**SANDWICHES & SALADS**

**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**
Julienned 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

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**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
• Vegan Wrap - Spinach Tortilla, House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes

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
• Vegan Wrap

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.

On a Hard Roll (Kaiser)
Chef’s Assortment of Hard Roll Sandwiches cut in half
• Turkey, American Cheese, Lettuce & Tomato
• Roast Beef, Swiss Cheese, Lettuce & Tomato
• Ham, Swiss Cheese, Lettuce & Tomato
• Albacore Tuna Salad, Lettuce & Tomato
• Vegan Wrap: House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes
• Condiments on the side

Croissant Sandwich Buffet
Chef’s Assortment of Croissant Sandwiches cut in half
• Turkey, American Cheese, Lettuce & Tomato
• Roast Beef, Swiss Cheese, Lettuce & Tomato
• Ham, Swiss Cheese, Lettuce & Tomato
• Albacore Tuna Salad, Lettuce & Tomato
• Vegan Wrap: House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes
• Condiments on the side

Wrap Sandwich Buffet
Chef’s Assortment of Wrap Sandwiches cut in thirds
• Turkey with Tarragon Mayonnaise
• Roast Beef with Horseradish Mayonnaise
• Ham, Swiss Cheese, Lettuce & Tomato
• Ham with Honey Dijon Mustard
• Albacore Tuna Salad
• Vegan Wrap: House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes

VEGETARIAN

GF GLUTEN-FREE

LOCAL

UCONN UNIVERSITY OF CONNECTICUT

UNIVERSITY CATERING
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
- 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 vGF
- 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
- 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 VEGAN
vGF GLUTEN-FREE
v 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 VG
Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes & Feta Cheese with Red Wine Vinaigrette
13.50 per salad

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

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

MESCLUN SALAD vgn GF
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