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Presented by University Catering at the University of Connecticut

Whet Your Appetite

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Catering for the Fall Semester

It has been a tough past five months since all our lives were changed with the COVID pandemic. Like most of the hospitality industry, we had to lay off most our staff due to the cancellation of events. As we move into phase 2 and then phase 3 we are looking towards reopening our campus in August and serving events again.

Our menus have changed for the fall semester. We will be offering limited menus and different levels of services for the safety of our guests and our team. We will be following CDC, State and University health guidelines. Curbside pick-up has been added as a new option for our guests. Our basic drop-off disposable and served events are still options for you and your guests.

The catering team will be wearing face masks and gloves while preparing the food and serving our guests. For served events we will be setting up portable Plexiglas shields at your events and our team will be serving your guests. Most of the food and beverages will be individually packaged for your safety. Based on room capacity we will provide enough food and beverage for your event.

The sales team is eager to talk to you about your catering needs and how we can make that happen while keeping everybody safe. We look forward to getting back to work and providing you with excellent service once again.

Below are different levels of limited services we will be offering.

CURBSIDE PICK-UP

Take-out orders with Curbside Pick-up From our Catering Facility:

- Customers will call in orders with a date and estimated time of pick-up.
- All orders must be paid by either KFS or a check.
- Customers will call the dock office 5 minutes before actual pick-up time.
- Catering staff will bring out the orders to the customer's car.
- All menu items will be individually portioned and wrapped.
- Currently there is no coffee service available.

Continued on next page

CATERING FOR THE FALL SEMESTER, cont'd

See What's New This Fall

Delivered Drop-off Disposable Service:

- Catering will deliver your food and beverage to your location.
- Catering staff will sanitize the serving table where the food is to be left.
- All items being offered are to be individually wrapped.
- Proportioned meals, both hot and cold, will be available.
- No service staff to serve or oversee the event.
- There is no coffee service offered unless served by our staff.

Delivered Event with Service Staff:

Menu Types: Limited Breakfast, Lunch, Dinners, and Receptions with both cold and hot foods.

- Our staff will deliver, set-up and serve the guests.
- Catering staff will sanitize the serving table and display a sign about proper distancing.
- Catering staff will serve your guests from behind portable plexiglass shields.
- The guests will be served a finished plate of hot or cold foods and set on the table in a safe zone for the guests to pick up. Coffee will be offered and served to guests.
- Items such as salads, desserts, and condiments will all be individually portioned and wrapped.

Full Served Events: (for proper social spacing 3 guests per 6' round table)

- Silverware will be rolled in the napkin
- No bread baskets, rolls are served to each guest.
- Plates will be prepared by service staff in a back-of-the-house staging area and brought to guests seated at their tables with plate covers on, once plates are placed on the tables, the plate covers will be removed by staff.
- Tables will be served one at a time. All guests will receive their plates before staff move on to the next table.
- Staff will be divided between servers (clean) and bussers (dirty) to reduce cross contamination possibilities.
 - "Clean" servers deliver food and refill beverages.
 - "Dirty" servers bus tables and remove soiled items only.
- Staff gloves will be changed in between table services.
- Serving staff and kitchen staff will wear PPE (mask and gloves).
- All bar beverages will be served in a "fresh" (clean) glass.

Arrangements for catered events can be made through the Catering office located at Shippee on Rt. 195. You may contact us at 860-486-5053 or email: catering@uconn.edu. The office hours are 8:30am - 4:30pm, Monday through Friday. We are closed on selected University holidays.

– COMING SOON –



Order Online for Catering Curbside Pick-Up!

Personal orders picked-up at University Catering facility: Visit dining.uconn.edu for placing your personal food orders and paying for them online.

UNIVERSITY CATERING MAY LIMIT THEIR SERVICES DURING PEAK TIMES

Preliminary menu arrangements are highly recommended as early as possible but must be made at least fourteen (14) business days in advance for our staff to meet your needs and expectations. To ensure appropriate service preparation, all cancellations and/or changes referring to the menu, guest count & event arrangements must be finalized by twelve noon, three (3) business days prior to your event.

ONE POT/ONE PAN MEALS

Our staff shares their favorite recipes

SUMMER PAELLA

By Steve Wojtyna, General Manager of Catering

Below is a great recipe for Paella that I like to cook on the grill for a summer night dinner.

Feel free to swap out any of the seafood that looks good from your market. I did lobster tails and stone crab on this day because I couldn't get squid. Usually, I serve the Paella with some grilled sliced ciabatta bread and a couple of cold salads. It's a great presentation of placing the pan right on the table enjoying with your guests. Enjoy!

Feeds 4-6 people

Preparation time: 25 minutes

Cooking: 50 minutes

3 tablespoons Olive Oil	¼ cup Tomato Sauce
4 Garlic Cloves (finely chopped)	2½ cups Fish Stock
1# Cajun Sausage (sliced)	1½ cups Arborio Rice (or other short-grain variety)
1# Chicken Thigh Fillets (cut into pieces)	8 - Shrimp
4 Thyme Sprigs	2 - Small Squid (cleaned, sliced)
1 Small Onion (med dice)	20 - Pot-Ready Mussels
1 Red Pepper (med dice)	20 - Clams (purged)
1 tablespoon Spanish Smoked Paprika	½ cup Peas (frozen)
Pinch Saffron Threads	Flat-Leaf Parsley Leaves
¼ cup White Wine	

Heat oil in a paella pan over medium heat. Add garlic and cook for 2 minutes or until golden. Add chicken, sausage and cook for 2 minutes or until browned. Add thyme, onion and red pepper, and cook for 5 minutes or until softened. Add paprika and saffron, stirring to coat. Add white wine and tomato sauce, and cook for 2 minutes or until slightly reduced. Add stock and bring to the boil.

Add rice, shrimp and squid to paella, stirring for the last time. Bring to the boil and cook for 15 minutes. Reduce heat to low, push mussels and clams into rice and cook for a further 15 minutes or until rice has absorbed all liquid. Scatter with peas, increase heat to high and cook for a further 5 minutes or until a crust forms on the base; you will smell the rice starting to "toast."

Remove pan from heat and cover with a clean, damp tea towel for 10 minutes. Serve scattered with parsley.



ONE POT/ONE PAN MEALS

Our staff shares their favorite recipes

CHICKEN ENCHILADAS

By Megan Morley, Catering Sales Coordinator

2 lbs chicken breast or thighs
3-4 oz. cream cheese
2 green onions
1 package of tortillas
1 cup cheddar cheese

SAUCE

1 can of cream of chicken soup
½ cup chicken broth
½ cup sour cream
1 teaspoon chili powder
1 teaspoon cumin

Cook and shred chicken. Chicken can be boiled or sautéed. Blend in cream cheese and green onions. Place ¼ chicken mixture in tortillas, wrap, and place in in a 9x13 dish. Repeat until chicken mixture is gone, 8-10 tortillas. Mix together soup, broth, sour cream, and spices in separate bowl. Pour sauce over tortillas and cover with foil. Bake 30, take out and sprinkle with cheese. Bake an additional 5 minutes.



ZUCCHINI & YELLOW SQUASH CASSEROLE

By Debbie Secondo, Catering Assistand Operations Manager

2 lbs sliced squash – 8 cups
¾ cup chopped onion
1 cup shredded carrots
1 8oz pk. seasoned stuffing mix

1 cup sour cream
1 can condensed cream of chicken soup
½ cup butter

Cook sliced squash and onion in boiling slightly salted water for about 3 min. Squash must still be a little crisp. Drain. Combine chicken soup and sour cream. Stir in shredded carrots, squash and onion mixture. Add salt and pepper to taste. Combine stuffing and melted butter. Spread ½ stuffing mix on the bottom of a 13x9 baking dish. Spoon veggie mixture on top and sprinkle the rest of the stuffing mix on top. Bake at 350 for 25-30 min.

Serves 6



ONE POT/ONE PAN MEALS

Our staff shares their favorite recipes

CROCKPOT CHILI

By Dave Reid, Catering Assistant Operations Manager

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|---|--|
| 1 lb. ground turkey | 1 can chipotle peppers in adobo sauce |
| 1 medium onion, chopped | 12 oz can beer, preferably lager "my favorite" |
| 1 tablespoon olive oil | 2 teaspoons sea salt |
| 14 oz can black beans, drained | 1 teaspoon ground garlic |
| 14 oz can red kidney beans, drained | 1 teaspoon cumin |
| 14 oz can diced tomatoes, with their juices | |

Optional: your favorite hot sauce or crushed red peppers. As much as you like!

I like to cook the meat first, with the onions, oil and seasonings. Cook on high heat. Add remaining ingredients cover and cook on low about 2 hours great to let set in the crockpot serve as is or with sour cream and shredded cheese. Also great for nachos with the left overs!



ONE PAN AUTUMN CHICKEN DINNER

By Bethany Greene, Catering Sales Coordinator

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| 5-6 Bone-in, Skin-on Chicken Thighs | 1 lb. Brussel Sprouts, sliced in half |
| 4 tablespoons Olive Oil, divided | 1 large Sweet Potato, chopped into cubes |
| 1 teaspoon Rosemary, Thyme, Sage (use fresh if you have them) or "Poultry Herbs" | 2 Fuji Apples (or other sweet baking apples), cored and sliced |
| 1½ tablespoons Red Wine Vinegar | 1 small Onion, quartered |
| 1 tablespoon Garlic, minced | 4 slices of Bacon, Chopped |
| | Salt & Pepper |

1. Preheat oven to 450 degrees.
2. Pour 2 Tbsp olive oil, red wine vinegar, herbs and garlic into a gallon size resealable bag. Add chicken and season with salt and pepper then rub mixture over chicken.
3. Let rest while you prep remaining ingredients.
4. Add sweet potatoes, apples, Brussel sprouts to a rimmed 18 x 13 inch baking sheet. Drizzle with tbsp. olive oil, season with salt & pepper then toss to coat.
5. Spread into an even layer.
6. Top with chicken pieces and sprinkle bacon over veggie/apple mixture.
7. Roast in preheated oven until chicken has cooked through and veggies are tender about 30-35 minutes. Broil during last few minutes for browned crispy chicken skin. Serve warm.



IN MEMORIAM

Dorothy Hamerstrom

It is with great sadness that University Catering and Dining Services mourns the loss of an integral part of their team – Dorothy Hamerstrom. Not only was Dorothy part of the team but part of the Dining Services family.

Dorothy started with Dining Services as a Kitchen Assistant (KA) at Ryan Refectory (Dining Hall that was located in the Alumni Quad) in August of 1998. Shortly after starting as a KA she was promoted to a Production Chef.

She moved to Catering in October of 1998 as a Catering Cook and became our Catering Sous Chef on August 31st, 2003.

Before coming to UConn, Dorothy was the Head Chef at the Altnaveigh Inn Restaurant and before that worked at the Faculty Alumni Center.

Amy, a fellow Production Chef who first worked with Dorothy at Ryan Refectory, shared this...“We shared tales of our restaurant experiences and it was very obvious that she had a true passion and talent for the culinary world. She was hard working and was promoted quickly, her goal was to be in catering where she really shined. Dorothy loved her family, her cats, fishing and crocheting. I always thought of her as a diamond in the rough, she had a tough exterior and a heart of gold. She was a go to person for many that had personnel struggles. She would listen and assist in paving a way for the light. I am so happy that she had her church who recognized her for the angel she was.”

When we think of Dorothy...we think of her dedication, hard work and service to others. Her faith was an integral part of her life. The week prior to her passing she was delivering meals to members of her church that were home bound. Most of the Catering staff went to her memorial at Christian Life Assembly of God in Willimantic. Based on capacities - we were unsure if we would actually be able to go in and attend but had decided we all wanted to be present even if we had to stay outside to honor her. When she wasn't cooking and handling catering for work, she spent as much time cooking and handling the catering for her church. Dorothy just got joy from her service.

Dorothy was always willing to toss out ideas for recipes and concepts for catering menus. Whenever Catering was looking for staff recipes for newsletters – Dorothy was always willing to participate and would be the first to share a recipe.

She will be missed and thought of often.

