Additional Information

RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY
Restaurant Associates operates Café 701, Prospect House & Palmer House and can cater events at many venues on campus.

Restaurant Associates is one of the nation’s leading food service, restaurant and catering companies and is committed to serving the Princeton University community with the highest quality of food and service.

ORDERING, DELIVERY & MENU SELECTIONS
Catering orders, including menu selections & final guest count, must be submitted at least 48 hours in advance of delivery. Orders placed within 48 hours are subject to chef approval and may incur limitations to menu selections.

Delivery is available Monday through Friday from 8:00 a.m. to 4:00 p.m. Early or late deliveries and weekend events may incur a minimum food & beverage and/or delivery charges based on the details.

Please advise your catering representative of any dietary needs. Kosher meals may be provided upon request from Monday through Friday during the academic year. Special orders require 48 hours notice and will incur a charge based on the applicable meal period and specific needs.

PRICING & FEES
All orders must meet a $35 minimum on food & beverage.

Menu pricing includes standard disposable plates, cups, cutlery & condiments. Additional charges apply to china, glassware, flatware, linen and specific equipment needs.

Menu pricing does not include applicable staffing fees and administrative fees.

CANCELLATIONS
Catering orders may be cancelled by calling 609.258.8770 and speaking with a catering representative or by emailing LindaC@princeton.edu and receiving a confirmation of cancellation by a catering representative. Events may not be cancelled via voicemail.

Cancellations made more that 48 hours prior to the delivery time will not incur a penalty. All orders cancelled within 48 hours of the delivery time will be charged in full.
## Breakfast

### Seasonal Continental Breakfast 1 | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
- Breakfast Basket: Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter
- Sliced Fresh Fruit Platter

### Seasonal Continental Breakfast 2 | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
- Apple Cinnamon Yogurt Loaf & Cranberry Almond Scones
- Greek Vanilla Yogurt, Granola
- Sliced Fresh Fruit Platter

### Toast | $11.75 per guest | 10 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
- Mashed Avocado & Bacon Brioche Toast
- Smoked Salmon & Dill Caper Cream Cheese Pumpernickel Toast
- Apricot Compote, Cream Cheese Raisin Nut Bread Toast
- Almond Butter & Banana Seven Grain Toast, Chocolate Drizzle
- Greek Vanilla Yogurt
- Sliced Fresh Fruit Platter

### Breakfast Tea Sandwiches | $12.00 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
- Egg Salad, Watercress, Brioche
- Smoked Salmon, Cucumber, Dill Cream Cheese
- Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese
- Sliced Fresh Fruit Platter

### Smoked Salmon Platter | $12.00 per guest | 10 guest minimum
- Lightly Smoked Salmon
- Assorted Bagels
- Plain Cream Cheese & Herb Cream Cheese
- Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon

### “Better for You” Breakfast | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea
- Artisan Whole Grain Bread, Peanut Butter
- Egg White, Spinach & Mushroom Frittata
- Wheatberry Breakfast Salad, Chopped Kale, Roasted Apples, Almonds
- Greek Vanilla Yogurt
- Sliced Fresh Fruit Platter

### Greek Yogurt Jar | $6.50 per guest
- PB&J Swirled Grape Jelly Yogurt, Whipped Peanut Butter, Grapes, Roasted Peanuts
- Orange Chocolate Crunch Orange Yogurt, Toasted Hazelnut, Dark Chocolate, Orange, Mint, Honey
- Key Lime Crumble Key Lime Yogurt, Graham Crackers, White Chocolate Shavings
Breakfast

**Hot Breakfast Buffet 1** | $11.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
• Fresh Scrambled Eggs  
• Applewood Smoked Bacon  
• Assorted Mini Bagels with Cream Cheese, Butter & Preserves

**Hot Breakfast Buffet 2** | $17.75 per guest | 25 guest minimum  
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
• Fresh Scrambled Eggs  
• White Cheddar, Vegetable Egg White Scramble  
• Challah French Toast, Maple Syrup  
• Applewood Smoked Bacon, Turkey Sausage Links, O'Brien Potatoes  
• Greek Vanilla Yogurt  
• Sliced Fresh Fruit Platter

**Seasonal Hot Breakfast Buffet** | $18.75 per guest | 25 guest minimum  
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
• Spinach, Butternut Squash, Goat Cheese Frittata  
• Wild Mushroom, Kale, Egg White Scramble  
• Caramel Apple Challah French Toast, Maple Syrup  
• Pumpkin Loaf, Cranberry Almond Scones  
• Applewood Smoked Bacon, Turkey Sausage Links  
• Greek Vanilla Yogurt  
• Sliced Fresh Fruit Platter

**European Style Breakfast** | $14.00 per guest | 15 guest minimum  
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
• Sliced Black Forest Ham, Gruyere & Cheddar Cheese Platter  
• Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches  
• Hard Boiled Eggs  
• Greek Vanilla Yogurt, Granola, Fresh Berries  
• Mini Butter Croissants, Assorted Jams  
• Sliced Fresh Fruit Platter

**A La Carte**  
• **Breakfast Basket:** Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter | $4.75 per guest  
• Sliced Fresh Fruit Platter | $3.85 per guest  
• Bagged Trail Mix | $1.80 per guest  
• Mini Fruit & Yogurt Parfaits | $3.50 per guest  
• French Toast & Fresh Strawberry Kabobs | $3.50 per guest  
• Assorted Granola & Kind Bars | $2.25 per guest  
• Seasonal House-made Breakfast Breads | $3.50 per guest  
• Small World Regular & Decaffeinated Coffee Hot Tea | $3.50 per guest  
• Freshly Brewed Iced Tea or Lemonade | $2.00 per guest  
• Cranberry & Orange Juice | $2.00 per guest  
• Bottled Water | $2.00 per guest  
• Dasani Flavored Sparkling Water | $1.65 per guest
Seasonal Sandwich Buffet 1 | $9.50 per guest
Includes: Chips, Pickles, Cookies, Sparkling Water
- Chef’s Selection 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 2 | $14.25 per guest
Includes: Chips, Pickles, Cookies, Sparkling Water
- Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Selection of 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 3 | $16.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Sliced Fresh Fruit Platter
- Selection of 3 Seasonal Sandwiches

Boxed Lunch | $11.50 per guest
Includes: Chips, Whole Fruit, Cookie, Sparkling Water
- Selection of 3 Seasonal Sandwiches

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection or Lettuce Wraps for no additional charge

Seasonal Sandwiches

- Fresh House Roasted Turkey Breast  Cranberry Sauce, Grilled Green Apples, Cheddar Cheese, Caramelized Onion Aioli, Seven Grain Bread
- Fresh House Roasted Turkey Breast  Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche Roll
- Hickory Smoked Turkey Breast  BBQ Glaze, Cole Slaw, Crispy Onions, Muenster Cheese, Charred Jalapeno Mayonnaise, Garlic Texas Toast
- Chicken Salad Croissant  Beefsteak Tomatoes, Green Leaf Lettuce
- Crispy Buffalo Chicken Wrapper  Green Leaf Lettuce, Beefsteak Tomatoes, Blue Cheese Dressing
- Grilled Chicken Breast  Applewood Smoked Bacon, Beefsteak Tomatoes, Green Leaf Lettuce, Roasted Garlic Aioli, Ancient Grain Roll
- Parmesan Breaded Chicken Breast  Tomato Jam, Fresh Mozzarella, Baby Arugula, Basil Pesto Aioli, Toasted Garlic Roll
- Mojo Roasted Pork Loin  Avocado, Pickled Tomatoes, Black Bean Puree, Mozzarella Cheese, Brioche Roll
- Honey Roasted Ham  Swiss cheese, Roma Tomato, Watercress, Dijonaise, Seven Grain Roll
- Italian Hero  Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Giardiniera Vegetables, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
- Soppressata Fresh Mozzarella  Cured Olive Tapenade, Roasted Red Peppers, Baby Arugula, Basil Pesto Aioli, Ciabatta
- Italian Roast Beef  Sautéed Sweet Peppers and Onions, Fontina Cheese, Baby Arugula, Basil Pesto, Ciabatta Roll
- House Roasted Pastrami  Swiss Cheese, Cole Slaw, Spicy Deli Mustard, Caraway Seeded Rye Bread
- Slow Roasted Roast Beef  Applewood Smoked Cheddar Cheese, Roma Tomato, Green Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll
- Eggplant Milanese  Sheep’s Milk Ricotta Cheese, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise, Ancient Grain Roll
- Rosemary Balsamic Grilled Portabella Mushroom  Goat Cheese, Roasted Red Peppers, Baby Spinach, Roasted Garlic Aioli, Seven Grain Bread
- Grilled Vegetable Burger  Avocado, Grilled Tomato, Monterey Jack Cheese, Leaf Lettuce, Crispy Onions, Chipotle Mayonnaise, Seven Grain Bread
- Caprese  Fresh Mozzarella, Tomatoes, Baby Arugula, Basil Pesto, Grilled Country Bread
- Tuna Salad  Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll
Lunch Specialty Buffets

**Piadina** | $18.00 per guest  | 10 guest minimum
Includes: Chips, Pickles, Cookies, Sparkling Water
- **Classic Caesar Salad** Shaved Parmesan Cheese
- **Calabrese Chile Roasted Broccoli Salad** Bocconcini Mozzarella, Basil Vinaigrette
- Sliced Fresh Fruit Platter

**Piadina Sandwiches**
- **Rosemary Grilled Chicken Breast** Black Pepper Ricotta, Roma Tomato, Broccoli Rabe, Basil Pesto Aioli
- **Sweet Capicola Ham** Roasted Red Peppers, Fresh Mozzarella, Olive Tapenade, Tuscan Kale
- **Italian Roast Beef** Sautééed Peppers and Onion, Fontina Cheese, Baby Arugula, Sun-Dried Tomato Aioli
- **Crispy Eggplant** Roasted Tomatoes, Baby Arugula, Grilled Red Onions, Smoked Mozzarella, Red Pepper Pesto

**Room Temperature Lunch** | $25.00 per guest  | 10 guest minimum
Includes: Sparkling Water
- **Kale Caesar Salad** Semi-Dried Tomatoes, Shaved Parmesan Cheese
- **Roasted Butternut Squash Salad** Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Wild Rice Salad** Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
- Assorted Filled Dark Chocolates, Sliced Fresh Fruit Platter

**Room Temperature Entrées** (Choose 1)
- **Seared Apple Cider Fennel Brined Chicken Breast** Grilled Carrots, Roasted Brussels Sprouts, Cranberry Aioli
- **Grilled Cherrywood Smoked Salmon Fillet** Red Quinoa Salad, Roasted Cauliflower, Sautééed Swiss Chard, Parsnip Almond Sauce
- **Grilled Beef Bistro Loin** Wild Mushroom Ragout, Roasted Winter Squash, Red Beets, Watercress
- **Pork Tenderloin, Apple, Onion Kabobs** Dried Fruit Couscous, Sautééed Kale Leaves, Cumin Roasted Carrots, Mango Chutney
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce

**Seasonal Soups** | $3.50 per guest, per selection
- Sweet Potato Maple Bisque
- Butternut Squash Roasted Apple
- Beef Barley Vegetable
- Chicken, Kale, Roasted Root Vegetable

**Seasonal Antipasti & Green Salads** | $3.50 per guest, per selection
- **Kale Salad** Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette
- **Quinoa Salad** Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
- **Autumn Chop Salad** Roasted Carrots, Beet, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
- **Baby Gem Lettuce Salad** Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
- **Roasted Butternut Squash** Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Autumn Slaw with Cabbage** Apples, Dried Cranberries, Sunflower Seeds, Carrots, Spiced Dressing
- **Greek Orzo Salad** Diced Tomato, Cucumber, Shaved Red Onion, Kalamata Olives, Feta Cheese, Lemon-Oregano Vinaigrette
- **Ancient Grain Salad** Lentils, Quinoa, Wheat Berries, Sundried Cherries, Scallions, Balsamic Vinaigrette
- **Roasted Cauliflower Salad** Flat Leaf Parsley, Toasted Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
- **Farro Grain Salad** Spinach, Caramelized Onion, Roasted Red Pepper, Black Pepper Ricotta Cheese, Basil Vinaigrette
- **Butterscotch Bean Salad** Sweet Potato, Collard Greens, Pickled Onions, Apple Cider Vinaigrette
- **Charred Brussels Sprouts** Pancetta, Pickled Red Onion, Brown Sugar Apple Cider Vinaigrette
- **Wild Rice** Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
- **Roasted Root Vegetables** Pumpkin Seed Oil, Shaved Asaigo
- **Yukon Gold Potato Salad** Baby Golden Beets, Green Apple
- **Whole Wheat Pasta Salad** Butternut Squash, Toasted Walnuts, Ricotta Salata, Dried Cranberries, Spinach Pesto
Lunch Specialty Buffets

“Deli for You” Lunch | $16.25 per guest | 10 guest minimum
Includes: SunChips®, Cookies, Sparkling Water
- Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Grilled Greek Baby Artichoke Salad  Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- Roasted Brussels Sprouts Salad  Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- Assorted Sliced Meats & Cheeses
  - Lemon & Herb Grilled Chicken
  - Grilled Portabella Mushrooms
  - House Roasted Turkey Breast
  - Fresh Tuna Salad
  - Roast Beef
  - Swiss Cheese
  - Cheddar Cheese
- 100% Whole Wheat Sandwich Flats, Herbed Mayonnaise

“Better for You” Lunch | $27.00 per guest | 20 guest minimum
Served at Room Temperature
Includes: Sparkling Water
- Cauliflower Almond Soup
- Oak Leaf Salad  Roasted Pepitas, Honey Crisp Apples, Fennel, Shaved Dry Jack Cheese, Roasted Apple Vinaigrette
- Roasted Beets Salad  Pistachios, Oranges, Mache
- Brussels Sprouts Slaw  Sunflower Seeds, Carrots, Red Cabbage
- Assorted Filled Dark Chocolates
- Sliced Fresh Fruit Platter

Entrées
- Smoked Chicken Breast Tartine  Smashed Avocado, Pickled Red Cabbage, Chipotle Greek Yogurt, Seven Grain Bread
- Miso Roasted Salmon Fillet  Grilled Shiitake Mushrooms, Brown Basmati Rice, Bok Choy, Kabocha Squash
- Butternut Squash Sweet Onion Flatbread  Goat Cheese, Flat Leaf Parsley

Market Salads | $21.00 per guest | 10 guest minimum
Includes: Sparkling Water
- Lemon & Herb Grilled Chicken
- Chopped Kale & Romaine
- Ancient Grain Salad  Lentils, Quinoa, Wheat Berries, Sun-Dried Cherries, Scallions, Balsamic Vinaigrette
- Butterscotch Bean Salad  Sweet Potato, Collard Greens, Pickled Onions, Apple Cider Vinaigrette
- Roasted Butternut Squash  Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- Calabrese Chile Roasted Broccoli Salad  Bocconcini Mozzarella, Basil Vinaigrette
- Assorted Rolls & Butter
- Assorted Filled Dark Chocolates
- Sliced Fresh Fruit Platter
Hot Lunch Buffets

**Italian** | $14.00 per guest | 15 guest minimum
- **Caesar Salad** Garlic Croutons, Shaved Parmesan
- Chicken Parmesan
- Penne Pasta San Marzano Tomato Sauce
- Garlic Bread
- Tiramisu Trifle

**Greek** | $14.00 per guest | 15 guest minimum
- **Greek Salad** Cucumber, Tomatoes, Olives, Feta, Red Onion, Red Wine Vinaigrette
- Lemon-Oregano Chicken
- Grilled Pita, Tzatziki Sauce
- Lemon Rice
- Baklava

**Mexican** | $14.00 per guest | 15 guest minimum
- **Romaine Salad** Roasted Corn, Peppers, Scallion, Jicama, Chipotle-Citrus Vinaigrette
- Seasoned Ground Beef Tacos
- Assorted Toppings Diced Tomato, Shredded Lettuce, Onion, Shredded Cheddar, Salsa, Sour Cream
- Corn Tortillas, Flour Tortillas
- Rice & Beans
- Fried Churros

**Indian** | $14.00 per guest | 15 guest minimum
- **Mesclun Greens** Red Pepper Mango Vinaigrette
- Chicken Tikka Masala
- Jasmine Rice
- Naan Bread
- Mango Rice Pudding

**American** | $14.00 per guest | 15 guest minimum
- **Garden Salad** Cherry Tomatoes, Cucumber, Shaved Carrots, Balsamic Vinaigrette
- Shaved Rosemary-Garlic Roast Beef
- Mashed Potatoes
- Assorted Rolls & Butter
- Apple Pie Shooters

**Asian** | $14.00 per guest | 15 guest minimum
- **Asian Chopped Salad** Cabbage, Peppers, Scallions, Snow Peas, Carrots, Orange Segment, Edamame, Avocado, Crispy Wonton, Sesame Dressing
- Chicken Teppanyaki
- Hibachi Vegetables
- Vegetable Fried Rice
- Coconut Black Rice Pudding

**French** | $14.00 per guest | 15 guest minimum
- **Nicoise Salad** Haricots Verts, Baby Tomatoes, Olives, Red Onion, Burgundy-Shallot Vinaigrette
- Chicken Cordon Blue Meatballs
- Buttered Noodles
- Assorted Rolls & Butter
- Coconut Cake

**BBQ** | $14.00 per guest | 15 guest minimum
- **Garden Salad** Cherry Tomatoes, Cucumber, Shaved Carrots, Ranch Dressing
- Cole Slaw
- Hickory Smoked BBQ Pulled Pork
- Baked Macaroni & Cheese
- Assorted Cookies
Meeting Fare

All Breaks Include: Sparkling Water

Snacks and Meeting Fare are available Monday-Friday before 4:00 p.m.

Meeting Break 1 | $7.00 per guest | 10 guest minimum
- Mini Chocolate Dipped Waffles
- Dried Fruit: Cherries, Apricots & Apples

Meeting Break 2 | $7.00 per guest | 10 guest minimum
- Fruit Kabobs, Yogurt Dip
- House-made Pumpkin Bread

Meeting Break 3 | $7.00 per guest | 10 guest minimum
- Crisp Apple Wedges, Caramel Dip
- Mini Soft Pretzels, Cheddar Cheese Dip

Meeting Break 4 | $7.00 per guest | 10 guest minimum
- House-made Caramel Sea Salt Cupcakes
- Sliced Fresh Fruit Platter

Meeting Break 5 | $7.00 per guest | 10 guest minimum
- Chunked Cheddar Cheese, Smoked Sausage, Sliced Pretzel Bread, Spicy Mustard
- Assorted Cookies

Meeting Break 6 | $7.00 per guest | 10 guest minimum
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Assorted Goldfish Crackers & Pretzel Shooters

Meeting Break 7 | $7.00 per guest | 10 guest minimum
- Dark Chocolate Brownies
- Mixed Nut Shooters

Afternoon Tea Service | $15.50 per guest
Includes: Assorted Herbal Teas, Sparkling Water
- Assorted Mini Pastries, Specialty Cookies
- Selection of 3 Tea Sandwiches
  - Green Apple & Boursin
  - Ham & Apricot Preserves
  - Mango Crab Salad & mâche
  - Curried Egg Salad & Pea Shoots
  - Smoked Turkey & Cranberry Mayonnaise
  - Cucumber, Watercress & Goat Cheese
  - Roasted Pear & Stilton
  - Prosciutto, Arugula & Mozzarella
  - Tarragon Chicken Salad
  - Grilled Zucchini & Red Peppers
  - Smoked Salmon, Cucumber & Dill Cream Cheese

Bar Snacks | $2.95 per guest
- Selection of 2 Assorted Snacks
  - Mixed Nuts
  - Cheddar Goldfish
  - Pretzel Goldfish
  - Wasabi Peas
  - Zen Snack Mix

A La Carte
- Sliced Fresh Fruit Platter | $3.85 per guest
- Mixed Nuts & Dried Fruit | $4.25 per guest
- Assorted Cookies & Brownies | $2.75 per guest
- Assorted Bagged Chips, Pretzels, Popcorn | $1.75 per guest
- Small World Regular & Decaffeinated Coffee
  - Hot Tea | $3.50 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
- Bottled Water | $2.00 per guest
- Dasani Sparkling Water | $1.65 per guest