

OMNI NEW HAVEN HOTEL AT YALE

EVENT MENUS





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Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

NEW HAVEN MORNING

SEEDLESS GRAPES

Red and green

WHOLE FRUITS

Oranges and apples

CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP

All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

SPREADS

Whipped butter, peanut butter, chocolate hazelnut, cream cheese and local honey

PRESERVES AND JAMS

Strawberry, blueberry and blackberry

22 per person

SUPER FOOD WAKE UP

ANTI-OXIDANT

Fresh blueberries and blackberries

GREEK YOGURT

Honey and strawberries

HAND FRUIT

Granny Smith apples, pears and grapes

SEVEN-GRAIN GRANOLA

Pecans, sunflower and maple syrup

DRY CEREAL

Assorted Kashi brands

HONEY ALMOND SMOOTHIE

Bananas, oats and peanut butter

WHOLE GRAIN

Bran muffins and cinnamon bread

SPREADS

Light cream cheese and honey butter

PRESERVES AND JAMS

Strawberry, blueberry and blackberry

STEEL-CUT OATMEAL

Brown sugar and raisins

SUPERFOOD MIX-INS

Chia, flax and açai

26 per person



CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice. Chef attendant required on Omelet Station at 95 for one hour of service.

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ENHANCEMENTS

BREAKFAST BURRITO

Flour tortilla, eggs, Pepper Jack cheese, bell peppers, onions, chorizo, cilantro and salsa

8 per person

BREAKFAST CROISSANT

Eggs, brie and pecanwood smoked bacon

8 per person

BREAKFAST MUFFIN

English muffin, eggs, Cheddar and sausage patty

8 per person

BREAKFAST QUICHE

Eggs, seasonal vegetables and tomato confit

8 per person

OMELET STATION

Eggs, spinach, bell peppers, mushrooms, onions, tomatoes, asparagus, Cheddar, feta, sausage, country ham, pecanwood smoked bacon and chef's all natural hot sauce

13 per person



BUFFET

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice. Pricing based on two hours of service and require a minimum of 25 people.

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ELM CITY BREAKFAST

SEEDLESS GRAPES

Red and green

WHOLE FRUITS

Oranges and apples

CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP

All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

SPREADS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

PRESERVES AND JAM

Strawberry, blueberry and blackberry

SEVEN-GRAIN GRANOLA

Pecan, sunflower and maple

DRY CEREAL

Assorted Kashi brands

EGGS

Scrambled and herbs

NEW POTATOES

Scallions, Vidallia onions and spices

BREAKFAST MEATS

Country breakfast sausage or pecanwood smoked bacon

29 *per person*

NEW ENGLAND BREAKFAST

SEEDLESS GRAPES

Red and green

WHOLE FRUITS

Oranges and apples

CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP

All-butter croissants, scratch muffins, Danishes, corn muffins and straw

SPREADS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

PRESERVES AND JAM

Strawberry, blueberry and blackberry

SEVEN-GRAIN GRANOLA

Pecans, sunflower and maple syrup

STEEL-CUT OATMEAL

Brown sugar and raisins

CINNAMON FRENCH TOAST

Vermont maple syrup and roasted apples

SEASONAL QUICHE

Local cheese

NEW POTATOES

Olive oil roasted and rosemary

BREAKFAST MEATS

Chicken-apple sausage and turkey bacon

32 *per person*



PLATED

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas and orange juice.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

ENTRÉES

FRENCH TOAST

Cinnamon brioche bread, Vermont maple syrup, pecanwood smoked bacon and blueberry jam

22 per person

SCRAMBLED FARM EGGS

New potatoes, country ham and roasted tomatoes

23 per person

VEGETABLE QUICHE

Spinach, feta, herb crusted new potatoes, country sausage and tomato confit

23 per person

STEAK AND EGGS

Strip steak, scrambled farm eggs, new potatoes, asparagus and black pepper tomatoes

28 per person

À LA CARTE ENHANCEMENTS

BAKESHOP

All-butter croissants, scratch muffins, Danishes, corn muffins, strawberry jam, blueberry jam, blackberry jam whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

39 per dozen

TOASTED BAGELS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

39 per dozen

DRY CEREAL

Assorted Kashi brands and chilled milk

5 per person

SMOKED SEA

Salmon, lemons, olive oil, chives, toasted bagels and cream cheese

12 per person

GREEK YOGURT

Honey and strawberries

4.5 person

CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

9 per person



BRUNCH BUFFET

All brunch buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice.

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BEINECKE LIBRARY BRUNCH

SEEDLESS GRAPES

Red and green

WHOLE FRUITS

Oranges and apples

CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP

All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

SPREADS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

PRESERVES AND JAMS

Strawberry, blueberry and blackberry

EGGS

Scrambled and herbs

NEW POTATOES

Scallions, Vidalia onions and spices

BREAKFAST MEATS

Country breakfast sausage and pecanwood smoked bacon

GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red onions and white balsamic vinaigrette

SMOKED SEA

Salmon, lemons, olive oil and chives

LOCAL AND INTERNATIONAL CHEESES

Walnuts, honey, jams, lavosh crackers and grilled baguette

BRAISED SHORT RIBS

Mashed potatoes, broccolini and pickled onions

COOKIE

Chocolate chunk, oatmeal and macadamia nut

BISCOTTI

Almond and chocolate hazelnut spread

BROWNIE

Double fudge

MADE-TO-ORDER STATIONS | CHOICE OF ONE

Omelet station | Cage-free eggs, spinach, bell peppers, mushrooms, onions, tomatoes, asparagus, Cheddar, feta, sausage, country ham, pecanwood smoked bacon and chef's all natural hot sauce

Turkey station | Sage roasted breast of turkey with cranberry aioli and grilled walnut bread

48 per person



BREAKS

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

À LA CARTE

REFRESHMENTS

Freshly brewed Shade Grown regular coffee, decaffeinated coffee, flavored syrups and assorted teas | 89 per gallon

Iced tea or lemonade | 34 per gallon

Assorted bottled juices | 5 each

Assorted Naked juices | 6 each

Coconut water | 6 each

Honest bottled iced tea | 6 each

Red Bull | 6 each

Assorted sodas | 5 each

Bottled waters | 5 each

S Pellegrino Essenza | 5.5 each

S Pellegrino sparkling | 5.5 each

Acqua Panna | 5.5 each

ENHANCEMENTS

Whole fresh fruits | Red and green apples, oranges and bananas | 26 per dozen

Yogurt parfaits with Greek yogurt and seven-grain granola | 7 each

Chocolate chunk, peanut butter and oatmeal raisin house made cookies | 38 per dozen

Granola and Kashi bars | 5 each

Assorted Kind bars | 5 each

Häagen-Dazs ice cream | 5 each

Warm jumbo pretzels with whole-grain mustard 26 per dozen

PROTEIN PUNCH

HIGH-PROTEIN SHAKE

Kale, oats, bananas, almond milk and peanuts

RAW NUTS

Cashews, almonds and pumpkin seeds

SUNFLOWER SUPER SEEDS

Cocoa, maple and somewhat spicy

DRIED CRANBERRY AND ALMOND BAR

Coconut, local honey and citrus

HUMMUS

Grilled pita

16 per person

TRAIL MIX

NUTS

Peanuts, pistachios, walnuts, almonds, cashews and pecans

DRIED FRUIT

Strawberries, blueberries, pineapples, apples, apricots and yogurt covered raisins

SWEET AND SALT

M&M's, sesame sticks and crystallized ginger

THIRST QUENCHER

Lemonade

18 per person



BREAKS

Pricing based on 30 minute breaks and minimum 25 people.

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THE MOVIE STAND

POPCORN

Fresh popped, butter and salt

POPCORN SALT

White cheddar, bacon, jalapeño, barbecue and ranch

PRETZELS

Individual bags of pretzels

CANDY BAR

Butterfinger, Kit Kat, Milky Way, M&M's and Twix

MINI DOGS

All-beef dogs, mustard and ketchup

SODA

Assorted Foxon Park

16 *per person*

THE COOKIE JAR

COOKIES

Chocolate chunk, oatmeal and macadamia nut

BISCOTTI

Almond and chocolate hazelnut

BROWNIE

Double fudge

MILK

Whole and 2%

15 *per person*

BROWNIE SNACK

DARK CHOCOLATE CHUNK

Chocolate chunk, walnut and chocolate frosting

PEANUT BUTTER CUP

Milk chocolate and peanut butter chips

MARSHMALLOW AND NUTELLA

Double fudge and hazelnut

ALMOND MILK

Vanilla and chocolate

14 *per person*



ACTION STATIONS

Pricing based on 30 minute breaks and minimum 25 people. Chef attendant required at 115 per chef, with one chef per 100 people.

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DOUGHNUT HOLE GLAZE

GLAZES

Sugar and chocolate

TO DUST

Chocolate, bananas, butterscotch and strawberries

SAUCES

Blueberry, ginger, raspberry and pineapple

16 per person

COOKIE MONSTER SANDWICH

ICE CREAM

Vanilla, chocolate and strawberry

BAKED COOKIES

Chocolate chunk, oatmeal and macadamia nut

SPRINKLES

M&M's, chocolate vermicelli and Heath bars

17 per person

STRAWBERRY FIELDS

Hand dipped strawberries

CHOCOLATES

Dark, milk and white

SCRATCH STRAWBERRY SHORTBREAD

Butter, white chocolate and powdered sugar

STRAWBERRY GAZPACHO

Mint, ginger and honey

17 per person

BUBBLES

BUBBLE BOTTLE

Sparkling cider

include sparkling wine | add 5 per person

BUBBLE STICKS

Cantaloupe, honeydew and watermelon

BUBBLE PIPETTES

Strawberries, oranges, raspberries, passion fruits, blueberries pineapples, ginger, mint, mangoes, apples and peaches

GINGER SNAPS

Candied ginger

11 per person



BUFFETS

All lunch buffets are served with fresh brewed iced tea. Pricing based on one hour of service. Lunch buffets require a minimum 25 people.

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UNION STATION

MACARONI SALAD

Celery, onions, chives, mayonnaise and sweet peas

WEDGE SALAD

Iceberg, bacon, tomatoes, blue cheese and buttermilk vinaigrette

WATERMELON

Seedless and lime

COLESLAW

Brussels sprouts, carrots, cabbage and poppy seeds

PATTIES

Beef burgers, black bean burgers and brioche buns

TOPPINGS

Cheddar, Swiss cheese, provolone, leaf lettuce, tomatoes, diced onions, ketchup, mustard, mayonnaise, tobacco onions, bacon and house pickles

LINKS

Spiced sausage, beef dogs and brioche rolls

BAKED BEANS

Butter beans, maple and bacon

COB CORN

Scallions and butter

SWEETS

Apple pie and cherry pie

40 per person

GRAB AND GO

BABY SPINACH

Apples, walnuts, red onions and grape vinaigrette

ROASTED CAULIFLOWER

Chickpeas, scallions and dried tomato vinaigrette

ROAST BEEF

Watercress, blue cheese cream cheese and oven-dried tomatoes and rye slider bun

TURKEY

Wild arugula, brie, fig jam and baguette

CHICKEN SALAD

Leaf lettuce, black pepper tomatoes and brioche bun

GRILLED GREEN APPLE

Wild arugula, sprouts, Parmesan cheese, honey and wheat wrap

HOUSE CHIPS

Dill and vinegar

SWEETS

Puffed rice bars and lemon bars

38 per person



BUFFETS

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WOOSTER SQUARE

CAESAR SALAD

Parmesan cheese, herb croutons and lemon Caesar dressing

ANTIPASTO

Genoa salami, roasted peppers, cured olives, pepperocini, artichokes and basil

PESTO CHICKEN

Roasted red peppers, olives, fontina cheese and pesto

GRILLED STEAK

Garlic capers, white wine and tomatoes

PENNE MARINARA

Tomatoes and Parmesan cheese

VEGETABLES

Zucchini, yellow squash, eggplant, red onions, bell peppers and charred tomatoes

STUFFED BREADSTICK

Provolone and marinara

SWEETS

Tiramisu and ricotta cannoli

39 per person

THE BORDER

TOMATO SALAD

Cilantro, cumin and lime

CHARRED CORN AND BLACK BEAN SALAD

Baby greens and cactus pear vinaigrette

FAJITAS

Choice of skirt steak or chicken, peppers with onions and flour tortilla

PORK CARNITAS

Cabbage, radishes and oregano

BLACK BEAN ENCHILADA

Salsa verde and queso fresco

SIDES

Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, queso fresco, Cheddar, onions, lime and cilantro

CILANTRO-LIME RICE

Margarita salt

COB CORN

Cotija cheese and paprika

SWEETS

Churros and arroz con leche

40 per person

add 2 for both beef and chicken fajitas



BUFFETS

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DELICATESSEN

GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red onions and white balsamic vinaigrette

FARFALLE PASTA SALAD

Roasted peppers, onions and pepperoncini

FRUIT SALAD

Grapes, melons, strawberries, pineapples and blueberries

SLICED MEATS

Roast round of beef, smoked turkey and country ham

TUNA SALAD

Dill and lemon

SLICED CHEESE

Cheddar, Swiss, provolone and Pepper Jack

ARTISAN BREADS

Sourdough, nine grain and rye

SPREADS

Mustard, mayonnaise and whole grain mustard

TOPPINGS

Leaf lettuce, heirloom tomatoes, red onions, house pickles and peppers

BLACK-PEPPER CHIPS

SWEETS

Oatmeal raisin and chocolate chunk cookies

40 per person

GARDEN GRILL OUT

FIRE ROASTED TOMATO BISQUE

Garlic croutons

GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red onions, cranberries, feta and white balsamic vinaigrette

SEEDS

Chia, sunflower and chickpeas

GRILLED

Atlantic salmon, chicken breast and steak

FLATBREAD

Tomato, garlic, basil and mozzarella

BAKED POTATO

Bacon, scallions, Cheddar, butter and sour cream

SWEETS

Berry tarts, lemon curd and seasonal berries

39 per person



BUFFETS

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FARMERS MARKET

KALE SALAD

Red onions, grapes tomatoes, blueberries, goat cheese, sunflower seeds and maple vinaigrette

BRUSSELS SPROUTS SALAD

Wild rice, pomegranate seeds, parsley and pecans

MARKET VEGETABLE SALAD

Farro, market vegetables, goat cheese and harissa

ROAST TRI-TIP

Sourdough, pickled red cabbage and blackberry jam

ROAST TURKEY

Croissant, pecanwood smoked bacon, iceberg lettuce, triple brie and tomatoes

POACHED SALMON SALAD

Marble rye, butter lettuce, capers and dill aioli

GRILLED VEGETABLE WRAP

Peppers, spinach, zucchini, brie and hummus

YOGURT PANNA COTTA

Roasted strawberries and basil seeds

BLUEBERRY CRISP

Granola streusel and brown butter

42 per person



PLATED

All plated lunches are served with fresh brewed iced tea, baked rolls, sweet butter, entrée and choice of Starter or Sweet Finish. Additional selections are subject to a 4 per person supplement.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onion seeds and buttermilk vinaigrette

CAESAR SALAD

Romaine, Parmesan cheese, croutons, white anchovies and Caesar dressing

BUTTER LETTUCE SALAD

Apples, red beets, goat cheese, walnuts, radishes and maple vinaigrette

SHAVED ZUCCHINI THREADS

Farro, sundried tomatoes, olive, basil, pine nuts and white balsamic vinaigrette

HEIRLOOM TOMATO SALAD

Arugula, cucumbers, watermelon and lemon mascarpone | *add 2 per person*

HEARTS OF PALM SALAD

Grapefruits, arugula, avocados, fennel and lemon vinaigrette

SNOW PEA SALAD

Shredded carrots, edemame, red quinoa, dill and almond vinaigrette

NEW ENGLAND CLAM CHOWDER

Clams, potatoes and vegetables

BUTTERNUT SQUASH SOUP

Lemons, green apples and pickled butternut squash

FIRE-ROASTED TOMATO BISQUE

Garlic croutons



PLATED

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ENTRÉES

STEAK SALAD

Sirloin steak, arugula, red onions, blue cheese, charred tomatoes and garlic croutons

33 per person

BRAISED PORK SHANK

Served with black barley, roasted turnips, carrots and mustard seed jus

35 per person

GRILLED HANGAR STEAK

Served with butternut squash mash, Brussels sprouts, pearl onions and black garlic

36 per person

ROASTED BEEF TRI TIP

Served with smoked wild rice, garlic escarole, eggplant and romesco sauce

38 per person

GRILLED LOCAL SEA BASS

Served with basmati rice, shiitake mushrooms, bok choy and tomatoes

39 per person

BRAISED SHORT RIB

Served with mashed potatoes, broccolini, pickled onions and aromatic natural jus

37 per person

NEW YORK STRIP STEAK

Served with spinach, bacon and warm potato salad

41 per person

HONEY ROASTED SALMON

Served with corn purée, spinach and basil

38 per person

PAN ROASTED BREAST OF CHICKEN

Served with whipped potatoes, maple roasted Brussels sprouts and mustard jus

35 per person

HONEY AND SOY ROASTED CHICKEN BREAST

Served with jasmine rice, baby bok choy, sesame and scallion relish

35 per person

TOMATO BRUSCHETTA CHICKEN BREAST

Served with mozzarella, heirloom tomatoes, creamy polenta and balsamic

35 per person

PETITE FILET MIGNON

Served with potatoes, asparagus, shiitake mushrooms and black garlic

44 per person



PLATED

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VEGETARIAN

WILD MUSHROOM AND ASPARAGUS RISOTTO

Arugula and pesto

32 per person

LASAGNA ROLLTINI

Ricotta cheese, mozzarella and wilted spinach

32 per person

GRILLED VEGETABLE NAPOLEAN

Roasted red peppers, zucchini, yellow squash and mushrooms

32 per person

PORTOBELLA PICATTA

Served with thyme, roasted potatoes, wilted spinach and caper butter

32 per person

WHOLE WHEAT PASTA CARBONARA

Served with peas, smoked pearl onions, Parmesan cheese and cream

32 per person

SWEET FINISH | CHOICE OF ONE

NEW YORK CHEESECAKE

Blueberry compote, lemon and mint

APPLE PIE

Caramel, streusel and powdered sugar

VANILLA PANNA COTTA

Ginger snap cookie and citrus compote

CARROT CAKE

Cream cheese icing, caramel and carrot crisps

SMORE'S TART

Chocolate ganache, graham crackers and marshmallows

CHOCOLATE CRUNCH CAKE

Dark chocolate mousse, hazelnut crunch and caramel croquant



BOXED

All boxed lunches are served with Deep River potato chips, salad, whole fruit, dessert and bottled water.

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ENTRÉES | CHOICE OF THREE

ROAST BEEF SANDWICH

Arugula, blue cheese cream cheese, oven-dried tomatoes and rye slider bun

ROAST TURKEY SANDWICH

Wild arugula, brie, fig jam and baguette

COUNTRY HAM

Grain mustard, Swiss cheese, pickles and pretzel roll

CHICKEN SALAD SANDWICH

Leaf lettuce, black pepper tomatoes and brioche bun

GRILLED VEGETABLE WRAP

Hummus, zucchini, yellow squash, bell peppers, red onions and sprouts

CHICKEN CAESAR SALAD

Romaine, Parmesan cheese, croutons and Caesar dressing

WHOLE FRUIT | CHOICE OF ONE

Gala apples, Granny Smith apples, bananas and oranges

SIDES | CHOICE OF ONE

RED POTATO SALAD

Celery, onions, bacon and scallions

FARFALLA PASTA SALAD

Blistered tomatoes, cannellini beans, olives pine nuts and pesto

HEIRLOOM TOMATO SALAD

Cucumbers, watermelons and mascarpone

WHOLE WHEAT ROTINI PASTA SALAD

Chickpeas, scallions and dried tomato vinaigrette

MACARONI SALAD

Celery, onions, chives, mayonnaise and sweet peas

COLESLAW

Brussels sprouts, carrots and cabbage, poppy seed dressing

DESSERT | CHOICE OF ONE

COOKIES

Chocolate chunk, oatmeal and macadamia nut

BARS

Brownie and lemon bars

29 per person



RECEPTION

Price per piece with 20 piece minimum.

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COLD HORS D'OEUVRES

TOMATO-MOZZARELLA

Herb toast, balsamic onion and fennel pollen

3.75 each

COMPRESS WATERMELON

Lime and simple syrup

3.75 each

OLIVE AND GOAT CHEESE

Herb toast, olive relish and pinot noir raisins

3.75 each

BRIE AND APPLE CRISP

Brioche, lemon and white balsamic

4 each

SPANISH CHORIZO AND MELON

Honeydew and basil

3.75 each

ROASTED DUCK BREAST

Cassis mustard, tarragon and lavosh

4.5 each

DEVEILED EGGS

Truffle and parsley

3.75 each

SHRIMP COCKTAIL

Cocktail sauce and charred lemons

4.25 each

COFFEE AND COCOA BEEF TENDERLOIN

Brioche and pickled mustard seed

4.5 each

HOUSE SMOKED SALMON

Cucumbers, dill and lemon cream

4.25 each

DUCK VU LE VANT

Puff pastry, goat cheese and apricots

4.25 each

SMOKED SALMON MOUSSE

Sesame cone and everything bagel spice

4.75 each

AHI TUNA

Seaweed salad, crispy wontons and sweet chili sauce

4.75 each

TORTELLINI SATAY

Mozzarella, olive, tomatoes, salami and pesto

4.25 each

CRAB SHOOTER

Spicy gazpacho

4.75 each



RECEPTION

Price per piece with 20 piece minimum.

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WARM HORS D'OEUVRES

SHORT RIB PUFF

Boursin, chives and puff pastry

4 each

CROQUE MONSIEUR

Country ham, Swiss cheese and bechamel

4 each

DRUNKEN APRICOTS

Champagne, goat cheese, tarragon and fennel aioli

4 each

HOUSE CRAB CAKE

Lemon aioli and tarragon

4.5 each

SWEET POTATO PUFF

Vanilla, cinnamon, brown sugar and puff pastry

3.75 each

CHICKEN POTSTICKERS

Chicken, cabbage, carrots, green onions and sesame

4 each

WILD MUSHROOM PROFITEROLE

Asiago cheese, roasted mushrooms and thyme

4 each

SHRIMP TEMPURA

Sweet chili sauce

4.75 each

WHITE TRUFFLE AND POTATO CAKE

Crème fraîche, caviar and chives

4.5 each

EDAMAME POTSTICKERS

Ginger, lemongrass and sweet chili

4.5 each

TANDOORI CHICKEN SKEWER

Mint and yogurt

4 each

FRIED BLUE POINT OYSTER

Lemon aioli and dill

4.5 each

BACON WRAPPED SCALLOPS

Black pepper and hot honey

5 each

CHICKEN WELLINGTON

Mushrooms, shallots and puff pastry

4 each

LOLLIPOP LAMB

Chimichurri and mint

4.75 each

HOUSE GRIND MEATBALLS

Charred tomatoes and Parmesan cheese

4 each

TOMATO SOUP SHOOTERS

Grilled cheese bites

4 each



DISPLAY STATIONS

All displays may be added to any plated or dinner buffets or combine a minimum of three stations to create a reception.

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ONE POTATO, TWO POTATO

WHIPPED YUKON GOLD

Buttermilk, salt, black pepper and truffle

MASHED REDSKIN

Buttermilk, chives and butter

CRUSHED KENNEBEC

Fry salt and Cajun seasoning

Toppings | Cheddar, blue cheese, sour cream, butter
bacon, country ham, broccoli, scallions, ketchup and
black garlic steak sauce

13 per person

CHARCUTERIE BOARD

CHORIZO, SOPRAPRASETA, SALAMI AND PROSCIUTTO

Peppers, roasted mushrooms, charred tomatoes,
pickled mustard seeds, Dijon and pepperoncini

15 per person

THE CHEESE MONGER

LOCAL AND INTERNATIONAL CHEESES

Walnuts, honey, jams, lavosh crackers and
grilled baguettes

12 per person

THE CRUDITÉ

VEGETABLES

Radishes, carrots, celery, peppers, cauliflower,
broccoli, blue Stilton dip and ranch dressing

10 per person

GARDEN GREENS

FIRE ROASTED TOMATO BISQUE

Garlic croutons

GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red
onions, cranberries, feta cheese with white balsamic
vinaigrette, buttermilk vinaigrette and oven-dried
tomato vinaigrette

SEEDS

Chia, sunflower and chickpea

11 per person

CHIPS AND DIP

HOUSE MADE POTATO CHIPS

Caramelized onion dip

TORTILLA CHIPS

Guacamole and salsa

PITA CHIPS

Roasted red pepper hummus

BAGEL CHIPS

Smoked salmon cream cheese

15 per person



DISPLAY STATIONS

All displays maybe added to any plated or dinner buffets or combine a minimum of three stations to create a reception.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

TUSCAN

GEMELLI PASTA

Blistered tomatoes, Parmesan cheese and pesto

GRILLED ITALIAN SAUSAGE

Penne, red sauce, roasted red peppers and onions

STUFFED BREADSTICK

Provolone and marinara

15 per person

SUSHI TANK

CALIFORNIA ROLL

Crab, avocados, cucumbers and sesame

SPICY TUNA ROLL

Tuna, red chili and chili mayo

DRAGON ROLL

Tempura shrimp and unagi sauce

SEA BASS SASHIMI

Charred onions, oranges and basil

SALMON SASHIMI

Apples, cucumbers, radishes, scallions and yuzu

SEASONINGS

Wasabi, pickled ginger and soy sauce

29 per person

ATLANTIC SALMON BAKE

Salt crusted, Brussels sprouts slaw, dill and vinegar house chips

15 per person

CAMPFIRE S'MORES

CHOCOLATE

White, milk and dark

MARSHMALLOWS

Vanilla, lemon and cinnamon

GRAHAM CRACKERS

11 per person

TRUFFLE DIG

DARK CHOCOLATE TRUFFLES

Raspberries and cocoa nibs

WHOOPIE PIES

Red velvet and chocolate

CARROT CAKE

Cream cheese icing, caramel and walnuts

15 per person



CARVING STATIONS

Chef attendant required at 95 per chef, with one chef per 100 people. Carving stations require a minimum of 25 people.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

SAGE-ROASTED BREAST OF TURKEY

Served with cranberry aioli and grilled walnut bread
12 per person

SMOKED PORK

Served with grain mustard, blueberry jam and micro rolls
12 per person

BONE-IN HAM

Served with mustard jus and pretzel rolls
12 per person

BAKED ATLANTIC SALMON

Served with poppy seed slaw and house chips
17 per person

GRILLED LOCAL SEA BASS

Served with mango slaw, sweet chili cream and flour tortillas
19 per person

HERB-CRUSTED BEEF STRIP LOIN

Served with tarragon jus, caramelized onions and micro rolls
18 per person

ROAST PRIME RIB OF BEEF

Served with garlic jus, horseradish sauce and micro rolls
19 per person

SEARED BEEF TENDERLOIN

Served with au jus, chive aioli and rosemary loaf
21 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas. Buffets require a minimum of 25 people. Prices are based on one hour of service.

All dinner buffets Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

ASIAN MARKET

STEAMED POT STICKERS

Pork, cabbage, carrots, green onions and sesame

MISO SOUP

Shiitake mushrooms, scallions and daikon radishes

WAKAME SALAD

Cucumbers and black rice vinaigrette

CHOPPED SALAD

Bok choy, romaine, carrots, mangoes, oranges, scallions and sesame vinaigrette

ATLANTIC SEA BASS

Edamame, radishes, green onions, chili cashew and ponzu

HOISIN GRILLED CHICKEN

Bean sprouts, Asian pears, cilantro, yuzu and sake

JASMINE RICE

Simple ginger steam

SNAP PEAS

Ginger, garlic and red chilies

SWEETS

Coconut creme caramel and lychee mousse

50 per person

UNION STATION

ROASTED CORN BISQUE

Chopped scallions

MACARONI SALAD

Celery, onions, chives, mayonnaise and sweet peas

WEDGE SALAD

Iceberg, bacon, tomatoes and blue cheese and buttermilk vinaigrette

WATERMELON

Seedless and lime

COLESLAW

Brussels sprouts, carrots, cabbage and poppy seeds

PATTIES

Beef burgers, black bean burgers and brioche buns

TOPPINGS

Cheddar, Swiss cheese, provolone, leaf lettuce, tomatoes, diced onions, ketchup, mustard, mayonnaise, tobacco onions, pecan wood smoked bacon and house pickles

LINKS

Spiced sausage, beef dogs and brioche rolls

BAKED BEANS

Butter beans, maple and bacon

COB CORN

Scallions and butter

SWEETS

Apple and cherry pies

49 per person



BUFFETS

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All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

THE BORDER

TORTILLA SOUP

Queso fresco, avocados, tortillas and cilantro

TOMATO SALAD

Cilantro, cumin and lime

CHARRED CORN AND BLACK BEAN SALAD

Baby greens and cactus pear vinaigrette

FAJITAS

Skirt steak, chicken, peppers, onions and flour tortillas

PORK CARNITAS

Cabbage, radishes and oregano

BLACK BEAN ENCHILADA

Salsa verde and queso fresco

SIDES

Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, queso fresco, Cheddar, onions, limes and cilantro

CILANTRO-LIME RICE

Margarita salt

COB CORN

Cotija cheese and paprika

SWEETS

Churros and arroz con leche

49 per person

WOOSTER SQUARE

FIRE-ROASTED TOMATO BISQUE

Garlic croutons

CAESAR SALAD

Parmesan cheese, herb croutons and lemon Caesar dressing

ANTIPASTO

Genoa salami, roasted peppers, cured olives, pepperocini, artichokes and basil

CAPRESE SALAD

Tomatoes, basil and balsamic

PESTO CHICKEN

Roasted red peppers, olives, fontina cheese and pesto

GRILLED STEAK

Garlic capers, white wine and tomatoes

PENNE MARINARA

Tomatoes and Parmesan cheese

VEGETABLES

Zucchini, yellow squash, eggplant, red onions, bell peppers and charred tomatoes

STUFFED BREADSTICK

Provolone and marinara

SWEETS

Tiramisu and ricotta cannoli

48 per person



PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onions, seeds and buttermilk vinaigrette

CAESAR SALAD

Romaine, Parmesan cheese, croutons, white anchovies and Caesar dressing

BUTTER LETTUCE SALAD

Apples, red beets, goat cheese, walnuts, radishes and maple vinaigrette

SHAVED ZUCCHINI THREADS

Farro, sun-dried tomatoes, olive, basil, pine nuts and white balsamic vinaigrette

HEIRLOOM TOMATO SALAD

Arugula, cucumbers, watermelons and lemon mascarpone | *add 2 per person*

HEARTS OF PALM SALAD

Grapefruits, arugula, avocados, fennel and lemon vinaigrette

SNOW PEA SALAD

Shredded carrots, edamame, red quinoa, dill and almond vinaigrette

NEW ENGLAND CLAM CHOWDER

Clams, potatoes and vegetables

BUTTERNUT SQUASH SOUP

Lemons, green apples and pickled butternut squash

FIRE ROASTED TOMATO BISQUE

Garlic croutons



PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

ENTRÉES

BRAISED PORK SHANK

Served with black barley, roasted turnips, carrots and mustard seed jus

45 per person

GRILLED HANGAR STEAK

Served with butternut squash mash, Brussels sprouts, pearl onions and black garlic

46 per person

ROASTED BEEF TRI TIP

Served with smoked wild rice, garlic escarole, eggplant and romesco sauce

48 per person

GRILLED LOCAL SEA BASS

Served with basmati rice, shiitake mushrooms, bok choy and tomatoes

47 per person

BRAISED SHORT RIB

Served with mashed potatoes, broccolini, pickled onions and aromatic natural jus

47 per person

NEW YORK STRIP STEAK

Served with spinach, bacon and warm potato salad

51 per person

HONEY ROASTED SALMON

Served with corn purée, spinach and basil

48 per person

PAN ROASTED BREAST OF CHICKEN

Served with whipped potatoes, maple roasted Brussels sprouts and mustard jus

46 per person

HONEY AND SOY ROASTED CHICKEN BREAST

Served with jasmine rice, baby bok choy, sesame and scallion relish

46 per person

TOMATO BRUSCHETTA CHICKEN BREAST

Served with mozzarella, heirloom tomatoes, creamy polenta and balsamic

46 per person

PETITE FILET MIGNON

Served with potatoes, asparagus, shiitake mushrooms and black garlic

55 per person

DUET ENTRÉES

BRAISED SHORT RIB AND HONEY ROASTED SALMON

Served with celery root pave, green apples, radishes and aromatic natural jus

60 per person

PETITE FILET MIGNON AND SHRIMP

Served with potatoes, leeks, shiitake mushrooms and black garlic

70 per person

PETITE FILET MIGNON AND LOBSTER TAIL

Served with potatoes, asparagus, shiitake mushrooms, black garlic and butter sauce

80 per person



PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

VEGETARIAN

WILD MUSHROOMS ASPARAGUS RISOTTO

Arugula and pesto

42 per person

LASAGNA ROLLOTINI

Ricotta cheese, mozzarella and wilted spinach

42 per person

GRILLED VEGETABLE NAPOLEON

Roasted red peppers, zucchini, yellow squash and mushrooms

42 per person

PORTOBELLA PICATTA

Thyme, roasted potatoes, wilted spinach and caper butter

42 per person

WHOLE WHEAT PASTA CARBONARA

Peas, smoked pearl onions, Parmesan cheese and cream

42 per person

SWEET FINISH | CHOICE OF ONE

NEW YORK CHEESECAKE

Blueberry compote, lemons and mint

APPLE PIE

Caramel, streusel and powdered sugar

VANILLA PANNA COTTA

Ginger snap cookies and citrus compote

CARROT CAKE

Cream cheese icing, caramel and carrot crisps

SMORE'S TART

Chocolate ganache, graham crackers and marshmallows

CHOCOLATE CRUNCH CAKE

Dark chocolate mousse, hazelnut crunch and caramel croquant



BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.

Cash bars include all service charges and tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF THREE

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager and New Belgium Voodoo Ranger

HOST BAR

Craft brands | 12 per drink

Premium brands | 10 per drink

Call brands | 9 per drink

Domestic beer | 6 per drink

Imported beer | 7 per drink

House wine | 10 per drink

Soft drinks | 5 per drink

Cordials | 10 per drink

CASH BAR

Craft brands | 13 per drink

Premium brands | 11 per drink

Call brands | 10 per drink

Domestic beer | 7 per drink

Imported beer | 8 per drink

House wine | 11 per drink

Soft drinks | 5 per drink

Cordials | 11 per drink



BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar. Cocktails are listed in progressive order from lightest to boldest.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

PACKAGES

CRAFT

First hour | 24 per person

Second hour | 10 per person

Third hour | 9 per person

Four hour package | 47 per person

PREMIUM

First hour | 22 per person

Second hour | 9 per person

Third hour | 8 per person

Four hour package | 43 per person

CALL

First hour | 20 per person

Second hour | 8 per person

Third hour | 7 per person

Four hour package | 9 per person

BEER AND WINE

First hour | 16 per person

Second hour | 7 per person

Third hour | 6 per person

Four hour package | 4 per person

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

add 1 per drink to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

8 per drink



WINE RACK

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.

Cash bars include all service charges and tax. All menus and prices are subject to change.

WINES

The wines on this progressive wine menu 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.

SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 42 per bottle

Chandon | California, NV | rosé | 48 per bottle

Veuve Clicquot | France | brut | 95 per bottle

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 40 per bottle

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 60 per bottle

Hayes Ranch | California | rosé | 50 per bottle

MAN Vintners | Coastal Region, South Africa
chenin blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa
chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | Sonoma County, California
chardonnay | 60 per bottle

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 60 per bottle

Hayes Ranch | California | merlot | 50 per bottle

MAN Vintners | Coastal Region, South Africa
merlot | 40 per bottle

Charles Smith Wines | Columbia Valley, Washington
syrah | 48 per bottle

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 40 per bottle

Terrazas de los Andes | Mendoza, Argentina
malbec | 40 per bottle

Decoy by Duckhorn | Sonoma County, California
merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon
50 per bottle

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 60 per bottle



DETAILS

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 event. 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 24% service charge and an applicable 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.



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