Gourmet Sandwich Selections
The Sandwiches Featured Below May Be Ordered Two Different Ways
(5 order minimum per sandwich - 4 sandwich flavors max)

(1) GOURMET BOXED
15.00 each
(Please choose up to four types)
Boxed sandwiches include original flavor Kettle Chips, whole fruit & beverage assortment of bottled water, Diet Coke & Sprite and a large chocolate chip cookie. Boxed sandwiches are designed for drop-off service.

(2) SELF-SERVICE BUFFET PLATTERS
16.00 per guest
(5 order minimum per sandwich, 10 guest minimum)
Includes sandwiches with your choice of individual assorted bags of Kettle Chips or red bliss potato salad, pickle spears & Otis Spunkmeyer cookies & mini brownies with single use serviceware. Includes assorted soda & bottled water. Ideal for drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) or standard delivery service.
*Please note service attendants may be required for an additional 25.00 per attendant per hour due to space or event logistics.

SELECTIONS

THE WALDORF
Chicken Salad with Apples, Walnuts & Lettuce on a Brioche Roll

CHICKEN CAESAR WRAP
Julienne Chicken Breast with Chopped Romaine Lettuce, Shaved Parmesan Cheese & Caesar Dressing served in a Grilled Spinach Wrap

SOUTHWEST CHICKEN WRAP
Grilled Sliced Chicken Breast with Greenleaf Lettuce, Roasted Corn Pico De Gallo & Guacamole served on a Grilled Flour Wrap

THE RIVIERA
Turkey, Brie Cheese & Thinly Sliced Granny Smith Apple with Lettuce & Cranberry Mayonnaise on a Croissant

ROAST BEEF & HORSERADISH
Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Tomato with Horseradish Mayonnaise on a Brioche Roll

THE ITALIAN
Ham, Capicola, Genoa Salami, Provolone, Sliced Tomatoes, Shredded Lettuce, Onion, Italian Seasonings & Red Wine Vinaigrette on a Grinder Roll

ITALIAN TUNA WRAP
Albacore Tuna, Sun-Dried Tomatoes, Nicoise Olives, Red Onion, Capers, Olive Oil & Lemon Juice with Lettuce in a Grilled Whole Wheat Wrap

GAZPACHO WRAP
Red & Yellow Marinated Tomatoes, Cucumbers, Red Onion & Fresh Mozzarella Cheese with Lettuce, Red Wine Vinegar & Oil on a Grilled Spinach Wrap

TANGIER WRAP
Red Pepper Hummus & Tabbouleh with Romaine Lettuce, Julienned Cucumbers & Carrots in a Grilled Whole Wheat Wrap

ALL PRICES SUBJECT TO CHANGE
**Traditional Sandwich Favorites**

**CLASSIC BOXED LUNCH**  
*12.50 per guest*

Hard (Kaiser) roll sandwich with original flavor Kettle Chips, apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite & bottled water with chef’s assortment of:

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna, Lettuce & Tomato

*Vegetarian with Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese 🍗

**WRAPPED BOXED LUNCH**  
*12.50 per guest*

Wrap sandwich with original flavor Kettle Chips, large chocolate chip cookie, condiments, apple, Coke, Diet Coke, Sprite & bottled water with chef’s assortment of:

- Turkey with Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard

- Albacore Tuna Salad
- Vegetable with Hummus 🍗

**OLD SCHOOL SANDWICH BUFFET SELECTIONS**  
*13.50 per guest*

Buffet includes sandwich selection from below with your choice of individual assorted bags of Kettle Chips or red bliss potato salad, pickle spears, assorted Otis Spunkmeyer cookies & mini brownies, with Coke, Diet Coke, Sprite & bottled water with single use serviceware.

10 guest minimum per selection.

**SELECT ONE SANDWICH VARIETY**

Gluten Free sandwiches available upon request. May incur additional charges.

<table>
<thead>
<tr>
<th>On a Hard Roll (Kaiser)</th>
<th>Croissant Sandwich Buffet</th>
<th>Wrap Sandwich Buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Assortment of Hard Roll Sandwiches cut in half</td>
<td>Chef’s Assortment of Croissant Sandwiches cut in half</td>
<td>Chef’s Assortment of Wrap Sandwiches cut in thirds</td>
</tr>
<tr>
<td>- Turkey, American Cheese, Lettuce &amp; Tomato</td>
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<td>- Turkey with Tarragon Mayonnaise</td>
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<tr>
<td>- Roast Beef, Swiss Cheese, Lettuce &amp; Tomato</td>
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<td>- Roast Beef with Horseradish Mayonnaise</td>
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<tr>
<td>- Ham, Swiss Cheese, Lettuce &amp; Tomato</td>
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<tr>
<td>- Albacore Tuna Salad, Lettuce &amp; Tomato</td>
<td>- Albacore Tuna Salad, Lettuce &amp; Tomato</td>
<td>- Ham with Honey Dijon Mustard</td>
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<tr>
<td>- Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss &amp; American Cheese 🍗</td>
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<td>- Albacore Tuna Salad</td>
</tr>
<tr>
<td>- Condiments on the side</td>
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<td>- Vegetable with Hummus 🍗</td>
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</tbody>
</table>
DELI SANDWICH BUFFETS

For up to 50 guests with single use service ware, serving utensils, linen covered buffet & beverage selection of bottled water, Coke, Diet Coke & Sprite. Events with a guest count above 50 may require standard delivery service (University Catering delivers, sets up & returns for clearing) or service attendant(s).

HEARTY DELI BUFFET
15.00 per guest (10 guest minimum)
• Roast Beef, Turkey, Ham & Albacore Tuna Salad
• American & Swiss Cheese
• Assorted Sliced Breads, Kaiser Rolls
• Sliced Red Onion, Lettuce, Tomato
• Condiments
• Pickle Spears vgn
• Individual Assortment of Kettle Chips v
• Otis Spunkmeyer Cookies & Mini Brownies v
• Choice of: Red Bliss Potato or Macaroni Salad
• Selection of UConn Water, Assorted Soda

LIGHT DELI BUFFET
15.50 per guest (10 guest minimum)
• Albacore Tuna, Egg, Seafood & Chicken Salads
• Cottage Cheese v
• Lettuce, Tomato, Sliced Red Onions, Sliced Cucumbers
• Assorted Sliced Breads, White & Whole Wheat Pitas
• Pickle Spears vgn
• Individual Assortment of Kettle Chips
• Otis Spunkmeyer Cookies & Mini Brownies v
• Choice of: Whole Fresh Fruit or Macaroni Salad

Add Hummus: 6.00 per half pound

CUSTOM DELI BUFFET
Includes Condiments, Lettuce, Tomato, Sliced Red Onion & Pickle Spears
16.50 per guest (20 guest minimum)
Counts below our minimum may incur additional fees.

SELECT TWO BREADS
• Assorted Sliced Breads
• Kaiser Rolls
• Croissants
• White & Whole Wheat Pita

SELECT FOUR
• Roast Turkey Breast
• Ham
• Roast Beef
• Genoa Salami
• Albacore Tuna Salad
• Seafood Salad
• Chicken Salad
• Egg Salad
• Hummus vgn

SELECT TWO CHEESES v
• American
• Natural Swiss
• Provolone
• Pepper Jack

SELECT ONE SALAD
• Mixed Greens with Croutons, Italian & Ranch Dressings v
• Macaroni Salad
• Potato Salad vGF
• Fresh Fruit Salad vGF

SELECT ONE DESSERT
• Otis Spunkmeyer Cookies & Brownies v
• Plain Macaroons v

ENHANCEMENTS FOR YOUR BUFFET
• House Made Potato Chips with Sea Salt 2.50 per guest vgnGF
• Bag of Assorted Chips 1.75 per person
• Bag of Pretzels 1.75 per person

SOUPS 3.00 per guest
• Clam Chowder with Oyster Crackers
• Tomato Bisque & Tortellini with Oyster Crackers v
• Butternut Bisque with Roasted Pumpkin Seeds/Sour Cream vGF
• Vegetarian Minestrone with Oyster Crackers & Parmesan v
• Vegetarian Chili with Crisp Tortilla Strips vGF

PASTAS
½ Pan serves 15 people/ Full Pan serves 30 people
• Baked Ziti ½ Pan 35.00/Full Pan 70.00 v
• Cheese Lasagna Full Pan 100.00 v
• Meat or Vegetable Lasagna Full Pan 120.00 v
• Baked Macaroni & Cheese ½ Pan 40.00/Full Pan 80.00 v
• Baked Smoked Gouda Macaroni & Cheese with Asparagus ½ Pan 45.00/Full Pan 90.00 v

SIDE SALADS
(Minimum of 10)
• Edamame and Wild Rice Salad 3.50 per guest vgrGF
• Classic Caesar Salad with Croutons 3.50 per guest
• Mixed Greens Salad with Croutons, Italian & Ranch Dressings 2.50 per guest
• Mesclun Greens with Maple Glazed Almonds, Dried Cranberries, Balsamic 3.50 per guest v
• Red Bliss Potato Salad 2.50 per guest vGF
• Macaroni Salad 2.50 per guest v
• Cheese Tortellini Primavera with Pesto Salad 3.50 per guest v
• Caprese Salad with Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette 3.50 per guest vGF
• Seasonal Fruit Salad 2.50 per guest vGF

V VEGETARIAN vgn VEGAN GF GLUTEN-FREE ▼ LOCAL
ENTREE SALAD SELECTIONS

Dietary restrictions are subject to additional charges.

(1) BOXED ENTRÉE SALADS
Includes a beverage selection of bottled water, Coke, Diet Coke & Sprite, with large chocolate chip cookie, vinaigrettes & dressings on the side. (We require a 10 order minimum per selection.)

(2) SERVED
For an additional 6.00 per guest (20 Guest minimum/minimum 10 salads per selection).
These salads can be served by attendants on china with standard linen, bakery rolls with butter & margarine, choice of family style or plated dessert, iced water & choice of sweetened with lemon or unsweetened iced tea with lemon & sweeteners or lemonade.

(3) DECONSTRUCTED SALAD BUFFET
(for an additional 3.00pp, 20 guest minimum)
Includes bread stick, choice of one salad selection, Coke, Diet Coke, Sprite & bottled water, Otis Spunkmeyer cookies & mini brownies
No groups larger than 100 guests

SELECTIONS

CHICKEN CAESAR SALAD
Chicken Breast, Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing
13.50 per salad

SANTA FE CHICKEN SALAD GF
Lime-Marinated Chicken, Roasted Corn, Black Beans, Shredded Jack Cheese, Crisp Tortilla Strips, Tomato & Mixed Greens with Cilantro Vinaigrette
15.00 per salad

COBB SALAD GF
Chicken Breast, Avocado, Crumbled Blue Cheese, Bacon, Tomato, Hard Boiled Egg & Lettuce tossed in Vinaigrette
16.00 per salad

STEAK SALAD
Thinly Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Fried Onions, Asparagus, Red Potato & Bleu Cheese with Balsamic Vinaigrette
20.50 per salad

GREEK SALAD VGF
Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes & Feta Cheese with Red Wine Vinaigrette
13.50 per salad

GARDEN VEGETABLE SALAD VGF
Fresh Garden Lettuces with Peppers, Carrots, Cucumbers, Tomatoes & Shredded Red Cabbage finished with Croutons & Balsamic Vinaigrette
12.50 per salad

THAI PEANUT NOODLE SALAD vgnGF
Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions & Cilantro with Spicy Peanut Dressing
14.00 per salad

MESCLUN SALAD vgnGF
Mesclun Greens, Dried Cranberries & Maple Glazed Almonds with Balsamic Vinaigrette
12.50 per salad
Add Crumbled Bleu Cheese 1.00 per salad | Add Julienne Grilled Chicken Breast 3.50 per salad

CHEF SALAD GF
Julienne Ham, Turkey, Swiss Cheese with Hard Boiled Eggs & Tomato Wedges served on fresh Salad Greens with your choice of dressing: Italian, Ranch, Balsamic
16.00 per salad