



MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

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** Any dietary restrictions noted on your registration have been sent to the chef. Relevant options will be served at the buffet with ingredients noted.**



MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

May 1 – Pre-Conference Workshops

Breakfast

8:00-9:30 a.m. Breakfast Buffet (Chapel)

- ~ Seasonal Sliced Fresh Fruit, Berries & Bananas
- ~ Bakery Basket with Chocolate Croissants, Butter Croissants, Scratch Muffins, Cinnamon Rolls, & Beignets with Sweet Creamery Butter, Preserves, & Marmalades
- ~ Scrambled Eggs with Chives
- ~ Crispy Applewood-Smoked Bacon & Pork Sausage
- ~ Roasted New Potatoes
- ~ Orange & Grapefruit Juices
- ~ Stance Coffee (Regular & Decaf)
- ~ Hot Numi Teas

9:30-11:00 a.m. Continental Breakfast Buffet (Chapel)

- ~ Seasonal Sliced Fresh Fruit, Berries & Bananas
- ~ Bakery Basket with Chocolate Croissants, Butter Croissants, Scratch Muffins, Cinnamon Rolls, & Beignets with Sweet Creamery Butter, Preserves, & Marmalades
- ~ Assorted Chobani Yogurt
- ~ Hazelnut Granola
- ~ Orange & Grapefruit Juices
- ~ Stance Coffee (Regular & Decaf)
- ~ Hot Numi Teas

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MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

May 1 – Pre-Conference Workshops

Lunch

12:00-1:30 p.m. Mediterranean Buffet (Chapel)

- ~ Deconstructed Greek Salad with Romaine, Olive, Tomato, Onion, Feta, Cucumber, & Vinaigrette
- ~ Shrimp Tabbouleh with Tomato, Cucumber, Parsley, Lemon, Mint, Onion, & Garlic
- ~ White Bean Soup with Spinach, Parsley, Parmesan, & Casher Milk
- ~ Roasted Salmon with Fennel, Olives, Tomato, Chickpea, & Extra Virgin Olive Oil
- ~ Grilled Turmeric Chicken Thighs with Lemon, Ginger, Cumin, Smoked Paprika, Oregano, & Dill
- ~ 72-Hour Short Ribs with Za'atar Chili, Fingerlings, & Scallions
- ~ Saffron Rice with Currants (while almonds are traditionally included, due to allergies, we are excluding them from this dish altogether)
- ~ Baklava & Tiramisu
- ~ Iced Tea

Afternoon Snack Break

3:00-3:30 p.m. Dip Break (Chapel)

- ~ Pretzel Nuggets, House Chips, & Sidewinder Fries
- ~ Peppers, Celery, & Carrot Sticks
- ~ Onion Dip, Beer Cheese Dip, Dijon Mustard, & Chipotle Ranch

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May 1 – Opening Reception

5:00-8:30 p.m. Passed Hors D'Oeuvres (Harbour & The Lounge)

- ~ Mozzarella Satay with Olive, Tomato, Salami, & Pesto
- ~ Crostini Pinot Noir with Goat Cheese
- ~ Sweet Potato Pancake with Collard Greens & Prosciutto
- ~ Tostones with Refried Beans, Queso, Avocado, & Pico
- ~ Pepe's Pizza (a local specialty)

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MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

May 2 – Conference Day 1

Breakfast

8:00-9:30 a.m. Breakfast Buffet (Grand Ballroom)

- ~ Seasonal Sliced Fresh Fruit, Berries & Bananas
- ~ Bakery Basket with Chocolate Croissants, Butter Croissants, Scratch Muffins, Cinnamon Rolls, & Beignets with Sweet Creamery Butter, Preserves, & Marmalades
- ~ Scrambled Eggs with Chives
- ~ Crispy Applewood-Smoked Bacon & Pork Sausage
- ~ Roasted New Potatoes
- ~ Orange & Grapefruit Juices
- ~ Stance Coffee (Regular & Decaf)
- ~ Hot Numi Teas

9:30-11:00 a.m. Bagel Buffet (Pre-Assembly)

- ~ Plain, Everything, Sesame Seed, Cinnamon & Raisin Bagels
- ~ Whipped butter, Plain Cream Cheese, & Jam
- ~ Whole Fresh Fruits
- ~ Assorted Yogurts

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MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

May 2 – Conference Day 1

Lunch

12:30-2:00 p.m. Garden Grill Out Buffet (Grand Ballroom)

- ~ Minestrone Soup
- ~ Deconstructed Garden Greens Salad with Romaine, Iceberg, Tomatoes, Carrots, Cucumbers, Red Onions, Sunflower Seeds, Parmesan, Croutons, Balsamic Vinaigrette, & Caesar Dressing
- ~ Grilled Atlantic Salmon, Chicken Thighs, Steak
- ~ Tomato, Garlic, Basil, & Mozzarella Flatbreads
- ~ Little Salt Potatoes with Whipped Butter & Sour Cream
- ~ Berry Tarts (Gluten-Free), Lemon Strip, & Seasonal Berries
- ~ Iced Tea

Afternoon Snack Break

3:00-3:30 p.m. (Pre-Assembly)

- ~ Chocolate Chip Cookies
- ~ Oatmeal Raisin Cookies
- ~ Brownies

Reception

5:00-6:00 p.m. Passed Hors D'Oeuvres (Pre-Assembly & Grand Ballroom)

- ~ Vegetarian Samosa with Chef's Choice Sauce
- ~ Buffalo Chicken Empanada with Screaming Blue Cheese
- ~ Shrimp Cocktail with Cocktail Sauce & Lemon

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MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

May 3 – Conference Day 2

Breakfast

7:30-9:00 a.m. Breakfast Buffet (Grand Ballroom)

- ~ Seasonal Sliced Fresh Fruit, Berries & Bananas
- ~ Bakery Basket with Chocolate Croissants, Butter Croissants, Scratch Muffins, Cinnamon Rolls, & Beignets with Sweet Creamery Butter, Preserves, & Marmalades
- ~ Scrambled Eggs with Chives
- ~ Crispy Applewood-Smoked Bacon & Pork Sausage
- ~ Roasted New Potatoes
- ~ Orange & Grapefruit Juices
- ~ Stance Coffee (Regular & Decaf)
- ~ Hot Numi Teas

9:30-11:00 a.m. Bagel Buffet (Pre-Assembly)

- ~ Plain, Everything, Sesame Seed, Cinnamon & Raisin Bagels
- ~ Whipped butter, Plain Cream Cheese, & Jam
- ~ Whole Fresh Fruits
- ~ Assorted Yogurts

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MAY 1-3, 2024 | OMNI NEW HAVEN AT YALE

May 3 – Conference Day 2

Lunch

12:30-2:00 p.m. Wooster Square Buffet (Grand Ballroom)

- ~ Deconstructed Caesar Salad with Parmesan, Herb Croutons, Lemon & Caesar Dressing
- ~ Antipasto with Genoa Salami, Roasted Peppers, Cured Olives, Pepperoncini, Artichokes, & Basil
- ~ Grilled Pesto Chicken with Roasted Red Peppers, Ripe Olives, & Fontina Cheese
- ~ Grilled Steak with Garlic Capers, Tomatoes, & Rosemary & Espagnole Sauce
- ~ Tuscan Tortellini with Tri-Color Tortellini, Baby Spinach, Artichokes, Basil, Tomato, Cream, & Asiago
- ~ Green Beans with Tomato, Red Onions, Garlic, & Parmesan
- ~ Provolone & Marinara Stuffed Breadsticks
- ~ Opera Cake (Gluten Free)
- ~ Ricotta Cheesecake
- ~ Iced Tea

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