



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

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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	1 1/3 cup flour
4 eggs	2 tsp baking powder
2 teaspoons vanilla	½ tsp salt
2 cups brown sugar	1 cup chopped nuts or 1 cup chocolate chips (1/2 folded in batter ½ lightly pressed into the top of the batter)-optional
4 Tablespoons butter, softened	

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.

STRAWBERRY RHUBARB DUMP CAKE, THE PERFECT SUMMER DESSERT

By Kristin Tellier, Catering Supervisor

4 cups cut rhubarb	Pinch of salt
4 cups quartered strawberries	1 box yellow or white cake mix
1 cup sugar	1 cup Sprite or 7-Up soda
2 Tablespoons cornstarch	1/4 cup melted butter
2 teaspoons vanilla	

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 ½ cups all-purpose flour
2/3 cup granulated sugar	1 teaspoon baking soda
2/3 cup light brown sugar	1 teaspoon baking powder
½ cup unsweetened almond milk	½ teaspoon salt
2 ½ teaspoons vanilla extract	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 onto 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.

Spring 2018 Commencement “Light” Reception Packages

COMMENCEMENT WAKE UP

Choose Two Pastry Options

Mini Muffins - Mini Scones
or Danish

Seasonal Fruit Platter

Premium Orange Juice & Iced Water

Freshly Brewed Locally Roasted Coffee,

Decaffeinated Coffee & Hot Water

with Tea Assortment

\$8.50 per guest

HUSKY SNACKS

Kettle Chips with Onion Dip

Garden Vegetable Display

with Ranch Dip & Hummus

Tortilla Chips with Salsa

Plain & Chocolate Dipped

Macaroons

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

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

Baked Goods...Yum.

Our staff shares their favorite recipes

STRAWBERRY BREAD

By Helen Mesi, Catering Sales Manager

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

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.

BLUEBERRY TORTE

By Kathy Halgren, Catering Kitchen Assistant

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

NANA'S ZUCCHINI BREAD

By David Reid, Catering Operations Assistant Manager

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

Heat oven to 350 degrees. Beat above ingredients until smooth.

Sift together:

3 cups flour	1/4 teaspoon baking powder
1 teaspoon salt	3 teaspoons cinnamon
1 teaspoon baking soda	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.

Spring 2018 Commencement "Light" Reception Packages

UConn GRAD

Seasonal Fruit Platter
Garden Vegetable Display
with Ranch Dip
Domestic Cheese Board
with Assorted Crackers
Choice of 4 Hot Hors d'oeuvres
from the Enhancement Menu
Mini Brownies
Lemonade Or Sweetened Ice Tea
with Lemon - Ice Water
\$16.50 per guest

BEVERAGES

UConn Natural Local Spring Water
\$1.75 ea
Assorted Soda
(Coke, Diet Coke, or Sprite)
\$1.75 ea
Assorted Bottled Juice
(Orange, Apple or Cranberry)
\$2.00 ea

HORS D'OEUVRES

**Two Dozen minimum order,
Four choice maximum, priced per dozen**
Spanakopita Flowers \$19.00
Vegetable Curry Samosas \$19.00
Assorted Mini Quiche \$19.00
Brie & Raspberry Almond Phyllos \$23.00
Dijon Chicken Puff Pastry \$23.00
Petite Beef Wellington \$26.00
Scallops Wrapped in Bacon \$26.00

ADDITIONAL ENHANCEMENTS

Assorted Kettle Chips \$1.75/bag
Assorted Otis Spunkmeyer
Cookies \$10.00/dz.
Mini Brownies \$10.00/dz.
Plain & Chocolate Dipped Macaroons
\$11.00/dz.
Brunch Frittata (spinach, roasted red
pepper & feta Or sausage, red pepper
& mushroom)
Half Pan \$34/Full Pan \$65.00
Baked Ziti
Half Pan \$35.00/Full Pan \$65.00
Spinach Dip in a Bread Boule
(Serves 25) \$70.00 each
(with Tortilla Chips & Sliced Baguettes)
Smoked Gouda Macaroni & Cheese
Half Pan \$45.00/Full Pan \$85.00
Croissant Sandwich Assortment
\$75.00/dz.

25 Guest Minimum. Packages are designed for Standard Delivery (deliver, set-up, return for clearing by University Catering. An additional \$25.00 per staff per hour will be added if your event requires staff to remain on-site throughout the event. Hot food selections require service staff. Price does not include facility or delivery fees if applicable. Pricing & quantities subject to change based on event time.



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 Marriot 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 serveware, UConn Spring Water, Coke, Diet Coke, Sprite. 20 Guest minimum. Counts below our minimum may incur additional fees)

UConn

UNIVERSITY CATERING

Lester B. Shippee Building
1288 Storrs Rd., U-4230
Storrs, CT 06269
860-486-5053

catering@uconn.edu

dining.uconn.edu/university-catering



Try Our Delicious New Selection of Tea Breads, Fruit Bars and Mini Croissants

University Catering has recently changed our Tea Breads. We now offer as a standard Chocolate Chip, Strawberry and Banana. Other new items on our menu for February:

Assorted Petit Croissants

A mixed case of Traditional, Chocolate, and Raisin Swirl.

\$18.00 per dozen

Oatmeal and Fruit Bars

Advertised as a "breakfast bar," but could be used as a snack as well.

\$25.00 per dozen

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