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.

*All day packages offer the greatest value.*

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**ALL DAY MEETING MENU**

### Breakfast
- Fresh Miniature Bagels
- Chef Selection of Miniature Scones, Muffins and Croissants
- Spring Sliced Fruit Platter: Melon, Pineapple and Assorted Seasonal Berries
- Whipped Butter, Cream Cheese and Rose’s Berry Farm Jam
- Free Range Peeled Hard Boiled Eggs
- Orange Juice

### Breakfast Enhancements:
- **Vegetable & Goat Cheese Quiche** $3/pp
- **American Hot Buffet: $8.50/pp** Butternut Squash & Goat Cheese Frittata, Roasted Red Potato Home Fries, Applewood Smoked Bacon, Country Sage Sausage Links, and French Toast Bread Pudding
- **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, and 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**
  - All Natural Rosemary Chicken Breast, Goat Cheese, Apples, and Honey Mustard served on Sesame Ciabatta
  - Steakhouse Sub includes Roast Beef, Gorgonzola Spread, Sautéed Mushrooms, and Onions served on Ciabatta
  - Carved Turkey Breast, Brie and Herb Mayo served on Poppy Brioche
  - Classic Tuna Salad served on Multigrain Bread
  - Roasted Vegetable Wrap
- **Sweets**
  - Raspberry and White Chocolate Chip, Key Lime Shortbread, Chocolate Chunk and Sweet & Salty Butter Pecan Cookie

### Breaks
- **Morning “Power Boost” Break**
  - Seasonal Whole Fruit, Assorted Protein Bars, and Greek Yogurts
- **Afternoon “Healthy” Break**
  - Vegetable Chips and Organic Trail Mix with Dried Fruit & Nuts

### All Day Beverages:

### 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 ware, linens, and service equipment. Table and chairs are not included and can be rented for an additional charge.

**Minimum 25 people.**
**Yale Catering**

**B R E A K F A S T A L A C R A T E**

**Continental Breakfast: $12.50/pp**
- Fresh Miniature Bagels
- Chef Selection of Miniature Scones, Muffins, and Croissants
- Spring Sliced Fruit Platter: Melons, Pineapple, and Assorted Seasonal Berries
- Whipped Butter, Cream Cheese, and Rose's Berry Farm Jam
- Free Range Peeled Hard Boiled Eggs

**Yale Catering 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
- Spring Sliced Fruit Platter: Melons, Pineapple, and Assorted Seasonal Berries
- Whipped Butter, Cream Cheese, and Rose's Berry Farm Jam
- Individual Butternut Squash & Goat Cheese Quiche
- Applewood Smoked Bacon and 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 Asparagus with Blue Cheese Quiche & Individual Butternut Squash with Goat Cheese Quiche $4/pp
- Smoked Salmon Platter with Capers, Scallions, Chopped Egg, and Lemon-Dill Crème $6/pp
- Cinnamon Spiced French Toast Bread Pudding $6/pp

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
Shredded Kale, Shaved Parmesan, Dried Cranberries, Roasted Pecans, Caramelized Honey Vinaigrette
Pan Seared Chicken, Fingerling Potato Hash, Cipollini Onions
Tilapia Puttanesca, Tomatoes, Olives, Capers
Roasted Broccolini with Lemon
Herbed Focaccia
Mini Cannoli & Tiramisu Trifle in a Mason Jar

Salad Buffet: $30 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 Cage Free Mediterranean Spiced Chicken Breast
Seared Wild Alaskan Sockeye Salmon, Herb Pesto
Hummus with Fresh Pita
Sliced Fresh Fruit and Apple Berry Trifle in a 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
Kebtab 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 & Sliced Fresh Fruit

Edgewood Buffet: $35 pp
Haricot Vert, Bacon Lardon, Frisee, Baby Arugula, and Roasted Shallot Vinaigrette
Shaved Brussels Sprouts, Dijon
Flat Iron Steak with Roasted Russian Fingerling Potatoes and Hunter's Sauce
Wild Mushroom Ravioli, Pears, Rosemary, Porcini Cream
Miniature Chocolate Tarts
Pumpkin Cheesecake

Taste of Pacific Buffet: $35 pp
Asian Pear Slaw with Gochujang Vinaigrette
Cucumber-Seaweed Salad with Yuzu Vinaigrette
Kung Pao Charred Brussel Sprouts
Kalbi Marinated Chicken with Kimchee Fried Rice
Cantonese Pork Belly and Steamed Chinese Broccoli with Ginger
Asian Trinity Rice Pilaf with Toasted Almonds
Coconut Panna Cotta with Confit Pineapple
Matcha Green Tea Roll Cake

**Starters (Pick One)**

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

*Fall Salad:* Butternut Squash Puree, Shaved Fennel, Watercress, Candied Pecans, Olive oil

*Tuscan Kale:* Kale, Parmesan, Lemon, Green Chili, Sourtdough Croutons

*Tri-Color Salad:* Radicchio, Arugula, Endive Butternut Squash Chips, and Pomegranate Vinaigrette

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

*Fig & Arugula Salad:* Baby Arugula, Caramelized Fig, Oranges, Feta Cheese, Star Anise and Oregano Vinaigrette

**Entrees (Pick One)**

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

*Striploin of Beef* served with Roasted Fingerling Potatoes, Romanesco, Crispy Shallots, and Cranberry Butter $58

*Herb Roasted Tenderloin* served with Wasabi Pea Puree, Oyster Mushroom, Roasted Carrots and Natural Jus $60

*Pan Roasted Chicken* Lyonnaise Style Heirloom Fingerling Potatoes, Truffle Honey Lacquered Rainbow Carrots $44

*Bronzed Salmon* Olive Oil Crushed Potatoes, Tuscan Kale, White Truffle Bruree Blanc $45

*Sautééd Black Sea Bass* served with Mushrooms, Brocolli Rabe, Sesame Vinaigrette and Celery Root Puree $48

*Maine Halibut* served with a stew of Sweet Onions, Carrots, Artichokes, Piquillo Nage $48

**Desserts (Pick One)**

*Feuillantine:* Hazelnut Dacquiose, Crunchy Praline Layer, 70% Dark Chocolate Mousse, Milk Chocolate Mousse Cigarette, and Caramel Espuma

*Carrot Cake:* Carrot Cardamom Puree, Orange Blossom Gel, Cream Cheese and Kalamata Olive Sorbet

*Pumpkin Cheesecake:* Graham Shell, Pumpkin Spiced Whipped Cream, Gingersnap Crumble

*Opera Torte Cake:* Layer Cake with Hazelnut Dacquiose, Chocolate Genoise, Chocolate Mousse, Roasted Hazelnuts, Raspberry Coulis, and Gooseberry

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

*Bruleed Fruit* Cinnamon Whipped Cream
**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**
- 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
C O C K T A I L  R E C E P T I O N -  O N E  H O U R

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 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, Portabello Mushroom, Roasted Peppers, Balsamic Onions, and Cauliflower with Dill Crème Fraiche 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 Meze $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 $8/pp
Sautééd Jumbo Shrimp, Creamy Cheese Grits and Andouille Sausage with Sautééd 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 Organic Salmon with Pineapple Rice Salad
12-Hour Smoked Brisket with Creamy Caraway Cole Slaw and Brioché Rolls

* Requires Chef Attendant.
BREAK MENU

*Power Boost* $4/pp  
Seasonal Whole Fruit, 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*” Afternoon Break $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)

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

*Cookie & Fruit Break* $16.50/pp (Minimum 50 Guests)  
Chocolate Chip and Oatmeal Raisin Cookies, Brownies, Freshly Sliced Fruit, Yale Catering Signature Blend Coffee, Decaffeinated Coffee, Teatulia Teas, Spa Water
B E V E R A G E S

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

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

Spa Water Display $2.00pp (2 Hours)
Assorted Seasonal Spa Water

Lemonade, Unsweetened Iced Tea or Sweet Tea $2.50pp (2 Hours)

Host Beverage Service
Actual charges based on consumption

Pepsi Soft Drinks $2 each
Yale Bottled Water $2 each
Juice: $2.50 each
Aqua Panna: $7.50 per liter
San Pellegrino Water: $7.50 per liter
Assorted Connecticut Beers: $6.50 each
House Wine: $7.50 per glass
Premium Wine: $9.50 per glass
Cocktail: $10 each

Hourly Beverage 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 and Rose Wines, Microbrew Beers
First Hour $12 per person
Each additional hour $2 per person

Premium Beer, Wine & Soft Drink Package
House Red, White and Rose Wines plus additional Premium Red and White Wines, Sparkling Wine and Microbrew Beers
First Hour $16 per person
Each additional hour $4 per person

Full Open Bar Package
House Red, White and Rose Wines, Microbrew Beers, and Cocktails
First Hour $17 per person
Each additional hour $7 per person
Premium Wine Upgrade $4 per person per hour