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  vgr,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 Crudité  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  vgr
  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 CRUDITÉ 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 & Flatbread Crackers.
  Small (serves 20)  120.00 per platter
  Large (serves 50)  300.00 per platter

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN  vgr VEGAN  GF GLUTEN-FREE  LOCAL
# 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)**

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# 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 Habanero 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

- Smartfood Popcorn **1.75 vGF**
- Rolled Gold Pretzels **1.75**
- Deep River Kettle Chips **1.75**
- 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 vgr GF**
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 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
  • 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

FROM THE EARTH
- Served Hot -
  • Florentine Stuffed Mushroom Caps 21.00 v
  • Vegetable Curry Samosas with Tamarind Chutney 21.00 vgn
  • 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 vgn
  • 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 VGF
  • Polenta with an Olive Tapenade & Roasted Tomato 25.00 vgn GF

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