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

Using the freshest of ingredients, our cuisine will play an integral role in your health & wellness while being inspirational.

- Yale Catering
Whatever your needs, our packages can be tailored to exceed expectations.

We provide complete meeting packages to simplify the meeting process and offer the greatest value. Additionally, our experienced catering team will gladly work with you to create a menu customized to your event.

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**Morning**

Brulee and Caramelized Fall Fruit
Yogurt Shooters
NY Water Bagels
Butter, Jams and Cream Cheese
Assorted Fall Yale Bakery Pastries
(Mini Muffins, Scones, Croissants)
Free Range Hard Boiled Shelled Eggs
Orange and Cranberry Juice

**Morning Enhancements:**

American Hot Buffet: $8.50/pp
Butternut Squash & Goat Cheese Quiche
Roasted Red Potatoe Home Fries
Choice of Applewood Smoked Bacon or Lumberti Chicken Patties
Build Your Own Yogurt Parfaits: $4/pp
Roasted Pineapple, Vanilla Bean Greek Yogurt, and Yale Bakeshop Granola
Smoked Salmon Platter: $5/pp
Smoked Salmon served with Capers, Shaved Red Onions, Chopped Egg, Lemon Wedges, Cucumbers & Chives

**All Day Beverages:**

Yale Regular and Decaffeinated Coffee, Teatulia Tea, Seasonally-Inspired Spa Water, and Assorted Soft Drinks

**Midday**

**Seasonal Salad**
Yale Catering Signature Salad: Greens, Cranberries, Toasted Pumpkin Seeds, Crumbled Local Blue Cheese, Caramelized Honey Vinaigrette

**Grain**
Seasonal Farmers’ Market Grain Salad

**Sandwich**
Rosemary Chicken Breast, Apple and Goat Cheese, Sesame Roll
Rare Roast Beef, Brie and Pickled Onion on Ciabatta
Carved Turkey Breast, Cheddar, Cranberry Chutney on Poppy Seed Roll
Rustic Tuna Salad, Whole Mutigrain
Roasted Portobello Mushroom, Balsamic Onion, Piquillo Peppers, on Ciabatta

**Sweets**
Spicy Gingersnap Cookies
Chocolate Chip Cookies
Oatmeal Golden Raisin Cookies
Maple Snickerdoodle Cookies

**Midday Enhancements:** +$7/pp
*(in place of above Sandwiches)*

Seared Chicken, Fingerling Potato Hash, Warm Caper and Raisin Vinaigrette
Wild Mushroom Ravioli, Roasted Red Pepper Emulsion, and Wilted Escarole

**Break**

Morning Break “Power Boost”
Whole Apples, Pears and Clementines, Assorted Protein Bars, Greek Yogurt

Afternoon Break
“Health Food Store”
Individual bags of healthy snacks including roasted nuts, vegetable chips and dried fruits

**Pricing is based on:**

Full Day Package: $67/pp
Half Day AM with Lunch: $52/pp
Half Day PM with Lunch: $42/pp
Full Day Excluding Lunch: $52/pp
Full Day with 1 Break Only $57/pp

Inclusive of compostable service wear, labor, linens, and service equipment.
Table and chairs are not included and can be rented for an additional charge

Minimum 25 guests.
B R E A K F A S T A L A C A R T E

Hillhouse: $12.50/pp
NY Water Bagels
Cream Cheese, Sweet Butter, and Jams
Assorted Fall Yale Bakery Pastries
(Mini Muffins, Scones, Croissants)
Brulee and Caramelized Fall Fruit
Yogurt Shooters
Free Range Hard Boiled Shelled Eggs
Orange and Cranberry Juices
Yale Blend Coffee, Decaffeinated Coffee,
Teatuila Tea Selections and Spa Water

Bulldog: $19.50/pp
NY Water Bagels
Cream Cheese, Sweet Butter, and Jams
Assorted Fall Yale Bakery Pastries
(Mini Muffins, Scones, Croissants)
Butternut Squash & Goat Cheese Mini Quiche
Applewood Smoked Bacon
Lamberti's Chicken Sausage Patties
Ancient Grain Oatmeal
Yogurt Shooters
Roasted Red Potato Home Fries
Brulee and Caramelized Fall Fruit
Orange and Cranberry Juices
Yale Blend Coffee, Decaffeinated Coffee, Teatuila
Tea Selections and Spa Water

Minimum 25 guests

Pricing does not include labor, rentals, or venue fees
BUFFET OPTIONS

Wooster Square: $28/pp
- Shaved Fennel, Butternut Squash, and Wild Arugula Salad with Caramelized Honey Vinaigrette
- Radicchio and Roasted Cauliflower Salad with Lemon-Herb Vinaigrette
- Herb Focaccia
- Roasted Eggplant Roulade, Calabro Hand Dipped Ricotta, Crushed Tomato Ragout, Fresh Oregano
- Butternut Squash Ravioli, Sage Cream, Roasted Fall Squash, and Wilted Escarole
- Pan Seared Chicken, Fingerling Potato Hash, Warm Caper and Raisin Vinaigrette
- Miniature Cannoli with Chocolate Chips
- Tiramisu Tarts

Edgewood: $30/pp
- Roasted Golden Beets, Baby Arugula, Pink Grapefruit Segments, Oil Cured Olives, Local Thyme and Sherry Wine Vinaigrette
- Shredded Kale, Shaved Parmesan, Dried Cranberries, Spiced Roasted Pecans, and Caramelized Honey Vinaigrette
- Red Bliss Potatoes with Haricot Vert, Red Pepper, California Olives, and Whole Grain Mustard Vinaigrette
- Parmesan Polenta with Wild Mushroom Ragout and Fresh Herbs
- Sixteen Spiced Dusted Chicken Breast Corriander Roasted Carrots, with Orange and Fresno Chile Nage
- Apple Crumble Tarts with Salted Caramel Drizzle
- Individual Pumpkin Cheesecakes

Minimum of 25 guests

Pricing does not include labor, rentals, beverage service, or venue fees
BUFFET OPTIONS

The Eli: $39/pp
(Note all items served room temperature)
Shaved Fall Vegetable Salad: Golden Beets, Carrots, Brussels Sprouts, Shredded Kale and White Balsamic Vinaigrette
Athena Salad with Crisp Romaine, Grape Tomatoes, Brined Olives, Cucumber, Feta Cheese and Red Wine Oregano Vinaigrette
Seared Ahi Tuna, Light Soy Glazed Shanghai Bock Choy, Wasabi Aioli
Sliced NY Strip Steak, Chipotle Honey Glaze, Ecrase Fingerling Potatoes, Roasted Shallots
Sous Vide Airline Chicken Breast, Cilantro and Pumpkin Seeds Sauce, Caramelized Rutabegga
Yale Bakery Seasonal Fruit Tarts
Pear Cardamom Olive Oil Cake Madeleines

The Prospect: $44/pp
Choice of 2 entrees
Add $6 for 3 entrees
Heirloom Golden Beets, Arugula, and Grapefruit with a Caramelized Honey Vinaigrette
Baby Hearts of Frisee with Roasted Exotic Mushrooms, Baby Artichokes, Shaved Parmigiano Reggiano and Black Truffle Vinaigrette
Wild Mushroom Ravioli, Brussels Sprout Leaves, Black Trumpet Mushroom and Sage Cream
Braised Beef Short Ribs, Ancho Chile and Citrus Gremolata, Parsnip and Carrot Mousseline, Caramelized Fall Vegetables
Citrus and Dijon Crusted Cod Caramelized Cauliflower Steaks, Harrissa and Red Pepper Nage
Sous Vide Airline Chicken Breast, Mango, Jabanero sauce, Caremelized Rutabegga
Lyonnaire-Style Heirloom Fingerling Potatoes Truffle Honey Lacquered Rainbow Carrots Miniature Pumpkin Cheesecakes Yale Bakery Seasonal Fruit Tarts Brulee and Caramelized Fall Fruit

Minimum of 25 guests

Pricing does not include labor, rentals, beverage service, or venue fees
PLATED DINNER MENU

Starters (Pick One)

Macerated Golden Beets
Boston Bibb Lettuce, Goat Cheese Brulee, and Caramelized Honey Vinaigrette

Cucumber Wrapped Winter Lettuce
Butternut Squash Croutons, Pomegranate Seeds, Shaved Radishes, and Caramelized Honey Vinaigrette

Endive and Young Frisee Salad, Shaved Carrot and Golden Raisins
Bayley Hazen Blue Cheese, Candied Walnut, Champagne Vinaigrette

Baby Watercress and Shaved Brussels Sprouts Salad
Dried Cherries, Shaved Parmesan, Walnuts, Cranberries, White Balsamic Vinaigrette

Little Gem Lettuce
Toasted Hazelnuts, Shaved Pecorino Romano, Pickled Shallots, Shaved Radish and Dijon Vinaigrette

Fig and Arugula Salad
Caramelized Fig, Oranges and Feta Salad, Baby Arugula, Star Anise and Oregano Vinaigrette

Entrée (Pick One)

Red Wine Braised Beef Short Rib $52
Chile and Citrus Gremolata, Parsnip and Carrot Mousseline, Caramelized Fall Vegetables, Jus Nature

Coffee Rubbed Beef Tenderloin $60
Maple Roasted Brussels Sprouts, Pomme Mille Feuille, Ancho Chile Scented Trumpet Royale, Port Wine Reduction

Pan Roasted Breast of Chicken $44
Caramelized Shallots and Fig Jus, Coriander Roasted Baby Carrots and Thyme Scented Fingerling Potatoes

Grilled Atlantic Swordfish $52
Harissa Scented Vegetable Couscous, Artichoke and Fennel Barigoule, Pommery Beurre Blanc

Pan Seared Halibut $48
Charred Broccolini, Orange, Ginger and Chipotle Infused Sweet Potato Mille Feuille, Daikon-Shiso Slaw and Yuzu Nage

Dessert (Pick One)

Passion Fruit Chocolate Mousse Dome
Vanilla Bean Anglaise, Pretzel Crumble and Chocolate Twig

Hazelnut Brittle Stout Cake
Chocolate Ganache, Raspberry Coulis, Espresso Cream

Caramel Apple Crumble Tart
Salted Caramel Drizzle, Cranberry Coulis and Cinnamon Whipped Cream

Cardamom Pear Olive Oil Cake
Salted Caramel Mousse, Cinnamon Crème Anglaise and Pumpkin Seed Brittle

Pumpkin Cheesecake
Graham Shell, Pumpkin Spice Whipped Cream and Gingersnap Crumble

Maple Roasted Pineapple
Cinnamon Scented Cream Cheese Mousse, Spice Cake Financier, Sweet Carrot Coulis and Almond Brittle

Dietary Preferences

Chef's selection of vegetarian, vegan, gluten free, tree nut free, and peanut free options available.

Please consult with Yale Catering to identify options for your event.

Minimum of 25 guests

Yale Catering
(203) 436-2382
Cocktail Reception - One Hour

Passed Hors D’ Oeuvres

Pick 4 (two cold, two hot) $25/pp
Pick 6 (three cold, three hot) $30/pp
$10/pp per extra hour

Cold

Cocktail Shrimp Shooter, Fiery Horseradish
Smoked Salmon Tartare, Chive Crème Fraîche in Black Sesame Cone
Ahi Tuna, Mizuna, Yuzu Chili Vianigrette
Tarragon Scented Lobster Salad on Brioche
Beef Tenderloin, Pear Chutney, and Bayley Hazen Blue Cheese on Brioche
Apple Compote and Hand Dipped Ricotta with Cranberry Gastrique on Petit Toast
Duck Lollipop with Huckleberry Jam
Golden Beet Tartare with Chipotle Goat Cheese in Beet Waffle Cup
Grilled Tofu, Edamame Tartare and Orange Caramel in Vegetable Cup
Sundried Tomato and White Bean Puree on Sourdough Toast
Pear and Goat Cheese Cannoli

Hot

Grilled Shrimp, Malaysian Chili Jam
Lemongrass Chicken Potstickers with Soy Caramel
Moroccan Spiced Mini Meatball with Mint Cream
Korean Beef Tacos, Spicy Kimchi Mayo
Creamy Brie, Raspberry and Toasted Almond
Chicken and Lemongrass Pot Stickers, Fiery Ponzu Sauce
Butternut Squash Croquante with Truffle Aioli
Shrimp, Sriracha Aioli
Miniature Vegetarian Spring Roll, Soy Caramel
Roasted Tofu Lollipop with Kale Pesto
Pork Belly and Pineapple Lollipop, Pomegranate Molasses Glaze
Black Fig, Fontina and Lavender Phyllo Triangle Black Truffle and Edamame Dumpling, Yuzu and Soy Aioli
Cornflake Crusted Crab Cake, Espellete Cream Manchego, Quince and Prosciutto Phyllo Bite

All passed reception require on site culinary labor and hot holding or heating equipment if hot selections are made. Costs may vary based on venue.

Minimum of 25 guests
Cocktail Reception - One Hour

Stations
$4/pp per extra hour

Displayed Stations

Domestic Cheese Platter $6/pp
Sartori Bellavitano (WI), Grafton 2 Yr Cheddar (VT), Beecher’s Creamery Marco Polo Peppercorn Jack (NY), Montchevre Mini Boucheron (WI), and North Hendren Cheese Point Reyes Bay Blue (CA), Water Crackers, Native Honey, Dried Fruit, and Nuts

Carrots Three Ways $6/pp
Roasted, Pickled, Raw Multi-Colored Carrots with Sun Dried Tomato Aioli, Harissa Crème Fraiche and Dill Sour Cream Dip

Roasted Winter Vegetables $4/pp
Roasted Golden Beets, Butternut Squash, Fennel, Portobello Mushroom, Roasted Peppers, Balsamic Onions and Cauliflower

Middle Eastern Mezze $8/pp
Grilled Pita, Pita Chips, Preserved Lemon Hummus, Baba Ghanoush, Roasted Red Peppers, Cured & Brined Olives, and Greek Yogurt Cucumber Tzaziki Dip with Fresh Dill

Artisanal Cured Meats from Salumeria Biellese $8/pp
Cacciatorini al Diavola, Finochietta, Chorizo Secco with Pickled Vegetables, Beef Bresaola, Mustards and Sliced Baguette

Brulee & Caramelized Fruit $5/pp

Yale Bakery Display $10/pp
Brownie Bites, Mini Cupcakes, Fruit Tarts, Ganache Tarts, Pecan Diamonds, and Chocolate Drizzle Coconut Macaroons

Interactive Chef Stations

Shrimp and Grits $7/pp
Sautééd Jumbo Shrimp, Creamy Cheese Grits and Andouille Sausage and Sautééd Pepper Garnish

Pasta Station $12/pp Choice of 2 Pasta
Shrimp Fra Diavola with Penne, Farfalle Pasta with Smoked Tomato and Herb Cream Sauce, Orecchiette with Thyme Sausage Ragout

American Regional Sliders $9/pp
Grass Fed Beef with Chipotle Aioli, Local Cheddar and Sweet Onion Jam, Maple Dijon Brown Sugar Pulled Pork with Pickled Red Cabbage, Grilled Portobello with Guacomole

Dim Sum Bar $7/pp
Fire Roasted Whole Edamame, Chicken and Lemon Grass Pot Sticker, Shrimp, and Miniature Spring Rolls Accompanied by Soy Sauce, Spicy Ponzu and Sriracha Aioli

Carving Stations (pick two) $12/pp
Roasted Root Vegetables (Carrots, Beets, Daikon Radish)
Banana Leaf Wrapped Organic Salmon with Pineapple and Black Bean Salsa
Twelve Hour Smoked Brisket with Creamy Caraway Coleslaw and Potato Rolls

Hot Food Stations require 1 chef per 100 guests for a minimum of four hours
Minimum of 25 guests.
Power Boost $4/PP
Whole Apples, Pears and Clementines,
Assorted Protein Bars, Greek Yogurt

House Made Chips & Dip $5.50/PP
Sea Salt and Black Truffle Flavored
Gaufrette Style Chips with Creamy Onion
and Blue Cheese Dips

Chocoholic $4.75/PP
Fudgy Chocolate Brownie Bites
Chocolate Dipped Pretzels
Hershey Kisses
Chocolate Covered Almonds

“Health Food Store” $6/PP
Individual bags of healthy snacks including:
Roasted Nuts, Vegetable Chips and Dried
Fruits

Bars $4.75/PP
Assorted Kind Bars, Cliff Bars, and Candy
Bars

Sweet Treats $5.25/PP
Chocolate Chip Cookies
Oatmeal Golden Raisin Cookies
Maple Snickerdoodle Cookies
Spicy Gingersnap Cookies
Brownie Bites

Breaks are only available as an
enhancement to a previously booked
breakfast or lunch in the same venue
Minimum of 25 guests.

Pricing does not include labor, rentals, or venue fees.
**All Day**

Coffee Service $3.25/pp (per hour)
Yale Blend Coffee, Tazo Tea Selections

Cold Bottled Beverage $2.25/pp (per hour)
Pepsi Brand Soft Drinks, Honest Tea, Yale Water

Spa Water Display $1.50/pp (per hour)
Pineapple and Ginger, Cucumber and Minth

**Evening**

All bars include Microbrew Beer, A selection of two Red & two White Wine offerings, Pepsi Brand Soft Drinks, Orange Juice, Cranberry Juice, and Yale Water

Beer Wine and Soft Drink Package
$12pp 1 Hour, $18pp 2 Hours, $24pp 3 Hours, $28pp 4 Hours

Premium Wine, Beer and Soft Drinks Package
$16pp 1 Hour, $22pp 2 Hours, $28pp 3 Hours, $32pp 4 Hours

Full Open Bar Package
$17pp 1 Hour, $24pp 2 Hours, $31pp 3 Hours, $33pp 4 Hours

Premium Open Bar Package
$21pp 1 Hour, $28pp 2 Hours, $35pp 3 Hours, $38pp 4 Hours

**Premium Open Bar Package**

$17pp 1 Hour, $24pp 2 Hours, $31pp 3 Hours, $33pp 4 Hours

**Super Premium Open Bar Package**

$20pp 1 Hour, $27pp 2 Hours, $34pp 3 Hours, $37pp 4 Hours

Per Drink Prices:

- **Microbrew Beers**: $6.00
- **House Wine**: $7 per Glass
- **Cabernet, Pinot Noir, Chardonnay and Sauvignon Blanc**
- **Premium Wine**: $9.50 per Glass
Yale Catering

**TERMS & CONDITIONS**

**MENU & EVENT PLANNING**

Yale Catering offers complete event planning services, including menu selection, staffing, rentals, tenting, special decorations, flowers, ice carvings, audio/visual equipment, and more. Please ask about our complete and varied beverage services.

Our web site (http://hospitality.yale.edu/catering) presents a wide range of choices from which to plan a menu. We welcome, however, the opportunity to work with you on developing a unique menu tailored to your specific event.

*Prices and menus are subject to change.*

We will help you determine how much staffing is necessary for your event. Staffing rates for attendants are $32.00 per hour per attendant, with a four hour minimum. Bartenders are $32.00 per hour per bartender, with a four hour minimum.

For your safety we require an attendant at all events where flame is used. We require a cook (four hour minimum at $60/hr) at events with hot food finishing on site and for any action station.

Certain events will necessitate the employment of Campus Police, Fire Marshal, or Custodial Services. As we plan the details of each specific event, we can determine the need and estimate the associated costs for these services.

**RESERVATIONS/CANCELLATIONS**

In order to insure proper staffing, ordering, and quality standards, reservations should be made as early as possible through the Catering Office at (203) 436-2382. Please place your order for a “table service” event at least ten (10) business days prior to your function. We require a guaranteed guest count five (5) business days before any event.

If your function happens on the following day, your guarantees are due by the day at 12:00PM

- Monday Functions— Guarantee Due The Monday Previous
- Tuesday Functions— Guarantee Due the Tuesday Previous
- Wednesday Functions— Guarantee Due on Wednesday Previous
- Thursday Functions— Guarantee Due on Thursday Previous
- Friday Functions— Guarantee Due on Friday Previous
- Saturday Functions— Guarantee Due on Monday of the Same Week
- Sunday Functions— Guarantee Due on Monday of the Same Week

Once your function is guaranteed the count cannot drop. Guarantee increases, or special meal orders received after guarantee due dates may be accommodated with management approval and are subject to a 15% per person surcharge.
If you find it necessary to cancel a reception or dinner, please notify the Catering Office at least five (5) business days in advance. Functions cancelled with less than the minimum notice may be billed for all costs incurred up to 100% of the estimated total cost of the event. Changes made to an event within the 5 days prior to the event will be assessed an administrative fee of $75. Cancellation of drop off lunches & breakfasts requires a minimum of 48 hours (2 business days) notice. Changes made to events within the 2 days prior to the event will be assessed an administrative fee of $50.

In the event of late cancellation due to inclement weather, every attempt will be made to keep the costs billed to the customer at a minimum.

Yale Catering Services is closed during University holidays.

We will gladly provide weekend services with stated minimums. Saturday reservations require a minimum of $1500 per event and Sunday reservations require a minimum of $2,500.00 per event.

**Room Reservations**

Yale Catering provides services in all campus locations. Room reservations, other than the Presidents’ Room and Commons, are the sole responsibility of the client. Presidents’ Room and Commons at Schwarzman Center reservations are to be made through Yale Catering. Use of Commons at Schwarzman Center and Presidents’ Room is only allowed for events with catered food service. Breakfast, Lunch, Dinner or Receptions with a minimum spend of $12 per person. To guarantee your reservation of these spaces, a valid University PTAEO or Credit Card are required.

**Room Use Fees (Note Fees are PER DAY FEES)**

A fee of $2500.00 is charged for the use of Commons at Schwarzman Center.

A fee of $500.00 is charged for the use of the Presidents’ Room.

**Deliveries and Pick Ups**

Complimentary deliveries will be provided with food orders. Our standard practice is to have your event completely set 15 minutes prior to your guest arrival time. Therefore, if you have an event which begins at 8am, we will have it set by 7:45am, at no extra charge.

A $50.00 fee will be charged if a driver is requested to return a second time for an unscheduled additional pick up on the same event.
BILLING
If your catered event will be charged to a University account the University PTAEO and tax information must be received prior to the event. The Catering Department can not authorize expenditure of University funds without this information.

Yale University affiliates booking private functions are required to fully pre pay for all charges in advance of their event.

CONNECTICUT STATE SALES TAX
All Yale University paid functions be subject to Connecticut State Sales Tax unless the department can certify that their event is tax exempt. Other non-University functions will also be subject to sales tax unless the host organization has applied for and received the required “Certificate for Exempt Qualifying Purchases of Meals by an Exempt Organization” (Cert-112) from the State Department of Revenue Services. A multi-function event may be considered one event for tax purposes. This form must be received by the Catering Department before the event. University functions will be subject to the state sales tax unless the Department Business Manager signs a statement indicating that the function will be paid with University funds and that there will be no reimbursement from participants. All tax disclaimers must be received by the Catering Department prior to the function date. Once sales tax has been applied to your invoice, you must apply to the State of Connecticut for a tax refund.

CERTIFICATE OF INSURANCE
A current Certificate of Insurance must be on file with the Yale University Catering Department before any outside contractors or vendors can perform services on University property. Please refer to the following link for information on insurance requirements from outside vendors. http://www.yale.edu/finance/controller/riskman/insurance.html