



RECEPTION PACKAGES

Reception Packages and Hors d'oeuvre Platters are designed to be buffet style with service for up to two hours on single use service-ware.
20 guest minimum

Dietary restrictions are subject to additional charges.

PACKAGES

"HUSKY" PACKAGE

- Domestic Cheese Board with Assorted Crackers **V**
 - Garden Vegetable Display with Ranch Dip **vgn GF**
- 6.00 per guest*

"UCONN" PACKAGE

- Tuscan Antipasto Platter **GF**
 - Gourmet Cheese Display **V**
- Sliced Baguettes and Crackers Assortment, Flatbread Crackers
- 9.00 per guest*

"JONATHAN" PACKAGE

- Spinach Dip in Bread Boule with Tortilla Chips & Sliced Baguettes **V**
 - Chilled Shrimp Cocktail Display with Lemon & Cocktail Sauce **VGF**
 - Grilled Marinated Vegetable Crudit  **V GF**
- 11.00 per guest*

**Add a Seasonal Fresh Fruit Display to any package for an additional 3.00 per guest*

PLATTERS & DISPLAYS

SEASONAL FRESH SLICED FRUIT PLATTER **vgn**

- Mini (serves 8) *24.00 per platter*
- Small (serves 20) *60.00 per platter*
- Large (serves 50) *150.00 per platter*

GARDEN VEGETABLE DISPLAY WITH RANCH DIP **V GF**

- Mini (serves 8) *20.00 per platter*
- Small (serves 20) *50.00 per platter*
- Large (serves 50) *125.00 per platter*

GRILLED MARINATED VEGETABLE CRUDIT  WITH ROASTED RED PEPPER AIOLI **V GF**

- Small (serves 20) *60.00 per platter*
- Large (serves 50) *150.00 per platter*

TUSCAN ANTIPASTO WITH SLICED BAGUETTES

Fresh Mozzarella, Provolone Cheese, Salami, Prosciutto, Capicola, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Imported Olives & Flat bread Crackers.

- Small (serves 20) *120.00 per platter*
- Large (serves 50) *300.00 per platter*

ALL PRICES SUBJECT TO CHANGE

CHEESE BOARDS & DISPLAYS

DOMESTIC CHEESE BOARD WITH ASSORTED CRACKERS **V**

Pepper Jack • Cheddar • Swiss • Muenster

Mini (serves 8) *24.00 per platter*

Small (serves 15) *45.00 per platter*

Large (serves 30) *90.00 per platter*

GOURMET CHEESE DISPLAY WITH ASSORTED CRACKERS & SLICED BAGUETTES **V**

Gorgonzola • Dill Havarti • Smoked Gouda • Peppered Chevre

Small (serves 15) *60.00 per platter*

Large (serves 30) *120.00 per platter*

CONNECTICUT LOCAL CHEESE BOARD **V**

Approximately 5 lbs. of Local Connecticut assorted cheese. Available varieties from the following farms:
Beltane Farm Goat Cheeses & Feta, Lebanon, CT • Cato Corner, Colchester, CT • Oak Leaf Dairy, Lebanon, CT
Mystic Cheese Co., Mystic, CT • UConn Dairy Bar, Storrs, CT

Served with Assorted Crackers, Flatbread Crackers & Local Honey, garnished with Fresh & Dried Fruit

300.00 per board (serves 30)

PLATTERS & DISPLAYS

JUMBO CHILLED SHRIMP COCKTAIL DISPLAY **GF**

Lemon Wedges & Traditional Cocktail Sauce

75.00 per order (50 pieces)

SMOKED SALMON DISPLAY

(SHOWN DECONSTRUCTED)

Imported Smoked Salmon with Red Onion, Chopped Eggs, Capers, Diced Tomatoes, Whipped Cream Cheese & Pumpernickel

10.00 per person (10 person minimum)

BUFFALO CHICKEN DIP WITH TORTILLA TRIANGLES, CARROTS STICKS & CELERY STICKS FOR DIPPING

75.00 per order (serves 25)

HOT ARTICHOKE DIP IN A BREAD BOULE WITH SLICED BAGUETTES **V**

100.00 per order (serves 25)

SPINACH DIP IN A BREAD BOULE, TORTILLA CHIPS & SLICED BAGUETTES **V**

75.00 per order (serves 25)

BAKED BRIE EN CROUTE WITH SLICED BAGUETTES **V**

Choice of Raspberry, Apricot, Local Honey or Plain

100.00 per order (serves 25)

MIDDLE EASTERN MEDLEY **V**

Pita Triangles, Hummus & Baba Ghanoush

\$75.00 per order (serves 25)

• Add Mixed Olives *15.00 per pound* **vgn GF**

• Add Tabouli *12.00 per pound* **vgn GF**

• Add Stuffed Grape Leaves *15.00 per pound*

BRUSCHETTA BAR

Toasted Slice Baguettes finished with Garlic & Olive Oil, Pita Triangles, and Everything Crackers served with your choice of three toppings: Kalamata Olive Tapenade, Tuscan White Bean Spread, Roasted Red Pepper Hummus, Oven Roasted Tomato Bruschetta, or Soft Brie Cheese & Fig Jam.

\$125.00 (serves 25)

PLATTERS & DISPLAYS

TORTILLA CHIPS

(Serves 25)

- With Salsa 32.00 per platter **VGF**
- With Mexican Layer Dip 62.00 per platter **VGF**
- With Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa) 62.00 per platter

KETTLE CHIPS WITH ONION DIP **V**

40.00 per order (serves 25)

SOFT PRETZELS WITH YELLOW MUSTARD **vgn**

22.00 per dozen (two dozen minimum)

CARVING STATIONS

25 Guest minimum (1 Chef per station for two hours 100.00)

CHEF CARVED HAM **GF**

Glazed Ham carved to order, served with Honey Dijon & Horseradish Mustard with Petite Rolls
7.00 per guest

CHEF CARVED ROASTED TURKEY BREAST **GF**

Slow Roasted Turkey Breast carved to order, served with Cranberry Aioli & Honey Dijon with Petite Rolls
7.00 per guest

CHEF CARVED BEEF SIRLOIN **GF**

Oven Roasted Beef Sirloin carved to order, served with Horseradish Aioli with Petite Rolls
9.00 per guest

CHEF CARVED COFFEE RUBBED BEEF TENDERLOIN **GF**

Coffee Rubbed & Grilled Beef Tenderloin carved to order & served with Guinness Glazed Onions on Petite Rolls
14.00 per guest

CHEF CARVED HOUSE SMOKED BEEF BRISKET **GF**

Hardwood Smoked Beef Brisket carved to order with both Mango Habañero BBQ Sauce & Jack Daniels Whiskey Sauce, served with a Carolina Coleslaw with Petite Rolls
9.00 per guest

FIVE FOOT SUB SANDWICH

Select from:

- Italian (Ham, Salami, Capicola, Provolone, Lettuce, Tomato, sliced Red Onion & topped with Red Wine Vinaigrette)
 - Turkey with Pepper Jack, Lettuce & Tomato
 - Roast Beef with Provolone, Lettuce & Tomato
 - Hummus, Cucumber, Shredded Carrots, Red Pepper & Feta Cheese
- Muffuletta (Salami, Ham, Capicola, Mozzarella, Provolone topped with an Olive Spread)
160.00 per Sub (80 pieces)

AFTERNOON SNACKS

- Sabra Hummus Cups with Pretzel Chips 3.95 **V**
- Smartfood Popcorn 1.75 **VGF**
- Rolled Gold Pretzels 1.75
- Deep River Kettle Chips 1.75 **V**
- Kellogg's Rice Krispie Treats 1.50 **VGF**
- Planter's Trail Mix 2.00 **VGF**
- Nature Valley Granola Bars 2.00 **V**
- Kind Bar 3.50 **V**
- Greek Yogurt Cups 2.50 **V**
- Assorted Candy Bars 2.50 **V**
 - Hershey Bars, M&M's, Reese's Peanut Butter Cups, Snickers
- Individually Wrapped Large Chocolate Chip Cookies 2.00
- Individually Wrapped Ghiradelli Chocolate Brownies 2.00
- Assorted Fresh Fruit (not packaged) 2.00 **vgnGF**

INDIVIDUAL HORS D'OEUVRES

Individual Hors d'oeuvres are designed to be buffet style with service for up to two hours on single use serviceware.
All Hors d'oeuvres are priced by the dozen, minimum two dozen per item unless otherwise noted.

Dietary restrictions are subject to additional charges.

FROM THE SEA

- Served Hot -

- Mini Crab Cakes with Lemon Aioli **25.00**
- Coconut Shrimp with Sweet Chili Sauce **21.00**
- Sesame-Crusted Salmon Served in a Spoon with Wasabi Sauce **25.00 GF**
- Jumbo Lump Crab-Stuffed Mushrooms **25.00**
- Scallops in Bacon with Maple Pepper Glaze **28.00**

- Served Cold -

- Asian Tuna Tartare served in a Spoon **28.00 GF**
- Smoked Salmon & Avocado Canapé **25.00**

FROM THE EARTH

- Served Hot -

- Florentine Stuffed Mushroom Caps **21.00 V**
- Vegetable Curry Samosas with Tamarind Chutney **21.00 vgn GF**
- Caramelized French Onion Tartlet **21.00 V**
- Assorted Mini Quiche **21.00**
- Shiitake Mushroom Pot Stickers with Thai Chili Sauce **21.00 V**
- Brie & Raspberry Almond Phyllo **25.00 V**
- Smoked Gouda Arancini with a Red Pepper Aioli **25.00 V**
- Spanakopita Flowers **21.00 V**
- Edamame Dumpling with Sesame Ginger Sauce **21.00 vgn**

- Served Cold -

- Cucumber Cups with Red Pepper Hummus **21.00 vgn GF**
- Caprese Skewers with a Balsamic Glaze **25.00 V GF**
- Polenta with an Olive Tapenade & Roasted Tomato **25.00 vgn GF**

FROM THE LAND

- Served Hot -

- Beef Empanadas with Sour Cream **25.00**
- Grilled Korean Bulgogi Beef Skewers **25.00 GF**
- Beef Franks en Croute with Spicy Brown Mustard **21.00**
- Rajili Braised Chicken Meatballs **21.00**
- Mini Chicken Cordon Bleu **21.00**
- Grilled Korean Bulgogi Chicken Skewers **25.00**
- Chicken & Asiago Cheese Blossoms **21.00**
- Honey Lime Sriracha Chicken Skewers **25.00 GF**
- Petite Cornbread Muffins topped with Chicken Carnitas **25.00**

- Served Cold -

- Prosciutto and Melon Skewers **21.00 GF**
- Beef Tenderloin Crostini with Bleu Cheese Horseradish Aioli **28.00**
- Balsamic Glazed Chicken Crostini **28.00**
- Buffalo Chicken Salad in a Filo Cup **21.00**
- Korean Bulgogi Chicken Salad in a Filo Cup **21.00**

Buffet Hors d'oeuvres

Buffalo Chicken Wings **GF**

Bleu Cheese Dip, Carrots & Celery Sticks
50 Wings 90.00

Chicken Tenders

Choice of Two Dips: Sweet & Sour, Honey Mustard or Barbeque
25 Pieces 45.00

Cheeseburger Sliders

Served with Condiments
50 Pieces 150.00

Cocktail Meatballs (all Beef)

Marinara or Stroganoff
50 Pieces 40.00

Fried Vegetable Pot Stickers **vgn**

Served with Sweet & Sour, Hot Mustard
50 Pieces 80.00

French Fry Bar

Top your own Crispy Fries with your choice of three Toppings and three Dipping Sauces.

Toppings: Bacon Bits, Cheese Curds, Cheddar & Jack Cheese, Meat or Vegetable Chili, Diced Buffalo Chicken, Sliced Jalapenos.

Sauces: House Made Ketchup, Cheddar Cheese Sauce, Blue Cheese Dip, Ranch Dip, Chimichurri Sauce, Brown Gravy.

8.00 per person (25 person minimum)

BAR SERVICE

University Catering offers Bar Packages to meet your event's needs.

- Beer & Wine Bar Package with Plastic Cup service: \$3.00 per person set up fee.
- Beer & Wine Bar Package with Glassware service: \$4.00 per person set up fee.
- Full Bar Packages with Plastic Cups: \$3.00 per person set up fee.
- Full Bar Packages with Glassware service: \$5.00 per person set up fee.

BARTENDER FEES

- A Bartender fee of \$50.00 per hour per bartender for the length of your event will be charged for all bars. (Set-up & tear down included)
- Full Bars below 50 guests will incur an additional fee of \$100 for set up
- 2 Hours Minimum for bar.

STANDARD BAR STAFFING

- One (1) Bartender per seventy-five (75) guests for Beer & Wine Bar
- One (1) Bartender per fifty (50) guests for Full Bar
- Additional Bartenders added per client request will be charged accordingly.

HOSTED BARS

HOSTED BEER AND WINE BAR

A selection of Local, Domestic, and Imported Beers and Wines with Non-Alcoholic Drinks.
Beer \$6.00/Wine \$8.00/Non-Alcoholic Drinks (Soda, Water, Fruit Juice) \$2.00

Hosted Full Bar Includes:

Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Triple Sec, Sweet & Dry Vermouths with a Selection of Local, Domestic, & Imported Beers and Wines with Non-Alcoholic Drinks.

HOSTED LIQUOR PRICING

Consumption charged per drink

Single Liquor **8.00** • Beer **6.00** • Wine **8.00** • Martini **10.00**
Non-Alcoholic Drink (Soda, Water, Fruit Juice) **2.00**

7.35% Sales Tax not included on Hosted Bars.

Miscellaneous

- Wine Service during dinner is based on consumption by the bottle.
 - Specialty Drinks are available at additional charges.
- Bar Service without food served will accrue an additional \$1.00 per person, minimum charge of \$50.00.