



BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS®
yale | new haven

OMNI NEW HAVEN HOTEL AT YALE

BANQUET & EVENT MENUS

The four-diamond Omni New Haven Hotel at Yale surrounds you with luxurious comfort and unparalleled service. The hotel is located in downtown New Haven, just steps from the historic campus of Yale University, the New Haven Town Green, a wide selection of museums, the Shubert Theater and boutique shopping.

155 Temple Street
New Haven, Connecticut 06510
Phone: (203) 772-6664
omnihotels.com



BREAKFAST

Continental

Our menus are built from a foundation of seasonal ingredients from our local vendors



New Haven Morning \$19

Seedless Grapes

red | green

Whole Citrus

orange | grapefruit

Carved Fruit

cantaloupe | honeydew | watermelon

pineapple | strawberries

Bakeshop

all-butter croissants | scratch muffins | danish | artisan bread | bagels

Spreads

whipped butter | peanut butter | chocolate-hazelnut | cream cheese | local honey

Preserves & Jam

strawberry | blueberry | blackberry

Assorted Juices

orange | grapefruit | cranberry

Hot Beverages

freshly brewed shade grown coffee | decaffeinated coffee | assorted tea



23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

BREAKFAST

Continental



“Superfood” Wake Up \$23

Anti-Oxidant

fresh blueberries | blackberries

Greek Yogurt

honey | strawberry

Hand Fruit

granny smith apples | pears | grapes

Seven-Grain Granola

pecan | sunflower | maple

Dry Cereal

assorted Kashi brands

Honey-Almond Smoothie

banana | oats | peanut butter

Whole Grain

bran muffins | cinnamon bread | walnut loaf

Spreads

light cream cheese | honey butter

Preserves & Jam

strawberry | blueberry | blackberry

Steel-Cut Oatmeal

brown sugar | raisins

Superfood Mix-ins

chia | maca | flax | spirulina | acai

Assorted Juices

orange | grapefruit | cranberry

Hot Beverages

freshly brewed shade grown coffee

decaffeinated coffee | assorted tea

Continental Enhancements

Breakfast Burrito \$7

flour tortilla | cage-free eggs | pepperjack
bell pepper | onion | sausage

Breakfast Croissant \$7

cage-free eggs | brie | country ham

Breakfast Muffin \$7

english muffin | cage-free eggs | cheddar
applewood smoked bacon

Breakfast Quiche \$7

cage-free eggs | seasonal vegetables | tomato confit

Made-to-Order Omelet Station \$10

cage-free cracked eggs and omelets with the
following ingredients:

spinach | bell pepper | mushroom | onion | tomato
asparagus | cheese cheddar | mozzarella | feta
sausage | country ham | applewood smoked bacon
chef’s all natural hot sauce

Requires Chef Attendant Fee at \$95 – one hour fee

23% Taxable Service Charge and 6.35%
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BREAKFAST

Buffet

Elm City Breakfast \$26

Seedless Grapes

red | green

Whole Citrus

orange | grapefruit

Carved Fruit

cantaloupe | honeydew | watermelon
pineapple | strawberries

Bakeshop

all-butter croissants | scratch muffins | danish
artisan bread | bagels

Spreads

whipped butter | peanut butter | chocolate-hazelnut
cream cheese | local honey

Preserves & Jam

strawberry | blueberry | blackberry

Seven-Grain Granola

pecan | sunflower | maple

Dry Cereal

assorted Kashi brands

Cage-Free Eggs

scrambled | herb

New Potatoes

scallion | vidalia onion | spice

Breakfast Meats

country breakfast sausage or
applewood smoked bacon

Assorted Juices

orange | grapefruit | cranberry

Hot Beverages

freshly brewed shade grown coffee
decaffeinated coffee | assorted tea



New England Breakfast \$29

Seedless Grapes

red | green

Whole Citrus

orange | grapefruit

Carved Fruit

cantaloupe | honeydew | watermelon
pineapple | strawberries

Bakeshop

all-butter croissants | scratch muffins | danish | corn
muffins | strawberry jam | blueberry jam |
blackberry jam

Spreads

whipped butter | peanut butter | chocolate-hazelnut
cream cheese | local honey

Preserves & Jam

strawberry | blueberry | blackberry

Seven-Grain Granola

pecan | sunflower | maple

Steelcut Oatmeal

brown sugar | raisins

Cinnamon French Toast

Vermont maple syrup | roasted apples

Seasonal Quiche

tomato confit

New Potatoes

olive oil roast | rosemary

Breakfast Meats

chicken-apple sausage | turkey bacon

Assorted Juices

orange | grapefruit | cranberry

Hot Beverages

freshly brewed shade grown coffee
decaffeinated coffee | assorted tea

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BREAKFAST



Plated

Includes orange juice, freshly brewed shade grown coffee, decaffeinated coffee and assorted tea

French Toast \$20

cinnamon brioche bread | Vermont maple syrup | applewood smoked bacon | peach jam

Scrambled Farm Eggs \$21

new potatoes | country ham | roasted tomato

Vegetable Quiche \$21

spinach | feta | herb crust
new potatoes | country sausage | tomato confit

Steak & Eggs \$25

strip steak | scrambled farm eggs | new potatoes | asparagus | black pepper tomato

A la Carte Enhancements

Bakeshop \$38 per dozen

all-butter croissants | scratch muffins | danish | corn muffins
strawberry jam | blueberry jam | blackberry jam
whipped butter | peanut butter | chocolate-hazelnut spread | cream cheese | local honey

Toasted Bagels \$38 per dozen

whipped butter | peanut butter | chocolate-hazelnut spread | cream cheese | local honey

Dry Cereal \$4 per person

assorted Kashi brands | chilled milk

Smoked Sea \$10 per person

salmon | lemon | olive oil | chives
toasted bagels | cream cheese

Greek Yogurt \$4.50 each

honey | strawberry

Carved Fruit \$8 per person

cantaloupe | honeydew | watermelon | pineapple | strawberries

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BRUNCH



Buffet

Beinecke Library Brunch \$43

Seedless Grapes

red | green

Whole Citrus

orange | grapefruit

Carved Fruit

cantaloupe | honeydew | watermelon
pineapple | strawberries

Bakeshop

all-butter croissants | scratch muffins | danish
artisan bread | bagels

Spreads

whipped butter | peanut butter | chocolate-hazelnut
cream cheese | local honey

Preserves & Jam

strawberry | blueberry | blackberry

Cage-Free Eggs

scrambled | herbs

New Potatoes

scallion | vidallia onion | spice

Breakfast Meats

country breakfast sausage or applewood
smoked bacon

Garden Greens

cherry tomatoes | carrots | cucumbers | broccoli
red onion | white balsamic vinaigrette

Smoked Sea

salmon | lemon | olive oil | chives

Local and International Cheeses

walnuts | honey | jams | lavosh crackers
grilled baguette

Cookie

chocolate chunk | oatmeal | peanut butter | pistachio

Biscotti

almond | chocolate-hazelnut

Brownie

double fudge

Assorted Juices

orange | grapefruit | cranberry

Hot Beverages

freshly brewed shade grown coffee
decaffeinated coffee | assorted tea

Choose one station:

Made-to-Order Omelet Station

cage-free cracked eggs and omelets with the
following ingredients:
spinach | bell pepper | mushroom | onion | tomato
asparagus | cheese cheddar | mozzarella | feta
sausage | country ham | applewood smoked bacon
chef's all natural hot sauce

OR

Sage-Roasted Breast of Turkey Station

cranberry aioli | grilled walnut bread

23% Taxable Service Charge and 6.35%
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BREAKS

A la Carte



A la Carte Refreshments

freshly brewed shade grown coffee decaffeinated coffee assorted tea flavored syrups	\$80 per gallon
iced tea or lemonade	\$32 per gallon
assorted bottled juices	\$4.50 each
assorted Naked juices	\$5.50 each
coconut water	\$5.50 each
Honest bottled iced tea	\$5.50 each
Red Bull	\$5.50 each
assorted sodas	\$4.50 each
bottled waters	\$4.50 each

A la Carte Enhancements

whole fresh fruits	\$24 per dozen
red and green apples oranges bananas	
yogurt parfaits	\$6 each
greek yogurt seven-grain granola	
fresh baked cookies	\$38 per dozen
chocolate chunk peanut butter oatmeal raisin	
granola Kashi bars	\$4 each
assorted Kind bars	\$5 each
Haagen-Dazs ice cream	\$5 each
warm jumbo pretzels	\$26 per dozen
whole grain mustard	

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BREAKS



Themed

Pricing based on 30 minute breaks and minimum 25 guests

Protein Punch \$14

High-Protein Shake

kale | oats | banana | almond milk | peanuts

Raw Nuts

cashews | almonds | pumpkin seeds

Sunflower Super Seedz

cocoa | maple | somewhat spicy

Dried Cranberry & Almond Bar

coconut | local honey | citrus

Hummus

grilled pita

Trail Mix \$16

Nuts

peanuts | pistachios | walnuts | almonds

cashews | pecans

Dried Fruit

strawberries | blueberries | pineapple | apples | apricots

yogurt covered raisins

Sweet & Salt

M&M | sesame sticks | crystallized ginger

Thirst Quencher

lemonade

The Movie Stand \$14

Popcorn

fresh popped | butter | salt

Popcorn Salt

white cheddar | bacon | jalapeño | bbq | ranch

Pretzels

Individual bags of pretzels

Candy Bar

Butterfinger | Kit Kat | Milky Way | M&M | Twix

Mini Dogs

all-beef dogs | mustard | ketchup

Soda

assorted Foxon Park

The Cookie Jar \$12

Cookies

chocolate chunk | oatmeal | peanut butter | pistachio

Biscotti

almond | chocolate-hazelnut

Brownie

double fudge

Milk

whole | 2%

Brownie Snack \$12

Dark Chocolate Chunk

chocolate chunk | walnut | chocolate frosting

Peanut Butter Cup

milk chocolate | peanut butter chips

Marshmallow + Nutella

double fudge | hazelnut

Almond Milk

vanilla | chocolate

23% Taxable Service Charge and 6.35%
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BREAKS

Chef Inspired Action Stations

Attendant needed - \$115 per chef
Minimum 25 guests, breaks for 30 minutes



Donut Glaze \$15

Donuts

plain | croissant

Glazes

sugar | chocolate

To Dust

chocolate | banana | butterscotch | strawberry

Sauces

blueberry | ginger | raspberry | pineapple

Cookie Monster Sandwich \$17

Nitro Ice Cream

vanilla | chocolate | strawberry

Baked Cookies

chocolate chunk | oatmeal | peanut butter

Sprinkles

M&M | chocolate vermicelli | Heath bar

Bubbles \$10

Bubble Bottle

sparkling cider (including sparkling wine \$16)

Bubble Sticks

cantaloupe | honeydew | watermelon

Bubble Pipettes

strawberry | orange | raspberry | passion fruit | blueberry
pineapple | ginger | mint | mango | apple | peach

Ginger Snaps

candied ginger

Nitro Milk Shake & Cookies \$16

The Shake

cinnamon toast | chocolate marshmallow | red velvet

Cast Iron Cookies

double chocolate chunk | peanut butter chip
birthday sprinkles

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LUNCH

Buffet

Includes brewed iced tea
Minimum 25 guests, buffet service for 1 hour



Union Station \$36

Macaroni Salad

celery | onion | chives | mayo | sweet peas

Wedge Salad

iceberg | bacon | tomato | bleu cheese
buttermilk vinaigrette

Watermelon

seedless | lime

Coleslaw

brussel sprouts | carrots | cabbage | poppy seeds

Patties

beef burgers | black bean burgers | poppy seed buns

Toppings

cheddar | swiss | provolone
leaf lettuce | tomato | diced onion
ketchup | mustard | mayo | pimento cheese
tobacco onion | pecan wood smoked bacon
house pickles

Links

spiced sausage | beef dogs | brioche rolls

Dr. Pepper Baked Beans

butter bean | maple | bacon

Cob Corn

scallion | butter

Sweets

apple pie | cherry pie

Grab & Go \$34

Baby Spinach

apple | walnut | red onion | grape vinaigrette

Roasted Cauliflower

chickpeas | scallions | dried tomato vinaigrette

Roast Beef

watercress | bleu-cream cheese | oven-dried tomato
rosemary loaf

Turkey

wild arugula | brie cheese | fig jam | nine grain bread

Chicken Salad

leaf lettuce | black pepper tomato | baguette

Grilled Green Apple

wild arugula | sprouts | parmesan | honey | wheat wrap

House Chips

dill | vinegar

Sweets

puffed rice bar | lemon bar

23% Taxable Service Charge and 6.35%
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LUNCH

Buffet

Includes brewed iced tea
Minimum 25 guests, buffet service for 1 hour



The Border \$36
(\$39 for both beef and chicken)

Tomato Salad

cilantro | cumin | lime

Charred Corn & Black Bean Salad

baby greens | cactus pear vinaigrette

Fajita

(choice of skirt steak or chicken) peppers | onion
flour tortilla

Pork Carnitas

cabbage | radish | oregano

Black Bean Enchilada

salsa verde | queso fresco

Sides

pico de gallo | salsa verde | guacamole
charred tomato salsa
cotija | queso fresco | cheddar | onion | poblano
lime | cilantro

Cilantro-Lime Rice

margarita salt

Cob Corn

cotija cheese | paprika

Sweets

churros | arroz con leche

Wooster Square \$35

Caesar Salad

parmesan | herb crouton | lemon Caesar dressing

Antipasto

genoa salami | dried tomatoes | cured olives
pepperocini | artichokes | squash

Grilled Italian Sausage

penne | red sauce | roasted red pepper | onion

Gemelli Pasta

blistered tomato | parmesan | pesto

Chicken Picatta

lemon | butter | capers | cream

Vegetables

zucchini | yellow squash | eggplant | red onion
bell peppers | charred tomatoes

Stuffed Breadstick

provolone | marinara

Sweets

tiramisu | pistachio cannoli

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LUNCH

Buffet

Includes brewed iced tea
Minimum 25 guests, buffet service for 1 hour



Delicatessen \$36

Garden Greens

cherry tomatoes | carrots | cucumbers | broccoli
red onion | white balsamic vinaigrette

Farfalle Pasta Salad

blistered tomatoes | cannellini beans | olives
pine nuts | pesto

Fruit Salad

grapes | melon | strawberries | pineapple | blueberries

Sliced Meats

roast round of beef | smoked turkey | country ham
genoa salami

Sliced Cheese

cheddar | swiss | provolone | pimento

Artisan Breads

sourdough | nine grain | rye | everything bagels

Spreads

mustard | mayo | whole grain mustard

Toppings

leaf lettuce | heirloom tomatoes | red onion
house pickles

Black-Pepper Chips

Sweets

oatmeal raisin | chocolate chunk cookies

Garden Grill Out \$35

Yellow Tomato Gazpacho

cucumber | bell pepper | jalapeño

Garden Greens

cherry tomatoes | carrots | cucumbers | broccoli
red onion | white balsamic vinaigrette

Seeds

chia | sunflower | basil | dill | chickpea

Grilled

atlantic salmon | chicken breast | steak

Flatbread

white sauce | artichoke | lemon | basil

“Baked Potato”

bacon | scallion | cheddar | butter | sour cream

Sweets

berry tart | lemon curd | seasonal berries

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LUNCH



Buffet

Includes brewed iced tea
Minimum 25 guests, buffet service for 1 hour

Farmers Market \$37

Kale Salad

dried apple | seeds | white cheddar | maple vinaigrette

Brussel Sprout Salad

wild rice | pomegranate seeds | parsley | pecans

Market Vegetable Salad

farro | market vegetables | goat cheese | harissa

Roast Tri-Tip

sourdough | pickled red cabbage | blackberry jam

Pork Flat Iron Banh Mi

baguette roll | cucumber | marinated vegetable | cilantro

Poached Salmon Salad

marble rye | butter lettuce | capers | dill aoli

Roasted Cauliflower Sandwich

red pepper hummus | almond | baby kale | red wine vinegar

Sweets

Yogurt Panna Cotta

roasted strawberries | basil seeds

Blueberry Crisp

granola streusel | brown butter

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LUNCH



Plated

Two course plated luncheons include brewed iced tea, baked rolls, sweet butter, main selection and choice of starter or sweet finish.

Additional selections subject to a 4 dollar supplement

Starters

Farm Vegetable Salad

mixed greens | cucumbers | tomatoes | red onion | seeds | buttermilk vinaigrette

Caesar Salad

romaine | parmesan | croutons | white anchovies | Caesar dressing

Butter Lettuce Salad

apple | red beet | goat cheese | walnuts | radish | maple vinaigrette

Shaved Zucchini Threads

farro | sundried tomatoes | olive | basil | pine nut | white balsamic vinaigrette

Heirloom Tomato Salad (add \$2)

arugula | cucumber | watermelon | lemon mascarpone

Hearts of Palm Salad

grapefruit | arugula | avocado | fennel | lemon vinaigrette

Snow Pea Salad

shredded carrots | edemame | red quinoa | dill | almond vinaigrette

Yellow Tomato Gazpacho

cucumber | bell pepper | jalapeño

Butternut Squash Soup

lemongrass | ginger | lemon | green apple | pickled butternut squash

Roasted Tomato Soup

goat cheese | chive

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LUNCH



Plated

Main

Steak Salad \$26

sirloin steak | arugula | red onion | bleu cheese
charred tomatoes

Marinated Breast of Chicken \$30

yellow tomatoes | wild rice pilaf | brocolinni | lemon

Braised Pork Shank \$30

black barley | roasted turnips | carrots
mustard seed jus

Chicken Saltimbocca \$30

sage | prosciutto | polenta cake | red pepper | lemon

Grilled Hangar Steak \$31

ivory lentils | butternut squash | brussel sprouts
black garlic

Chicken Roulade \$32

spinach | goat cheese | baby red potatoes | asparagus

Roasted Beef Tri Tip \$33

smoked wild rice | garlic escarole | eggplant
romesco sauce

Grilled Local Sea Bass \$31

basmati rice | carrot | bok choy | tomato

Braised Short Rib \$32

celery root pave | green apples | radishes
aromatic natural jus

New York Strip Steak \$36

spinach | bacon | warm potato salad

Honey Roasted Salmon \$33

quinoa | spinach | corn | basil

Petite Filet Mignon \$39

potato | leeks | shiitake | black garlic

Vegetarian

Butternut Squash Strudel \$25

leeks | brie cheese | puff pastry | asparagus

Red Quinoa \$25

corn | mushrooms | basil | brocolinni

Stuffed Manicotti \$25

ricotta | spinach | basil | charred tomato sauce

Sweet Potato Farro Risotto \$25

house made ricotta | brocolinni | golden raisin pesto

Sweet Finish

NY Cheesecake

blueberry compote | lemon | mint

Apple Crumble Tart

bourbon caramel | streusel | powdered sugar

Vanilla Panna Cotta

ginger snap cookie | citrus compute

Carrot Cake

cream cheese icing | caramel | carrot crisp

Smore's Tart

chocolate ganache | graham cracker | marshmallow

Chocolate Crunch Cake

dark chocolate mousee | hazelnut crunch | caramel
croquant

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LUNCH

Boxed \$27

Boxed lunches are custom built for you and your guests.
All "main" selections include Deep River potato chips, salad, whole fruit, dessert and bottled water.
We request your "main" selection be limited to no more than three options



Main (select three)

Roast Beef Sandwich

watercress | bleu-cream cheese | oven-dried tomato
rosemary loaf

Roast Turkey Sandwich

wild arugula | brie cheese | fig jam | nine grain bread

Country Ham

grain mustard | swiss | pickle | pretzel roll

Chicken Salad Sandwich

leaf lettuce | black pepper tomato | baguette

Grilled Vegetable Wrap

hummus | zucchini | yellow squash | bell pepper
red onion | sprouts

Chicken Caesar Salad

romaine | parmesan | croutons | Caesar dressing

Whole Fruit (select one)

Whole Fruit

gala apple | granny smith apple | banana | orange

Side (select one)

Red Potato Salad

celery | onion | bacon | scallion

Farfalle Pasta Salad

blistered tomatoes | cannellini beans | olives
pine nuts | pesto

Heirloom Tomato Salad

cucumbers | watermelon | mascarpone

Whole Wheat Rotini Pasta Salad

chickpeas | scallions | dried tomato vinaigrette

Macaroni Salad

celery | onion | chives | mayo | sweet peas

Coleslaw

brussel sprouts | carrots | cabbage
poppy seed dressing

Dessert (select one)

Cookie

chocolate chunk | oatmeal | peanut butter

Bar

brownie | lemon bar

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RECEPTION

Hors D'oeuvres

Price per piece with 20 piece minimum



Cold

Tomato-Mozzarella \$3.25
herb toast | balsamic onion | fennel pollen

Compress Watermelon \$3.25
lime | simple syrup

Olive & Goat Cheese \$3.25
herb toast | olive relish | pinot noir raisin

Brie and Apple Crisp \$3.50
brioche | lemon | white balsamic

Spanish Chorizo & Melon \$3.25
honeydew | basil

Crab Salad Push Pop \$4.00
blue crab | basil | lemon | apple | chive

Roasted Duck Breast \$4.00
cassis mustard | tarragon | lavosh

Deviled Egg \$3.25
bacon | radish | parsley

Shrimp Cocktail \$3.75
cocktail sauce | charred lemon

Coffee and Cocoa Beef Tenderloin \$4.00
brioche | pickled mustard seed

House Smoked Salmon \$3.75
cucumber | dill | lemon cream

Duck Vu Le Vant \$3.75
puff pastry | goat cheese | apricot

Ahi Tuna \$4.25
burnt onion | orange | basil

Smoked Salmon Mousse \$4.25
sesame cone | everything bagel spice

Maine Lobster \$4.25
yellow tomato gazpacho | chive

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RECEPTION

Hors D'oeuvres Continued

Price per piece with 20 piece minimum



Warm

Short Rib Puff boursin chive puff pastry	\$3.50	White Truffle and Potato Cake creme fraiche caviar chive	\$4.00
Croque Monsieur country ham swiss béchamel	\$3.50	Edamama Potstickers ginger lemongrass sweet chili	\$4.00
Drunken Apricot champagne goat cheese tarragon fennel aioli	\$3.50	Tandoori Chicken Skewer mint yogurt	\$3.50
Crisp Olives blue cheese thyme honey	\$3.25	Fried Blue Point Oyster lemon aioli dill	\$4.00
House Crab Cake lemon aioli tarragon	\$4.00	Bacon Wrapped Brussel Sprouts gochujang aoli bonito flakes	\$3.50
Sweet Potato Puff vanilla cinnamon brown sugar puff pastry	\$3.25	Chicken Wellington mushroom shallot puff pastry	\$3.50
Chicken Potstickers chicken cabbage carrot green onion sesame	\$3.50	Lollipop Lamb chimichurri pineapple	\$4.25
Wild Mushroom Profiterole asiago roasted mushroom thyme	\$3.50	House Grind Meatballs charred tomato parmesan	\$3.50

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RECEPTION

Display Stations

Add any to a plated or buffet meal or combine a minimum of 3 stations to create a reception



“One Potato, Two Potato”

\$12

Whipped Idaho

olive oil | salt | black pepper

Mashed Redskin

buttermilk | chives | butter

Crushed Kennebec

fry salt | cajun seasoning
cheddar | bleu cheese | sour cream | butter
bacon | country ham | broccoli | scallions | bell peppers
ketchup | black garlic steak sauce



Charcuterie Board

\$14

Braeseola | Soppraseta | Salami | Prosciutto

grilled vegetables | roasted mushrooms | charred tomatoes
pickled mustard seed | dijon | cassis mustard

The Cheese Monger

\$10

Local and International Cheeses

walnuts | honey | jams | lavosh crackers | grilled baguette

The Crudité

\$8

Vegetables

radishes | carrots | celery | peppers | cauliflower
broccoli | bleu stilton dip | ranch dressing

Garden Greens

\$10

Yellow Tomato Gazpacho

cucumber | bell pepper | jalapeño

Garden Greens

cherry tomatoes | carrots | cucumbers | broccoli
red onion | white balsamic vinaigrette | buttermilk
vinaigrette | oven-dried tomato vinaigrette

Seeds

chia | sunflower | basil | dill | chickpea

Tuscan

\$14

Gemelli Pasta

blistered tomato | parmesan | pesto

Grilled Italian Sausage

penne | red sauce | roasted red pepper | onion

Stuffed Breadstick

provolone | marinara

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RECEPTION

Display Stations

Add any to a plated or buffet meal or combine a minimum of 3 stations to create a reception



Sushi Tank \$22

California Roll

crab | avocado | cucumber | sesame

Spicy Tuna Roll

tuna | red chili | chili mayo

Dragon Roll

tempura shrimp | unagi sauce

Sea Bass Sashimi

charred onion | orange | basil

Salmon Sashimi

apple | cucumber | radish | scallion | yuzu

Seasonings

wasabi | pickled ginger | dynamite sauce | tamari

Atlantic Salmon Bake \$14

salt crusted | brussel sprout slaw

dill | vinegar | house chips

Campfire S'mores \$10

Chocolate

white | milk | dark

Marshmallows

vanilla | lemon | cinnamon

Graham Crackers

Truffle Dig \$12

Dark Chocolate Truffles

raspberry | cocoa nibs

Whoopie Pies

red velvet | chocolate

Carrot Cake

cream cheese icing | caramel | walnuts

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RECEPTION



Carving Stations

Attendant needed - \$95 per chef
Minimum 25 Guests

Sage-Roasted Breast of Turkey **\$10**

cranberry aioli | grilled walnut bread

Smoked Pork **\$10**

grain mustard | blueberry jam | micro rolls

Bone-In Ham **\$10**

mustard Jus | pretzel rolls

Baked Atlantic Salmon **\$14**

poppy seed slaw | house chips

Grilled Local Sea Bass **\$15**

mango slaw | sweet chili cream | flour tortilla

Herb-Crusted Beef Strip Loin **\$16**

tarragon jus | caramelized onion | micro rolls

Roast Prime Rib of Beef **\$17**

garlic jus | horseradish sauce | micro rolls

Seared Beef Tenderloin **\$19**

au jus | chive aioli | rosemary loaf

Beef Steamship **\$950 each**

horseradish sauce | mustard | micro rolls (serves 150 guests)

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DINNER

Buffet

Includes freshly brewed shade grown coffee, decaffeinated coffee and assorted tea
Minimum 25 guests, buffet services for 1 hour



Union Station \$45

Roasted Corn Bisque

chopped scallions

Macaroni Salad

celery | onion | chives | mayo | sweet peas

Wedge Salad

iceberg | bacon | tomatoes | bleu cheese
buttermilk vinaigrette

Watermelon

seedless | lime

Coleslaw

brussel sprouts | carrots | cabbage | poppy seeds

Patties

beef burgers | black bean burgers | poppy seed buns

Toppings

cheddar | swiss | provolone
leaf lettuce | tomatoes | diced onion
ketchup | mustard | mayo | pimento cheese
tobacco onion | pecan wood smoked bacon
house pickles

Links

spiced sausage | beef dogs | brioche rolls

Dr. Pepper Baked Beans

butter beans | maple | bacon

Cob Corn

scallion | butter

Sweets

apple pie | cherry pie

Asian Market \$46

Steamed Potstickers

pork | cabbage | carrot | green onion | sesame

Miso Soup

shiitake mushrooms | scallions | daikon radish

Wakame Salad

cucumbers | black rice vinaigrette

Chopped Salad

bok choy | romaine | carrots | mangoes | oranges
scallions | sesame vinaigrette

Atlantic Sea Bass

edamame | radish | green onion | chili cashew | ponzu

Hoisin Grilled Chicken

bean sprouts | asian pears | cilantro | yuzu | sake

Jasmine Rice

simple ginger steam

Snap Peas

ginger | garlic | red chili

Sweets

green tea boba pudding | lychee mousse

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

DINNER

Buffet

Includes freshly brewed shade grown coffee, decaffeinated coffee and assorted tea
Minimum 25 guests, buffet service for 1 hour



The Border \$45

Tortilla Soup

queso fresco | avocado | tortilla | cilantro

Tomato Salad

cilantro | cumin | lime

Charred Corn & Black Bean Salad

baby green | cactus pear vinaigrette

Fajita

skirt steak | chicken | peppers | onion | flour tortilla

Pork Carnitas

cabbage | radish | oregano

Black Bean Enchilada

salsa verde | queso fresco

Sides

pico de gallo | salsa verde | guacamole

charred tomato salsa | cotija | queso fresco | cheddar

onion | poblano | lime | cilantro

Cilantro-Lime Rice

margarita salt

Cob Corn

cotija cheese | paprika

Sweets

churros | arroz con leche

Wooster Square \$44

Tomato Bisque

goat cheese | chive

Caesar Salad

parmesan | herb croutons | lemon Caesar dressing

Antipasto

genoa salami | dried tomatoes | cured olives

pepperocini | artichokes | squash

Caprese Salad

tomatoes | basil | balsamic

Grilled Italian Sausage

penne | red sauce | roasted red pepper | onion

Gemelli Pasta

blistered tomato | parmesan | pesto

Chicken Picatta

lemon | butter | capers | cream

Vegetables

zucchini | yellow squash | eggplant | red onion

bell peppers | charred tomatoes

Stuffed Breadstick

provolone | marinara

Sweets

tiramisu | pistachio cannoli

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

DINNER



Plated

Three course plated dinners include baked rolls, sweet butter, choice of starter, choice of main selection, choice of sweet finish and freshly brewed shade grown coffee, decaffeinated coffee and assorted tea

Starters

Farm Vegetable Salad

mixed greens | cucumbers | tomatoes | red onion | seeds | buttermilk vinaigrette

Caesar Salad

romaine | parmesan | croutons | white anchovies | Caesar dressing

Butter Lettuce Salad

apple | red beet | goat cheese | walnuts | radish | maple vinaigrette

Shaved Zucchini Threads

farro | sundried tomatoes | olive | basil | pine nut | white balsamic vinaigrette

Heirloom Tomato Salad (add \$2)

arugula | cucumber | watermelon | lemon mascarpone

Hearts of Palm Salad

grapefruit | arugula | avocado | fennel | lemon vinaigrette

Snow Pea Salad

shredded carrots | edemame | red quinoa | dill | almond vinaigrette

Yellow Tomato Gazpacho

cucumber | bell pepper | jalapeño

Butternut Squash Soup

lemongrass | ginger | lemon | green apple | pickled butternut squash

Roasted Tomato Soup

goat cheese | chive

23% Taxable Service Charge and 6.35%
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DINNER

Plated



Main

Braised Pork Shank \$40

black barley | roasted turnips | carrots
mustard seed jus

Chicken Saltimbocca \$40

sage | prosciutto | polenta cake | red pepper | lemon

Grilled Hangar Steak \$41

ivory lentils | butternut squash | brussel sprouts
black garlic

Chicken Roulade \$42

spinach | goat cheese | baby red potatoes | asparagus

Roasted Beef Tri Tip \$43

smoked wild rice | garlic escarole | eggplant
romesco sauce

Grilled Local Sea Bass \$41

basmati rice | bok choy | tomatoes

Braised Short Rib \$42

celery root pave | green apples | radishes
aromatic natural jus

New York Strip Steak \$46

spinach | bacon | warm potato salad

Honey Roasted Salmon \$43

quinoa | spinach | basil

Petite Filet Mignon \$48

potatoes | leeks | shiitake mushrooms | black garlic

Duet of Braised Short Rib &

Honey Roasted Salmon \$53

celery root pave | green apples | radishes
aromatic natural jus

Duet of Petite Filet Mignon & Shrimp \$57

potatoes | leeks | shiitake mushrooms | black garlic

Duet of Petite Filet Mignon & Lobster Tail \$59

potatoes | leeks | shiitake mushrooms
black garlic | butter sauce

23% Taxable Service Charge and 6.35%
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DINNER

Plated



Vegetarian

Butternut Squash Strudel \$35

leeks | brie cheese | puff pastry | asparagus

Red Quinoa \$35

corn | mushrooms | basil | brocolinni

Stuffed Manicotti \$35

ricotta | spinach | basil | charred tomato sauce

Sweet Potato Farro Risotto \$25

house made ricotta | broccolinni

golden raisin pesto

Sweet Finish

NY Cheesecake

blueberry compote | lemon | mint

Apple Crumble Tart

bourbon caramel | streusel | powdered sugar

Vanilla Panna Cotta

ginger snap cookie | citrus compote

Carrot Cake

cream cheese icing | caramel | carrot crisp

Smore's Tart

chocolate ganache | graham cracker | marshmallow

Chocolate Crunch Cake

dark chocolate mousse | hazelnut crunch | caramel
croquant

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

BEVERAGES

Beverage Service



Premium Brands by the Hour

Minimum of 50 Guests

First Hour \$21

Second Hour \$9

Third Hour and Beyond \$7

Four Hour Package \$40

Call Brands by the Hour

Minimum of 50 Guests

First Hour \$19

Second Hour \$8

Third Hour and Beyond \$6

Four Hour Package \$35

Beer and Wine by the Hour

Minimum of 50 Guests

First Hour \$15

Second Hour \$7

Third Hour and Beyond \$5

Four Hour Package \$29

Four Hour 'Sam Adams Keg & Wine' Package \$25

Minimum of 50 Guests



Hosted Bar Charged on Consumption

Premium Brands \$8.50

Call Brands \$7.50

Domestic Beer \$6

Imported Beer \$7

House Wine \$8.50

Soft Drinks \$4.50

Cordials \$8.50

Cash Bar

Premium Brands \$9.50

Call Brands \$8.50

Domestic Beer \$6.50

Imported Beer \$7.50

House Wine \$9.50

Soft Drinks \$4.50

Cordials \$9.50

Cashier Charge: \$95

Bartender Charge: \$125 per bartender. Bartender charged is waived if beverage sales exceed \$500 per bar.

Cash Bar Prices include all Service Charge and Tax.
Prices are subject to change without notice.

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

WINE LIST



White Wine List

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Sweet Sparkling Wines

Listed from sweetest to driest

Kenwood Vineyards, Brut, "Yulupa Cuvée",
California, NV \$37

Dry Sparkling Wines

Listed from mildest to strongest

Ruffino, Prosecco, Veneto, Italy, NV \$40

Domaine Chandon, Rosé, NV, California \$48

Piper Sonoma, Brut, Sonoma County,
California, NV \$46

Veuve Clicquot, Brut, Champagne,
"Yellow Label", NV, France \$95

Sweet White

Listed from sweetest to driest

Ruffino, Moscato d'Asti, Piedmont, Italy \$38

Dry Light Intensity White Wine

Listed from mildest to strongest

Kris, Pinot Grigio, delle Venezie, Italy \$34

Joel Gott, Sauvignon Blanc, California \$38

Sacha Lichine, Rose, "Single Blend", Languedoc,
France \$38

Dry Medium Intensity White Wines

Listed from mildest to strongest

MAN, Chardonnay, Agter-Paarl,
South Africa \$37

Wente Vineyards, Chardonnay, Livermore Valley,
California \$38

Kendall Jackson, Chardonnay, "Vintner's Reserve",
California \$44

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

WINE LIST



Red Wine List

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Dry Light Intensity Red Wines

Listed from mildest to strongest

Parker Station, Pinot Noir, Central Coast, California \$44

Meiomi, Pinot Noir, Monterey, Sonoma and Santa Barbara, California \$48

Dry Medium Intensity Red Wines

Listed from mildest to strongest

MAN, Merlot, Agter-Paarl, South Africa \$37

Charles Smith Wines, Merlot, "The Velvet Devil," Washington \$42

MAN, Cabernet Sauvignon, Agter-Paarl, South Africa \$37

Terrazas, Malbec, "Altos del Plata," Mendoza, Argentina \$38

Genesis by Hogue, Meritage, Columbia Valley, Washington \$44

Louis M. Martini, Cabernet Sauvignon, Sonoma County, California \$42

Peter Lehmann, Shiraz, Barossa Valley, South Australia \$40

Bodegas Juan Gil, Monastrell, "Silver Label", Jumilla, Murcia, Spain \$42

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges

POLICIES

Food and Beverage Policies

We ask that menu selections and set-up arrangements be finalized at least two weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order prior to the event.

Guarantees of Attendance and Minimums

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The Hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The Hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

Decorations and Exhibits

All decorations, exhibit layouts and electrical requirements must meet the approval of the City and County Fire Department and the Omni New Haven Hotel at Yale. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti and helium balloons are strictly prohibited.

Shipping and Receiving

If it is necessary to ship materials to the Hotel prior to the start of your program, each item must be properly packed and marked with the Group Name, Contact and the Date of the Conference. We reserve the right to refuse to accept packages that appear damaged in any event, and assume no liability for the condition of the contents of any package. The Patron is responsible to notify its attendees that the Hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

Pricing and Billing

Food and Beverage prices are subject to a 23% service charge and 6.35% sales tax. Tax exemption must meet the State of Connecticut requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the Hotel's Finance Department at least four weeks prior to the event. Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the City and County Sales tax laws. The Hotel reserves the right to change pricing at any time outside of the 90-day function date.

Special Conditions

No food and beverage of any kind may be brought into the Hotel by the client or guest. The Hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no "To Go" boxes will be supplied for any meal functions.

23% Taxable Service Charge and 6.35%
Sales Tax will be Added to All Charges