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## UNIVERSITY CONTRACT AWARD

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DATE ISSUED: October 23, 2023

COMMODITY: Catering Providers for UConn Stamford Campus  
CONTRACT#: UC-24-TL042423-D  
FOR THE UNIVERSITY OF CONNECTICUT- UConn Stamford Campus and CCPG Members

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**TERMS OF CONTRACT:**

The University of Connecticut will issue purchase orders as required for the purchase of catering services. A quote must be issued to the UConn representative referencing Contract UC-24-TL042423-D, and reflect the discount (if applicable). Pricing must comply with the price sheets attached. Quotes will not require a signature and individual events will not require a signed agreement. No commitment to services will be made until the supplier is in receipt of an approved purchase order from the University. Payment may also be made via a University issued Travel Card.

The term of this contract shall be from October 19, 2023, to June 30, 2027, with options to renew for two (1) additional one (1) year terms upon the agreement of the parties.

1 <sup>st</sup> Extension	7/1/2027 to 6/30/2028	
2 <sup>nd</sup> Extension	7/1/2028 to 6/30/2029	Final

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NAMES AND ADDRESSES OF AWARDEE:

**Marcia Selden Catering**  
65 Research Drive  
Stamford, Connecticut 06906  
Contact: Jennifer Reilly  
Phone: 203.353.8000  
Cell:  
Email: [jennifer@marciaselden.com](mailto:jennifer@marciaselden.com)

**Payment Terms:** Net45

**Pricing:** Pricing remains fixed for the initial term of the contract. After the initial term, prices may be adjusted up or down in an amount not to exceed the Consumer Price Index (CPI), appropriate for the commodity, as published by the United States Department of Labor.

The University Purchasing Department must be notified of the increase a minimum of thirty (30) days prior to the effective date and, the caterer provides the University any and all documentation it may require supporting the proposed price increases.

The University will expect any increases to be consistent with those applied to other customers of comparable size and nature. Any such requests will be subject to approval by the Purchasing Department, based on documentation submitted by the caterer.

There will be no fuel surcharges applied to the cost.

**Deposits:** The University will not pay deposits.

**Quotes:** Specifications and responsibilities will be determined by the University Representative upon the need. A quote inclusive of all pertinent information such as approximate number of guests, type of event (buffet, boxed lunch, etc.) will be detailed, rentals of linens, tables, chairs, etc., special dietary requirements, arrival time, set-up time, clean up, service staff, etc. will be provided to the University Representative.

The quote provided must be inclusive of all costs (transportation, set-up and clean-up for the event, wages, salaries, training, fringe benefits, gratuities, the cost of food and beverages, supplies, replacement of supplies, etc.).

A purchase order may be issued for an individual event, or a blanket purchase order may be issued for services performed during an extended amount of time. Payment may also be made via a University issued Travel Card.

The University will provide a final headcount for an event five (5) days prior to the scheduled event date.

**Changes:** The University reserves the right to cancel, add or reschedule dates and times with a 24 hour notice without penalty. Vendor must comply with changes of dates.

**Credits:** Credits owed to the University will be issued against the purchase order for the specific event.

**Alcohol:** Alcoholic beverages, although required for some events, cannot be directly purchased by the University. The caterer will be advised by the University Representative if a separate invoice will be required for the alcohol portion of the event. The proper certification must be in place by the caterer to serve alcohol.

**Pouring Rights:** The University has an exclusive pouring rights agreement with Coca-Cola. No beverages other than Coke products shall be served.

**Vegetarian/Vegan Meals:** Vegetarian/Vegan meal options will be required.

**Food Service Licensing:** Caterer is responsible for securing all necessary licenses for its food service operation. Such licenses include, and are not limited to, licenses from state and local health officials, the State of Connecticut Department of Consumer Protection and a temporary food service application that must be completed and posted with the Environmental Health and Safety Department at the University of Connecticut prior to any catering event held on University property. The caterer also agrees to post any such licenses as may be required by a licensing authority.

**Brand Identification:** Caterer will not use or permit brand identification or advertising displays without the express written approval of the University Director of Trademark Licensing.

The State of Connecticut Terms and Conditions located at this link will govern all purchases against this contract.

They are located at this link: [Terms-and-Conditions](#)

**Purchasing Contacts:**

Kristin Allen

Category Manager

Email: [kristin.allen@uconn.edu](mailto:kristin.allen@uconn.edu)

Terri Lessard

Purchasing Agent

[Terri.lessard@uconn.edu](mailto:Terri.lessard@uconn.edu)

Detailed Price List attached:

Servers Prices

Executive Chefs and Lead Waiters \$58.62 per hour. Waitstaff is \$48.62 per hour. 5-hour minimum.

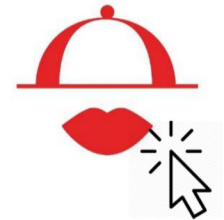
# Marcia Selden CATERING

Connecticut + New York City  
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WEBSITE



INSTAGRAM



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# Continental Breakfast

## CONTINENTAL BREAKFAST BUFFET - SELECT 4

### Select 1

Freshly Baked Bagels with Cream Cheese and Whipped Butter, Organic Peanut butter

GF Hard Boiled Eggs with Cracked Pepper, Sea Salt, Sliced Avocado and Beefsteak Tomato

GF Vanilla Greek Yogurt Parfaits with Berries and Homemade Granola (nut free)

VGF Overnight Gluten Free Pure Oats with Maple, Dried Fruits, Berries

### Select 2

Assorted Scones with Clotted Cream and Raspberry Preserves

Homemade Mini Muffins

Miniature Danish Pastries

Croissants

Sour Cream Coffee Cake Muffins with Walnuts

VGF Fresh Fruit Salad with Citrus and Mint

VGF Fresh Whole Fruit

Price per person \$25.00

*(cooking equipment, buffet platters, china, flatware, tables and linens are not included)*

V = VEGAN

VG - VEGETARIAN

GF = GLUTEN-FREE



# Hot Buffet Breakfast

V = VEGAN  
 VG - VEGETARIAN  
 GF = GLUTEN-FREE

**HOT BREAKFAST BUFFET**

**Select 1**

- GF Individual Assorted Frittatas and Quiche
- GF Hard Boiled Eggs with Cracked Pepper, Sea Salt, Sliced Avocado and Beefsteak Tomato
- GF Southwestern Egg and Egg White Scramble
- GF DF Classic Scrambled Egg and Egg Whites

**Select 2**

- GF DF Crisp Bacon
- GF DF Crisp Turkey Bacon
- GF DF Breakfast Sausage
- VG DF Herb Roasted Potatoes
- VG DF Breakfast Potatoes with Onions, Red and Yellow Pepper

**Select 1**

- GF Vanilla Greek Yogurt Parfaits with Berries and Homemade Granola (nut free)
- VG Overnight Gluten Free Pure Oats with Maple, Dried Fruits, Berries

**Select 2**

- Freshly Baked Bagels with Cream Cheese and Whipped Butter, Organic Peanut butter
- Homemade Mini Muffins – Chocolate Chip, Blueberry & Bran
- Miniature Danish Pastries
- Croissants & Pain au Chocolat
- Assorted Scones with Clotted Cream and Raspberry Preserves
- Sour Cream Coffee Cake Muffins with Walnuts
- GF Fresh Fruit Salad with Citrus and Mint

Price per person \$38.00 (cooking equipment, buffet platters, china, flatware, tables and linens are not included)



# Breakfast Beverages

**BREAKFAST BEVERAGES (2 hours of service)**

Fresh Squeezed Orange Juice and Grapefruit Juice

Poland Spring Water Bottles

Mini Bottles Pellegrino

French Roast Regular and Decaffeinated Coffee

Regular, Decaf and Herbal Tea

Milk, 1/2 & 1/2, Skim & Almond Milk

Sugar, Equal, Sweet & Lo, Splenda

Honey, Lemons, Limes and Ice

Price per person....\$8.00 *(coffee equipment, cups, glasses, tables and linens are not included)*



# Hot Buffet Lunch Options

**MENU 1**

Poached Salmon Rosettes over Cucumber Curls with Dill Sauce  
 Herbes de Provence Grilled Chicken with Oven Roasted Roma Tomatoes  
 Wheatberry with Dried Apricots, Grilled Onions and Chickpeas  
 Citrus Green Beans  
 Green Goddess Salad, Sugar Snap Peas, Broccoli and Roasted Brussels

**Dessert**

Fresh Fruit Skewers  
 Fudgy Brownies and Butterscotch Blondes

Price per person...\$50.00 (cooking equipment, buffet platters, china, flatware, tables and linens are not included)

**MENU 2**

GF Mango and Mustard Glazed Salmon  
 GF Tequila Grilled Chicken with Cilantro Lime Vinaigrette  
 VGF Vegetable Paella with Black Beans, Chickpeas, Saffron Rice, Roasted Red Peppers, Capers, Artichokes and Peas  
 VGF Charred Squash Salad, Broken Tostadas, Cilantro and Lime  
 VGF Kale Caesar Salad with Cornbread Croutons, Crisp Chickpeas, Shaved Parmesan and Creamy Caesar Dressing  
 VGF Homemade Guacamole with Plantains, Yucca Chips and White Corn Chips

**Dessert**

Fresh Sliced Pineapple with Mint and Lime Zest  
 Mexican Wedding Cakes – Shortbread Cookies with Walnuts

Price per person...\$55.00 (cooking equipment, buffet platters, china, flatware, tables and linens are not included)

V = VEGAN  
 VG - VEGETARIAN  
 GF = GLUTEN-FREE





# Hot Buffet Lunch Options

V = VEGAN  
VG - VEGETARIAN  
GF = GLUTEN-FREE

**MENU 3**

Chicken Paillard with Arugula, Heirloom Tomatoes, Balsamic Glaze with Micro Basil  
 GF Pan Seared Cod with Lemon Gremolata  
 VGF Roasted Brussels Sprouts with Aged Balsamic and Caramelized Shallots  
 VGF Quinoa with Sweet Peas, Asparagus, Sundried Tomato and Pesto  
 GF Kale Caesar Salad with Fried Chickpeas, Shredded Parmesan Garlic Bread Croutons  
 and Creamy Caesar Dressing  
 Herbed Focaccia

**Dessert**

VGF Fresh Berries with Zabaglione  
 Chocolate Chip Cannoli

**Price per person...\$50.00***(cooking equipment, buffet platters, china, flatware, tables and linens are not included)*

**MENU 4**

GF Asian Grilled Chicken  
 GF Seared Tuna over Napa Cabbage Slaw  
 VGF Ginger Scented Jasmine Rice with Cashews  
 VGF Edamame and Pea Salad Yuzu Dressing  
 VGF Sesame Sugar Snaps  
 GF Tempura Kale Salad with Golden Raisins, Toasted Almonds and Honey Miso Vinaigrette  
 Wontons with Szechuan Guacamole *(no cilantro)*

**Dessert**

VGF Fresh Minted Berry Salad  
 Chocolate Dipped Fortune Cookies

**Price per person...\$55.00***(cooking equipment, buffet platters, china, flatware, tables and linens are not included)*



# Hot Buffet Lunch Options

V = VEGAN  
VG - VEGETARIAN  
GF = GLUTEN-FREE

**Menu 5**

Make your own Soft-Shell Tacos (flour and GF corn), Taco Salad or Rice Bowl  
GF Herb Grilled Shrimp  
GF Shredded Chicken  
VGF Grilled Vegetables

**Fixin's:** Shredded Jack Cheese, Jicama & Mango Slaw, Avocado Mash, Pickled Onions  
Jalapeño Peppers, Diced Red Onion,, Pico de Gallo, Sour Cream , Fresh Lime  
VGF Grilled Corn Salad, Black Beans

...  
VGF Herbed Brown Rice  
VGF Watercress, Arugula, Pink Grapefruit, Jicama, Grape Tomatoes, Lime Dressing  
VGF Homemade Guacamole with Tortilla and Plantain Chips

**Dessert**

VGF Fresh Fruit Jars  
Dark Chocolate Salted Caramel Mini Cupcakes with Dulce de Leche Whipped Cream

**Price per person...\$55.00 (cooking equipment, buffet platters, china, flatware, tables and linens are not included)**

**Menu 6**

GF Ginger-Lime Scod with Avocado Corn Relish  
GF Honey Mustard Chicken  
VGF Jicama & Mango Slaw with White Balsamic Vinaigrette  
VGF Sugar Snaps with Dill Vinaigrette  
VGF Roasted Rainbow Carrots  
GF Chopped Iceberg Wedge with Tomatoes, Crisp Bacon with a Choice of Chunky Blue Cheese Dressing  
GF Jalapeño Corn Bread with Honey Butter

**Dessert**

VGF Fresh Fruit Salad  
GF S'mores Truffles

**Price per person...\$55.00(cooking equipment, buffet platters, china, flatware, tables and linens are not included)**



## Assorted Platters of Sandwiches & Wraps – Please select a variety of 4

Grilled Vegetables, Fresh Mozzarella with Basil and Roasted Tomato Oil  
 Creamy Hummus, Avocado, Tomato, Red Onion, Roasted Chickpeas and Romaine Lettuce  
 Tuna Salad with Dill, Mayonnaise  
 Chicken Caesar Wrap with Crisp Romaine Lettuce, Garlic Croutons, Parmesan Shreds and Caesar Dressing  
 Pesto Chicken Primavera Salad on Focaccia With Crisp Romaine Lettuce, Caesar Dressing, and Shaved Parmesan  
 Wild Atlantic Salmon Salad, Crisp Romaine Lettuce, Crunchy Red Onion, Popped Capers and Dill Mustard  
 Tuna Niçoise with Olive Oil, Lemon Juice, Capers, Red Onion, Celery and Julienne Carrots **(add \$5.00 to price per person)**  
 Shrimp Salad with Red Leaf Lettuce **(add \$5.00 to price per person)**  
 Smoked Turkey, Brie, Green Apples and Honey Mustard  
 Baked Ham, French Brie, Honey Dijon Mustard and Arugula  
 Ham, Genoa Salami, Provolone, Roasted Red Pepper and Balsamic Vinaigrette  
 Sliced Filet, Oven Roasted Tomatoes, Parmesan, Caramelized Onions, Arugula and Horseradish Cream

## Side Salad

### Select 2

GF Kale Caesar Salad with Cornbread Croutons, Shredded Parmesan and Creamy Chipotle Caesar Dressing  
 GF Greek Salad Romaine, Feta, Kalamata Olives, Cucumbers Red Onion, Tomatoes, Pepperoncini and Lemon Vinaigrette  
 GF Tempura Kale Salad with Golden Raisins, Slivered Almonds, Honey Miso Vinaigrette  
 Herbed Lemon Orzo  
 GF Quinoa with Roasted Vegetables  
 V/GF Citrus Sugar Snap Salad  
 GF Classic Potato Salad

### Select 1

V/GF Hand-Cut Potato Chip  
 V/GF Sweet Potato Terra Chips  
 V/GF Plantain Chips

**Dessert** – Assorted Cookies and Brownies

Price per person...\$35.00 *(cooking equipment, buffet platters, china, flatware, tables and linens are not included)*



## Beverages (2 hours of service)

Poland Spring Water

Mini Bottles of Pellegrino

Assorted Coke Products (cans)

8-ounce Bottles of Lemonade

## Coffee & Tea

French Roast Regular and Decaffeinated Coffee

Regular, Decaf and Herbal Tea

Milk, Skim Milk, Almond Milk, ½ and ½

Sugar, Sweet and lo, Sugar in the Raw, and Splenda

Honey

Price per person...\$10.00 (*coffee equipment, cups, glasses, tables and linens are not included*)



## Buffet Dinner

### Entrées – Select 3

#### Fish

Roasted Lemon Seabass with Capers, Parsley and Lemon  
Apple Cider Glazed Sea Bass with Pomegranate Pommery Sauce  
Horseradish Crusted Filet of Salmon with Tomato Coulis  
Pan Seared Salmon with Chardonnay Chive Sauce  
Olive Oil Poached Salmon with Orange Butter, Frisée Bundle, Orange Segments, Candied Pecans

#### Chicken

Orange Glazed Chicken with Mandarin Oranges and Slivered Almonds  
Grilled Chicken with Balsamic Glazed Pears, Gorgonzola, Shaved Fennel and Crispy Onions  
Sautéed French Breast of Chicken with Pommery Mustard Cream, Diced Tomato and Parsley  
Parmesan Crusted Chicken with Tomato Concassé and Chive Beurre Blanc  
Mediterranean Chicken with Garlic, Olives, Capers, Prunes and Apricots  
Herb Roasted Chicken with Shiitake Beurre Blanc

#### Vegan

Wild Mushroom Lasagna  
Grilled Vegetable Napoleon with Vegan Cheese and Tomato Coulis  
Quinoa Crusted Eggplant  
Moroccan Vegetable Tagine with Tomato, Pear, Prunes, Carrots, Eggplant, Sweet Potatoes and Parsnip

# Buffet Dinner

continued



## Accompaniments – Select 3

Mediterranean Couscous with Toasted Pine Nuts, Dried Apricots and Green Onions  
Quinoa with Roasted Vegetable Confetti  
Quinoa with Sautéed Wild Mushrooms, Spinach and Fennel  
Herbed Lemon Orzo  
Mezze Rigatoni with Basil Pesto, Baby Peas and Onions, Toasted Pignolis and Fresh Squeezed Lemon  
Pommery Mustard and Garlic Roasted Potatoes  
Brown Butter Mashed Potatoes  
Butternut Squash Mash  
Herb Roasted Marble Potatoes  
Cauliflower “Couscous” with Kalamata Olives, Blistered Tomatoes and Popped Capers  
White and Wild Rice Pilaf with Toasted Pecans, Golden Raisins and Fresh Mint  
Sautéed String Beans  
String Beans Almondine  
Grilled Asparagus  
Seasonal Grilled Vegetables  
Roasted Brussel Sprouts with Caramelized Shallots  
Grilled Carrots with Hot Honey, Toasted Pistachios  
Sautéed Sugar Snap Peas  
Sugar Snaps with Dill Vinaigrette  
Mediterranean Cucumber Salad  
Tempura Kale Salad with Golden Raisins, Toasted Slivered Almonds and Honey Miso Vinaigrette  
Baby Field Greens, Roasted Butternut Squash, Red Chiogga Beets, Dried Cherries, Slivered Dates,  
Toasted Almonds and Pomegranate Vinaigrette

# Buffet Dinner

continued



## Accompaniments, continued

Arugula with Goat Cheese, Dried Apricot, Candied Pecans, Shaved Fennel and Lemon Vinaigrette  
Rainbow Salad of Baby Arugula, Rainbow Carrots, Shaved Fennel, Candy Cane Beets and Toasted Cracked Hazelnuts  
Honey Horseradish Vinaigrette  
Roasted Beet Carpaccio and Baby Arugula Salad with Chevre, Toasted Pistachios and Citrus Vinaigrette

## Bread – Select 1

Assorted Hand-rolled Breadsticks  
Artisanal Rolls with Butter Pearls  
Fresh Focaccia with Herbed Olive Oil  
Buttermilk Biscuits and Cornbread Muffins with Honey Butter

## Dessert – Select 2

Individual Tarts – Dark Chocolate Salted Caramel, Lemon Meringue, Apple Crumb  
Assorted Cupcakes – Chocolate, Vanilla, Carrot and Lemon  
Fresh Fruit Salad

## Beverages

Poland Spring Water  
Mini Bottles of Pellegrino  
Assorted Coke Products (cans)  
8- ounce bottles of Strawberry Mint Lemonade  
  
French Roast Regular and Decaffeinated Coffee  
Regular and Decaffeinated Herbal Tisanes  
Milk, ½ & ½, Skim Milk &  
Almond Milk, Sugar, Equal, Sweet + Low and Splenda  
Honey

Price per person...\$66.00 (cooking equipment, buffet platters, china, flatware, tables and linens are not included)

# Beverages & Snacks *(8 hours of service, refreshed throughout the day)*



## All Day Beverages

Poland Spring Water  
Mini Bottles of Pellegrino  
Cans of Assorted Coke Products

## Pre-batched bottled Beverages - 8 ounce

Unsweetened Mandarin Spiced Iced Tea  
Strawberry Mint Lemonade

## French Roast Regular and Decaffeinated Coffee

Regular, Decaf and Herbal Tea  
Milk, Skim Milk, Almond Milk, ½ and ½  
Sugar, Sweet and lo, Sugar in the Raw, and Splenda  
Honey

**Price per person...\$25.00** *(coffee equipment, cups, glasses, tables and linens are not included)*

## All Day Snacks, "grab and go" – Select 3 for the AM/3 for the PM

GF Crisp Crudité Arrangements with Carrot Citrus Chutney  
Terra Cotta Pots Imported Cheese with Fresh Fruit and Breadsticks  
V/GF Hand-Cut Golden Potato Chips with Yummy Onion Dip  
V/GF Tortilla Chips with Pico de Gallo  
V Mediterranean Hummus with Pita Crisps  
GF Lemon Almonds  
GF "Everything" Mixed Nuts  
Wasabi Peanuts  
V/GF Dried Fruit and Nut Trail Mix  
GF Goji Cranberry Energy Bars

**Price per person....\$25.00**

GF Dark Chocolate Covered Granola Bars  
Chocolate Covered Pretzels  
Mini Pretzel Balls  
V/GF Sweet Potato Terra Chips  
V/GF Plantain Chips  
V/GF Yucca Chips  
GF Classic Butter Popcorn  
V/GF Truffle Popcorn  
Caramel and Cheddar Cheese Popcorn  
Brown Butter Oatmeal Raisin Cookies

Salted Dark Chocolate Chunk Cookies  
Sugar Cookies  
Peanut M&Ms  
M&M's  
Our "Signature" MSC Sour Lips  
V/GF Assorted Fresh Whole Fruit  
V/GF Red and Green Grapes  
V/GF Fresh Berry "Martinis" with Mint  
V/GF Fresh Fruit Jars  
V/GF Fresh Fruit Skewers with Berry Coulis