ALL DAY MEETING MENU

Breakfast

Fresh Miniature Bagels
Chef Selection of Miniature Scones, Muffins and Croissants
Summer Fruit Salad with Seasonal Berries
Whipped Butter, Cream Cheese and Rose’s Berry Farm Jam
Free Range Peeled Hard Boiled Eggs
Orange and Cranberry Juices

**Breakfast Enhancements:**

Vegetable & Goat Cheese Quiche, $3/pp

American Hot Buffet: $8.50/pp
Mushroom, Spinach & Swiss Frittata,
Roasted Red Home Fries, Applewood
Smoked Niman Ranch Bacon, Thuman
Country Sage Sausage Links, Caramel
French Toast

Mason Jar Yogurt Parfaits: $5/pp
Vanilla Bean Greek Yogurt, Seasonal
Fruit Puree and Yale Bakery Granola

Smoked Salmon Platter: $6/pp
Smoked Salmon served with Capers,
Scallions, Chopped Egg, & Lemon-Dill Crème

Lunch

Salads
Signature Salad: Baby Arugula, Shaved
Radishes, Crumbled Goat Cheese,
Sunflower Seeds, Dried Cherries, and
Caramelized Honey Vinaigrette
Farmer’s Market Grain Salad
Seasonal Vegetable Compound Salad

Sandwiches
Balsamic Marinated Chicken Breast
with Mozzarella, Sun-Dried Tomato
Mayo, Watercress on Ciabatta
Roast Beef with Arugula, Roasted Red
Pepper and Scallion Horseradish on
Poppy Brioche
Roasted Turkey Breast with Pickled
Onions, Cojita Cheese, Green Leaf
Lettuce, Aji Aïoli on Ciabatta

Classis Tuna Salad served on
Multigrain Bread
Vegan Waldorf Salad on Spinach Wrap

Sweets
Chocolate Chunk Cookies, Oatmeal
Cranberry Cookies and Vegan Brownie
Bites

Breaks

Morning Break “Power Boost” Break
Whole Summer Fruit, Assorted
Protein Bars, and Greek Yogurts

Afternoon “Healthy” Break
Vegetable Chips and Organic Trail Mix with Dried Fruit & Nuts

All Day Beverages

Decaffeinated Columbian Supremo
Coffee, Teatulia Hot Tea Selections,
Seasonally-Inspired Spa Water and
Assorted Soft Drinks

Pricing is based on:
Full Day Package: $68/pp
Half Day AM with Lunch: $53/pp
Half Day PM with Lunch: $43/pp
Full Day Excluding Lunch: $53/pp

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

Minimum 25 people
Continental Breakfast: $12.50/pp
Fresh Miniature Bagels
Chef Selection of Miniature Scones, Muffins, and Croissants
Summer Fruit Salad with Seasonal Berries
Whipped Butter, Cream Cheese, and Rose’s Berry Farm Jam
Free Range Peeled Hard Boiled Eggs

Bagel & Yogurt Bar: $18.50/pp
Fresh Miniature Bagels
Smoked Salmon Platter with Capers, Cucumbers, Tomatoes, Onions, Chopped Egg
Whipped Butter, Cream Cheese, and Rose’s Berry Farm Jam Hummus
Roneybrook Farms Plain Yogurt
Yale Bakery Granola, Seasonal Fruit Puree, Honey
Freshly Sliced Fruit

Hot American Breakfast: $19.50/pp
Fresh Miniature Bagels
Chef Selection of Miniature Scones, Muffins, and Croissants
Summer Fruit Salad with Seasonal Berries
Whipped Butter, Cream Cheese, and Rose’s Berry Farm Jam
Individual Mushroom, Spinach & Swiss Quiche
Applewood Smoked Bacon
Lamberti Chicken Sage Sausage Patties
Roasted Red Potato Home Fries
Ancient Grain Oatmeal with Local Maple Syrup, Dried Cherries, and Slivered Almonds

Breakfast Enhancements:
Free Range Peeled Hard Boiled Eggs $2/pp
Yogurt Shooters with Vanilla Bean Greek Yogurt, Local Honey and Fresh Seasonal Berries $2/pp
Assorted Greek Yogurt $2.50/pp
Mason Jar Yogurt Parfaits with Seasonal Fruit Puree, Vanilla Bean Greek Yogurt and Yale Bakery Granola $4/pp
Ancient Grain Oatmeal with Local Maple Syrup, Dried Cherries, and Slivered Almonds $4/pp
Chia Seed Overnight Oats $4/pp (not available Monday)
Individual Ham & Cheddar Quiche & Individual Mushroom, Spinach & Swiss $4/pp
Smoked Salmon Platter with Capers, Scallions, Chopped Egg, and Lemon-Dill Crème $6/pp
Avocado Toasts and Smoked Salmon Toasts $6/pp

All Breakfasts Above Served with Yale Catering Signature
Regular Coffee Blend, Decaffeinated Coffee, Teatulia Teas and Orange Juice

Minimum 25 Guests. Pricing does not include labor, rentals, or venue fees.
Buffet Menu

Wooster Square Buffet: $29/pp

- Marinated Roasted Beets, Baby Arugula, Toasted Hazelnuts, and Crumbled Blue Cheese
- Panzanella Salad with Rustic Bread Croutons, Tomatoes, Fresh Mozzarella, Cucumbers, Kalamata Olives, Shaved Red Onion, and Pesto Vinaigrette
- Herb Roasted Chicken, Fingerling Potato Hash, Cipollini Onions
- Fennel Rubbed, Line-Caught Cod Provençale
- Roasted Broccolini with Lemon
- Herbed Focaccia
- Mini Cannoli
- Tiramisu Trifle in a Mason Jar

Edgewood Buffet: $35/pp

- Fennel, Orange, Chopped Kale, Sunflower Seeds, and Burnt Orange Vinaigrette
- Haricot Vert, Bacon Lardon, Frisée, Baby Arugula, and Roasted Shallot Vinaigrette
- Flat Iron Steak with Roasted Russian Fingerling Potatoes and Hunter's Sauce
- Blackened Tilapia with New Orleans Style BBQ Sauce and Parmesan Polenta Cakes
- Seasonal Berry Trifle in Mason Jar
- Upside Down Pineapple Cake with Rum Glaze

Spa Buffet: $32/pp

- Signature Salad, Baby Arugula, Shaved Radish, Crumbled Goat Cheese, Sunflower Seeds, Dried Cherries, Honey Vinaigrette
- Red Quinoa, Apples, Toasted Walnuts, Apple Cider Vinaigrette
- Sliced All Natural Mediterranean Spiced Chicken Breast
- Seared Wild Alaskan Sockeye Salmon, Herb Pesto
- Hummus with Fresh Pita
- Sliced Fresh Fruit
- Apple Berry Trifle in Mason Jar

Mediterranean Buffet: $32/pp

- Persian Chopped Salad with Romaine, Cucumbers, Kalamata Olives, Red Onion, Red Peppers, Tomatoes, and Oregano-Lemon Vinaigrette
- Souvlaki Marinated Chicken Kabob
- Keitha Meatballs with Tzatziki Sauce
- Falafel with Tahini Dressing
- Persian Rice Pilaf with Dried Apricot and Roasted Pistachios
- Garam Masala Spiced Roasted Vegetables
- Warm Pita
- Persian Baklava

OUTDOOR BUFFET MENU

**Backyard Grill: $32/pp**
- Baby Mixed Lettuces, Carrot, Grape Tomatoes, Cucumbers, Shaved Red Onion, and Balsamic Vinaigrette
- Red Bliss Potato Salad with Buttermilk-Dill Ranch
- Hummel Brothers Hot Dogs, Yale Burgers, Beyond Meat Burgers
- Brioche Buns, Hot Dog Buns, Kaiser Buns
- Relish, Stadium Mustard, Ketchup, Sauerkraut, and Red Onions
- Five Cheese Macaroni & Cheese
- Sliced Seasonal Fruit and Berries
- Smores Brownie Bites

**BBQ Tasting: $34/pp**
- White Balsamic and Gorgonzola Dolce Slaw, Red and Green Cabbage, Carrots, Peppers and Red Onion
- Peach Baked Beans
- Roasted Corn Salad with Peppers, Red onion, Scallion, and Cilantro Lime Vinaigrette
- Georgia Pulled Pork
- Smoked Chicken with a Blackberry Barbecue Sauce
- Skillet Cheddar Corn Bread
- Freshly Sliced Watermelon
- Summer Berry Pies

Plated Dinner Menu

Starters (Pick One)

Signature Salad: Baby Arugula, Shaved Radishes, Crumbled Goat Cheese, Sunflower Seeds, Dried Cherries, Caramelized Honey Vinaigrette

Chilled Carrot Soup Fennel Confit, Kaffir Lime Crème Fraîche, Chevril

Shaved Spring Salad: Spring Carrots, Fennel, Asparagus, Radish, Pea Tendrils, Mint Emulsion, Brioche Croutons

Tuscan Kale Kale, Parmesan Lemon, Green Chili, Sourdough Croutons

Fattoush Salad Oil Cured Tomatoes, Pita Crisps, Cucumber, Shaved Red Onion, Simple Herb Vinaigrette

Romaine Heart Wedge Pickled Red Onion, Heirloom Grape Tomato, Arethusa Blue Cheese, Lardons, Sherry Vinaigrette

Entrée (Pick One)

Merlot Braised Beef Short Rib Celery Root Mousseline, Roasted Rainbow Carrots, Vegetable Demi Glaze $54

Red Miso Striploin Pea Pancake Short Stack, Grilled Pickled Carrots, Miso Sake Butter, Toasted Nori, Apple Blossoms $58

Herb Roasted Tenderloin Wasabi Pea Puree, Oyster Mushroom, Roasted Carrots, Natural Jus $60

French Breast of Chicken Toasted Farroto, Cauliflower, Currants, Capers, Celery Leaves, Red Onion Jam $44

Bronzed Salmon Olive Oil Crushed Potatoes, Tuscan Kale, White Truffle Brèure Blan $45

Sautéed Sea Bass Mushrooms, Broccoli Rabe, Sesame Vinaigrette, Celery Root Puree $48

Peri Peri Halibut Beet Risotto, Trumpet Mushroom, Bronzed Fennel, Red Sorrel $48

Black Bean Stuffed Squash Fava Bean, Roasted Corn, Charred Tomatoes, Crispy Shallots

Dessert (Pick One)

Feuillantine Hazelnut Dacquoise, Crunchy Praline Layer, 70% Dark Chocolate Moose, Milk Chocolate Mousse Cigarette, Caramel Espuma

Carrot Cake Carrot Cardamom Puree, Orange Blossom Gel, Cream Cheese

Key Lime Tart Toasted Meringue, Sour Lime Zest, Vanilla Bean Cream

Opera Tort Cake Layer Cake with Hazelnut Dacquoise, Chocolate Genoise, Chocolate Mousse, Roasted Hazelnuts, Raspberry Coulis

Matcha Canele Sesame Brittle, Green Tea Ice Milk, Viola Flowers

Summer Fruit Plate Seasonal Berries, Stone Fruits
COCKTAIL RECEPTION - ONE HOUR

**Passed Hors D’Oeuvres**
Pick 4 (two cold, two hot) $25/pp
Pick 6 (three cold, three hot) $30/pp
$10pp per extra hour

**Cold**
Miniature Hummus Toast: Avocado and Tahini Yogurt on Multigrain Bread
Blood Orange and Herb Scented Baby Artichoke Hearts in a Black Sesame Cone
Ricotta, Fig and Prosciutto Bruschetta
Cocktail Shrimp Shooter with Harissa-Infused Cocktail Sauce
Chaat Roasted Carrots on Parpadom
Grilled Tofu, Fresh Shiso and Edamame Tartare in a Black Sesame Cone
Foie Gras Torchon on Graham Cracker with Fresh Fig Micro Arugula
House Smoked Salmon with Red Cabbage and Pickled Mustard Seeds on Rye Ficelle
Seared Tuna, Seaweed Salad and Five Spice Tapenade in a Wonton Crisp
Beef Carpaccio, Arugula Pesto and Parmesan Cloud on Pain de Mie
Saffron Poached Pear and Blue Cheese Mousse on Sourdough Toast
Oolong Tea Smoked Duck Breast with Asian Pico de Gallo in Wonton Crisp

**Hot**
Beef Tenderloin with Pomme Fondantes and Rhubarb Compote
Fried Artichoke Heart with Boursin Cheese and Blood Orange Syrup
Bacon Wrapped Dates stuffed with Manchego and topped with a Balsamic Glaze
Panko Crusted Jumbo Lump Crab Cake with Espelette Aioli
Lemongrass Chicken Pot Stickers with Soy Dipping Sauce
Miniature Tacos with Pork Carnitas Calabaza Aji and Pickled Shallots
Miniature Spring Roll and Yuzu Ponzu
Chicken Samosa with Mint Chutney
Moroccan Spiced Mini Meatball with Mint Cream
Lamb Loin on Dukkah Spiced Pita Chip with Preserved Lemon Tzatziki
Crispy Braised Pork Belly Skewer with Asian Chow Chow
Roasted Tofu Lollipop with Red Curry Peanut Sauce
Brie, Raspberry and Toasted Almond Phyllo Star
Kalamata Olive and Goat Cheese Tart
Miniature French Onion Soup in Brioche
Lobster Cappuccino with Vanilla Foam and Roe Dust
Displayed Stations

Artisan Domestic Cheese Board: $7.75/pp
Chef’s Choice Assorted Locally Sourced Artisan Cheeses, Water Crackers, Native Honey, Dried Fruit, and Nuts

Domestic Cheese Platter $4.75/pp
Chef’s Choice Assorted Locally Sourced Artisan Cheeses, Water Crackers, Native Honey, Dried Fruit, and Nuts

Carrots and Cauliflower $6/pp
Roasted Tri-Color Carrots and Cauliflower, Piquillo Pepper, Hummus and Blue Cheese Dip

Spring Vegetable Crudité $4.50/pp
Petite Broccoli Florets, Asparagus, Fennel, Portobello Mushroom, Roasted Peppers, Balsamic Onions, and Cauliflower with Dill Crème Fraîche Dip

New Haven Antipasti $6.50/pp
Finocchiona and Mild Chorizo, Sartori Bellavitano Cheese, Roasted Artichoke Hearts, Cured Olives, and Herb Marinated Cremini Mushrooms

Middle Eastern Mezze $8.50/pp
Grilled Pita, Pita Chips, Roasted Pine Nut Hummus, Baba-Ghanoush, Marinated Olives and Labneh with Sumac and Pomegranate

Deviled Eggs $4.50/pp
Lump Crab, Wasabi & Smoked Paprika

Bakeshop Display $12/pp (Select 5)
Brownie Bites, French Macaroons, Miniature Cupcakes, Fruit Tarts, Ganache Tarts, Pecan Diamonds, Chocolate Dipped Shortbread Cookies, and Miniature Oatmeal Cream Pie

Sliced Seasonal Spring Fruit $4.75/pp

Artisanal Local and Regional Charcuterie $7.50/pp
Bella Bella Duck Pastrami (West Haven CT), New England Charcuterie Company Beef Bresaola, Pork Finocchiona, Chorizo, and Coppa (Boston MA) with Cornichons, Mustards and Sliced Baguette

Interactive Chef Stations*

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 Veggie Burger with Avocado and Chipotle

Dim Sum Bar $8/pp
Fire Roasted Whole Edamame, Chicken and Lemongrass Pot Sticker, Shrimp Shumai, Edamame Dumpling, and Spring Rolls Accompanied by Soy Sauce, Yuzu Wasabi, and Ginger Sauce

Shrimp and Grits $10/pp
Sautéed Jumbo Shrimp, Creamy Cheese Grits and Andouille Sausage with Sautéed Pepper Garnish

Pasta Station $12/pp
Penne Pasta served with Shrimp Fra Diavolo, Smoked Tomato and Herb Cream Sauce and Thyme Sausage Ragout

Carving Stations $15/pp*
Roasted Spring Vegetables (Carrots, Fennel, Daikon Radish)

Choice of One of the Following:
Pepper Crusted NY Strip Loin with Chermoula
Banana Leaf Wrapped Wild Salmon with Pineapple Rice Salad
12-Hour Smoked Brisket with Creamy Caraway Cole Slaw and Brioche Rolls

* Requires Chef Attendant
Power Boost $4/pp
Whole Ripe Bananas and Clementines, Assorted Protein Bars, and Greek Yogurt

Bars $4.75/pp
Assorted Kind Bars, Cliff Bars and Protein Bars

Chocoholic $4.75/pp
Fudgy Chocolate Brownie Bites, Chocolate Dipped Pretzels, Seasonal Chocolate Bark and Chocolate Covered Almonds

Sweet Treats $5.25/pp
Raspberry and White Chocolate Chip, Key Lime Shortbread, Chocolate Chunk and Sweet & Salty Butter Pecan Cookie, and Brownie Bites

Mediterranean Dips and Pita Chips $5.50/pp
Hummus, Baba Ghanoush, Roasted Red Pepper Pesto, and Pita Chips

“Sweet & Salty” $7.50/pp
Caramel Bacon Popcorn, House Made Hummus, Pita Chips, Organic Trail Mix, and Assorted Sliced Fruit and Berries (Melon, Pineapple, and Seasonal Berries)
**B E V E R A G E S**

**Coffee Service**  
$3.50/pp (2 hours)  
Yale Blend Coffee and Tazo Tea Selections

**Cold Bottled Beverage**  
$2.50/pp (2 hours)  
Pepsi Brand Soda, Honest Tea, Yale Bottled Water

**Spa Water Display**  
$2.00/pp (2 hours)  
Assorted Seasonal Spa Water

**Lemonade, Unsweetened Iced Tea or Sweet Tea**  
$2.50/pp (2 hours)

**Hourly Bar Service**  
All bars include Pepsi Brand Soft Drinks, Orange Juice, Cranberry Juice, Aqua Panna and San Pellegrino Water

**Beer, Wine & Soft Drink Package:**  
*House Red, White & Rose Wines, Microbrew Beers*  
First Hour $12/pp  
Each Additional Hour $2/pp

**Premium Beer, Wine & Soft Drink Package:**  
First Hour $16/pp  
Each Additional Hour $4/pp

**Full Open Bar Package:**  
*House Red, White, & Rose, Microbrew Beers and Cocktails*  
First Hour $17/pp  
Each Additional Hour $7/pp  
Premium Wine Upgrade $4/pp per hour

**Host Beverage Service**  
*Actual cost is charged based on consumption*

- Pepsi Soft Drinks: $2.00 each  
- Yale Bottle Water: $2.00 each  
- Juices: $2.50 each  
- Aqua Panna: $7.50 per liter  
- San Pellegrino Water: $7.50 per liter  
- CT Microbrew Beers: $6.50 per each  
- House Wine: $7.50 per glass  
- Premium Wine: $9.50 per glass  
- Premium Cocktail: $10.00 each
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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