



Order an assortment of decadent desserts for your holiday get-togethers.



Presented by University Catering at UConn

# Whet Your Appetite

ISSUE 3  
VOLUME 2  
WINTER 2018

## HAPPY HOLIDAYS!

University Catering is dedicated to providing the highest quality service to the faculty, staff, students & guests of the University of Connecticut. Our services include served meals, buffet meals, receptions, coffee breaks, picnics & a la carte menu planning. The catering department is comprised of a well-trained culinary staff & service personnel under the direction of a professional management team. Our experience, knowledge & expertise enables us to provide all of the necessary ingredients to ensure the success of your event. As you plan your celebrations, please keep University Catering in mind.

### LET US CATER YOUR NEXT EVENT!

Arrangements for catered events can be made through the Catering Office located on the ground level of Shippee. You may contact us at (860)486-5053 or via email: [catering@uconn.edu](mailto:catering@uconn.edu) or fill out a form on our website: [www.dining.uconn.edu/university-catering](http://www.dining.uconn.edu/university-catering). Our office hours are 8:30am to 4:30pm, Monday through Friday. We are closed on selected university holidays.

## HAVE YOU SEEN OUR NEW PLATES?



We are pleased to announce that University Catering has switched out almost all of our disposable plates, cups and silverware to an Eco product line.

- The new plates are made of sugarcane, also known as bagasse. This reclaimed fiber is strong, sturdy, and 100% renewable and compostable.
- The cutlery is made of 100% renewable resources, and is made with PLA, a plant based plastic that is compostable.
- Coffee and soup cups are made with 24% post-consumer recycled content and are certified compostable.



# FOOD IDEAS FOR THE HOLIDAYS



## MEET OUR CATERING KA'S

Catering is another world when it comes to the food industry. There are multiple levels of a catering operation and many people are not aware of what it takes to make this all run smoothly. From menu planning all the way down to expediting an event, it is all about planning, hard work and dedication. Catering Kitchen Assistants (KA's) play a big part in the process.



Our KA's are the face of catering. Without them, orders would not get delivered. No matter if it's raining, snowing, extremely hot or freezing cold outside, the orders need to be delivered. KA's have to get in and out of vans, lift heavy trays, push carts through snow - and they keep on smiling.

In addition to their daily in-house tasks, KA's are out on campus interacting with customers one-on-one. They are expected to handle and deliver food safely and to exceed our customers' expectations for every order on a daily basis. They are also a big support system to the management team and assist with training and guiding new student staff.

Without Catering Kitchen Assistants, there would be no catering on campus (just pick-up only) so make sure to thank your KA today!

## FOOD DECORATING

1. Use marshmallows to simulate a melting snowman on a cookie.
2. Draw snowman faces on marshmallows with edible food marker.
3. Make a pine cone-shaped cheeseball with almonds.

## FALL FOOD IDEAS

### CARAMEL APPLE PRETZEL SALAD

Salad without the greens? We'll take it. This fun starter combines chopped apples and candied pretzels with a whipped topping and yummy caramel sauce. Get the recipe at:

<https://www.thegunnysack.com/caramel-apple-pretzel-salad/>

### PUMPKIN HUMMUS

Hummus gets a fall makeover with cinnamon, pumpkin puree, and hints of spices.

Get the recipe at:

[https://www.kimscravings.com/pumpkin-hummus/#\\_a5y\\_p=4398835](https://www.kimscravings.com/pumpkin-hummus/#_a5y_p=4398835)

### PUMPKIN PIE CHEESECAKE DIP

Make a dessert staple into a tasty appetizer by turning the flavors into a dip, perfect for graham crackers or buttery cookies.

Get the recipe at:

<https://www.anightowlblog.com/pumpkin-pie-cheesecake-dip/>

### SWEET POTATO QUINOA FRITTERS

Combine five ingredients — sweet potato, quinoa, scallions, and salt — into patties before cooking until golden brown.

Get the recipe at:

<https://www.simplyquinoa.com/5-ingredient-sweet-potato-quinoa-fritters/>

### EVERYTHING BAGEL CHEESEBALL

Shaped into an adorable pumpkin, this cheeseball makes a festive autumn treat.

Get the recipe at:

<https://inspiredbycharm.com/everything-bagel-cheeseball-and-sun-dried-tomato-cheeseball/>

# Baked Goods...Yum.

Our staff shares their favorite recipes

## APPLE ON THE BOTTOM CAKE

By Nicole Davis, Catering Administrative Coordinator

6-8 apples, peeled and sliced thin  
1/4 - 1/2 teaspoon lemon juice  
1/2 teaspoon cinnamon  
6 Tablespoons butter or margarine  
1/2 teaspoon salt

1+1/2 cups sugar  
1 cup milk  
2 cups flour  
2 Tablespoons baking powder

Topping:

1 cup sugar  
1 Tablespoon corn starch

1/2 teaspoon cinnamon  
2 cups boiling water

Preheat oven to 375 degrees. Prepare apples, lay apples on bottom of ungreased 9x13 baking dish. Cover apples with lemon juice and sprinkle cinnamon over apples (generously).

Sift together flour and baking powder. Cream together butter, sugar, and salt until creamy.

Gradually add flour mixture to creamed ingredients alternating with milk. Blend completely with mixer. Pour over prepared apples, cover completely.

Blend together topping ingredients and pour over batter. Pour Boiling water over all of cake. (Slowly, making sure to cover all of topping as this will bake and become crispy!!)

Bake 1 hour till golden brown.

## PECAN TASSIES

By Dorothy Hammerstrom, Catering Sous Chef

1/2 cup + 1 Tablespoon butter, softened & divided  
1 cup all purpose flour  
3 oz. cream cheese, softened  
1/2 cup light brown sugar

1/2 cup chopped pecans  
1 Tablespoon vanilla  
1 large egg

In a large bowl, beat 1/2 cup butter and cream cheese together until creamy and smooth. Add flour and beat until well combined. Cover and chill for 30 minutes.

In another bowl, combine remaining ingredients, including the remaining butter, stir until well combined.

Shape chilled mixture into 24 equal size balls. Place into mini muffin cups. Press gently into "cup" to form crust. Spoon equal amount of filling into each (About 3/4 full).

Bake at 350 degrees for 35-40 minutes or until crust is golden and filling is firm. Allow to cool slightly, remove from tin to cool completely on wire rack.

\*Suggestions: *can be served slightly warm, with a scoop of good vanilla ice cream and a drizzle of caramel, or just a little whipped cream.*

## CHRISTMAS CRACK

By Kathy Halgren, Catering Chef Assistant

1 sleeve Salteen crackers  
2 sticks butter

1 cup brown sugar  
1 package chocolate chips

Preheat oven to 375 degrees and line cookie sheet with aluminum foil. Place crackers side by side on the cookie sheet.

Combine butter and brown sugar in saucepan, bring to a boil over medium heat and boil for 3 minutes, stirring constantly. Pour over crackers and bake for 5 minutes.

Remove from oven and sprinkle with chocolate chips. With the back of a spoon, spread melted chocolate chips all over crackers. Top with your favorite topping. Cool completely in the fridge.



Meet

**MARCIA SPINNER**  
Catering Kitchen  
Assistant

*How long have you worked  
for University Catering?*  
8 years.

*What do you like to do  
in your spare time?*

I enjoy spending time with my family and friends. I love going to the beach and cookouts or just relaxing at home.

*What is your favorite part  
of your job?*

I like meeting the customers on campus and the people at events. We see some customers so many times that we are on a first name basis. I also love to work with our student employees and spend time with them.

*What is your favorite food?*

Lasagna, chicken cordon bleu and pizza.

*What is your favorite food  
that Catering makes?*

I really like the baked potato bar and the fajitas.

*What brought you  
to UConn?*

I just needed a change of pace and wanted to do something different - meet new people and have the opportunity to learn something new.

# Baked Goods...Yum.

Our staff shares their favorite recipes

## SOFT GINGER COOKIES

By Megan Morley, Catering Coordinator

¾ cup margarine	½ tsp ginger
1 egg	½ tsp salt
¼ cup molasses	2 tsp baking soda
1 cup brown sugar	½ tsp cinnamon
2 ½ cups flour	Granulated sugar for rolling cookies

Heat oven to 350 degrees.

Mix wet and dry ingredients separately then combine.

Roll cookies into balls and roll in sugar. Flatten slightly on a cookie sheet.

Bake for ten minutes. Makes about 2 dozen cookies.

## PUMPKIN ROLL CAKE

By Helen Mesj, Catering Sales Manager

3 eggs	1 teaspoon baking powder
1 cup white sugar	1/2 teaspoon salt
2/3 cup pumpkin	1/4 teaspoon ground nutmeg
1 teaspoon lemon juice	1 teaspoon ginger
3/4 cup all-purpose flour	1 cup chopped walnuts
2 teaspoons ground cinnamon	

Preheat oven to 375 degrees.

In a mixing bowl, beat eggs on high for 5 minutes. Gradually beat in white sugar until thick and lemon colored. Add pumpkin and lemon juice.

In another bowl combine flour, cinnamon, baking powder, salt, and nutmeg; fold into the pumpkin mixture.

Grease a 15x10x1 inch baking pan; line with waxed paper. Grease and flour the paper. Spread batter into pan; sprinkle with walnuts.

Bake at 375 degrees for 15 minutes or until cake springs back when lightly touched.

Immediately turn out onto a linen towel dusted with confectioners' sugar. Peel off paper and roll cake up in the towel, starting with the short end. Cool.

Meanwhile, in a mixing bowl, beat cream cheese, 1 cup confectioners' sugar, butter, and vanilla until fluffy.

Carefully unroll the cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. Dust with additional confectioners' sugar, if desired.



### Meet JENNIFER EDWARDS

Catering Kitchen  
Assistant

**How long have you worked  
for University Catering?**

14 years.

**What do you like to do  
in your spare time?**

I love spending time with my family and trying new restaurants.

**What is your favorite part  
of your job?**

I enjoy meeting and interacting with the customers. We get to be creative doing the buffet setups. It is nice to be constantly moving - you never stay long in one place.

**What is your favorite food?**

Chocolate covered  
strawberries

**What is your favorite food  
that Catering makes?**

I really like the taco bar  
and the fajitas.

**What brought you  
to UConn?**

My Dad worked on campus. I was in between jobs and he told me I should come apply at UConn.



# RETURNING CATERING DECOR



Here at University Catering, we encourage our staff to be creative in all aspects of our department. From our Chef's and Chef assistants designing creative plates and displays in the kitchen to our Kitchen Assistants delivering and setting beautiful buffets for you and your guests to enjoy. Our Managers, KA's, Coordinators and kitchen staff take it upon themselves to choose flowers, baskets, linens and other seasonal décor for your orders that add that special touch to make a wonderful event a little more spe-

cial. University Catering would like to share a friendly reminder to please not remove any items that we bring when we set your buffets and tables. These items, like seasonal décor, baskets, mason jars, platters, etc., are brought in at no additional cost to the customer and it is imperative that we collect all items at pick up that were set during delivery. We make every effort to keep catering costs as low as possible, however, supplies can be costly. Please help us to keep catering affordable.

## UConn

UNIVERSITY CATERING

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

[catering@uconn.edu](mailto:catering@uconn.edu)

[dining.uconn.edu/university-catering](https://dining.uconn.edu/university-catering)

## HOLIDAY SPECIALS

*Now that holiday decorations have arrived in the stores, it's time to get your holiday planning into full speed!*

Let University Catering make it stress free with simple, easy, and delicious lunch options or a fully catered spectacular event! Or, just some easy items to pickup for your Holiday Celebrations in the office or at home.

### SPECIALS

**Tortellini & Tomato Bisque**  
\$48.00 (sold by the gallon)

**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  
\$30.00 per tray

**Meat or Vegetable Lasagna**  
Full Pan \$100.00

**Jumbo Chilled Shrimp Cocktail Display**  
Lemon Wedges & Traditional Cocktail Sauce  
\$65.00 per order (50 pieces)

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: <https://dining.uconn.edu/wp-content/uploads/sites/125/2017/10/Moveable-Feasts.pdf>

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

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

