

Crafting Moments to Savor!



Yale *Catering*

SPRING / SUMMER 2026

BREAKFAST

CONTINENTAL

17 pp

Pastries

Croissants, blueberry-lemon tea bread, strawberry kolaches

Assorted Hand Fruit

Eggs

Free-range hard-boiled eggs (GF)

Beverages:

Yale blend regular coffee, decaffeinated coffee, hot tea selection, orange juice, spa water

AMERICAN

26 pp

Frittatas or Scrambled Eggs (Choose one)

Scrambled Eggs (GF):

Bacon, cheddar, scallion (GF)

Sundried tomato, zucchini, chives (V, GF)

Vegan egg, vegan chorizo, bell pepper, vegan feta (VG, GF)

Proteins (Choose one)

Applewood smoked bacon (GF)

Lamberti's chicken sausage (GF)

Beyond Breakfast Sausage (VG, GF)

Sides

Red bliss potato home fries (VG, GF)

Pastries

Croissants, blueberry-lemon tea bread, strawberry kolaches

Seasonal Fruit Salad

Optional Add-On: French toast casserole **5.25 pp**
(Min. 20 ppl)

Beverages:

Yale blend regular coffee, decaffeinated coffee, hot tea selection, orange juice, spa water

VG - *vegan*
GF - *gluten-friendly*

SANDWICHES

25 pp

Sandwiches & Wraps (Choose two)

Breakfast Burrito

Scrambled eggs, cheddar, chicken sausage, bell pepper, flour tortilla (GF tortilla available)

Breakfast Croissant Sandwich

Bacon, egg, provolone

Breakfast Sausage & Cheese Sandwich

Chicken sausage, provolone, kaiser roll

Egg White, Feta & Spinach Wrap

Oven-dried tomato, tortilla wrap (V)

Vegan Breakfast Burrito

Vegan egg, Beyond sausage, vegan feta, GF wrap (VG)

Seasonal Fruit Salad

Beverages:

Yale blend regular coffee, decaffeinated coffee, hot tea selection, orange juice, spa water

ENHANCEMENTS

Overnight Oats (Choose one)

5.25 pp

Blueberry with Gluten-Free Granola

Mango coconut (VG)

Steel Grain Oatmeal

5.25 pp

Served with brown sugar and dried fruits (VG, GF)

Local Bagels

5.25 pp

Kettle-boiled bagels, choice of everything, plain, or cinnamon raisin (VG)

Served with cream cheese, butter, and preserves

Nova Lox

9.50 pp

Smoked salmon, hard-boiled egg crumbles, oil-cured tomato, pickled onion, capers, lemon wedges

Additional charge to *Local Bagels* above

Optional: Gluten-free bagels
(plain or everything)

5 pp

ALL-DAY MEETINGS

Package includes a morning breakfast, a mid-morning break, lunch with seasonal accompaniments, and an afternoon break. All day coffee, spa water, and sparkling water service included.

All Day Packages 69 pp

BREAKFAST

Pastries

Croissants, blueberry-lemon tea bread, strawberry kolaches

Seasonal Fruit Salad

Yogurt Parfait Bar

Greek yogurt, coconut yogurt, granola, mixed berries

BREAKS

(Choose one item for each break)

Build-Your-Own Trail Mix

Sunflower seeds, dried blueberries, cashews, dried cranberries, yogurt raisins, chocolate chunks

Cinnamon Sugar Donut Holes and Assorted Hand Fruit

Nature's Bakery Fig Bars and Almond Energy Date Bites

KIND® Bars and Citrus Mint Fruit Cups

Pita Chips with Hummus and Crudités Platter with Buttermilk Ranch

Brownie Break

S'mores brownies, vegan chocolate brownies, white chocolate chip blondie bar

SALADS

Spring Salad

Mesclun Mix, Baby spinach, red onion, cucumber, radish, roasted squash, carrot, red wine vinaigrette (VG, GF)

Daily Farmer's Market Salad

SANDWICHES/WRAPS

(Choose four)

Mortadella Napolitana

Mortadella, oil-cured tomato, nut-free pesto, arugula, ricotta, flatbread

Turkey Chipotle

Smoked turkey, pepper jack cheese, fire-roasted bell peppers, arugula, chipotle mayo, Tuscany roll

Turkey & Cheddar

Smoked turkey, cheddar cheese, lettuce, tomato, mayonnaise, potato roll

BLT

Applewood smoked bacon, lettuce, tomato, mayonnaise, potato roll

Ham & Muenster

Applewood smoked ham, Muenster cheese, Dijon mustard, horseradish, lettuce, tomato, pretzel roll

Tuna Salad

Herbed tuna salad, leaf lettuce, marble rye

Roast Beef & Onion

Arugula, fire-roasted bell peppers, caramelized onion spread, French baguette

Buffalo Chicken Wrap

Grilled chicken breast, celery, carrot, romaine, blue cheese dressing, Frank's Red Hot, flour tortilla

Roasted Vegetable Wrap

Green & yellow squash, red onion, bell peppers, garlic, black bean hummus, gluten-free wrap (VG, GF)

DESSERTS

Chocolate Chunk Cookies

Vegan Ranger Cookies (VG)

No upgrades or substitutions.

BUFFETS

Package includes Yale blend regular coffee, decaffeinated coffee, hot tea selection, assorted Pepsi products, spa water.

CHEF'S TABLE

lunch **38 pp**
dinner **44 pp**

Salads (Choose two)

Tri-Color Caesar Salad

Three grain croutons, rainbow carrots, parmesan cheese, Caesar dressing

Baby Arugula Salad (GF)

Snap peas, radishes, feta, lemon vinaigrette

Little Leaf Farm Salad (VG, GF)

Arcadian lettuce, radicchio, shaved fennel, radishes, champagne-tarragon vinaigrette

Al Fresco Salad (GF)

Tomato medley, cucumber, feta, kalamata olives

Ancient Grains Salad (VG, GF)

Daily Farmer's Market Salad

Entrées (Choose one)

Seafood

Lemon-herb roasted salmon (GF)

Blackened cod, plantain ceviche (GF)

Grilled shrimp, peppers and onions (GF)

Chicken

Lemon-herb chicken, chimichurri (GF)

Roasted chicken, artichoke hearts, mushrooms & natural jus (GF)

Peri-peri chicken (GF)

Za'atar chicken, toum sauce (GF)

Vegan Entrées (Choose one)

Peri-peri spiced tofu (VG, GF)

Plant-based chicken Marsala (VG)

Red lentil torte, smoked paprika aioli (VG, GF)

Chickpea panisse, chimichuri sauce (VG, GF)

Sides (Choose two)

Rice pilaf with roasted onion (VG, GF)

Roasted red bliss potatoes with rosemary (VG, GF)

Garlic mashed potatoes (GF)

Roasted summer vegetable medley: zucchini, yellow squash, butternut squash, red onion, bell peppers (VG, GF)

Green beans with roasted shallot vinaigrette (VG, GF)

Roasted broccoli florets with sweet peppers (VG, GF)

Yale mac & cheese

Seasonal Fruit Salad

FARMER'S MARKET

lunch **35 pp**
dinner **41 pp**

The Standard

Mixed greens, lemon poppy vinaigrette (VG, GF)

Hummus (VG, GF)

Crispy chickpeas (VG, GF)

Crumbled feta (GF)

Tri-color quinoa (VG, GF)

Artisan bread

Seasonal Fruit Salad

Salads (Choose four)

Summer succotash salad

Marinated cucumber & cherry tomatoes (VG, GF)

Cauliflower agrodolce with pickled shallots & golden raisins (VG, GF)

Marinated tuna salad with lemon & herbs (GF)

Pesto chicken salad (GF, nut-free)

Seared tofu (VG, GF)

Add Protein

Chicken — \$3.75 /pp

Seared Shrimp — \$4.25 /pp

Chilled Seared Salmon — \$6.00 /pp

Yale Bakery Minis (Choose two)

Chocolate cupcakes with vanilla icing (VG)

Lemon meringue tartlets

Mocha mousse tulip cups (GF)

Chocolate cake bites (GF)

Assorted truffles (GF, contains nuts)

Banana pudding

Strawberry tres leches

Vegan coconut tembleque (VG, GF)

Vanilla custard with fresh berries (GF)

Gold cupcake with raspberry buttercream

COCKTAIL RECEPTIONS

CANAPES & PASSED HORS D'OEUVRES

Cold Selections

Blini

Crème fraîche & wild smoked steelhead trout caviar
(GF available)

Black Mission Fig

Aged Balsamic & coconut whipped feta (VG, GF)

Caprese Brochette

Basil & balsamic (GF)

Shrimp Shooter

Brandied cocktail sauce (GF)

Smoked Salmon

Whipped dill cream cheese on brioche toast

Salmon Ceviche

in plantain cup (GF)

Prosciutto & Fontina

on pesto bruschetta round

Spring Pea & Feta Mousse Vol-au-vent

Black Pepper Tuna

Mango salsa on cucumber round (GF)

Hot Selections

Black Bean Cake

Plantain ceviche (VG, GF)

Gorgonzola Arancini

Fig jam (GF)

Arthur Ave Meatballs

Honey-garlic sauce

Firecracker Shrimp

Sriracha aioli & crispy rice noodles

Buffalo Chicken Spring Rolls

Buttermilk ranch

Yucca Fries

Yellow pepper-cilantro sauce (VG, GF)

Vegetable Samosa

Mango chutney (VG)

Vegetable Potstickers

Ginger soy

Vegetable Spring Rolls

Sweet chili sauce (VG)

Crispy Sushi Rice Squares

Teriyaki mushrooms (VG, GF)

One hour of service with choice of four selections \$20 pp

One hour of service with choice of five selections \$25 pp

One hour of service with choice of six selections \$30 pp

COMPOSED BOARDS

Min. 25 pp/board

Seasonal Vegetable Crudites

12 pp

Cucumber spears, cauliflower florets, radishes, zucchini and squash, cherry tomatoes, snap peas, rainbow carrots and peppers, served with hummus (VG, GF) and buttermilk ranch

Domestic Cheese

15 pp

Cranberry covered chevre cheese log, Cabot clothbound cheddar, cow's milk brie, camembert, quince membrillo, dried fruit, artisan crackers, seasonal berries and grapes, marcona almonds

Cheese and Charcuterie

19 pp

Cabot clothbound cheddar, 4-month aged Manchego, Arethusa europa gouda, seasonal berries and grapes, prosciutto, salami rustico with croccantini crackers, grain mustard, dried fruit

Mezze Board

15 pp

Hummus, tzatziki, babaganoush, mixed olives, pita chips, pita bread, gluten free crackers

Yale Bakery

10 pp

Chocolate cupcakes with vanilla icing (VG), lemon meringue tartlets, mocha mousse tulip cups (GF), chocolate cake bites (GF), assorted truffles (GF, contains nuts), banana pudding, strawberry tres leches, coconut tembleque (VG, GF), vanilla custard with fresh berries (GF), gold cupcake with raspberry buttercream

Street Cart Snacks

8 pp

Popcorn: Topped with your choice of truffled parmesan, Togarashi spice or BBQ, caramel

Roasted Nuts: Candied pecans, Gochujang cashews

Mini Soft Pretzels: Honey mustard sauce, bacon blue cheese dip

INTERACTIVE RECEPTIONS

STATIONS

Pinsa Romana

(Choose three)

Black truffle parmesan cream,
caramelized onions, wild mushrooms
Cauliflower crust available (GF)

Fresh sliced mozzarella, Kumato
tomato, basil

Barbecue chicken, red onion, cilantro,
mozzarella

Pepperoni, ham, sausage, mozzarella

Roasted eggplant, tomato pulp, basil,
vegan feta (VG)

17 pp

Bruschetta Bar

Three-grain toasts

Red pepper hummus (VG, GF)

Burnt eggplant spread (VG, GF)

Spicy marinated feta (GF)

Artichoke & olive tapenade (VG, GF)

Gluten-free crostini (GF)

15 pp

Cantina Bowl Bar

(Chef required - additional charge)

Base (Choose one):

Cilantro white rice (VG, GF)

Cilantro brown rice (VG, GF)

Cilantro yellow rice (VG, GF)

Beans (Choose one):

Black beans (VG, GF)

Pinto beans (VG, GF)

Vegetables:

Fajita-style peppers & onions (VG, GF)

Proteins (Choose one + one vegan):

Chicken tinga (GF)

Carnitas (pork) (GF)

Barbacoa (braised beef) (GF)

Sofrito (spicy tofu - VG)

Toppings:

Shredded romaine lettuce, crema,
guacamole, tortilla strips, salsa verde,
salsa roja (spicy)

Dim Sum

17 pp

Dumplings (Choose two):

Vegetable dumplings (VG)

Pork & vegetable dumplings

Chicken & vegetable dumplings

Garnish Bar:

Chili crisp

Gluten-free soy sauce (GF)

Kimchi

Pickled cucumber

Pickled ginger (VG, GF)

Accompaniments:

Sesame soba noodles (VG)

Smashed cucumbers with garlic and chili (VG)

PLATED DINNERS

Menu includes a three-course plated dinner with Yale blend regular coffee, decaffeinated coffee, and hot tea selection.

SALADS *(Choose one)*

Wedge Caesar Salad

Romaine hearts served wedge-style with house-made creamy caesar dressing, shaved parmigiano-reggiano, and garlic crouton crisps

Spring Pea Salad

Red leaf lettuce, sugar snap peas, radishes, feta, asparagus, lemon vinaigrette (GF)

Arugula & Manchego Salad

Baby arugula, crisp apple, shaved fennel, sherry vinaigrette (GF)

Heirloom Caprese

Heirloom tomato, burrata, basil vinaigrette, balsamic reduction, micro basil (GF)

Spring Green Salad

Little Leaf lettuces, watercress, arugula, radishes, champagne vinaigrette (VG, GF)

ENTRÉES *(Choose one)*

Pan-Seared Halibut

79

with roasted celeriac root and garlic purée, lemon beurre blanc, dill oil, and blanched asparagus (GF)

and

Pan-Seared Japanese Eggplant

with roasted celeriac root and garlic purée, lemon beurre blanc-style sauce (plant-based), dill oil, and blanched asparagus (VG, GF)

Braised Short Rib

72

Horseradish potato purée, rainbow carrots, chimichurri, affilla cress (GF)

and

Lion's Mane Mushroom Steak

Horseradish potato purée, rainbow carrots, chimichurri, cress (VG, GF)

Salmon Loin

68

Pea purée, cipollini onions, tri-color cauliflower, beurre blanc (GF)

and

King Oyster Scallops

Pea purée, cipollini onions, tri-color cauliflower, vegan beurre blanc (VG, GF)

Branzino Filet

70

Basque piperade, fingerling potatoes, shaved fennel (GF)

and

Black Bean Cakes

Basque piperade, fingerling potatoes, shaved fennel (VG, GF)

French Breast of Chicken

52

Garlic pomme purée, rainbow carrots, asparagus, chicken jus (GF)

and

Chickpea Panisse

Garlic pomme purée, rainbow carrots, asparagus, mushroom jus (VG, GF)

DESSERTS *(Choose one, fruit plate included)*

Velvet Noir

Bete noire, brownie brittle, salted caramel, chocolate mousse, mascarpone cream

Chocolate Layer Cake

Date caramel, blood orange mousse, coconut cookie crumble (VG)

Pineapple Upside-Down Cake

Caramel sauce, vanilla crème anglaise (VG, GF)

Cheesecake Tort

Graham cracker cake topped with traditional cheesecake filling, cherry coulis, amaretto mascarpone, and graham cracker brittle

Fresh Fruit Plate

(VG, GF)

BEVERAGES

PACKAGES

Coffee Service

(Up to 2 hours)

Yale Blend Coffee, Decaffeinated Coffee, and Assorted Tea Selections

7.25 pp

Cold Bottle Service

(Up to 2 hours)

Assorted Pepsi Products, Flavored Sparkling Waters, Yale Bottled Water

4 pp

Spa Water Display

(Up to 2 hours)

Fruit Infused Spa Water

2.5 pp

Lemonade & Iced Teas

(Up to 2 hours)

Lemonade, Unsweetened Iced Tea or Sweet Tea

15 pp

HOURLY BAR SERVICE

Standard Beer, Wine & Soft Drink Package

House Red, White & Rose Wines, Microbrew Beers

First Hour **15 pp**

Each Additional Hour **7.5 pp**

Full Open Bar Package

Assorted Liquors, Orange Juice, Cranberry Juice, Bar Mixers House Red, White, & Rose, Microbrew Beers and Cocktails

First Hour **19 pp**

Each Additional Hour **9.5 pp**

Premium wines and liquor are available upon request and will be purchased specifically for your event. Please allow advance notice to ensure availability and pricing confirmation.

Host Bar Service

(Actual cost based on consumption, \$500 minimum)

Per Drink Prices:

Assorted Flavored Sparkling Water	3 ea
Pepsi Soft Drinks	3 ea
Yale Bottle Water	3 ea
Juices	3 ea
Aqua Panna/San Pellegrino Water:	8 lt
CT Microbrew Beers	7.5 ea
House Wine	10 glass
House Cocktail	11 ea

EXPRESS OPTIONS

INTRO

Continental Breakfast Platter 150

(serves 12)

Pastry of day with butter and jam, whole fruit, Greek yogurt, Yale bottled water

Assorted Pastry Platter 84

(serves 24)

Croissants, blue-berry lemon tea bread, strawberry kolaches

Fresh Fruit Salad 60

(serves 20)

Beverages

(serves 20)

Hot coffee, regular or decaf*

20

Hot water (with tea)*

20

* milk and sugar included

FRESH

Includes whole fruit, kettle potato chips, Yale bakery cookie, Yale bottled water

Green Goddess Bowl 18

Herb-marinated grilled chicken, quinoa, roasted vegetables, avocado, and green goddess dressing (GF)

Salmon Teriyaki Bowl 18

Seared salmon, jasmine rice, sesame vegetables, teriyaki glaze (GF)

Steak Fajita Bowl 18

Marinated grilled steak, cilantro rice, fajita peppers and onions, pico de gallo and chipotle crema (GF)

Vegan Bulgogi Bowl 18

Plant based beef, brown rice, kimchi, scallions, and sesame soy sauce (VG)

CLASSIC

Assorted Sandwich Platter for 10 150
(2 each)

Assorted Sandwich Platter for 20 300
(4 each)

Includes a choice of sandwich or entrée salad, whole fruit, kettle potato chips, Yale bakery cookie, Yale bottled water

Sandwiches include:

Roast Beef & Onion

Arugula, fire-roasted bell peppers, caramelized onion spread, French baguette

Turkey & Cheddar

Smoked turkey, cheddar cheese, lettuce, tomato, mayonnaise, potato bread

Ham & Muenster

Applewood smoked ham, Muenster cheese, Dijon mustard, horseradish, lettuce, tomato, pretzel roll

Tuna Salad

Herbed tuna salad, leaf lettuce, marble rye

Roasted Vegetable Wrap

Green & yellow squash, red onion, bell peppers, black bean hummus, gluten-free wrap (VG, GF)

Salads include:

Tri-Color Chicken Caesar

Three Grain Croutons, Rainbow Carrots, Parmesan Cheese, Caesar Dressing

Tri-Color Vegan Caesar

Roasted Tofu, Crispy Chickpeas, Rainbow Carrots, Vegan Caesar Dressing (VG, GF)

FAVORITES

Individual Bagged Lunch 22

Choice of sandwich or entree salad, whole fruit, kettle potato chips, Yale bakery cookie and yale bottled water in a kraft bag

EXPRESS OPTIONS

AMUSE

Brownie Platter, assorted 105 (serves 20)

S'mores brownies, vegan chocolate brownies, chocolate cake bites (GF)

Yale Bakery Mini Platter 85 (serves 20)

Chocolate cupcakes with vanilla icing (VG), lemon meringue tartlets, chocolate cake bites (GF)

Local Jam Linzer Y Cookies 60 (12 count, cello bagged with ribbon)

Cookies 20 (serves 12)

- Snickerdoodle cookies
- Chocolate chunk cookies
- Vegan oatmeal raisin cookies

REFRESH

Just Iced Tea (ea.) 4.50

Pepsi Product Can (ea.) 3

Diet Pepsi Can (ea.) 3

Dr. Pepper Can (ea.) 3

Sary Can (ea.) 3

Bubly, assorted (ea.) 3

Yale Bottled Water (24 ct.) 24

ENTICE

3-Layer Vegan Carrot Cake

with Vanilla vegan buttercream

9-inch (serves 10) 50

12-inch (serves 20) 90

3-Layer Chocolate or Gold Cake

with chocolate mousse filling and your choice of vanilla or chocolate buttercream frosting

9-inch (serves 10) 50

12-inch (serves 20) 90

Impactful flavors, remarkable service, and creatively cultivated experiences. Your event will feature fresh fare, inspired cuisine, and unrivaled venues that only Yale can offer.

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



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To learn more about Yale Catering, whether it be inquiries about our capabilities, decor options, or about our iconic venues, do not hesitate to reach out.

Yale *Catering*

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