablespoon Baking Powder
¼ cup Sugar	1 Tablespoon Flour
½ cup Evaporated Milk	2 Packages Frozen Corn, thawed or 2 cans of Corn, drained.
2 Eggs, well beaten	

Melt butter, stir in sugar and flour and blend well. Remove from heat and gradually stir in milk. Add eggs and baking powder. Mix well and fold in corn. Pour into a buttered casserole dish. Bake at 350°F for 40 minutes. Test if done in the center.



Winter Weather Advisory Note

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the date of your event. If the University closes and no special requests for delivery have been presented, then there could be a chance that Catering Staff will not be on campus to prepare and make deliveries. If the University only cancels classes, you need to let us know what your plan is. Feel free to discuss your options with your coordinator. As always, our purpose is to make sure that your event runs smoothly and your Catering needs are met.



For more questions concerning this topic, please contact the Catering Office at 860-486-5053.



Holiday Recipes

Our staff shares their favorites

Asparagus with Toasted Walnuts & Brown Butter

By John Spejewski, Catering Chef

½ cup Walnuts, chopped and toasted ½ teaspoon Lemon Zest
1 lb. Asparagus Salt and Pepper to taste
2 Tablespoons Butter

In a skillet, melt butter until browned, but not burnt. Stir in walnuts and lemon zest. Pour over asparagus. Season with salt and pepper to taste. Serves 4.

Maple Glazed Acorn Squash with Sausage

By Christina Brault, Catering Chef

3 small Acorn Squash 2 Tablespoons Fresh Sage, chopped
2 cups Parsnips, diced 3 Tablespoons Maple Syrup
1 cup Italian Sausage, browned ½ cup Pecans, chopped
1 cup Fuji or Gala Apples, diced 3 Tablespoons Olive Oil
½ Yellow Onion, diced Splash Hard Apple Cider or Red Wine
1 cup Kale, chopped Kosher Salt and Black Pepper, to taste

Wash and seed acorn squash, brush with 2 tablespoons olive oil and maple syrup. Cook until tender. While squash cooks, brown Italian sausage. Reserve. Sauté onion and parsnips in remaining olive oil until tender. Add apples, sage, pecans, kale, salt, pepper and splash of hard cider or red wine. When alcohol evaporates, add browned Italian sausage and remaining tablespoon of maple syrup. Fold all ingredients together and fill acorn squash halves. Bake in preheated 375°F oven for 10-15 minutes, until heated through. Serves 6.

Herb Roasted Pork Loin with Savory Winter Root Vegetables

By Amanda Messier, Catering Chef Assistant

For Pork:

4# Boneless Pork Loin, fat left intact 1 teaspoon Dried Thyme
1 Tablespoon Salt 1 teaspoon Dried Basil
2 Tablespoons Olive Oil 1 teaspoon Dried Rosemary
4 cloves Garlic, minced

Preheat oven to 475°F. Place pork loin on a rack in a roasting pan. Combine remaining ingredients in a small bowl. With hands, massage the mixture onto the pork loin, covering all of the meat and fat. Roast pork for 30 minutes, then reduce the heat to 425°F and roast for an additional hour. Remove pork once the internal temperature reaches at least 145°F. Once done, remove from oven and let rest at least 20 minutes. Serves 5-6.

For Vegetables:

1 cup Red or Yellow Beets, diced 1 Tablespoon Olive Oil
4 Carrots, diced 1 Tablespoon Dried Thyme
1 Onion, diced Kosher Salt and Black Pepper, to taste
2 cups Potatoes, diced 1/3 cup Dry White Wine
4 cloves Garlic, minced 1 cup Beet Greens, torn
½ can Chickpeas, drained

Preheat oven to 400°F. Place beets, onions, carrots, potatoes, garlic, and chickpeas in a 13x9 pan. Drizzle with olive oil and season with thyme, salt and pepper. Mix well. Bake uncovered for 30 minutes, stirring occasionally. Remove from oven and stir in white wine. Return to oven and bake until wine has mostly evaporated and the vegetables are tender (about 15 min.). Stir in beet greens, allowing them to wilt from the heat of the cooked vegetables. Season to taste with salt and pepper before serving.



Holiday Specials...

*...to take home
for your Holiday
Celebrations
or for your Office
Get-Together*

Sweet Potato Chipotle Soup

• \$40.00 (sold by the gallon)

Baked Smoked Gouda Macaroni & Cheese with Asparagus

• \$35.00 (sold by the half pan)
• \$70.00 (sold by the full pan)

Assorted Brownie Platters

Large Tray:

- 1 dozen Salted Caramel
- 2 dozen Chocolate Dipped
with Crushed Peppermint
- 1 dozen Plain
- \$48.00 per tray

Small Tray:

- 1 dozen Salted Caramel
- 1 dozen Chocolate Dipped
with Crushed Peppermint
- ½ dozen Plain
- \$32.00 per tray

These items can be picked up on your way home from work or ask about delivery to your office.

See our standard options on our webpage under Moveable Feasts Take Out Catering: dining.uconn.edu/wp-content/uploads/sites/125/2017/10/Moveable-Feasts.pdf

To order call the Catering Office (860) 486-5053 or email us at catering@uconn.edu.

We recommend you place your order a few days in advance based on the holidays and event business.

Holiday Recipes

Our staff shares their favorites

Pink Peppermint Swirl Marshmallows

By Alexis Saucier, Catering Chef Assistant

Vegetable Oil for brushing pan
1 cup of Water, divided
3 (1/4 oz) envelopes Unflavored Gelatin
1 1/2 cups Sugar
1 cup Light Corn Syrup

1/4 teaspoon Salt
1 teaspoon Peppermint Extract
10 or more drops of Red Food Coloring
About 1 cup Confectioners' Sugar
for coating marshmallows

Special Equipment Needed: A 9-inch square metal baking pan; a stand mixer fitted with a whisk attachment; a candy thermometer.

Brush bottom of pan with some vegetable oil.

Put 1/2 cup of water in the bowl of the stand mixer and sprinkle gelatin over. Stir briefly to make sure all the gelatin is in contact with the water and let it soften while making the syrup.

Heat sugar, corn syrup, salt, and remaining 1/2-cup water in small heavy saucepan over low heat, stirring until sugar has dissolved, then bring to a boil over medium heat, without stirring.

Put thermometer into syrup and continue boiling, without stirring, until thermometer reads 240°F, (soft ball stage.) Remove from heat and let stand until bubbles dissipate.

With mixer on low speed, pour hot syrup into gelatin in a thin stream down the side of the bowl. Increase speed to high and beat until very thick and the mixture forms a thick ribbon when beater is lifted, about 5 minutes. Beat in peppermint.

Quickly scoop about 2/3 of still warm marshmallow into another bowl. Add the red food coloring to the remaining 1/3 marshmallow and beat to combine.

Working quickly, fill the prepared pan with alternating dollops of the white and pink marshmallow (it will be very sticky), then swirl a knife through the mixture to marble it. Smooth the surface with dampened fingertips. Let stand, uncovered, at room temperature until surface is no longer sticky and you can gently pull marshmallow away from sides of pan with your fingertips. About 2-3 hours.

Using a sieve, dust a cutting board with confectioners' sugar. Use a spatula to pull sides of marshmallows from edge of pan, then invert onto cutting board. Dust top with confectioners' sugar. Cut length wise into 1/8ths to form a total of 64 squares.

Coat marshmallows, one at a time, in confectioners' sugar, shaking off excess.

Cook's Note: Marshmallow squares keep, layered between sheets of wax paper or parchment paper in an airtight container, in a dry place at cool room temperature for 1 month.

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UNIVERSITY CATERING

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**Try Our Delicious
New Selection of
Tea Breads:
Great for Your
Holiday Brunch**

University Catering has recently changed our Tea breads. We now offer as a standard: Chocolate Chip, Strawberry and Banana. In addition there we will be a seasonal selection in the Fall (Pumpkin) and in the Spring (Lemon Poppyseed). They are now ordered by the loaf and are made by our Bakery here on campus.



...you can order almost any item off our menu for pickup? Make your holiday season a little less stressful and enjoy more time with family and friends. Just place an order with us and pick it up on your way home. Happy Holidays!