Welcome to University Catering

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 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.

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.
It is the responsibility of those in charge of an event to ensure that no one who is underage is served any alcoholic beverages. No service will be provided unless clear evidence of legal age is presented. The burden of proof for showing legal age is on the alcohol consumer.

Alcohol may not be consumed or carried in open containers in the commons or public areas (as defined by law and University regulations) of any building or grounds, except for group activities or events where alcohol (if required) has been obtained and the building proctor or scheduling has approved the event.

Each group must have an assigned person in charge who is 21 or over. Someone must assume responsibility for supervising the event and should be present at all times through completion of event. Connecticut law states that persons under 21 years of age not be furnished, served, or given alcoholic beverages. Alcoholic beverages with a high alcohol content may be restricted on consumption. The age of attendees will significantly influence what procedures and additional fees will be required to ensure compliance with the law.
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 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 for additional food choices to complement your reception or late night snack.

Silver
Buffet Option includes Plated and Served First Course, Entrée on Buffet, Cake Cutting and Service, House Floor Length Linens, Dinner Rolls with Butter and Margarine, Locally Roasted Omar Coffee, Decaffeinated Coffees and, 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 Assorted Crackers and garnished with Nuts, Fresh and Dried Fruits.

Dinner
Served Salad Course
(Select One)
Mesclun Greens - Dried Cranberries & Maple Glazed Almonds, Balsamic Vinaigrette
Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Garden Salad - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette

Buffet Entrée
(Select Two)
Grilled Chicken Chardonnay - Served with an Artichoke, Roasted Red Pepper, Mushroom, White Wine & Garlic Sauce
Grilled Chicken Caprese - Topped with Fresh Mozzarella, Tomatoes, Fresh Basil & a Balsamic Glaze
Chicken Marsala - Sauteed Chicken Breast served with a Mushrooms, Marsala Wine Sauce
Baked Stuffed Sole - With a Spinach Stuffing & topped with a Florentine Alfredo Sauce
Lemon Herb Cod - Butter Herb Crumb Topping
Maple & Soy Roasted Salmon - Fareo Island Salmon Marinated in Soy & Maple
Chef Carved Roast Turkey - Served with a Stuffing, Gravy & a House Made Cranberry Orange Sauce
Chef Carved Roast NY Sirloin - Served with a Burgundy Mushroom Demi-Glace

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
Penne Broccoli - Penne Pasta with Broccoli in a Creamy Alfredo Sauce

Accompaniments
(Select One Starch & One Vegetable)

Starch
Wild Rice Pilaf, Vegetable Couscous, Mashed Sweet Potatoes, Yukon Gold Mashed Potatoes, Herb Roasted Tri-Color Fingerling Potatoes or Chef’s Choice

Vegetable
Asparagus, Italian Style Green Beans, Roasted Seasonal Vegetable Medley, Maple-Glazed Carrots or Chef’s Choice

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, Dinner Rolls with Butter Roses, Locally Roasted Omar Coffee, Decaffeinated Coffees, Hot Tea Service, and 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 Assorted Crackers and garnished with Nuts, Fresh, and Dried Fruits.

Served Salad Course
(Select One)
Mesclun Greens
Sliced Apples, Toasted Walnuts, Sharp Cheddar, Sweet Cream Vinaigrette
Traditional Caesar
Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Garden Salad
Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
Baby Kale
Fresh Orange Sections, Bermuda Onions, Roasted Almonds, Feta Cheese, Citrus Vinaigrette

Served Entrée
(Select Three)
Grilled Chicken Caprese
Served with Yellow and Red Oven Roasted Tomatoes, Basil and Fresh Mozzarella topped with a Balsamic Glaze
Mediterranean Stuffed Chicken
Served with a Spinach, Tomato, Artichoke & Feta Filling
Chicken Marsala
Sautéed Chicken Breast served with a Classic Mushrooms, Marsala Wine Sauce
Orange Chicken Picatta
Served with a White Wine, Garlic, Orange Zest & Capers Sauce
Bacon Wrapped Pork Medallions
Topped with Roasted Fuji Apples, Sage & Cider Reduction
Grilled Filet Mignon
Served with a Wild Mushroom Demi-Glace
Roast Prime Rib
Served with Beef Au Jus
Grilled Balsamic New York Sirloin Strip Steak
Marinated with Fresh Herbs & finished with a Balsamic Glaze

Maple & Soy Oven Roasted Salmon
Fareo Island Salmon Marinated in Soy & Maple
Lobster Ravioli
Served with a Saffron, Cream & Chive Sauce
Roasted Salmon
Served with a Spinach & Mascarpone Cheese Sauce
Ravioli Florentine
Served with Yellow & Red Oven Roasted Tomatoes
Stuffed Portabella Mushroom
With a Herbed Cheese & Spinach Filling
Hearts of Palm Vegetable Cakes
(Crab Cake Style)
Served with a Lemon Aioli
Vegetable Wellington
Served with a Red Wellington

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 and Service, Locally Roasted Omar Coffee, Decaffeinated Coffees, and 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 Assorted Crackers and garnished with Nuts, Fresh and Dried Fruits.

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
- Beef Franks en Croute
- Crabmeat Stuffed Mushroom Caps
- Balsamic Glazed Chicken Crostini
- Rajili Braised Chicken Meatballs
- Shiitake Mushroom Pot Sticker with Thai Chili Sauce

Salad Station
(Choose Two)
- Mesclun Greens - Dried Cranberries, Maple Glazed Almonds, Balsamic Vinaigrette
- Traditional Caesar - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
- Garden Salad - Cucumber, Carrots & Grape Tomatoes, Balsamic Vinaigrette
- Caprese Salad - Grape Tomatoes, Mozzarella, Basil, Balsamic Glaze
- Cheese Tortellini Primavera - Basil Pesto, Broccoli, Cauliflower & Carrots
- Seasonal Salad - Chef’s Choice

Made-To-Order Pasta Station
Accompanied by Garlic Bread
Italian Sausage ~ Grilled Chicken Breast ~ Sautéed Seasonal Vegetables
(Select any Two)
- Penne ~ Gemelli ~ Cheese Tortellini
(Select any Three)
- Traditional 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 Gravy and Cranberry Aioli
- Applewood Smoked Ham with Honey Dijon

Yukon Gold Mashed Potato Martini Bar

Served with the following selection of Toppings:
- Crumbled Blue Cheese ~ Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Caramelized Onions
- Sauteed Mushrooms ~ Garlic Herb Butter ~ Broccoli ~ Brown Gravy

Venetian Table

- Mini Cannolis ~ Cheesecake Lollipops
- Chocolate Dipped Macaroons ~ Lemon Bars
- Dipped Chocolate Strawberries ~ Mini Cream Puffs

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 ~ Chilled Shrimp Cocktail Display

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 w/Bleu Cheese Horseradish Aioli
- Petite Crab Cakes with Lemon Aioli
- Coconut Shrimp with Sweet Chili Sauce
- Bulgogi Chicken Skewers
- 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
UConn Dairy Bar 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

Yukon Gold Mashed Potato Station
Served with the following selection of Toppings:
Crumbled Blue Cheese ~ Smoked Bacon ~ Cheddar ~ Sour Cream ~ Scallions ~ Caramelized Onions
Sauteed Mushrooms ~ Garlic Herb Butter ~ Broccoli ~ Brown Gravy

Venetian Table
Mini Cannolis ~ Cheesecake Lollipops ~ Chocolate Dipped Macaroons ~ Lemon Bars
Dipped Chocolate Strawberries, Mini Cream Puffs

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

University Catering, Lester B. Shippee Building, 1288 Storrs Rd., U-4230, Storrs, CT 06269
Please call us at 860-486-5053 or email catering@uconn.edu to schedule an appointment.