



# THEMED BUFFETS

Our themed buffets are designed to be maintained by service staff for up to two hours per event. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, bottled water, Coke, Diet Coke, Sprite.

20 guest minimum. Counts below our minimum may incur additional fees.  
1.50 per guest over-time fee for exceeding service hours.

*Dietary restrictions are subject to additional charges.*

## VEGETARIAN PASTA BUFFET

18.00 per guest

- Garlic Bread **V**
- Caesar Salad **VGF**
- Roasted Seasonal Vegetables **vgnGF**
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil **vgn**
- Eggplant Rollatini **V**
- Cracked Pepper & Parmesan Cheese
- Select One:
  - Mini Cannoli **V**
  - Cheesecake **V**

Add Chicken Parmesan 6.00 per guest

## ITALIAN BUFFET

23.00 per guest

- Garlic Bread **V**
- Antipasto Salad or Caesar Salad (Select One) **GF**
- Roasted Seasonal Vegetables **vgnGF**
- Penne Pasta with Marinara **V**
- Select One:
  - Sausage, Peppers & Onions **GF**
  - Chicken Parmigiana
  - Lasagna with Meat, Cheese or Vegetable Filling **V**
  - Stuffed Shells with Florentine Sauce
- Select One:
  - Tiramisu **V**
  - Mini Cannoli **V**
  - Double Chocolate Cake **V**

Add an additional entrée 6.00 per guest

## TASTE OF BOMBAY

23.00 per guest

- Naan Bread **V**
- Cucumber Raita **VGF**
- Vegetable Korma **V**
- Chana Masala **vgnGF**
- Basmati Rice **vgnGF**
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam **GF**
- Sultani Kheer **VGF**

## TASTE OF SAN JUAN

21.00 per guest

- Pan de Agua with Butter & Margarine **V**
- Chopped Romaine & Tomato Salad with Italian Dressing **vgnGF**
- Arroz con Pollo **GF**
- Roast Pork Pernil **GF**
- Arroz con Gandules
- Fried Plantains **vgnGF**
- Flan **V**

Substitute Tres Leches Cake **V** 3.50 per guest

## MEDITERRANEAN BUFFET

23.00 per guest

- Hummus with Pita Triangles **vgnGF**
- Classic Greek Salad with Vinaigrette **VGF**
- Spanakopita **V**
- Select One:
  - Lemon-Oregano Chicken **GF**
  - Grilled Chicken with Tomato & Fennel **GF**
  - Moroccan Beef
- Israeli Couscous **V**
- Baklava **V** or Lemon Bars

Add an additional entrée 6.00 per guest

## SOUTHERN COMFORT BUFFET

25.00 per guest

- Mini Corn Muffins with Butter & Margarine **V**
- Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette Dressings **vgnGF**
- Select One:
  - Jack Daniels Smoked Pork Ribs **GF**
  - Fried Chicken
  - Smoked Beef Brisket
- Macaroni & Cheese **V**
- Sweet Potatoes **VGF**
- Collard Greens **GF**
- Apple Pie **V**

ALL PRICES SUBJECT TO CHANGE

**V** VEGETARIAN **vgn** VEGAN

**GF** GLUTEN-FREE **📍** LOCAL

**UConn** | UNIVERSITY OF CONNECTICUT

UNIVERSITY CATERING

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## ASIAN BUFFET

21.00 per guest

- Fried Vegetable Pot Stickers **V**
- Sweet & Sour, Hot Mustard & Soy Sauce
- Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing **V**
- Select One:
  - Stir-Fried Beef & Broccoli **GF**
  - Sesame-Orange Chicken **GF**
  - General Tso's Chicken
  - Vegetable Stir-Fry with Tofu **vgnGF**
- Select One:
  - Sticky White Rice **vgnGF**
  - Vegetable Fried Rice **VGF**
- Fortune Cookies & Fresh Fruit Salad **vgnGF**

Add an additional entrée 6.00 per guest

## SOUTHWEST BUFFET

21.00 per guest

- Select One:
  - Chicken Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Beef Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Portabella Fajitas with Peppers & Onions & Warm Flour Tortillas **V**
  - Beef Tacos with Warm Flour Tortillas
- Select One:
  - Black Bean & Roasted Corn Salad **vgnGF**
  - Vegetarian Refried Beans **VGF**

Served with:

- Lime & Cilantro Rice **VGF**
- Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes & Salsa **V**
- Tortilla Chips **VGF**
- Sopapilla with Chocolate Sauce **V**

Add an additional entrée 6.00 per guest

## BAKED POTATO BAR

17.00 per guest

- Baked Potato with Meat or Vegetable Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Shredded Cheddar Cheese, Sour Cream, Fresh Chives, Butter & Margarine **GF**
- Mixed Green Salad, Croutons with Ranch and Balsamic Vinaigrette
- Select One Dessert
  - Otis Spunkmeyer Cookies & Brownies **V**
  - Plain & Chocolate Dipped Macaroons **V**

## THANKSGIVING YEAR-ROUND BUFFET

23.00 per guest

- Dinner Roll Assortment with Butter & Margarine
- Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette **vgnGF**
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing **V**
- Select One:
  - Sweet Potatoes **vgnGF**
  - Corn Casserole **V**
  - Glazed Carrots **vgnGF**
  - Sautéed Green Beans **vgnGF**
- Mashed Potatoes **VGF**
- Cranberry Sauce **vgnGF**
- Select One:
  - Apple Pie with Whipped Topping **V**
  - Pumpkin Pie with Whipped Topping **V**

Add an additional side 3.00 per guest

## ISLAND LUAU BUFFET

23.00 per guest

- Crisp Vegetarian Spring Rolls **V**
- Sweet & Sour, Hot Mustard & Soy Sauce
- Mixed Greens Salad with Honey Ginger Dressing
- Select One:
  - Teriyaki Glazed Chicken with Pineapple Mango Relish **GF**
  - Kalua Pork **GF**
  - Roast Atlantic Salmon with Tropical Salsa **GF**
- Sticky Rice **vgnGF**
- Plain and Chocolate Dipped Macaroons **V**

Add an additional entrée 6.00 per guest



# BARBECUE BUFFETS

Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serviceware & standard linens for the buffet. 20 guest minimum.

Grill cook charges of 50.00 per cook per hour (including set up and tear down) will be added.

*Dietary restrictions are subject to additional charges.*

## BACKYARD BARBECUE

**16.00 per guest**

- 1/3 lb. Hamburgers with Buns
- All-Beef Hot Dogs with Rolls
- Veggie Burgers with Buns (Available on Request) **VGF**
- Condiments & Garnish:
  - Sliced American Cheese **V**
  - Ketchup, Mustard & Relish **V**
  - Lettuce, Sliced Tomato, & Pickles **V**
- Select Two Sides:
  - Baked Beans **vgnGF**
  - Potato Salad **VGF**
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
  - Macaroni Salad
  - Coleslaw **VGF**
- Individual Bags of Assorted Kettle Chips
- Watermelon **vgnGF**
- Lemonade, Sweetened Iced Tea & Bottled Water
- Add Grilled Chicken Breast **6.00 per person**

## NEW ENGLAND CLAM BAKE

**MARKET PRICE**

- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine **V**
- Steamed Clams with Drawn Butter **GF**
- Steamed Lobster with Drawn Butter & Lemon Wedges **GF**
- BBQ Chicken Boneless Breast & Thighs **GF**
- Select Two Sides:
  - Coleslaw **VGF**
  - Corn on the Cob **VGF**
  - Boiled New Potatoes **VGF**
  - Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette **V**
- Strawberry Shortcake **V**
- Lemonade, Sweetened Iced Tea & Bottled Water

## SOUTHERN STYLE BARBECUE

**25.00 per guest**

- Select Two Entrées (served with a sandwich roll):
  - House Smoked Pulled Pork Shoulder **GF**
  - House Smoked Beef Brisket **GF**
  - House Smoked Pork Ribs **GF**
  - House Smoked Pulled Chicken **GF**
  - Grilled Portabella Mushroom Caps **VGF**
- Select Two Barbecue Sauces:
  - Jack Daniels Whiskey BBQ Sauce **VGF**
  - Smokehouse BBQ Sauce **VGF**
  - Mango Habanero BBQ Sauce
- Select Three Sides:
  - Potato Salad **VGF**
  - Carolina Coleslaw **vgnGF**
  - Corn & Black Bean Salad **vgnGF**
  - Macaroni Salad
  - Baked Beans **vgnGF**
  - Macaroni & Cheese **V**
  - Collard Greens **GF**
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
- Mini Corn Muffin with Butter & Margarine **V**
- Watermelon **vgnGF**
- Select One Dessert
  - Strawberry Shortcake **V**
  - Pecan Pie **V**
- Lemonade, Sweetened Iced Tea & Bottled Water