



University
of Vermont

University Housing and
Dining Services

A close-up photograph of a charcuterie board. It features various types of meat, including salami, prosciutto, and ham, along with several cheeses (one with a yellow rind, one with a white rind), dried fruits like apricots, and a small jar of dark jam or chutney in the bottom left corner.

CATERING MENU AT THE UNIVERSITY OF VERMONT

WELCOME

At the University of Vermont, our catering team is dedicated to ensuring that every event, whether unique or reoccurring, receives our utmost attention and care. We take pride in offering a diverse range of menus tailored to various preferences and budgets. With a focus on freshness and quality, our experienced team ensures every dish is expertly prepared and beautifully presented.

OUR COMMITMENT TO LOCAL

Vermont First, launched in 2014 by Sodexo, at the University of Vermont. We emphasize local sourcing for our catering menus with active involvement from the UVM Dining Catering Team. This program supports Vermont's economy by increasing opportunities for local producers and ensuring seasonal freshness. Our team commits to initiatives like Harvest of the Month, showcasing our dedication to using local, seasonal ingredients, supporting growers, and promoting sustainable dining practices.

NAVIGATING FOOD ALLERGIES AND SPECIAL DIETARY NEEDS

UVM Dining is committed to providing safe and inclusive food for guests. Please be aware that our options are made in a facility that uses peanuts, tree nuts, wheat, shellfish, sesame, milk, eggs, and soy. Self-service buffets pose a high risk for cross-contact. If you have anaphylactic food allergies, please reach out to your Event Coordinator. To view the full nutrition and allergen information please visit uvmdining.sodexomyway.com/catering at or scan the QR code below.



Prices and menu items subject to change.

CATERING POLICIES

EVENT ORDERS

Please place all catering event orders through the EMS portal. Your final menu choices should be entered 10 business days prior to the event date. To reach our catering coordinators, email catering@uvm.edu.

If an order is placed within 10 business days of the event, we'll do our best to accommodate, but a late fee will apply. Any changes to food quantity or attendance should be communicated to the coordinator at least five days prior to the event. Changes made after this time may not be able to be accommodated and could incur an additional fee. Orders must be canceled five business days prior to event. If the event is cancelled within five days of the scheduled date, the client will be responsible for full payment of the order.

EVENT DURATION

For food safety purposes, unless otherwise agreed upon, the standard event time (between final setup and breakdown) is two hours. Staffing fees will be determined based on the final scope and timing of the event. Pickup of the event will happen two hours after the start of the event unless otherwise communicated or agreed upon.

DELIVERY FEES

There is no delivery fee for catering services held within the Davis Center. Deliveries outside the building will be subject to a delivery fee. Deliveries outside of Monday - Saturday 7:00AM - 7:00PM will be subject to an additional fee. Delivery fees may vary depending on location.

SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Served meals are priced on an individual basis. External events will be assessed a 25% service fee for all food and beverage items. Internal events will be charged attendant fees based upon need as determined by UVM Catering.

We will work with you to understand your service expectations and provide an experience that meets those expectations. Premium levels of service can be negotiated at an additional rate prior to the event.

CATERING POLICIES

We reserve the right to make a final determination about the staffing level to achieve seamless service and provide you with an outstanding experience.

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your event. For very large events, specialty equipment may need to be rented at an additional charge.

CHINA AND GLASSWEAR CHARGES

We provide high quality, disposable serviceware unless otherwise requested. China and glassware are available for an additional charge in approved spaces. China and glassware are included in all custom menus.

LINENS AND SKIRTING

We provide linens (and skirting) for buffet and stationary food and beverage tables at no charge. Dining table linens for breakfast, lunch, and dinner are included in per person pricing for standard guest per table. Fewer guests per table will incur additional charges. Linen for receptions, breaks, meeting tables and boxed lunches will incur an additional charge per table.

If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be an additional charge for each tablecloth. Other tables may be skirted covered and have overlays at an additional cost per tablecloth and skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Specialty linens are available upon request for an additional charge. While linen may be included in menu items, additional fees may be incurred to extend its use outside the service order time.

FOOD REMOVAL POLICY

For supervised events held in the Davis Center, with excess food at the end, the client representative (point of contact) for the event can approve purchasing to-go disposable containers at an additional charge. Due to food safety and Vermont Department of Health, bringing personal Tupperware containers is prohibited. UVM Dining will coordinate food donations of food not placed on the buffet line, where possible, to Rally Cats Cupboard, the on-campus food pantry, or Feeding Chittenden. UVM Catering staff will dispose of food scraps and napkins in the compost. Pick-up orders need to be properly stored in the refrigerator until service.

CATERING POLICIES

INCLEMENT WEATHER

In the case of inclement weather, University Event Services will have the final decision on the location of your event.

KOSHER KITCHEN

The Kosher Kitchen is not open during school breaks, so Kosher meals will not be available during those times. Kosher Kitchen is not able to provide breakfast options.

DIETARY ACCOMMODATIONS

UVM Dining is committed to providing safe and inclusive food for guests. Please be aware that our options are made in a facility that uses peanuts, tree nuts, wheat, shellfish, sesame, milk, eggs, and soy. Self-service buffets pose a high risk for cross-contact if you have anaphylactic food allergies. To view the full nutrition and allergen information please visit uvmdining.sodexomyway.com/catering. If special dietary accommodations (food allergies, vegetarian/vegan, kosher/halal) are needed, it is the responsibility of the client representative (EMS user) to enter in the "Notes" section of the catering section in EMS. Additional charges may be assigned, depending on the need. Please contact your Catering Coordinator at catering@uvm.edu or UVM event coordinator, if you have further question or concerns.

Menu items indicated with a **G*** are made without gluten. Please be aware that all items are prepared in a shared kitchen where contact with wheat or gluten may occur. These food items may not be safe for those with wheat allergies or Celiac Disease.

 Vegetarian - no meat products

 Vegan - no meat or animal by-products, including white sugar and honey

 Plant-based - no meat or animal by-products, but can include white sugar and honey

G* Made without gluten. Please be aware that all items are prepared in a shared kitchen where contact with wheat or gluten may occur. These food items may not be safe for those with wheat allergies or Celiac Disease.



MORNING BUFFETS



MORNING BUFFETS

CLASSIC CONTINENTAL BREAKFAST

\$11.74 per person (15 Guest Minimum)

Fresh fruit, Speeder & Earl's coffee and hot tea, and choice of pastry.

Sliced Fresh Fruit Platter (3 oz | 35 cal)  

Speeder and Earl's Coffee and Hot Tea (10 oz | 0-5 cal) with Miller Farm Milk and Cream  

Choice of One:

Muffins (1 each | 160-230 cal) 

Mini Croissants (1 each | 200 cal) 

Mini Scones (1 each | 190-200 cal) 

Mini Danish (1 each | 290 cal) 

HEALTHY WAY CONTINENTAL BREAKFAST

\$14.99 per person (15 Guest Minimum)

Sliced fresh fruit, Speeder & Earl's coffee and hot tea, cage-free hard-boiled egg, von Trapp Maple yogurt, granola, and granola bars.

Sliced Fresh Fruit Platter (3 oz | 35 cal)  

Speeder and Earl's Coffee and Hot Tea (10 oz | 0-5 cal) with Miller Farm Milk and Cream  

Cage-free Hard-Boiled Egg (1 each | 80 cal)  

von Trapp Farmstead Maple Yogurt (5 oz | 130 cal)  

Granola (1/4 cup | 130 cal) 

Granola Bars (1 bar | 120 cal) 

PLANT POWERED CONTINENTAL BREAKFAST

\$20.74 per person (15 Guest Minimum)

Fresh fruit, avocado toast, farmers market breakfast bowl, breakfast salad, Speeder & Earl's coffee, and hot tea.

Speeder and Earl's Coffee and Hot Tea (10 oz | 0-5 cal) with Miller Farm Milk and Cream  

Sliced Fresh Fruit Platter (3 oz | 35 cal)  

Avocado, Hummus and Tomato Toast (1 each | 210 cal)  

Farmer's Market Breakfast Bowl (1 each | 320 cal)  

Grape Tomato Salad (1 each | 150 cal)  

MORNING BUFFETS

HOT BREAKFAST BUFFET

\$21.24 per person (15 Guest Minimum)

Served with seasonal fresh fruit, breakfast pastry and beverages, then customize your buffet with your favorite, starches, protein, and an egg/egg substitute dish. Includes Speeder & Earl's coffee, hot tea, and accoutrements.

Fresh Fruit Platter (3 oz | 35 cal)  

Assorted Breakfast Pastries (1 each | 160-290 cal) 

Speeder and Earl's Coffee and Hot Tea (10 oz | 0-5 cal) with Miller Farm Milk and Cream  

Choice of One

Potato Roesti with Chives and Parsley (1/4 cup | 70 cal)  

Hash Browned Potato (1/2 cup | 90 cal)  

Home Fried Potato (1/2 cup | 90 cal)  

Root Vegetable Hash (1/2 cup | 80 cal)  

Choice of Two

Bacon Slices (1 slice | 36 cal) 

Turkey Sausage (1 link | 60 cal) 

Sausage Links (1 link | 110 cal) 

Veggie Sausage (1 patty | 80 cal) 

Choice of One

Seasoned Scrambled Cage-free Eggs (1/2 cup | 180 cal)  

Scrambled Vermont Soy Tofu (1/2 cup | 130 cal)  

Vegan Eggs (1/2 cup | 100 cal)  

Cage-Free Hard Boiled Egg (1 each | 80 cal)  

Cabot Cheddar, Bacon and Chive Frittata (1 slice | 480 cal) 

Seasonal Vegetable Frittata—ask your coordinator for details

BREAKFAST A LA CARTE

WHOLE FRUIT

Fresh Whole Fruit (1 each | 60-100 cal) \$2.24 each  

BREAKFAST BAKERY

A variety of baked goods.

Assorted Muffins (1 each | 160-230 cal) \$19.74 per dozen 

Mini Danish Pastries (1 each | 130 – 170 cal) \$19.74 per dozen 

Mini Croissants (1 each | 100 cal) \$19.74 per dozen 

Mini Scones (1 each | 190 – 200 cal) \$20.99 per dozen 

Glazed Cinnamon Roll (1 each | 130 cal) \$20.99 per dozen 

Housemade Cider Donuts (1 each | 280 cal) \$24.24 per dozen 

Assorted Donuts (1 each | 280 cal) \$24.24 per dozen 

Gluten-Free Chocolate Donut Holes (3 each | 130 cal) \$7.49 per 6oz bag 

Granola Bars (1 each | 190 cal) \$1.86 each 

Garuka Bars (1 each | 260 cal) \$6.61 each 

Made Good Granola Bars (1 each | 100 cal) \$2.24 each 

Muffin Made Without Gluten (1 each | 260 cal) \$4.24 each 

Udi's Gluten-Free Chocolate Chip Muffin (1 each | 230 cal) \$4.24 each 

YOGURT

Assorted Silk Dairy-Free Yogurt (1 each | 190 cal) \$3.74 each 

Assorted Chobani Greek Yogurt Cups (1 each | 110 cal) \$3.24 each 

von Trapp Farmstead Maple Yogurt & Granola (1 cup | 260) \$4.99 per person (15 Guest Minimum) 

OATMEAL BAR \$9.99 per person (15 Guest Minimum)

Warm oatmeal served with a variety of toppings.

Oatmeal (2 cups | 170 cal) 

Brown Sugar (1 tbsp | 45 cal) 

Cinnamon (1 tsp | 5 cal) 

Vermont Proctor Maple Syrup (1 tbsp | 55 cal) 

Raisins (1 tbsp | 25 cal) 

Miller Farm Milk (1 oz | 20 cal) 

EGG/EGG SUBSTITUTE DISHES (15 Guest Minimum)

Cage-free Hard-Boiled Eggs (1 each | 80 cal) \$2.49 per person   **G***

Seasoned Scrambled Cage-free Eggs (1/2 cup | 180 cal) \$3.99 per person   **G***

Scrambled Vermont Soy Tofu (1/2 cup | 130 cal) \$5.36 per person    **G***

Vegan Eggs (1/2 cup | 100 cal) \$3.99 per person    **G***

Cabot Cheddar, Bacon & Chive Frittata (1 slice | 480 cal) \$5.24 per person **G***

Seasonal Vegetable Frittata—ask your coordinator for details

BAGELS AND SCHMEARS \$4.61 per person (15 Guest Minimum)

Assorted bagels with peanut butter and plain cream cheese along with your choice of chef-prepared schmears.

Choice of One

Everything Schmear (1/2 oz | 70 cal)    **G***

Lemon Dill Schmear (1/2 oz | 50 cal)    **G***

Honey Walnut Schmear (1/2 oz | 80 cal)    **G***

Blueberry Schmear (1/2 oz | 70 cal)    **G***

Furikake Schmear (1/2 oz | 60 cal)    **G***

Add Gluten-Free Bagels (1 each | 240 cal) \$4.24 each    **G***

FRENCH TOAST BAKE \$5.11 per person (15 Guest Minimum) (1/2 cup | 380 cal)

Stewart's Bakery Bread, Classic Custard, Vermont Proctor Maple Syrup, and French Toast Spices





COLD BUFFETS

COLD BUFFETS

ARTISAN SANDWICH BUFFET

\$20.99 per person (15 Guest Minimum)

Sandwiches are accompanied with a mixed green salad, chips, canned beverages, and choice of dessert. Sandwiches are served in a wrap or on a sub roll.

Mixed Green Salad (1 oz | 0 cal)  

Potato Chips (2 oz | 180 cal)  

Assorted Canned Beverages (1 each | 5-160 cal)

Choice of Three

Turkey Club Sandwich (1 sandwich | 270 cal)

Turkey, Cabot Cheddar & Chipotle Mayo Sandwich (1 sandwich | 260 cal)

Grilled Chicken Caesar Wrap (1 sandwich | 600 cal)

Curried Chicken Apple & Almond Wrap (1 sandwich | 550 cal)

Roast Beef, Swiss & Arugula Sandwich (1 sandwich | 190 cal)

Vermont Grown Ham & Provolone Sandwich (1 sandwich | 250 cal)

Italian Tuna and Provolone Wrap (1 sandwich | 550 cal)

Prosciutto and Manchego Sandwich (1 sandwich | 370 cal)

Pesto Basil Roasted Veggie Sandwich (1 sandwich | 260 cal)  Vegetarian

Global Village Foods Falafel, Tzatziki & Hummus Wrap (1 sandwich | 550 cal)  Vegetarian

Choice of One

Assorted Cookies (1 each | 155 cal)  Vegetarian

Fudge Brownies (1 each | 100 cal)  Vegetarian

Modify to a boxed lunch for an additional \$1.99 per person. Boxed lunch includes sandwich or wrap, potato chips, whole fruit, cookie and canned beverage. Does not include salad.

COLD BUFFETS

SALAD BUFFET

\$23.49 per person (15 Guest Minimum)

Choice of entree salad, chips or fruit platter, protein, and dessert. Served with rolls and butter, canned beverages, and accoutrements.

Rolls with Butter (1 roll | 150 cal)  

Assorted Canned Beverage (1 each | 5-160 cal)

Choice of One

Potato Chips (2 oz | 180 cal)   

Fruit Platter (3 oz | 35 cal)   

Choice of One

Classic Caesar Salad (2 cups | 510 cal)  

Garden Salad (1 cup | 10 cal)   

BLT Salad (1 cup | 330 cal) 

Asian Rice Noodle Salad (2 cups | 450 cal)  

Mandarin Orange Spinach Salad (2 cups | 160 cal)   

Quinoa Cucumber Salad (1 cup | 210 cal)   

Seasonal Salad—ask your coordinator for details

Choice of One

Chilled Chicken (4 oz | 168 cal) 

Global Village Foods Falafel (3 falafel | 105 cal)   

Chilled Turkey (4 oz | 166 cal) 

Chilled Flank Steak (4 oz | 213 cal) +\$5.61 per person 

Baked Tofu (3 oz | 260 cal)   

Add Baked Tofu as a second protein choice for \$3.86 per person

Choice of One

Assorted Cookies (1 each | 155 cal)  

Fudge Brownies (1 each | 100 cal)  

COLD BUFFETS

JUNIOR EXECUTIVE BUFFET

\$25.86 per person (15 Guest Minimum)

Choice of mini sandwiches, side salad, dessert, and beverages. Served with sliced fresh fruit platter, and accoutrements.

Fresh Fruit Platter (3 oz | 35 cal)  

Choice of Three

Bacon, Lettuce & Tomato (1 each | 250 cal)

Classic Turkey Club (1 each | 270 cal)

Curried Chicken Apple & Almond Wrap (1 sandwich | 550 cal)

Grilled Chicken Caesar Wrap (1 each | 280 cal)

Italian Tuna and Provolone Wrap (1 sandwich | 550 cal)

Hummus Wrap with Zucchini & Dukkah (1 each | 190 cal)  

Prosciutto and Manchego Sandwich (1 sandwich | 370 cal)

Vermont Grown Smoked Ham, Brie & Apple (1 each | 300 cal)

Tandoori Cauliflower & Pepper Wrap (1 each | 150 cal)  

Turkey, Cabot Cheddar & Chipotle Mayo (1 each | 270 cal)

Choice of One

Classic Caesar Salad (2 cup | 510 cal) 

Garden Salad (1 cup | 10 cal)   

Greek Salad (2 cup | 130 cal)   

Choice of One

Rice Krispie Bars (1 each | 70 cal) 

Cookies (1 each | 155 cal) 

Fudge Brownies (1 each | 100 cal) 

Blondie Bars (1 each | 60 cal) 

Lemon Bars (1 each | 100 cal) 

Choice of Two

Brewed Iced Tea (8 oz | 0 cal)   

Lemonade (8 oz | 15 cal)   

Citrus Infused Water (8 oz | 0 cal)   

Cucumber Mint Infused Water (8 oz | 0 cal)   

COLD BUFFETS

EXECUTIVE BUFFET

\$30.24 per person (15 Guest Minimum)

Choice of mini sandwiches, side dishes, dessert, and beverages, served with fresh fruit platter, and accoutrements.

Sliced Fresh Fruit Platter (3 oz | 35 cal)  

Choice of Three

Classic Turkey Club Slider (1 each | 270 cal)

Turkey, Cabot Cheddar and Chipotle Mayo Slider (1 each | 270 cal)

Grilled Chicken Caesar Wrap (1 each | 280 cal)

Curried Chicken Apple & Almond Wrap (1 sandwich | 550 cal)

Bacon, Lettuce and Tomato Slider (1 each | 250 cal)

Smoked Vermont Grown Ham, Brie and Apple Slider (1 each | 300 cal)

Italian Tuna and Provolone Wrap (1 sandwich | 550 cal)

Prosciutto and Manchego Sandwich (1 sandwich | 370 cal)

Tandoori Cauliflower and Pepper Wrap (1 each | 150 cal)  

Hummus Wrap with Zucchini and Dukkah (1 each | 190 cal)  

Choice of One

Classic Caesar Salad (2 cup | 510 cal) 

Garden Salad (1 cup | 10 cal)  

Greek Salad (2 cup | 130 cal) 

Asian Rice Noodle Salad (1 cup | 210 cal) 

Mandarin Orange Spinach Salad (2 cup | 160 cal) 

Choice of One

Quinoa Cucumber Salad (1/2 cup | 210 cal)  

Azifa (Green Lentil Salad) (1/2 cup | 130 cal) 

Lemony Chickpea Salad (1/2 cup | 100 cal) 

Super Bean Salad Mix (1/2 cup | 180 cal)  

COLD BUFFETS

Choice of One

Grilled Fresh Asparagus (4 oz | 35 cal)   

Zucchini, Hazelnuts and Parmesan Salad (4 oz | 330 cal)   

Marinated Roasted Red Peppers (4 oz | 130 cal)   

Roasted Red Potatoes with Cider Vinaigrette (4 oz | 230 cal)  

Choice of One

Rice Krispie Bars (1 each | 70 cal) 

Cookies (1 each | 155 cal)  

Blondie Bars (1 each | 60 cal) or  

Fudge Brownies (1 each | 100 cal)  

Lemon Bars (1 each | 100 cal)  

Choice of One

Brewed Iced Tea (8 oz | 0 cal)   

Lemonade (8 oz | 15 cal)   

Citrus Infused Water (8 oz | 0 cal)   

Cucumber Mint Infused Water (8 oz | 0 cal)   



HOT BUFFETS

HOT BUFFETS

CLASSIC HOT BUFFET

\$36.24 per person (15 Guest Minimum)

Choice of salad, entrée, side, dessert, and beverages served with rolls and butter and accoutrements.

Assorted Rolls with Butter (1 roll | 110 cal) 

Choice of One

Herbed Salad Greens (1 cup | 10 cal)    **G***

Classic Caesar Salad (2 cup | 510 cal)  

Garden Salad (1 cup | 10 cal)    **G***

Greek Salad (2 cup | 130 cal)    **G***

Choice of One

Cajun Chicken Breast (1 breast | 230 cal) **G***

Lemon and Thyme Seared Chicken Breast (1 breast | 190 cal) **G***

Piri Piri Chicken (1 breast | 170 cal) **G***

Roasted Root Vegetable Tagine (1 cup | 200 cal)    **G***

Butternut Squash and Lentils (1 cup | 150 cal)    **G***

Honey and Five Spice Pork Loin (4 oz | 280 cal) **G***

Cuban Mojo Pork (4 oz | 280 cal) **G***

BBQ Beef Brisket (4 oz | 240 cal) **G***

Braised Beef Short Ribs (4 oz | 270 cal) **G***

Citrus and Herb Crusted Wild Salmon (1 fillet | 170 cal) **G***

Additional chicken or vegetarian protein entrée \$6.24 per person, per entrée. Additional beef, seafood, or pork entree \$7.49 per person, per entrée.

Choice of One

Simply Steamed Brown Rice (1/2 cup | 180 cal)    **G***

Steamed Basmati Rice (1/2 cup | 120 cal)    **G***

Herbed Roasted Potato Wedges (4 oz | 100 cal)    **G***

Simply Roasted Red Bliss Potatoes (1/2 cup | 130 cal)    **G***

Sweet Potato Hash with Shallots and Kale (1/2 cup | 110 cal)    **G***

Whipped Sweet Potatoes (1/2 cup | 150 cal)    **G***

Choice of One

Grilled Zucchini with Coriander (4 oz | 20 cal)  

Simply Sautéed Kale (1 1/2 cup | 35 cal)  

Grilled Broccolini (1/2 cup | 110 cal)  

Roasted Beets and Radishes (1/2 cup | 70 cal)  

Braised Collard Greens (1/2 cup | 90 cal)  

Charred Brussels Sprouts (1/2 cup | 25 cal)  

Sautéed Green Beans (1/2 cup | 60 cal)  

Choice of One

Sliced Fresh Fruit Platter (3 oz | 35 cal)  

Pecan Pie (1 slice | 540 cal) 

Double Chocolate Layer Cake (1 slice | 410 cal) 

Carrot Cupcake (1 cupcake | 260 cal) 

Confetti Cupcake (1 cupcake | 280 cal) 

Strawberry Brioche Bread Pudding (1 pudding | 150 cal) 

Choice of Two

Brewed Iced Tea (8 oz | 0 cal)  

Lemonade (8 oz | 15 cal)  

Citrus Infused Water (8 oz | 0 cal)  

Cucumber Mint Infused Water (8 oz | 0 cal)  

HOT BUFFETS

INDIAN BUFFET

\$34.99 per person (15 Guest Minimum)

Served with entrées, sides, dessert, canned beverages, and accoutrements.

Chicken Tikka Masala (1/2 cup | 130 cal) **G***

Madras Cabbage and Peas (1/2 cup | 70 cal)  **G***

Alu Gobi Matar (1/2 cup | 100 cal)  **G***

Dal Tarka (1/2 cup | 120 cal)  **G***

Pulao Rice (1/2 cup | 110 cal)   **G***

Vegetable Pakoras (3 each | 110 cal)   **G***

Naan Dippers (6 each | 170 cal) 

Cilantro Chutney (2 tbsp | 15 cal)  **G***

Mango and Passion Fruit Fool Sweet Shots (1 each | 60 cal)  **G***

Assorted Canned Beverages (1 each | 5-160 cal)

PLANT-BASED MEXICAN BUFFET

\$33.74 per person (15 Guest Minimum)

Served with plant-based entrées, sides, dessert, canned beverages, and accoutrements.

Vegetable and Vermont Bean Crafters Black Bean Quesadilla (1 quesadilla | 510 cal) 

Roasted Chili and Sweet Corn Tamale Pie (1/2 cup | 240 cal)  **G***

Spanish Rice (1/2 cup | 170 cal)   **G***

Baja Vermont Bean Crafters Black Beans (1/2 cup | 100 cal)   **G***

All Souls Corn Tortilla Chips (1/2 cup | 70 cal)   **G***

Pico De Gallo (2 tbsp | 0 cal)   **G***

Western Style Guacamole (2 tbsp | 50 cal)   **G***

Vermont Bean Crafters Black Bean Cookies (1 cookie | 80 cal) 

Assorted Canned Beverages (1 each | 5-160 cal)

HOT BUFFETS

BAJA BUFFET

\$31.24 per person (15 Guest Minimum)

Served with entrées, sides, dessert, canned beverages, and accoutrements.

Seasoned Vermont Bean Crafters Black Beans (1/2 cup | 100 cal)   

6" Pressed Flour Tortillas (2 tortillas | 170 cal)  

6" Corn Taco Shells (2 tortillas | 90 cal)   

Spanish Rice (1/4 cup | 80 cal)   

Tex Mex Veggies (1/2 cup | 80 cal)   

Shredded Lettuce (1/4 cup | 0 cal)   

Pico De Gallo (1 tbsp | 0 cal)   

Cabot Sour Cream (2 tbsp. | 60 cal)   

Shredded Cabot Cheddar Cheese (2 tbsp | 60 cal)   

Guacamole (2 tbsp | 80 cal)   

Pickled Jalapeño Peppers (1 oz | 10 cal)   

Vermont Bean Crafters Black Bean Cookies (1 cookie | 80 cal)  

Assorted Canned Beverages (1 each | 5-160 cal)

Includes choice of one protein. Add an additional protein for \$7.49 per person, per entree:

Black River Meats Beef Taco Meat (3 oz | 160 cal) 

Cumin Grilled Chicken (3 oz | 150 cal) 

Vegan Chorizo (1/4 cup | 100 cal)   

ITALIAN BUFFET

\$32.49 per person (15 Guest Minimum)

Served with entrées, salad, sides, dessert, canned beverages, and accoutrements.

Orecchiette Puttanesca (1 cup | 200 cal)  

Calabrian Chile Roasted Chicken (4 oz | 180 cal) 

Caponata (3 oz | 60 cal)   

Cannellini Beans with Tomato and Rosemary (1/2 cup | 80 cal)   

Fennel, Arugula and Ricotta Salad (3 oz | 120 cal)   

Stewart's Bakery Herb Focaccia Bread (1 piece | 240 cal) 

Tiramisu (1/2 cup | 240 cal) 

Assorted Canned Beverages (1 each | 5-160 cal)

HOT BUFFETS

BACKYARD BBQ BUFFET

\$23.74 per person (15 Guest Minimum)

Served with hot dogs and burgers, salads, dessert, canned beverages, and accoutrements.

Garden Salad (1 cup | 10 cal)  

House Balsamic Pasta Salad (3 oz | 110 cal) 

Classic Hamburgers (1 sandwich | 330 cal)

Vermont Bean Crafters Veggie Burgers (1 sandwich | 330 cal)  

Grilled McKenzie Hot Dogs (1 each | 410 cal)

Bib Lettuce (1 oz | 0 cal)  

Cabot Cheddar Cheese Slices (1 slice | 90 cal)  

Sliced Tomato (1 each | 0 cal)  

Dill Pickle Chips (1 oz | 0 cal)  

Sliced Red Onions (1 slice | 0 cal)  

Potato Chips (2 oz | 180 cal)  

Assorted Cookies (1 each | 155 cal) 

Assorted Canned Beverages (1 each | 5-160 cal)

SOUTHERN BBQ BUFFET

\$34.99 per person (15 Guest Minimum)

Served with entrées, sides, salad, dessert, canned beverages, and accoutrements.

Pulled BBQ Chicken (4 oz | 160 cal) 

Cattleman's BBQ Sauce (2 tbsp | 50 cal)  

Vegetarian Baked Beans (1/2 cup | 140 cal)  

Carolina Slaw (1/2 cup | 90 cal)  

Country-Style Potato Salad (1/2 cup | 200 cal)  

Cornbread (1 piece | 190 cal) 

Fudge Brownies (1 piece | 100 cal) 

Assorted Canned Beverages (1 each | 5-160 cal)

Choice of One

Pulled BBQ Pork (4 oz | 80 cal) 

BBQ Beef Brisket (4 oz | 120 cal) 

HOT BUFFETS

MEDITERRANEAN BUFFET

\$31.24 per person (15 Guest Minimum)

Served with protein, salads, sides, canned beverages, desserts, and accoutrements.

Warm Pita (1 each | 190 cal) 

Greek Side Salad (1 1/2 cup | 50 cal)  

Fattoush Salad (1/2 cup | 50 cal)  

Lemon Tahini Dressing (1 tbsp | 30 cal)  

Aromatic White Rice (1/2 cup | 110 cal)  

Maplebrook Farm Whipped Feta (2 tbsp | 70 cal)  

Olives (1 oz | 10 cal)  

Tzatziki (2 tbsp | 15 cal)  

Harissa (1 tbsp | 45 cal)  

Roasted Red Pepper Hummus (2 oz | 140 cal)  

Assorted Canned Beverages (each | 5-160 cal)

Includes two proteins. Add an additional protein for \$7.49 per person, per entree:

Shawarma Chicken (1 breast | 110 cal) 

Black River Meats Beef Kofta (2 each | 240 cal) 

Chickpea Tomato Stew (1/2 cup | 50 cal)  

Global Village Foods Falafel (3 falafel | 100 cal)  

Choice of One

Assorted Cookies (1 each | 155 cal) 

Fudge Brownies (1 each | 100 cal) 

ASIAN BUFFET

\$32.49 per person (15 Guest Minimum)

Served with entrée, sides, fortune cookies, canned beverages, and accoutrements.

Sweet and Sour Chicken (1 cup | 470 cal)

Cantonese Stir-Fry with Snow Peas (1 cup | 110 cal)  

Jasmine Steamed Rice (1/2 cup | 100 cal)  

Tangy Asian Slaw (1/2 cup | 250 cal)  

Sesame Ginger Green Beans (1/2 cup | 70 cal)  

Vegetable Egg Rolls (1 egg roll | 180 cal) 

Tamari Sauce (2 tbsp | 10 cal)  

Sweet Thai Chili Sauce (2 tbsp | 80 cal)  

Fortune Cookies (1 each | 30 cal) 

Assorted Canned Beverages (1 each | 5-160 cal)



PLATTERS, DESSERTS AND SNACKS

PLATTERS, DESSERTS, AND SNACKS

PLATTERS *Sizes: Small (15-25 persons), Medium (25-50 persons) or Large (50-75 persons)*

Sliced Fresh Fruit Platter (3 oz | 35 cal) \$51.49 small / \$95.36 medium / \$180.24 large   

Fresh Vegetable Crudité Platter with choice of Hummus or Garlic Aioli (3 oz | 35-100 cal)
\$77.24 small / \$141.61 medium / \$264.99 large   

Antipasto Platter (3 oz | 120 cal) \$128.74 small / \$239.49 medium / \$448.49 large 

Domestic Cheese Platter with clusters of Grapes and Crackers (3 oz | 270 cal)
\$128.74 small / \$239.99 medium / \$449.36 large 

Local Cheese Platter featuring Jasper Hill, Vermont Farmstead, Cabot Creamery, Vermont Creamery served with Crostini (3 oz | 270 cal) \$180.24 small / \$334.74 medium / \$624.11 large 

Cheese and Charcuterie Platter featuring Green Mountain Smokehouse, Vermont Smoke and Cure, Jasper Hill, Vermont Farmstead, Cabot Creamery, Vermont Creamery served with Grilled Bread (1 serving | 180 cal) \$186.74 small / \$336.24 medium / \$405.61 large

DESSERTS

*2 Dozen Minimum**

Cookie Assortment (1 each | 155 cal) \$15.49 per dozen* 

Catamount Cookie (1 each | 210 cal) \$26.86 per dozen (1 dozen minimum) 

Maple Toffee Vermont Cookie Love Cookie with green and gold Vermont Nut-Free skippers

Assorted Vermont Cookie Love Cookies (1 each | 155 cal) \$26.86 per dozen* 

Chelsea Approved Vegan Chocolate Chip Cookies (1 each | 270 cal) \$26.86 per dozen*   

Assorted Sweet Street Cupcakes (1 each | 310 cal) \$46.36 per dozen* 

Coconut Macaroons (1 each | 120 cal) \$23.11 per dozen (1 dozen minimum)  

Chocolate Chip or Lemon Burst Nut-Free Home Free Cookies (1 bag | 150 cal) – \$3.24 each sold individually  

Organic Ginger Snap Nut-Free Home Free Cookies (1 bag | 150 cal) – \$3.74 each sold individually  

Lemon Bars (1 piece | 100 cal) \$34.74 per dozen* 

Assorted Dessert Bar Platter (1 piece | 70 cal) \$34.74 per dozen* 

Fudge Brownies (1 each | 100 cal) \$17.99 per dozen* 

David's Gluten Free Chocolate Chip Brownie (1 each | 500 cal) \$2.74 each sold individually 

Rice Krispie Treats (1 each | 70 cal) \$2.24 each sold individually or \$19.99 per dozen

PLATTERS, DESSERTS, AND SNACKS

ICE CREAM SUNDAE BAR

\$11.24 per person (50 Guest Minimum)

Available in the Davis Center only.

Includes chocolate syrup, strawberry sauce, whipped cream, rainbow sprinkles, M&M's, and maraschino cherries and choice of Wilcox's chocolate or vanilla ice cream.

One 3 gallon tub per 50 guests. (130 - 280 cal) **G***

DONUT WALL

(15 Dozen Minimum)

Available in the Davis Center only.

Set up fee of \$100 for two hours. Includes your choice of Housemade Cider Donuts or Assorted Donuts with UVM Theme Colored Frosting. A minimum of 15 dozen donuts at \$24.24 per dozen. Attendant fees will be applied to any orders over 15 dozen. (1 each | 280 cal) 



HORS D'OEUVRES A LA CARTE

HORS D'OEUVRES A LA CARTE

HOT HORS D'OEUVRES

4 Dozen Minimum

Bacon Wrapped Scallops (4 each | 225 cal) \$49.99 per dozen 

Drizzled with Proctor Maple Syrup

Sherpa Foods Momo (7 each | 520 cal) \$37.49 per dozen 

Served with a sesame Momo sauce

Pretzel Bites (6 each | 160 cal) \$23.74 per dozen 

Served with a Proctor maple mustard dipping sauce

All-Beef Pigs in a Blanket served with Mustard (1 each | 240 cal) \$29.99 per dozen

Cordon Bleu Bites (1 each | 80 cal) \$35.74 per dozen

Breaded chicken, ham, and cheese

Chicken Parmesam Meatballs (3 each | 210 cal) \$30.61 per dozen

Boneless Fried Chicken Bites (2 each | 180 cal) \$28.74 per dozen

Tossed in your choice of sauces- buffalo served with ranch, BBQ, Thai chili sauce, or sweet and sour sauce

Burger Sliders (1 each | 180 cal) \$48.74 per dozen

Burger slider with lettuce, pickles, ketchup and mustard on a brioche bun

Cheeseburger Sliders (1 each | 190 cal) \$49.99 per dozen

Burger sliders with cheddar cheese, lettuce, pickles, ketchup and mustard on a brioche bun

Mini Beef Wellington (1 each | 70 cal) \$40.24 per dozen

Tender beef wrapped in puff pastry, then baked

Crispy Coconut Shrimp (1 each | 80 cal) \$39.99 per dozen

Deep fried shrimp breaded with a coconut panko coating. Served with a sweet chili sauce

Jumbo Lump Crab Cake (1 each | 70 cal) \$41.24 per dozen

Maryland crab cake served with a classic remoulade

Duck Bacon & Sweet Corn Wonton (1 each | 170 cal) \$43.74 per dozen

HORS D'OEUVRES A LA CARTE

Global Village Vegetable Samosas (1 each | 130 cal) \$35.99 per dozen 

A pastry filled with potatoes and peas with cilantro chutney

Sicilian Arancini (1 each | 110 cal) \$28.24 per dozen 

Risotto ball stuffed with smoked gouda cheese, breaded in panko and deep fried. Served with truffle aioli

Edamame Potstickers (1 each | 50 cal) \$35.99 per dozen  

Pan-fried edamame and shiitake mushroom dumpling served with a dim sum dipping sauce

Vegetable Egg Rolls (1 each | 190 cal) \$35.99 per dozen 

Crispy fried vegetable egg roll served with a ginger soy dressing

Fried Ravioli (1 each | 70) \$29.36 per dozen 

Crispy fried breaded Italian seasoned ravioli served with a roasted tomato basil sauce

Buffalo Cauliflower Bites (1 serving | 150 cal) \$60.49 per half pan 

Battered and fried cauliflower bites tossed in our signature Proctor maple buffalo sauce. Served with celery and carrot sticks with choice of ranch dressing

Crispy Global Village Foods Falafel Bites (1 each | 35 cal) \$32.99 per dozen  

Crispy falafel bites served with a Larson Farm & Creamery yogurt tzatziki sauce

CHIPS AND DIPS

Sold by the half or full pan. 1 Half Pan – serves 25 guests | 1 Full Pan – serves 50 guests

COLD DIPS \$49.99 per half pan / \$93.74 per full pan

Caramelized onion and white bean dip with crostini (2 oz dip and 12 crostini | 370 cal) 

Vermont Bean Crafters black bean dip with tortilla chips (4 oz dip and 12 chips | 325 cal) 

Guacamole with tortilla chips (2 oz dip and 12 chips | 250 cal)  

HOT DIPS \$62.49 per half pan / \$112.49 per full pan

Spinach and artichoke dip with pita chips (4 oz dip and 9 pita chips | 370 cal) 

Buffalo chicken dip with tortilla chips (2 oz dip and 12 chips | 460 cal) 

Onion and cheese dip with pita chips (4 oz dip and 9 pita chips | 370 cal) 



BEVERAGES

BEVERAGES

HOT BEVERAGES

12 Servings Per Gallon

Served with accoutrements.

Brewed Speeder and Earl's Regular Coffee (10 oz | 0-5 cal) \$32.24 per gallon  

Brewed Speeder and Earl's Decaffeinated Coffee (10 oz | 0-5 cal) \$32.24 per gallon  

Speeder and Earl's Regular Iced Coffee (10 oz | 0-5 cal) \$41.24 per gallon  

Speeder and Earl's Decaffeinated Iced Coffee (10 oz | 0-5 cal) \$41.24 per gallon  

Hot Tea (10 oz | 0-5 cal) \$30.99 per gallon  

Seasonal Offer: Hot Cocoa Mix with Hot Water (1 pack | 80 cal) \$25.74 per gallon  

COLD BEVERAGES

15 Servings Per Gallon

JUICE

Orange Juice (8 oz | 110 cal) \$24.36 per gallon  

Apple Juice (8 oz | 110 cal) \$24.36 per gallon  

Cranberry Juice (8 oz | 25 cal) \$24.36 per gallon  

PUNCH

Citrus Punch (8 oz | 170 cal) \$24.99 per gallon  

Cranberry Spritzer (8 oz | 140 cal) \$24.99 per gallon  

Signature Catamount Pineapple Maple Fizz Punch (8 oz | 170 cal) \$27.49 per gallon  

TEA AND LEMONADE

Brewed Iced Tea (8 oz | 0 cal) \$22.49 per gallon  

Country Time Lemonade (8 oz | 5 cal) \$22.49 per gallon  

WATER STATION

Iced Water (8 oz | 0 cal) \$4.99 per gallon  

Citrus Infused Water (8 oz | 0 cal) \$18.49 per gallon (2 gallon minimum)  

Cucumber Mint Infused Water (8 oz | 0 cal) \$18.49 per gallon (2 gallon minimum)  

Seasonal Infused Water—ask your coordinator for details (2 gallon minimum)

BEVERAGES

CANNED BEVERAGES

Assorted Soft Drinks, (Regular & Diet) (1 each | 5-160 cal) \$2.61 each

Assorted Seltzers (1 each | 0 cal) \$2.61 each

Chug Sparkling Water (1 can | 0 cal) \$3.11 each

ecobean Yerba Mate (1 can | 85-100 cal) \$4.49 each

ecobean Kombucha (1 each | 45-70 cal) \$7.11 each

Assorted Juices (1 bottle | 80-170 cal) \$3.24 each

MOCKTAILS (2 Gallon Minimum)

Green Tea Punch \$31.24 per gallon

Green tea, agave, lemon, and rosewater with lemon wedge garnish  

Blackberry Lemonade \$31.24 per gallon

Lemonade, blackberry syrup, lavender syrup, ice with lemon slice garnish   

Bee Grateful \$31.24 per gallon

Grapefruit juice, pomegranate juice, lime juice, cranberry juice, agave, and rosewater   

Mimosa \$31.24 per gallon

OJ and gingerale or seltzer  

Seasonal Mocktail—ask your coordinator for details

SEASONAL BEVERAGES

Hot Chocolate Bar (November 1 - April 1): \$4.99 per person (minimum 25)

Served with marshmallows, whipped cream, crushed peppermint candy and ground cinnamon. Includes 12oz cups and lids.

Hot Apple Cider (September 1 - March 1): (10 oz | 171 cal) \$30.36 per gallon  

Chilled Apple Cider (September 1 - March 1): (8 oz | 110 cal) \$30.24 per gallon  

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.