

# Afternoon Break & Reception Packages

## Take a Break

Our Break Packages are designed for Drop-off service (all disposable, University Catering delivers and sets up with no return for clearing). Single use serviceware included. Upgrade to Standard Delivery service (University Catering delivers, sets up & returns for clearing) for an additional \$.25 per guest, includes standard house linen for food & beverage tables.  
20 Guest minimum.

### Chips, Sticks, Dips & Bars

- Kettle Chips with Onion Dip
- Carrot & Celery Sticks with Ranch Dip
- Lemon or Magic Bars
- Coke, Diet Coke, Sprite & UConn Natural Spring Water  
**\$5.50 per guest**

### Health Nut

- Trail Mix
- Assorted Granola Bars
- Seasonal Whole Fruit Basket
- Lemon & Raspberry Dasani Water & UConn Natural Spring Water  
**\$6.75 per guest**

### Keep it Simple

- Gourmet Filled Cookies
- Coke, Diet Coke, Sprite & UConn Natural Spring Water  
**\$3.00 per guest**

### Afternoon Delight

- Assorted Otis Spunkmeyer Cookies
- Mini Brownies
- Seasonal Fresh Fruit Display
- Coke, Diet Coke, Sprite & UConn Natural Spring Water  
**\$5.50 per guest**

## Reception Options

Reception Packages are designed to be buffet style with "Standard Delivery" service for up to two hours on single use serviceware or at the beginning of your meal. Upgrade to premium single use serviceware for an additional \$1.50 per guest. Upgrade to china service for an additional \$2.00 per guest. Please consult your Catering Coordinator if you would like to add service attendants for an additional \$15.00 per attendant per hour on stand alone reception events. China service requires service attendants.  
20 Guest minimum.

### "Husky"

Domestic Cheese Board  
with Assorted Crackers  
&  
Garden Vegetable Display with Ranch Dip  
**\$4.50 per guest**

Add Seasonal Fresh Fruit Display  
**\$6.50 per guest**

Add Assorted Otis Spunkmeyer Cookies  
**\$.50 per guest additional**

Add Gourmet Filled Cookies  
**\$1.00 per guest additional**

### "UConn"

Tuscan Antipasto Platter  
&  
International Cheese Display  
&  
Sliced Baguettes &  
Bread Stick Assortment  
**\$5.50 per guest**

Add Seasonal Fresh Fruit Display  
**\$7.50 per guest**

Add Assorted Otis Spunkmeyer Cookies  
**\$.50 per guest additional**

Add Gourmet Filled Cookies  
**\$1.00 per guest additional**

### "Jonathan"

Spinach Dip in Bread Boule with Tri-Color  
Tortilla Chips & Sliced Baguettes  
&  
Chilled Shrimp Cocktail Display with  
Lemon Wedges & Traditional Sauce  
&  
Roasted Marinated Vegetable Crudite  
**\$8.75 per guest**

Add Seasonal Fresh Fruit Display  
**\$10.75 per guest**

Add Assorted Otis Spunkmeyer Cookies  
**\$.50 per guest additional**

Add Gourmet Filled Cookies  
**\$1.00 per guest additional**

# Enhance or Create a Break, Buffet or Reception

## Stationary Hors D'oeuvres

Stationary hors d'oeuvres are designed for Standard Delivery service for up to two hours on single use serviceware. Upgrade to premium single use serviceware for \$1.50 per guest. Upgrade to china service for \$2.00 per guest. Please consult your Catering Coordinator if you would like to add service attendants for an additional \$15.00 per attendant per hour. Hot items served in chafing dishes & china services require service attendants. Cold food platters may be requested for Drop-off service.

### Garden Vegetable Display

Your choice of Ranch, Roasted Red Pepper Aioli,  
Hummus or Asian-Style Dip

- Mini (serves 8).....\$ 15.00 per platter
- Small (serves 20).....\$ 37.50 per platter
- Large (serves 50).....\$ 90.00 per platter

### Blanched Garden Vegetable Display

Your choice of Ranch, Roasted Red Pepper Aioli,  
Hummus or Asian-Style Dip

- Mini (serves 8).....\$ 17.50 per platter
- Small (serves 20).....\$ 42.00 per platter
- Large (serves 50).....\$105.00 per platter

### Roast Marinated Vegetable Crudite

- Small (serves 20).....\$ 50.00 per platter
- Large (serves 50).....\$125.00 per platter

### Whole Fresh Fruit.....\$ 1.00 per piece

Seasonal Fresh Sliced Fruit Platter

- Mini (serves 8).....\$ 17.50 per platter
- Small (serves 20).....\$ 42.00 per platter
- Large (serves 50).....\$105.00 per platter

Add Honey Lime Yogurt Dip.....\$ .25 per guest

### Tuscan Antipasto with Sliced Baguettes

Fresh Mozzarella, Provolone Cheese, Salami, Prosciutto, Capicola,  
Marinated Mushrooms, Marinated Artichoke Hearts, Pepperocini,  
Roasted Red Peppers, Giardiniera & Imported Olives

- Small (serves 20).....\$ 90.00 per platter
- Large (serves 50).....\$225.00 per platter
- Add Bread Stick Assortment (serves 20).....\$ 15.00 per order
- Add Olive Topiary.....\$ 75.00 per topiary
- Add Tomato, Fresh Basil & Bocconcini Mozzarella Tree.....\$100.00 per tree

### Smoked Salmon Display

Capers, Red Onion, Cucumber, Tomato, Sieved Egg Whites  
& Egg Yolks, Crème Fraiche, Crackers & Pumpernickel Bread  
\$125.00 per order (Serves 25-35)

### Buffalo Chicken Wings

Blue Cheese Dip, Carrot & Celery Sticks  
\$40.00 per order (serves 25/2 wings)

### Roasted Asian Chicken Wings

\$40.00 per order (serves 25/2 wings)

### Chilled Shrimp Cocktail Display

Lemon Wedges & Traditional Sauce

\$65.00 per order (serves 25/2 pieces)

- Add an Ice Bowl/Carving at Market Price
- Add Smoked Seafood at Market Price

Please consult your coordinator for availability.

### Chicken Tenders

Choice of Two Dips: Sweet & Sour, Honey Mustard  
or Barbecue

\$35.00 per order (serves 25/1 piece)

### Buffalo Chicken Tenders

Blue Cheese Dip, Carrot & Celery Sticks

\$55.00 per order (serves 25/1 piece)

### Cocktail Meatballs

- Sweet & Sour, Stroganoff or Teriyaki (all Beef)  
\$30.00 per order (serves 25/2 pieces)
- Asian (Veal & Pork) in Sesame Lime Sauce  
\$50.00 per order (serves 25/2 pieces)
- Middle Eastern Sesame Lamb with Minted Yogurt Dip  
\$60.00 per order (serves 25/2 pieces)

### Middle Eastern Medley

with Pita Chips, Hummus & Baba Ghanoush

\$75.00 per order (serves 25)

- Add Mixed Olives.....\$ 12.00 per pound
- Add Tabbouleh.....\$ 10.00 per pound

### Tomato & Mozzarella Fondue

Bocconcini Mozzarella & Asiago Bread for Dipping

\$125.00 per order (serves 25)

### Spinach Dip in a Bread Boule

Tri-Color Tortilla Chips & Sliced Baguettes

\$100.00 per order (serves 25)

### Hot Artichoke Dip in a Bread Boule with Pita Chips & Sliced Baguettes

\$105.00 per order (serves 25)

### Hot Crab Dip in a Bread Boule with Won Ton Chips & Sliced Baguettes

\$200.00 per order (serves 25)

# Enhance or Create a Break, Buffet or Reception

## Stationary Hors D'oeuvres

### Tri-Colored Tortilla Chips (Serves 25)

- with Salsa.....\$ 20.00
- with Mexican Layered Dip.....\$ 40.00
- with Mexican Fiesta (Salsa, Guacamole & Black Bean & Corn Salsa).....\$ 40.00

**Kettle Chips with Onion Dip (Serves 25).....\$ 25.00 per order**

**Assorted Kettle Chips, Sun Chips, Smart Food  
Popcorn & Pretzels.....\$ 1.25 per bag**

**Soft Pretzels with Yellow, Honey Dijon & Spicy  
Brown Mustards  
\$10.00 per dozen (two dozen minimum)**

**Steamed Vegetable Potstickers with Sweet & Sour,  
Hot Mustard & Soy Sauce  
\$75.00 per order (Serves 25/2 pieces)**

### Domestic Cheese Board with Assorted Crackers

- Pepper Jack
- Cheddar
- Swiss
- Muenster

Small (1/2 pound of each cheese/serves 15).....\$ 30.00 per platter  
Large (1 pound of each cheese/serves 30).....\$ 60.00 per platter

### Domestic Cheese & Pepperoni with Assorted Crackers

Small (serves 20).....\$ 50.00 per platter  
Large (serves 50).....\$125.00 per platter

### International Cheese Display with Assorted Crackers & Sliced Baguettes

- Gorgonzola
- Dill Havarti
- Brie
- Peppered Chevre

Small (1/2 pound of each Cheese/serves 15).....\$ 40.00 per platter

Large (1 pound of each Cheese/serves 30).....\$ 80.00 per platter

- Add Local/Artisanal Cheese.....Market Price per half pound
- Add Seasonal Fresh Fruit Garnish (serves 15).....\$ 30.00 per order
- Add Gourmet Mixed Nuts.....\$ 20.00 per pound
- Add Dried Fruits.....\$ 25.00 per pound

### Baked Brie en Croute with Sliced Baguettes, Strawberries & Grapes

\$75.00 per order (serves 25)

### Baked Brie en Croute with Sliced Baguettes

Choice of Raspberry, Apricot, or Local Honey  
with Pecan Filling (serves 25).....\$ 75.00 per order

### Sushi

Please consult your coordinator for pricing and availability.

### Plattered "Party Subs" - Three Foot Sub Sandwich

Select from:

- Italian
  - Turkey with Pepper Jack
  - Roast Beef with Provolone
  - Hummus, Cucumber, Red Pepper & Feta
- \$90.00 per Sub (serves 18)**

## Individual Hors D'oeuvres

Individual hors d'oeuvres are sold by the dozen & are designed to be buffet style with Standard Delivery service for up to two hours on single use serviceware. Upgrade to premium single use serviceware for \$1.50 per guest. Upgrade to china service for \$2.00 per guest. Tray passed & hot items served in chafing dishes require attendants for an additional \$15.00 per attendant per hour. Minimum two dozen per item unless otherwise noted.

### "Associates" \$15.00 per dozen

Assorted Mini Quiche  
Mini Pizza Bagels  
Beef Empanadas with Sour Cream  
Blue Cheese & Pear Phyllo Stars  
Brie, Pear & Almond Phyllo Flowers  
Brie & Raspberry Almond Phyllo  
Chicken Teriyaki Skewers  
Dijon Chicken Puff Pastry  
Florentine Stuffed Mushroom Caps  
Franks (all Beef) en Croute with Spicy Brown Mustard

Herb Stuffed Mushroom Caps  
Kalamata Olive Tart  
Eggrolls with Chinese Hot Mustard & Sweet & Sour Sauce  
Petit Chicken Cordon Blue  
Ricotta Pesto Crescents  
Roasted Vegetable Tartlets  
Sausage Stuffed Mushroom Caps  
Spanakopita  
Vegetable Curry Samosas with Chutney  
Vegetable Spring Rolls (Fried) with Nuoc Cham Dipping Sauce

# Enhance or Create a Break, Buffet or Reception

## Individual Hors D'oeuvres

### "Bachelors"

\$21.00 per dozen

Andouille Sausage with  
Spicy Pommery Mustard en Croute

Assorted Mini Deep Dish Pizza

Balsamic, Fig & Goat Cheese Flatbread

Beef Sate  
with Spicy Thai Peanut Sauce

Beef Teriyaki Skewers

Blue Cheese & Caramelized Onion Triangles

Chicken Lady's Purse with Ginger Soy

Chicken Quesadilla  
with Avocado Crème Fraiche

Chicken Sate  
with Spicy Thai Peanut Sauce

Chicken Saltimbocca

Coconut Chicken  
with Apricot Dipping Sauce

Crab Stuffed Cherry Tomatoes

Curried Chicken in Crisp Phyllo Cups

Deviled Eggs with Caviar

Mushroom Beggars Purse

Italian Marinated Beef Brochettes

Raspberry Brie Tarts

Roasted Eggplant & Tomato Crisp

Satchel of Chicken Mango Salsa

Sesame Chicken with Apricot Dipping Sauce

Spinach & Goat Cheese Flatbread

Smoked Salmon Canapé on Rumpsteck  
with Caper Butter & Minced Red Onion

Olive Tapenade & Goat Cheese on Crostini

### "Masters"

\$27.00 per dozen

Antipasto Skewers

Apricots Filled with Goat Cheese & Pistachios

Asparagus in Crisp Pastry  
with Horseradish Mustard Dipping Sauce

Baby Red Potatoes with Crème Fraiche & Caviar

Balsamic Glazed Chicken with Fig Compote on Crostini

Beef Tenderloin with Horseradish Crème on Crostini

Caprese Skewers

Crostini with White Beans & Basil Marinated Shrimp

Duck & Apricot Satchel

Endive with Blue Cheese Spread & Walnuts

Goat Cheese Filled Dates, Wrapped in Prosciutto

Julienne Smoked Salmon, Lemon, Capers & Frisee on Endive

Marinated Feta & Olive Skewers

Mini Crab Cakes with Lemon Aioli

Mini Reuben Sandwiches

Mushroom Profiteroles

Peking Duck Roll with Plum Sauce

Penang Shrimp Roll

Petit Beef Wellington

Petit Chicken Wellington

Portobello Mushroom Puff

Pulled Pork with Sweet Onion Marmalade  
on Polenta Crostini

Roasted Red Pepper & Goat Cheese on Crostini

Scallops Wrapped in Bacon

Shrimp Wrapped in Pea Pods

Skewered Cheese Tortellini  
with Spinach Walnut Pesto

Strawberry & Brie Skewers