**Breakfast**

Fresh Miniature Bagels  
Cheddar-Chive and Lemon-Thyme  
Miniature Scones  
Blueberry and Pumpkin Spice Muffins  
Fresh Fruit Salad with Seasonal Berries  
Free Range Hard Boiled Eggs  
Whipped Butter, Plain Cream Cheese, Garden Vegetable Cream Cheese, and Berry Jam  
Orange Juice

**Lunch**

**Salads**

Signature Salad: Spinach–Empire Apple Salad with Dried Cranberries, Feta Cheese, Toasted Walnuts, Cider-Maple 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 Ciabatta  
Roasted Turkey Breast with Cheddar and Cranberry Chutney on Poppy Brioche  
Classic Tuna Salad on Multigrain Bread  
Vegan Autumn Wrapsody Wrap with Roasted Butternut Squash, Kale, Carrot, Pear, Dijon Vinaigrette on Spinach Wrap  
*Gluten-Free Bread Available Upon Request

**Sweets**

Chocolate Brownies, Rosemary-Apricot Bars and Vegan Chunky Money Bars

**Breaks**

Build Your Own Trail Mix: Granola, Almonds, Dried Fruit, Banana Chips, Yogurt Raisins, Chocolate Covered Espresso Beans  
Cookie Jar: Kitchen Sink and Oatmeal Raisin Cookies, Vegan Gingersnap Cookies  
Assorted Greek Yogurts and Kashi Bars  
Yale Catering Trail Mix Bags with Whole Seasonal Fruit

**All Day Beverages**

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

**Breakfast, Lunch and Choice of 2 Breaks:**  
$55/per person  
Hot Lunch $65/pp

Inclusive of compostable serviceware, and service equipment. Tables and chairs are not included and may be rented for an additional charge.  
*Minimum 25 People
**Continental Breakfast: $12.50/pp**
Fresh Miniature Bagels
Cheddar-Chive and Lemon-Thyme Miniature Scones
Blueberry and Pumpkin Spice Muffins
Sliced Fresh Fruit with Seasonal Berries
Free Range Hard Boiled Eggs
Whipped Butter, Plain Cream Cheese, Garden Vegetable Cream Cheese, and Berry Jam
Vanilla Greek Yogurt with Yale Bakery’s Signature Nut-Berry Granola

**European Continental Breakfast: $15/pp**
Harvest Fruit with Seasonal Berries
Thinly Sliced Prosciutto Ham with Dried Fruit
Double Crème Brie with Berry Preserves, Assorted Crackers, Flatbreads and Cranberry Crostini
Freshly Baked Croissants (Plain, Almonds and Chocolate)
Honey Butter and Berry Jam

**Hot American Breakfast: $19.50/pp**
Fresh Miniature Bagels
Cheddar-Chive and Lemon-Thyme Miniature Scones
Blueberry and Pumpkin Spice Muffins
Harvest Fruit with Seasonal Berries
Blueberry-Mascarpone Baked French Toast with Orange Maple Syrup, Freshly Whipped Cream
Individual Broccoli, Red Pepper and Cheddar Torte
Applewood Smoked Bacon
Lamberti Chicken-Sage Breakfast Sausage
Roasted Sweet Potato Home Fries
Whipped Butter, Plain Cream Cheese, Garden Vegetable Cream Cheese, and Berry Jam

**The French Countryside: $22/pp**
Harvest Fruit with Seasonal Berries
Plain, Almond and Chocolate Croissants with Honey Butter and Berry Jam
Applewood Smoked Bacon
Roasted Red Potato Home Fries
Assorted Tartines (Choose Two)
Smoked Salmon, Capers, Red Onion, Lemon-Chive Cream Cheese, Cucumber, Tomato, Caraway
Local Apple and Cheddar with Apple Butter, Toasted Walnuts
Nutella with Orange Marmalade, Toasted Almonds
Avocado with Radish, Tomato, Lime Zest. Pickled Shallots
Strawberry with Ricotta, Local Honey, Orange Zest
Brie and Prosciutto with Red Pepper Jelly, Arugula

**Breakfast Enhancements:**
Chia Seed Overnight Oats (Choose 1) $4/pp
Vanilla, Blueberry, Peanut Butter-Banana, Apple-Cinnamon
Frittatas (Choose 1) $4/pp
Bacon, Potato, Cheddar, Scallion
Asparagus, Tarragon, Parmesan
Egg White, Zucchini, Tomato, Basil
Quiche (Choose 1) $4/pp
Spinach, Gruyere, Mushroom
Potato, Caramelized Onion, Gruyere
Basil, Roasted Pepper, Mozzarella
Smoked Salmon Board with Thinly Sliced Smoked Salmon, Capers, Red Onion, Hard-Boiled Egg, Shaved Cucumber, Tomato, Dill, Pumpernickel Bread $12/pp
Ancient Grain Hot Oatmeal with Brown Sugar, Raisins, Dried Fruit Medley, Banana Chips, Toasted Walnuts $5.50/pp
Assorted Greek Yogurt $2.50/pp
Free Range Hard Boiled Eggs $2.50/pp
Make Your Own Vanilla Greek Yogurt Bar with Strawberries, Bananas, Blueberries, Yale Bakery Granola, Toasted Walnuts, Almonds, Coconut $6.50/pp
House-Made Muesli with Almonds, Dried Cranberries, Dried Apricots, Dried Strawberries, Your Choice of Whole Milk, Almond Milk or Vanilla Greek Yogurt $6.50/pp
Ancient Grain Hot Oatmeal with Brown Sugar, Raisins, Dried Fruit Medley, Bananas, Toasted Walnuts $5.50/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.*
**Wooster Square Buffet: $29/pp**

- Cliegini “Caprese” with Tomato, Tuscan Oil, Basil and Balsamic Syrup
- Tuscan Bean Salad with Garlic, Carrots, Thyme and Red Wine Vinaigrette
- Pumpkin—Ricotta Ravioli with Garlic, Spinach, Charred Tomatoes, Sage and Brown Butter
- Pesto Grilled Breast of Chicken with Roasted Fingerling Potatoes, Green Beans, Tomatoes and Olives
- Seared Vegan Polenta Cake with Braised Vegetable Ragout and Basil
- Roasted Artichoke Hearts with Olive Oil, Garlic, Capers and Herbs
- Herbed Focaccia
- Lemon-Olive Oil Cake with Lemon Curd

**Fall Harvest Buffet: $35/pp**

- Toasted Barley Salad: Butternut Squash, Kale, Dried Cranberries, Roasted Shallot Vinaigrette
- Roasted Beet and Pear Salad: Bibb Lettuce, Radicchio, Golden Raisins, Bleu Cheese, Toasted Pumpkin Seeds, Rose Wine Vinaigrette
- Orange-Herb Crusted Mignonette of Salmon with Brown Butter Whipped Potatoes, Spaghetti Squash, Roasted Grape Chutney
- Hard Cider-Honey Glazed Statler Chicken with Sweet Potato Hash, Braised Red Chard, Leek, Apple Salsa
- Spinach, Green Garbanzo Bean and Quinoa Cake with Garlic, Cumin, Paprika, Turmeric, Cilantro-Lime Pico
- Sautéed Haricot Verts with Caramelized Shallots
- Pumpkin Tiramisu with Gingersnaps, Mascarpone and Cinnamon in a Mason Jar

**Spa Buffet: $32/pp**

- Autumn Salad: Spinach, Roasted Butternut Squash, Radicchio, Roasted Brussel Sprouts, Apple, Walnuts, Maple Dressing
- Kale Salad: Toasted Quinoa, Parmesan Cheese, Lemon Vinaigrette
- Kale-Pumpkin Seed Pesto Marinated Breast of Chicken with Mixed Bean Salad
- Mango Barbecue Glazed Salmon with Vegetable Slaw
- Roasted Portobello Mushrooms, Peppers and Basil
- Sliced Fresh Fruit
- Apple-Cranberry Trifle with an Orange Caramel Sauce in a Mason Jar

**Pacific Rim Buffet: $35/pp**

- Ginger Vegetable Slaw with Cucumbers, Cilantro, Red Onions, Carrots, Napa Cabbage, Honey-Sriracha Mayonnaise
- Thai Shrimp Lettuce Wrap with Shrimp, Carrots, Green Onions, Ginger Dressing
- White Soy Glazed Cod Line Caught Cod, Crab-Pineapple Fried Rice, Baby Bok Choy, Mango Yuzu Coulis
- Citrus Ponzu Glazed Seared Chicken with Udon Noodles, Shiitake Mushrooms, Black Vinegar, Green Onions
- Sesame Soba Noodles with Ginger, Carrot, Edamame, Scallions, Tamari, Rice Vinegar
- Crispy Wonton Chips with Sweet and Sour Sauce
- Pineapple Upside Down Cake with Caramelized Pineapple, Vanilla Cream

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All packages include

Yale Catering Signature Regular Coffee, Decaffeinated Coffee, Teatulia Tea Selections, Seasonal Fruit-Infused Spa Water, Honest Tea, Assorted Pepsi Products,

Minimum 25.
**Cold Seasonal Buffet: $22.50/pp**

Signature Salad: Spinach-Empire Apple Salad with Dried Cranberries, Feta Cheese, Toasted Walnuts, Cider-Maple Vinaigrette

Farmer’s Market Grain Salad

Seasonal Vegetable Compound Salad

**Sandwiches:**

Roast Turkey Breast with Cheddar and Cranberry Chutney, Poppy Brioche

Vegan Autumn Wrapsody with Roasted Butternut Squash, Kale, Carrot, Pear, Dijon Vinaigrette, Spinach Wrap

Roast Beef with Arugula, Roasted Red Peppers, Scallion-Horseradish Mayonnaise, Ciabatta

Balsamic Marinated Breast of Chicken Sandwich with Mozzarella, Sun-Dried Tomato Mayonnaise, Watercress, Ciabatta

Classic Tuna Salad Sandwich with Leaf Lettuce, Multigrain Bread

Chocolate Brownies, Rosemary-Apricot Bars, Vegan Chunky Monkey Bars

**Open—Faced Sandwich Upgrade for Menu Above: $27.50/pp**

Ricotta Crostini with Roasted Red Grape Compote, Lemon Zest, Mint, Ciabatta

Seared Tuna with Fennel, Tapenade, Arugula, Citrus Aioli, Extra-Virgin Olive Oil, Sourdough

Avocado Mash with Cucumber, Soft Boiled Egg, Radish, Multigrain Toast

Broccoli Rabe and Roasted Eggplant with Fire Roasted Tomato Jam, Shaved Pecorino, Aged Balsamic Drizzle, Focaccia

Mediterranean Chicken Salad with Cucumber, Apricot, Yogurt-Dill Dressing, Olive Bread

Cold Smoked Salmon with Lemon Yogurt Sauce, Cucumber, Red Onion, Watercress, Volkenbrot Roll

**Yale Classic Brown Bag Lunch $15/pp**

**Yale Blue Sustainable Bag Lunch $19/pp**

Roast Turkey Breast with Cheddar and Cranberry Chutney, Poppy Brioche

Vegan Autumn Wrapsody with Roasted Butternut Squash, Kale, Carrot, Pear, Dijon Vinaigrette, Spinach Wrap

Roast Beef with Arugula, Roasted Red Peppers, Scallion-Horseradish Mayonnaise, Ciabatta

Balsamic Marinated Breast of Chicken Sandwich with Mozzarella, Sun-Dried Tomato Mayonnaise, Watercress, Ciabatta

Classic Tuna Salad Sandwich with Leaf Lettuce, Multigrain Bread

Gluten-Free Autumn Breast Chicken Salad with Greens, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette

*Served with Miss Vickie’s Chips, Whole Fruits, Yale Bake Shop Cookie or Vegan Chunky Monkey Bar and Yale Bottled Water

**Yale Catering**

**PLATED DINNER MENU**

**Starters (Pick One)**
- Roasted Butternut Squash Salad: Arugula, Shaved Fennel, Dried Cranberries, Pumpkin Seeds, Maple-White Balsamic Dressing
- Chilled Harvest Apple Soup: Cinnamon, Sour Cream, Apple Cider, Apple Chips
- Butter Lettuce Salad: Almond Crusted Goat Cheese, Roasted Empire Apples, Cranberry Vinaigrette
- Organic Field Green Salad: Marinated Tuscan Beans, Oven-Dried Tomatoes, Gorgonzola Cheese, Aged Chianti Vinaigrette
- Arugula and Spinach Salad: Orange Segments, Empire Apple, Toasted Hazelnuts, Dijon Champagne Vinaigrette
- Endive and Watercress Salad: Candied Walnuts, Strawberries, Honey, Barrel-Aged Red Wine Vinaigrette

**Entrée (Pick One)**
- Roast Tenderloin of Beef: Caramelized Fennel-Yukon Golden Potato Gratin, Wilted Kale, Cabernet Jus $60
- Sauerbraten Style Braised Short Ribs of Beef: Buttermilk Mashed Yukon Golden Potatoes, Parsnips, Turnips, Carrots, Pearl Onions, Gingersnap Pan Gravy $55
- Garlic-Herb Crusted Strip Loin of Beef: Ancho-Celery Root Puree, Thyme Fondant Potatoes, Roasted Garlic Glaze $58
- Duet of Seared Mignonette of Beef and Jumbo Shrimp: Cheddar Cheese Grits, Braised Greens, Barbecue Butter Sauce $60
- Cider-Brined French Cut Chicken: Green Apple Risotto, Braised Red Cabbage, Cider-Thyme Glaze $45
- Pan-Seared Medallion of Salmon: Braised Collard Greens, Bacon, Chipotle Sweet Potatoes, Red Eye Hollandaise $46
- Line-Caught Cod Mignonette: Boursin Whipped Potatoes, Braised Kale, Lobster Bordelaise Sauce $48
- Sautéed Red Grouper: Cauliflower Purée, Oyster Mushrooms, Radicchio, Truffle Beurre Blanc $62
- Zucchini-Lentil Lasagnette: Pomodoro Sauce, Field Greens, Red Bell Peppers, Lemon-Basil Vinaigrette $45 (Vegan)
- Maple-Black Pepper Lacquered Tofu: Plant-Based Gumbo, Pecan Brown Rice, Arugula and Citrus Salad $45 (Vegan)

**Dessert (Pick One)**
- Dark Chocolate Cake: Roasted Strawberries, Free Form Creme Brûlée
- Italian Lemon Cream Layer Cake: Lemon Buttercream, Streusel
- Sweet Potato-Maple Cheesecake: Candied Walnuts, Caramel
- Espresso Sabayon: Dark Chocolate Cake, Pistachio Nougat, Coffee Caramel
- Pineapple Meringue Tart: Pineapple Curd, Swiss Meringue, Brown Sugar Caramel, Vanilla Bean Whipped Cream, Pineapple Chips
- Vanilla Bean Panna Cotta: Amarena Cherry Balsamic Rosemary Compote
- Chocolate Mocha Cake (Vegan/GF)

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Cocktail Reception - One Hour

Passed Hors D’Oeuvres
Selection of Four $25/Per Person
Additional Selection $5/pp Per Hour
Additional Hour $15/pp

Cold
Black Bean Salsa and Guacamole on Crispy Tostone Cup
Roasted Cremini Mushroom with Kale-Couscous, Sherry Vinegar
Avocado Toast with Radish, Micro Cilantro, Pickled Shallot
Honey Crostini with Impastata, Orange Zest, Toasted Almonds
Hoisin Vegetable Hand Roll with Rice, Hoisin Sauce, Nori, Carrot, Cucumber, Sesame, Green Onion, Cilantro, Mint
Ginger Seared Tuna with Pineapple Soy Glaze, Wasabi Dust, Rice Cracker
Smoked Chicken Salad with Endive, Almonds, Celery, Tarragon
Fusion Duck Roll with Vegetable Slaw, Orange Sesame Gastrique
Dry Rubbed Roast Chicken Salad Tartlet with Alabama Barbecue Dressing, Corn Relish
Shanghai Chicken Salad with Crisp Wonton, Peanut Dressing
Marrakech Chicken Tartlet with Saffron, Cinnamon, Ginger, Preserved Lemon, Cilantro, Picholine Olives
Grilled Chicken Bruschetta with Asiago, Balsamic, Tomato, Basil
Asian Chicken Lettuce Wrap with Cucumber, Carrot, Cilantro, Five Spice, Sweet Chili Sauce
American Wagyu Crostini with Dijon-Horse Radish Sauce, Microgreens
Beef Tartare Crostini with Orange Zest, Capers, Wasabi Sauce, Tobiko, Microgreens
Shrimp Cocktail with Harissa Sauce
Mushroom Pate Crostini (VG)

Hot
Caramelized Pear, Apple, Brie Quesadilla with Tomatillo Salsa (V)
Asparagus Phyllo with Asiago Cheese and Pepper Jelly (V)
Maple Glazed Butternut Squash Tartlet with Candied Walnuts
Fig and Mascarpone Phyllo Tart (V)
Mock Vegan Crab Cakes with Remoulade, Hearts of Palm, Dill, Old Bay Seasoning, Veganaise (VG)
Vegan Italian Sausage Skewer with Bell Pepper Relish (VG)
Char Siu Bao with Chinese Barbecued Pork, Black Pepper Hoisin
Chipotle Pork Rillettes with Pickled Shallots, Crostini
Lamb Kofta with Tzatziki
Jerk Chicken with Jalapeno Slaw, Cilantro, Coco Bread
Asian Chicken-Rice Balls with Ginger, Scallion, Ponzu
Autumn Chicken Pot Pie Tartlet with Sweet Potato, Celery, Herb Streusel
Moroccan Chicken Bisteeyas with Almonds, Phyllo, Golden Raisins, Cumin, Turmeric, Cinnamon, Coconut
Southern-Fried “Hot Chicken” with Dill Pickle Relish
Lemongrass Chicken Pot Sticker with Honey-Soy Dipping Sauce
Chicken Mole Skewer with Chili, Lime, Green Onions
Garlic-Lime Chicken Satay with Guacamole Sour Cream
“Firecracker” Tuna with Rare Seared Tuna, Wonton, Avocado-Wasabi Aioli
Crab-Boursin Stuffed Crimini Mushrooms with Creole Seasoning
Wasabi Pea Crusted Salmon with Asian Pesto
Crispy Rock Shrimp with Italian Slaw, Banana Pepper Aioli
Braised Short Rib Tartlet with Carrots, Peas, Potatoes
Spinach and Artichoke Phyllo Tart

V = Vegetarian
VG = Vegan
Displayed Stations

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

Domestic Cheese Board $7.75/pp
Fontina, Cabot Cheddar, Brie, Swiss, Water Crackers, Flatbread, Native Honey, Dried Fruit, Nuts

Harvest Vegetable Crudité $5/pp
Tomato, Dilled Red Potatoes, Radish, Celery, Broccoli, Peppers, Haricot Verts, Miniature Carrots, Avocado-Ranch Dip

Tuscan Antipasti $10/pp
Prosciutto, Sopressata, Parmigiano - Reggiano, Melon, Truffle White Beans, Roasted Cauliflower, Grilled Asparagus, Caprese Salad, Imported Olives, Extra Virgin Olive Oil, Basil, Ciabatta, Semolina Baguette

Mediterranean Display $10/pp
Roasted Garlic-Arugula Hummus, Quinoa Tabbouleh, Israeli Cucumber Salad, Grilled Vegetables, Marinated Grape Tomatoes, Imported Olives, Roasted Peppers, Lemon Herb Marinated Feta, Grilled Naan, Pita

Bruschetta Bar $8/pp
Tomato-Basil, Olive Tapenade, Roasted Pepper, Eggplant and Capers, Artichoke, Mushroom-Gorgonzola

Baked French Brie $6/pp
Baguette, Cherry Marmalade

Asian Flare $8/pp
Crispy Wontons with Wasabi Guacamole, Steamed Salted Edamame, Soy Glazed Grilled Pineapple Skewers with Toasted Coconut, Soba Noodle Salad with Sesame Soy Vinaigrette

Falafel Bar $8/pp
Chickpea Falafel, Hummus, Grilled Pita, Tzatziki Sauce, Tomatoes, Spicy House-Made Pickles, Carrot, Cucumber, Celery

From the Bakeshop—Choose 5– $10/pp
Ganache Tartlets, Assorted Macaroons, Vegan Chunky Monkey Bars, Chocolate Brownies, Fruit Tartlets, Pecan Diamonds, Miniature Cupcakes, Blondies, Lemon Tartlets, S’mores Brownies

Carving Stations $16/pp*

Vegan Field Roast: Roasted Grains, Butternut Squash, Mushrooms, Granny Smith Apples, Herbs

Choice of One of the Following:
Garlic-Herb Rubbed New York Sirloin Strip of Beef
Parker House Rolls, Red Onion Brulee, Horseradish Mayonnaise
Bourbon Brown Sugar-Brined Roast Breast of Turkey
Cranberry Chutney, Savory Stuffing, Sage Gravy, Orange Mayonnaise, Cornbread

* Requires Chef Attendant
CHEF INSPIRED ACTION STATION

Take Me Out to the Ball Game* $12/pp
Miniature Hot Dog Bar, Deli Mustard, Sauerkraut, Pickle Relish, Banana Peppers, Onions/Miniature Soft Pretzels, Buttered Popcorn, Whole Roasted Peanuts

Steamed Bao Bar* $14/pp

Arborio Bar* $12/pp
Italian Arborio Rice, Vegetable Stock, Garlic, Shallots, Herbs, Braised Short Rib, Mushroom, Cippolini Onion/Roasted Tomato, Spinach, Basil/Chicken, Butternut Squash, Pancetta

American Regional Sliders* (Choose Three) $15/pp
Beyond Burger (Vegan): Pepita Pico de Gallo, Vegan Dijonnaise
Vegan Crab Cake: Old Bay Remoulade, Slaw
Alaskan Salmon Burger: Honey-Dijon Dressing, Watercress Salad
Carolina Barbecued Pulled Pork: Cornbread, Vinegar Barbecue Sauce, Mustard Slaw
All American All-Beef Hamburger: House-Made Catsup, Sautéed Mushrooms, Onions, Potato Straws

New England Raw Bar* $35/pp
Jumbo Shrimp, Oysters, Middleneck Clams, Blue Crab Shooters, Cocktail Sauce, Apple Mignonette, Horseradish, Lemons

Meatball Sliders (Options: Choice of Slider Rolls, Pasta or a Field Greens Salad Base)* Choose 3 $15/pp
Vegetarian Kale-Feta “Meatball” with Basil, Tomato Coulis
Buffalo Chicken Meatball with Bleu Cheese, Celery-Carrot Slaw, Medium Hot Sauce
Sweet and Sour Salmon Meatballs with Orange Zest, Local Honey, Green Onions
Nona’s Italian Made with Beef, Veal, Pork, Pomodoro, Basil

* Requires Chef Attendant
Beverages

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

Cold Bottled Beverage
$2.50/pp (2 hours)
Pepsi Brand Soda, Honest Tea, Bubly Sparkling Water and 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:
*House Red, White & Rose Wines Plus Additional Premium Red and White Wines, Sparkling Wine and Microbrew Beers*
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, minimum $250.

- Pepsi Soft Drinks: $2.00 each
- Bubly Sparkling Water: $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 in your next successful event.

Yale Catering

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