



A UTEC Social Enterprise

GOOD FOOD. REAL OPPORTUNITY.

Every See Beyond Catering order helps young adults at UTEC build skills, confidence, and pathways to employment through hands-on job training.

BREAKFAST



The Continental **\$150 | serves 12**

Assorted pastries and mini bagels with cream cheese, seasonal fruit, orange juice, coffee, and tea.

Breakfast Sandwich Box **\$180 | serves 10**

Seasonal fruit, orange juice, coffee, and tea with choice of:

- Bacon, egg & American on toasted brioche
- Turkey sausage, egg & American on a toasted English muffin
- Spinach, egg & feta breakfast wrap

BEVERAGE SERVICE

Fresh Brewed Coffee **\$45**
serves 15

Assorted Teas **\$45**
serves 15

Fresh Lemonade **\$45**
serves 15

Seltzer **\$3**

Bottled Water **\$3**

SHARED APPETIZERS

50 pieces each

Mini Crab Cakes **\$150**

Bacon-Wrapped Scallops (GF) **\$115**

Buffalo Wings (GF) **\$115**

Shrimp Tempura **\$105**

Wing Dings **\$110**

Broccoli Cheddar Bites **\$100**

Meatballs **\$100**

Pork Egg Rolls **\$100**

Falafel (VG) **\$100**

Jalapeno Poppers **\$95**

Spanakopita (V) **\$80**

Vegetable Spring Rolls (VG) **\$80**

Colombian Empanadas **\$100**
Beef, chicken, or cheese

LUNCH

Hearty Individual Boxed Lunch **\$20 per person**

20-person minimum. Served with American cheese, lettuce, and spreads. Includes chips, pickles, mini dessert, fresh fruit, and bottled water.

Assorted Sandwich Platter **\$13 per person**

15-person minimum. Served with American cheese, lettuce, and spreads.

Fillings (pick 3)

Honey ham, roasted turkey, chicken salad, tuna salad, mushroom steak (VG)

Breads (pick 3)

Sourdough white, honey wheat, white wrap, gluten-free wrap

(GF) gluten-free (V) vegetarian (VG) vegan

BUILD YOUR OWN BOWL



Create your perfect buffet bowls in five easy steps!

16 oz. bowls | \$18 per person | 20-person minimum

Includes assorted drinks and a cookie platter. Served catering style.

- 1 Choose your base (pick 2)**
White rice, brown rice, tossed greens
- 2 Choose your protein (pick 2)**
Slow-roasted pork, baked chicken, seasoned ground beef, marinated tofu
- 3 Choose your toppings (pick 6)**
Black beans, crispy chickpeas, sweet plantains, mixed greens, kale, fresh guacamole, warm cabbage, cold carrot slaw, cucumbers, tomatoes, sauteed peppers & onions, fiesta tortilla strips
- 4 Choose your sauce (pick 3)**
Signature Mojo, Paneer Palace Curry, Jerk Dancehall, Fiesta Lime, Herb Grasshopper (V)
- 5 Finish it off**
Fresh cilantro and jalapenos

CHARCUTERIE BOARDS

Assorted Board **\$150**

Meats, cheeses, fruits, chocolate pretzels, crackers & homemade hummus

Vegan Board **\$175**

Everything in our assorted board, but with vegan meats & cheeses

Includes a keepsake board (20x8x1") handcrafted by young adults at UTEC!



DESSERT PLATTER

\$60 | serves 15 people

Gluten free and vegan options available.

Assorted Cookies

Chocolate chip, oatmeal raisin, double chocolate chunk, white chocolate macadamia, cranberry white chocolate

Assorted Brownies

Chocolate fudge, Funfetti, cheesecake, blondie

READY TO ORDER?

Orders must be placed at least 48 hours in advance.
\$150 minimum | \$50 delivery within the Merrimack Valley
Pickup available Monday-Friday, 8:30 a.m.-2:30 p.m.



(978) 856-3902
events@utecinc.org
utecinc.org/catering



Thank you for choosing catering that creates opportunity!