



flavours

THOUGHTFULLY CATERED MOMENTS

University of New Haven



WELCOME!

We are get-together experts who bring you perfect moments and unforgettable events, knowing that excellence is in serving food people love and in paying careful attention to every detail.

This catering guide takes you through the planning process for your catered event. Our team 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 or email us at catering@newhaven.edu.

 = Mindful  = Vegetarian  = Vegan  = Plant-Based

We can also accommodate Gluten Free requests.



BREAKFAST

MORNING BUFFETS

THE BREAKFAST TABLE

10 guest minimum | \$17.50 per guest

Start with fresh fruit and scrambled eggs, then customize your breakfast with your choice of pastries, side, and protein. Includes coffee and tea service, butter, and jams. Additional egg dishes and sides are available to further customize your breakfast.

INCLUDES:

Fruit Tray

Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Cage Free Scrambled Eggs

180 calories per 1/2 cup serving

Butter

35 calories each

Jams and Jellies

30 calories each

Ketchup

40 calories per 2 Tbsp. serving

Coffee and Tea Service

50 calories per 12 fl. oz. serving

PROTEINS - CHOOSE 1:

Bacon

70 calories per 2 slices

Turkey Bacon

50 calories per 2 slices

Pork Sausage Link

100 calories each

Turkey Sausage Link

45 calories each

Vegetarian Breakfast Sausage Patty

60 calories per patty

POTATOES AND GRITS - CHOOSE 1:

Hash Browned Potatoes with Onion and Thyme

170 calories per 1/2 cup serving

Classic Grits

70 calories per 1/2 cup serving

Home Fried Potatoes with Caramelized Onions

90 calories per 1/2 cup serving

BAKERY OPTIONS - CHOOSE 2:

Mini Danish

140 calories each

Muffins

180 calories each

Mini Scones

180 calories each

Southern Style Biscuit

270 calories each

Mini Butter Croissant

80 calories each

POWER UP THE BREAKFAST TABLE:

Bacon

70 calories per 2 slices
\$2.30 per guest

Turkey Bacon

50 calories per 2 slices
\$2.30 per guest

Pork Sausage Link

100 calories each
\$2.30 per guest

Turkey Sausage Link

45 calories each
\$2.30 per guest

Bacon and Cheddar Strata

480 calories each
\$5.25 per guest

Breakfast Caprese Galette

420 calories each
\$5.25 per guest

Cage Free Egg Whites

100 calories per 1/2 cup serving
\$3.00 per guest

Just Egg (Vegan Eggs)

200 calories per 1/2 cup serving
\$3.00 per guest

Vegetarian Breakfast Sausage Patty

60 calories per patty
\$2.50 per guest

Potato Roesti

70 calories each
\$5.00 per guest

BREAKFAST BOARDS AND BARS



Breakfast boards and bars provide guests the ability to make their dish their way.

BAGEL BAR

10 guest minimum | \$12.00 per guest

Includes plain bagels plus your choice of two specialty bagels and two schmears. Served with sliced red onions, cucumber, cream cheese, lite cream cheese, butter, jams, and jellies. Complete with a fruit tray and coffee and tea service.

Fruit Tray

Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Plain Bagel

190 calories each

Sliced Red Onions

10 calories each

Cucumber Slices

0 calories per 2 each

Cream Cheese Cups

70 calories each

Lite Cream Cheese Cups

40 calories each

Butter

35 calories each

Jams and Jellies

30 calories each

Coffee and Tea Service

50 calories per 12 fl. oz. serving

SCHMEARS - CHOOSE 2:

Blueberry Schmeat

60 calories per 2 Tbsp. serving

Everything Schmeat

70 calories per 2 Tbsp. serving

Lemon Dill Schmeat

50 calories per 2 Tbsp. serving

Roasted Poblano

Schmeat

70 calories per 2 Tbsp. serving

Smoked Salmon & Caper

Schmeat

60 calories per 2 Tbsp. serving

Smashed Avocado

50 calories per 2 Tbsp. serving

BAGELS- CHOOSE 2:

Cinnamon Raisin Bagel

290 calories each

Everything Bagel

300 calories each

Onion Bagel

290 calories each

Sesame Bagel

300 calories each

Whole Wheat Bagel

280 calories each

Breakfast boards and bars provide guests the ability to make their dish their way.

WAFFLE BAR

15 guest minimum | \$15.25 per guest

Belgian waffle bar served with pure maple syrup and butter. Includes a fruit tray with coffee and tea service. Customize the waffle bar with additional toppings.

Fruit Tray

Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Belgian Waffle

180 calories each

Pure Maple Syrup

60 calories per 1 Tbsp. serving

Whipped Butter

70 calories per 1 Tbsp. serving

Coffee and Tea Service

50 calories per 12 fl. oz. serving

WAFFLE TOPPINGS - CHOOSE 3:

Blueberry and Blackberry Compote

10 calories per 1 Tbsp. serving

Cinnamon Apples

25 calories per 1 Tbsp. serving

Mixed Berries

0 calories per 1 Tbsp. serving

Chocolate Ganache

70 calories per 1 Tbsp. serving

Lemon Curd

35 calories per 1 Tbsp. serving

WAFFLE BAR - ADDITIONAL TOPPINGS:

Cinnamon Chipotle Brown Sugar Bacon

90 calories per 2 each
\$2.00 per guest

Salted Caramel Bananas Foster Topping

20 calories per 1 Tbsp. serving
\$1.00 per guest

Blueberry and Blackberry Compote

10 calories per 1 Tbsp. serving
\$1.00 per guest

Cinnamon Apples

25 calories per 1 Tbsp. serving
\$1.00 per guest

Mixed Berries

0 calories per 1 Tbsp. serving
\$1.00 per guest

Chocolate Ganache

70 calories per 1 Tbsp. serving
\$1.00 per guest

Lemon Curd

35 calories per 1 Tbsp. serving
\$1.00 per guest

BREAKFAST PROTEIN - ADDITIONS:

10 guest minimum

Bacon

70 calories per 2 slices
\$2.30 per guest

Turkey Bacon

50 calories per 2 slices
\$2.30 per guest

Pork Sausage Link

100 calories each
\$2.30 per guest

Turkey Sausage Link

45 calories each
\$2.30 per guest

Vegetarian Breakfast Sausage Patty

60 calories per patty
\$2.50 per guest

YOGURT BAR

20 guest minimum | \$14.25 per guest

A refreshing yogurt bar featuring plain yogurt and granola. Includes a fruit tray, with coffee and tea service. Customize the yogurt bar with additional toppings.

Fruit Tray

Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Nonfat Plain Greek Yogurt

70 calories per 1/2 cup serving

Vanilla Greek Yogurt

90 calories per 1/2 cup serving

Oats and Honey Granola

30 calories per 1 Tbsp. serving

Coffee and Tea Service

50 calories per 12 fl. oz. serving

ADD VEGAN YOGURT:

Plain Yogurt

120 calories per 1/2 cup serving
\$3.50 per guest

YOGURT TOPPINGS - CHOOSE 4:

Cinnamon Apples

25 calories per 1 Tbsp. serving

Mixed Berries

0 calories per 1 Tbsp. serving

Super Grain and Seed Mix

40 calories per 1 Tbsp. serving

Lemon Curd

35 calories per 1 Tbsp. serving

Chocolate Ganache

70 calories per 1 Tbsp. serving

Toasted Almonds

40 calories per 1 Tbsp. serving

BREAKFAST À LA CARTE



A variety of options to create your own combination of breakfast items for your event or add to any morning event.

Breakfast Sweets

Assorted baked breakfast sweets sold by the dozen.

Blueberry Muffin

170 calories each
\$27.50 per dozen

Double Chocolate Chip Muffin

170 calories each
\$27.50 per dozen

Oat Bran Muffin

160 calories each
\$27.50 per dozen

Mini Croissants

80 calories each
\$27.50 per dozen

Mini Chocolate Croissants

100 calories each
\$27.50 per dozen

Glazed Cinnamon Rolls

130 calories each
\$27.50 per dozen

Assorted Mini Danish

Calories vary
\$27.50 per dozen

Glazed Donut Holes

280 calories
\$13.25 per 2 dozen

Cinnamon Sugar Donut Holes

290 calories
\$13.25 per 2 dozen

Fruits

Fruit trays and individual fruit cups

Mixed Fruit Cup

Cantaloupe, honeydew, pineapple, and red grapes
35 calories each
\$4.50 per guest

Fruit Tray

Sliced cantaloupe, honeydew, pineapple, and blueberries
35 calories each
\$5.15 per guest

Yogurt by the Cup

\$1.95 each
Individual yogurt cups

Blueberry Greek Yogurt

110 calories each

Strawberry Greek Yogurt

110 calories each

Vanilla Greek Yogurt

110 calories each

Breakfast Sandwiches

10 guest minimum

Handheld breakfast sandwiches, burritos, and wraps

Bacon, Egg, and Cheese Croissant

620 calories each
\$6.25 per guest

Breakfast Caprese Galette

420 calories each
\$6.25 per guest

Carnitas Verde Breakfast Burrito

450 calories each
\$6.70 per guest

Everything Bagel-Spiced Breakfast Wrap

430 calories each
\$6.70 per guest

Smoked Salmon Bagel

420 calories each
\$6.70 per guest

Tofu and Mushroom Scramble Wrap

340 calories each
\$6.70 per guest

Bagels and Schmears

Bagels by the dozen. Includes butter, cream cheese, jams, and jellies. Add house-made specialty cream cheeses to your order
Sold by the tub.

Butter 🍃

35 calories each

Cream Cheese Cups 🍃

70 calories each

Jams and Jellies 🍃

30 calories each

BAGELS BY THE DOZEN:

\$24.00 per dozen

Cinnamon Raisin Bagel 🍃

290 calories

Everything Bagel 🍃

300 calories

Onion Bagel

290 calories

Plain Bagel 🍃

190 calories

Sesame Bagel 🍃

300 calories

Whole Wheat Bagel 🍃

280 calories

MORE SCHMEARS BY THE TUB:

\$5.00 per tub

Blueberry Schmeer 🍃

60 calories per 2 Tbsp. serving

Everything Schmeer 🍃

70 calories per 2 Tbsp. serving

Lemon Dill Schmeer 🍃

50 calories per 2 Tbsp. serving

Breakfast Proteins

Classic breakfast proteins

Bacon

70 calories per 2 slices

\$2.30 per guest

Turkey Bacon

50 calories per 2 slices

\$2.30 per guest

Pork Sausage Link

100 calories each

\$2.30 per guest

Turkey Sausage Link

45 calories each

\$2.30 per guest

Vegetarian Breakfast Sausage Patty 🍃 🍃

60 calories per patty

\$2.50 per guest

Breakfast Savory Sides

Enhance your breakfast event with any of these delicious breakfast egg dishes.

Bacon and Cheddar Breakfast Strata

480 calories each

\$5.25 per guest

Ham, Mushroom, and Swiss Breakfast Strata

350 calories each

\$5.25 per guest

Breakfast Caprese Galette

420 calories each

\$5.25 per guest

Hard Boiled Egg 🍃

70 calories each

\$1.50 per guest

Snack Bars

A variety of protein and granola bars

Assorted Snack Bars 🍃

Calories vary

\$15.00 per half dozen

Sweet and Savory Breakfast Cups

Yogurt parfaits, overnight oats, and chia seed puddings.

Banana, Nutella, and Granola Yogurt Parfait 🍃

110 calories each

\$4.50 per guest

Blueberry, Lemon, and Granola Yogurt Parfait 🍃

70 calories each

\$4.50 per guest

Cinnamon Roll Overnight Oats 🍃

270 calories each

\$4.50 per guest

Mango Chia Overnight Oats 🍃

210 calories each

4.50 per guest

Breakfast Savory Sides

10 guest minimum

Savory breakfast side dishes

Hash Browned Potatoes with Onion and Thyme 🍃

170 calories per 1/2 cup serving

\$2.30 per guest

Home Fried Potatoes with Caramelized Onions 🍃 🍃

90 calories per 1/2 cup serving

\$2.30 per guest

Potato Roesti 🍃

70 calories each

\$5.00 per guest

BOXED MEALS

THE LUNCH BOX



Available for pick up or delivery with set up, each package has a selection of a gourmet sandwich, wrap, or salad — paired with a side, and a sweet treat. Finished with a refreshing beverage, it's perfectly portioned and packaged into one easy-to-grab and go box. Packaging includes service ware, plates, and cutlery.

LUNCH SANDWICH BOX

10 guest minimum | \$14.75 per guest

Grab and go boxed lunches featuring sandwiches or wraps, Miss Vickie's Sea Salt Chips, and bottled water.

INCLUDES:

Assorted Miss Vickie's Chips 🍷

140 calories per bag

Bottled Water 🍷

0 calories

LUNCH BOX SANDWICHES – CHOOSE UP TO 3:

Grilled Chicken Caesar Wrap

Grilled chicken with romaine, parmesan, Caesar dressing, and croutons in a whole wheat tortilla
600 calories each

Grilled Chicken and Gruyere on Wheat

Grilled chicken with gruyere, baby arugula, tomato, and roasted pepper garlic aioli on wheat berry bread
590 calories each

Turkey Ciabatta Club

Smoked turkey with Swiss cheese, bacon, lettuce, tomato, and mayonnaise on a ciabatta roll
600 calories each

Bacon, Lettuce, and Tomato Sandwich

Bacon, lettuce, tomato, and mayonnaise on sourdough bread
470 calories each

Smoked Ham, Brie, and Apple on Sourdough

Smoked ham with brie cheese, granny smith apple, baby arugula, and dijonaise on sourdough
520 calories each

Flank, Cheddar, and Chipotle Ranch Sandwich

Grilled beef flank, cheddar cheese, lettuce, tomato, and chipotle ranch on wheat berry bread
640 calories each

Lemon Basil Roasted Vegetable Sandwich 🍷

Roasted zucchini, squash, peppers, and onions with provolone cheese, lemon basil aioli on wheat berry bread
530 calories each

Falafel, Tzatziki, and Hummus Wrap 🍷

Falafels with hummus, roasted red peppers, greens, and lemon vinaigrette in a flour tortilla
530 calories each

LUNCH BOX DESSERTS – CHOOSE 1:

Chocolate Chip Cookie 🍷

190 calories each cookie

Chocolate Brownie 🍷

160 calories each

Mixed Fruit Cup 🍷

Cantaloupe, honeydew melon, pineapple, and red grapes
35 calories each



**AFTERNOON
BREAKS**

A selection of themed snack experiences designed to re-energize guests and add a fun, flavorful pause to any event.

FIESTA BREAK

15 guest minimum | \$10.75 per guest

Take a break with this fun, vibrant mix of sweet, salty, and spicy snacks. Featuring tortilla chips served with avocado salsa verde and pico de gallo, Tajín-seasoned pineapple, and cinnamon-sugar dusted churros with a chipotle cinnamon chocolate sauce for dipping.

Tortilla Chips 🌱

90 calories per 12 each

Avocado Salsa Verde 🌱

20 calories per 2 Tbsp. serving

Pico de Gallo 🌱

5 calories per 2 Tbsp. serving

Tajín Pineapple 🌱 🌱

20 calories per 1/4 cup serving

Cinnamon and Sugar Dusted Churros 🌱

70 calories per 2 each

Chipotle Cinnamon Chocolate Sauce 🌱

120 calories per 2 Tbsp. serving

MORE FIESTA BREAK:

15 guest minimum

Peri Peri Chicken Thigh Skewer

170 calories each

\$5.00 per guest

Lentil Taco Salad with Chipotle Ranch 🌱

270 calories per 1 cup serving

\$4.00 per guest

CHIPS AND DIPS BREAK

15 guest minimum | \$8.00 per guest

A snacking spread with fresh vegetables, crunchy deli-style chips, with dill pickle queso, and caramelized onion dip. Finished with rich chocolate brownies.

Fresh Vegetable Crudité Platter 🌱

60 calories per 3 oz. serving

Sea Salt Dusted Deli Chips 🌱

100 calories per 2 oz. serving

Fried Corn Tortilla Chips 🌱

190 calories per 2 oz. serving

Dill Pickle Queso 🌱

60 calories per 1/4 cup serving

Caramelized Onion Dip

210 calories per 1/4 cup serving

Chocolate Brownie 🌱

50 calories each

MORE CHIPS AND DIPS:

15 guest minimum

BBQ Boneless Chicken Wings

200 calories per 4 each

\$4.00 per guest

Crispy Falafel Sliders 🌱 🌱

240 calories each

\$3.00 per guest

BUFFETS

GLOBAL

Explore bold flavors and culinary traditions with these international regional buffet menus.

SOUTHEAST ASIAN

15 guest minimum |
\$25.95 per guest

Featuring a mix of classic and modern dishes from the region, including chicken satay, tofu Pad Thai, and steamed jasmine rice with green papaya salad, and sesame garlic stir-fried vegetables. Finish up with Aam Ki Kheer, a creamy Indian mango rice pudding. This package also includes your choice of beverages.

Chicken Satay

320 calories per 3 each

Tofu Pad Thai

130 calories per 4 oz. serving

Steamed Jasmine Rice

100 calories per 1/2 cup serving

Green Papaya Salad

80 calories per 1/2 cup serving

Sesame Garlic Stir-Fried Vegetables

60 calories per 1/2 cup serving

Aam Ki Kheer Indian Mango Rice Pudding

190 calories each

SOUTHEAST ASIAN BUFFET- ADDITIONAL ENTREES:

15 guest minimum

Asian Beef Satay

130 calories per 3 each

\$5.00 per guest

Thai BBQ Salmon

230 calories each

\$8.00 per guest



MEDITERRANEAN

15 guest minimum |
\$27.75 per guest

Featuring Greek lemon chicken thighs, Lebanese moussaka, and a fresh fattoush salad alongside harissa-roasted carrots with garbanzo beans, garlic roasted green beans, and brown rice pilaf. Served with classic hummus with soft naan bread dippers, and the meal concludes with date pecan blondies. The package includes your choice of beverages.

Greek Lemon Grilled Chicken Thighs

200 calories per 4 oz. serving

Lebanese Moussaka

110 calories per 1/3 cup serving

Fattoush Salad

130 calories per 4 oz. serving

Harissa Carrots with Garbanzos

90 calories per 1/2 cup serving

Garlic Roasted Green Beans

70 calories per 1/2 cup serving

Brown Rice Pilaf

150 calories per 1/2 cup serving

Classic Hummus

35 calories per 1 Tbsp. serving

Naan Bread Dippers

30 calories each

Date Pecan Blondies

90 calories each

MEDITERRANEAN BUFFET - ADDITIONAL ENTREES:

15 guest minimum

Pork Souvlaki

350 calories each

\$5.00 per guest

Broiled Salmon with Dill Butter

270 calories each

\$8.00 per guest

ITALIAN

15 guest minimum |
\$27.75 per guest

Featuring orecchiette puttanesca and chicken Parmesan, paired with caponata and cannellini beans simmered with tomato and rosemary. Served with fresh fennel, arugula, and Parmesan salad and herb focaccia. The meal concludes with a tiramisu sweet shot. This package also includes your choice of beverages.

Orecchiette Puttanesca

220 calories per 1 cup serving

Chicken Parmesan

550 calories each

Caponata

70 calories per 3 oz. serving

Cannellini Beans with Tomato and Rosemary

80 calories per 1/2 cup serving

Fennel, Arugula, and Parmesan Salad

110 calories per 3 oz. serving

Herb Focaccia

240 calories each

Tiramisu Sweet Shot

250 calories each

Choose your beverages:

TEA AND LEMONADE
BY THE GUEST - CHOOSE 1:

Brewed Iced Tea

0 calories per 8 fl. oz. serving

Sweet Iced Tea

15 calories per 8 fl. oz. serving

Lemonade

70 calories per 8 fl. oz. serving

WATER STATION - CHOOSE 1:

Cucumber Mint Infused Water

0 calories per 8 fl. oz. serving

Lemon Infused Water

0 calories per 8 fl. oz. serving

Orange Infused Water

0 calories per 8 fl. oz. serving

BUFFETS

AMERICANA



This collection brings together a comforting blend of familiar classics and beloved regional specialties. This category highlights the flavors and traditions that guests know and love.

FARMERS MARKET

**15 guest minimum |
\$27.75 per guest**

Featuring grilled apple-cider marinated chicken breast, a hearty vegetarian stuffed portobello, and baby kale salad with fennel and red onion, and a grape-tomato medley. Served with warm rosemary cornbread muffins and finished with a light whipped yogurt-honey mousse tartlet topped with seasonal berries. Includes a selection of beverages.

**Grilled Apple Cider
Chicken Breast** 🍷
140 calories per 3 oz. serving

**Stuffed Portobello
Mushroom** 🍷
440 calories each

**Baby Kale, Red Onion, and
Fennel Salad** 🍷
40 calories per 1/2 cup serving

Grape Tomato Salad 🍷
150 calories per 1/2 cup serving

Rosemary Cornbread Muffin 🍷
310 calories each

Butter 🍷
35 calories each

**Whipped Yogurt Honey
Mousse Tartlet with Berries**
110 calories each

**FARMERS MARKET -
ADDITIONAL ENTREES:**
15 guest minimum

**Balsamic Grilled Salmon with
Lemon Dill Vinaigrette**
180 calories each
\$8.00 per guest

**Grill Flank Steak with
Arugula Pesto**
480 calories each
\$12.00 per guest

SUNDAY SUPPER

15 guest minimum | \$27.75 per guest

A cozy homestyle meal featuring rotisserie-style chicken, old-fashioned three-cheese macaroni, garlic-roasted green beans, and rosemary-garlic red bliss potatoes. Served with a fresh garden salad and cranberry cornbread muffins. Finish with a classic apple cobbler topped with a biscuit crust. Includes your choice of salad dressings, and optional add-on entrées. Includes a selection of beverages.

Rotisserie Style Chicken
460 calories per entree

**Old Fashioned Three Cheese
Macaroni** 🍷
590 calories per 1 cup serving

**Garlic Roasted Green
Beans** 🍷 🍷
70 calories per 1/2 cup serving

**Roasted Rosemary and Garlic
Red Bliss Potato Salad** 🍷 🍷
70 calories per 1/2 cup serving

Garden Salad 🍷
10 calories per 1 cup serving

**Traditional Cornbread
Muffin** 🍷
270 calories each

Butter 🍷
35 calories each

**Apple Cobbler with Biscuit
Topping** 🍷
130 calories per 1 slice

**GARDEN SALAD
DRESSINGS - CHOOSE 2:**

Balsamic Vinaigrette 🍷
100 calories per 2 Tbsp. serving

Blue Cheese Dressing 🍷
140 calories per 2 Tbsp. serving

Golden Italian Dressing 🍷
140 calories per 2 Tbsp. serving

Ranch Dressing 🍷
130 calories per 2 Tbsp. serving

**SUNDAY SUPPER -
ADDITIONAL ENTREES:**
15 guest minimum

**Baked Ziti with Italian
Sausage**
660 calories per entree
\$5.00 per guest

Beef and Mushroom Meatloaf
280 calories per slice
\$5.00 per guest

Chicken n' Biscuit
640 calories per slice
\$5.00 per guest



SOUTHERN BBQ

15 guest minimum | \$24.00 per guest

A classic Southern-style spread featuring pulled BBQ chicken with BBQ sauce, baked beans, Carolina slaw, and country-style potato salad. Served with warm Southern spoonbread and butter, and finished with a fudgy chocolate brownie. Includes a selection of beverages.

BBQ Pulled Chicken 🍗

130 calories per 3 oz. serving

BBQ Grilled Tofu 🍗🌱

130 calories per 4 oz. serving

BBQ Sauce 🍷

50 calories per 2 Tbsp. serving

Baked Beans

160 calories per 1/2 cup serving

Carolina Slaw 🍗🌱

30 calories per 1/2 cup serving

Country-Style Potato Salad 🍷

190 calories per 1/2 cup serving

Southern Spoonbread 🍷

140 calories per 1/2 cup serving

Butter 🍷

35 calories each

Brownie 🍷

160 calories each

SOUTHERN BBQ - ADDITIONAL ENTREES:

15 guest minimum

BBQ Pulled Pork

150 calories per 3 oz. serving

\$6.00 per guest

Smoked Beef Brisket

240 calories per 3 oz. serving

\$7.00 per guest

TEXMEX TACO BAR

15 guest minimum | \$22.85 per guest

A build-your-own taco experience featuring warm flour and corn tortillas, seasoned beef, grilled cumin chicken, and sizzling Tex-Mex vegetables. Served with Baja black beans, Mexican white rice, lettuce, pico de gallo, onions, jalapeños, shredded cheddar, sour cream, and guacamole. Finished with a chile-cinnamon chocolate chip cookie. Includes a selection of beverages.

Flour Tortillas 🍷

170 calories per 2 each

White Corn Tortillas 🍷

90 calories per 2 each

Taco Seasoned Ground Beef

160 calories per 3 oz. serving

Grilled Cumin Chicken 🍗

150 calories per 3 oz. serving

Tex Mex Vegetables 🍗🍷

80 calories per 1/4 cup serving

Baja Black Beans 🍗🍷

100 calories per 1/2 cup serving

Mexican White Rice 🍗🍷

180 calories per 1/2 cup serving

Shredded Lettuce 🍗🍷

0 calories per 1 oz. serving

White Onion 🍗🍷

10 calories per 2 Tbsp. serving

Pico De Gallo 🍷

0 calories per 1 Tbsp. serving

Sour Cream 🍷

60 calories per 2 Tbsp. serving

Shredded Cheddar Cheese 🍷

60 calories per 2 Tbsp. serving

Guacamole 🍷

50 calories per 2 Tbsp. serving

Sliced Jalapeño Peppers 🍗🍷

0 calories per 2 Tbsp. serving

Traditional Chocolate Chip Cookie 🍷

210 calories per 2 cookies

Choose your beverages:

TEA AND LEMONADE
BY THE GUEST - CHOOSE 1:

Brewed Iced Tea 🍃

0 calories per 8 fl. oz. serving

Sweet Iced Tea 🍷

15 calories per 8 fl. oz. serving

Lemonade 🍷

70 calories per 8 fl. oz. serving

WATER STATION - CHOOSE 1:

Cucumber Mint Infused Water 🍃

0 calories per 8 fl. oz. serving

Lemon Infused Water 🍃

0 calories per 8 fl. oz. serving

Orange Infused Water 🍃

0 calories per 8 fl. oz. serving



SIGNATURE SANDWICH BUFFET

10 guest minimum | \$17.95 per guest

Choice of sandwiches and a selection of sides, including salads, hearty grains, and classic picnic favorites. Finish the meal with a selection of indulgent or plant-forward desserts. Served alongside chips and assorted canned beverages and bottled water.

INCLUDES:

Assorted Miss Vickie's Chips

140 calories per bag

BUFFET SANDWICHES - CHOOSE 3:

Add a fourth option:
\$2.40 per person

Citrus Flank and Chimichurri Sandwich

Grilled lime marinated flank steak, grilled red onion, lettuce with chimichurri sauce, and mayonnaise on sourdough bread
660 calories each

Honey Butter Grilled Chicken Sandwich

Grilled chicken glazed with honey butter, topped with mild cheddar, crisp lettuce, tomato, and red onion on a brioche bun
690 calories each

Lemon Basil Roasted Vegetable Sandwich

Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread
530 calories each

Lemon Chicken Bánh Mi

Grilled lemon soy chicken, carrot, onion, cucumber, jalapeño, and herbs on artisan baguette with sriracha soy mayonnaise
430 calories each

BUFFET SIDES - CHOOSE 2:

Apple Cider Red Cabbage Slaw 🌱 🥬

30 calories per 1/2 cup serving

Classic Macaroni Salad 🌱 🥬

270 calories per 1/2 cup serving

Classic Caesar Salad

180 calories per 1 cup serving

Lemony Chickpea Salad 🌱 🥬

100 calories per 1/2 cup serving

BUFFET DESSERTS - CHOOSE 2:

Chocolate Brownie 🥬

50 calories each

Lemon Bar 🍋

80 calories each

Chocolate Chip Cookie 🥬

190 calories each cookie

Traditional Oatmeal Cookie 🥬

160 calories each cookie

SOUP DU JOUR - ADD TO YOUR ORDER:

10 guest minimum | \$3.00 per guest

Soup of the Day - Broth

Calories vary per 8 fl. oz. serving

Soup of the Day - Cream

Calories vary per 8 fl. oz. serving

Soup of the Day - Vegetarian

Calories vary per 8 fl. oz. serving

DESSERTS AND BUFFET ADD-ONS



SNACKS

Provides something for every taste and occasion with a collection of light meal options and anytime bites.

Fruits

10 guest minimum

An assortment of fruit options designed to complement any meeting, event, or menu package. Choose from arranged trays ideal for sharing, convenient whole-fruit selections, or individually portioned cups.

Fruit Tray

35 calories per 3 oz. serving
\$5.15 per guest

Seasonal Hand Fruit

80 calories each
\$1.10 per guest

Mixed Fruit Cup

35 calories each
\$4.50 per guest

Salty Snacks and Chips

Sold by the 1/2 dozen

Individually packaged chips, pretzels, and salty snacks

Assorted Prepackaged Snacks

100 calories per 2 oz. serving
\$6.00 per 1/2 dozen

Assorted Lay's Chips

Calories vary
\$12.00 per 1/2 dozen

Assorted Miss Vickie's Chips

140 calories per bag
\$14.50 per 1/2 dozen

Assorted Snack Bars

A variety of protein and granola bars

Assorted Snack Bars

Calories vary
\$15.00 per 1/2 dozen

DESSERTS

Featuring an assortment of sweet treats that will complement any occasion. With a mix of individually-sized options and shareable desserts, it is the perfect add-on or centerpiece to help create a memorable experience for your guests.

Cookies

A variety of cookie flavors.

Assorted Cookies

Calories vary
\$2.70 per guest

Rainbow Vanilla Sugar Cookie

160 calories each
\$2.70 per guest

Chocolate Chip Cookie

190 calories each
\$2.70 per guest

Oatmeal Raisin Cookie

160 calories each
\$2.70 per guest

Brownies and Bars

A selection of brownies and bars.

Brownie

50 calories per bar
\$2.70 per guest

Lemon Bar

80 calories per bar
\$2.70 per guest

Cupcakes

An assortment of handcrafted cupcakes in a variety of creative finishes and flavors.

Chocolate Cupcake with Chocolate Frosting

280 calories each
\$24.00 per 2 dozen

Vanilla Cupcake with Buttercream Frosting

280 calories each
\$24.00 per 2 dozen

Red Velvet Cupcake

320 calories each
\$24.00 per dozen

Cakes and Pies

Complement your meal with a delicious and beautiful whole cake or pie.

Ginger Berry Vanilla Cheesecake

370 calories per slice
\$60.00 each | Serves 12

Carrot Cake with Cream Cheese Icing

500 calories per slice
\$40.00 each | Serves 8

Dutch Apple Pie

590 calories per slice
\$24.00 each | Serves 8

Chocolate Cream Pie

300 calories per slice
\$24.00 each | Serves 8

Donut Bar

10 guest minimum |
\$4.75 per guest

A fun, interactive donut break featuring bite-size donut holes and your choice of four toppings — perfect for meetings, receptions, and afternoon pick-me-ups.

Plain Donut Holes

160 calories each (4)

Glazed Donut Holes

190 calories each (4)

Cinnamon Sugar Donut Holes

200 calories each (4)

DONUT TOPPINGS - CHOOSE 4:

Caramel Topping

70 calories per 1 Tbsp. serving

Chocolate Ganache

70 calories per 1 Tbsp. serving

Chocolate Sprinkles

50 calories per 1 Tbsp. serving

Rainbow Sprinkles

50 calories per 1 Tbsp. serving

Raspberry Puree

10 calories per 1 Tbsp. serving

Shredded Sweetened Coconut

25 calories per 1 Tbsp. serving

Whipped Topping

50 calories per 1/4 cup serving

Ice Cream Sundae Bar

Serves up to 45 guests | \$275.00 package

Build the perfect sundae with a variety of sweet and salty toppings, fruit, and sauces. Whipped topping, sprinkles, and other playful garnishes are the cherry on top.

Vanilla Ice Cream 🍦

260 calories per 1 cup serving

Caramel Topping 🍯

70 calories per 1 Tbsp. serving

Chocolate Syrup 🍫

45 calories per 1 Tbsp. serving

FRUIT TOPPINGS - CHOOSE 2:

Diced Pineapple 🍍 🍌

5 calories per 1 Tbsp. serving

Maraschino Cherries 🍒

10 calories each

Sweetened Sliced Strawberries 🍓

15 calories per 1 Tbsp. serving

TOPPINGS - CHOOSE 3:

Brownie Pieces 🍫

300 calories per 3 each

Oreo Cookie Pieces 🍪

30 calories per 1 Tbsp. serving

M and M's 🍭

20 calories per 1 Tbsp. serving

Mini Marshmallows

10 calories per 1 Tbsp. serving

Shredded Sweetened Coconut 🥥

25 calories per 1 Tbsp. serving

Snyder's Mini Twist Pretzels 🍪

15 calories per 1 Tbsp. serving

MORE TOPPINGS - CHOOSE 2:

Whipped Topping 🍦

50 calories per 1/4 cup serving

Chocolate Sprinkles 🍫

50 calories per 1 Tbsp. serving

Rainbow Sprinkles 🌈

50 calories per 1 Tbsp. serving

ICE CREAM - ADDITIONAL OPTIONS:

Chocolate Ice Cream 🍫

270 calories per 1 cup serving

\$40.00 per 3 gallon tub

Cookies and Cream Ice Cream 🍪

360 calories per 1 cup serving

\$40.00 per 3 gallon tub

Strawberry Ice Cream 🍓

240 calories per 1 cup serving

\$40.00 per 3 gallon tub

Acai Berry Sorbet 🍷

270 calories per 1 cup serving

\$110.00 per 3 gallon tub



PLATTERS AND BOARDS



PLATTERS

Platter and tray packages offer a balanced selection of menu items ideal for sharing at gatherings, parties, and casual celebrations.

PARTY PLATTERS

10 guest minimum

A fresh, crowd-pleasing assortment — from classic fruit and an elevated premium fruit tray to crisp vegetable crudités with ranch and a savory Italian antipasto of cured meats, cheeses, and marinated vegetables — ideal for meetings and receptions.

Fruit Tray 🍓

Sliced cantaloupe, honeydew melon, pineapple, and blueberries

35 calories per 3 oz. serving

\$5.15 per guest

Italian Antipasto Tray

Roasted red peppers, capicola, prosciutto, mozzarella, artichokes, banana peppers, and olives. Served with grissini.

120 calories per 3 oz. serving

\$12.00 per guest

Vegetable Crudité Tray with Ranch Dressing 🥗

Crunchy fresh vegetables served with ranch dip

60 calories per 3 oz. serving

\$5.15 per guest



BOARDS

Boards are thoughtfully prepared with high-quality ingredients in a contemporary and elegant presentation, these packages are perfect for sharing, grazing, and celebrating.

MEDITERRANEAN GRAZING BOARD

10 guest minimum | \$12.95 per guest

A vibrant Mediterranean-inspired assortment featuring warm naan dippers, crispy falafel, mixed olives, and a trio of classic dips and salads. With roasted red pepper hummus, smoky baba ghanoush, and fresh tabbouleh, this platter offers a flavorful balance of textures and tastes.

Naan Bread Dippers

30 calories each

Crispy Falafel

60 calories each

Mixed Olives

50 calories per 1 oz. serving

Roasted Red Pepper Hummus

35 calories per 1 Tbsp. serving

Baba Ghanoush

15 calories per 1 Tbsp. serving

Tabbouleh Salad

10 calories per 1 Tbsp. serving

MEDITERRANEAN GRAZING BOARD - ADDITIONS:

Vegetable Crudité Tray with Ranch Dressing

60 calories per 3 oz. serving

\$5.20 per guest

Spicy Lamb Meatball

140 calories per 2 each

\$5.00 per guest

Creamy Feta Spread

35 calories per 1 Tbsp. serving

\$2.00 per guest

ARTISANAL CHEESE BOARD

10 guest minimum | \$8.95 per guest

An assortment of premium cheeses with classic accompaniments for an elevated tasting experience. This board features creamy Brie, bold Gorgonzola crumbles, sharp white cheddar, and smoky Gouda, paired with cornichons, mixed olives, whole-grain mustard, and sweet fig spread. Served with grissini and crostini.

Brie Cheese 🍷

100 calories per 1 oz. serving

Gorgonzola Cheese Crumbles 🍷

100 calories per 1 oz. serving

Sharp White Cheddar Cheese 🍷

110 calories per 1 oz. serving

Smoked Gouda Cheese 🍷

90 calories per 1 oz. serving

Cornichon Pickles 🌱

0 calories per 1 oz. serving

Mixed Olives 🌱

50 calories per 1 oz. serving

Whole Grain Mustard 🍷

10 calories per 1/2 Tbsp. serving

Fig Spread 🍷

30 calories per 1/2 Tbsp. serving

Grissini 🍷

70 calories per breadstick

Garlic Crostini 🍷

160 calories per 2 slices

CHARCUTERIE BOARD

10 guest minimum | \$16.95 per guest

A curated selection of prosciutto, Sopressata salami, mixed olives, whole-grain mustard, fig spread, grissini, and garlic crostini, paired with an assortment of artisan cheeses.

Prosciutto Ham

70 calories per 1 oz. serving

Sopressata Salami

100 calories per 1 oz. serving

Mixed Olives 🌱

30 calories per 1 Tbsp. serving

Whole Grain Mustard 🍷

10 calories per 1/2 Tbsp. serving

Fig Spread 🍷

30 calories per 1/2 Tbsp. serving

Grissini 🍷

70 calories per breadstick

Garlic Crostini 🍷

160 calories per 2 slices

CHARCUTERIE BOARD - CHOOSE 3:

Fontina Cheese 🍷

100 calories

Gorgonzola Cheese Crumbles 🍷

100 calories per 1 oz. serving

Havarti Cheese 🍷

110 calories per 1 oz. serving

Manchego Cheese 🍷

120 calories per 1 oz. serving

Smoked Gouda Cheese 🍷

90 calories per 1 oz. serving

HORS D'OEUVRES



HOT AND COLD HORS D'OEUVRES

Create a personalized reception or event with an assortment of hot and cold hors d'oeuvres, each offered by the dozen for easy customization. These bite-sized selections allow you to mix and match a variety of crowd-pleasing options — perfect for any gathering.

Poultry

Chicken Pesto Salad Crostini

140 calories each

\$23.90 per dozen

Chicken Diablo Empanada

220 calories each

\$23.90 per dozen

Greek Turkey Meatball

50 calories each

\$23.90 per dozen

Grilled Jerk Chicken Skewer

50 calories each skewer

\$26.25 per dozen

Teriyaki Chicken Potsticker

45 calories each

\$23.90 per dozen

Thai Boneless Chicken Wings

80 calories each

\$26.25 per dozen

Pork

BBQ Pork Sliders

180 calories each

\$23.90 per dozen

Mini Cuban Sandwich

90 calories each

\$24.90 per dozen

Prosciutto Caprese Sliders

230 calories each

\$30.00 per dozen

Seafood

Gochujang Tempura Shrimp

60 calories each

\$28.55 per dozen

Hawaiian Salmon Tartlet

35 calories each

\$27.70 per dozen

Vegetarian

Crispy Falafel Sliders

240 calories each

\$26.95 per dozen

Edamame Potsticker

50 calories each

\$26.00 per dozen

Sicilian Arancini

110 calories each

\$26.55 per dozen

Spring Roll

30 calories per 1/2 roll

\$26.00 per dozen

Vegetable Samosa

130 calories each

\$26.55 per dozen

Beef and Lamb

BBQ Beef Meatballs

60 calories each

\$24.00 per dozen

Burger Slider

180 calories each

\$30.15 per dozen

Churrasco Beef Satay

50 calories each

\$30.75 per dozen

Korean BBQ Beef Skewers

70 calories each skewer

\$30.75 per dozen

CELEBRATIONS



Our Party Celebration Menu Package is designed to make every occasion effortless, festive, and unforgettable; featuring a carefully curated selection of crowd-pleasing choices.

WING PARTY

20 guest minimum | \$23.00 per guest

This package pairs wings — both classic and plant-forward — with fresh vegetables, house-made dips, crunchy tortilla chips, and fun snackable popcorn. Perfect for casual gatherings, game-day events, and any celebration that calls for easy, flavorful grazing.

Boneless BBQ Chicken Wings

200 calories per 4 each

Cauliflower Buffalo Wings

350 calories per 4 each

Blue Cheese Dressing

140 calories per 2 Tbsp. serving

Fresh Vegetable Crudit  Platter

60 calories per 3 oz. serving

Pico De Gallo

0 calories per 1 Tbsp. serving

Guacamole

50 calories per 2 Tbsp. serving

Tri-Color Corn Tortilla Chips

70 calories per 1/2 cup serving

WINGS PARTY ADD-ONS:

Burger Slider

180 calories each

\$3.00 per guest

Turkey Ranch Sub

490 calories each

\$6.00 per guest

WING PARTY DESSERTS - CHOOSE 2:

Chocolate Chip Cookie

190 calories each cookie

Vanilla Sugar Cookie

160 calories each cookie

Brownie

50 calories each

Strawberry Shortcake Sweet Shot

120 calorie each

CREATE YOUR OWN FULL SHEET CAKE

\$170.00 each

Select a full sheet cake flavor and then a frosting. If you require an inscription, please let us know in the special instructions. A full sheet cake serves 64 people.

FULL SHEET CAKE FLAVOR - CHOOSE 1:

Full Sheet - Devil's Food Cake

150 calories per slice

Full Sheet - Yellow Cake

130 calories per slice

Full Sheet - White Cake

130 calories per slice

ICING FLAVOR - CHOOSE 1:

Fudge

130 calories per 2 Tbsp. serving

Chocolate

120 calories per 2 Tbsp. serving

Buttercream

120 calories per 2 Tbsp. serving

CREATE YOUR OWN HALF SHEET CAKE

\$100.00 each

Select a half sheet cake flavor and then a frosting. If you require an inscription, please let us know in the special instructions. A half sheet cake serves 32 people.

HALF SHEET CAKE FLAVOR - CHOOSE 1:

Half Sheet - Devil's Food Cake

140 calories per slice

Half Sheet - Yellow Cake

130 calories per slice

Half Sheet - White Cake

130 calories per slice

ICING FLAVOR - CHOOSE 1:

Fudge

130 calories per 2 Tbsp. serving

Chocolate

120 calories per 2 Tbsp. serving

Buttercream

120 calories per 2 Tbsp. serving



BEVERAGES

Featuring hot beverages including brewed coffee, decaf, specialty cocoas, and seasonal ciders to chilled options with juices, lemonades, signature punches, and infused waters. Also includes convenient formats — water stations for easy self-service, individual bottled or canned beverages.

Hot Beverages by the Guest

Hot beverages are served by the guest and includes all essential accompaniments and condiments.

10 guest minimum

Coffee and Tea Service

50 calories per 12 fl. oz. serving
\$2.70 per guest

Hot Apple Cider

110 calories per 8 fl. oz. serving
\$2.70 per guest

Individual Beverages

Assorted bottled and canned beverages including water, energy drinks, soda, tea, and coffee.

10 guest minimum

Assorted Bottle Iced Teas

Calories vary
\$2.75 each

Assorted Canned Soft Drinks

Calories vary
\$2.00 each

Assorted Iced Bottled Coffee

Calories vary
\$3.00 each

Assorted Energy Drinks

Calories vary
\$3.00 each

Assorted Sports Drinks

Calories vary
\$3.50 each

Assorted Spring and Sparkling Water

0 calories
\$2.75 each

Bottled Water

0 calories
\$2.00 each

Bottled Juices / Water Stations

Service includes all essential accompaniments and condiments.

JUICE BY THE GUEST

10 oz. bottle

Orange Juice

20 calories per 10 fl. oz. serving

\$2.35 per guest

Apple Juice

120 calories per 10 fl. oz. serving

\$2.35 per guest

Cranberry Juice

25 calories per 10 fl. oz. serving

\$2.35 per guest

Chilled Apple Cider

100 calories per 10 fl. oz. serving

\$2.70 per guest

ICED TEA AND LEMONADE BY THE GUEST

Brewed Iced Tea

0 calories each

\$2.85 per guest

Sweet Iced Tea

15 calories each

\$2.85 per guest

Lemonade

70 calories each

\$2.85 per guest

Arnold Palmer

50 calories each

\$2.85 per guest

PUNCH BY THE GUEST

Orange Pineapple Ginger Spritz

90 calories per 8 fl. oz. serving

\$2.85 per guest

Berry Patch Punch

60 calories per 8 fl. oz. serving

\$2.85 per guest

Spiced Hibiscus Punch

70 calories per 8 fl. oz. serving

\$2.85 per guest

WATER STATIONS BY THE GALLON

16 servings per gallon

Ice Water

0 calories per 8 fl. oz. serving

\$74.90 per 3 gallons

Lemon Wedge

0 calories each

Lime Wedge

0 calories each

Orange Wedge

10 calories each

Cucumber Mint Infused Water

0 calories per 8 fl. oz. serving

\$90.95 per 3 gallons

Lemon Infused Water

0 calories per 8 fl. oz. serving

\$90.95 per 3 gallons

Orange Infused Water

0 calories per 8 fl. oz. serving

\$90.95 per 3 gallons

BAR SERVICES



Designed to elevate your event with seamless service and perfectly crafted drinks. From classic cocktails and curated wine selections, to premium spirits and non-alcoholic options.

ZERO PROOF MOCKTAILS

10 guest minimum

Complete your event with our signature specialty mocktail service.

Blood Orange Mango Spritz 🍹

Mango, coconut, and pineapple puree
blended with blood orange sparkling water
340 calories per 16 fl. oz. serving
\$7.00 per guest

Mandarin Spice Fizz 🍹

Mandarin, cardamom, and cinnamon citrus
beverage
90 calories per 10 fl. oz. serving
\$7.00 per guest

Sangria Punch 🍹

Cranberry orange lemonade with lime juice
and club soda
120 calories per 8 fl. oz. serving
\$7.00 per guest

Strawberry Orange Spritz 🍹

Vanilla strawberry infused lemonade
topped off with orange sparkling water
180 calories per 16 fl. oz. serving
\$7.00 per guest

Planning your event

Welcome to Flavours!

This document offers a brief overview of our catering procedures and policies. For complete additional information, please contact your catering team. Please be sure to reserve your event space before you order catering.

Contact Information

Flavours offers hospitality with heart. Our onsite team knows you, your space, and your needs. A consultation is recommended for large and/or complex events.

Phone: 203-479-4854

Email: catering@newhaven.edu

Menu Planning

We know that excellence comes from serving food people love and in taking care of every detail. Our thoughtfully catered moments include streamlined, flexible menus with multiple tiers of service. We blend classic techniques with modern culinary trends to craft unique and memorable dishes that delight the senses. Together, we'll find the perfect menu to suit the specific tastes, dietary needs, budget requirements and the theme of your gathering.

Our culinary staff is trained on food safety, including knowledge of ingredients and allergens. Please make your catering coordinator aware of all allergies and dietary restrictions at least one week in advance. Note that while every effort will be made to accommodate these needs, Flavours is not an allergen-free facility.

Pricing

Prices are based on guest minimums and product availability and are subject to change. All listed pricing reflects service during normal business hours. Events held on holidays or during break periods will reflect adjusted pricing on event orders. List pricing includes eco-friendly serviceware; alternatives will be quoted if desired. Menus and list pricing are based on minimum guest counts and planning deadlines. Your final event confirmation will include requested revisions, and pricing may be updated to accommodate your needs.

Confirmations, Revisions & Cancellations

Confirmations & Revisions: You will receive a confirmation notice when you place your order. Be sure to review it for accuracy, including the date, time, menu selections, guest attendance, and other details. Please request an online revision or notify the catering team immediately if any information is incorrect.

Cancellations: Cancellations must be made at least 72 business hours prior to the event. Contact us if weather may impact your event. If your organization closes or delays opening due to weather, all impacted catering events are automatically cancelled. You will be billed for custom items if the expense has already been incurred.

Guest Counts & Guarantees

Provide a guest attendance estimate when you book your event. The final guest count is due 72 business hours prior to the event. If no final guest count is provided, your estimated attendance becomes your final attendance guarantee, with billing based on this number or the actual guest attendance, whichever is greater. Last minute event needs are inevitable, and we will make every effort to accommodate them.

If any guests require mobility accommodation for safety and comfort, please notify us in advance of your event.

Event Payment

Payment must be received before your event. Accepted forms of payment include University/College purchase order, department accounts, foundation accounts, Visa, Master Card, American Express, Discover, check, and cash. An invoice will be sent to you after your event detailing all costs. Payment is net 30 days.

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

- A 50% deposit is required two weeks before the event, with the balance due two business days before the event.
- A 6.35% sales tax will be added to your bill.
- If you are a tax-exempt organization, submit a copy of your tax-exemption certificate two days prior to your scheduled event.

Delivery

Standard deliveries and pickups are made at your convenience. Please reserve spaces at least 30 minutes before and after guest arrival and departure for set up and clean up and plan for at least two hours for attended receptions and meals. Please arrange for building and room availability for deliveries and pickups to include entry to special access locations. While there is no fee to deliver to events held on the main campus, off-site deliveries will incur a delivery charge.

Service Staff

You can trust Flavours to deliver seamless and unforgettable service for your gathering. Staff will be provided for all served meals, with staffing levels and charges indicated on your event order. The standard for served meals is one server per twenty guests; additional servers are available for a fee. Continental breakfasts, breaks, buffets, and receptions are priced for self-service, but servers may be added for an additional fee. The addition of china and glassware may require service staff, and a quote will be provided.

Fees for Service Staff:

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. Rental equipment can be quoted and provided for service items not available through our department. All equipment must be picked up at the conclusion of your event. Replacement fees will be charged for damaged or missing equipment.

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.

China Serviceware

If you are interested in having China service for your event please reach out to our catering department for a quote.

Be aware that the addition of china and glassware may require additional service staff and a quote will be provided.

Linens

Our service includes house linens for all food service tables. Additional linens can be rented at the rates listed in the Additional Services section of our catering menu. Two weeks' notice is needed to accommodate linen color preferences.

Specialty linens and fabric swatches can be provided by our catering sales specialists.

HOUSE LINENS:

85 x 85" Tablecloth	\$6.80 per linen for 2 days
52 x 114" Tablecloth	\$6.80 per linen for 2 days
120" round Tablecloth	\$13.55 per linen for 2 days
132" round Tablecloth	\$13.55 per linen for 2 days
90 x 132" (fits 6' banquet to floor)	\$12.70 per linen for 2 days
90 x 156" (fits 8' banquet to floor)	\$15.80 per linen for 2 days
Napkin	\$0.85 per napkin for 2 days

Bar Services

Bars service can be offered in accordance with state law and your location's policies. Alcohol may only be provided and served by Flavours ServSafe and must be consumed in designated areas. Proof of age will be required of guests. Flavours reserves the right to refuse service to any person. Shots or pitchers of alcohol are not available for events hosted on-site.

Non-alcoholic beverages and food from Flavours must be provided for the duration of alcohol service. Bar service ceases 30 minutes prior to the end of the event.

Please refer to University of New Haven's alcohol policy.

Flowers & Décor

We will gladly recommend floral and décor services from local vendors or provide you with a quote based on your preferences.

