Due to current Yale University vaccination policies, the following event protocols apply for 2022-2023 events where catering will be served:

- Only Yale SOM-approved caterers are permitted to deliver, set-up, and/or serve catering within Evans Hall. See below for the approved list.

- You are welcome to order catering through vendors not on the Yale SOM-approved catering list, but the order must be delivered to the Evans Hall loading dock and picked up by the employer host. Food deliveries cannot come through the front entrance.

- The following conditions apply when alcoholic beverages are served:
  - Only beer & white wine can be served (no hard liquor or red wine)
  - Non-alcohol beverages and substantial food must be served
  - All alcohol must be served by a TIPS certified bartender

---

**External Catering**

- **At this time, ONLY the caterers listed below are permitted to deliver to specific locations, set-up, and/or serve in Evans Hall.**
- **Please ensure the contact name on the delivery order is the employer representative who will be on campus for your engagement.**

**Approved Drop-Off Catering Vendors:**
- Zoi’s- Deli | [https://zoisnewhaven.com/](https://zoisnewhaven.com/)
- Nica’s Market-Deli/Market | [https://www.nicasmarket.com/](https://www.nicasmarket.com/)
- Koffee Katering- Breakfast and Sandwiches | [https://www.koffeekatering.com/](https://www.koffeekatering.com/)
- Junzi Kitchen | [https://www.junzi.kitchen/](https://www.junzi.kitchen/)

**Approved Full-Service Reception Catering Vendors:**
- Bourassa Catering and Events | [https://bourassacatering.com/](https://bourassacatering.com/)
- Two Pour Guys | [https://www.twopourguys.com/](https://www.twopourguys.com/)
- Shaken and Stirred Catering | [https://www.shakenandstirredevents.com/](https://www.shakenandstirredevents.com/)
- Shoreline Café | [https://www.shoreline-cafe.com/catering](https://www.shoreline-cafe.com/catering)
- Forks and Fingers | [https://forksandfingersct.com/](https://forksandfingersct.com/)
- Marcia Selden Custom Catering | [https://marciaselden.com/](https://marciaselden.com/)
In-House Catering Options

- **SOM Hospitality** offers morning breakfast, coffee breaks and lunch packages as well as pre-paid lunch tickets for our onsite dining facility Charley’s Place. SOM Hospitality offers a seamless planning process where all orders and event logistics will be handled by our SOM Events team. Please email katie.roman@yale.edu for questions about SOM Hospitality or to start an order.

  *Service options include:*
  
  - **Morning Breakfast:** Standard offerings include pastries, fresh fruit, as well as freshly brewed coffee, tea and spa water. Additional items including granola and Greek yogurt can be added on.
  
  - **AM or PM Coffee break:** Featuring freshly brewed coffee, tea and spa water. Accompanied by fresh fruit and a light snack.
  
  - **Drop Off:** Boxed sandwich with sides and beverages, 15-75 ppl. Please note that with the Drop Off option, the food will be left at your location in individually packaged boxes.
  
  - **Catered Lunch:** Sandwich and salad platters with spa water and fresh fruit. Enhancement options include additional chicken and salmon protein for salads and/or an upgrade to the Charley’s Place Al Forno or Wok offering of the day.

- **Yale Catering**, a sister organization of SOM Hospitality, can offer catering services outside of standard business hours (after 5pm) and offers full-service reception catering and bar service. Please visit hospitality.yale.edu/catering to learn more.

Notes & Reminders

- **SOM Hospitality and Yale Catering**’s preferred timeline for initiating a catering order is 4 weeks prior to your event, or earlier. For catered programs, orders must be placed a minimum of 14 days in advance.

- For engagements requiring full-service reception catering: please ensure that you have communicated your event plans to your Employer Partnership Manager and/or som.recruiting@yale.edu to ensure that your engagement is booked in a space that best suits your needs.