



UTEC Event Catering Menu

Breakfast

Bagel platter – Assorted bagels, cream cheese, tomato, red onion.
Small (feeds 10 people): \$40 / Large (feeds 20 people): \$75

Assorted muffins, scones, and breakfast breads.
Small (feeds 10-12 people): \$40 / Large (feeds 20-25 people): \$75

Fresh fruit salad
Small bowl (feeds 10-12 people): \$30 / Large bowl (feeds 20-25 people): \$55

Baked Egg Frittata - with onions, peppers, tomatoes and fresh herbs
\$5/person

Home fries
Half-pan (serves 10-12 people): \$20 / Whole pan (serves 20-25 people): \$35

Sandwiches

Small Sandwich Platter (serves 10 people, choice of up to 2 kinds of sandwiches): \$60
with 10 bags of chips - \$70
with chips and one salad/side dish for 10 people - \$95

Large Sandwich Platter (serves 20 people, choice of up to 3 kinds of sandwiches): \$110
with 20 bags of chips - \$130
with chips and one salad/side dish for 20 people - \$180

Boxed Lunches: \$10.50 each, minimum of 10 lunches per order. Choose up to 3 kinds of sandwiches per order, or up to four kinds for orders of 25 lunches or more. Each boxed lunch includes: sandwich; chips, curdito (Dominican-style coleslaw); brownie or cookie; bottled water.

Sandwich Options

Bread choices (except for Banh Mi): sourdough, wheat, ciabatta roll, or wrap

Chicken salad: with red onion, celery, red grapes, herbed mayo

Tuna salad: with capers, olives, celery, red onions, herbed mayo

BLT: bacon, lettuce, tomato, herbed mayo

Smoked turkey breast: with Swiss or cheddar, lettuce, tomato, herbed mayo

Ham and Cheese: with Swiss or cheddar, lettuce, tomato, herbed mayo

Veggie: Hummus, cucumber, sweet peppers, and sprouts (vegan)

Spiced Pork Banh Mi: served on a baguette, with pickled carrot and daikon, cilantro and spicy mayo; vegetarian banh mi is available with 5-spice baked tofu

Salads

Small bowl (serves up to 10 people): \$35. Large Bowl (serves up to 20 people) \$60

Caesar Salad: romaine, croutons, parmesan

House Salad: fresh greens, seasonal veggies, choice of dressings

Asian salad: Napa cabbage, carrots, cucumbers, sweet peppers, bean sprouts, and soy-ginger vinaigrette

Classic potato salad: red onion, celery, chopped egg and herbed mayo

Sesame Noodle salad: noodles with shredded carrots, sweet peppers, edamame and bean sprouts, sesame-ginger vinaigrette

Currito: Dominican pickled cabbage slaw with carrots, and onion

Add grilled chicken to any salad: \$20 (small bowl), \$35 (large bowl)

Soups

\$5/person, event pricing (full servings). \$12/quart

Winter squash Bisque (vegetarian)

Vegetarian Black bean Chili

Portuguese White bean, kale and chorizo

Thai curry soup with red lentils and coconut milk (vegan)

Minestrone (vegetarian or with chicken)

Split pea with ham

Corn chowder with bacon

Potato leek (vegetarian)

Roast potato and cheddar with bacon

Appetizers/Hors d'oeuvres

Assorted crostini platter: \$40. Approximately 40 pieces; choose 2 kinds per platter.

- Goat cheese and roasted peppers
- Chicken salad
- Tuna salad
- Cream cheese and smoked trout
- Olive tapenade
- Roasted beet and feta cheese

Fruit and cheese platter with crackers and breads: (serves approximately 15 people): \$40

Mini phyllo tartlets with swiss chard and feta: \$60 per platter (45 pieces per platter)

Stuffed mushrooms with herbed goat cheese: \$75 per pan (40-50 pieces per pan)

Cucumber rounds with curried deviled egg filling: \$50 per platter (45 pieces per platter)

Pork/beef meatballs with herbed tomato sauce: \$45 - ½ pan (30 pieces) / \$80 - full pan (60 pieces)

Citrus marinated shrimp cocktail: \$2.00/piece, minimum 40 pieces.

Mediterranean display: Hummus, pita, olives, stuffed grape leaves, grilled vegetables

Small platter - \$60 (feeds 10-15 people) / Large Platter: \$110 (feeds 20-30 people)

Southwestern display: Salsa, guacamole, black bean dip, tortilla chips

Small platter - \$45 (feeds 10-15 people) / Large platter: \$75 (feeds 25-30 people)

Lunch or Dinner Buffets: Minimum 20 people

The following are a sample of our on-site buffet options and price levels. This pricing includes buffet service staff, and your choice of disposable paper goods and flatware or ceramic dishes and steel flatware. Rental of glassware is additional. Please contact us for additional menu options.

Pasta buffet: \$19/person

Any two of our Pastas; Caesar Salad or Seasonal salad with choice of dressings; garlic bread.

Add meatballs, sausage or chicken for \$1.50 per person. Add shrimp for \$3.00 per person.

Italian buffet: \$23/person

Any pasta; chicken with lemon-caper sauce, chicken with sherry mushroom sauce, or Italian sausages with peppers and onions; Caesar or seasonal green salad; garlic bread.

Asian Buffet: \$17/person

Stir-fried vegetables; rice; Asian salad or Sesame Noodle salad.

Add chicken or pork to the stir-fry for \$1.50/person. Add beef or shrimp to the stir fry for \$3.00/person.

Add an Entrée of Teriyaki chicken breast for \$5/person. Add teriyaki salmon filets for \$7/person.

Standard Buffets:

Choice of 2 entrees from the list, any salad, two side dishes, and dinner rolls: \$36/person

Choice of 1 entrée, any pasta, any salad, one side dish and garlic bread or dinner rolls: \$26/person

Choice of 2 entrees, any pasta, any salad, two side dishes and garlic bread or dinner rolls: \$43/person

Pastas

Macaroni & cheese: cheddar, Parmesan and Fontina, topped with herbed bread crumbs

Baked Ziti with 3 cheeses (Ricotta, Mozzarella and Parmesan), herbed tomato sauce

Penne pasta with marinara, with or without sautéed seasonal vegetables

Bowtie pasta with fresh basil and walnut pesto, with or without seasonal vegetables

Bowtie pasta with olive oil poached tomatoes, fresh basil, greens, and feta cheese

Penne pasta with roasted butternut squash, caramelized onions, sage, walnuts, brown butter

Entrées

Herb-crusted roast pork loin with caramelized apples

Chicken Provençal: braised boneless chicken thighs with onions, peppers, tomato and olives

Baked stuffed haddock with herbed bread crumbs, white wine, and lemon

Teriyaki glazed salmon filet

Salmon filet with dill cream

Baked stuffed seasonal squash with mushrooms, Fontina cheese, fresh herbs and bread crumbs

Baked peppers stuffed with quinoa and roasted seasonal vegetables

Cuban-style roasted pork shoulder

Italian sausages with peppers and onions

Teriyaki glazed chicken breast

Chicken breast with sherry-mushroom sauce

Chicken breast with lemon caper sauce

Roast sirloin of beef with mushroom gravy – add \$10/person

Roast beef tenderloin with mushroom gravy, add \$15/person

Barbecue baby back ribs with house made BBQ sauce -add \$8/person

Sides

Mashed potatoes
Whipped sweet potatoes
Jasmine rice
Wild rice pilaf
Penne or bowtie pasta with herbed butter or olive oil
Roasted seasonal vegetables
Braised local greens (in season)
Black beans and rice
Cornbread
Coleslaw or curdito (Dominican style coleslaw with pineapple vinaigrette)
Roasted new potatoes
Cumin roasted sweet potatoes
Baked beans
Corn on the cob (seasonal)
Roasted brussel sprouts (seasonal)
Roasted asparagus (seasonal) add \$2/person

Desserts

Cookie plate: small (30 cookies) - \$45 / large (60 cookies) - \$80
chocolate chip, oatmeal, molasses-ginger, peanut butter, snickerdoodle
*assortment will be provided unless specified upon ordering

Brownies - ½ batch: \$20 (serves 9-12 people) / full batch: \$35 (serves 18-24 people)

Apple Carrot cake with Maple cream cheese frosting: ½ batch - \$30; full batch - \$50

Seasonal fruit crisp: ½ pan, \$25; full pan, \$40

Beverages

Coffee, tea and bottled water (event service) - \$3/ person

House-made ginger lemonade or raspberry limeade - \$2.50/person

Fresh orange juice - \$2.50/person

Assorted natural sodas - \$1.25 each

Bottled Water - \$1 each

*Pitchers of water can be provided free of charge