



# Conference Catering Menu



**EQuad  
Café**



**Genomics  
Café**



**Café  
701**

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[www.princeton.edu/equadcafe](http://www.princeton.edu/equadcafe)  
[www.princeton.edu/genomicscafe](http://www.princeton.edu/genomicscafe)  
[www.princeton.edu/cafe701](http://www.princeton.edu/cafe701)

# Breakfast



## Conference Breakfast

8.<sup>75</sup> per guest

Breakfast Pastries | Choose Three

Includes

Orange Juice, Iced Water

Small World Regular & Decaffeinated Coffee, Hot Tea

## Continental Breakfast

11.<sup>25</sup> per guest

Breakfast Pastries | Choose Three

Includes

Sliced Fresh Fruit Platter

Orange Juice, Iced Water

Small World Regular & Decaffeinated Coffee, Hot Tea

## Breakfast Buffet 1

11.<sup>75</sup> per guest

10 guest minimum

Fresh Scrambled Eggs

Smoked House Bacon

Assorted Bagels with Cream Cheese

Orange Juice, Iced Water

Small World Regular & Decaffeinated Coffee, Hot Tea

## Breakfast Buffet 2

17.<sup>75</sup> per guest

25 guest minimum

Fresh Scrambled Eggs

French Toast with Maple Syrup

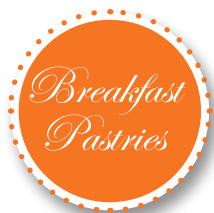
Smoked House Bacon, Pork Sausage Links, O'Brien Potatoes

Sliced Fresh Fruit Platter, Strawberry Greek Yogurt

Assorted Bagels with Cream Cheese, Butter, Preserves

Selection of Fruit Juices, Iced Water

Small World Regular & Decaffeinated Coffee, Hot Tea



Mini Fruit Danish  
Coffee Crumb Cake  
Mini Almond Croissant  
Mini Scones  
Yogurt Loaf Cakes

Mini Bagels with Cream Cheese  
Mini Chocolate Croissant  
Mini Muffins  
Mini Donuts  
Mini Cinnamon Buns

# Snacks

## Sweet & Savory Snacks\*

7.<sup>00</sup> per guest

10 guest minimum

Choose Two | Add 3.<sup>50</sup> per guest, per add'l selection

Cookies

Brownies & Blondies

Pound Cake

Biscotti

Mini Fruit Kabobs with Yogurt Sauce

Tortilla Chips & Salsa

Chocolate-Covered Pretzel Rods

Cheddar with Crackers

Hummus with Pita Chips

Tomato, Basil & Mozzarella Kabobs

Soft Pretzels with Mustard

Potato Chips with Onion Dip

Carrot Sticks, Celery Sticks & Ranch

## Afternoon Tea & Sandwiches\*

10.<sup>50</sup> per guest

10 guest minimum

Finger Sandwiches | Choose Three

Green Apple & Boursin

Mango Crab Salad & Mâche

Smoked Turkey & Cranberry Mayonnaise

Roasted Pear & Stilton

Tarragon Chicken Salad

Smoked Salmon, Cucumber & Dill Cream Cheese

Ham & Apricot Preserves

Curried Egg Salad & Pea Shoots

Cucumber, Watercress & Goat Cheese

Prosciutto, Arugula & Mozzarella

Grilled Zucchini & Red Peppers

Includes

Assorted Gourmet Hot Teas

\*Available Monday through Friday, before 4 p.m.

# A la Carte

Assorted Bagels with Cream Cheese, Butter, Preserves

3.<sup>50</sup> per guest

Seasonal Sliced Fruit Platter

3.<sup>85</sup> per guest

Cottage Cheese & Fruit Parfaits

3.<sup>50</sup> per guest

Miniature Fruit & Yogurt Parfaits

3.<sup>50</sup> per guest

Cookie & Brownie Platter

2.<sup>75</sup> per guest

Bagged Chips, Pretzels, Popcorn

1.<sup>75</sup> each

Granola Bars

1.<sup>00</sup> each

# Sandwiches

## Sandwich Buffet 1

9.<sup>25</sup> per guest

Sandwiches | Chef's Selection of Three

### Includes

Chips, Pickles, Cookies  
Assorted Sodas, Iced Water

## Sandwich Buffet 2

14.<sup>00</sup> per guest

Sandwiches | Choose Three

### Includes

Mixed Greens Salad with Shaved Parmesan, Balsamic Vinaigrette  
Chips, Pickles, Cookies & Brownies  
Assorted Sodas, Iced Water

## Sandwich Buffet 3

16.<sup>00</sup> per guest

Sandwiches | Choose Three

### Includes

Mixed Greens Salad with Shaved Parmesan, Balsamic Vinaigrette  
Sliced Fresh Fruit Platter  
Chips, Pickles, Cookies & Brownies  
Assorted Sodas, Iced Water

## Boxed Lunch

11.<sup>50</sup> per guest

Sandwiches | Choose Three

### Includes

Crudit , Chips, Hand Fruit, Cookie  
Bottled Water



Chicken Noodle  
Corn Chowder  
Garden Vegetable

New England Clam Chowder  
Tomato Basil  
Soup of the Day

Add 3.<sup>50</sup> per guest



## Meat

Roast Beef, Gruyere, Roma Tomato, Iceberg, Crispy Fried Onions, Horseradish Sauce  
Roast Beef, Gouda, Green Leaf Lettuce, Sliced Red Onion, Black Pepper Mayonnaise  
Smoked Ham, Cheddar, Grilled Granny Smith Apples, Watercress, Honey Dijonnaise  
Italian Hero with Ham, Salami, Capicola, Pepperoni, Provolone, Lettuce, Tomato,  
Onion, Oil & Vinegar, Oregano  
Pastrami, Swiss, Coleslaw, Deli Mustard

## Poultry

Chicken Salad, Green Leaf Lettuce, Roma Tomato  
Basil Grilled Chicken Breast, Marinated Roasted Red Peppers, Fresh Mozzarella, Baby Arugula, Olive Tapenade  
House Roasted Turkey Breast, Black Pepper Bacon, Tomato, Green Leaf Lettuce, Tarragon Aioli  
Mexican Chicken Salad Wrapper with Avocado, Tomato, Corn, Monterey Jack, Cilantro-Chipotle Mayonnaise  
House Roasted Turkey Breast, Cheddar, Shredded Iceberg, Beefsteak Tomato, Caramelized Onion Mayonnaise

## Fish

Tuna Salad, Romaine, Roma Tomatoes  
Salmon Salad, Avocado, Tomato, Cucumber, Arugula  
Baby Shrimp Salad, Grilled Artichokes, Roma Tomato, Lemon Herb Mayonnaise  
Mediterranean Tuna Salad with Capers, Olives, Red Peppers, Sun-Dried Tomatoes, Romaine, Oil & Vinegar

## Vegetarian

Caprese with Fresh Mozzarella, Tomato, Baby Arugula, Basil Pesto Aioli  
Grilled Portabella, Goat Cheese, Watercress, Romesco Red Pepper Spread  
Asian Marinated Tofu Wrapper with Peanut Cabbage Slaw, Sesame-Ginger Sauce  
Grilled Garden Burger, Lettuce, Tomato, Crispy Onions, Herb Mayonnaise  
Eggplant Milanese, Oven-Dried Tomatoes, Black Pepper Ricotta Spread, Basil Pesto, Arugula



## Antipasti

Add 3.<sup>50</sup> per guest, per selection

Grilled Ratatouille Vegetables, Fresh Basil, Roasted Tomato Vinaigrette  
Roasted Wild Mushrooms, Shallots, Fennel, Crumbled Goat Cheese  
White Beans, Roasted Garlic, Cherry Tomatoes, Flat Leaf Parsley  
Moroccan-Spiced Couscous, Toasted Almonds, Apricots, Raisins, Orange Segments,  
Spiced Preserved Lemon Dressing  
Penne, Aged Ricotta, Semi-Dried Grape Tomatoes, Pine Nuts, Creamy Pesto Dressing  
Roasted Fingerling Potatoes, Haricots Verts, Baby Tomatoes, Olives, Red Onion, Hard-Boiled Eggs,  
Red Wine Shallot Vinaigrette

## Green

Add 3.<sup>50</sup> per guest, per selection

Greek Salad with Romaine, Tomato, Artichokes, Olives, Feta, Red Onion, Lemon-Oregano Dressing  
Garden Salad with Cherry Tomatoes, Cucumber, Shaved Carrots, Red Wine Shallot Vinaigrette  
Caesar Salad with Garlic Croutons, Shaved Parmesan, Caesar Dressing

# Lunch Buffets

25 guest minimum

14.<sup>00</sup> per guest

## Italian

Caesar Salad with Garlic Croutons, Shaved Parmesan  
Chicken Parmesan  
Penne Arrabbiata  
Garlic Bread  
Tiramisu



## Mediterranean

Mesclun Greens Salad with Fennel, Oranges, Champagne Vinaigrette  
Lemon Chicken with Marinated Olives, Feta, Pine Nuts  
Moroccan-Spiced Couscous with Dried Fruit, Toasted Almonds  
Baklava

## Mexican

Romaine Salad with Roasted Corn, Peppers, Scallion, Jicama, Chipotle-Citrus Vinaigrette  
Seasoned Ground Beef Tacos  
Diced Tomato, Shredded Lettuce, Onion, Shredded Cheddar, Salsa, Sour Cream  
Corn Tortillas, Flour Tortillas  
Rice & Beans  
Fried Churros

## Fall

Baby Greens & Radicchio Salad with Celery, Roasted Grapes, Spiced Walnuts, Apple-Honey Vinaigrette  
Carved Roasted Turkey & Boursin Sandwich with Buttermilk Fried Onions, Cranberry-Dill Grainy Mustard  
Cheese Tortellini with Spinach, Spiced Butternut Squash, Toasted Pepitas, Toasted Almond & Sage Butter  
Candied Apple & Pumpkin Bread Trifle

## Winter

Baby Spinach & Radicchio Salad with Currants, Toasted Almonds, Peppered White Balsamic Vinaigrette  
Cranberry-Walnut Chicken Salad Sandwich with Smoked Cheddar, Frisée  
Cavatelli with Roasted Red Peppers, Garbanzo Beans, Kalamata Olives, Chive-Garlic Cream  
Peppermint Patty Mousse Tart

## Spring

Baby Spring Salad with Cherry Tomatoes, Radishes, Shredded Carrots, Cucumber-Dill Vinaigrette  
Caprese Sandwich with Basil-Marinaded Roma Tomatoes, Fresh Mozzarella, Arugula, Balsamic Vinaigrette  
Spring Vegetable & Chicken Paella  
Fresh Berry Tart with Lemon Curd

# Beverages

Selection of Fruit Juices (Orange, Cranberry, Grapefruit)	2. <sup>50</sup> per guest
Small World Regular & Decaffeinated Coffee, Hot Tea	3. <sup>00</sup> per guest
Assorted Sodas	1. <sup>65</sup> per guest
Bottled Water	1. <sup>75</sup> per guest
Snapple Beverages	2. <sup>00</sup> per guest
Saratoga Springs Still & Sparkling Water	2. <sup>25</sup> per guest
Freshly-Brewed Iced Tea or Lemonade	2. <sup>00</sup> per guest

## RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY

Restaurant Associates operates Genomics Café, EQuad Café, 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 609.258.9472 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 than 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.