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 GF
• Roasted Seasonal Vegetables vgr GF
• Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgr
• 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 vgr GF
• 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 vGr
• Vegetable Korma v
• Chana Masala vGR
• Basmati Rice vGr GF
• 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 vgr GF
• Arroz con Pollo GF
• Roast Pork Pernil GF
• Arroz con Gandules
• Fried Plantains vgr GF
• Flan v
Substitute Tres Leches Cake v 3.50 per guest

TASTE OF SAN JUAN
21.00 per guest
• Hummus with Pita Triangles vgr GF
• 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
• Lemon Bars
Add an additional entrée 6.00 per guest

TASTE OF SAN JUAN
21.00 per guest
• Pan de Agua with Butter & Margarine V
• Chopped Romaine & Tomato Salad with Italian Dressing vgr GF
• Arroz con Pollo GF
• Roast Pork Pernil GF
• Arroz con Gandules
• Fried Plantains vgr GF
• Flan v
Substitute Tres Leches Cake v 3.50 per guest

MEDITERRANEAN BUFFET
23.00 per guest
• Hummus with Pita Triangles vgr GF
• 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
• 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 vgr GF
• 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   vgr VEGAN   GF GLUTEN-FREE   LOCAL

UCONN UNIVERSITYOF CONNECTICUT UNIVERSITY CATERING
THEMED BUFFETS

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 vGF
- Select One:
  - Sticky White Rice vGF
  - Vegetable Fried Rice vGF
- Fortune Cookies & Fresh Fruit Salad vGF
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 vGF
  - 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 vGR
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing v
- Select One:
  - Sweet Potatoes vGR
  - Corn Casserole v
  - Glazed Carrots vGR
  - Sautéed Green Beans vGR
- Mashed Potatoes vGF
- Cranberry Sauce vGF
- 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 vGR
- Plain and Chocolate Dipped Macaroons v
Add an additional entrée 6.00 per guest

vVEGETARIAN vGRVEGAN vGFGLUTEN-FREE vLOCAL
# 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 **VG**  
  - Potato Salad **GF**  
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette  
  - Macaroni Salad  
  - Coleslaw **GF**  
- Individual Bags of Assorted Kettle Chips  
- Watermelon **VG**  
- 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 **VG**  
  - Corn on the Cob **GF**  
  - Boiled New Potatoes **VG**  
  - 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 **VG**  
- Select Two Barbecue Sauces:  
  - Jack Daniels Whiskey BBQ Sauce **VG**  
  - Smokehouse BBQ Sauce **VG**  
  - Mango Habanero BBQ Sauce  
- Select Three Sides:  
  - Potato Salad **VG**  
  - Carolina Coleslaw **VGF**  
  - Corn & Black Bean Salad **VG**  
  - Macaroni Salad  
  - Baked Beans **VG**  
  - Macaroni & Cheese **FG**  
  - Collard Greens **GF**  
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette  
- Mini Corn Muffin with Butter & Margarine **V**  
- Watermelon **VG**  
- Select One Dessert  
  - Strawberry Shortcake **V**  
  - Pecan Pie **V**  
- Lemonade, Sweetened Iced Tea & Bottled Water