

Spring - Summer *Menu*



2024

Yale Catering



Breakfast Menu

Continental Breakfast

\$16.50 per person

French Croissants, Mango Tea Bread, Berry Kolaches
Granny Smith Apples, Mandarin Oranges, Red Bartlett Pears
Free-Range Hard-Boiled Eggs
Yale Blend Regular Coffee, Decaffeinated Coffee,
Teatulia Hot Tea Selection, Orange Juice, and Bottled Water

Hot American Breakfast

\$25.00 per person

French Croissants, Mango Tea Bread, Berry Kolaches

Fresh Fruit Platter

Choice of Two Frittatas:

1. Bacon, Cheddar, Scallion (GF)
2. Asparagus, Tarragon, Caramelized Onion (GF)
3. Vegan Egg, Zucchini, Cured Tomato (VG, GF)

Choice of Applewood Smoked Bacon
or Lamberti Chicken Sage Sausage Patties

Red Bliss Potato Home Fries (VG, GF)

Yale Blend Regular Coffee, Decaffeinated Coffee,
Teatulia Hot Tea Selection, Orange Juice,
and Bottled Water

Breakfast Sandwiches

\$25.00 per person

Choice of Two:

Breakfast Burrito: Scrambled Eggs, Cheddar, Chorizo, Pico de Gallo

Breakfast Croissant: Fried Egg, Applewood Smoked Bacon, Provolone

Breakfast Sandwich: Scrambled Egg and Chicken Sausage on a Kaiser Roll

Vegan Breakfast Sandwich: Vegan Eggs, Zucchini, Tomato, Tarragon in a Spinach Wrap (VG)

Fresh Fruit Platter

Yale Blend Regular Coffee, Decaffeinated Coffee
Teatulia Hot Tea Selection, Orange Juice, and Bottled Water

Breakfast Enhancements

Chia Seed Overnight Oats (Choice of One) *\$5.00/pp*

Blueberry Basil, Mango Coconut (VG)

Ancient Grain Oatmeal *\$5.00/pp*

Served with Brown Sugar and Dried Fruits (VG)

Whole Grain Bagels (VG) *\$5.00/pp*

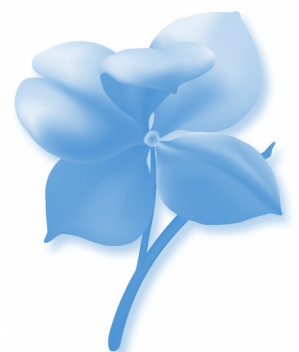
Served with Cream Cheese, Butter and Preserves

Power Bowls *\$5.00/pp*

Acai Super Smoothie Bowls with Fresh Berries (VG, GF)

Yogurt Parfaits *\$5.00/pp*

Greek Yogurt with Yale Bakeshop Granola and Mixed Berries



8 Hour - All Day Meeting Menu

(no upgrades or substitutions)

\$65.00 per person

Whiteboard, Dry Erase Markers and Erasers Included

\$75 for each additional white board



Breakfast

French Croissants, Mango Tea Bread, Berry Kolaches

Fresh Fruit Platter

Yogurt Parfait Bar: Greek Yogurt, Coconut Yogurt, Granola, Mango & Pineapple Medley Fruit Puree, Chia Seeds, Honey

Fresh Squeezed Orange Juice

Lunch

Signature Salad

Arugula Salad with Snap Peas, Radishes, Fennel and Lemon Poppy Dressing (VG, GF)

Daily Farmer's Market Grain Salad

Daily Seasonal Vegetable Compound Salad

Desserts

Chocolate Chunk Cookies

Vegan Oatmeal Raisin (VG)

All Day Beverages:

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Selection Fruit Infused Spa Water and Assorted Flavored Sparkling Waters

Breaks

Build Your Own Trail Mix

Spiced Pumpkinseeds, Diced Apricots, Coconut Flakes, Cashews, Yogurt Raisins, Chocolate Chips

Mini Biscotti with Chocolate Covered Espresso Beans

Brownie Break

Lemon Blondies, Gluten Free Cheesecake Bites, Vegan Chocolate Brownies

Nutella Jars, Petite Bananas, Grissini Breadsticks

Assorted Greek Yogurts and Fruit & Nut Granola Bars

Joolies Date Boxes, Brie Wedges, and Mandarins

Citrus Mint Fruit Salad Cups with Brown Butter Marshmallow Rice Treats

Sandwiches

Prosciutto, Fig Jam, Fontina on Three Grain Panini

Turkey Rango with Pepper Jack, Chipotle Mayo, Avocado, and Roasted Peppers

Chicken Wrap with Sweet Chili Slaw, Bell Peppers, Edamame, Romaine, Sesame Ginger Dressing

Herbed Tuna with Leaf Lettuce on Marble Rye

Portobello, Butternut Squash, and White Bean with Tomato Conserva on Flax Lavash Wrap (VG)





Daily Lunch Menu

Monday

Mesa

\$35.00 per person

Chopped Romaine, Jicama, Avocado, Watercress, Citrus Vinaigrette (VG, GF)

Corn and Black Bean Salad with Tajin and Cotija Cheese (GF)

Roasted Seasonal Squash with Cumin and Lime (VG, GF)

Lime Cilantro Rice (VG, GF)

Michoacan Style Jackfruit, Onion Relish, Pickled Carrots (VG)

Chicken Breasts with Radishes and Cilantro Cream (GF)

Cinnamon Churros

Gluten Free Options Available Upon Request

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee,
Teatulia Hot Tea Selection, Fruit Infused Spa Water

Tuesday

Wooster Square

\$35.00 per person

Panzanella Salad with Focaccia Croutons,
Mozzarella Bocconcini, Cherry Tomatoes,
Basil, Balsamic Syrup

Arugula Salad with Candied Pecans,
Golden Raisins, and Sherry Vinaigrette
(VG, GF)

Roasted Cauliflower, Butternut Squash,
Red Onion, and Peppers in a White
Balsamic Rosemary Glaze (VG, GF)

Chicken Breast Piccata Style with Lemon
and Capers (GF)

Campanelle Pasta Sugo alla Arrabiata
Eggplant, Garlic, Chili Flakes (VG)

White Bean and Basil Ravioli with Sun
Dried Tomato Pesto and Baby Kale (VG)

Apricot Almond Olive Oil Cakes (VG)

Gluten Free Options Available Upon Request

Beverages

Yale Blend Regular Coffee, Decaffeinated
Coffee, Teatulia Hot Tea Selection, Fruit
Infused Spa Water and Assorted Flavored
Sparkling Water

For buffets with less
than 25 guests, a
\$250 fee will apply.

Wednesday

Greek Isles

\$35.00 per person

Chopped Salad with Romaine, Cucumber, Olive, Tomato,
Feta, and Sumac Onions (GF)

Marinated Radicchio and Cauliflower with Arugula (VG, GF)

Mini Dolmas (VG, GF) and Yogurt Tzatziki (GF)

New Potatoes with Olive Oil, Lemon, and Dill (VG, GF)

Roasted Eggplant and Red Peppers with Vegan Sausage (VG, GF)

Shrimp Saganaki deglazed with Ouzo (GF)

Greek Oregano Roast Chicken (GF)

Almond and Walnut Baklava Bites

Gluten Free Options Available Upon Request

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea
Selection Fruit Infused Spa Water and Assorted Flavored Sparkling Water



Thursday

Wok This Way

\$38.00 per person

Kale and Cabbage Chopped Salad with Edamame and Shredded Carrots with Orange Vinaigrette (VG, GF)

Broccoli Salad, Red Pepper Julienne, Wonton Crisps, Broken Cashew Vinaigrette (VG)

Golden Fried Rice (GF)

Steamed Bok Choy with Garlic and Ginger (VG, GF)

Roast Tofu and Eggplant in Oyster Sauce (VG)

Honey Hoisin Glazed Chicken (GF)

Matcha Crepe Cake

Gluten Free Options Available Upon Request

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Fruit Infused Spa Water and Assorted Flavored Sparkling Water

Everyday

Market Day Buffet

\$35.00 per person

Butter Lettuces, Candied Pecans, Grapes, Cucumbers, Hearts of Palm, Champagne Vinaigrette (VG, GF)

French Lentil Salad, Red Leaf Lettuces, Shaved Fennel, Dijon Mustard, Tarragon Vinaigrette (VG, GF)

Cauliflower Agrodolce with Pickled Shallots and Golden Raisins (VG, GF)

Fingerling Potato Salad with Mustard Seeds, Red Onion, Sherry Vinegar (VG, GF)

Herb Marinated Chicken (GF)

Salmon Filets with Dill and Lemon (GF)

Chocolate Tahini Cookies

Gluten Free Options Available Upon Request

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Fruit Infused Spa Water and Assorted Flavored Sparkling Water

Friday

Spice of Life

\$38.00 per person

Chopped Salad with Tomato, Red Onion, and Cucumber (VG, GF)

Senegalese Black Eyed Pea Salad (VG, GF)

Coriander Glazed Carrots (VG, GF)

North African Vegetable Roast with Crispy Chickpeas (VG, GF)

Jollof Spiced Rice (VG, GF)

Peri Peri Spiced Salmon (GF)

Coconut Pound Cakes

Gluten Free Options Available Upon Request

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Fruit Infused Spa Water and Assorted Flavored Sparkling Water

For buffets with less than 25 guests, a \$250 fee will apply.



Outdoor Buffet Menu

Backyard Grill

\$35.00 per person

Baby Mixed Lettuces, Carrot, Grape Tomatoes, Cucumbers, Shaved Red Onion, and Balsamic (VG, GF)

Red Bliss Potato Salad with Chipotle Dressing (VG, GF)

Five Cheese Macaroni & Cheese

Hummel Brothers Hot Dogs served on Hot Dog Buns

All Beef Burgers served on Brioche Buns

Beyond Meat Burgers (VG) served on Kaiser Buns

Stadium Mustard, Ketchup, Pickle Relish, Leaf Lettuce, Cheddar Cheese, Sliced Tomato, Red Onion

Sliced Seasonal Fruit and Berries

S'mores Brownies

Beverages

Seasonal Fruit-Infused Spa Water and Assorted Pepsi Soft Drinks



BBQ Tasting

\$40.00 per person

White Balsamic and Gorgonzola Dolce Slaw, Red and Green Cabbage, Carrots, Peppers, and Red Onion (GF)

Peach Baked Beans

Roasted Corn Salad with Peppers, Red Onion, Scallion, and Cilantro Lime Vinaigrette (VG, GF)

Georgia Pulled Pork (GF)

BBQ Shredded Jackfruit (VG)

Smoked Chicken with a Blackberry Barbecue Sauce (GF)

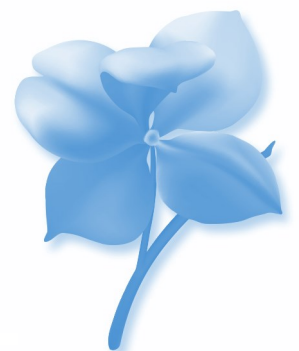
Skillet Corn Bread

Freshly Sliced Watermelon

Summer Berry Pies

Beverages

Seasonal Fruit-Infused Spa Water and Assorted Pepsi Soft Drinks



Cocktail Receptions

Passed Hors D' Oeuvres

1 Hour Selection of Four \$20.00 per person

1 Hour Selection of Six \$30.00 per person

Additional Hour \$10.00 per person

Cold

Blinis with Creme Fraiche and Wild Smoked Steelhead Trout Caviar (GF available)

Black Mission Fig with Aged Balsamic and Coconut Whipped Feta (VG, GF)

Caprese Brochette with Basil and Balsamic (GF)

Shrimp Shooter with Brandied Cocktail Sauce (GF)

Smoked Salmon Brioche Toast

Chicken Chipotle Tostada (GF)

Ahi Tuna, Yuzu Guacamole in Wonton Cup

Vegan Feta with Zhoug Sauce (VG, GF)

Prosciutto and Fontina on Pesto Bruschette Round

Crispy Chickpeas in Bamboo Bowls with Fenugreek and Sumac (VG, GF)

Beef Bresaola, Lemon Dill Aioli, Balsamic Pearls, Egg Quarter (GF)



Hot

Fig, Fontina and Lavender in Filo (V)

Truffled Arancini with Parmesan Fondue (V)

Pineapple Chipotle Barbecue Meatball Skewers

Firecracker Shrimp with Crispy Rice Noodles

Plant-Based Beef Bulgogi Skewer, Kimchee Aioli (VG)

Chicken Fennel Sausage with Red Onion Jam (GF)

Yucca Fries with Chimichurri (VG, GF)

Spinach and Boursin Mushroom Cap (V)

Vegan Crab Cake with Espelette Aioli (VG, GF)

Spring Onion Brie Tartlet (V)

Potato and Pea Samosa with Mango Chutney (VG)

Edamame Truffle Wonton with Ginger Soy (V)

Vegetable Spring Roll with Soy Caramel (V)

Crispy Sushi Rice Square, Teriyaki Mushroom (VG, GF)



Composed Boards

Seasonal Vegetable Crudites \$10.00/pp

Carnival Cauliflower, Grape Tomatoes, Rainbow Carrots, and Celery with Seasonal Hummus (VG, GF)

Domestic Cheese \$14.00/pp

Chevre Cheese Log with Crystalized Basil, Cabot Clothbound Cheddar, Cow's Milk Brie, Barely Buzzed Cheddar Cheese, Point Reyes Blue Cheese, Quince Membrillo, Pistachio Brittle, Black Mission Figs, Artisan Crackers, Cherry Preserves, Roasted Nuts

Cheese and Charcuterie Board \$16.00/pp

Cabot Clothbound Cheddar, Barely Buzzed Cheddar, Arethusa Europa Gouda, Black Mission Figs, Beef Bresaola, Pork Finocchiona with Croccantini Crackers, Grain Mustard, Dried Fruit

Tuscan Antipasto Board \$15.00/pp

Boschetto Tartufo, Pecorino Toscano, Cantaloupe Spears, Black Mission Figs, Roasted Cauliflower with Balsamic, Imported Olive Medley, Marinated Gigante Beans, Tuscan Salsa Verde, Rosemary Flatbreads

From the Bakeshop Minis (Choice of Three) \$9.00/pp

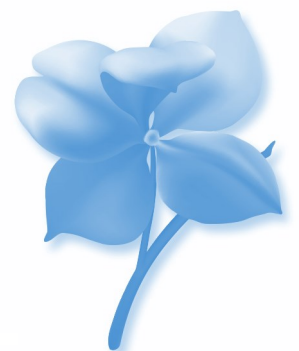
Chocolate Cupcakes with Raspberry Buttercream (VG), Key Lime Tartlets, Blueberry Cheesecake Bites, Passion Fruit and Dark Chocolate Tartlets, Bete Noir Bites (GF), Assorted Chocolate Truffles (GF, contain nuts)

Street Cart Snacks \$8.00/pp

Popcorn Bags: Salted Popcorn Topped with Your Choice of Truffled Parmesan, Togarashi Spice or Caramelized Honey

Roasted Nuts: Candied Pecans, Gochujang Cashews

Mini Soft Pretzels: Honey Mustard Sauce, Bacon Blue Cheese Dip



Display Stations



Flatbread Station

(Choice of Three)

\$15.00/pp

Black Truffle Parmesan Cream, Caramelized Onions,
Wild Mushrooms, Cauliflower Crust (V, GF)
Fresh Sliced Mozzarella, Heirloom Tomato, Basil (V)
Sliced Potato, Rosemary, Black Olive, Garlic Oil (VG)
Prosciutto, Gorgonzola Mascarpone, Fig, Balsamic
Crema, Thyme Honey
Roasted Eggplant, Tomato Pulp, Basil Oil, Vegan Feta
(VG)

Seafood Grazing

(Choice of Three)

\$35.00/pp

Mojito Shrimp Cocktail with Mango Salsa (GF)
Smoked Whitefish Mousse in Endive Leaves (GF)
Vegan Crab Salad with Crudites (VG, GF)
Asian Spiced Calamari Salad
Deviled Crab Dip with Sweet Mini Peppers
Yale Signature Old Bay Potato Chips (VG)
Oysters Shucked to Order \$4 per oyster (GF)
Sushi by the Roll (California, Spicy Tuna, Brown
Rice Veggie) \$9.00/roll

Game Day Munchies

(Choice of Three)

\$20.00/pp

Beef Mini Corn Dogs with Sweet Honey Mustard
Kobe Beef Mini Burgers with Cheddar
Lobster Salad on Mini Brioche Rolls
Everything Bagel Vegan Hot Dogs (VG)
Greek Style Meatball Mini Pitas (VG)
Pretzel Nuggets with Beer Cheese and Serrano (V)
Eggplant Caprese Stack with Marinated Tomato, Ricotta,
Basil Pesto (V)

Poke Power Bowls

(Choice of Two)

\$18.00/pp

Salmon Tataki: Mango, Cucumber, Radish Sprouts,
Ponzu Sauce, Furikake Seasoning
Tomato: Edamame, Micro Shiso, Toasted Nori
Flakes, Yuzu Wasabi Dressing (VG)
Tuna: Cucumber, Pickled Ginger, Julienne Radish,
Scallion, Sesame Seeds, Soy-Sesame Vinaigrette
Watermelon: Cucumber, Watermelon Radish, White
Ginger, Sweet Chili Sauce, Puffed Rice Pearls (VG)





Plated Dinners

Pairing One

\$62.00 per person

Baby Iceberg Wedge Bacon, Blue Cheese, Teardrop Tomato, Cucumber Ribbons,
Boiled Egg, Green Goddess Dressing (GF)

Artisan Bread with Fleur de Sel Butter

Beef Tenderloin

Potato Puree, Tri-Colored Carrots, Oven Dried Campari Tomato, Asparagus, Red Sorrel (GF)

Lion's Mane Mushroom Steak

Potato Puree, Tri-Colored Carrots, Oven-Dried Campari Tomato, Asparagus, Red Sorrel (VG, GF)

Chocolate Cremeux Cup

Dark Chocolate and Vanilla Bean Custard, Chocolate Espresso Beans, Striped Cigarillo, Golden Espresso Liquor

Fresh Fruit Plate (VG, GF)

Pairing Two

\$63.00 per person

Beet Carpaccio

Red Romaine, Grapefruit Segments, Blood Orange Reduction, Broken Cashew Vinaigrette (VG, GF)

Artisan Bread with Fleur de Sel Butter

Halibut Roulade

Cabbage Wrapped, Honshimeji Mushrooms, Micro Radishes, Spinach Veloute, Purple Shiso (GF)

Plant-Based Chicken

Chard Wrapped, Honshimeji Mushrooms, Micro Radishes, Spinach Veloute, Purple Shiso (VG, GF)

Yuzu Mousse Dome

Orange Curd, Blackberry Coulis, Candied Ginger, Torched Meringue

Fresh Fruit Plate (VG, GF)

Pairing Three

\$65.00 per person

Mediterranean Wedge

Baby Iceberg, Whipped Feta, Roasted Peppers, Kalamata Olives, Marinated Tomatoes, Pickled Onions, Cucumbers,
Crispy Capers (GF)

Artisan Bread with Fleur de Sel Butter

Seared Scallops

Pea Puree, Smashed Yukons, King Oyster Mushroom, Grilled Baby Artichoke, Preserved Lemon Oil (GF)

King Oyster Scallops

Pea Puree, Smashed Yukons, King oyster Mushroom, Grilled Baby Artichoke, Preserved Lemon Oil (VG, GF)

Lemon Ricotta Cheesecake

Blueberry Compote, Graham Crumb, Fresh Blueberries, Viola Flowers

Fresh Fruit Plate (VG, GF)

Plated Dinners



Pairing Four

\$52.00 per person

Red Quinoa and Mango Salad

Seared Queso Blanco Croutons, Avocado, Baby Red Romaine, Smoky Tomato Lime Dressing (GF)

Artisan Bread with Fleur de Sel Butter

Chorizo Crusted Cod

Charred Broccollette, Piquillo Peppers, Saffron Tomato Emulsion, Fava Bean Puree

Cauliflower Steak

Charred Broccollette, Piquillo Peppers, Saffron Tomato Emulsion, Fava Bean Puree (VG, GF)

Strawberry Cheesecake Tart

Dark Chocolate Ganache, Strawberry Coulis, Micro Flowers

Fresh Fruit Plate (VG, GF)



Pairing Five

\$50.00 per person

Spring Leeks

Micro Arugula, Crispy Onions, Hard-Cooked Egg, Chives, Vin Cotto, Extra Virgin Olive Oil

Artisan Bread with Fleur de Sel Butter

Chicken Breast

Potato Leek Gratin, Charred Brussels Sprouts, Rainbow Carrots, Campari Tomato, Rosemary Chicken Jus (GF)

Vegetable Tower

Brown Rice, Ratatouille, Herbed Tofu, Red Pepper Coulis (VG, GF)

Flourless Chocolate Cake

Passionfruit Mousse, Raspberry Sauce, Coconut Streusel, Passion Gel, Blackberries (VG, GF)

Fresh Fruit Plate (VG, GF)





Coffee Service

\$5.95 per person (Up to 2 hours)

Yale Blend Coffee, Decaffeinated Coffee,
Teatulia Tea

Spa Water Display

\$2.95 per person (Up to 2 hours)

Fruit Infused Spa Water

Cold Bottled Service

\$3.50 per person (Up to 2 hours)

Assorted Pepsi Products, Flavored
Sparkling Waters, Yale Bottled Water

Lemonade and Iced tea

\$3.50 per person (Up to 2 hours)

Lemonade
Unsweetened Iced Tea

Hourly Bar Service

All bars include Pepsi Products, Aqua Panna and San
Pellegrino Water

Beer, Wine & Soft Drink Package:

House Red, White & Rose Wines, Microbrew Beers
First Hour \$14/pp
Each Additional Hour \$3.50/pp

Premium Beer, Wine & Soft Drink Package

House Red, White & Rose Wines
Plus Additional Premium Red and White Wines,
Sparkling Wine and Microbrew Beers
First Hour \$18/pp
Each Additional Hour \$6/pp

Full Open Bar Package

Assorted Liquors
Orange Juice, Cranberry Juice, Bar Mixers
House Red, White, & Rose, Microbrew Beers and
Cocktails First Hour \$18/pp
Each Additional Hour \$6/pp

Host Bar Service

Actual cost is charged based on consumption

\$500 minimum applies

Per Drink Prices:

Assorted Flavored Sparkling Water \$3.00 each
Pepsi Soft Drinks \$3.00 each
Yale Bottle Water \$3.00 each
Juices \$3.00 each
Hard Seltzers \$7.00 each
Aqua Panna/San Pellegrino Water \$8 per liter
CT Microbrew Beers \$6.50 each
House Wine \$10.00 per glass
Premium Wine \$12.00 per glass
House Cocktail \$10.00 per cocktail
Premium Cocktail \$14.00 per cocktail



Seductive flavors,
seasonal ingredients,
and creativity cultivate
memorable experiences.

Your event will feature
fresh local fare, inspired cuisine,
and unrivaled venues
which only Yale can offer.

Let us help play an integral role
in your next successful event.

Yale *Catering*

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