

# SPRING - SUMMER

## *Menu*



# 2024

*Yale Catering*



### Continental Breakfast

\$16.50 per person

French Croissants, Mango Tea Bread, Berry 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

French Croissants, Mango Tea Bread, Berry Kolaches

Fresh Fruit Platter

Choice of Two Frittatas

1. Bacon, Cheddar Scallion
2. Asparagus, Tarragon, Caramelized Onion (VG)
3. Vegan Egg, Zucchini, Cured Tomato (VG)

Choice of Applewood Smoked Bacon or Lamberti Chicken Sage Sausage Patties

Red Bliss 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) \$5.00/pp

Blueberry Basil, Mango Coconut (VG)

Ancient Grain Oatmeal \$5.00/pp

Served with Brown Sugar and Dried Fruits (VG)

Whole Grain Bagels \$4.50/pp

Served with Cream Cheese, Butter and Preserves

Whole Grain Bagels \$5.00/pp

Served with Cream Cheese, Butter and Preserves

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

### Breakfast Sandwiches

\$8.00 /ea.

Choice of Two:

Breakfast Burrito: Scrambled Eggs, Cheddar, Chorizo, Pico de Gallo

Breakfast Croissant: Fried Egg, Applewood Smoked Bacon, Provolone

Breakfast Sandwich: Scrambled Egg and Chicken Sausage on a Portuguese Roll

Vegan Breakfast Sandwich: Vegan Eggs, Zucchini, Tomato, Tarragon in a Spinach Wrap (VG)

Sliced Fresh Fruit Platter

Yale Blend Regular Coffee, Decaffeinated Coffee

Teatulia Hot Tea Selection, Orange Juice, and Bottled Water



## 8 Hour - All Day Meeting Menu

(no upgrades or substitutions)

\$65.00 per person

Whiteboard and Dry Erase Markers and Erasers Included

\$75 for each additional white board



### Breakfast

French Croissants, Mango Tea Bread, Berry Kolaches

Fresh Fruit Platter

Yogurt Parfait Bar: Greek Yogurt, Coconut Yogurt, Granola, Mango & Pineapple Medley

Fruit Puree, Chia Seeds, Honey

Fresh Squeezed Orange Juice

### 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

Lemon Blondies, Gluten Free Cheesecake Bites, Vegan Chocolate Brownies

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

### Lunch

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

Prosciutto, Fig Jam, Fontina on Three Grain Panini

Turkey Rango with Pepper Jack, Chipotle Mayo, Avocado, and Roasted Peppers

Chicken Wrap with Sweet Chili Slaw, Bell Peppers, Edamame, Romaine, Sesame Ginger Dressing

Herbed Tuna with Leaf Lettuce on Marble Rye

Portobello, Butternut Squash, and White Bean with Tomato Conserva on Flax Lavash Wrap (VG)

### Desserts

Chocolate Chunk Cookies

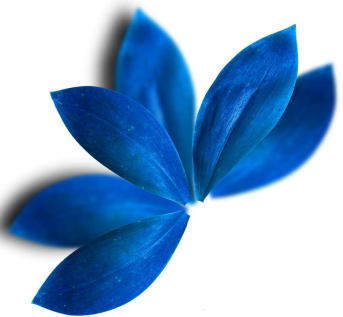
Vegan Oatmeal Raisin

All Day Beverages:

Yale Blend Regular Coffee, Decaffeinated Coffee, Hot Tea Selection

Fruit Infused Spa Water and Assorted Flavored Sparkling Waters





## Daily Lunch Menu

Monday

Mesa

\$35.00 per person

Chopped Romaine, Jicama, Avocado, Watercress, Citrus Vinaigrette (VG, GF)

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

Roasted Seasonal Squash with Cumin and Lime (VG, GF)

Lime Cilantro Rice (VG, GF)

Michoacán Style Jackfruit, Onion Relish, Pickled Carrots (VG)

Chicken Breasts with Radishes and Cilantro Cream (GF)

Cinnamon Churros (V)

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection,

Fruit Infused Spa Water and Assorted Flavored Sparkling Water

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)

Campanelle Pasta Sugo alla Arrabiata Eggplant, Garlic, Chili Flakes (VG)

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

Apricot Almond Olive Oil Cakes (VG)

Beverages

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)

Almond and Walnut Baklava Bites (V)

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection

Fruit Infused Spa Water and Assorted Flavored Sparkling Water



Thursday

Wok This Way

\$38.00 per person

Kale and Cabbage Chopped Salad with Edamame and Shredded Carrots with Orange Vinaigrette (VG, GF)

Broccoli Salad, Red Pepper Julienne, Wonton Crisps, Broken Cashew Vinaigrette (VG)

Golden Fried Rice (GF)

Steamed Bok Choy with Garlic and Ginger (VG, GF)

Roast Tofu and Eggplant in Oyster Sauce (VG)

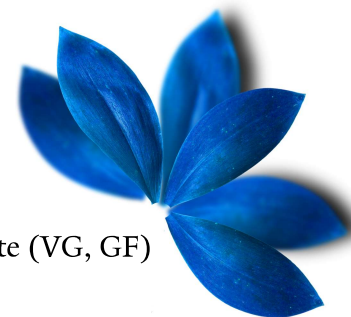
Honey Hoisin Glazed Chicken

Matcha Crepe Cake

Beverages

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection

Fruit Infused Spa Water and Assorted Flavored Sparkling Water



Friday

Spice of Life

\$38.00 per person

Chopped Salad with Tomato, Red Onion, and Cucumber (VG, GF)

Senegalese Black Eyed Pea Salad (VG, GF)

Coriander Glazed Carrots (VG, GF)

North African Vegetable Roast with Crispy Chickpeas (VG, GF)

Jollof Spiced Rice (VG, GF)

Peri Peri Spiced Salmon (GF)

Coconut Pound Cakes (V)

Beverages

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

Everyday Market Day Buffet

\$35.00 per person

Butter Lettuces, Candied Pecans, Grapes, Cucumbers, Hearts of Palm, Champagne 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)

Fingerling Potato Salad with Mustard Seeds, Red Onion, Sherry Vinegar (VG, GF)

Herb Marinated Chicken (GF)

Salmon Filets with Dill and Lemon (GF)

Chocolate Tahini Cookies

Beverages:

Yale Blend Regular Coffee, Decaffeinated Coffee, Teatulia Hot Tea Selection

Fruit Infused Spa Water and Assorted Flavored Sparkling Water





## Outdoor Buffet Menu

Backyard Grill

\$35.00 per person

Baby Mixed Lettuces, Carrot, Grape Tomatoes, Cucumbers, Shaved Red Onion, and Balsamic (VG, GF)

Red Bliss Potato Salad with Chipotle Dressing (VG, GF)

Five Cheese Macaroni & Cheese (V)

Hummel Brothers Hot Dogs served on Hot Dog Buns

All Beef Burgers served on Brioche Buns

Beyond Meat Burgers (VG) served on Kaiser Buns

Stadium Mustard, Ketchup, Pickle Relish Leaf Lettuce, Sliced Tomato, Red Onion

Sliced Seasonal Fruit and Berries

S'mores Brownies

Beverages

Seasonal Fruit-Infused Spa Water and Assorted Pepsi Soft Drinks



### BBQ Tasting

\$40.00 per person

White Balsamic and Gorgonzola Dolce Slaw, Red and Green Cabbage, Carrots, Peppers, and Red Onion (V, GF)

Peach Baked Beans (V)

Roasted Corn Salad with Peppers, Red Onion, Scallion, and Cilantro Lime Vinaigrette (VG, GF)

Georgia Pulled Pork (GF)

BBQ Shredded Jackfruit (VG)

Smoked Chicken with a Blackberry Barbecue Sauce (GF)

Skillet Corn Bread (V)

Freshly Sliced Watermelon (VG)

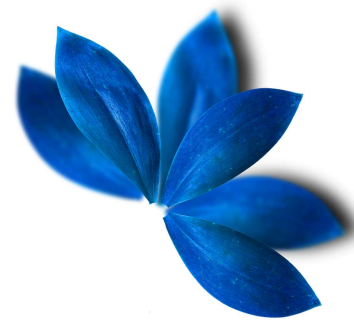
Summer Berry Pies (V)

Beverages:

Seasonal Fruit-Infused Spa Water and Assorted Pepsi Soft Drinks



# Cocktail Receptions



## Passed Hors D'Oeuvres

1 Hour Selection of Four \$20.00 per person

1 Hour Selection of Six \$30.00 per person

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)

Caprese Brochette with Basil and Balsamic (GF)

Shrimp Shooter with Brandied Cocktail Sauce (GF)

Smoked Salmon Brioche Toast

Chicken Chipotle Tostada (GF)

Ahi Tuna, Yuzu Guacamole in Wonton Cup

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)

Beef Bresaola, Lemon Dill Aioli, Balsamic Pearls, Egg Quarter (GF)



### Hot

Fig, Fontina and Lavender in Filo (V)

Truffled Arancini with Parmesan Fondue (V)

Pineapple Chipotle Barbecue Meatball Skewers

Firecracker Shrimp with Crispy Rice Noodles

Plant-Based Beef Bulgogi Skewer, Kimchee Aioli (VG)

Chicken Fennel Sausage with the Red Onion Jam (GF)

Yucca Fries with Chimichurri (VG, GF)

Spinach and Boursin Mushroom Cap (V)

Vegan Crab Cake with Espelette Aioli (VG, GF)

Spring Onion Brie Tartlet (V)

Potato and Pea Samosa with Mango Chutney (VG)

Edamame Truffle Wonton with Ginger Soy (V)

Vegetable Spring Roll with Soy Caramel (V)

Crispy Sushi Rice Square, Teriyaki Mushroom (VG, GF)





## Composed Boards

Seasonal Vegetable Crudités \$10.00/pp

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

Domestic Cheese \$14.00/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 \$16.00/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 \$15.00/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

From the Bakeshop Minis (Choice of Three) \$9.00/pp

Chocolate Cupcakes with Raspberry Buttercream (VG), Key Lime Tartlets, Blueberry Cheesecake Bites, Passion Fruit and  
Dark Chocolate Tartlets, Bete Noir Bites (GF), Assorted Chocolate Truffles (GF, contain nuts)

Street Cart Snacks \$8.00/pp

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

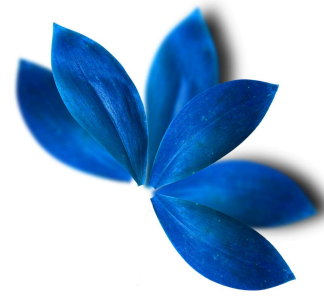
Roasted Nuts: Candied Pecans, Gochujang Cashews

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





# Display Stations



## Flatbread Station

(Choice of Three)

\$15.00/pp

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

Fresh Sliced Mozzarella, Heirloom Tomato, Basil (V)

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

Prosciutto, Gorgonzola Mascarpone, Fig, Balsamic Crema, Thyme Honey

Roasted Eggplant, Tomato Pulp, Basil Oil, Vegan Feta (VG)

## Game Day Munchies

(Choice of Three)

\$20.00/pp

Beef Mini Corn Dogs with Sweet Honey Mustard

Kobe Beef Mini Burgers with Cheddar

Lobster Salad on Mini Brioche Rolls

Everything Bagel Vegan Hot Dogs (VG)

Greek Style Meatball Mini Pitas (VG)

Pretzel Nuggets with Beer Cheese and Serrano (V)

Eggplant Caprese Stack with Marinated Tomato, Ricotta, Basil Pesto (V)

## Seafood Grazing

\$35.00/pp

Mojito Shrimp Cocktail with Mango Salsa (GF)

Smoked Whitefish Mousse in Endive Leaves (GF)

Vegan Crab Salad with Crudités (VG, GF)

Asian Spiced Calamari Salad

Deviled Crab Dip with Sweet Mini Peppers

Yale Signature Old Bay Potato Chips

Oysters Shucked to Order \$4 per oyster

Sushi by the Roll (California, Spicy Tuna, Brown Rice Veggie) \$9.00/roll

## Poke Power Bowls

(Choice of Two)

\$18.00/pp

Salmon Tataki: Mango, Cucumber, Radish Sprouts, Ponzu Sauce, Furikake Seasoning

Tomato: Edamame, Micro Shiso, Toasted Nori Flakes, Yuzu Wasabi Dressing (VG)

Tuna: Cucumber, Pickled Ginger, Julienne Radish, Scallion, Sesame Seeds, Soy-Sesame Vinaigrette

Watermelon: Cucumber, Watermelon Radish, White Ginger, Sweet Chili Sauce, Puffed Rice Pearls (VG)





## Plated Dinners

### Pairing One

\$62.00 per person

Baby Iceberg

Wedge Bacon, Blue Cheese, Teardrop Tomato, Cucumber Ribbons,

Boiled Egg, Green Goddess Dressing (V, GF)

Artisan Bread with Fleur de Sel Butter

Beef Tenderloin

Potato Puree, Tri-Colored Carrots, Oven Dried Campari Tomato, Asparagus, Red Sorrel (GF)

Lion's Mane Mushroom Steak

Potato Puree, Tri-Colored Carrots, Oven-Dried Campari Tomato, Asparagus, Red Sorrel (VG, GF)

Chocolate Cremeux Cup

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

Fresh Fruit Plate

### Pairing Two

\$63.00 per person

Beet Carpaccio

Red Romaine, Grapefruit Segments, Blood Orange Reduction, Broken Cashew Vinaigrette (VG, GF)

Artisan Bread with Fleur de Sel Butter

Halibut Roulade

Cabbage Wrapped, Honshimeji Mushrooms, Micro Radishes, Spinach Veloute, Purple Shiso (GF)

Plant-Based Chicken

Chard Wrapped, Honshimeji Mushrooms, Micro Radishes, Spinach Veloute, Purple Shiso (VG, GF)

Yuzu Mousse Dome

Orange Curd, Blackberry Coulis, Candied Ginger, Torched Meringue (V)

Fresh Fruit Plate (VG)

### Pairing Three

\$65.00 per person

Mediterranean Wedge

Baby Iceberg, Whipped Feta, Roasted Peppers, Kalamata Olives, Marinated Tomatoes, Pickled Onions, Cucumbers, Crispy Capers (V, GF)

Artisan Bread with Fleur de Sel Butter

Seared Scallops

Pea Puree, Smashed Yukons, King Oyster Mushroom, Grilled Baby Artichoke, Preserved Lemon Oil (GF)

King Oyster Scallops

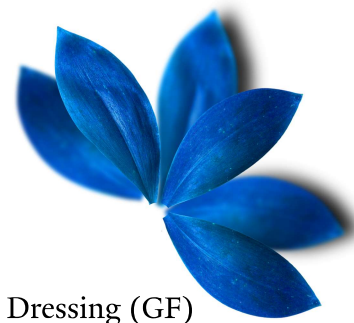
Pea Puree, Smashed Yukons, King oyster Mushroom, Grilled Baby Artichoke, Preserved Lemon Oil (VG, GF)

Lemon Ricotta Cheesecake

Blueberry Compote, Graham Crumb, Fresh Blueberries, Viola Flowers (V)

Fresh Fruit Plate (VG)





### Pairing Four

\$52.00 per person

Red Quinoa and Mango Salad

Seared Queso Blanco Croutons, Avocado, Baby Red Romaine, Smoky Tomato Lime Dressing (GF)

Artisan Bread with Fleur de Sel Butter

Chorizo Crusted Cod

Charred Broccollette, Piquillo Peppers, Saffron Tomato Emulsion, Fava Bean Puree

Cauliflower Steak

Charred Broccollette, Piquillo Peppers, Saffron Tomato Emulsion, Fava Bean Puree (VG, GF)

Strawberry Cheesecake Tart

Dark Chocolate Ganache, Strawberry Coulis, Micro Flowers (V)

Fresh Fruit Plate (VG)



### Pairing Five

\$50.00 per person

Spring Leeks

Micro Arugula, Crispy Onions, Hard-Cooked Egg, Chives, Vin Cotto, Extra Virgin Olive Oil (V)

Artisan Bread with Fleur de Sel Butter

Chicken Breast

Potato Leek Gratin, Charred Brussels Sprouts, Rainbow Carrots, Campari Tomato, Rosemary Chicken Jus (GF)

Vegetable Tower

Brown Rice, Ratatouille, Herbed Tofu, Red Pepper Coulis (VG, GF)

Flourless Chocolate Cake

Passionfruit Mousse, Raspberry Sauce, Coconut Streusel, Passion Gel, Blackberries (VG)

Fresh Fruit Plate (VG)





### Coffee Service

\$5.95 per person

Yale Blend Coffee, Decaffeinated Coffee,  
Teatulia Tea

### Spa Water Display

\$2.95 per person (Up to 2 Hours)

Fruit Infused Spa Water \$15.00/gal

### Cold Bottled Service

\$3.50 per person (Up to 2 Hours)

Assorted Pepsi Products, Flavored Sparkling Waters,  
Yale Bottled Water

### Lemonade and Iced Teas

\$3.50 per person (Up to 2 Hrs)

Lemonade  
Unsweetened Iced Tea  
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/pp

Each Additional Hour \$3.50/pp

### Host Bar Service

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

### 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/pp

Each Additional Hour \$6/pp

### Per Drink Prices

Assorted Flavored Sparkling Water \$3.00 each

Pepsi Soft Drinks \$3.00 each

Yale Bottle Water \$3.00 each

Juices \$3.00 each

Hard Seltzers \$7.00 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

### Full Open Bar Package

Assorted Liquors

Orange Juice, Cranberry Juice, Bar Mixers

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

First Hour \$18/pp

Each Additional Hour \$6/pp

