

Meet University
Catering's
coordinators!



Pumpkin
mousse cups
are now on
the menu! See
what else is
new for Fall!



Our staff share
their favorite
recipes for the
summer/fall
harvest season!

Presented by University Catering at the University of Connecticut

Whet Your Appetite

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WELCOME BACK!

Catering had a fun and busy summer hosting large conferences, campus events, and weddings at Avery Point. The campus is buzzing again and we are excited for the start of a new semester! Fall is in the air, which also means seasonal flavors have arrived! Fall also means tailgating parties! Our Moveable Feasts take-out catering menu can help you save time! We have platters, buffalo wings, baked macaroni and cheese, pizzas and much more! Our take-out is great for all those upcoming holiday get togethers as well. In this newsletter you'll get to meet our catering coordinators, check out new fall menu items and staff share their favorite summer/fall harvest recipes for you to try at home! We look forward to helping you plan your fall events!

A WRAP FOR ALL!

In an effort to accommodate the increase in dietary restrictions and allergies, we have streamlined our menu for the upcoming semester. We will be offering one wrap sandwich to accommodate both vegetarians and vegans!

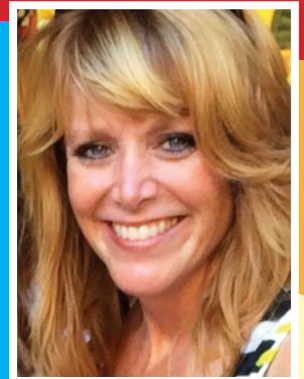
Vegan Wrap - spinach tortilla, house-made hummus, shredded carrots, fresh green peppers, sliced cucumbers, chopped romaine and sliced tomatoes.

We have also tweaked our recipes to reflect less processed ingredients!

- Replacing American with provolone cheese on our sandwiches reduces your intake of cholesterol, sugar, sodium and saturated fat.
- Chopped Romaine Lettuce will now take the place of shredded iceberg lettuce in our wraps! This means more vitamins and minerals with every bite! Romaine is high in Vitamins A, C and K, folate and fiber!



Meet Our Coordinators



BETHE GREENE

I grew up in Holden, Massachusetts, and went to Champlain College in beautiful Burlington, Vermont, where I studied Hospitality Management. After college I moved to Connecticut and started my career at the Goodwin Hotel in Hartford where I worked for seven years. I was lucky enough to be able to stay home and raise my two sons Logan and Jacob. When the boys were in school full time I then started my career at UConn in Catering in 2005 as part time Office Assistant. In 2015 I became a full time Catering Coordinator. I love working with customers and helping contribute to the success of events at the university day after day! In my free time I enjoy travelling with my family and friends, hiking, kayaking, volleyball and spinning classes.

Summer/Fall Harvest Season

Our staff shares their favorite recipes

SAUSAGE & RICE STUFFED ACORN SQUASH

By Dorothy Hamerstrom, Sous Chef

Yield: 4 servings

1 large acorn squash, halved, seeded and trim slightly to sit flat in baking dish	½ cup dried cranberries
1 pound bulk pork breakfast sausage	Salt and pepper to taste
1 medium yellow onion, small dice	¼ teaspoon nutmeg
½ cup celery, small dice	½ teaspoon cinnamon
1 ½ cup medium grain	2 tablespoons butter, melted
1-2 cup chicken stock rice	

In large skillet, over med. heat, sauté/crumble sausage for 8-10 minutes, until it begins to brown. Add onions, celery, spices and rice to pan. Over med-low heat, continue cooking for another 5-7 minutes.

Stir in cranberries; remove from heat. Arrange squash halves, cavity side up in sprayed glass baking dish. Fill with generous amounts of skillet mixture, but do not pack. Add ½ cup stock (reserve remainder) to each cavity, cover with foil and bake in 350° oven for 30-35 minutes. Check tenderness of rice; if still underdone, add reserved stock.

Continue baking until rice and squash are just tender. Uncover, drizzle with melted butter and crisp the top of the rice. Halve each piece; serve with favorite salad.

GREEN TOMATO BREAD

By Helen Mesj, Sales Manager

Yield: 2 loafs

3 cups all-purpose flour	2 large eggs, lightly beaten
¼ teaspoon baking powder	1 cup vegetable oil
1 teaspoon baking soda	1 teaspoon vanilla extract
1 teaspoon salt	2 cups finely chopped out ground green tomatoes- about 2 medium
2 cups granulated sugar	1 ½ cups chopped pecans
1 tablespoon cinnamon	

Preheat the oven to 350 degrees. Grease and flour two 8x4 inch loaf pans.

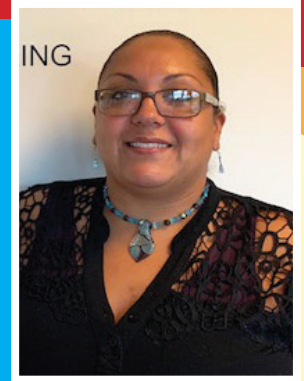
Combine first 6 ingredients in a large bowl; make a well in the center of mixture.

Combine eggs, oil and vanilla; stir well. Add to dry ingredients, stirring until just moistened. Fold in tomatoes and pecans.

Spoon batter into prepared loaf pans. Bake for 1 hour until a wooden pick inserted into center of bread comes out clean. Cool in pans on wire rack for 10 minutes. Remove from pans, and let cool completely on wire rack.



Meet Our Coordinators



ZULIANITA LEON-DINATALE

I have been employed with UConn since 2003. Prior to coming to the university, I attended Johnson and Wales where I graduated with a bachelor's in Food Service Management. Most of my time with UConn has been with the Catering Department. I began as a chef in Gelfenbien, which was named Towers at the time. After a year, I came to catering to work in management. I have had fun over the years, using my creative side with food displays for themed events and have met many people part of the UConn community. After 15 years, I made a shift in my career, and in June of 2019 I transitioned to a Catering Sales Coordinator.

I was born and raised in Connecticut and have resided in Manchester for the last 13 years. I am a mother of a 7 year-old girl named Abbygail. Baking and arts and crafts are activities that we like to do together. Two of her favorite things in this world are dancing and our pet cat Marbles who is a 1 year old rescue from Tennessee. I am truly blessed and thankful that I have had such great opportunities in life and during my time at UConn and look forward to the road that lies ahead.

Summer/Fall Harvest Season

Our staff shares their favorite recipes

GREEN CUCUMBER SALAD (GURKENSALAT)

By Alexis Saucier, Chef

2 large cucumbers, sliced very thin	2 tablespoons sugar
½ onion sliced very thin (optional)	2 tablespoons white vinegar
1 teaspoon salt	2 teaspoons dill
½ cup sour cream	

Toss the cucumbers and onions with salt and let rest for 30 minutes.

Squeeze excess moisture from cucumbers.

Stir sour cream, sugar, vinegar, and dill together.

Fold cucumbers and onions into sour cream mixture together.



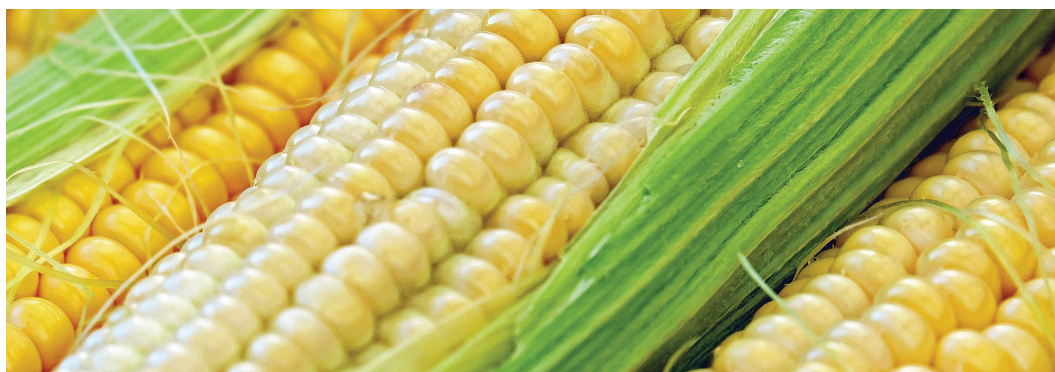
MEXICAN STREET CORN DIP

By Jessica Stanizzi, Production Manager

2 tablespoons vegetable oil	1/2 cup finely sliced scallions, green parts only
4 ears fresh corn, shucked, kernels removed (about 3 cups fresh corn kernels)	1/2 cup (1/2 ounce) fresh cilantro leaves, finely chopped
Kosher salt	1 jalapeño pepper, seeded and stemmed, finely chopped
2 tablespoons mayonnaise	1 to 2 medium cloves garlic, pressed or minced on a microplane grater (about 1 to 2 teaspoons)
2 ounces feta or Cotija cheese, finely crumbled	1 tablespoon fresh juice from 1 lime
	Chili powder or hot chili flakes, to taste

Heat oil in a large nonstick skillet or wok over high heat until simmering. Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 10 minutes total. Transfer to a large bowl.

Add mayonnaise, cheese, scallions, cilantro, jalapeño, garlic, lime juice, and chili powder and toss to combine. Taste and adjust seasoning with salt and more chili powder to taste. Serve immediately.



Meet Our Coordinators



CAROLINE JOHNSON

I started in Dining Services as a Kitchen Assistant for the Catering Department 12 years ago and then left to pursue other opportunities of growth, eventually moving on to Miss Porter's School in Farmington where I ran the front of house for their catered events as well as an action station. I gratefully returned to UConn Dining Services in October 2018 after being offered the position that I always hoped to have one day.

I was raised in Coventry and decided to stay settled there after buying a house with my husband, where we live with our two teenage boys and our pets. Our boys are heavily involved with sports and have many friends so our lives revolve around them most of the time.

We are also very involved with our church, where I serve as the superintendent of the Sunday school program, a teacher, on the board of trustees, and as a council member.

My current pastimes include working out and going to the gym, walking my rescue dog Penney and occasionally getting together with friends and family.

New Menu Items!

See What's New This Fall & Beyond



NUTS FOR FALL!
Any menu item with
candied nuts will now
be replaced with
maple glazed almonds!

Fall flavors are here!

University Catering added some new seasonal items to the menu for the fall semester!

CHEF'S SOUP OF THE SEASON

Wild Mushroom Bisque

\$3.00 per person

Chicken Soup with Fresh Spaetzle Dumplings

\$3.00 per person

SEASONAL DESSERTS

Petite Pumpkin Pie Tarts

Crisp phyllo tarts, spiced pumpkin filling, whipped topping *\$18 per dozen*

Pumpkin Mousse Cups

Whipped pumpkin mousse served in edible dark chocolate cups *\$24.00 per dozen*

Carrot Whoopie Pies \$22 per dozen

**Cinnamon Apple Coffee cake \$30 for half sheet
(2 dozen)**

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

Meet Our Coordinators



MEGAN MORLEY

I'm originally from Ohio. I graduated from Ohio State University with a degree in Hospitality Management in hopes to be an event planner one day. In 2009 I ended my degree with an internship with Dining Services.

During my internship I met my husband to be and just fell in love with the area and UConn. I came back in 2010 and worked for the UC Cafes for four great years of supervising and serving up caffeine to UConn students!

In 2014 I accepted a job in Catering and have been here ever since. I enjoy planning and being social so being a coordinator at this wonderful University has been a great pleasure. I love running and being outdoors. I also love to bake healthy delicious treats to eat and share with co-workers.

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
facebook.com/uconnuniversitycatering