We offer a variety of healthy breakfast choices to begin your day including fresh cut fruit.

Tea breads and mini croissants offer a quick and delicious breakfast option.

Order decadent baked goods to celebrate Valentine’s Day.

Presented by University Catering at the University of Connecticut

Whet Your Appetite

HAPPY NEW YEAR!

Every year, people resolve to start eating breakfast. It’s the most important meal of the day, it boosts your metabolism, it helps you focus throughout the day, and it helps you make better eating choices the rest of the day. That’s a lot of pressure on one meal! So, along with your healthy breakfast, why not enjoy some of our mouthwatering baked goods from University Catering. Shown are our oatmeal and fruit bars, a delicious addition to your morning meal. Keep some on hand for a mid-afternoon snack too!

Spring 2018 Commencement “Light” Reception Packages

Although we are in the middle of winter, spring break will soon be upon us and then, before we know it, another commencement. Due to the many requests we have had already, we are publishing our Spring 2018 Commencement menu packages. We hope this will give you a jumpstart to your spring planning.

Commencement menus continued on next page.
Baked Goods...Yum.
Our staff shares their favorite recipes

**PEANUT BUTTER BROWNIES**
*By Debbie Secondo, Catering Supervisor*

- 1 cup peanut butter
- 4 eggs
- 2 teaspoons vanilla
- 2 cups brown sugar
- 4 Tablespoons butter, softened

1 1/3 cup flour
2 tsp baking powder
½ tsp salt
1 cup chopped nuts or 1 cup chocolate chips (1/2 folded in batter) ½ lightly pressed into the top of the batter)-optional

Heat oven to 350 – grease a 13x9 pan
In a large mixing bowl cream together peanut butter and butter. Add brown sugar, vanilla and eggs, beat until light and fluffy.
Combine flour, baking powder, and salt in a separate bowl. Add to the butter mixture and mix until well blended. Stir in peanuts or chocolate chips.
Spread batter evenly into pan and bake for 25-30 minutes or until toothpick comes out clean.

**HUSKY SNACKS**

- Kettle Chips with Onion Dip
- Garden Vegetable Display with Ranch Dip & Hummus
- Tortilla Chips with Salsa
- Plain & Chocolate Dipped Macarons
- Lemonade or Sweetened Iced Tea with Lemon - Ice Water

$7.50 per guest

**BACCALAUREATE**

**Choose Two Cold Reception Options**
- Domestic Cheese Board with Assorted Crackers - Garden Vegetable Display with Ranch Dip & Seasonal Fruit Platter
- Seasonal Fruit Platter

Package Also Includes:
- Assorted Otis Spunkmeyer Cookies & Mini Brownies
- Lemonade or Sweetened Iced Tea with Lemon - Ice Water

$10.00 per guest

**GRAD SALAD & SANDWICH BUFFET**

*Select Two Sides:*
- Red Bliss Potato Salad - Creamy Ditalini Pasta Salad - Seasonal Fruit Salad
- Individual Assorted Kettle Chips Salads Accompanied by Chef’s Assortment of Croissant Sandwiches:
  - Turkey, American Cheese, Lettuce & Tomato
  - Roast Beef, Swiss Cheese, Lettuce & Tomato
  - Ham, Swiss Cheese, Lettuce & Tomato
  - Vegetarian, Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese
- Plus assorted Otis Spunkmeyer Cookies, Beverage assortment to include Coke, Diet Coke, Sprite & UConn Local Spring Water

$14.00 per guest

**STRAWBERRY RHUBARB DUMP CAKE, THE PERFECT SUMMER DESSERT**
*By Kristin Tellier, Catering Supervisor*

- 4 cups cut rhubarb
- 4 cups quartered strawberries
- 1 cup sugar
- 2 Tablespoons cornstarch
- 2 teaspoons vanilla

Pinch of salt
1 box yellow or white cake mix
1 cup Sprite or 7-Up soda
1/4 cup melted butter

Preheat the oven to 425 degrees.
Combine strawberries, rhubarb and sugar in bowl. Mix and set aside for 1 hour.
Drain all but 1/2 cup juice. Combine fruit, juice, corn starch, vanilla and salt.
Lightly spray a 9X13 pan and then layer with the fruit filling. Sprinkle with the cake mix.
Drizzle the top with the melted butter and a cup of soda. Do not stir.
Bake for 25 minutes at 425 degrees. Lower the temperature to 350 degrees and cook for the remaining 15-20 minutes. Cook until the cake is golden and the rhubarb is soft.

**VEGAN CHOCOLATE CHIP COOKIES**
*By Jessica Stanizzi, Catering Production Manager*

- 2/3 cup coconut oil, melted
- 2/3 cup granulated sugar
- 2/3 cup light brown sugar
- ½ cup unsweetened almond milk
- 2 ½ teaspoons vanilla extract

2 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 bag (10 oz.) vegan chocolate chips

Heat oven to 350 degrees.
In a large bowl, mix coconut oil, granulated sugar and brown sugar until well mixed. Stir in almond milk and vanilla. Stir in flour, baking soda, baking powder and salt until dough forms. Stir in chocolate chips. Drop dough by slightly rounded Tablespoons 2 inches apart on ungreased cookie sheets.
Bake 11-14 minutes or until edges are light brown and tops look set. Cool 1 minute on cookie sheets. Remove to cooling rack. Cool completely. Store in tightly covered container.
**STRAWBERRY BREAD**
*By Helen Mesi, Catering Sales Manager*

2 cups fresh strawberries
3 1/8 cups all-purpose flour
2 cups white sugar
1 Tablespoon ground cinnamon
1 teaspoon salt
1 teaspoon baking soda

Heat oven to 350 degrees. Butter and flour two 9 x 5-inch loaf pans.
Slice strawberries and place in medium-sized bowl. Sprinkle lightly with sugar, and set aside while preparing batter.

Combine flour, sugar, cinnamon, salt and baking soda in large bowl; mix well. Blend oil and eggs into strawberries. Add strawberry mixture to flour mixture, blending until dry ingredients are just moistened. Stir in pecans. Divide batter into pans.

Bake in preheated oven until a tester inserted in the center comes out clean, 45 to 50 minutes (test each loaf separately). Let cool in pans on wire rack for 10 minutes. Turn loaves out of pans, and allow to cool before slicing.

2 cups fresh strawberries
3 1/8 cups all-purpose flour
2 cups white sugar
1 Tablespoon ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 1/4 cups vegetable oil
4 eggs, beaten
1 1/4 cups chopped pecans

**BLUEBERRY TORTE**
*By Kathy Halgren, Catering Kitchen Assistant*

1 cup all-purpose flour
1 teaspoon baking powder
Pinch of salt
1/2 cup room temperature, unsalted butter
1 cup granulated sugar, plus 2 Tablespoons for topping
2 large eggs, room temperature
2 drops almond extract
1 cup blueberries, fresh or frozen

Heat oven to 350 degrees. Butter a 9 Inch spring form pan. You can also use a standard cake pan. In that case, butter pan well, line with a circle of parchment paper, butter paper, dust pan with flour, shaking out the excess.
In a medium bowl, sift together flour, baking powder, and salt. Set aside.
In the bowl of an electric mixer fitted with a paddle attachment, cream butter and sugar on medium until fluffy (1-2 minutes). Scrape down the sides of the bowl and add one egg at a time, and the almond extract. Add the flour mixture and beat on medium speed until just combined. Spread the batter into the pan, arrange blueberries on top of the batter in a single layer, and sprinkle the top with the remaining sugar.
Bake for 40-45 minutes or until the top is golden brown and an inserted toothpick comes out clean. Remove from pan and let cool.

Use a sharp knife to loosen the edges of the cake before unbuckling and removing the ring. Remove the pan bottom by sliding a spatula between the cake and the bottom of the pan. Set the cake on a serving plate and slice. The cake can be covered and stored at room temperature for 3 to 4 days.

1 cup all-purpose flour
1 teaspoon baking powder
Pinch of salt
1/2 cup room temperature, unsalted butter
1 cup granulated sugar, plus 2 Tablespoons for topping
2 large eggs, room temperature
2 drops almond extract
1 cup blueberries, fresh or frozen

**NANA’s ZUCCHINI BREAD**
*By David Reid, Catering Operations Assistant Manager*

2 cups of zucchini, raw and shredded
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups sugar
3 eggs

Heat oven to 350 degrees. Beat above ingredients until smooth. Sift together:
3 cups flour
1 teaspoon salt
1 teaspoon baking soda
1/4 teaspoon baking powder
3 teaspoons cinnamon
1 teaspoon ginger

Mix all ingredients together. One cup of chopped nuts or raisins can also be added. Bake 350 degrees about 1 hour. Yields 2 loaves.

2 cups of zucchini, raw and shredded
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups sugar
3 eggs
3 cups flour
1 teaspoon salt
1 teaspoon baking soda
1/4 teaspoon baking powder
3 teaspoons cinnamon
1 teaspoon ginger
Meet Nicole Davis, Catering Administrative Assistant

Hi! I am Nicole Davis, the Catering Administrative Assistant. I joined the Catering team a little more than two years ago. I started my culinary career back in high school where I studied the basics of Culinary Arts. I furthered my culinary education at Connecticut Culinary Institute and graduated from the Advanced Culinary Arts, Pastry, and Baking Program. I have worked in several customer service and food service positions. Some of my most recent work includes a short time with Starbucks and before that, I was the Bistro Supervisor at a Marriott Hotel for almost eight years. I am very friendly and love talking to people. I feel fulfilled when I am able to help people, in a customer service aspect, or even something as simple as making someone smile. I love animals, dogs in particular. I enjoy spending my free time with my husband and our two boys. We love to travel and take day trips whenever we can. It has been wonderful getting to meet new people here at UConn, and experiencing a different aspect of the culinary world!

MENU SPECIALS FOR FEBRUARY & MARCH

Southwest Black Bean and Corn Soup
$2.75 per guest
Served with Lime Cilantro Sour Cream and Tortilla Strips
(vegan and gluten-free)

Southwest Fish Taco Buffet
$20.00 per guest
• Blazin’ Crumb-Coated Ocean Caught Perch
• Baja Slaw (Red and Green Cabbage, Tomatoes, Creamy Chipotle Dressing)
• Warm Flour Tortillas
• Guacamole
• Lime Cilantro Rice
• Select One:
  Refried Beans OR Black Bean Corn Relish
  Sopapillas with Chocolate Sauce

(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)