

Fall - Winter Menu



2023-2024

Yale Catering

Continental Breakfast

\$16.00 per person

Apple Cider Tea Breads, Cranberry Orange Scones, Apricot Kolaches

Granny Smith Apples, Mandarin Oranges, and Red Bartlett Pears

Free-Range Hard-Boiled Eggs

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Orange Juice, and Bottled Water

Hot American Breakfast

\$25.00 per person

Apple Cider Tea Breads, Cranberry Orange Scones,

Apricot Kolaches

Fresh Fruit Platter

Choice of Two Frittatas

1. Chorizo, Potato, Cotija Cheese

2. Dried Tomato, Cheddar and Herbs

3. Vegan Spinach, Mushroom and Piquillo Pepper (VG)

Choice of Applewood Smoked Bacon or Lamberti Chicken

Sage Sausage Patties

Roasted Sweet Potato Home Fries (VG, GF)

Yale Blend Regular Coffee, Decaffeinated Coffee,

Teatulia Hot Tea Selection, Orange Juice,

and Bottled Water



Breakfast Enhancements

Chia Seed Overnight Oats

(Choice of One) \$4.50/pp

Apple Cinnamon, Pumpkin Spice, Pear Ginger

Ancient Grain Oatmeal \$5.00/pp

Served with Brown Sugar and Dried Fruits

Whole Grain Bagels \$4.50/pp

Served with Cream Cheese, Butter and Preserves

Cereal Bar \$5.00/pp

Gluten Free Honey and Nut Granola (GF), Yale Bakery

Ancient Grain Granola (VG), Raisin Bran Served with

Ronnybrook Farms Whole Milk, Chocolate Milk, and Oat Milk

Smoothies and Power Bowls \$5.00/pp

Acai Super Smoothie Bowls with Fresh Berries (VG, GF)

Yogurt Parfaits \$5.00/pp

Greek Yogurt with Yale Bakeshop Granola and Mixed Berries

Available GF without Granola

Breakfast Sandwiches

\$20.00 per person

Choice of Two:

1. Breakfast Burrito: Scrambled Eggs, Pepper Jack Cheese, Chorizo, Pico de Gallo in Flour Tortilla

2. Breakfast Croissant: Scrambled Eggs, White Cheddar, Applewood Smoked Bacon on Croissant

3. Breakfast Sandwich: Fried Egg, Provolone, Chicken Sausage Patty on English Muffin

4. Vegan Breakfast Sandwich: Vegan Eggs, Zucchini, Tomato Shallot Confit in Spinach Wrap (VG)

Fresh Fruit Platter

Yale Blend Regular Coffee, Decaffeinated Coffee,

Teatulia Hot Tea Selection, Orange Juice, and

Bottled Water

Yale *Catering*

All Day Meeting Menu

Includes Breakfast, Lunch, and Choice of Two Breaks \$65.00 per person

Breakfast

Apple Cider Tea Breads, Cranberry Orange Scones, Apricot Kolaches

Fresh Fruit Platter

Yogurt Parfait Bar: Greek Yogurt, Coconut Yogurt, Granola, Mango & Pineapple Medley, Fruit Puree,
Chia Seeds, Honey

Fresh Squeezed Orange Juice

Lunch

Salads

Signature Salad: Arugula Salad with Snap Peas,
Radishes, Fennel and Lemon Poppy Dressing (VG, GF)

Daily Farmer's Market Grain Salad

Daily Seasonal Vegetable Compound Salad

Sandwiches

Muffaletta with Salami, Soppressata, Mortadella,
Provolone, Olive Salad, and Giardiniera on a Sesame Roll

Mya's Turkey Hero with Banana Pepper Mayo, Lettuce,
Cucumbers, and Roma Tomatoes on Ciabatta

Spicy Chicken Banh Mi with Pickled Vegetable Slaw and
Sesame Chili Crunch on Soft Baguette

Herbed Tuna with Leaf Lettuce on Marble Rye

Roasted Eggplant with Garlic Aioli, Roasted Peppers,
Arugula, and Balsamic Glaze on Three Grain Panini (VG)

Sweets

Cranberry Oat Cookies

Vegan Carrot Cake Cookies (GF, Contains Nuts)

All Day Beverages

Yale Blend Regular Coffee, Decaffeinated
Coffee, Hot Tea Selection, Fruit Infused Spa Water
and Assorted Flavored Sparkling Waters

Breaks

Build Your Own Trail Mix: Spiced
Pumpkinseeds, Diced Apricots, Coconut Flakes,
Cashews, Yogurt Raisins, Chocolate Chips

Mini Biscotti with Chocolate Covered
Espresso Beans

Brownie Break: Cream Cheese Brownies,
Flourless Chocolate Cake Bites, Vegan Chunky
Monkey Blondies

Nutella Jars, Petite Bananas, Grissini
Breadsticks

Assorted Greek Yogurts and Fruit & Nut Granola
Bars

Joolies Date Boxes, Brie Wedges, and
Mandarins

Citrus Mint Fruit Salad Cups with Brown Butter
Marshmallow Rice Treats

A La Carte

Lunch Only \$25.00 per person

Breaks \$20.00 per person

Market Buffet Enhancement \$8.00 per person

Hot Lunch Enhancement \$10.00 per person



Yale Catering

Daily Buffet Menus

Served with Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Fruit Infused Spa Water and Assorted Flavored Sparkling Water

Monday

Monday Mesa

\$35.00 per person

Chopped Romaine, Jicama, Avocado, Watercress, Orange-Cumin Vinaigrette (VG, GF)

Corn and Black Bean Salad with Cotija Cheese (V, GF)

Acorn and Butternut Squashes with Orange Glaze and Toasted Pepitas (VG, GF)

Lime Cilantro Rice (VG, GF)

Tamal Pie with Poblano Chiles and Veggie Chorizo (VG)

Pollo Guisado: Braised Chicken in Savory Broth (GF)

Cinnamon Churros (V)

Gluten Free Options Available Upon Request

Tuesday

Wooster Square Buffet

\$35.00 per person

Panzanella Salad with Focaccia Croutons, Mozzarella Bocconcini, Cherry Tomatoes, Basil, Balsamic Syrup (V)

Arugula Salad with Candied Pecans, Golden Raisins and Sherry Vinaigrette (VG, GF)

Roasted Cauliflower, Butternut Squash, Red Onion and Peppers in a White Balsamic Rosemary Glaze (VG, GF)

Chicken Breast Piccata Style with Lemon and Capers (GF)

Sweet Potato Gnocchi with Sage Butter (V, GF)

White Bean and Basil Ravioli with Sun Dried Tomato Pesto and Baby Kale (VG)

Apricot Almond Olive Oil Cakes (VG)

Gluten Free Options Available Upon Request

Everyday

Market Day Buffet

\$30.00 per person

Kale Salad with Cranberries, Pumpkinseeds, Green Apples, and Cider Vinaigrette (VG, GF)

French Lentil Salad, Red Leaf Lettuces, Shaved Fennel, Dijon Mustard, Tarragon Vinaigrette (VG, GF)

Cauliflower Agrodolce with Pickled Shallots and Golden Raisins (VG, GF)

Sweet Potato Halves with Orange Thyme Glaze (VG, GF)

Herb Marinated Chicken (GF)

Salmon Filets with Dill and Lemon (GF)

Halva Candy Bites (VG, GF)

Steakhouse Buffet

\$50.00 per person

Baby Iceberg Wedges with Heirloom Cherry Tomatoes, Shaved Celery, and Blue Cheese Dressing (V, GF)

Red Quinoa Salad with Scallions, Peas, and Dates (VG, GF)

Swiss Chard and Wild Mushrooms with a Warm Bacon Molasses Vinaigrette (GF)

Horseradish and White Cheddar Mashed Potatoes (V)

Vegan Field Roast with Sherry Mushroom Demi (VG, GF)

Braised Short Rib with Cranberry Demi (GF)

Decadent Flourless Chocolate Cake (V, GF)

Want Thursday's menu on a Tuesday? No problem, we can adjust to any day's menu. \$10/pp additional.

For buffets with less than 25 guests, a \$250 fee will apply

Yale Catering

Daily Buffet Menus

Served with Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection, Fruit Infused Spa Water and Assorted Flavored Sparkling Water

Wednesday

Greek Isles

\$35.00 per person

Chopped Salad: Romaine, Cucumber, Olive, Tomato, Feta, and Sumac Onions (V, GF)

Marinated Radicchio and Cauliflower with Arugula (VG, GF)

Mini Dolmas (VG, GF) and Yogurt Tzatziki (GF)

New Potatoes with Olive Oil, Lemon and Dill (VG, GF)

Roasted Eggplant and Red Peppers with Vegan Sausage (VG, GF)

Shrimp Saganaki deglazed with Ouzo (GF)

Greek Oregano Roast Chicken (GF)

Pistachio Baklava Bites (V)

Gluten Free Options Available Upon Request

Thursday

Tapas

\$35.00 per person

Arugula Salad with Figs, Green Beans, and Sherry Oregano Vinaigrette (VG, GF)

Marinated Rainbow Carrots with Oregano, Sherry Vinegar and Extra Virgin Olive Oil (VG, GF)

Vegetable Paella with Saffron, Green Garbanzos, and Piquillo Peppers (VG, GF)

Broccolini with Charred Leeks and Romesco (VG, GF, sauce on side, contains almonds)

Chickpea Croquettes with Green Olive and Preserved Lemon Relish (VG, GF)

Crispy Chicken Thighs with Sauce Piperrada (GF)

Caramel Budin Cups (V, GF)

Friday

Long Weekend

\$35.00 per person

Shredded Kale Salad with Vegan Parmesan (VG, GF)

Caribbean Confetti Slaw with Pineapple Honey Vinaigrette (VG, GF)

Garbanzo and Vegetable Yellow Curry (VG, GF)

Steamed Jasmine Rice (VG, GF)

Jerk Marinated Salmon with Seared Pineapple (GF)

Choice of One Vegan Option:

1. Jamaican Style "Not Beef" Patties (VG)

2. Roasted Tofu with Mango Sauce (VG, GF)

Coconut Pound Cakes (V)

Gluten Free Options Available Upon Request



Yale Catering

Want Thursday's menu on a Tuesday? No problem, we can adjust to any day's menu. \$10/pp additional.

For buffets with less than 25 guests, a \$250 fee will apply

Cocktail Receptions

Passed Hors D'Oeuvres

1 Hour Selection of Four \$25.00 per person

1 Hour Selection of Six \$30.00 per person

Each Additional Hour \$10.00 per person

Cold

Blinis with Creme Fraiche and Wild Smoked
Steelhead Trout Caviar (GF available)

Black Mission Fig with Aged Balsamic and Coconut
Whipped Feta (VG, GF)

Parmesan Tuiles with Heirloom Tomato Salad (V, GF)

Shrimp Shooter with Harissa Cocktail Sauce (GF)

Salmon Tartar with Edamame in Sesame Cone

Thai Chicken in Cucumber Cup (GF, Contains Nuts)

Flatbread Bite with Pear, Blue Cheese, Rosemary,
Balsamic (V)

Vegan Feta with Zhoug Sauce (VG, GF)

Prosciutto and Fontina on Pesto Bruschette Round

Crispy Chickpeas in Bamboo Bowls with Fenugreek
and Sumac (VG, GF)

Seared Black Pepper Tuna with Seaweed Sesame
Salad in Wonton Cup with Wasabi Aioli

Hot

Fig, Fontina and Lavender in Filo (V)

Asparagus and Red Pepper Arancini (V)

Pineapple Chipotle Barbecue Meatball Skewers

Brie and Cranberry Puff Pastry Bite (V)

Grilled Steak Skewer with Chimichurri and Piquillo
Pepper (GF)

Yucca Fries with Chimichurri (VG, GF)

Spinach and Boursin Mushroom Cap (V)

Vegan Crab Cake with Espelette Aioli (VG, GF)

Chicken Achiote Empanada with Pineapple Glaze

Potato and Pea Samosa with Mango Chutney (VG)

Edamame Truffle Wonton with Ginger Soy (V)

Vegetable Spring Roll with Soy Caramel (V)

Crispy Tofu Bite, Wasabi Aioli, Daikon Sprouts (VG, GF)



Yale Catering

Cocktail Receptions

Composed Boards

Seasonal Vegetable Crudités \$7.00/pp

Carnival Cauliflower, Grape Tomatoes, Rainbow Carrots, and Celery with Seasonal Hummus (VG)

Domestic Cheese \$12.00/pp

Chevre Cheese Log with Crystalized Basil, Cabot Clothbound Cheddar, Cow's Milk Brie, Barely Buzzed Cheddar Cheese, Point Reyes Blue Cheese, Quince Membrillo, Pistachio Brittle, Black Mission Figs, Artisan Crackers, Cherry Preserves, Roasted Nuts (V)

Cheese and Charcuterie Board \$10.00/pp

Cabot Clothbound Cheddar, Barely Buzzed Cheddar, Arethusa Europa Gouda, Black Mission Figs, Beef Bresaola, Pork Finocchiona with Croccantini Crackers, Grain Mustard, Dried Fruit

Tuscan Antipasto Board \$10.00/pp

Boschetto Tartufo, Pecorino Toscano, Cantaloupe Spears, Black Mission Figs, Roasted Cauliflower with Balsamic, Imported Olive Medley, Marinated Gigante Beans, Tuscan Salsa Verde, Rosemary Flatbreads

Bread and Spreads \$8.00/pp

Ciabatta Toasts, Rosemary Focaccia, and Dark Rye Crackers Served with Whipped Spicy Feta, Lemon Dill Hummus (VG), and Blue Cheese and Bacon Dip

From the Bakeshop Minis (Choice of Three) \$8.00/pp

Chocolate Cupcakes with Vanilla Buttercream (VG), Lemon Meringue Tartlets, Caramel Mousse Chocolate Cups (GF), Assorted Chocolate Truffle (GF), Blueberry Cheesecake Bites, Chocolate Chip Whoopie Pies

Street Cart Snacks \$8.00/pp

Popcorn Bags: Salted Popcorn Topped with Your Choice of Truffle Parmesan, Togarashi Spice or Caramelized Honey

Roasted Nuts: Candied Pecans, Gochujang Cashews

Mini Soft Pretzels: Honey Mustard Sauce, Bacon Blue Cheese Dip

Display Stations

Requires a chef at a four-hour minimum

Flatbread Station (Choice of Three) \$15.00/pp

Black Truffle Parmesan Cream, Caramelized Onions, Wild Mushrooms, Cauliflower Crust (V, GF)

Fresh Sliced Mozzarella, Tomato, Basil (V)

Sliced Potato, Rosemary, Black Olive, Garlic Oil (VG)

Salami Toscano, Calabrian Chili, Tomato Sauce, Mozzarella, Local Honey

Roasted Eggplant, Spinach, Vegan Feta, Chili Oil (VG)

Spanish Tapas Grazing Station \$16.00/pp

Shaved Serrano Ham, Manchego Pimenton, Quince Membrillo, Roasted Olives, Marcona Almonds

Marinated Mushrooms Al Ajillo with Sherry, Garlic, Olive Oil, and Parsley

Patatas Bravas: Fried Cut Potatoes with Piquillo Peppers and Smoked Paprika Aioli

Blistered Padron Peppers with Coarse Sea Salt

Chorizo and Pearl Onions in Red Wine

Soft Baguette Slices

Build a Taco Bar (Choice of Two) \$16.00/pp

1. Beef Barbacoa with Poblanos (GF)
2. Chicken Tinga with Pickled Onions (GF)
3. Veggie Chorizo and Potato (VG)

Served with Four Inch Corn Tortillas, Crumbled Cotija Cheese, Cholula Bottles, Pineapple Pico De Gallo, Quick Pickled Radishes, and Guacatillo Salsa

Sliders Around the World (Choice of Three) \$15.00/pp

Yale's Signature Burger: Ketchup, Mustard, Pickle Chip

Curry Chicken Slider, Arugula, Mini Brioche Bun

Pork Belly Slider: Potato Bun, Spicy Pickled Slaw

Fried Eggplant: Red Peppers, Balsamic, Mini Ciabatta (VG)

Plated

Pairing One

\$62.00 per person

Baby Iceberg Pickled Red Onion, Heirloom Grape Tomato, Great Hill Blue Cheese, Sherry Oregano Dressing (GF, V)

Beef Tenderloin Porcini Dusted, Parsnip Puree, Butternut Squash Bricks, Brussels Leaves, Hearts on Fire, Cranberry Demi-Glace (GF)

Vegan "Short Rib" Porcini Dusted, Parsnip Puree, Butternut Squash Bricks, Brussels Leaves, Hearts on Fire, Cranberry Gastrique (VG, GF)

Chocolate Cherry Dome Cherry Mousse and Coulis, Gold Dust, Striped Cigarillo (V)

Pairing Two

\$60.00 per person

Endive and Frisee Orange Supremes, Watermelon Radish, Spiced Pumpkinseeds, Caramelized Shallot Dressing (GF, V)

Scottish Steelhead Trout Fingerling Potatoes, Candy Cane Beets, Beet Cured Shallots, Fried Capers, Grain Mustard Butter Sauce (GF)

Plant-Based Chicken Medallions Fingerling Potatoes, Candy Cane Beets, Beet Cured Shallots, Fried Capers, Grain Mustard Sauce (VG)

Dark Chocolate Tart Bittersweet Chocolate Ganache, Whipped Cream, Chocolato Duo, Salted Caramel Crisp Pearls (V)

Pairing Three

\$52.00 per person

Shredded Brussels Sprouts Tower Frisee, Pecorino Romano, Truffle Vinaigrette, Aged Balsamic (GF, V)

Hudson Valley Duck Leg Chocolate Mole, Layered Sweet Potatoes, Rainbow Chard, Pepita Gremolata (GF)

Sweet Potato Medallions Vegan Chorizo Stuffing, Chocolate Mole, Rainbow Chard, Pepita Gremolata (GF, VG)

Granny Smith Apple Spice Cake Cranberry Caramel Sauce, Sugared Cranberries, Apple Chip, Toasted Meringue Rosette (V)

Pairing Four

\$50.00 per person

Baby Arugula Sweet Potato Petals, Red Sorrel, Toasted Amaranth, Pomegranate Seeds, Maple Tahini Dressing (VG, GF)

Orange Miso Black Cod Shiitake Jasmine Rice Cake, Baby Bok Choy, Edamame Puree, Purple Shiso Sprouts

Miso Cured Tofu Steak Shiitake Jasmine Rice Cake, Baby Bok Choy, Edamame Puree, Purple Shiso Sprouts (VG)

Passionfruit Cheesecake Tart Dark Chocolate Ganache, Blackberries, Passionfruit Coulis, Viola Flower, White Chocolate Curls (V)

Pairing Five

\$48.00 per person

Wild Arugula Bartlett Pear, Candied Pecans, Goat Cheese Croquette, Cranberry Vinaigrette (V)

Chicken Ballotine Black Quinoa "Soil", Butternut Squash Mousseline, Coconut Curry Sauce, Braised Endive, Pomegranate Seeds, Red Sorrel (GF)

Butternut Squash Scallops Black Quinoa "Soil", Coconut Curry Sauce, Braised Endive, Pomegranate Seeds, Red Sorrel (VG, GF)

Chocolate Cremeux Cup Dark Chocolate and Vanilla Bean Custard, Chocolate Espresso Beans, Striped Cigarillo, Golden Espresso Liquor (V)



Yale Catering

Beverages

Coffee Service

\$40.00/gal.

Yale Blend Coffee, Decaffeinated Coffee, and
Teatulia Tea Selections

Cold Bottled Service

\$3.00/pp (Up to 2 Hours)

Assorted Pepsi Products, Flavored Sparkling Waters,
Yale Bottled Water

Spa Water Display

\$2.50/pp (Up to 2 Hours)

Fruit Infused Spa Water \$15.00/gal.

Lemonade & Iced Teas

\$15.00/pp (Up to 2 Hours)

Lemonade, Unsweetened Iced Tea or Sweet Tea

Hourly Bar Service

All bars include Pepsi Products, Aqua Panna and San
Pellegrino Water

Beer, Wine & Soft Drink Package

House Red, White & Rose Wines, Microbrew Beers

First Hour \$14.00/pp

Each Additional Hour \$3.50/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 \$18.00/pp

Each Additional Hour \$6.00/pp

Full Open Bar Package

Assorted Liquors, Orange Juice, Cranberry Juice, Bar Mixers

House Red, White, & Rose, Microbrew Beers and Cocktails

First Hour \$18.00/pp

Each Additional Hour \$6.00/pp

Host Bar Service

Actual cost is charged based on consumption
\$500 minimum applies

Per Drink Prices

Assorted Flavored Sparkling Water: \$2.50 each

Pepsi Soft Drinks: \$2.50 each

Yale Bottle Water: \$2.50 each

Juices: \$2.50 each

Aqua Panna/San Pellegrino Water: \$8 per liter

CT Microbrew Beers: \$6.50 each

House Wine: \$10.00 per glass

Premium Wine: \$12.00 per glass

House Cocktail: \$10.00 per cocktail

Premium Cocktail: \$14.00 per cocktail



Ask About Our Specialty Cocktails!

Yale *Catering*

Fall - Winter Menu



Yale Catering's team of passionate and skilled chefs craft menus that seamlessly blend exquisite flavors, innovative techniques, and the freshest ingredients, resulting in a uniquely healthy yet incredibly flavorful culinary journey.

We take pride in offering a menu that celebrates the harmony between taste and well-being. Our commitment to providing wholesome, nutritious options is reflected in every aspect of our culinary creations. We prioritize using locally sourced, sustainable ingredients that nourish the body and delight the palate, without compromising on taste or presentation.

hospitality.yale.edu/catering

Yale Catering

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