

Keeping It Casual with Sandwiches or Salads

Gourmet Sandwich Selections

The Sandwiches Featured Below May be Ordered Three Different Ways

- (1) **Self-Service Buffet Platters**.....\$10.00 per guest (6 order minimum per selection)
Includes sandwiches with your choice of individual assorted bags of Kettle Chips or red potato salad, pickle spears & choice of Otis Spunkmeyer Cookies or Brownies on single use serviceware (beverage not included), ideal for Drop-off Service (all disposable, University Catering delivers & sets up with no return for clearing) or Standard Delivery service (University Catering delivers, sets up & returns for clearing) for up to two hours.
**Please note service attendants may be required for an additional \$15.00 per attendant per hour due to space or event logistics.*
- Substitute cookies &/or brownies with another cookie or bar option from list below add \$.50 per guest
 - Substitute cookies &/or brownies with pie or cake from list below add \$1.50 per guest
 - For an upgrade to china service with glassware & standard linens for buffet tables, guest seating tables & napkins add \$3.50 per guest. (Price includes service attendants.)
- (2) **Gourmet Boxed**.....\$11.00 each (6 order minimum per selection)
Boxed sandwiches include original flavor Kettle Chips, whole fruit & beverage assortment of UConn Natural Spring Water, Coke, Diet Coke & Sprite. Add large chocolate chip cookie for an additional \$1.00 per guest.
Boxed sandwiches are designed for Drop-off Service (all disposable, University Catering delivers & sets up with no return for clearing). Due to final guest count or event logistics Standard Delivery service (University Catering delivers, sets up & for clearing) may be required.
- (3) **Full Service**.....\$15.00 per guest (20 guest minimum per selection)
Your choice of sandwich with pickle spear, choice of red potato salad, pasta salad, cucumber & red onion salad, tri-color slaw (Vinaigrette), or Creamy Coleslaw & choice of family style or plated dessert. Served by attendants on china with standard linen, iced water & choice of sweetened with lemon or unsweetened iced tea with lemon & sweeteners on the side or lemonade.
Additional \$2.00 per guest if guarantee is below the minimum.
Coffee service may be added for an additional \$1.00 per guest

Pesto Chicken

Breast of Chicken with Sliced Red Onion, Lettuce & Pesto Mayonnaise on Focaccia Bread

The Waldorf

Chicken Salad with Apples, Walnuts & Lettuce on a Sourdough Roll

Chicken Caesar Wrap

Julienne Chicken Breast with Chopped Romaine Lettuce, Shredded Parmesan Cheese & Caesar Dressing Served in a Spinach Wrap

The Cordon Blue

Chicken, Ham & Swiss Cheese with Honey Mustard & Lettuce on a Kaiser Roll

The Riviera

Turkey, Brie Cheese & Thinly Sliced Granny Smith Apple with Lettuce & Cranberry Mayonnaise on a Croissant

The Italian

Ham, Capicola, Genoa Salami, Provolone, Sliced Tomatoes, Shredded Lettuce, Onion, Italian Seasonings & Red Wine Vinaigrette on a Ciabatta Roll

Roast Beef and Red Pepper Sandwich

Sliced Roast Beef, Roasted Red Peppers, Monterey Jack Cheese, Lettuce & Tomato with Horseradish Mayonnaise on a Sourdough Roll

Italian Tuna Wrap

Albacore Tuna, Sun-Dried Tomatoes, Nicoise Olives, Red Onion, Capers, Olive Oil & Lemon Juice with Lettuce in a Sun-Dried Tomato Wrap

Gazpacho Sandwich

Grape Tomatoes, Cucumbers, Red Onion & Mozzarella Cheese with Lettuce, Red Wine Vinegar & Oil on a Whole Wheat Wrap

Tangier Wrap (Vegan)

Hummus & Tabbouleh with Romaine Lettuce, Julienned Cucumbers & Carrots in a Whole Wheat Wrap

Select Family Style or Served Dessert

- **Family Style** (Select Three)
Gourmet Filled Cookies, Assorted Otis Spunkmeyer Cookies, Lemon Bars, Macaroons, Chocolate Dipped Macaroons, Magic Bars, Butter Cookies, Brownies & Holiday Cookies (when available)
 - **Served** (Select One)
Pies: Apple, Blueberry, Cherry or Pumpkin
Cakes: Boston Cream, Double Chocolate, Carrot, Coconut Crème or Lemon Crème
 - Ice Cream "a la mode" UConn Dairy Bar Vanilla Ice Cream atop your individual dessert
- \$1.00 per guest** (minimum 20)

Please ask your Coordinator for Premium Dessert options if you do not see what you are looking for.

Keeping It Casual with Sandwiches or Salads

Old School Favorites

Classic Boxed Lunch..... \$8.00 per guest

Hard (Kaiser) Roll Sandwich with Original Kettle Chips, Condiments, Apple, Coke, Diet Coke, Sprite & UConn Natural Spring Water with Chef's Assortment of:

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegetarian with Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese

Add large Chocolate Chip Cookie for \$1.00 per guest

Wrap Boxed Lunch.....\$9.00 per guest

Wrap Sandwich with Original Kettle Chips, Condiments, Apple, Coke, Diet Coke, Sprite & UConn Natural Spring Water with Chef's Assortment of:

- Turkey with Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard
- Albacore Tuna Salad
- Vegetable with Hummus

Add large Chocolate Chip Cookie for \$1.00 per guest

Old School Sandwich Buffet Selections.....\$8.00 per guest

Buffet includes Sandwich Selection from below with your choice of individual assorted bags of Kettle Chips or Red Potato Salad, Pickle Spears, assorted Otis Spunkmeyer Cookies & Brownies, with Coke, Diet Coke, Sprite & UConn Natural Spring Water on single use serviceware, ideal for Drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) or Standard Delivery service (University Catering delivers, sets up & returns for clearing) for up to two hours.

**Please note: Service attendants may be required for an additional \$15.00 per attendant per hour due to space or event logistics. For an upgrade to china service with glassware & standard linens for buffet tables, guest seating tables & napkins add \$3.50 per guest. (Price includes service attendants.)*

20 Guest minimum per selection. Additional \$2.00 per guest if guarantee is below the minimum.

Select One Sandwich Variety:

Half Hard (Kaiser) Roll Sandwich Buffet with Chef's Assortment of:

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegetarian with Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese
- Condiments on the side

Croissant Sandwich Buffet

Chef's Assortment of Sandwiches cut in half with Condiments on the side

- Turkey, American Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegetarian with Lettuce, Tomato, Alfalfa Sprouts, Cucumber, Shredded Carrot, Red Pepper, Hummus, Swiss & American Cheese
- Condiments on the side

Wrap Sandwich Buffet

Chef's Assortment of Wrap Sandwiches cut in thirds

- Turkey with Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard
- Albacore Tuna Salad
- Vegetable with Hummus

Enhancements

- Mixed Greens Salad with Croutons, Italian & Ranch Dressings.....\$ 2.00 per guest
- Mesclun Greens with Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette.....\$ 2.00 per guest
- Traditional Caesar Salad.....\$ 2.00 per guest
- Cheese Tortellini Primavera with Pesto Salad.....\$ 2.50 per guest
- Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette Salad.....\$ 3.00 per guest
- Greek Orzo Salad.....\$ 2.50 per guest
- Seasonal Fruit Salad.....\$ 2.00 per guest
- Gazpacho.....\$18.00 per gallon
- Tomato Bisque & Tortellini with Oyster Crackers\$18.00 per gallon
- Butternut Bisque with Oyster Crackers\$18.00 per gallon
- Vegetarian Minestrone with Oyster Crackers & Parmesan Cheese on the side.....\$18.00 per gallon
- Vegetarian Chili with Crisp Tortilla Strips\$18.00 per gallon
- Home-style Chili with Crisp Tortilla Strips\$18.00 per gallon
- Mushroom Beef Barley Soup.....\$18.00 per gallon
- Chicken Orzo Soup.....\$18.00 per gallon
- Baked Ziti\$ 2.50 per guest
- Baked Macaroni & Cheese.....\$ 2.50 per guest
- Chicken, Broccoli & Ziti in a Garlic Cream Sauce.....\$ 4.00 per guest
- Substitute Cookies & Brownies with: Gourmet Filled Cookies, Lemon Bars, Macaroons, Chocolate Dipped Macaroons, Magic Bars, Butter Cookies, or Holiday Cookies (when available).....\$.50 per guest
- Substitute Cookies & Brownies with: Apple, Blueberry, Cherry, or Pumpkin Pie, Boston Cream, Double Chocolate, Carrot, Coconut Crème, or Lemon Crème Cake.....\$ 1.50 per guest
 - Vanilla Ice Cream "a la mode"\$1.00 per guest (minimum 20)
- House Coffee & Tea Service.....\$ 1.00 per guest

Chilled Platter Buffets

Our chilled platter buffets are designed for Drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) for up to 50 guests with single use serviceware, serving utensils, paper table covers & beverage selection of UConn Natural Spring Water, Coke, Diet Coke & Sprite. Events with a guest count above 50 may require Standard Delivery service (University Catering delivers, sets up & returns for clearing) or service attendant(s) at an additional fee of \$15.00 per staff per hour. For an upgrade to china service with linen & service attendants, add \$3.50 per guest. Time allotted for service is up to two hours.



Hearty Deli Buffet

- Roast Beef, Turkey, Ham & Albacore Tuna Salad
- American & Swiss Cheese
- Assorted Sliced Breads White & Whole Wheat Kaiser Rolls
- Sliced Red Onion, Lettuce, Tomato
- Condiments
- Pickle Spears
- Individual Assortment of Kettle Chips
- Otis Spunkmeyer Cookies
- **Choice of:** Potato or Pasta Salad

OPTIONAL - Substitute One Protein for Hummus

\$12.00 per guest (10 guest minimum)

Add Hummus (Vegan) \$4.00 per half pound

Petit Sandwich & Salad Buffet

- Petit Roast Beef & Blue Cheese on Country White
- Petit Turkey with Cranberry Chutney on Whole Wheat
- Petit Smoked Salmon, Avocado & Wasabi Cream Cheese on Pumpernickel
- Cheese Tortellini Primavera with Pesto Salad
- Caprese Salad
- Assorted Dessert Bites

\$15.00 per guest (20 guest minimum)

\$ 2.50 per guest if below the minimum

Light Deli Buffet

- Albacore Tuna, Egg, Seafood & Chicken Salads
- Cottage Cheese
- Lettuce, Tomato, Sliced Red Onions, Alfalfa Sprouts
- Assorted Sliced Breads, White & Whole Wheat Pitas
- Pickle Spears
- Individual Assortment of Kettle Chips
- Otis Spunkmeyer Cookies
- **Choice of:** Whole Fresh Fruit or Pasta Salad

OPTIONAL - Substitute One Protein for Hummus

\$12.50 per guest (10 guest minimum)

Add Hummus (Vegan) \$4.00 per half pound

Chilled "Surf & Turf Buffet"

- Mixed Greens with Balsamic Vinaigrette
- Grilled Salmon Medallions with Fresh Tarragon & Sherry Aioli
- Thin Sliced Rosemary-Peppercorn Tenderloin of Beef with Horseradish Cream
- Roasted Red Potato Salad
- Roasted Vegetable Salad
- Seasonal Fresh Fruit Salad
- Kalamata Olive & Sourdough Rolls with Butter & Margarine
- Plain & Chocolate Dipped Macaroons

\$20.00 per guest (20 guest minimum)

\$ 3.00 per guest if below the minimum

Custom Deli Buffet

Includes Condiments, Lettuce, Tomato, Sliced Red Onion & Pickle Spears

Select Two Breads:

- Assorted Sliced Breads
- White & Whole Wheat Kaiser Rolls
- Croissants
- Assorted Bakery Fresh Rolls (Sourdough & Kalamata Olive)
- White & Whole Wheat Pita
- Wraps

Select Four:

- Roast Turkey Breast
- Ham
- Roast Beef
- Genoa Salami
- Albacore Tuna Salad
- Seafood Salad
- Chicken Salad
- Egg Salad
- Hummus

Select Two Cheeses:

- American
- Natural Swiss
- Provolone
- Pepper Jack

Select One Salad:

- Mixed Greens with Croutons, Italian & Ranch Dressings
- Pasta
- Potato
- Creamy Cole Slaw
- Cucumber & Red Onion
- Fresh Mozzarella, Grape Tomato & Basil
- Fresh Fruit

Select One Dessert:

- Otis Spunkmeyer Cookies
- Brownies
- Plain & Chocolate Dipped Macaroons

\$14.00 per guest (20 guest minimum)

\$ 2.00 per guest if below the minimum

(Enhancement options on preceding page)

Entree Salad Selection

The Salads Featured Below May be Ordered Two Different Ways

- (1) Boxed Entrée Salads include a Breadstick, beverage selection of UConn Natural Spring Water, Coke, Diet Coke & Sprite, with large Chocolate Chip Cookie, Vinaigrettes & Dressings on the side. (We require a 10 order minimum per selection.) Boxed Salads are designed for Drop-off service (all disposable, University Catering delivers and sets up with no return for clearing). Due to final guest count or event logistics, Standard Delivery service (University Catering delivers, sets up, and for clearing) may be required. Additional \$2.50 per guest if below the minimum.
- (2) Served: For an additional \$5.00 per guest (20 Guest minimum/minimum 10 salads per selection). These salads can be served by attendants on china with standard linen, Bakery Rolls with Butter & Margarine, choice of family style or plated Dessert, Iced Water & choice of Sweetened with Lemon or Unsweetened Iced Tea with Lemon & Sweeteners or Lemonade.
Coffee service may be added for an additional \$1.00 per guest

Chicken Caesar Salad

Chicken Breast, Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing
\$8.50 per salad

Asian Chicken Salad

Julienne Grilled Chicken Breast, Red Cabbage, Shredded Carrots, Green Onions, Water Chestnuts, Red Peppers, Snow Peas & Chow Mein Noodles over Mixed Greens with Sesame Ginger Dressing
\$13.00 per salad

Santa Fe Chicken Salad

Lime-Marinated Chicken, Roasted Corn, Black Beans, Shredded Jack Cheese, Crisp Tortilla Strips, Tomato & Mixed Greens with Cilantro Vinaigrette
\$13.00 per salad

Cobb Salad

Chicken Breast, Avocado, Crumbled Blue Cheese, Bacon, Tomato, Hard Boiled Egg & Lettuce Tossed in Vinaigrette
\$13.00 per salad
with Lobster \$25.00 per salad

Steak Salad

Thinly Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Caramelized Shallots, Asparagus, Red Potato & Crumbled Gorgonzola with Balsamic Vinaigrette
\$22.00 per salad

Greek Salad

Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes, & Feta Cheese with Red Wine Vinaigrette
\$8.50 per salad

Nicoise Salad

Grilled Tuna over Mesclun Greens with New Potatoes, Red Onion, Tomato, Kalamata Olives, Hard-Boiled Egg & Green Beans with Herb Vinaigrette
\$20.00 per salad
with Salmon \$22.00 per salad

Thai Peanut Noodle Salad

Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions, & Cilantro with Spicy Peanut Dressing
\$10.00 per salad

Mesclun Salad

Mesclun Greens, Dried Cranberries & Walnuts with Balsamic Vinaigrette

\$8.50 per salad

Add Crumbled Gorgonzola \$1.00 per salad

Add Julienne Grilled Chicken Breast \$3.50 per salad

Select Family Style or Served Dessert

Family Style (*Select Three*)

- Gourmet Filled Cookies, Assorted Otis Spunkmeyer Cookies, Lemon Bars, Macaroons, Chocolate Dipped Macaroons, Magic Bars, Butter Cookies, Brownies, & Holiday Cookies (when available)
- **Served (*Select One*)**
 - Pies: Apple, Blueberry, Cherry, or Pumpkin
 - Cakes: Boston Cream, Double Chocolate, Carrot, Coconut Crème or Lemon Crème
 - Ice Cream "a la mode" Vanilla Ice Cream atop your individual dessert
\$1.00 per guest (minimum 20)

Please ask your Coordinator for Premium Dessert options if you do not see what you are looking for.

"Old School" Salad Buffet includes Bread Stick, One Salad & One Dessert, from the selections below:

Select One Salad:

- Chicken Caesar
- Greek
- Chef's Salad
- Garden Vegetable

Select One Dessert:

- Mini Brownies & Otis Spunkmeyer Cookies
- Plain & Chocolate Dipped Macaroons
- French Butter Cookies & Lemon Bars

\$8.50 per guest (10 Guest minimum)

- Add a Second Salad Selection.....\$ **3.00 per guest**
- Add Seasonal Fruit Salad.....\$ **2.00 per guest**
- Add Soup/Chili.....\$ **18.00 per gallon**
- Add Coke, Diet Coke, Sprite & UConn Natural Spring Water.....\$ **1.25 per guest**
- Add Lemon & Raspberry Dasani Water & UConn Natural Spring Water.....\$ **1.50 per guest**
- Add Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water.....\$ **1.75 per guest**