Conference Catering Menu

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www.princeton.edu/quadcafe
www.princeton.edu/genomicscafe
www.princeton.edu/cafe701
## Breakfast

### Conference Breakfast
8.75 per guest
- 3 Pastries of your choice
- Includes: Orange Juice, Iced Water, Small World Regular & Decaffeinated Coffee, Hot Tea

### Continental Breakfast
11.25 per guest
- 3 Pastries of your choice
- Includes: Sliced Fresh Fruit Platter, Orange Juice, Iced Water, Small World Regular & Decaffeinated Coffee, Hot Tea

### Breakfast Buffet 1
11.75 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
17.75 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

## Snacks
### Sweet & Savory Snacks*
7.00 per guest
- 10 guest minimum
- Choose Two | Add 3.50 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*
10.50 per guest
- 10 guest minimum
- Finger Sandwiches | Choose Three
- 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
- Includes: Assorted Gourmet Hot Teas
- *Available Monday through Friday, before 4 p.m.

## A la Carte
### Breakfast Pastries
- 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

### A la Carte
- Assorted Bagels with Cream Cheese, Butter, Preserves
- Seasonal Sliced Fruit Platter
- Cottage Cheese & Fruit Parfaits
- Miniature Fruit & Yogurt Parfaits
- Cookie & Brownie Platter
- Bagged Chips, Pretzels, Popcorn
- Granola Bars
- 3.50 per guest
- 3.85 per guest
- 3.50 per guest
- 3.50 per guest
- 2.75 per guest
- 1.75 each
- 1.00 each
**Sandwiches**

**Sandwich Buffet 1**
Sandwiches | Chef’s Selection of Three
Includes
Chips, Pickles, Cookies
Assorted Sodas, Iced Water

9.25 per guest

**Sandwich Buffet 2**
Sandwiches | Choose Three
Includes
Mixed Greens Salad with Shaved Parmesan, Balsamic Vinaigrette
Chips, Pickles, Cookies & Brownies
Assorted Sodas, Iced Water

14.00 per guest

**Sandwich Buffet 3**
Sandwiches | Choose Three
Includes
Mixed Greens Salad with Shaved Parmesan, Balsamic Vinaigrette
Sliced Fresh Fruit Platter
Chips, Pickles, Cookies & Brownies
Assorted Sodas, Iced Water

16.00 per guest

**Boxed Lunch**
Sandwiches | Choose Three
Includes
Crudité, Chips, Hand Fruit, Cookie
Bottled Water

11.50 per guest

**Salads**

**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 Wraper 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 Portobella, Goat Cheese, Watercress, Romesco Red Pepper Spread
Asian Marinated Tofu Wraper 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**
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**
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

**Soups**
Chicken Noodle
Corn Chowder
Garden Vegetable

Add 3.50 per guest

**Add 3.50 per guest, per selection**

11/2013
**Lunch Buffets**

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

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**Beverages**

- Selection of Fruit Juices (Orange, Cranberry, Grapefruit)  
  2.50 per guest
- Small World Regular & Decaffeinated Coffee, Hot Tea  
  3.00 per guest
- Assorted Sodas  
  1.65 per guest
- Bottled Water  
  1.75 per guest
- Snapple Beverages  
  2.00 per guest
- Saratoga Springs Still & Sparkling Water  
  2.25 per guest
- Freshly-Brewed Iced Tea or Lemonade  
  2.00 per guest

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**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 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.