



## 2024/25 CATERING MENU WEB

*All pricing is per person, unless otherwise noted. Delivery fees may apply, please inquire. Pricing is valid through June 30, 2025. Menus are subject to change.*

***Menu pricing is subject to 8.5% NH Meal Tax & 19% Service Charge.***

# Breakfast

### LIGHT CONTINENTAL BREAKFAST

**\$11.50**

**15 Person Minimum**

*(\$2.00 per person charge if count is under minimum)*

Fresh Fruit Platter

Choice of One Breakfast Pastry

Coffee and Tea

Cranberry and Orange Juices

### CONTINENTAL BREAKFAST

**\$12.50**

**15 Person Minimum**

*(\$2.00 per person charge if count is under minimum)*

Fresh Fruit Platter

Choice of Two Bakery Pastries

Coffee and Tea

Cranberry and Orange Juices

### CONTINENTAL BREAKFAST ADDITIONS

**15 Person Minimum**

*(\$2.00 per person charge if count is under minimum)*

Applewood Smoked Bacon **\$3.25**

Scrambled Eggs **\$3.00**

#### **Hot Breakfast Sandwich *New!***

Egg, Pork Sausage Patty, Melted Aged Cheddar and Monterey Jack on Ciabatta Bun **\$7.25**

Egg, Basil Pistou (Nut Free), Sun-Dried Tomato, Melted Gruyere and Monterey Jack on Ciabatta Bun **\$6.25**

### BREAKFAST PASTRY SELECTION

Assorted Muffins, Mini-Bagels, Danish, Croissants,  
Scones, Appropriate Condiments and Spreads

*Let's get  
started!*



# Breakfast

## SUNRISE SPECIAL BUFFET

\$22.00

Fresh Fruit Platter  
Scrambled Eggs  
Sausage and Apple Wood Smoked Bacon  
Pancakes or French Toast (*Choose One*)  
NH Maple Syrup  
Home Fries  
Assorted Muffins with Butter Pats  
Coffee and Tea  
Cranberry and Orange Juices

## SUNRISE SPECIAL *Deluxe* BUFFET

\$27.25

Fresh Fruit Platter  
Aged Cheddar & Roasted Red Pepper Frittata  
Cinnamon French Toast with NH Maple Syrup  
Apple Wood Smoked Bacon  
Sliced Whole Grain Mustard & Maple Glazed Cured Ham  
Herb Roasted Breakfast Potatoes  
Orange & Cranberry Juices  
Coffee and Tea





# A La Carte

## BEVERAGES

Regular & Decaf Coffee	<b>\$25.75</b> Per Gallon
Hot Tea	<b>\$18.00</b> Per Gallon
Iced Tea	<b>\$18.00</b> Per Gallon
Hot Chocolate	<b>\$27.25</b> Per Gallon
Bulk Juice	<b>\$27.25</b> Per Gallon
Bulk Water	<b>\$7.50</b> Per Gallon
Hot Local Apple Cider	<b>\$31.00</b> Per Gallon
Cold Local Apple Cider	<b>\$29.75</b> Per Gallon
Sparkling Punch	<b>\$25.75</b> Per Gallon
Lemonade	<b>\$25.75</b> Per Gallon
Asst. Canned Sodas	<b>\$3.25</b> each
Asst. Bottled Juices	<b>\$4.50</b> each
Bottled Water	<b>\$3.25</b> each

## BAKERY ITEMS & SNACKS One Dozen Minimum Order

Assorted Muffins	<b>\$33.50</b> Per Dozen
Assorted Mini-Bagels	<b>\$19.00</b> Per Dozen
Assorted Danish	<b>\$32.50</b> Per Dozen
Assorted Croissants	<b>\$46.75</b> Per Dozen
Assorted Scones	<b>\$31.25</b> Per Dozen
Assorted Cookies	<b>\$15.00</b> Per Dozen
Assorted Brownies	<b>\$19.00</b> Per Dozen
Organic Stonyfield Yogurt	<b>\$3.25</b> Each
Granola Bars	<b>\$2.75</b> Each
Hummus and Chips Snack Pack	<b>\$4.25</b> Each
Trail Mix	<b>\$4.25</b> Each

## VIP SANDWICH PLATTER

Choice of **Two or Three** Sandwich Selections on an Assortment of Sliced Breads and Wraps  
Chef's Choice Salad, Potato Chips, Water

**TWO** Selections **\$19.00**

**THREE** Selections **\$21.25**

*Our Sandwiches are served on Local and Artisanal Breads*

**Turkey**, Smoked Bacon, Melted Aged Cheddar and Monterey Jack, Lettuce, Sliced Local Tomato, Fire-Roasted Poblano Mayo

**Curried Chicken Salad**, Red Grapes, Toasted Almonds, Fresh Cilantro, Romaine Lettuce

**New!** **Lemon-Tarragon Chicken Salad**, with Crisp Pickle, Leaf Lettuce, Sliced Tomato

**Chicken Salad BLT**: Apple Wood Smoked Bacon, Tomatoes, Chopped Lettuce, Chipotle Lime Aioli, and Avocado

**Grilled Seasonal Vegetables**, Organic Avocado Lime Hummus, Sun-Dried Tomato

**Caprese Melted Fresh Mozzarella**, Sliced Local Tomato, Nut Free Basil Pistou, Artisanal Greens

**Applewood Smoked Ham**, Pickle Brown Mustard, Havarti, Grilled Onions, Mixed Greens, Sliced Tomato

**Grilled Chicken**, Chopped Lettuce, Creamy Caesar Dressing, Shredded Parmesan

**Turkey Pesto**: Sliced Deli Turkey, Sun-Dried Tomato, Basil Pistou, Baby Spinach, Grilled Artichoke Hearts, and Provolone

**Roast Beef Sandwich** with Melted Smoky Blue and Havarti, Roasted Garlic Aioli, Grilled Peppers and Mushrooms, Lettuce and Sliced Tomato

**Bahn Mi Wrap**: Crisp Shredded Vegetables, Red Cabbage, Lettuce, Cilantro, and Sriracha-Lime Aioli

**Herbed Cranberry-Toasted Sunflower Chicken Salad**

## ADD A SOUP TO YOUR PLATTER!

Chef's Choice Vegetarian Soup **\$4.50**

Grilled Corn Chowder **\$5.00**

New England Clam Chowder **\$6.25**

## CHEF SALAD & SOUP LUNCH

\$20.00

15 Person Minimum

(\$2.00 per person charge if count is under minimum)

### Soup Choices:

Saffron Tomato Bisque  
Spiced Butternut Squash  
Tuscan Lentil Vegetable Soup

### Salad:

Mixed Lettuce, Cherry Tomatoes, Bell Peppers,  
Sliced Cucumber, Multi Grain Croutons,  
and Buttermilk Ranch & Vinaigrette Dressings

### Also Included:

Assorted Dinner Rolls and Butter  
Iced Tea and Water

### On the side:

Swiss Cheese, Hard Boiled Eggs, Chopped Bacon,  
and Roast Deli Turkey

## New! WILDCAT SALAD *Deluxe*

\$21.50

Mixed Greens with Shredded Cabbage and Carrots, Cannellini Beans, Chopped Bacon, Smoked Local Cheddar, Steamed Baby Potatoes and Green Beans, Petite Rainbow Tomatoes, Grilled Chicken Breast (*on the side*), Sweet Onion-Country Mustard Dressing and Toasted Sunflower Seeds

### Also Included:

Assorted Dinner Rolls and Butter  
Iced Tea and Water

## "OUTSIDE THE BOX" LUNCH

Served on assorted local breads

\$17.50

### Choice of:

- ♦ Turkey, Cheese, Lettuce, Sliced Tomato
- ♦ Ham, Cheese, Lettuce, Sliced Tomato
- ♦ Garden Veggie Wrap, Hummus, Lettuce, Sliced Tomato
- ♦ Classic Chicken Salad, Lettuce, Sliced Tomato

### Also Included

Appropriate Condiments  
Bag of Snack Chips  
Whole Fruit  
Cookie  
Bottled Water

Items served on platters, but your guests can enjoy the same delicious menu above in a convenient box or bag. This is a great option for groups that are "on the go" during lunch time!

To-go Bags are available upon request.



## *Add Something Sweet to your Event!*

### AFTERNOON DELIGHT

\$7.75

Assorted Cookies and Brownies  
Coffee and Water

### HAPPY TRAILS BREAK

\$9.00

Assortment of Individual Snack Chips and Popcorn  
Whole Fresh Fruit  
Peanut and Candy Trail Mix  
Water

### THE SNACK BASKET

\$10.00

Bar Cookie Assortment  
Coffee and Water



## Add Something Savory to your Event!

### BALLPARK SPECIAL *New!* \$12.00

Pigs in a Blanket  
Soft Pretzel Sticks  
Country Mustard  
Boxes of Cracker Jacks  
Water

### MEXICAN FIESTA \$10.25

Tortilla Chips with Melted Cheese  
Olives, Guacamole, Sour Cream,  
Salsa, Jalapeno Peppers  
Assorted Canned Sodas  
Water

### CHIPS AND DIPPERS \$9.25

House-Made Pita Chips  
Chef's Choice Hummus,  
Carrot, Cucumber and Celery Sticks  
Assorted Canned Sodas  
Water

### TEA TIME \$10.25

Assortment of Sweet Tea Breads  
Sliced Melon and Berries  
Coffee and Tea Services  
Water

### *Ultimate* SNACK BREAK \$11.75

Basket of Whole Fruit  
A Flavor Packed Concoction of Citrus-Ranch  
Pretzels, Honey Sesame Chips, Roasted Peanuts  
and Almonds, Wasabi Peas and Cajun Corn Sticks  
Assorted Canned Sodas  
Water

### SWEET & SAVORY *New!* \$8.00

Variety of Cubed Cheese  
Buttermilk Ranch Pretzels  
Cookie Assortment  
Water



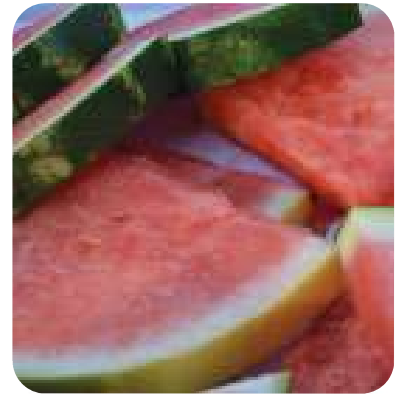
Breaks

# BBQ Buffet

## THE ALL AMERICAN

\$25.00

Tossed Garden Salad with Two Dressings  
Grilled Beef Hamburger Patties  
Beef Hot Dogs  
Rolls and Buns  
Sliced Cheeses  
Lettuce, Sliced Local Tomatoes, Diced Onions  
Assorted Condiments  
Dill Pickles  
Cape Cod Kettle Chips  
Sliced Seedless Watermelon  
Lemonade and Iced Tea



## THE ALL AMERICAN *Deluxe*

\$29.00

Tossed Garden Salad with Two Dressings  
Grilled Spicy Honey Glazed Chicken Breast  
Pulled Pork Sliders  
Chili-Lime Corn Southwestern Style  
Roasted Red Potatoes  
Molasses Baked Beans  
Sliced Seedless Watermelon  
Buttermilk Biscuits  
Lemonade and Iced Tea





**New! GNARLZ TACO BAR**

25 Person Minimum

(\$5.00 per person charge if count is under minimum)

**Hot Fillings:**

Fajita Seasoned Grilled Chicken  
Poblano Spiced Ground Beef  
Spiced Ground Chickpeas (*Vegan*)  
Southwest Spiced Black Beans and Rice  
Roasted Corn, Pepper, and Onion Blend

**Lunch \$18.50**

**Dinner \$22.25**

**Cold Toppings:**

Shredded Cheddar Cheese, Chopped Lettuce, Sour Cream  
Salsa, Sliced Black Olives, Sliced Jalapenos, Hot Sauce  
Creamy Chipotle Ranch Dressing  
Crisp Corn Taco Shells & 8" Flour Tortillas (50/50 Mix)

Iced Water & Lemonade

**New! THE WILD E CAT BUFFET**

**Lunch \$22.75**

**Dinner \$25.25**

**White Bean & Kale Soup**

**Cavatappi** with a Rustic Grilled Pepper, Onion, Mushroom,  
and Tomato Ragout; Parmesan (*on the side*)

**Creamy Tuscan Chicken Breast** with Sun-Dried Tomatoes and Herbs  
Zesty Lemon Rice

Herb Roasted Carrots

Assorted Breadbasket with Butter

Iced Water and Iced Tea with Citrus

**GREEN MOUNTAIN BUFFET**

**Roasted Butternut Soup**

**Lunch \$34.75**

**Dinner \$37.25**

**Baby Spinach Salad** with Grilled Pears, Dried Cranberries,  
Toasted Pumpkin Seeds, and Smoked Maple-Balsamic  
Vinaigrette Dressing

**Chicken Breast** with Apple Cider and Herb Infused Cream Sauce

**Mustard-Maple Glazed Pork**

**Grilled Portobello Mushroom Halves** with Blue Cheese,  
Aged Vermont Cheddar, Herbs and Sun-Dried Tomatoes Herbed  
Country Rice Blend

Seasonal Vegetable Medley

Bread Basket with Butter

Iced Tea and Iced Water

# Themed Buffets

(603) 862-1900 | [conferences@unh.edu](mailto:conferences@unh.edu) | [www.unh.edu/conferences-catering](http://www.unh.edu/conferences-catering)

## ITALIAN BUFFET

### Vegetable and Cannellini Bean Soup

**Mesclun Greens Salad**, Roasted Pepper Strips,  
Cherry Tomatoes, Cucumbers, and Parmesan (*on the side*) with  
Balsamic Vinaigrette

**Chicken Parmesan** with Penne Pasta and Herbed Marinara

**Manicotti Primavera**

Garlic Bread

Iced Tea and Iced Water

**Lunch \$23.00**

**Dinner \$24.25**

## *New!* COMFORTABLY UNH

**Chopped Lettuce Blend** with Garlic and Herb Marinated  
Sun-Dried Tomatoes, Grilled Peppers, Sliced Cucumber,  
and Homemade Pickled Carrots; Balsamic Vinaigrette

**Lunch \$29.50**

**Dinner \$33.00**

**Gourmet Mac N' Cheese**

**Bourbon BBQ and Caramelized Onion Beef Meatloaf** (*Gluten Free*)

Smashed Red Potatoes with Black Pepper and Sour Cream

**Steamed Vegetable Medley**

Breadbasket with Rolls and Biscuits

Iced Tea and Iced Water with Citrus

## WHITE MOUNTAIN BUFFET

**Roasted Corn and Pepper Chowder**

**Lunch \$34.00**

**Baby Field Greens** with Toasted Pumpkin Seeds, Golden Raisins,  
Grilled Local Apples; Citrus-Herb Vinaigrette

**Dinner \$35.75**

**Chicken Breast** with Cranberry and Pear Chutney

**Sliced, Roasted Pork Loin** with Grilled Onions and Apples

**Gemelli Pasta**; Tossed with Sun-Dried Tomatoes, Fresh Herb and Garlic  
Olive Oil, Peas, Grilled Onions, and Zucchini

NH Maple Roasted Sweet Potatoes

Seasonal Vegetable Medley

Assorted Dinner Rolls with Butter

Iced Tea and Iced Water

**COLD** Price per dozen

<b>Grilled Pear Crisps</b> <i>with Brie, Apricot Jam &amp; Toasted Almonds</i>	<b>\$37.00</b>
<b>Curried Chicken Salad Profiteroles</b> <i>with Grapes and Cilantro</i>	<b>\$37.00</b>
<b>Ancho Chili Seared Chicken</b> <i>served atop Grilled Cornbread with Chipotle Aioli</i>	<b>\$37.00</b>
<b>Black Bean Organic Hummus</b> <i>with Adobo Pepper Jam atop a Cucumber Round; Finished with Crisp Tortilla Matchsticks</i>	<b>\$37.00</b>
<b>Crostini</b> <i>with Lime, Organic Avocado Hummus, Grilled Poblano-Vegetable Relish</i>	<b>\$37.00</b>
<b>Caprese Skewer</b> <i>Citrus-Herb Marinated Ciligiene Mozzarella, Olives &amp; Petite Tomatoes</i>	<b>\$40.50</b>
<b>Grilled Herbed Shrimp</b> <i>Atop an English Cucumber with Curried Hummus and Pepper Relish</i>	<b>\$53.50</b>
<b>Petite Bahn Mi</b> <i>Cocktail Size Bun with Crisp Vegetables &amp; Spicy Sriracha-Lime Dressing</i>	<b>\$50.50</b>



**HOT** Price per dozen

<b>Meatballs</b> <i>Sweet &amp; Sour, Italian or Swedish</i>	<b>\$21.50</b>
<b>Vegetarian Mini Spring Rolls</b> <i>with Ginger Soy Dipping Sauce</i>	<b>\$31.25</b>
<b>Sesame Chicken Tenders</b> <i>with Maple Chipotle Dipping Sauce</i>	<b>\$35.75</b>
<b>Baby Spinach, Feta and Herbs</b> <i>in Phyllo</i>	<b>\$35.75</b>
<b>Maple-Cranberry Glazed Chicken Satay</b> <i>with Toasted Sunflower Seeds</i>	<b>\$35.75</b>
<b>Asparagus Risotto Ball</b> <i>with Smoky Tomato Coulis</i>	<b>\$42.00</b>
<b>Chicken and Cheese Empanada</b> <i>with Poblano-Lime Sour Cream</i>	<b>\$41.75</b>
<b>Truffle Mac N Cheese Bites</b> <i>with Smoked Bacon</i>	<b>\$41.50</b>
<b>Wild Mushroom Quiche</b> <i>with Sauteed Leeks, Chevre, and Parmesan</i>	<b>\$48.00</b>
<b>Wild Maine Blueberry BBQ Pulled Pork Cocktail Size Slider</b>	<b>\$49.25</b>
<b>Crab Quiche</b> <i>with Gruyere, Scallions, and Red Bell Pepper</i>	<b>\$54.00</b>
<b>Petite Crabcake</b> <i>with Cajun Herbed-Aioli (on the side)</i>	<b>\$43.25</b>
<b>Tandoori Chicken Skewers</b> <i>with Avocado-Tahini Dip (on the side)</i>	<b>\$37.25</b>



# Platters

## FRUIT PLATTER

<b>SMALL</b>	Serves 35	<b>\$136.25</b>
<b>MEDIUM</b>	Serves 50	<b>\$194.50</b>
<b>LARGE</b>	Serves 75	<b>\$291.50</b>

## CHEESE & CRACKER PLATTER

<b>SMALL</b>	Serves 35	<b>\$169.75</b>
<b>MEDIUM</b>	Serves 50	<b>\$242.50</b>
<b>LARGE</b>	Serves 75	<b>\$364.25</b>

## VEGETABLE DIPPERS

<b>SMALL</b>	Serves 35	<b>\$155.50</b>
<b>MEDIUM</b>	Serves 50	<b>\$223.00</b>
<b>LARGE</b>	Serves 75	<b>\$334.50</b>

Chef's Choice Hummus, Carrots, Cucumbers & Celery

## PETITE MEZZE PLATTER

**\$10.50**

Petite Mezza Platter with, Olive Medley, Grape Tomatoes, Marinate Ciliegini Mozzarella, Grilled Artichoke Hearts, Berbere Hummus and Soft Pita Triangles



# Deserts

ASSORTED

## Whoopie Pie

*Minimum of 2 Dozen*

*of Any Variety*

Ask About Our Current Selections

**\$46.75 per dozen**

## Lemon Pound Cake

*Minimum of 2 Dozen*

Lemon Pound Cake

Served with Sliced Strawberries  
and Fresh Whipped Cream

**\$46.75 per dozen**

ASSORTED

## Cupcakes

*Minimum of 2 Dozen of Any Variety*

Ask About Our Current

Selections

**\$46.75 per dozen**

## Cookies & Brownies

Brownies **\$19.00 per dozen**

Cookie **\$15.00 per dozen**

## Cakes

Please Inquire About Our Current  
Selections and Pricing

*Please let us know in advance if any guests in your group have Allergies or Dietary Restrictions!*

