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.

Let's talk! We invite you to schedule a meeting with one of our knowledgeable event coordinators to customize the details and create an event to remember!

Call us at 860-486-5053 or email catering@uconn.edu to schedule an appointment.

We look forward to working with you.
University Requirements for Serving Alcohol

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.

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 and 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, Non-Alcoholic Beer

Red Wines
BV Cabernet Sauvignon, St. Jean Merlot, McManis Pinot Noir

White Wines
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benziger Sauvignon Blanc
Spiked Seltzers

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, Non-Alcoholic Beer

Red Wines
BV Cabernet Sauvignon, St. Jean Merlot, McManis Pinot Noir

White Wines
Clos du Bois Chardonnay, Stone Cellars Pinot Grigio, Benziger Sauvignon Blanc
Spiked Seltzers

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, Non-Alcoholic Beer

Red Wines
Blackstone Merlot, St. Michelle Cabernet, Firststeed Pinot Noir

White Wine
Josh Chardonnay, Ruffino Pinot Grigio, Roth Sauvignon Blanc
Spiked Seltzers

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.
When Offering Bar Services Only For Your Event at the Branford House

~ Frequently Asked Questions ~

What Types of Bar Services Are Offered?

• Beer and Wine or Open Bar packages priced per person are offered.
• Cash bars for weddings are not available.
• There are no service charges, gratuities, tip jars or additional fees for Alcohol or Wedding Packages.
• Branford House does not allow any outside alcohol brought onto the property.

What About Bartenders?

• Bartenders are all ‘TIPS Trained’ and certified in-house.
• We bring in outside Bartending Schools to train our new bartenders.
• Bartenders’ uniforms are long black pants, black button down shirt, and a long black apron with nametag.

How Does University Catering Coordinate the Alcohol Service for the Event?

• A Sales Coordinator assigned to the event will contact the caterer to confirm set-up locations of the bars, the timing of all the alcohol services, and estimated time of arrival and set-up of our staff.
• On-going communication of timing during the event is imperative to the success of the event.

What About the Glassware Needed for Bars?

• All glassware is to be provided by the caterer to avoid any mix-up of glassware.
• University Catering will give the caterer the suggested amounts of glassware needed for alcohol service for the event.
• The caterer will charge their clients accordingly.
• Once the glassware leaves the bar, it will become the responsibility of the caterer.

What if a Customer is Requesting a Champagne Service?

• Additional cost per person
• Along with your champagne toast, champagne will be offered on the bar.

How Much Glassware Will I Need for My Wedding?

The following are suggested glassware per person:

• Beer and Wine Bar and Wine
  (4pp) 13oz. Wine Glass
  (3pp) 16oz. Beer Pilsner Glass or Pint Glass
  (2pp) 10oz Highball Glass
  (1pp) Champagne Flute
  (if a Champagne toast is added)

• Standard and Premium Full Bars
  (3pp) 13oz. Wine Glass
  (2pp) 14oz. Beer Pilsner Glass
  (2pp) 10oz Highball Glass
  (1pp) 5.5 Rocks Glass
  (1pp) Champagne Flute
  (if a Champagne toast is added)
  (1.5pp) Specialty Glassware for Signature Cocktail
  (.5pp) Martini Glass
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 Coffee, 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.

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 - Faroe Island Salmon Marinated in Soy & Maple
Chef Carved Roast Turkey - Served with 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

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 compliment your reception or late night snack.

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 Coffee, 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 - Dried Cranberries, Maple Glazed Almonds, Balsamic 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
Sauteed 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

Balsamic Grilled New York Strip Steak
Marinated Strip Steak finished with a Balsamic Glaze

Maple & Soy Oven Roasted Salmon
Faroe Island Salmon Marinaded 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 Pepper Coulis

STANDARD CHINA & GLASSWARE INCLUDED. Add 7.35% Connecticut sales tax. No service fees.

Prices and menus subject to change.
Platinum

Station Reception Includes House Floor Length Linens, Complimentary Cake Cutting and Service, Locally Roasted Omar Coffee, Decaffeinated Coffee, 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
- Prosciutto & 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
Chocolate Dipped Strawberries ~ Mini Cream Puffs

Specialty Add-Ons
To Enhance Your 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
Proscuitto & 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 Gruyère
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
Rajili Braised Chicken Meatballs
Shiitake Mushroom Pot Sticker with Thai Chili Sauce

Add 7.35% Connecticut sales tax. No service fees.
Prices and menus subject to change.
Specialty Add-Ons
To Enhance Your 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
Chocolate Dipped 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