

Morning Breaks, Continentals & Breakfast Buffets

Morning Wake Up

Morning Breaks & Continental Packages are designed to be buffet style with Standard Delivery service (University Catering delivers, sets up and returns for clearing) for up to two hours on single use serviceware. Drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) is available upon request. 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. China service requires service attendants.

**Please note: service attendants may be required due to space or event logistics.*

Morning Break & Continental packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey.

20 Guest minimum unless otherwise noted. Additional \$1.00 per guest if guarantee is below the minimum.



Simply Coffee & Pastry

- Pastry of the Day (Chef's Selection)
\$2.75 per guest

UConn Continental

- Assortment of Danish & Mini Muffins
- Orange Juice & Iced Water
\$3.75 per guest
- *Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional \$.75 per guest*

Healthy Fix

- Granola Bars (Fruit, Trail Mix & Kashi)
- Individual Assorted Colombo Yogurts
- Seasonal Fresh Fruit Salad
- Orange Juice & Iced Water
\$5.75 per guest
- *Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional \$.75 per guest*

Husky Continental

Includes Seasonal Fresh Fruit Salad, Orange Juice & Iced Water
Select One:

- Danish Assortment
- Muffin Assortment
- Mini Muffin Assortment
- Fruit Strudel Stick Assortment
- Cinnamon Coffee Cake
- Tea Bread Assortment
- Scones Assortment
- Pecan Rolls
- Mini Plain Bagels with Regular & Light Cream Cheese, Butter, Margarine & Preserves
\$4.75 per guest
- *Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional \$.75 per guest*
- *Add \$.50 per guest for two varieties of Breakfast Pastries*
- *Add \$.50 per guest to substitute Chef's Assortment of Regular Size Bagels*

Breakfast on the Go

Our Boxed Continentals are designed for Drop-off service (all disposable, University Catering delivers and sets up with no return for clearing). Additional \$2.00 per guest if guarantee is below the minimum.

Bagel Smoked Salmon Sandwich

- Lox & Plain Bagel with Cream Cheese on the side, Tomato & Red Onion Sandwich
- Fresh Fruit Cup
- Assorted Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water
\$10.00 per guest (minimum 12)

Yogurt & Granola

- Individual Yogurt with Granola Bar
- Fresh Fruit Cup
- Assorted Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water
\$8.00 per guest (minimum 12)

Morning Breaks, Continentals & Breakfast Buffets

Breakfast & Brunch Buffets

Breakfast and brunch buffets are designed to be maintained by service staff for up to two hours. Your buffet selection also includes standard linens for the buffet & guest seating tables, single use serviceware, iced water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey. Upgrade to premium single use serviceware for an additional \$2.00 per guest. Upgrade to china service for an additional \$3.50 per guest. Pricing includes service attendants.

20 Guest minimum unless otherwise noted. Additional \$2.00 per guest if guarantee is below the minimum.



Traditional Breakfast

- Assorted Mini Scones & Mini Croissants with Butter, Margarine & Preserves
- Scrambled Eggs with Fresh Herbs
- Choice of Crispy Bacon or Sausage Links
- O'Brien Potatoes
 - Ketchup
- Seasonal Fresh Fruit Salad
- Orange Juice
- **\$8.50 per guest**
- *Add Choice of Jumbo Waffles, Pancakes or French Toast with Fresh Berries, Warm Local Maple Syrup, Butter & Margarine for an additional \$1.50 per guest*
- *Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional \$.75 per guest*
- *Add Assorted Sliced Breads & English Muffins with toaster for an additional \$.25 per guest*
- *Add \$.50 per guest both Bacon & Sausage*

Quiche or Frittata Buffet

- Choice of Crispy Bacon or Sausage Links
- O'Brien Potatoes
 - Ketchup
- Seasonal Fresh Fruit Salad
- Orange Juice
- Select Two:*
 - Traditional Quiche Lorraine
 - Spinach, Roasted Red Pepper & Feta Quiche
 - Broccoli & Mushroom with Cheese Quiche
 - Potato, Caramelized Onion & Gruyere Frittata
 - Zucchini, Diced Tomato & Fresh Basil Frittata
 - Sausage, Red Pepper & Mushroom Frittata
- **\$10.00 per guest**
- *Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional \$.75 per guest*
- *Add Assorted Sliced Breads & English Muffins with toaster for an additional \$.25 per guest*
- *For both Bacon & Sausage add an additional \$.50 per guest*

Breakfast Sandwich or Burrito Buffet

- Select One:*
- Breakfast Burrito with Peppers, Ham & Jack Cheese with Salsa Fresca on the side
 - O'Brien Potatoes
 - Ketchup
 - Seasonal Fresh Fruit Salad
 - Orange Juice
 - Croissant Egg Sandwich with Cheese
 - Choice of Ham or Bacon
 - O'Brien Potatoes
 - Ketchup
 - Seasonal Fresh Fruit Salad
 - Orange Juice
- \$9.00 per guest**
- *Substitute Bottled Juices (OJ, Apple & Cranberry) & UConn Natural Spring Water for an additional \$.75 per guest*

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Breakfast & Brunch Buffets

Breakfast & brunch buffets are designed to be maintained by service staff for up to two hours. Your buffet selection also includes standard linens for the buffet & guest seating tables, single use serviceware, iced water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey. Upgrade to premium single use serviceware for an additional \$2.00 per guest. Upgrade to china buffet service for an additional \$3.50 per guest. Upgrade to Executive Service for an additional \$5.00 per guest. Pricing includes service attendants.

20 Guest minimum unless otherwise noted. Additional \$2.00 per guest if guarantee is below the minimum.



University Brunch

Includes Orange Juice, Lemonade & Sweetened Iced Tea

\$22.50 per guest

(minimum 50 guests)

Breakfast Pastry & Breads

Select Three:

- Danish Assortment
- Mini Muffins Assortment
- Fruit Strudel Sticks Assortment
- Cinnamon Coffee Cake
- Tea Bread Assortment
- Mini Scones
- Mini Croissants with Butter, Margarine & Preserves
- Pecan Rolls
- Sticky Buns
- Dinner Roll Assortment with Butter & Margarine
- Biscuits with Butter & Margarine
- Focaccia
- Mini Plain Bagels with Regular & Light Cream Cheese, Butter, Margarine & Preserves

Salads & Sides

Select Three:

- Seasonal Fresh Fruit Salad
- Traditional Caesar Salad
- Mixed Green Salad with Croutons, Italian & Ranch Dressings
- Cheese Tortellini Primavera with Pesto Salad
- Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette
- Crispy Bacon & Sausage Links
- O'Brien Potatoes
 - Ketchup
- Scalloped Potatoes
- Roasted Fingerling Potatoes
- Yogurt Bar
 - Bowls of Plain & Sweetened Vanilla Yogurt Accompanied by Granola, Raisins & Local Honey

Entrées

Select Three:

- Scrambled Eggs with Fresh Herbs
- Traditional Quiche Lorraine
- Potato, Caramelized Onion & Gruyere Frittata
- Zucchini, Diced Tomato & Fresh Basil Frittata
- Breakfast Burrito with Cheese, Scrambled Eggs & Salsa Fresca on the side
- Jumbo Waffles or French Toast with Fresh Berries & Warm Maple Syrup
- Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
 - Parmesan Cheese
 - Crushed Red Pepper Flakes
- Stuffed Shells with Marinara or Florentine Sauce
 - Parmesan Cheese
 - Crushed Red Pepper Flakes
- Chicken, Broccoli & Ziti in a Garlic Cream Sauce
- Chicken Cacciatore
- Lemon Pepper Chicken
- Mediterranean Stuffed Chicken
- Beef Stroganoff with Egg Noodles
- Guinness Beef Stew
- Blackened Catfish with Tartar Sauce & Lemon Wedges

Morning Breaks, Continentals & Breakfast Buffets

Enhance your Breakfast or Brunch Buffet

Omelet Station

Our Uniformed Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.

\$5.50 per guest

(25 Guest minimum)

(1 chef per 25 - 50 guests for up to two hours at \$25.00 per chef per hour)

Chef Carved Pit Ham

Our Uniformed Chefs will carve to order your Apricot Orange Glazed Ham Accompanied by Grain, Honey Dijon & Horseradish Mustard Trio with Petit Rolls.

\$4.50 per guest

(25 Guest minimum)

(1 chef per carving station for up to two hours at \$25.00 per chef per hour)

Chef Carved Turkey

Our Uniformed Chefs will carve to order Roasted Turkey Accompanied by Cranberry Orange Relish, Cranberry Aioli & Honey Dijon Mustard with Petit Rolls.

\$4.50 per guest

(25 Guest minimum)

(1 chef per carving station for up to two hours at \$25.00 per chef per hour)

Chef Carved Beef Sirloin

Our Uniformed Chefs will carve to order Beef Sirloin Accompanied by Horseradish Aioli & Horseradish Mustard with Petit Rolls.

\$6.50 per guest

\$9.50 per guest for Beef Tenderloin

(25 Guest minimum)

(1 chef per carving station for up to two hours at \$25.00 per chef per hour)

Belgian Waffle Station

Our Uniformed Chefs will prepare Belgian Waffles-to-Order, Toppings Accompanied by Seasonal Berries, Whipped Cream & Warm Local Maple Syrup

\$6.50 per guest

(25 Guest minimum)

(1 chef per 25-50 guests for up to two hours at \$25.00 per chef per hour)

Savory Croissant Pudding

Breakfast Casserole with Eggs, Sausage & Cheese
\$32.00 per order (serves 24-30 guests)

Peach French Toast Pudding

Classic French toast Topped with Peaches Prior to Baking. Accompanied by Vanilla Yogurt & Maple Syrup
\$32.00 per order (serves 24-30 guests)

Frittatas

- Potato, Caramelized Onion & Gruyere
 - Zucchini, Diced Tomato & Fresh Basil
 - Sausage, Red Pepper & Mushroom
- \$25.00 each** (serves 12)

Quiche

- Traditional Lorraine
 - Spinach, Roasted Red Pepper & Feta
 - Broccoli & Mushroom with Cheese
- \$15.00 each** (serves 8)

Granola Bars

- Kashi
 - NutriGrain
 - Nature Valley
- \$1.50 each**

Yogurt

Individual Assorted Colombo Yogurts
\$1.75 each

Yogurt Bar

Bowls of Plain & Sweetened Vanilla Yogurt Accompanied by Granola, Raisins & Local Honey
\$6.00 per guest a la carte (10 Guest minimum)
\$3.50 per guest enhancement (10 Guest minimum)

Cereal

Assorted Individual Kellogg Cold Cereals Served with Lowfat & Nonfat milk
\$2.00 each (12 Guest minimum)

Assorted Kashi Individual Hot Oatmeal
\$2.00 each (12 Guest minimum)

Fruit

Whole Fresh Fruit
\$1.00 per piece

Fruit Skewers

Cantaloupe, Pineapple, Strawberries, Honeydew & Watermelon
\$15.00 per dozen

Add Honey Lime Yogurt Dip \$2.50 per dozen

Seasonal Fresh Cut Fruit Platter

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

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Enhance your Breakfast or Brunch Buffet

A la Carte Breakfast Pastry Selections

Bakery Selections are designed to enhance your buffet or may be ordered alone. Menu selections include single use serviceware ideal for Drop-off service (all disposable, University Catering delivers and sets up with no return for clearing) or "Standard Delivery" service (University Catering delivers, sets up & for clearing) for up to two hours. 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. China service requires service attendants.

**Please note: Service attendants may be required due to space or event logistics.*

Bagels

with Regular & Light Cream Cheese, Butter, Margarine, Peanut Butter & Preserves

- Small (Plain Only).....\$12.00 per dozen
- Regular (Chef's Assortment).....\$16.00 per dozen
- Add Vegetable or Strawberry Cream Cheese Spread.....\$ 3.50 per half pound
- Add Lox Spread.....\$ 6.00 per half pound
- Add Hummus (Vegan).....\$ 4.00 per half pound

Lox and Bagel Display

Imported Smoked Salmon with Sliced Red Onion, Capers, Tomatoes, Whipped Cream Cheese & One Dozen Chef's Assortment Bagels.....\$ 8.50 per guest (minimum 12)

Breakfast Pastry

Breakfast Pastry of the Day

- Chef's Choice with Appropriate Condiments.....\$10.00 per dozen

Danish

- Chef's Assortment May Include: Apple, Apricot, Blueberry, Cheese or Raspberry Filling.....\$18.00 per dozen

Muffins

- Chef's Assortment May Include: Blueberry, Chocolate Chip, Cinnamon Chip, Corn, Cranberry Nut, Glorious Morning (Carrot), Granny Apple, Poppy, Pumpkin (seasonal) or Raspberry Nut Crunch
 - Mini.....\$ 6.00 per dozen
 - Regular.....\$10.00 per dozen

Croissants

Served with Strawberry Preserves

- Mini.....\$14.00 per dozen
- Regular.....\$22.00 per dozen

Scones

Chef's Assortment May Include: Blueberry, Cinnamon or Raspberry White Chocolate. Served with Butter, Margarine & Preserves

- Mini.....\$14.00 per dozen
- Regular.....\$22.00 per dozen

Fruit Strudel Sticks

- Chef's Assortment May Include: Apple, Blueberry or Raspberry.....\$17.50 per dozen

Pecan Rolls.....\$22.00 per dozen

Sticky Buns.....\$18.00 per dozen

Cinnamon Coffee Cake.....\$15.00 per order (serves 48)

Apple or Blueberry Coffee Cake.....\$20.00 per order (serves 48)

Tea Bread

- Banana Nut
- Lemon
- Zucchini Nut
- Pumpkin (Seasonal)
- Peach Melba
- Cranberry Orange Nut
- Triple Berry

\$9.50 per loaf (serves 10)

Add butter & margarine - \$1.50 per loaf