UCONN

Student Catering Menu

- UCONN -

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

dining.uconn.edu/university-catering/
**Student Catering Menu**

This menu is for recognized student groups in good standing only. All items are drop-off disposable. We accept cash and checks. No charge for delivery, based on a minimum order of $50.00. Fourteen (14) business days are required when using this menu. (No substitutions or modifications due to discounted pricing). Standard service hours are Monday through Saturday 7:00am – 9:00pm and 8:00am – 8:00pm on Sundays. Hours before or after will incur additional fees.

**Breakfast**

**MINI CONTINENTAL** $6.50 per person
Mini Muffins, Fruit Salad, Orange Juice, Coffee, Decaf & Tea

**On the Go**

**BUDGET BOX LUNCH** $10.00 per person
Includes Turkey, Ham & Vegetarian Sandwiches, Potato Chips, Apple, Chocolate Chip Cookie & Bottled Water

**Casual Meals** $12.50 per person (Minimum of 25 people)
All meals include cookies, iced water & choice of iced tea or lemonade. Includes plastic service.

**DELI BUFFET**
Turkey, Ham & Tuna • American & Swiss Cheese • Kaiser Rolls & Sliced Bread
Sliced Onion, Lettuce, Tomato • Condiments & Pickles • Individual Kettle Chips • Creamy Ditalini Pasta Salad • Cookies
**OPTIONAL: Substitute One Protein for Hummus**

**NACHO/TACO BAR**
Tri-Colored Tortilla Chips • Hard & Soft Taco Shells • Seasoned Ground Beef
Vegetarian Refried Beans • Shredded Lettuce • Cheddar-Jack Cheese
Jalapenos • Black Olives • Salsa & Sour Cream • Cookies • Iced Water & Iced Tea

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**PASTA WITH BREADSTICKS**
Mixed Green Salad with Balsamic & Ranch Dressing • Choice of Baked Ziti, Cheese Lasagna, Stuffed Shells Manicotti or Macaroni & Cheese • Breadsticks Cookies • Iced Water & Iced Tea. **Can add Chicken Parmesan for $4.50 per person.**

**A la Carte**

**Garden Vegetable Platter with Ranch Dip** (serves 20pp) $40.00

**Cheese Platter** with Assorted Crackers, Pepper Jack, Cheddar, and Swiss Cheese (serves 30pp) $70.00

**Chicken Fingers** with BBQ Sauce (25 pieces) $40.00

**Franks en Croute** with spicy brown mustard (25 pieces) $32.00

**Cocktail Meatballs** Choice of Stroganoff or Marinara (50 pieces) $32.00

**Beverages**

- Coffee - $18.00 per gallon
- Hot Water with assorted Tea bags - $18.00 per gallon
- Iced Tea - $10.00 per gallon
- Lemonade - $10.00 per gallon
- Iced Water - $3.00 per gallon
- Soda (Coca Cola Products) - $1.25 per can
- Bottled Water - $1.25 per bottle

**Desserts**

- Cookies - $8.00 per dozen
- Mini Brownies - $8.00 per dozen
- Rice Crispy Treats $8.00 per dozen
**Theme Buffet Menus**

Our themed buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, lemonade or iced tea & iced water. (50 guest minimum)

**BACKYARD BARBECUE BUFFET**
(Hamburgers and Hot Dogs are not cooked on site)
- Hamburgers with Buns • Veggie Burgers with Buns
- Hot Dogs with Rolls • Ketchup, Mustard & Relish
- Sliced American Cheese • Lettuce, Tomato, Red Onion, Pickles
- Bulk Kettle Chips • Watermelon • Lemonade & Iced Water

**Select One Side:**
- Red Bliss Potato Salad • Creamy Ditalini Pasta Salad

**$13.50 per person**

**THANKSGIVING YEAR-ROUND BUFFET**
- Dinner Roll Assortment with Butter & Margarine
- Mesclun Salad • Sliced Turkey with Gravy • Stuffing • Mashed Potatoes
- Glazed Carrots • Lemonade & Iced Water
- Apple Pie with Whipped Cream

**$18.00 per guest**

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**Custom Hot Buffets**

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, your choice of one salad, one poultry or meat entree & one vegetarian entree with chef’s pairing of vegetable & starch, one dessert, dinner roll assortment with butter & margarine, lemonade, iced tea or iced water. (20 guest minimum)

**Select One House Salad**
- Traditional Caesar Salad
- Mixed Greens with Croutons, Italian & Ranch Dressings

**Select One Entree**
- Chicken Parmesan • Lemon Pepper Chicken
- Herb Bread Stuffed Chicken with Gravy • Meatloaf with Gravy
- Shepard’s Pie • Beef Bourguignon with Egg Noodles

**Select One Vegetarian Entree**
- Eggplant Rollatini • Penne with Spinach & Tomatoes

**Select One Dessert**
- Cheesecake with Strawberries • Cannoli’s
- Double Chocolate Layer Cake with Whipped Cream

**$20.00 per person**