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 up to 100 guests 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 knowledgeable 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

Revised 9/24/19
University Requirements for Serving Alcohol

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. Alcoholic beverages with a high alcohol content may be restricted on consumption. The age of attendees will significantly influence what procedures and additional fees will be required to ensure compliance with the law.

Wedding Bar Services

(No outside alcohol is allowed at The Branford House)

University Catering offers Wedding Bar Packages for your special day. Beverage selections are based on a five hour reception. Packages include all bartender fees & mixers and non-alcoholic drinks to include soda, water & fruit juices.

Beer & Wine Bar - $25pp

A selection of Local, Domestic, and Imported Beers
Stella Artois, New Castle, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale

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

White Wines
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benzinger Sauvignon Blanc

Standard Full Bar - $30pp

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

A selection of Local, Domestic, and Imported Beers
Stella Artois, New Castle, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale

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

White Wines
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benziger Sauvignon Blanc

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 1800 Tequila, Captain Morgan Spiced Rum, Kahlua, Baileys, Triple Sec, Vermouth

A selection of Local, Domestic, and Imported Beers
Stella Artois, New Castle, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale

Red Wines
Blackstone Merlot, St. Michelle Cabernet, Firststeed Pinot Noir

White Wine
Wild Horse Chardonnay, Ruffino Pinot Grigio, Roth Sauvignon Blanc

One Signature Cocktail

Additional Options

Champagne Service $3.50 per person ~ Wine Service with Dinner is $3.50pp

GLASSWARE AND LINENS NOT INCLUDED. Add 7.35% 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 $35.00 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.

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Hosted Beer & Wine Bar

A selection of Local, Domestic & Imported Beers
Stella Artois, New Castle, Featured Craft IPA, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale

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

**White Wines**
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benzinger Sauvignon Blanc

**Beer** $6.00 ~ **Wine** $7.00 ~ non-alcoholic drinks (soda, water, fruit juice) $2.00

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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, Coors Light, Sam Adams Lager, Blue Moon Belgium Ale

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

**White Wines**
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benzinger Sauvignon Blanc

**Beer** $6.00 ~ **Wine** $7.00 ~ **Single Cocktail** $7.00 ~ **Double Cocktail** $8.50 ~ **Martini** $9.50

**Non-Alcohol Drinks**
Soda, Water, Fruit Juice $2.00

**Additional Options**
Champagne Service $3.50 per person ~ Wine Service with Dinner is $3.50pp

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GLASSWARE AND LINENS NOT INCLUDED. Add 7.35% Connecticut sales tax. No service fees. Prices and menus subject to change.
Catering Menu Packages

We have designed three different menu options for you to choose from for your special day as well as specialty add-ons to enhance your dining experience.

Silver
This menu package features an assortment of delicious buffet style foods, sure to please your guests.

Gold
This menu features a reception station and served salad and entree courses with your choice of accompaniments.

Platinum
This menu features a variety of stations including a salad station, a pasta station and carving station.

Specialty Add-Ons
We also offer specialty add-ons offering you additional food choices to compliment your reception.

Silver
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
Seasonal Fresh Fruit Display
Grilled Vegetable Crudité' with Roasted Red Pepper Aioli
Gourmet Cheese Board with Mixed Nuts & Dried Fruits with Assorted Crackers

Dinner
Served Salad Course
(Select One)
Mesclun Greens - Dried Cranberries & Maple Glazed Almonds, Balsamic 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
Maple Soy Glazed Salmon - Fresh Ginger, Garlic, Orange & Soy
Chef Carved Roast Turkey - Stuffing, Gravy & Cranberry Relish
Chef Carved Roast Sirloin - Burgundy Mushroom Sauce

Buffet Vegetarian Entree
(Select One)
Stuffed Portabella Mushroom - Boursin Cheese & Spinach Filling
Penne Pasta - Marinated 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 Fingerling Potatoes or Chef’s Choice

Vegetable
Asparagus, Italian Style Green Beans, Roasted Seasonal Vegetable Medley, Local Maple-Glazed Carrots or Chef’s Choice

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax. No service fees. Prices and menus subject to change.
Gold

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 Vegetable Crudité' with Roasted Red Pepper Aioli
Gourmet Cheese Board with Mixed Nuts & Dried Fruits with Assorted Crackers

Served Salad Course
(Select One)
Mesclun Greens
Sliced Apples, Toasted Walnuts, Sharp Cheddar, Sweet Cream Vinaigrette
Traditional Caesar
Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Mixed Greens
Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
Baby Kale
Dried Cherries with Spiced Pistachios, Goat Cheese, Honey Balsamic

Served Entree
(Select Three)

Chicken Caprese
Marinated Tomatoes, Basil, Fresh Mozzarella, Balsamic Reduction
Mediterranean Stuffed Chicken
Spinach, Tomato, Artichoke & Feta Filling
Pan-Seared Chicken
With Citrus Olive Relish
Bacon Wrapped Pork Medallions
Roasted Fuji Apples, Sage & Cider Glaze
Orange Chicken Picatta
White Wine, Garlic, Orange Zest, Capers & Herbs
Grilled Beef Tenderloin Steak
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 Stuffed Jumbo Shrimp
Crabmeat, White Wine, Fresh Herb & Butter Cracker Stuffing
Baked Stuffed Salmon
Spinach & Mascarpone Cheese Filling
Octagon Roasted Vegetable Ravioli
Local Sundried Tomato Pesto
Stuffed Portabella Mushroom
Boursin Cheese & Spinach Filling
Hearts of Palm Vegetable Cakes
With Siracha Lemon Aioli
Vegetable Wellington
With Red Pepper Coulis

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax. No service fees. Prices and menus subject to change.
Platinum

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 ~
100 (max) Guests at The Branford House

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

Passed Hors d’Oeuvres
(Choose Four)

- Caprese Skewers with a Balsamic Glaze
- Prosciutto & Melon Skewers
- Edamame Dumplings with Ginger Sesame Sauce
- Florentine Stuffed Crimini Mushrooms
- Brie, Raspberry & Almond Phyllo
- Smoked Gouda Arancini with a Red Pepper Aioli
- Spanakopita Flowers
- French Onion Tartlet with Gruyere
- Thai Curry Samosa’s with Tamarind Chutney
- Scallops Wrapped in Bacon with Maple Pepper Glaze
- Beef Tenderloin Crostini with Bleu Cheese Horseradish Aioli
- Petite Crab Cakes with Lemon Aioli
- Coconut Shrimp with Sweet Chili Sauce
- Bulgogi Chicken Skewers
- Dijon Chicken Puff Pastry
- Petite Beef Wellington
- Beef Franks en Croute
- Crabmeat Stuffed Crimini Mushroom Caps
- Balsamic Glazed Chicken Crostini

Salad Station
(Choose 2)

- Mesclun Greens - Dried Cranberries, Maple Glazed Almonds, Balsamic Vinaigrette
- Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
- Mixed Greens - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
- Edamame Wild Rice Salad - Wild Rice, Snow Peas, Corn, Edamame, Sesame Vinaigrette
- Caprese Salad - Grape Tomatoes, Mozzarella, Basil, Balsamic Glaze
- Cheese Tortellini Primavera - Basil Pesto, Broccoli, Cauliflower & Carrots
- Seasonal Fresh Fruit Salad - Cantaloupe, Honeydew, Watermelon, Blueberries & Strawberries

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 ~ Alfredo

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax. No service fees. Prices and menus subject to change.
Platinum
Carving Station
Accompanied by Artisan Rolls
(Select One)
Balsamic Herb Glazed Beef Sirloin with Horseradish Aioli
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:
Crumbled Bleu Cheese ~ Pecan Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Caramelized Onions
Sauteed Mushrooms ~ Garlic Herb Butter ~ Broccoli ~ Diced Tomatoes ~ Cabernet Gravy

Venetian Table
Mini Cannolis ~ Cheesecake Lollipops ~ Italian Wedding Cookies
Chocolate Dipped Macaroons ~ Lemon Bars
Seasonal Fresh Cut Fruit Display with Dipped Chocolate Strawberries

Specialty Add-Ons

Premier Reception Station
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
Caprese Skewers with a Balsamic Glaze
Proscuitto & Melon Skewers
Edamame Dumplings with Ginger Sesame Sauce
Florentine Stuffed Crimini Mushrooms
Brie, Raspberry & Almond Phyllo
Smoked Gouda Arancini with a Pesto Aioli
Spanakopita Flowers
French Onion Tartlet with Gruyere
Thai Curry Samosa’s with Tamarind Chutney
Scallops Wrapped in Bacon with Maple Pepper Glaze
Beef Tenderloin Crostini with Bleu Cheese Horseradish Aioli
Petite Crab Cakes with Lemon Aioli
Coconut Shrimp with Sweet Chili Sauce
Bulgogi Chicken Skewers
Dijon Chicken Puff Pastry
Petite Beef Wellington
Beef Franks en Croute
Crabmeat Stuffed Crimini Mushroom Caps
Balsamic Glazed Chicken Crostini

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax. No service fees.
Prices and menus subject to change.
Specialty Add-Ons
For Premier Reception Station or For Late Night

Classic Raw Bar
Regional & Seasonal Shellfish - Oysters, Clams, Shrimp
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

Slider Station
Mini Burgers ~ Mini Chicken Breast ~ Crab Cakes ~ Slider Rolls & Condiments ~ Kettle Chips & Dip

Mashed Potato Station
Served with the following selection of Toppings:
Crumbled Bleu Cheese ~ Pecan Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Caramelized Onions
Sauteed Mushrooms ~ Garlic Herb Butter ~ Broccoli ~ Diced Tomatoes ~ Cabernet Gravy

Venetian Table
Mini Cannolis ~ Cheesecake Lollipops ~ Italian Wedding Cookies ~ Chocolate Dipped Macaroons ~ Lemon Bars
Seasonal Fresh Cut Fruit Display with Dipped Chocolate Strawberries

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

STANDARD CHINA & GLASSWARE INCLUDED.
Add 7.35% Connecticut sales tax. No service fees.