



FULL SERVICE SELECTIONS

Served meals include simple bud vase, standard house linen for your guest tables, china, flatware, and glassware. And also to include: Dinner rolls with butter and salad. Entrée with Chef's pairing of vegetable & starch to compliment, dessert, iced water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

Service staff for up to two hours will be included.

20 guest minimum per entrée selection. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

SELECT ONE SALAD

- Traditional Caesar Salad **V**
- Tossed Garden Salad with Balsamic Vinaigrette & Croutons **V**
- Mesclun Greens, Maple Glazed Almonds & Dried Cranberries with a Balsamic Vinaigrette **vgnGF**

PREMIUM SELECTIONS

Additional 2.00 per guest

- Baby Spinach with Sliced Roasted Almonds, Orange Sections, Red Onion, Crumbled Feta Cheese & Citrus Vinaigrette **VGF**
 - Romaine Wedge with Bacon & Blue Cheese, Tomato & Buttermilk Ranch **VGF**
- Mixed Greens, Walnuts, Seasonal Apples & Sweet Cream Vinaigrette with Shaved Sharp Cheddar **VGF**
 - Baby Kale with Nuts, Dried Fruit & Goat Cheese with Honey Balsamic Dressing **VGF**

SELECT ONE ENTRÉE

If selecting multiple entrees to offer your guests, higher price prevails.

POULTRY \$28.00 per guest

Chicken Marsala with Mushrooms

Orange Picatta Chicken

Pan-Seared Breast of Chicken with Citrus-Olive Relish **GF**

Chicken Chardonnay with White Wine Artichoke Sauce

Mediterranean Stuffed Chicken with Lemon Caper Sauce

Chicken Caprese with a Balsamic Glaze **GF**

Goat Cheese Stuffed Chicken with Fuji Apples & Cider Reduction

BEEF & PORK \$35.00 per guest

Balsamic Flank Steak with a Chimichurri Sauce **GF**

Braised Boneless Short Ribs with Root Beer Sauce **GF**

Sliced Roast N.Y. Sirloin Strip with Burgundy Wine Sauce **GF**

Sliced Coffee Rubbed Beef Tenderloin
with Mushroom Demi-Glace **GF**

Petite Beef Tournedos with Wild Mushroom Ragout **GF**

Grilled Beef Tenderloin Steak with Gorgonzola Butter **GF**

Roast Prime Rib of Beef Au Jus **GF**

Bacon Wrapped Pork Medallions with Cider Reduction **GF**

Apple Stuffed Pork Loin with Maple Pepper Glaze

ALL PRICES SUBJECT TO CHANGE

FULL SERVICE SELECTIONS

SEAFOOD \$32.00 per guest

Baked Stuffed Sole Florentine with Cream Sauce

Oven Roasted Maple Soy Salmon **GF**

Baked Salmon with Marscarpone & Spinach

Jumbo Lump Crab Cakes with Lemon Aioli

Lemon Herb Cod with Crumb Topping

Pan Seared Scallops with Seasonal Beurre Blanc **GF**

Lobster Ravioli with a Saffron Chive Sauce

VEGETARIAN \$28.00 per guest

Boursin Cheese & Spinach Stuffed Portabella

Roasted Vegetable Ravioli Served with Local Made
Carla's Sundried Tomato Pesto **GF**

Eggplant Rollatini **GF**

Eggplant, Portabella Mushroom, Tomato &
Goat Cheese Napoleons **GF**

Vegetarian Wellington with Red Pepper Coulis

Zucchini Pancakes with Tomato Confit and Sour Cream

DESSERT SELECTIONS

SELECT ONE FINALE

- New York Cheesecake with Strawberries
- Warm Apple Strudel with Caramel Sauce & Cinnamon Crème
- Carrot Cake with Cream Cheese Frosting
- Chocolate Mousse Cake
- Double Chocolate Layer Cake

- Tiramisu Torte with Coffee Caramel Sauce
- Seasonal Trifle
- Tray of Salted Caramel Brownies, Lemon Bars & Macaroons

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V VEGETARIAN **vgn** VEGAN

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CONNECTICUT
UNIVERSITY CATERING

GF GLUTEN-FREE **LOCAL**