Welcome to University Catering!

At University Catering we are pleased to offer a variety of menus to suit the unique needs of your wedding day. Using the very best ingredients and local and organic produce when available, our menu reflects our passion for delicious food and commitment to outstanding service.

The Alumni Center, a 120 person banquet venue, is located on the Storrs campus of UConn. The Alumni Center’s Great Hall, with its distinctive staircase and charming layout, is a stylish and sophisticated site - the perfect location for your wedding.

The beautiful Branford House can accommodate 150+ person for your special day. It is located on the UConn Avery Point Campus in Groton, overlooking the Long Island Sound - the perfect backdrop for your wedding.

The Rome Commons Ballroom, a 400+ person banquet venue, is located on the Storrs Campus, minutes from Hartford, and offers a picturesque setting in rural eastern Connecticut.

We invite you to schedule a meeting with one of our in-house event coordinators to customize the details and create an event to remember!

Please call us at 860-486-5053 or email catering@uconn.edu to schedule an appointment.

Congratulations!

We look forward to working with you.

Sincere Regards,
University Catering
It is the responsibility of those in charge of an event to ensure that no one who is underage is served any alcoholic beverages. No service will be provided unless clear evidence of legal age is presented. The burden of proof for showing legal age is on the alcohol consumer.

Alcohol may not be consumed or carried in open containers in the commons or public areas (as defined by law and University regulations) of any building or grounds, except for group activities or events where alcohol (if required) has been obtained and the building proctor or scheduling has approved the event.

Each group must have an assigned person in charge who is 21 or over. Someone must assume responsibility for supervising the event and should be present at all times through completion of event. Connecticut law states that persons under 21 years of age not be furnished, served, or given alcoholic beverages. The age of attendees will significantly influence what procedures and additional fees will be required to ensure compliance with the law.

University Requirements for Serving Alcohol

Wedding Bar Services

University Catering offers Wedding Bar Packages for your special day. Beverage selections are based on a four hour reception & one hour wine service with dinner. Packages include all bartender fees & mixers.

**Beer & Wine Bar - $25pp**

- **A selection of Local, Domestic, and Imported Beers**
  - Stella Artois, New Castle, Featured Craft IPA, Yuengling Light, Sam Adams Lager, Shock Top Belgium Ale

- **Red Wines**
  - BV Cabernet Sauvignon, St. Jean Merlot, St. Jean Pinot Noir

- **White Wines**
  - Clos du Bois Chardonnay, Stone Cellars Pinot Grigio

  Also provided are non-alcoholic drinks to include soda, water & fruit juices

**Standard Full Bar - $30pp**

- **Spirits**
  - Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewar’s Scotch, Jim Beam Bourbon, Seagram’s 7 Whiskey, Jose Cuervo Tequila, Triple Sec, Vermouth

- **A selection of Local, Domestic, and Imported Beers**
  - Stella Artois, New Castle, Featured Craft IPA, Yuengling Light, Sam Adams Lager, Shock Top Belgium Ale

- **Red Wines**
  - BV Cabernet Sauvignon, St. Jean Merlot, St. Jean Pinot Noir

- **White Wines**
  - Clos du Bois Chardonnay, Stone Cellars Pinot Grigio

  Also available are non-alcoholic drinks of soda, water & fruit juices

  One Signature Cocktail

**Premium Full Bar - $34pp**

- **Spirits**
  - Tito’s Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnnie Walker Black Scotch, Crown Royal Whiskey, Jack Daniels, Maker’s Mark Bourbon, Jose Cuervo Tequila, Captain Morgan Spiced Rum, Brandy, Kahlua, Baileys, Triple Sec, Vermouth

- **A selection of Local, Domestic, and Imported Beers**
  - Stella Artois, New Castle, Featured Craft IPA, Yuengling Light, Sam Adams Lager, Shock Top Belgium Ale

- **Red Wines**
  - Blackstone Merlot, St. Michelle Cabernet, Cupcake Malbec

- **White Wine**
  - Wild Horse Chardonnay, Ruffino Pinot Grigio

  Also available are non-alcoholic drinks of soda, water & fruit juices

  One Signature Cocktail

Glassware and linens not included.
Add 6.35% Connecticut sales tax/No service fees.
Prices and menus subject to change.
Hosted Bar Services

University Catering offers Consumption Bar Packages to meet your event’s needs.

Bartender Fees
A Bartenders fee of $30.00 per hour per bartender for the length of your event, plus an additional two hours set-up and breakdown of the bar. Full Bars below 50 guests will incur an additional fee of $100 for set-up. Two hours minimum for bar. $3.00 per person for set-up fee.

Standard Bar Staffing
(2) Bartenders per seventy-five (75) guests for Beer & Wine Bar
(2) Bartenders per fifty (50) guests for Full Bar
Additional Bartenders added per client request will be charged accordingly.

Hosted Beer & Wine Bar

A selection of Local, Domestic & Imported Beers
Stella Artois, New Castle, Featured Craft IPA, Yuengling Light, Sam Adams Lager, Shock Top Belgium Ale

Red Wines
BV Cabernet Sauvignon, St. Jean Merlot, St. Jean Pinot Noir

White Wines
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio
Beer $6.00 ~ Wine $7.00 ~ non-alcoholic drinks (soda, water, fruit juice) $1.75

Standard Full Bar Includes

Spirits
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewar’s Scotch, Jim Beam Bourbon, Seagram’s VO Whiskey, Jose Cuervo Tequila, Triple Sec, Martini & Rossi Sweet & Dry Vermouths

A selection of Local, Domestic & Imported Beers
Stella Artois, New Castle, Featured Craft IPA, Yuengling Light, Sam Adams Lager, Shock Top Belgium Ale

Red Wines
BV Cabernet Sauvignon, St. Jean Merlot, St. Jean Pinot Noir

White Wines
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio
Beer $6.00 ~ Wine $7.00 ~ Single Cocktail $7.00 ~ Double Cocktail $8.50 ~ Martini $9.50

Non-Alcohol Drinks
Soda, Water, Fruit Juice $1.75

Additional Options
Champagne Toast $3.50 per person ~ Wine Service with Dinner is sold by the bottle.

Glassware and linens not included.
Add 6.35% Connecticut sales tax/No service fees.
Prices and menus subject to change.
**A Rustic Countryside**

$60pp

Buffet Option includes Plated & Served First Course, Entrée on Buffet, Cake Cutting & Service, House Floor Length Linens, Warm Rolls with Butter & Margarine, Locally Roasted Omar Coffee, Decaffeinated Coffees & Hot Tea Service

~ Pricing Includes Service Attendants ~

**Reception Station**

Signature Cheese Board with Gourmet Mixed Nuts & Dried Fruits with Assorted Crackers

Grilled Marinated Vegetable Crudité with Roasted Red Pepper Aioli

Seasonal Fresh Fruit Display

**Dinner**

**Served Salad Course**

(Select One)

*Mesclun Greens* - Seasonal Fruit & Spiced Nuts, Seasonal Vinaigrette

*Traditional Caesar* - Romaine, Croutons, Shaved Parmesan, Caesar Dressing

*Mixed Greens* - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette

**Buffet Entree**

(Select Two)

*Chicken Chardonnay* - Artichoke, Mushroom & Garlic Beurre Blanc

*Chicken Veronique* - Fresh Grapes, Navel Oranges, White Wine & Fresh Herb Sauce

*Chicken Marsala* - Sauteed Chicken Breast, Mushrooms, Marsala Wine Sauce

*Baked Stuffed Sole* - Mushroom, Onion, Spinach & Swiss Stuffing, Florentine Sauce

*Lemon Herb Cod* - Butter Herb Crumb Topping

*Orange Soy Glazed Salmon* - Fresh Ginger, Garlic, Orange & Soy

*Chef Carved Roast Turkey* - Gravy & Cranberry Relish

*Chef Carved Roast Sirloin* - Burgundy Mushroom Sauce

**Buffet Vegetarian Entree**

(Select One)

*Stuffed Portabella Mushroom* - Boursin Cheese & Spinach Filling

*Gemelli Agli Olio* - Garlic & Olive Oil with Sautéed Broccoli Rabe

*Penne Pasta* - Sundried Tomatoes, Spinach, Garlic & Olive Oil (Vegan)

*Eggplant Rollatini* - Breaded Eggplant with Seasoned Ricotta, Marinara & Mozzarella

*Baked Penne with Five Cheeses* - Penne, Marinara, Ricotta, Provolone, Mozzarella, Cheddar & Parmesan

**Accompaniments**

(Select One Starch & One Vegetable)

**Starch**

Wild Rice Pilaf, Vegetable Couscous, Mashed Sweet Potatoes, Yukon Gold Green Onion Mashed Potatoes, Herb Roasted Tri-Color Creamy Potatoes or Chef’s Choice

**Vegetable**

Asparagus, Italian Style Green Beans, Roasted Seasonal Vegetable Medley, Glazed Baby Carrots with Local Honey or Chef’s Choice

CHINA & GLASSWARE INCLUDED. Add 6.35% Connecticut sales tax. No service fees.

Prices and menus subject to change.
Metropolitan Lights
$65pp

Full Service Option includes House Floor Length Linens, Warm Rolls with Butter Roses, Locally Roasted Omar Coffee, Decaffeinated Coffees & Hot Tea Service & Complimentary Cake Cutting

~ Pricing Includes Service Attendants ~

Reception Station
Seasonal Fresh Fruit Display
Grilled Marinated Vegetable Crudité’ with Roasted Red Pepper Aioli
Signature Cheese Board with Gourmet Mixed Nuts & Dried Fruits with Assorted Crackers

Served Salad Course
(Select One)

Mesclun Greens
Seasonal Fresh Fruit & Spiced Nuts, Seasonal Vinaigrette

Traditional Caesar
Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Mixed Greens
Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette

Baby Kale
Dried Apricots & Cherries with Spiced Pistachios, Goat Cheese, Honey Balsamic

Caprese Salad
Romaine, Fresh Mozzarella Pearls, Grape Tomatoes, Fresh Basil, Balsamic Reduction

Served Entree
(Select Three)

Chicken Tuscana
White Bean, Tomato & Fresh Herbs with Garlic & Lemon

Mediterranean Stuffed Chicken
Spinach, Tomato, Artichoke & Feta Filling

Apple & Brie Breast of Chicken
Apple, Onion & Fresh Herb Compote, Cider Glaze

Bacon Wrapped Pork Medallions
Roasted Fuji Apples, Sage & Cider Glaze

Pear Stuffed Pork Loin
Port Wine & Rosemary Reduction

Coffee Rubbed Sliced Beef Tenderloin
Wild Mushroom Ragout & Veal Demi-Glace

Roast Prime Rib
Garlic & Onion Beef Au Jus

Balsamic Grilled New York Strip Sirloin Steak
Marinated with Fresh Herbs & Balsamic Vinegar

Maple Soy Glazed Salmon
Soy Sauce & Local Maple Syrup with Fresh Herbs

Baked Shrimp & Scallop Crown
Crabmeat, White Wine, Fresh Herb & Butter Cracker Stuffing

Baked Stuffed Salmon
Spinach & Mascarpone Cheese Filling

Octagon Roasted Vegetable Ravioli
Tomato & Shallot Confit

Stuffed Portabella Mushroom
Boursin Cheese & Spinach Filling

Moroccan Stuffed Acorn Squash
Vegetable & Dried Fruit Couscous

Gemelli Agli Olio
Garlic & Olive Oil with Sautéed Broccoli Rabe

CHINA & GLASSWARE INCLUDED. Add 6.35% Connecticut sales tax. No service fees.

Prices and menus subject to change.
A Stroll in the Park
$70pp

The Station Reception Includes House Floor Length Linens, Complimentary Cake Cutting & Service, Locally Roasted Omar Coffee, Decaffeinated Coffees & Hot Tea Service
~ Pricing Includes Service Attendants ~

Cold Reception Station
Seasonal Fresh Fruit Display
Grilled Marinated Vegetable Crudité with Roasted Red Pepper Aioli
Signature Cheese Board with Gourmet Mixed Nuts & Dried Fruits with Assorted Crackers

Passed Hors d’Oeuvres
(Choose Four)
Caprese Skewers with a Balsamic Glaze
Local Goat Cheese (Beltane Farms) & Blueberry Tartlet
Spinach & Sun-Dried Tomato Canape
Smoked Trout Canape
Florentine Stuffed Crimini Mushrooms
Brie, Raspberry & Almond Phyllo
Smoked Gouda Arancini with a Pesto Aioli
Spanakopita Flowers
French Onion Tartlet with Gruyere
Roasted Eggplant & Tomato Crisps
Thai Curry Samosa’s with Tamarind Chutney
Scallops Wrapped in Bacon
Petite Crab Cakes with Lemon Aioli
Coconut Shrimp with Yuzu Marmalade
Rhode Island Clam Fritters with Caper Aioli
Shrimp Casino
Chicken Teriyaki Skewers
Dijon Chicken Puff Pastry
Chicken & Waffles with Local Maple Syrup
Chicken Quesadilla Cornucopia with Avocado Crème Fraiche
Petite Beef Wellington
Beef Franks en Croute
Sausage Stuffed Crimini Mushroom Caps

Salad Station
(Choose 3)
Mesclun Greens - Seasonal Fresh Fruit & Spiced Nuts, Seasonal Vinaigrette
Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Mixed Greens - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
Caprese Salad - Romaine, Fresh Mozzarella Pearls, Grape Tomatoes, Fresh Basil, Balsamic Reduction
Antipasto - Italian Meats & Cheeses, Marinated Mushrooms & Artichokes, Roasted Red Peppers
Cheese Tortellini Primavera - Basil Pesto, Broccoli, Cauliflower & Carrots
Seasonal Fresh Fruit Salad - Cantaloupe, Honeydew, Watermelon, Blueberries, Strawberries and Kiwi

Made-To-Order Pasta Station
Accompanied by Garlic Bread Sticks
(Select any Two)
Penne ~ Gemelli ~ Cheese Tortellini
(Select any Two)
Italian Sausage ~ Herb Marinated Chicken Breast ~ Sautéed Seasonal Vegetables
(Select any Three)
Fresh Marinara ~ Bolognese ~ Pesto Cream Sauce ~ Alfredo

CHINA & GLASSWARE INCLUDED. Add 6.35% Connecticut sales tax. No service fees.
Prices and menus subject to change.
A Stroll in the Park...

Carving Station
Accompanied by Artisan Rolls

(Select One)
- Beef Sirloin with Horseradish Aioli & Whole Grain Mustard
- Roasted Turkey with Cranberry Orange Relish & Honey Dijon Mustard
- Apricot Orange Glazed Pit Ham with Honey Dijon & Horseradish Mustard

Yukon Gold Mashed Potato Martini Bar
Served with the following selection of Toppings:
- Pecan Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Grilled Onions ~ Roasted Mushrooms
- Roasted Garlic Basil Pesto ~ Broccoli ~ Diced Tomatoes ~ Cabernet Gravy

Venetian Table
- Mini Cannolis ~ Cheesecake Lollipops ~ Italian Wedding Cookies
- Chocolate Dipped Macaroons ~ Assorted Chocolate Mousse Cups
- Seasonal Fresh Cut Fruit Display with Dipped Chocolate Strawberries

Specialty Add-Ons

Premier Reception Station
$12pp

- Tuscan Antipasto Display ~ Make Your Own Bruschetta Bar ~ Assorted Crackers, Sliced Baguettes, Hot Artichoke Dip in a Bread Boule with Pita Triangles ~ Seasonal Fresh Sliced Fruit Display
- Chilled Shrimp Cocktail Display with Assorted Sauces

Passed Hors d’Oeuvres

Four Hors d’Oeuvres Per Person $11.pp
Six Hors d’Oeuvres Per Person $13.pp
Eight Hors d’Oeuvres Per Person $17.pp

(Served Cold)
- Local Goat Cheese (Beltane Farms) & Blueberry Tartlet ~ Caprese Skewers with Balsamic Glaze
- Spinach & Sun-Dried Tomato Canape ~ Smoked Salmon Wrapped Asparagus
- Coffee Rubbed Tenderloin Crostini ~ Asian Duck Breast Crostini ~ Smoked Bluefish Canapé

(Served Hot)
- Mini Quiche ~ Brie & Raspberry Almond Phyllo ~ Spinach & Cheese Blossoms
- Florentine Stuffed Mushrooms ~ French Onion Tartlet with Gruyere ~ Roasted Eggplant & Tomato Crisps
- Thai Curry Samosa’s with Tamarind Chutney ~ Chicken Cornucopia with Avocado Crème Fraiche
- Chicken & Waffles with Local Maple Syrup ~ Rhode Island Clam Fritters with Caper Aioli
- Coconut Shrimp with Yuzu Marmalade ~ Smoked Gouda Arancini with Pesto Aioli ~ Petite Lump Crab Cakes with Lemon Aioli ~ Sausage Stuffed Mushroom Caps ~ Scallops Wrapped in Bacon ~ Dijon Chicken Puff Pastry
- Chicken Bulgogi Skewers ~ Petite Beef Wellington ~ Beef Franks en Croute ~ Shrimp Casino

CHINA & GLASSWARE INCLUDED. Add 6.35% Connecticut sales tax. No service fees.
Prices and menus subject to change.
Specialty Add-Ons
Premier Reception Station...

Classic Raw Bar
Regional & Seasonal Shellfish - Oysters, Clams, Mussels, Crab Claws, Shrimp & Lobster,
Displayed on Shaved Ice with Traditional & Custom Condiments
Market Price

Make Your Own Sundae Bar
Assorted Ice Cream
Hot Fudge Sauce ~ Strawberry Sauce ~ M&Ms ~ Cookie Crumbs ~ Rainbow Sprinkles ~ Whipped Topping
Maraschino Cherries ~ Chopped Walnuts
$9.pp

Slider Station
Mini Burgers ~ Mini Chicken Breast ~ Crab Cakes ~ Slider Rolls & Condiments ~ Kettle Chips & Dip
$9.pp

Potato Skin Station
Served with the following selection of Toppings:
Pecan Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Broccoli ~ Diced Tomatoes
$8.pp

Venetian Table
Seasonal Fresh Cut Fruit Display with Dark Chocolate Strawberries ~ Italian Wedding Cookies ~ Assorted Chocolate
Mousse Cups ~ Cheesecake Lollipops ~ Mini Cannolis ~ Macaroons
$7.pp

Gourmet Coffee Bar
The Perfect Ending to a Perfect Day. Treat Your Guests to Their Very Own Specialized Hot Beverage
Columbian Supremo Coffee ~ Hazelnut Coffee ~ Vanilla Coffee ~ Home-Style Hot Chocolate ~ Hot Tea Service
Whipped Cream ~ Assorted Flavored Syrups ~ Mini Marshmallows ~ Shaved Chocolate ~ Cinnamon ~ Nutmeg ~ Almond Biscotti
Price to be determined.
Includes Kahlua, Jameson Whiskey, Bailey’s & Frangelico – Priced on Consumption

CHINA & GLASSWARE INCLUDED. Add 6.35% Connecticut sales tax. No service fees