Fall - Winter Menu

2024

Yale Catering

All food is produced in a facility that also uses dairy, soy, nuts, tree nuts, wheat, gluten, and sulfites, as well as fruits such as mango, pineapple, and coconut.
Breakfast Menu

Continental Breakfast
$17.00 per person

Multigrain Croissants, Banana Oat Muffins, Apricot Kolaches
Granny Smith Apples, Mandarin Oranges, and Red Bartlett Pears
Free-Range Hard-Boiled Eggs
Yale Blend Regular Coffee, Decaffeinated Coffee,
Teatulia Hot Tea Selection, Orange Juice, and Bottled Water

Breakfast Enhancements

Chia Seed Overnight Oats (Choice of One) $5.50/pp
Pear Ginger, Pumpkin Spice, Apple Cinnamon (VG)
Ancient Grain Oatmeal $5.50/pp
Served with Brown Sugar and Dried Fruits (VG)
Whole Grain Bagels $5.50/pp
Served with Cream Cheese, Butter and Preserves
Power Bowls $5.50/pp
Acai Super Smoothie Bowls with Fresh Berries (VG, GF)
Yogurt Parfaits $5.50/pp
Greek Yogurt with Yale Bakeshop Granola and Mixed Berries

Hot American Breakfast
$25.00 per person

Multigrain Croissants, Banana Oat Muffin, Apricot Kolaches
Fresh Fruit Platter
Choice of Two Frittatas:
1. Sweet Potato, Bacon, Cheddar (GF)
2. Butternut Squash and Feta (GF)
3. Southwest Vegetable (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)
Sliced Fresh Fruit Platter
Yale Blend Regular Coffee, Decaffeinated Coffee
Teatulia Hot Tea Selection, Orange Juice, and Bottled Water
8 Hour - All Day Meeting Menu
(no upgrades or substitutions)
$65.00 per person

Breakfast
Multigrain Croissants, Banana Oat Muffin, Apricot 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
Butter Pecan Shortbread Cookies
Vegan Chocolate Chip Cookies
All Day Beverages:
Yale Blend Regular Coffee, Decaffeinated Coffee, Hot Tea, 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
Cream Cheese Brownies, Chunky Monkey Blondies (VG)
Bete Noir Bites (GF)
Nutella Jars, Petite Bananas, Grissini Breadsticks
Assorted Greek Yoghurts and Fruit & Nut Granola Bars
Joolies Date Boxes, Brie Wedges, and Mandarins
Citrus Mint Fruit Salad Cups with Brown Butter Marshmallow Rice Treats
Apple Cider Tea Breads and Granny Smith Apples

Sandwiches
Roast Beef with Caramelized Onion Dip, Swiss, Arugula, Roasted Peppers, Rosemary Focaccia
Turkey with Apple Cider Slaw, Cheddar, Pickled Onion, Honey Mustard Dressing
Green Goddess Chicken Salad with Cranberries, Arugula, on Round Croissant
Shrimp Salad Croissant with Butter Lettuce, Herb Dressing
Moroccan Chickpea Wrap, Curry Mayo, Arugula, Coconut Feta, Cucumber, Tomato (VG)

Available Accessories
Whiteboard, Dry Erase Markers and Erasers Included
$75 for each additional white board
Daily Buffet Menu

Monday
Mesa
$35.00 per person

Street Corn Salad with Cotija Cheese and Tri-Color Tortilla Strips (GF)
Quinoa Salad with Black Beans, Avocado-Lime Dressing and Arugula (VG, GF)
Mexican-Style Rice
Chicken Tinga with Peppers and Onions
Plant-Based Chicken Fajitas (VG)
Seasonal Squashes with Cumin and Lime
Pickled Onions, Jalapenos, and Carrots
Tres Leches Cake Cups
Beverages
Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Fruit Infused Spa Water

Wednesday
Southern Comfort
$35.00 per person

Baby Kale Salad with Grilled Peaches, Candied Pecans, Shaved Red Onions, Peach Vinaigrette, Cornbread Croutons
Stewed Okra and Tomatoes with Steamed Rice (VG, GF)
Yale Mac and Cheese
Candied Yams with Mini Marshmallows (VG)
Smoked Chicken with Hot Honey and Apple-Fennel Compote
Panko-Breaded Tofu Cutlets (VG, GF)
Pineapple Upside Down Cake
Beverages
Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea, Fruit Infused Spa Water and Assorted Flavored Sparkling Water

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

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Daily Buffet Menu

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
Matcha Crepe Cake

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)

OR

Salmon Filets with Dill and Lemon (GF)
Pesto Tofu Steaks (VG)
Chocolate Tahini Cookies

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 (V)

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.
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 Tartar and Yuzu Guacamole in Wonton Cup
Mini Shrimp Po’ Boys on Brioche
Beet Crepe, Vegan Ricotta, Watercress, Grapefruit (VG,
GF)
Prosciutto and Fontina on Pesto Bruschette Round
Whipped Ricotta with Heirloom Tomato Vol Au Vent
Black Pepper Tuna with Mango Salsa on Cucumber Round
(GF)

Hot

Black Bean Cake with Plantain Ceviche (VG, GF)
Gorgonzola Arancini with Fig Jam
Plant-Based Beef Bulgogi Skewer, Kimchee Aioli (VG)
Pineapple Chipotle Barbecue Meatball Skewers
Firecracker Shrimp with Crispy Rice Noodles
Chicken Empanada with Chipotle Aioli
Yucca Fries with Chimichurri (VG, GF)
Mini Cheese Tequeños with Tomatillo Salsa
Three Onion Bric Tartlet
Potato and Pea Samosa with Mango Chutney (VG)
Vegetable Potsticker with Ginger Soy
Shiitake Spring Roll with Soy Caramel
Crispy Sushi Rice Square, Teriyaki Mushroom (VG, GF)
Composed Boards

Seasonal Vegetable Crudites $12.00/pp
Cucumber Spears, Pickled Cauliflower, Asparagus, Radishes, Zucchini and Squash, Cherry Tomatoes, Snap Peas, Rainbow Carrots and Peppers, Served with Olive Oil Hummus (VG) and Dill Yogurt

Domestic Cheese $15.00/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 (V)

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 $16.00/pp
Boschetto Tartufo, Pecorino Tuscano, 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 Passionfruit Buttercream (VG), Cranberry Meringue Tartlets, Mocha Mousse Tulip Cups, Chocolate Cake Bites, Apple Cranberry Oatmeal Cream Pies or Mini Cookies, Assorted Truffles (GF, contain nuts)

Street Cart Snacks $9.00/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

Chef-Created Grazing Station $22.00/pp
Available for events of 100 guests or more
Includes: All of Savory Boards Available
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)

Barbecue Chicken, Red Onion, Cilantro and Mozzarella Pork Sausage, Braised Fennel, Mornay Sauce

Roasted Eggplant, Tomato Pulp, Basil Oil, Vegan Feta (VG)

Pasta Station
(Choice of Two)
$18.00/pp
Campagnelle with Vegan Bolognese (VG)
Gnocchi with Butternut Squash, Mascarpone, and Fried Sage Leaves (GF)
Orecchiette with Pesto Cream, SDT, and Chicken Cavatelli with Lobster Sauce ($7 surcharge)

Gluten Free and Vegan Options Available Upon Request

Carving Station
(Choice of Two)
$35.00/pp
Stuffed Pork Loin
Broccoli Rabe and Cheese

Prime Rib Roast
Horseradish, House Steak Sauce

Smoked Turkey Breast
Apple Fennel Compote, Honey Mustard

Accompanied By:
Vegetable Carving Board with Carnival Cauliflower, Jumbo Asparagus, Portobello Caps, Campari Tomatoes, Rainbow Carrots

Far East Fusion
(Choice of Two Rice Bowls)
Individually Composed by Our Service Staff
$22.00/pp
Ochazuke Salmon, Wasabi Aioli, Furikake, Green Tea Dashi, Smoked Shoyu

Plant-Based Beef Bulgogi, Kim Chee, Gochujang Aioli, Cilantro Leaves (VG)

Filipino Pork Belly Roll, Lemongrass Stuffing, Tomato Vinegar, Vegetables Escabeche

Soy Sauce Skirt Steak, Shiitake Mushrooms, Julienne Scallions, Ginger-Scallion Oil, Steamed Rice

Garnish Bar: Mango Vinegar, Smoked Shoyu, Chili Crisp

Accompanied by:
Vegetable or Shrimp Potstickers
Sesame Soba Noodle Boxes (VG)
Plated Dinners

**Pairing One**
$70.00 per person

Asian Wedge Salad
Creamy Miso Dressing, Scallions, Pickled Carrot, Cucumber, Cherry Tomato, Furikake,
Crispy Noodles (VG, GF)
Artisan Bread with Fleur de Sel Butter
Five Spice Duck Leg
Smashed Sunchokes, Roasted Cabbage Wedge, Plum Sauce
Cabbage Steak
Smashed Sunchokes, Crispy Chickpeas, Plum Sauce (VG, GF)
Bete Noir Tart
Salted Caramel, Milk Chocolate Mousse, Turritella Décor, Viola Flower
Fresh Fruit Plate (VG, GF)

**Pairing Two**
$65.00 per person

Winter Chicories Salad
Castlefranco Radicchio, Frisée, Red Endive, Sicilian Olives, Cara Cara Oranges, Caperberries (VG, GF)
Artisan Bread with Fleur de Sel Butter
Monkfish Loin Celeriac
Celeriac Puree, Confit Tomato, green Apple Relish, Lobster Butter Sauce
King Oyster Scallops
Celeriac Puree, Confit Tomato, Green Apple Relish (VG, GF)
Chocolate Layer Cake (VG)
Date Caramel, Blood Orange Mousse, Coconut Cookie Crumble
Fresh Fruit Plate (VG, GF)

**Pairing Three**
$65.00 per person

Poached Pear

Blue Cheese Mousse, Toasted Walnuts, Micro Arugula, Cranberry Dressing, Cinnamon Maple Buckwheat Cracker (GF)
Artisan Bread with Fleur de Sel Butter
House Smoked Short Rib
Horseradish Potato Puree, Rainbow Carrots, Chimichurri, Affilla Cress (GF)
Lion's Mane Mushroom Steak
Horseradish Potato Puree, Rainbow Carrots, Chimichurri, Affilla Cress (VG, GF)
Mocha Mascarpone Tart
Éclair Shell, Brownie Brittle, Chocolate Pearls
Fresh Fruit Plate (VG, GF)
Plated Dinners

Pairing Four
$63.00 per person

Watermelon Tataki
Ponzu Dressing, Pickled Fresno Peppers, Shaved Radishes, Daikon Sprouts (VG, GF)
Artisan Bread with Fleur de Sel Butter
Branzino Filet
Plantain Ceviche, Coconut Rice, Bacon Butter Sauce, Wilted Greens
Black Bean Cakes
Plantain Ceviche, Coconut Rice, Tomato Coulis, Wilted Greens (VG, GF)
Pineapple Upside Down Cake
Caramel Sauce, Vanilla Crème Anglaise
Fresh Fruit Plate (VG, GF)

Pairing Five
$50.00 per person

Red, White and Yale Blue

Diced Marinated Beets, Burrata, Blueberries, Micro Arugula, Sherry Vinaigrette (GF)
Artisan Bread with Fleur de Sel Butter
French Breast of Chicken

Parsnip Puree, Shiitake Mushrooms, Harissa Butter Sauce, Confit Tomatoes, Chive Oil
Plant-Based Chicken

Parsnip Puree, Shiitake Mushrooms, Harissa Butter Sauce, Confit Tomatoes, Chive Oil (VG, GF)
Caramel Apple Layer Cake

Cranberry Cookie Crust, Apple Butter, Cream Cheese Mousse
Fresh Fruit Plate (VG GF)
Coffee Service
$5.95 per person (Up to 2 hours)
- Blend Coffee, Decaffeinated Coffee, Teatulia Tea

Cold Bottled Service
$3.50 per person (Up to 2 hours)
- Assorted Pepsi Products, Flavored Sparkling Waters, Yale Bottled Water

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

Spa Water Display
$2.95 per person (Up to 2 hours)
- Fruit Infused Spa Water

Lemonade and Iced Tea
$3.50 per person (Up to 2 hours)
- Lemonade
- Unsweetened Iced Tea

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
- Non-Alcoholic Beer $6.50 each
- Sparkling Rose $6.50 each
- House Wine $10.00 per glass
- Premium Wine $12.00 per glass
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.