### BREAKFAST

20 guest minimum unless otherwise noted. Counts below our minimum may incur additional fees. Dietary accommodations available at an additional charge.

### PACKAGES

Morning Break & Continental packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>HEALTHY FIX</td>
<td>9.50</td>
</tr>
<tr>
<td>HUSKY CONTINENTAL</td>
<td>6.50</td>
</tr>
</tbody>
</table>

Select One:

- Muffin Assortment
- Danish Assortment
- Tea Bread Assortment
- Mini Scones Assortment

$2.50 per guest seasonal fruit salad

### ENHANCE YOUR BREAKFAST OPTIONS

#### FRUIT

- Seasonal Fresh Fruit Salad | 2.50 per person |
- Seasonal Fresh Cut Fruit Platter | 2.00 per platter |
- Mini (serves 8) | 24.00 per platter |
- Small (serves 20) | 60.00 per platter |
- Large (serves 50) | 150.00 per platter |
- Whole Fresh Fruit | 2.00 per piece |

#### ADDITIONAL OPTIONS

- Pancakes, Waffles, or French Toast with warm Maple Syrup | 3.00 per guest |
- Assorted Individual Cold Cereals served with Lowfat & Nonfat Milk: | 3.00 each (12 guest minimum) |
- Yogurt Bar Bowls: Vanilla & Strawberry Greek Yogurt accompanied by Granola, Raisins & Honey | 5.00 per guest (10 guest minimum) |
- Assorted Granola Bars: | 2.00 each |
- Individual Greek Yogurt Cups: Blueberry & Vanilla | 2.50 each |

#### TEA BREAD

(Strawberry, Chocolate Chip, Banana or Seasonal) served with Butter & Margarine PC's | 18.00 per loaf (16 slices) |

#### BAGELS

(Bagel One, North Windham, CT) with Assorted Cream Cheese PC's, Butter, Margarine, Peanut Butter & Preserves | 24.00 per dozen |

#### DONUT HOLES

- Chocolate Cake, Glazed | 15.00 per order (3 dozen per order) |
- Vanilla Cake, Glazed | 15.00 per order (3 dozen per order) |

#### ASSORTED DANISH

Chocolate, Apple, Cinnamon | 22.00 per dozen |

#### MUFFINS (Chef’s Assortment)

- Mini | 12.00 per dozen |
- Regular | 20.00 per dozen |

#### ASSORTED PETITE CROISSANTS

May include Traditional, Chocolate, & Raisin Swirl

- Mini | 22.00 per dozen |

#### SCONES (Chef’s Assortment)

- Mini | 20.00 per dozen |
- Regular | 25.00 per dozen |

#### APPLE STRUDEL (10 slices) | 21.00 |

#### OMELET STATION GF

Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.

- 8.00 per guest (For groups between 25-100 guests)
  (1 chef per 25 - 50 guests for up to two hours at 50.00 per chef per hour)

#### FRITTATAS OR QUICHE

- Potato, Caramelized Onion & Gruyere
- Sausage, Red Pepper & Mushroom
- Traditional Lorraine, Bacon, Onion, Swiss Cheese
- Spinach, Roasted Red Pepper & Feta

- Frittatas (serves 12) | 36.00 each |
- Quiche (serves 8) | 24.00 each |

#### SWEET BREAKFAST CASSEROLE

- French Toast Bake w/fruit (serves 12) | 32.00 |

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**ALL PRICES SUBJECT TO CHANGE.**

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**V** VEGETARIAN  **vgn** VEGAN  **GF** GLUTEN-FREE  **LOCAL**

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**UCONN UNIVERSITY CATERING UNIVERSITY OF CONNECTICUT**
# BREAKFAST BUFFETS

20 guest minimum unless otherwise noted. Counts below our minimum may incur additional fees. Dietary accommodations available at an additional charge. All buffet packages include: ice water & orange juice, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey. Includes seating linens.

## TRADITIONAL BREAKFAST  15.00 per guest
- Assorted Mini Scones *v*
- Seasonal Fresh Fruit Salad *vgn GF*
- Scrambled Eggs *v*
- Choice of Bacon or Sausage Links *GF*
- O’Brien Potatoes *vgn GF*

## BREAKFAST SANDWICH BUFFET  15.00 per guest
- Croissant Egg Sandwich with Cheese *v*  
  and with choice of Ham, Bacon, or Sausage Patty  
- O’Brien Potatoes *vgn GF*  
- Seasonal Fresh Fruit Salad *vgr GF*

## QUICHE OR FRITTATA BUFFET  15.00 per guest
- Assorted Mini Muffins *v*
- Seasonal Fresh Fruit Salad *vgn GF*
- Choice of Bacon or Sausage Links  
- O’Brien Potatoes *vgn GF*

**Select Two:**  
- Traditional Quiche Lorraine, Bacon, Onion, Swiss  
- Spinach, Roasted Red Pepper & Feta Quiche  
- Sausage, Red Pepper & Mushroom Frittata *GF*  
- Potato, Caramelized Red Onion, Gruyere *v GF*

## UNIVERSITY BRUNCH

Includes Orange Juice, Iced Water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & honey.  
**30.00 per guest (minimum 50 guests)**

## BREAKFAST PASTRY & BREADS

**Select Two:**  
- Mini Muffins Assortment *v*  
- Tea Bread Assortment, with Butter & Margarine *v*  
- Mini Scones *v*  
- Dinner Rolls with Butter & Margarine *v*  
- Danish Assortment

## SALADS & SIDES

**Select Four:**  
- Seasonal Fresh Fruit Salad *vgn GF*  
- Traditional Caesar Salad *v GF*  
- Mixed Green Salad with Croutons, Italian & Ranch Dressings *v GF*  
- Bacon & Sausage Links *GF*  
- O’Brien Potatoes *vgn GF*  
- Roasted Fingerling Potatoes  
- Roasted Seasonal Vegetables  
- Rice Pilaf  
- Pasta (Plain or with Marinara)

## ENTRÉES

**Select Three:**  
- Scrambled Eggs *v GF*  
- Spinach, Roasted Red Pepper & Feta Frittata *V GF*  
- Traditional Quiche Lorraine, Bacon, Onion, Swiss  
- Waffles or French Toast with Mixed Berries & Warm Maple Syrup *v*  
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil *vgr*  
  - Parmesan Cheese  
  - Crushed Red Pepper Flakes  
- Stuffed Shells with Marinara or Florentine Sauce *v*  
  - Parmesan Cheese  
  - Crushed Red Pepper Flakes  
- Chicken Marsala  
- Lemon Pepper Chicken *GF*  
- Sausage, Peppers & Onions *GF*  
- Florentine Stuffed Sole *GF*  
- Oven Roasted Maple Soy Salmon

## ADDITIONAL OPTIONS

Local Bagels served with Smoked Salmon, Whipped Cream Cheese, Capers, Diced Tomatoes  **10.00 per guest**

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*GEVEATARIAN vgn VEGAN GF GLUTEN-FREE LOCAL*