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 100 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 150 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
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

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

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, Benzinger Sauvignon Blanc

One Signature Cocktail

Premium Full Bar

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 ~ Wine Service with Dinner

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

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.

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 Entrée

(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 Filet Mignon
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

Roasted Vegetable Ravioli
Local Sundried Tomato Pesto

Stuffed Portobella Mushroom
Boursin Cheese & Spinach Filling

Hearts of Palm Vegetable Cakes
(Crab Cake Style)
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
- Proscuitto & Melon Skewers
- Edamame Dumplings with Ginger Sesame Sauce
- Florentine Stuffed Mushrooms
- Brie, Raspberry & Almond Phyllo
- Smoked Gouda Arancini with a Red Pepper Aioli
- Spanakopita Flowers
- French Onion Tartlet with Gruyère
- 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
- Petite Beef Wellington
- Beef Franks en Croute
- Crabmeat Stuffed Mushroom Caps
- Balsamic Glazed Chicken Crostini

Salad Station
(Choose Two)

- 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
- Prosciutto & Melon Skewers
- Edamame Dumplings with Ginger Sesame Sauce
- Florentine Stuffed 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
- Petite Beef Wellington
- Beef Franks en Croute
- Crabmeat Stuffed Mushroom Caps
- Balsamic Glazed Chicken Crostini

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
Includes Kahlua, Jameson Whiskey, Bailey’s & Frangelico – Priced on Consumption