Seasonal Holiday Passed
Hors d’oeuvres

Green Chickpea Chaat (VG)
Lemon Mint Syrup, Cumin, Cilantro

Miniature Chile Relleno (V)
Masa Crusted Poblano Chile, Cotija Cheese, Salsa Verde

Roasted Artichoke Bruschetta (VG)
Basil, Olive Oil, Garlic Confit

Albacore Tuna Poke Cones
Sesame Cone, Chili, Sweet Soy Dressing, Tobiko

Chicken and Butternut Squash Pot Pie

Shredded Pork Miniature Taco
Cilantro Crema, Cranberry Pico de Gallo
*Can be made Vegan with Sweet Potato
Add Mini Patron Margaritas $7pp

Beef and Lobster Satay
Béarnaise Sauce

Red Wine Poached Pear Flatbread (VG)
Orange Zest, Parsley, White Balsamic Caramel

Stationary Displays

International Artisan Cheese and Charcuterie Board
Dubliner, Gorgonzola, Manchego, Brie, Asiago Bella Bella Duck Prosciutto, Beef Bresaola, Pork Finocchiona with Crackers, Flatbread, Honey, Horseradish-Maple Mustard, Berry Jam, Dried Fruit, Nuts $15 pp

Domestic Cheese Board (V)
Fontina, Cabot Cheddar, Brie, Swiss, Crackers, Flatbread, Honey, Dried Fruit, Nuts $7.75 pp

Harvest Vegetable Crudité (VG)
Tomato, Dilled Red Potatoes, Radish, Celery, Broccoli, Peppers, Haricot Verts, Miniature Carrots, Roasted Garlic Hummus $5 pp

Variety of 4 for 1 hour $25 per person
Each additional hour $15 per person
Each additional canape $5 per person, per hour

V = Vegetarian
VG = Vegan

Yale Catering
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**Carvery** $16 pp

*Roasted Sweet Potato*
Curried-Pineapple Slaw, Rice Cake  
*with Choice of:*
*Roast Boneless Breast of Turkey*
Cranberry Compote, Sourdough Crostini  
*Roast Prime Rib of Beef*
Horseradish Aioli, Pickled Onions, Miniature Brioche Roll

*Cedar-Plank Salmon*
Pickled Onions, Capers, Lemon, Dill Aioli

**Creamy Polenta** $12 pp

*Vegetable Ratatouille*
(Vegan Parmesan Cheese)  
*with Choice of:*
*Braised Short Rib of Beef, Mushrooms, Reggiano Cheese*
*Chicken Cacciatore*
Peppers, Onions, Mushrooms, Pancetta, Tomatoes, Basil

**Pasta** $12 pp

*Penne Pasta* with Choice of Two Sauces:  
*Kale-Dried Chickpea Pesto, Cannellini Beans, Melted Tomatoes (VG)*  
*Pancetta Cracklings, Vodka Sauce, Basil*
*Braised Chicken and Mushrooms*
*Broccoli, Caramelized Onion, White Cheddar Cheese Sauce (V)*

**Sushi Bar** Priced Upon Request
Assorted Nigiri, Sashimi, Maki, Temaki, Uramaki

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*Requires Chef Attendant  
**Minimum 25 Guests*
HOLIDAY BUFFET MENU
$36 pp

Soup
Roasted Parsnip-Pumpkin Bisque
Cranberry-Orange Gremolata, Cardamom Creme, Pepitas

Salad
Romaine Salad
Maple Roasted Winter Squash, Brussels Sprouts, Pomegranate Aril, Cider Vinaigrette

Mains
Mulled Wine Braised Short Ribs of Beef
Roasted Root Vegetables, Braising Jus
Cider-Maple Glazed Roast Breast of Turkey
Chestnut-Chicken Sausage Stuffing, Sage Pan Gravy, Orange-Cranberry Relish
Breaded Tofu Cutlet (Vegan)
Cranberry Salsa
Served with Haricots Verts and Gingerbread Sweet Potatoes (Vegan)

Sweets
Pastry Chef’s Daily Assortment of Peppermint Bark, Gingerbread-Caramel Whoopie Pies, Hot Chocolate Ganache Tartlets, Chocolate-Raspberry Mousse Tarts, Bourbon Caramels, Molasses Cookies, Gingerbread Cookies
Freshly Brewed Coffee, Teatulia Teas, Cranberry-Ginger Spa Water

Additional
Hot Dark Chocolate Bar $6.50 pp
Marshmallows, Candy Canes, Whipped Cream; Cinnamon Sticks and Chocolate Shavings
Make It Boozy Hot Chocolate $15 pp

Yale Catering
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.

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