

Budget-Minded Buffets

These meals are exclusively for UConn Departments & Officially Registered Student Organizations during normal catering operating hours on Monday through Friday, 11:00am – 7:00pm at our in-house Catering facilities: Rome Commons Ballroom, Shippee Dining Room & the Student Union Ballroom.

Budget-Minded Buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, your choice of one salad, one entrée, one dessert, dinner roll assortment with butter & margarine, 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. An upgrade to Executive Service (plated & served first course, entrée on buffet, family-style dessert, & simple bud vases) may be added at \$5.00 per guest. Pricing includes service attendants.

20 Guest minimum. Additional \$2.00 per guest if guarantee is below the minimum.
Chef's Choice Vegetarian available upon request. Please specify quantity needed.



Select One Salad
Traditional Caesar Salad
Mixed Greens Salad
with Croutons, Italian & Ranch
Dressings

Select One Dessert
Mini Brownies
Otis Spunkmeyer Cookies
Rice Crispy Treats
French Butter Cookies

Select One

Cheese Manicotti, Chef's Choice Seasonal Vegetable & Garlic Bread

Marinated Pork Loin with Caramelized Sweet Potato & Chef's Choice Seasonal Vegetable

Lemon Pepper Chicken with Orzo Pilaf & Chef's Choice Seasonal Vegetable

Broccoli Cheese Stuffed Chicken with Herb Roasted Potatoes & Chef's Choice Seasonal Vegetable

Chicken, Broccoli & Ziti in a Garlic Cream Sauce with Chef's Choice Seasonal Vegetable

Chicken, Beef or Tofu Stir-Fry with Orange Scented Jasmine Rice

Cheese & Chicken Enchiladas with Spanish Rice & Refried Beans

Guinness Beef Stew with Biscuits

Italian Meatloaf with Pesto Mashed Potatoes & Chef's Choice Seasonal Vegetable

Tofu Curry with Thai Vegetables & Lime-Curried Basmati Rice

\$12.50 per guest

Add an additional entrée - \$6.00 per guest

Substitute Lemonade & Sweetened Iced Tea with Lemon for Coffee - No additional charge

Add Lemonade & Sweetened Iced Tea - \$.50 per guest

After hours or non-in-house location - \$2.50 per guest

Over-time fee for exceeding service hours - \$1.50 per guest

Themed Buffets

Our themed buffets are designed to be maintained by service staff for up to two hours on lunch events or three hours for dinner. Your buffet selection 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. An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at \$5.00 per guest. Pricing includes service attendants.

20 Guest minimum. Additional \$2.00 per guest if guarantee is below the minimum.
\$1.50 per guest over-time fee for exceeding service hours

Vegetarian Pasta Buffet

- Breadstick
- Caesar Salad
- Roasted Seasonal Vegetables
- Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese

Select One:

- Carrot Cake
- German Chocolate Cake

\$13.50 per guest

Add Chicken Parmesan or Chicken Cacciatore.....\$ 6.00 per guest

Italian Buffet

- Garlic Bread & Focaccia
 - Antipasto Salad
 - Italian Green Beans
- Select One:*
- Sausage, Peppers & Onions with Kalamata Olive Polenta
 - Chicken Parmesan & Stuffed Shells with Florentine Sauce
 - Lasagna with Meat, Cheese or Vegetable Filling
 - Baked Stuffed Sole Florentine with Orecchiette Pasta, Peas & Prosciutto
 - Cracked Pepper & Parmesan Cheese
 - Seasonal Fresh Fruit Salad

Select One:

- Tiramisu
- Cannoli

\$18.75 per guest

Add an additional entree combination.....\$ 4.50 per guest

Taste of Bombay

- Nan Bread
- Cucumber Raita
- Vegetable Korma
- Chana Masala
- Basmati Rice
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam & Herbed Yogurt Sauce
- Sultani Kheer

\$23.50 per guest

Taste of San Juan

- Rolls with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian Dressing
- Arroz con Pollo
- Pernil with Arroz con Gandules
- Fried Plantains

Select One:

- Arroz con Dulce
- Flan

\$16.50 per guest

Substitute Tres Leches Cake.....\$ 3.50 per guest

Mediterranean Buffet

- Hummus with Pita Triangles
 - Classic Greek Salad with Vinaigrette
 - Spanakopita
- Select One:*
- Lemon-Oregano Chicken
 - Grilled Chicken w/Tomato & Fennel
 - Moroccan Beef

- Israeli Couscous
- Apricot Bars

\$23.50 per guest

Add an additional entree.....\$ 6.00 per guest

Substitute Baklava.....\$ 3.50 per guest

Southern Comfort Buffet

- Mini Corn Muffins with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings

Select One:

- Jack Daniels Marinated BBQ Ribs
- Fried Chicken

- Macaroni & Cheese
- Candied Yams
- Collard Greens

- Warm Peach Cobbler with Whipped Topping

\$23.50 per guest

Add an additional entree.....\$ 5.00 per guest

Add Dairy Bar Vanilla Ice Cream.....\$ 1.00 per guest

Themed Buffets

Asian Buffet

- Steamed Vegetable Potstickers
 - Sweet & Sour, Hot Mustard & Soy Sauce
 - Thai Peanut Noodle Salad
 - *Select One:*
 - Stir-Fried Beef & Broccoli
 - Sesame-Orange Chicken
 - Vegetable Stir-Fry with Tofu
 - Pork Chow Mein
 - *Select One:*
 - Steamed Basmati Rice
 - Vegetable Fried Rice
 - Fortune Cookies & Almond Cookies
- \$16.50 per guest**
Add an additional entree.....\$ 5.00 per guest

Southwest Buffet

- *Select One:*
 - Cheese Enchiladas
 - Chicken Fajitas
 - Peppers & Onions
 - Warm Flour Tortillas
 - Beef Fajitas
 - Peppers & Onions
 - Warm Flour Tortillas
 - Vegetable Fajitas
 - Peppers & Onions
 - Warm Flour Tortillas
 - Beef Tacos
 - Corn Taco Shells
 - Mexican Rice
 - *Select One:*
 - Black Bean & Roasted Corn Salad
 - Vegetarian Refried Beans
 - Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa
 - Tri-Color Tortilla Chips
 - Apple Crispito with Cinnamon & Sugar
- \$17.50 per guest**
Add an additional entree.....\$ 5.00 per guest

Thanksgiving Year-Round Buffet

- Dinner Roll Assortment with Butter & Margarine
 - Mesclun Greens, Dried Cranberries & Spiced Walnuts with Balsamic Vinaigrette
 - Sliced, Slow Roasted Turkey Breast with Gravy
 - Traditional Bread Stuffing
 - *Select One:*
 - Candied Yams
 - Broccoli Au Gratin
 - Corn Casserole
 - Peas & Carrots
 - Mashed Potatoes
 - Cranberry Orange Relish
 - Apple & Pumpkin Pie with Whipped Topping
- \$15.00 per guest**
Add an additional side.....\$ 2.00 per guest

Island Luau Buffet

- Hawaiian Sweet Bread with Butter & Margarine
 - Mixed Greens Salad with Ginger-Soy Dressing
 - Pineapple Coleslaw
 - *Select One:*
 - Teriyaki Glazed Chicken with Pineapple Mango Relish
 - Kalua Pork
 - Grilled Mahi Mahi with Tropical Salsa
 - Crisp Vegetarian Spring Rolls
 - Sweet & Sour, Hot Mustard & Soy Sauce
 - Sticky Rice
 - Macadamia Nut Cookies or Coconut Cream Pie
- \$21.50 per guest**
Add an additional entree.....\$ 6.00 per guest

Barbecues

Barbecue Buffets

Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serviceware & standard linens for the buffet. Upgrade to premium single use serviceware for an additional \$2.00 per guest. Upgrade to china service with disposable cups & paper napkins, add \$3.50 per guest.

\$5.00 per 54" x 114" tablecloth (fits 6' or 8' banquet table)
 \$9.00 per 90" x 90" tablecloth (fits 5' or 6' round table)

100 Guest minimum. Additional \$2.50 per guest if guarantee is below the minimum.
 \$1.50 per guest over-time fee for exceeding service hours



Backyard Barbecue

- ¼lb Hamburgers with Buns
- Veggie Burgers with Buns
 - Available on request
- All-Beef Hot-dogs with Rolls
- Condiments and Garnish
 - Sliced American Cheese
 - Ketchup, Mustard & Relish
 - Lettuce, Sliced Tomato, Diced Onion & Pickle Spears
 - Chili
 - Sauerkraut
- Select Two Sides:*
 - Baked Beans
 - Potato Salad
 - Corn on the Cob
 - Pasta Salad
 - Coleslaw
- Individual Bags of Assorted Kettle Chips
- Watermelon
- Coke, Diet Coke, Sprite & UConn Natural Spring Water
\$9.95 per guest
 - Add BBQ Chicken Drumsticks.....\$ 1.25 per guest
 - Add Boneless Chicken Breast.....\$ 3.50 per guest
 - Additional sides.....\$ 2.00 per guest,
per side
- Substitute Sweetened Iced Tea or Lemonade.....\$.75 per guest

Grilled Surf & Turf

- Rib Eye Steaks with Steak Sauce
- Swordfish Steaks with Lemon Wedges
- Vegetable Brochettes
- Select Two Sides:*
 - Baked Beans
 - Potato Salad
 - Corn on the Cob
 - Pasta Salad
 - Coleslaw
 - Mixed Greens Salad with Croutons, Ranch & Italian Dressings
 - Corn & Tomato Salad
- Sourdough Rolls with Butter & Margarine
- Watermelon Basket filled with Fresh Fruit Salad
- Coke, Diet Coke, Sprite & UConn Natural Spring Water
\$32.50 per guest
 - Additional Sides.....\$ 2.00 per guest,
per side

Southern Style Barbecue

- Select Two Entrees*
- Blackened Catfish with Tartar Sauce & Lemon Wedges
 - Andouille Sausage with Peppers, Onions, Torpedo Rolls & Spicy Brown Mustard
 - Pork Ribs with Bourbon Mustard BBQ Sauce
 - Grilled Sweet Potatoes
- Select One:*
- Red Onion & Cucumber Salad
 - Hoppin' John
 - Macaroni with Ham
 - Sweet Slaw
 - Carolina Slaw
- Mini Corn Muffins with Butter & Margarine
 - Pecan Pie & Key Lime Pie
 - Sweetened Iced Tea & Lemonade
\$21.50 per guest
 - Add an additional entrée.....\$ 5.00 per guest
 - Additional sides.....\$ 2.00 per guest,
per side
- Substitute Coke, Diet Coke, Sprite & UConn
 Natural Spring Water.....**No additional charge**

New England Clam Bake

- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine
- Steamed Mussels with Drawn Butter
- Steamed Lobster with Drawn Butter & Lemon Wedges
- BBQ Chicken Quarters
- Select Two Sides:*
 - Coleslaw
 - Corn on the Cob
 - Boiled New Potatoes
 - Mixed Greens Salad with Croutons, Ranch & Italian Dressings
- Apple Pie & Cherry Pie
- Coke, Diet Coke, Sprite & UConn Natural Spring Water

MARKET PRICE

- Add Grilled Rib Eye Steaks.....\$ 8.50 per guest
- Add Chorizo.....\$ 6.50 per guest
- Add Sweet Italian Sausage.....\$ 2.50 per guest
- Add Vegetable Brochettes.....\$ 3.50 per guest
- Additional sides.....\$ 2.00 per guest,
per side
- Substitute Strawberry Shortcake.....\$.75 per guest
- Substitute Sweetened Iced Tea or Lemonade..\$.75 per guest

Custom Hot Buffet Selections

Hot buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, your choice of one salad, one poultry, meat or seafood entrée & one vegetarian entrée with chef's pairing of vegetable & starch, one dessert, dinner roll assortment with butter & margarine, 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. An upgrade to executive service (plated & served first course, entrée on buffet, family-style, buffet, or served dessert & simple bud vases) may be added at \$5.00 per guest. Pricing includes service attendants.

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



Select One House Salad

- Traditional Caesar Salad
- Mixed Greens Salad with Croutons, Italian & Ranch Dressings
- Mesclun Greens with Spiced Pecans, Dried Cranberries & Balsamic Vinaigrette
- Baby Spinach with Feta Cheese, Red Onion, Kalamata Olives & Red Wine Vinaigrette
- Add a Second Salad Selection.....\$ 2.00 per guest

Optional Premium Selections

- Antipasto Salad
- Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette Salad
- Roasted Vegetable Salad
- Sicilian-Style Eggplant Caponata
- Wheat Berry Waldorf Salad
- Fennel & Lemon Green Bean Salad
 - Substitute your House Salad Selection.....\$ 2.50 per guest
 - Add Premium Selection.....\$ 3.50 per guest

Select One Entrée

Poultry

Chicken Parmigianino.....	\$20.00 per guest
Chicken Teriyaki.....	\$20.00 per guest
Pineapple Ginger Chicken.....	\$20.00 per guest
Lemon Pepper Chicken with Lemon Sauce.....	\$20.00 per guest
Chicken Chardonnay with Artichoke White Wine Sauce.....	\$22.50 per guest
Balsamic-Glazed Roast Chicken Quarters.....	\$24.00 per guest
Chicken Rollatini Filled with Spinach, Goat Cheese & Ham.....	\$26.00 per guest
Chicken Veronique.....	\$26.00 per guest
Chicken Saltimbocca with Sage Cream Sauce.....	\$26.00 per guest
Chicken Cordon Blue with Parmesan Cream Sauce.....	\$26.00 per guest
Herb Bread Stuffed Chicken with Gravy.....	\$26.00 per guest
Mediterranean Stuffed Chicken with Lemon Caper Sauce.....	\$26.00 per guest
Sliced Roast Turkey with Gravy & Cranberry Sauce.....	\$18.00 per guest
<i>Chef Carved.....</i>	<i>\$25.00 per Chef per hour</i>
Turkey Scallopini a la Picatta.....	\$22.00 per guest
Turkey & Sweet Potato Shepherd's Pie.....	\$22.00 per guest

Custom Hot Buffet Selections

Beef, Veal & Pork

Classic Italian Lasagna.....	\$20.00 per guest
Meatloaf with Tomato Gravy.....	\$22.00 per guest
Beef Shepherd's Pie with Horseradish Mashed Potatoes.....	\$24.00 per guest
Beef Bourguignon.....	\$26.00 per guest
Sliced Roast Sirloin with Burgundy Mushroom Sauce.....	\$28.00 per guest
<i>Chef Carved.....</i>	<i>\$25.00 per Chef per hour</i>
Sliced Roast Prime Rib Au Jus.....	\$30.00 per guest
<i>Chef Carved.....</i>	<i>\$25.00 per Chef per hour</i>
Sliced Roast Mustard & Pepper Encrusted Tenderloin of Beef.....	\$32.00 per guest
<i>Chef Carved.....</i>	<i>\$25.00 per Chef per hour</i>
Ossobuco Ragù with Gremolata.....	\$30.00 per guest
Veal Marsala.....	\$30.00 per guest
Moroccan Lamb.....	\$24.00 per guest
Sliced Roast Pork with Fennel & Cider Gravy.....	\$28.00 per guest
<i>Chef Carved.....</i>	<i>\$25.00 per Chef per hour</i>
Sliced Roast Pork with Fig & Port Sauce.....	\$28.00 per guest
<i>Chef Carved.....</i>	<i>\$25.00 per Chef per hour</i>

Seafood

Baked Stuffed Sole with Florentine Sauce.....	\$20.00 per guest
Roast Lemon Pepper Cod.....	\$28.00 per guest
Moroccan-Style Tilapia with Cumin, Mango & Cilantro.....	\$26.00 per guest
Braised Halibut.....	\$28.00 per guest
Mediterranean Style Braised Salmon.....	\$26.00 per guest
Salmon over Creamed Leeks with Apple Butter Sauce.....	\$28.00 per guest
Crab Cakes with Tomato Jam.....	\$26.00 per guest
Cod Cakes with Lemony Tartar Sauce.....	\$26.00 per guest

Additional Entrée Selection \$6.00 per guest

Select One Vegetarian Entrée:

- | | |
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| <ul style="list-style-type: none"> • Baked Penne with Five Cheeses • Penne Broccoli Alfredo • Penne Napolitano • Pasta Primavera • Penne with Sundried Tomatoes, Spinach, Garlic & Olive Oil (Vegan) • Pastitso | <ul style="list-style-type: none"> • Vegetable Lasagna • Eggplant Rollatini • Spanakopita • Farfalle with Zucchini & Parsley-Almond Pesto • Moussaka (Vegan) • Jambalaya (Vegan) |
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Select One Dessert:

Warm Apple Crisp with Whipped Topping

Pies

Apple, Blueberry, Cherry or Pumpkin with Whipped Topping

Cakes

Boston Cream, Double Chocolate, Carrot, Coconut Crème, Lemon Crème or Cheesecake with Strawberries

UConn Dairy Bar Ice Cream "a la mode" \$1.00 per guest

OR

Select Three:

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> • Gourmet Filled Cookies • Assorted Otis Spunkmeyer Cookies • Lemon Bars • Macaroons • Chocolate Dipped Macaroons | <ul style="list-style-type: none"> • Magic Bars • French Butter Cookies • Brownies • Holiday Cookies (Seasonal) |
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Premium Selections: Please consult your Coordinator on availability and pricing.