

# FLAVOURS

TASTE : SUCCESS



UNIVERSITY OF NEW HAVEN







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Flavours is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceeds the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Flavours experience.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Contact us by phone at 203-479-4854, email us at [catering@newhaven.edu](mailto:catering@newhaven.edu) or visit our website: [www.mycharger.newhaven.edu](http://www.mycharger.newhaven.edu).

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.

 = Mindful  = Vegetarian  = Vegan  = Plant Based

We can also accommodate Gluten Free requests.

# BREAKFAST: MORNING BUFFETS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up. All breakfasts include coffee and hot tea service.

## THE CHARGER CONTINENTAL BREAKFAST

10 guest minimum | \$10.75 per guest

Seasonal fresh fruit with choice of breakfast breads. Includes condiments, coffee and hot tea service.

### INCLUDES:

Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)


A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)


### CHOICE OF TWO:

Muffins  (each | 160-230 cal)

Croissants  (each | 200 cal)

Coffee Cakes  (each | 110-430 cal)

Mini Scones  (each | 190-200 cal)

Breakfast Breads  (each | 250 cal)

Butter and Assorted Jam

## HEALTHY WAY CONTINENTAL BREAKFAST

10 guest minimum | \$15.95 per guest

Seasonal fresh fruit, Greek yogurt, granola bars, hard-boiled eggs and oatmeal with toppings Includes coffee and hot tea service.


### INCLUDES:

Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

Cage-Free Hard-Boiled Egg  (each | 80 cal)

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Granola Bars  (each | 90 cal)

Steel Cut Oatmeal  (8 oz. | 170 cal)

### Served with:

2% Milk  (1 tbsp. | 10 cal)

Unsweetened Almond Milk  (1 tbsp. | 0 cal)

Cinnamon Brown Sugar Topping  (1 tsp. | 15 cal)

Sweetened Dried Cranberries  (1 tbsp. | 30 cal)

Pecan Pieces  (1 tbsp. | 50 cal)

Fresh Whole Strawberries  (1 tbsp. | 5 cal)

Fresh Blueberries  (1 tbsp. | 5 cal)

## BREAKFAST BUFFET

10 guest minimum | \$16.85 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes coffee, hot tea and condiments.

### INCLUDES:


Seasonal Sliced Fresh Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

### CHOICE OF TWO:

Mini Butter Croissant  (each | 80 cal)

Mini Danish  (each | 130-170 cal)

Mini Scones  (each | 190-200 cal)

Muffins  (each | 160-230 cal)

### CHOICE OF ONE:

Add an additional side \$2.20 per person

Home Fried Potatoes  (1/2 cup | 90 cal)

Classic Grits  (4 oz. | 70 cal)

Hash Browned Potato  (1/2 cup | 90 cal)

Root Vegetable Hash  (1/2 cup | 80 cal)

Sweet Potato Hash with Shallots & Kale  (1/2 cup | 110 cal)

### CHOICE OF TWO:

Bacon Slices (1 slice | 35 cal)

Sausage Links (1 link | 110 cal)

Turkey Sausage Link (1 link | 45 cal)

Turkey Bacon (1 slice | 25 cal)

### CHOICE OF ONE:

Seasoned Scrambled Egg Whites  (1/2 cup | 90 cal)

Seasoned Scrambled Eggs  (1/2 cup | 180 cal)

Cholesterol Free Scrambled Eggs  (1/2 cup | 120 cal)

Scrambled Tofu  (1/2 cup | 130 cal)



BREAKFAST:  
BOX



Breakfast boxes are the perfect solution for casual morning gatherings. Boxes are available for pick up or delivery with set up. Each package has a curated selection of the most popular breakfast items.

BREAKFAST SANDWICH BOX

10 guest minimum | \$12.00 per guest

Includes seasonal fresh fruit, blueberry muffin and your choice of breakfast sandwich and a cage-free hard-boiled egg or yogurt.

INCLUDES:

Mixed Fruit Cup  (1 cup | 35 cal)

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Mini Blueberry Muffin  (each | 170 cal)

CHOICE OF ONE BREAKFAST SANDWICH:

Ham and Gruyere on a Croissant (each | 240 cal)

BLT with Avocado on a Bagel (each | 310 cal)

CHOICE OF ONE:

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

# BREAKFAST: A LA CARTE



Upgrade your breakfast with la carte selections.

## BREAKFAST BAKERY

A variety of mini and regular baked goods sold by the dozen.

- Muffins \$27.50 per dozen
- Mini Danish \$27.50 per dozen
- Assorted Bagels \$27.50 per dozen
- Marble Breakfast Bread \$22.50 per dozen
- Lemon Poppy Breakfast Bread \$28.25 per dozen
- Blueberry Breakfast Bread \$28.25 per dozen

## YOGURT \$1.90 each

- Chobani Non-Fat Blueberry Greek Yogurt
- Chobani Non-Fat Vanilla Greek Yogurt
- Chobani Non-Fat Strawberry Greek Yogurt
- Strawberry Banana Non-Fat Lite Yogurt
- Blueberry Non-Fat Lite Yogurt
- Vanilla Non-Fat Lite Yogurt

- (1 each | 160-230 cal)
- (1 each | 130-170 cal)
- (1 each | 210-310 cal)
- (each | 250 cal)
- (each | 250 cal)
- (each | 250 cal)

- (1 each | 90 cal)
- (1 each | 80 cal)
- (1 each | 90 cal)
- (1 each | 90 cal)
- (1 each | 90 cal)
- (1 each | 90 cal)

## SEASONAL MINI GREEK YOGURT PARFAITS

10 guest minimum | \$4.35 each

- Banana, Nutella, & Granola  
Yogurt Parfait (1 mini parfait | 100 cal)
- Tropical Fruit & Granola  
Yogurt Parfait (1 mini parfait | 70 cal)
- Blueberry, Lemon & Granola  
Yogurt Parfait (1 mini parfait | 60 cal)

## OATMEAL BAR

10 guest minimum | \$4.95 per guest

Warm oatmeal served with a variety of toppings and milk.

### INCLUDES:

- Steel Cut Oatmeal (8 oz. | 170 cal)
- Brown Sugar (1 tbsp. | 45 cal)
- Cinnamon (1 tsp. | 5 cal)
- Walnut Pieces (1 tbsp. | 50 cal)
- Seedless Raisins (1 tbsp. | 25 cal)
- Fresh Blueberries (1 tbsp. | 5 cal)

### CHOICE OF TWO:

- 2% Milk (1 tbsp. | 10 cal)
- Whole Milk (1 tbsp. | 10 cal)
- Unsweetened Almond Milk (1 tbsp. | 0 cal)

## DONUT HOLES

\$12.75 per two dozen

- Glazed Donut Holes (6 donut holes | 280 cal)
- Cinnamon Sugar Donut Holes (6 donut holes | 290 cal)

## BREAKFAST BURRITOS

10 guest minimum | \$6.45 each

- Rajas & Chorizo Breakfast Burrito (each | 650 cal)
- Carnitas Verde Breakfast Burrito (each | 480 cal)
- Roasted Vegetable Breakfast Burrito (each | 400 cal)
- Cage-Free Egg, Cheese & Potato Breakfast Burrito (each | 470 cal)

## BAGELS & SCHMEARS

10 guest minimum | \$5.55 per guest

Select two bagel flavors along with your choice of chef-prepared schmears.

### CHOICE OF TWO BAGELS:

- Plain Bagel (each | 290 cal)
- Sesame Bagel (each | 300 cal)
- Cinnamon Raisin Bagel (each | 290 cal)

### INCLUDED:

- Cream Cheese (2 tbsp. | 70 cal)

### CHOICE OF TWO SPECIALTY SCHMEAR CHEESES:

- Everything Schmear (2 tbsp. | 70 cal)
- Lemon Dill Schmear (2 tbsp. | 50 cal)
- Honey Walnut Schmear (2 tbsp. | 80 cal)
- Blueberry Schmear (2 tbsp. | 60 cal)
- Smoked Salmon & Caper Schmear (2 tbsp. | 70 cal)
- Furikake Schmear (2 tbsp. | 60 cal)

## HOT BREAKFAST SANDWICHES

10 guest minimum | \$6.00 each

### CHOICE OF THREE:

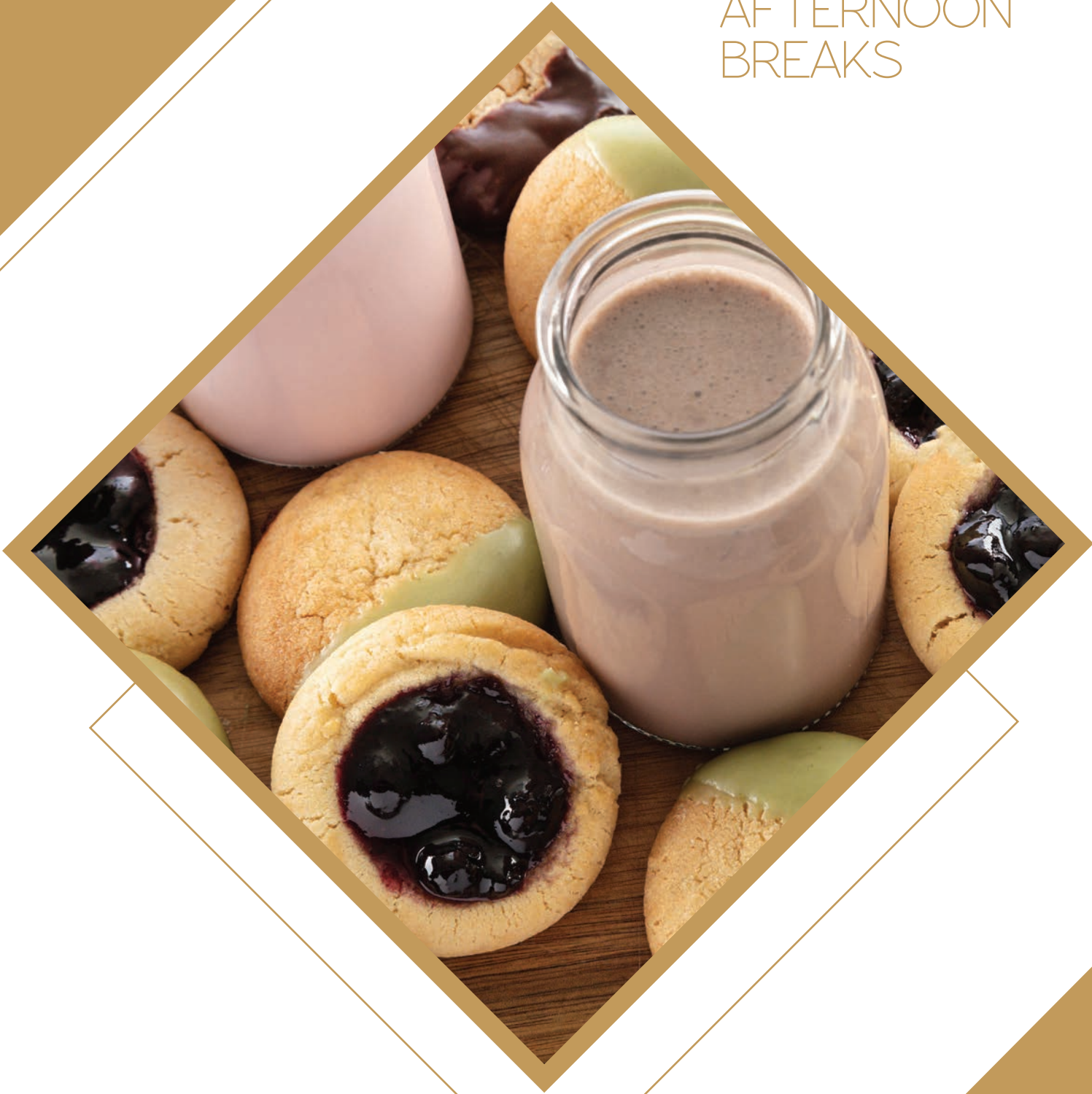
- Cage-Free Egg & Cheese Bagel (each | 200 cal)
- Bacon, Cage-Free Egg & Cheese Bagel (each | 240 cal)
- Ham, Cage-Free Egg & Cheese Bagel (each | 230 cal)
- Sausage, Cage-Free Egg & Cheese Bagel (each | 390 cal)
- Cage-Free Egg & Cheese Biscuit (each | 280 cal)
- Bacon, Cage-Free Egg & Cheese Biscuit (each | 310 cal)
- Ham, Cage-Free Egg & Cheese Biscuit (each | 310 cal)
- Sausage, Cage-Free Egg & Cheese Biscuit (each | 470 cal)

## EGG DISHES

10 guest minimum | \$5.00 per guest

- Shakshuka (1/2 cup | 110 cal)
  - Bacon and Cheddar Breakfast Strata (each | 480 cal)
  - Asparagus, Feta and Egg Breakfast Strata (each | 240 cal)
  - Cage-Free Hard-Boiled Eggs (each | 80 cal)
- \$14.60 per dozen





BREAKS:  
AFTERNOON  
BREAKS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

TEA TIME

15 guest minimum | \$12.00 per guest

Teatime includes a choice of finger sandwiches, candied pecans, truffled brownie bites, petit fours and refreshing Arnold Palmers.

INCLUDES:

Candied Cinnamon Pecans 	(2 oz.   160 cal)
Truffled Brownie Bites 	(2 each   110 cal)
Homemade Arnold Palmer	(8 fl oz.   130 cal)

FINGER SANDWICHES

SELECT UP TO TWO:

Prosciutto, mustard butter and arugula on sourdough	(3 each   160 cal)
Smoked salmon, lemon and dill cream cheese on black bread	(3 each   285 cal)
Curried chicken salad on raisin walnut bread	(3 each   420 cal)
Egg salad, caper mayonnaise and butter lettuce on rye	(3 each   420 cal)

DIPS AND CHIPS

10 guest minimum | \$8.75 per guest

Start with a crudité platter and add your choice of house-made chips and three dips.


INCLUDES:

Crudité Platter 	(3 oz.   20 cal)
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CHOICE OF THREE CHIPS:

House-made Tortilla Chips 	(12 chips   90 cal)
Sea Salt Dusted Deli Chips 	(2 oz.   90 cal)
BBQ Dusted Deli Chips 	(2 oz.   90 cal)
Ranch Dusted Deli Chips 	(2 oz.   100 cal)
Chipotle Dusted Deli Chips 	(2 oz.   90 cal)

CHOICE OF TWO DIPS


Onion Cheese Dip	(2 tbsp.   70 cal)
Roasted Red Pepper Hummus 	(2 tbsp.   60 cal)
Muhammara Dip (Contains Nuts)	(2 tbsp.   25 cal)
Jalapeno Popper Dip	(2 tbsp.   95 cal)
Garlic Herb Dip	(2 tbsp.   167 cal)

CHARLIE'S SNACK PACK






10 guest minimum | \$8.90 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.



CHOICE OF TWO:

Apple 	(each   90 cal)
Banana 	(each   140 cal)
Orange 	(each   70 cal)

CHOICE OF FOUR:

Rold Gold Tiny Twist Pretzels 	(1 oz.   110 cal)
Potato Chips 	(1.5 oz.   240 cal)
Cheeze-It Original 	(1.5 oz.   220 cal)
Sunburst Trail Mix 	(1.5 oz.   220 cal)
Grandma's Big Chocolate Chip Cookies 	(2.5 oz.   340 cal)

CHOICE OF TWO:

Assorted Chewy Granola Bars 	(1 bar   90 cal)
Oats & Honey Granola Bar 	(1 bar   90 cal)
Kashi Bar	(1 bar   130 cal)
Sweet and Salty Almond Bar	(1 bar   160 cal)
Bottled Water	(12 oz.   0 cal)

SANDWICH  
BUFFET  
OPTIONS



Sandwich buffets are ideal for informal lunch gatherings and are available for pick up or delivery & set up. Each option features a curated selection of the most popular sandwich items. All sandwich buffets can be served as Lunch Box meals upon request

- CHOICE OF ONE:

Chocolate Brownie

Homestyle cookie

Rice Krispies Bar

(each | 60 cal)

(1 cookies | 310-330 cal)

(each | 280 cal)

- CHOICE OF ONE:

Assorted canned beverages and bottled water

(each | 0-180 cal)

- UPGRADE TO A SIGNATURE SIDE:

Quinoa Cucumber Salad

Wild Rice, Quinoa & Lentil Salad

Chickpea Chaat Salad

\$2.20 per guest

\$2.20 per guest

\$2.20 per guest

(1/2 cup | 140 cal)

(1/2 cup | 240 cal)

(1/2 cup | 60 cal)
- ADD ON A SOUP:

Southwest Vegetarian Chili

Creamy Tomato Basil Bisque Soup

Chicken Noodle Soup

\$4.00 per guest

\$4.00 per guest

\$4.00 per guest

(8 fl oz. | 140 cal)

(8 fl oz. | 110 cal)

(8 fl oz. | 80 cal)

SIGNATURE SANDWICH BUFFET 10 guest minimum | \$14.25 per guest  
Includes choice of sandwiches or wraps, Garden Salad, Miss Vickie's Sea Salt Chips (1 bag | 140-220 cal), dessert (126-230) and beverage (0-250 cal).

SELECT UP TO THREE:  
Add a fourth option \$2.30 per person

CLASSIC TURKEY CLUB (each | 550 cal)  
Smoked turkey with Swiss cheese, bacon, lettuce, tomato and mayonnaise on sourdough bread

GRILLED CHICKEN CAESAR WRAP (each | 560 cal)  
Grilled chicken with romaine, parmesan, Caesar dressing and croutons in a hearty grain tortilla

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH (each | 520 cal)  
Smoked ham with brie cheese, Granny Smith apple, baby arugula & Dijonnaise on sourdough bread

SPICY ITALIAN CIABATTA (1 sandwich each | 600 cal)  
Sliced ham, salami, provolone and roasted red peppers on a ciabatta roll with garlic mayonnaise

MEDITERRANEAN BAGUETTE (each | 360 cal)  
Roasted eggplant rings with hummus and roasted red peppers on a baguette

BARTELS ROAST BEEF & WATERCRESS (each | 420 cal)  
Roast beef & cheddar cheese with horseradish, tomato and watercress on sourdough bread

CITRUS FLANK STEAK & CHIMICHURRI SANDWICH (each | 660 cal)  
Grilled lime marinated flank steak, red onion, lettuce, tomato with chimichurri sauce and mayonnaise on sourdough bread

TAGLIATELA TUSCAN CHICKEN (each | 600 cal)  
Grilled chicken breast, provolone, lettuce, tomato and pesto mayonnaise on focaccia bread

FALAFEL, TZATZIKI & HUMMUS WRAP (each | 530 cal)  
Falafels with hummus, roasted red peppers, greens and lemon vinaigrette in a flour tortilla

SZECHUAN SALMON WRAP (each | 430 cal)  
A whole wheat tortilla covered with Szechuan garlic butter filled with flaked salmon and Thai broccoli slaw

EGGPLANT CAPRESE (each | 600 cal)  
Breaded eggplant cutlets, fresh mozzarella, tomato, basil, roasted garlic aioli, balsamic glaze on a baguette

GERMAN CLUB VEGGIES (each | 365 cal)  
Hummus, shredded red cabbage, matchstick carrots, cucumbers and baby spinach on homestyle multi grain



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



## SALAD LUNCH BOX OPTIONS



### SIGNATURE SALAD LUNCH BOX 10 guest minimum | \$16.25 per guest

The Signature Salad Lunch Box includes choice of salad, dinner roll  (1 piece | 110 cal), an apple  (1 piece | 80 cal), dessert (126-230) and drink (0-250 cal). Includes condiments.

#### CHOICE OF THREE:

Add a fourth option \$2.30 per person

**CAESAR SALAD WITH GRILLED STEAK** (each | 710 cal)  
Romaine lettuce topped with grilled steak, homestyle croutons, shredded parmesan, served with Caesar dressing

**CAESAR SALAD WITH GRILLED SHRIMP** (each | 650 cal)  
Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

**GARDEN SALAD WITH GRILLED STEAK** (each | 240 cal)  
Romaine lettuce and spring mix topped with grilled steak, grape tomatoes, cucumbers and shredded carrots


**GARDEN SALAD WITH GRILLED SHRIMP** (each | 190 cal)  
Romaine lettuce and spring mix topped with grilled shrimp, grape tomatoes, cucumbers & shredded carrots


**BLT SALAD** (each | 290 cal)  
Iceberg lettuce topped with crispy bacon & grape tomatoes, served with green goddess dressing

**CAESAR SALAD** (each | 510 cal)  
Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing

**CAESAR SALAD WITH GRILLED CHICKEN** (each | 670 cal)  
Romaine lettuce topped with grilled chicken, homestyle croutons, shredded parmesan, served with Caesar dressing

**GREEK SALAD** (each | 100 cal)  
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers, shredded carrots and feta cheese

**MINDFUL QUINOA SALAD**  (each 190 cal)  
Quinoa with tomato, red pepper, hominy, cilantro and sherry vinaigrette over mixed greens

**CRISPY SPICED CHICKPEA SALAD**  (each | 390 cal)  
Romaine lettuce, cucumber, grape tomato, red onion, seasoned crispy chickpeas & tahini salad dressing








COLD BUFFETS




JR. EXECUTIVE BUFFET  
10 guest minimum | \$21.25 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, side salad, Sea Salt House made Chips , fruit tray, dessert, condiments and selection of cold beverages. Includes condiments.



INCLUDES:

- Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)  
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
- Sea Salt House made Chips (2 oz. | 90 cal)

CHOICE OF THREE:

- Classic Turkey Club Slider (each | 270 cal)
- Grilled Chicken Caesar Wrap  (each | 280 cal)
- Bacon, Lettuce & Tomato Slider (each | 250 cal)
- Smoked Ham, Brie & Apple Slider (each | 300 cal)
- Lemon Basil Roasted Vegetable Slider  (each | 290 cal)
- Huli Huli Chicken Slider (each | 320 cal)
- German Club Veggie  (each | 180 cal)





UPGRADE YOUR SANDWICH:

- \$2.00 per guest
- Flank, Cheddar & Chipotle Mayo Slider (each | 300 cal)
- Roast Beef, Gruyere & Arugula Slider (each | 230 cal)
- Lemon Chive Shrimp Salad Slider  (each | 190 cal)
- Prosciutto with Manchego Cheese Slider (each | 370 cal)
- Eggplant Caprese  (each | 300 cal)

CHOICE OF ONE SALAD:

- Classic Caesar Salad (1 cup | 180 cal)
- Garden Salad  (1 cup | 10 cal)
- Greek Salad  (1 cup | 20 cal)

CHOICE OF TWO DESSERTS:

- Rice Krispie Bar (each | 70 cal)
- Two Cookies  (2 cookies | 150-160 cal)
- Chocolate Brownie  (each | 60 cal)
- Blondie Bar  (each | 60 cal)
- Lemon Bar  (1 piece | 80 cal)

CHOICE OF TWO BEVERAGES:

- Brewed Iced Tea  (8 oz. | 0 cal)
- Sweet Tea  (8 oz. | 15 cal)
- Lemonade  (8 oz. | 15 cal)
- Orange Infused Water  (8 oz. | 0 cal)
- Cucumber Mint Infused Water  (8 oz. | 0 cal)


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HOT BUFFET

10 guest minimum

Design the perfect buffet with your choice of salad, entrée, side dishes, dessert, rolls and beverages. Includes condiments.

INCLUDES:



Assorted House Baked Dinner Rolls  
with Butter  (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:


POULTRY \$25.95 per guest

Rotisserie Style Chicken with Gravy (1 breast | 230 cal)  
Lemon & Thyme Seared Chicken Breast (1 breast | 260 cal)  
Grilled Jerk Chicken Breast (each | 170 cal)  
Sage Roasted Turkey Breast with Pan Gravy (4 oz. | 215 cal)

VEGETARIAN & VEGAN \$25.95 per guest

Roasted Root Vegetable Tagine  (1/2 cup | 90 cal)  
Crabless Crab Cake  (1 cake | 350)  
Lentil Shepards Pie (serving | 300 cal)  
Baked Zucchini with Apple Couscous (serving | 140 cal)

PORK \$25.95 per guest

Honey & Five Spice Pork Loin (4 oz. | 280 cal)  
Spring Herb & Dijon Pork Tenderloin  (4 oz. | 160 cal)  
Cuban Mojo Pork (4 oz. | 280 cal)

BEEF \$29.35 per guest

Simply Grilled Flank Steak (4 oz. | 240 cal)  
BBQ Beef Brisket (4 oz. | 240 cal)  
Braised Beef Short Ribs (4 oz. | 330 cal)  
Beef Meatloaf (4 oz. | 280 cal)  
Homestyle Meat Lasagna (each | 350 cal)












SEAFOOD \$29.35 per guest

Citrus & Herb Crusted Wild Salmon (1 fillet | 170 cal)  
Shrimp & Grits (1 entrée | 590 cal)  
Flounder Picatta (1 entrée | 250 cal)









CHOICE OF ONE SALAD:

Herbed Salad Greens  (1 cup | 10 cal)  
Classic Caesar Salad (1 cup | 180 cal)  
Garden Salad   (1 cup | 10 cal)  
Greek Salad   (1 cup | 20 cal)

CHOICE OF ONE SIDE:

Simply Steamed Brown Rice   (1/2 cup | 180 cal)  
Steamed Basmati Rice   (1/2 cup | 120 cal)  
Herbed Roasted Potato Wedges   (4 oz. | 100 cal)  
Simply Roasted Red Bliss Potatoes   (1/2 cup | 130 cal)  
Whipped Fresh Potatoes with Butter  (1/2 cup | 80 cal)  
Sweet Potato Hash with Shallots & Kale   (1/2 cup | 110 cal)




CHOICE OF ONE VEGETABLE:

Grilled Zucchini with Coriander   (4 oz. | 20 cal)  
Simply Sautéed Kale   (1/2 cup | 60 cal)  
Grilled Broccolini  (4 oz. | 110 cal)  
Charred Tri Color Baby Carrots   (1/2 cup | 70 cal)  
Grilled Fresh Asparagus   (5 spears | 20 cal)  
Braised Collard Greens   (1/2 cup | 90 cal)  
Charred Brussels Sprouts   (1/2 cup | 25 cal)  
Sautéed Green Beans  (4 oz. | 60 cal)

BUFFETS:  
HOT BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

CHOICE OF ONE DESSERT:

Seasonal Sliced Fresh Fruit Platter  (3 oz. | 35 cal)  
Chocolate Cream Pie  (1 slice | 300 cal)  
Double Chocolate Layer Cake (1 slice | 410 cal)  
Carrot Cake  (1 piece | 230 cal)  
Tiramisu Shot (each | 230 cal)  
Red Velvet Cupcakes (1 cupcake | 310 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea  (8 oz. | 0 cal)  
Sweet Tea   (8 oz. | 20 cal)  
Lemonade   (8 oz. | 70 cal)  
Orange Infused Water  (8 oz. | 0 cal)  
Cucumber Mint Infused Water  (8 oz. | 0 cal)



BUFFET ADD ONS

ADDITIONAL ENTREE (per guest attendance)

Poultry Entree \$4.75 per guest  
Vegetarian Entree \$4.75 per guest  
Pork Entree \$4.75 per guest  
Beef/Lamb Entree \$7.00 per guest  
Seafood Entree \$7.00 per guest



# BUFFETS: THEMED BUFFETS



Take a culinary journey around the world with Flavours' themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

## CHOICE OF TWO BEVERAGES:

Brewed Iced Tea	(8 oz.   0 cal)
Sweet Tea	(8 oz.   15 cal)
Lemonade	(8 oz.   15 cal)

Orange Infused Water	(8 oz.   0 cal)
Cucumber Mint Infused Water	(8 oz.   0 cal)

## SOUTHERN BBQ

15 guest minimum | \$22.00 per guest

Celebrate the south with BBQ, comforting sides, salad, entree, dessert and condiments.

Pulled BBQ Chicken	(3 oz.   140 cal)
Cattleman's BBQ Sauce	(2 tbsp.   50 cal)
Baked Beans	(1/2 cup   160 cal)
Carolina Slaw	(1/2 cup   30 cal)
Country-Style Potato Salad	(1/2 cup   190 cal)
Cornbread	(1 piece   200 cal)
Chocolate Brownie	(1 piece   60 cal)

## INDIAN

15 guest minimum | \$25.00 per guest

Traditional Indian buffet with sides, entrée, dessert and condiments.

Chicken Tikka Masala	(1 cup   390 cal)
Madras Cabbage and Peas	(1 cup   140 cal)
Dal Tarka	(1/2 cup   130 cal)
Pulao Rice	(1/2 cup   130 cal)
Vegetable Pakora	(1 pakora   50 cal)
Naan Dippers	(2 dippers   60 cal)
Cilantro Chutney	(1 tbsp.   35 cal)
Mango and Passion Fruit Fool Sweet Shot	(each   60 cal)

## TEX MEX

15 guest minimum | \$22.00 per guest

Tex Mex tacos with sides, dessert and condiments.

6" Pressed Flour Tortillas	(2 tortillas   180 cal)
6" White Corn Table Tortillas	(2 tortillas   110 cal)
Beef Taco Meat	(3 oz.   160 cal)
Cumin Grilled Chicken	(3 oz.   150 cal)
Spanish Rice	(1/4 cup   90 cal)
Tex Mex Veggies	(1/2 cup   80 cal)
Shredded Lettuce	(1/4 cup   0 cal)
Fresh White Onions	(1 tbsp.   15 cal)
Pico De Gallo	(2 tbsp.   5 cal)
Sour Cream	(2 tbsp.   60 cal)
Shredded Cheddar Cheese	(2 tbsp.   60 cal)
Western Style Guacamole	(2 tbsp.   50 cal)
Sliced Jalapeno Peppers	(2 tbsp.   0 cal)
Mexican Chocolate Chile Cookie	(2 cookies   220 cal)

## ASIAN

15 guest minimum | \$24.75 per guest

Selection of Asian sides, entrée, dessert, condiments and beverages.

Sweet & Sour Chicken	(8 oz.   470 cal)
Cantonese Stir-Fry with Snow Peas	(8 oz.   110 cal)
Jasmine Steamed Rice	(1/2 cup   100 cal)
Tangy Asian Slaw	(1/2 cup   250 cal)
Sesame Ginger Green Beans	(1/2 cup   70 cal)
Vegetable Egg Roll	(1 egg roll   180 cal)
Soy Sauce	(2 tbsp.   20 cal)
Sweet Thai Chili Sauce	(2 tbsp.   80 cal)
Chinese Hot Mustard	(2 tsp.   15 cal)
Mango Mint Mousse Sweet Shot	(each   220 cal)

## SOUTHERN ITALIAN

15 guest minimum | \$21.00 per guest

Buon appetito of Southern Italian sides, salads, entrée, dessert and condiments.

Orecchiette Puttanesca	(1 cup   200 cal)
Calabrian Chile Roasted Chicken	(4 oz.   170 cal)
Caponata	(3 oz.   60 cal)
Cannellini Beans w/Tomato & Rosemary	(1/2 cup   80 cal)
Fennel, Arugula & Ricotta Salad	(3 oz.   120 cal)
Herb Focaccia Bread	(1 piece   240 cal)
Tiramisu Sweet Shot	(each   240 cal)

PLATED  
MEALS



Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides, chef-selected sauces and beverages. Select the perfect soup or salad and dessert for your guests. Includes condiments.

INCLUDES

Assorted House Baked Dinner Rolls with Butter	(1 roll   150 cal)
Coffee & Hot Tea Service	(12 oz.   0-5 cal)

CHOICE OF

Brewed Iced Tea	(8 oz.   0 cal)
Sweet Tea	(8 oz.   15 cal)

CHOICE OF ONE SOUP OR SALAD:  
SOUP

Tuscan Chickpea & Tomato Stew	(6 oz.   70 cal)
Curry Cauliflower Soup	(6 oz.   45 cal)
New England Clam Chowder	(6 oz.   170 cal)
Old Fashioned Chicken Noodle Soup	(6 oz.   100 cal)
Chicken Posole	(6 oz.   130 cal)

SALAD SERVED WITH A CHOICE OF DRESSING

Traditional Caesar Salad	(1 salad   350 cal)
Traditional Garden Salad	(1 salad   25 cal)
Romaine Wedge Salad	(1 salad   270 cal)
Baby Kale Salad	(1 cup   70 cal)

CHOICE OF ONE DESSERT:

Iced Carrot Layer Cake	(1 slice   460 cal)
Double Chocolate Layer Cake	(1 slice   410 cal)
Fresh Fruit Tart	(1 slice   280 cal)
Toasted Angel Food Cake with Strawberries	(1 dessert cup   350 cal)



PLATED MEALS,  
continued



POULTRY

- CALABRIAN CHILE ROASTED CHICKEN** *\$27.80 per guest*  
Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette served with charred broccoli rabe and creamy polenta seasoned with garlic and parmesan

(1 entrée | 380 cal)
- HOISIN GLAZED CHICKEN** *\$27.80 per guest*  
Seared airline chicken breast coated with a spicy hoisin and soy sauce, ginger glaze

(1 entrée | 370 cal)
- LEBANESE AIRLINE CHICKEN BREAST** *\$27.80 per guest*  
Grilled airline chicken breast marinated with lemon, olive oil and garlic

(1 entrée | 270 cal)

PORK

- HONEY & FIVE SPICE PORK LOIN** *\$27.80 per guest*  
Roasted pork loin coated with honey, soy sauce, sesame oil, fresh garlic, ginger and five spice powder served with sesame shiitake bok choy and jasmine steamed rice

(1 entrée | 280 cal)
- APPLE CIDER GLAZED PORK TENDERLOIN** *\$27.80 per guest*  
Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes

(1 entrée | 220 cal)
- COFFEE CRUSTED PORK LOIN** *\$27.80 per guest*  
Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes. Served with choice of sauce.

(1 entrée | 290 cal)

BEEF

- LIME MARINATED FLANK STEAK** *\$29.35 per guest*  
Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro served with coconut jasmine rice and grilled corn succotash

(1 entrée | 250 cal)
- BRAISED BEEF SHORT RIBS** *\$33.75 per guest*  
Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and roasted sweet and spicy root vegetables

(1 entrée | 330 cal)
- TENDERLOIN AU POIVRE** *\$49.95 per guest*  
Peppercorn encrusted tenderloin of beef, olive puree, bearnaise sauce

(1 entrée | 330 cal)

SEAFOOD

- SIMPLY GRILLED SALMON** *\$33.75 per guest*  
Fresh salmon grilled with only extra virgin olive oil, kosher salt and black pepper served with sesame lemongrass jasmine rice and shitake bok choy

(1 entrée | 270 cal)
- GRILLED MAHI MAHI** *\$40.75 per guest*  
Grilled mahi mahi seasoned with kosher salt, black pepper and parsley topped with a Mango Relish

(1 entrée | 140 cal)
- SIMPLY PAN-SEARED FRESH SCALLOPS** *Market Price*  
Fresh scallops, extra virgin olive oil, kosher salt and black pepper served with sautéed spinach and creamy cauliflower puree

(1 entrée | 130 cal)

VEGETARIAN/VEGAN

- PENNE PASTA WITH ASPARAGUS & FONTINA** *\$29.85 per guest*  
Penne pasta with asparagus, fresh basil and oregano in a fontina cheese cream sauce

(1 entrée | 630 cal)
- BUTTERNUT SQUASH QUINOA CAKES WITH MORNAY** *\$27.75 per guest*  
Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour & sage served with mornay sauce and grilled fresh asparagus


(1 entree | 490 cal)
- GINGER MISO TOFU** *\$27.75 per guest*  
Tofu seared with ginger, miso, mirin, green onions and red chile served with sesame lemongrass jasmine rice and grilled broccolini.


(1 entrée | 310 cal)

# PLATTERS, DESSERTS & SNACKS

A perfect addition to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.


## PLATTERS

**FRESH FRUIT CATERING PLATTER**  (3 oz. | 35 cal)  
*10 guest minimum | \$4.95 per guest*  
A seasonal array of sweet melon, pineapple, oranges, grapes and berries

**CRUDITÉ PLATTER**  (3 oz. | 20-160 cal)  
*10 guest minimum | \$4.95 per guest*  
Seasonal vegetable crudité served with dip

**FRUIT & CHEESE PLATTER**   
(3 oz. fruit + 1 oz. cheese | 140-190 cal)  
*10 guest minimum | \$5.25 per guest*  
Platter heaped with cubed cheeses, cheddar, swiss and provolone, & an arrangement of fresh sliced melon, berries, and grapes. Served with crisp bread




**IMPORTED & DOMESTIC CHEESE PLATTER**  (3 oz. | 280 cal)  
*10 guest minimum | \$5.55 per guest*  
Wedges of imported & domestic cheeses with clusters of grapes and whole wheat crackers



**MEZZE**  (1 serving | 0-40 cal)  
*10 guest minimum | \$10.00 per guest*  
A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, roasted artichoke hearts, olives, feta cheese and pickled red onions. Served with pita bread

**CHEESE & CHARCUTERIE PLATTER** (1 serving | 5-180 cal)  
*10 guest minimum | \$14.25 per guest*  
Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini



## DESSERTS






**COOKIES** *\$2.60 per person*  
Oatmeal Raisin Cookie  (1 cookie | 150 cal)  
Butter Sugar Cookies  (1 cookie | 160 cal)  
Carnival Cookie  (1 cookie | 170 cal)  
Chocolate Chip Cookies  (1 cookie | 160 cal)  
Double Chocolate Chip Cookies  (1 cookie | 160 cal)  
Vegan Chocolate Chip Cookies  (each | 190 cal)  
Vegan Oatmeal Raisin Cookies  (each | 110 cal)



**PETITE BROWNIES AND BARS** *\$2.60 per person*  
Blondie Bar  (1 piece | 60 cal)  
Chocolate Brownie Bar  (1 piece | 60 cal)  
Rice Krispie Bar (1 piece | 70 cal)  
Lemon Bar  (1 piece | 80 cal)

**CUPCAKES** *\$20.60 per dozen*  
Yellow Cupcakes with Fudge Icing  (1 cupcake | 300 cal)  
Red Velvet Cupcakes  (1 cupcake | 310 cal)  
Chocolate Cupcake (1 cupcake | 300 cal)

## SNACKS

**GRANOLA BARS**  
Granola Bar  *\$2.00 each* (1 bar | 90 cal)  
Oats & Honey Granola Bar  *\$1.85 each* (1 bar | 90 cal)

**FRUIT** *10 guest minimum*  
Mixed Fruit Cup  *\$4.50 each* (each | 35 cal)  
Apples   *\$1.10 each* (each | 90 cal)  
Bananas  *\$1.10 each* (each | 140 cal)  
Orange  *\$1.10 each* (each | 70 cal)

**CHIPS & PRETZELS** *\$1.75 each*  
Assorted Bagged Chips  (1 bag | 190-230 cal)  
Rold Gold Tiny Twist Pretzels  (1 bag | 110 cal)  
Baked Potato Chips  (1 bag | 140 cal)  
Assorted Sunchips  (1 bag | 210 cal)





# HORS D'OEUVRES: A LA CARTE



A selection of hors d'oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate. **Pricing is based on a minimum of 2 dozen per selection.**

## HOT HORS D'OEUVRES

### POULTRY

<b>LEMONGRASS CHICKEN POTSTICKER</b> \$23.00 per dozen	(1 each   50 cal)
<b>COCONUT CHICKEN SATAY</b> \$25.00 per dozen	(each   30 cal)
<b>GREEK TURKEY MEATBALL</b> \$23.00 per dozen	(1 canape   50 cal)
<b>CHICKEN SKEWER WITH LEMON AIOLI</b> \$23.00 per dozen	(each   90 cal)

### PORK

<b>SPICY LAMB MEATBALL</b> \$25.00 per dozen	(each   70 cal)
<b>BACON, FIG &amp; SMOKED GOUDA TARTLET</b> \$23.00 per dozen	(each   60 cal)
<b>SERRANO HAM &amp; MANCHEGO CHEESE CROQUETTE</b> \$23.00 per dozen	(each   80 cal)
<b>BBQ PORK SLIDER</b> \$23.00 per dozen	(each   80 cal)








### SEAFOOD

<b>CRISPY COCONUT SHRIMP</b> \$27.85 per dozen	(each   80 cal)
<b>CRAB, ARTICHOKE &amp; SPINACH TARTLET</b> \$27.85 per dozen	(each   50 cal)



### BEEF

<b>CENTER CUT FILET OF BEEF CANAPE</b> \$30.55 per dozen	(1 canape   50 cal)
<b>CHEESEBURGER SLIDERS</b> \$29.00 per dozen	(each   190 cal)
<b>BURGER SLIDER</b> \$29.00 per dozen	(each   180 cal)
<b>CHURRASCO BEEF SATAY CANAPE, CHIMICHURRI SAUCE</b> \$29.55 per dozen	(each   50 cal)

### VEGETARIAN/VEGAN

<b>SICILIAN ARANCINI</b>  \$25.55 per dozen	(each   90 cal)
<b>VEGETABLE SAMOSAS</b>   \$25.55 per dozen	(1 samosa   130 cal)
<b>EDAMAME POTSTICKER</b>   \$25.00 per dozen	(1 potsticker   50 cal)
<b>FRIED RAVIOLI</b>  \$23.95 per dozen	(1 ravioli   90 cal)
<b>VEGETABLE SPRING ROLL, SPICY CHILI SAUCE</b>  \$25.00 per dozen	(each   60 cal)

## COLD HORS D'OEUVRES

<b>COOL SALMON CANAPES</b> \$26.65 per dozen	(1 canapé   60 cal)
<b>CURRIED CHICKEN &amp; GOLDEN RAISIN TARTLETS</b> \$25.00 per dozen	(1 phyllo cup   140 cal)
<b>CUCUMBER ROUNDS WITH FETA &amp; TOMATO</b>  \$24.75 per dozen	(1 piece   40 cal)
<b>CARAMELIZED ONION &amp; WHITE BEAN CROSTINI</b>  \$24.75 per dozen	(1 slice   120 cal)
<b>GOAT CHEESE DRIZZLED IN HONEY SERVED ON CRANBERRY WALNUT TOAST POINT</b> \$24.75 per dozen	(each   90 cal)
<b>SHRIMP COCKTAIL WITH CAJUN REMOULADE</b> \$27.50 per dozen	(shrimp + sauce   190 cal)
<b>GRILLED PROSCIUTTO WRAPPED ASPARAGUS</b> \$6.45 per person	(3 each   150 cal)

## ASSORTED COLD DIPS

15 guest minimum | \$7.00 per guest per selection

### CHOICE OF TWO:

Black Bean Hummus 	(2 tbsp   70 cal)
Curried Chickpea Hummus 	(2 tbsp   200 cal)
Rosemary Tomato Bean Dip 	(2 tbsp   190 cal)
White Bean Spread with Caramelized Onions 	(2 tbsp   60 cal)

### CHOICE OF ONE:

Fried Tortilla Chips 	(12 each   90 cal)
Pita Chips 	(2 oz.   150 cal)
Sea Salt Dusted Deli Chips 	(2 oz.   90 cal)

## ASSORTED HOT DIPS

15 guest minimum | \$7.00 per guest per selection

### CHOICE OF TWO:

Caramelized Onion Dip 	(2 tbsp   110 cal)
Creamy Mediterranean Dip 	(2 tbsp   30 cal)
Spinach Artichoke Dip 	(2 tbsp   50 cal)


### CHOICE OF ONE:

Fried Tortilla Chips 	(12 each   90 cal)
Pita Chips 	(2 oz.   150 cal)
Sea Salt Dusted Deli Chips 	(2 oz.   90 cal)


# BEVERAGES




**HOT BEVERAGES**  
Served with appropriate condiments.


Coffee and Hot Tea Service  (12 oz. | 0-5 cal)  
\$2.60 per person


Hot Cocoa Mix with Hot Water (1 pack | 80 cal)  
\$2.50 per person


Hot Apple Cider  (8 oz. | 120 cal)  
\$2.60 per person

**JUICE**

Orange Juice  (8 oz. | 15 cal)  
\$2.25 per person


Apple Juice  (8 oz. | 110 cal)  
\$2.25 per person


Cranberry Juice  (8 oz. | 25 cal)  
\$2.25 per person

Chilled Apple Cider  (8 oz. | 110 cal)  
\$2.25 per person


**PUNCH**


Orange Blossom Punch  (8 oz. | 170 cal)  
\$2.25 per person


White Sparkling Punch  (8 oz. | 100 cal)  
\$2.25 per person

Sangria Punch  (8 oz. | 120 cal)  
\$2.25 per person

**TEA & LEMONADE**

Brewed Iced Tea  (8 oz. | 0 cal)  
\$2.70 per person

Sweet Iced Tea  (8 oz. | 15 cal)  
\$2.70 per person

Country Time Lemonade  (8 oz. | 5 cal)  
\$2.70 per person

**WATER STATION**

Ice Water with Lemons, Limes & Oranges  (8 oz. | 0 cal)  
\$90.95 for 48 servings

Orange Infused Water  (8 oz. | 0 cal)  
\$90.95 for 48 servings

Cucumber Mint Infused Water  (8 oz. | 0 cal)  
\$90.95 for 48 servings

**INDIVIDUAL BEVERAGES**

Assorted Juice (each | 80-170 cal)  
\$2.25 each

Bottled Water (each | 0 cal)  
\$1.95 each

Sparkling Water (each | 0 cal)  
\$2.45 per person

Assorted Canned Soda, Regular and Diet (each | 5-160 cal)  
\$1.95 each



## PLANNING YOUR EVENT



Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. Use this information to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event. Our experienced event planning specialists are very consultative and are happy to answer your questions and assist you in planning every detail. We look forward to serving you!

### HOW TO CONTACT US

When you have a catered event in mind, please contact us as soon as possible. Even if you are not sure of all details such as exact date, location and number of guests, planning early ensures a smooth process.

**Event Spaces:** Please reserve your event space prior to scheduling catering. The EMS office/reservations portal reserves space on campus.

**Booking/Planning and Event :** Contact the catering office at least seven to ten business days (7-10) prior to the event date, you can reach us at 203-479-4854 or email us at [catering@newhaven.edu](mailto:catering@newhaven.edu). We can help you make all the necessary decisions and to determine which of our services best fit your needs.

**Contact:**

Phone Number: 203-479-4854

Email Address: [catering@newhaven.edu](mailto:catering@newhaven.edu)

**Seating, Facilities, Audio Visual:** Please reserve tables, chairs, trash receptacles and audio visual needed for your event.

**Tables and chairs:** Reserved through EMS website or contact the University of New Haven's Facility Department

**Audio Visual:** Reserved through EMS website

**Flavours Catering:** It's easy to get in touch with Flavours about your catering needs.

**Place an online order:** EMS is the most expeditious method to place routine catering orders. Confirmations are documented and provide you easy online access to track, budget and plan.  
[www.mycharger.newhaven.edu](http://www.mycharger.newhaven.edu)

**Send us an Email:** You may email us at [catering@newhaven.edu](mailto:catering@newhaven.edu).

**Give us a Call:** You may speak with an event planning specialist by calling 203-479-4854.

**Schedule a Consultation:** An event consultation is recommended for complex events or events with complex logistics. Contact our office to schedule a consultation or site visit.

### MENU PLANNING AND PRICING

Our menus feature offerings to meet a wide range of preferences and dietary needs including Sodexo's healthy, award-winning Mindful menus. Please advise the catering coordinator of all dietary restrictions that require accommodation.

**Note:** *Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary issues while maintaining seamless service.*

List pricing includes eco-friendly serviceware; a quote can be provided for alternate serviceware. Prices are subject to change based on meeting guest minimums and product availability. Prices reflect services available during normal business days in accordance with the university calendar. Please contact the catering office for pricing for events held on campus holidays and breaks.

We are proud of our stewardship in providing fresh sustainable offerings and purchasing seasonal regionally sourced ingredients whenever possible. Please discuss your menu preferences with our event specialists; a quote will be provided upon request for a chef-designed menu focusing on local, seasonal ingredients.

### CONFIRMATIONS, REVISIONS & CANCELLATIONS

**Confirmations:** A catering confirmation is provided upon placing an order. Please review the confirmation for accuracy including the date, times, menu selections, guest attendance and additional details.

**Revisions:** Please request an online revision or contact us immediately to update needed information. Final revisions are due 72 business hours prior to the event.

**Cancellations:** Cancellations are due a minimum of (3) three business days prior to the event. Cancellation of custom items may be billed should the expense be incurred.

**Weather Cancellations:** Please be in touch if a weather event may impact a planned event. If the University closes or delays due to inclement weather, all impacted catering events are automatically canceled. Weather impacted cancellation of custom items may be billed for expenses incurred.

### GUEST COUNTS & GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 72-business hours prior to the event. If no guarantee or final guest count is provided, your estimated attendance becomes your guarantee. Final billing is based on your guarantee or actual guest attendance, whichever is greater.

Last minute event needs are inevitable, and we make every effort to accommodate your requests. Menus and list pricing are based on minimum guest counts and meeting our planning deadlines. Your final event confirmation will include requested revisions and pricing may be updated to accommodate your needs.

### EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include University purchase order, department accounts, foundation accounts, Visa, Master Card, American Express, Discover, check and cash.

**If your group is not part of University of New Haven:**

A deposit of 50% is required two weeks prior to your scheduled event with the balance due two business days prior to the event

- Sales tax of 6.35% will be added to your bill.

**If you are a tax-exempt organization:**

You must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

DELIVERY FEES

Standard deliveries and pickups are made at your convenience. Please reserve spaces at least 30 minutes (before and after) guest arrival and departure for delivery and pick up and plan a minimum of 2 hours (before and after) for attended receptions and meals. Please arrange for building and room availability for deliveries and pickups to include access to special access locations. There is no delivery fee for catering services held on University grounds.

SERVICE STAFF

Catering staff will be provided for all served meals and added to the event order. One server per twenty guests is the standard for staffing for served meals. Additional servers are available for an additional fee. Continental breakfasts, breaks, buffets and receptions are priced for self-service; servers may be added for an additional fee. The addition of china and glassware may require the addition of service staff; a quote will be provided.

<b>The charge for each staff member for a one or two-hour function is:</b>	
Attendants/Waitstaff	\$35.00 per waitstaff (minimum 5 hours)
Station Chefs	\$40.00 per chef (minimum 5 hours)
Bartenders	\$35.00 per bartender (minimum 5 hours)
Expedited Orders	Expedited Orders often incur additional labor and overtime of our staff. This labor (if applicable) will be outlined within the event order.

CATERING EQUIPMENT

We offer a full range of catering equipment to provide a professional image while serving your event. A quote for rental equipment can be provided for any service items not available through our department. All event equipment must be picked up at the conclusion of your event. Replacement fees will be applied for any damaged or missing equipment upon event pick up.

PAPER GOODS

For all catering events white biodegradable plates and cutlery are included in the cost per person. If you’d like to upgrade to bamboo plates, there is an additional fee of \$3.40 person, please let your coordinator know at the time of booking which option you’d like.

LINENS

Our signature service includes complimentary linens for all food service tables. Complimentary house linens for guest seating tables accompany all plated breakfasts, lunches and dinners. Additional house linens can be rented; rental rates are provided. We are happy to accommodate your décor theme with two week’s notice; please indicate linen color preferences when booking your event. Specialty linens and fabric swatches can be provided from our catering sales specialists. Request a quote for an event linen plan to enhance the event space.

<b>House Linens:</b>	
85 x 85” Tablecloth	\$6.55 per linen for 2 days
52 x 114” Tablecloth	\$6.55 per linen for 2 days
120” round Tablecloth	\$13.05 per linen for 2 days
132” Round Tablecloth	\$13.05 per linen for 2 days
90 x 132” (fits 6’ banquet to floor)	\$12.20 per linen for 2 days
90 x 156” (fits 8’ banquet to floor)	\$15.20 per linen for 2 days
Napkin	\$0.80 per napkin for 2 days

**Specialty Linens:** Quoted upon request

BAR SERVICES

Bars are provided following university/college policies and state law.

All alcoholic beverages must be provided and served by Flavours ServeSafe and TIPS trained personnel and consumed in designated areas. Guest proof of age will be required. Flavours reserves the right to refuse service of alcoholic beverages to any person. Shots or pitchers of alcohol are not available for events hosted on campus.

Responsible hosting requires the addition of non-alcoholic beverages and food provided by Flavours catering for the duration of alcohol service. Bar service ceases 30 minutes prior to the end of the event.

Bar Service Packages are available within the catering menu.

GUEST ACCOMMODATION

Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restrictions are requested a minimum of one (1) week in advance. Questions about dietary accommodations should be directed to the catering coordinator, manager or chef in advance of the event.

Please advise of any guests requiring mobility accommodation for proper set up for safety and comfort.

FLOWERS AND DECOR

We are happy to recommend floral and décor services by our local vendor partnerships or provide you with a quote based on your décor preferences.

We look forward to collaborating with you to create a memorable event and welcome your guests.



# FLAVOURS

TASTE : SUCCESS

CHARGER CATERING

203-479-4854

[catering@newhaven.edu](mailto:catering@newhaven.edu)

[newhaven.sodexomyway.com](http://newhaven.sodexomyway.com)