Catering Menu

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Additional Information

RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY
Prospect House and Palmer House are managed by Restaurant Associates, 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.

Additionally, Restaurant Associates operates Genomics Café, EQuad Café and Café 701, and can cater events at many venues on campus. Please inquire with your catering representative to confirm we are able to host an event at the campus location of your choice.

PRICING & FEES
Menu pricing does not include applicable staffing fees and administrative fees.

Menu pricing includes standard china, glassware & flatware and standard ivory cotton linens & napkins for all events held at Prospect House and Palmer House.

Additional charges apply to china, glassware & flatware needs for all events held elsewhere.

Additional charges apply to specialty equipment, specialty linens or specialty china, glassware & flatware needs.

Weekend events incur a minimum food & beverage charge based on the specific location and details.

MENU & GUEST COUNT CONFIRMATIONS
Menu details and wine selections must be submitted to your catering representative no later than 10 business days prior to the event date.

Final guest count confirmations must be submitted to your catering representative no later than 5 business days prior to the event date. Guest counts may only increase, not decrease, upon chef’s discretion within 5 business days of the event date.

BAR & WINE SERVICES
Bar and wine services are available for all university-hosted events at Prospect House only. Palmer House does not hold a liquor license, thus all guests must provide their own beer, wine & spirits. Our staff is happy to provide guidance on quantities to purchase as well as mixers, bar fruit and bartending service.

Please ask your catering representative for our complete beverage options, bar packages and wine list.

DIETARY NEEDS
Kosher meals may be provided upon request from Monday through Friday during the academic year. They require 48 hours notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary restrictions. Please advise your catering representative of any dietary needs.

CANCELLATIONS
Events may be cancelled by calling 609.258.3455 (Prospect) or 609.258.3715 (Palmer) and speaking with a catering representative or by emailing Prospect@princeton.edu or PalmerH@princeton.edu and receiving a confirmation of cancellation by a catering representative. Events may not be cancelled via voicemail.

Cancellation Fees for 40 guests or less: Cancellations are accepted at least 7 business days prior to the event date without penalty. Cancellations within 4-6 business days prior to the event date will incur a $100 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

Cancellation Fees for over 40 guests: Cancellations are accepted at least 15 business days prior to the event date without penalty. Cancellations within 4-14 business days prior to the event date will incur a $300 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.
**Breakfast**

**Conference Breakfast** | $8.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Assorted Mini Muffins
- Assorted Fruit Danish

**Continental Breakfast** | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Sliced Fresh Fruit Platter
- Breakfast Pastries (Choose 3)
  - Assorted Mini Muffins
  - Assorted Fruit Danish
  - Mini Plain or Filled Croissants
  - Mini Scones
  - Mini Bagels with Cream Cheese

**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

**Yogurt & Granola Bar** | $10.00 per guest | 10 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Organic Greek & Vanilla Yogurt
- Almond Vanilla Granola
- Peanut Butter Granola
- Muesli
- Diced Fresh Fruit Bar
- Assorted Dried Fruit & Cocoa Powder
## Breakfast

### Hot Breakfast Buffet 1 | $11.75 per guest

Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)

- Hot Tea, Iced Water
- Fresh Scrambled Eggs
- Smoked House 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, Iced Water
- 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

### Stuffed French Toast | $14.75 per guest

Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)

- Hot Tea, Iced Water
- Banana Nutella Stuffed French Toast
- Strawberry Cream Cheese Stuffed French Toast
- Fresh Scrambled Eggs
- Smoked House Bacon
- Sliced Fresh Fruit Platter

### A La Carte Breakfast

- Assorted Mini Bagels, Regular & Vegetable Cream Cheese, Butter & Preserves | $3.50 per guest
- Mini Cinnamon Buns | $3.50 per guest
- Assorted Mini Plain, Chocolate & Almond Croissant | $3.50 per guest
- Assorted Mini Donuts | $3.50 per guest
- Coffee Crumb Cake | $3.50 per guest
- Mini Yogurt Loafs | $3.50 per guest
- Sliced Fresh Fruit Platter | $3.85 per guest
- Mini Fruit & Yogurt Parfaits | 3.50 per guest
- Selection of Fruit Juices (Orange, Cranberry, Grapefruit) | $2.50 per guest
- Small World Regular & Decaffeinated Coffee, Hot Tea | $3.00 per guest

### Break and Meeting Fare | $7.00 per guest | 10 guest minimum

*Available Monday – Friday before 4pm

Includes: Freshly Brewed Iced Tea, Iced Water

#### Sweet & Savory Snacks (Choose 2)

- Mini Fruit Kabobs, Yogurt Dipping Sauce
- Tortilla Chips & Salsa
- Assorted “Just” Cookies
- Cheddar Cheese, Grapes, Crackers
- Carrot, Celery Sticks & Ranch
- Chocolate-Covered Pretzel Rods
- Brownies & Blondies
- Hummus with Pita Chips
- Pound Cake
- Biscotti

### Breakfast Tea Sandwiches | $3.50 per guest, per selection

- Egg Salad, Watercress, Brioche
- Smoked White Fish Salad
- Black Forest Ham, Egg Salad
- Flaked Salmon, Open Face English Muffin, Caper Cream Cheese, Tomato
- Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese
Lunch – Sandwiches

**Sandwich Buffet 1** | $9.50 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Assorted Sodas
- Chef’s Selection 3 Cold Sandwiches

**Sandwich Buffet 2** | $14.25 per guest
Includes: Mixed Green Salad, Shaved Parmesan Cheese, Balsamic Vinaigrette, Chips, Pickles, Cookies, Iced Water & Assorted Sodas
- Selection of 3 Seasonal or Classic Cold Sandwiches

**Sandwich Buffet 3** | $16.25 per guest
Includes: Everything from Sandwich Buffet 2, plus Sliced Fresh Fruit Platter
- Selection of 3 Seasonal or Classic Cold Sandwiches

**Boxed Lunch** | $11.50 per guest
Includes: Assorted Crudité, Ranch Dressing; Chips; Hand Fruit; Cookie; Bottled Water
- Selection of 3 Seasonal or Classic Cold Sandwiches

**Global Wrapper Station** | $17.00 per guest
Includes: Mixed Green Salad, Shaved Parmesan Cheese, Balsamic Vinaigrette, Chips, Cookies, Sliced Fresh Fruit Platter, Iced Water & Assorted Sodas

**Wrappers (Choose 3)**
- **Korean Marinated Flank Steak** Gochujang BBQ Sauce, Napa Cabbage Slaw, Vermicelli Noodles
- **Chicken Tikka Masala** Red Bell Peppers, Onions, Mango-Cucumber Slaw, Basmati Rice, Lentils Dahl, Raita
- **Chicken Shawarma** Cucumber-Dill Slaw, Tomatoes, Red Onions, Lemon-Olive Hummus
- **Mexican Ancho-Cumin Grilled Vegetables** Avocado, Cotija Cheese, Roasted Garbanzo Beans, Salsa Verde
- **Chinese Black Bean Tofu** Crisp Rice Noodles, Pickled Carrots, Daikon, Shredded Napa Cabbage
Lunch – Sandwiches

Cold Sandwiches

- **Roasted Turkey Breast** Cheddar Cheese, Beefsteak Tomatoes, Green Leaf Lettuce, Mayonnaise
- **Smoked Turkey Breast** Havarti Cheese, Cole Slaw, Cranberry Mayonnaise
- **Grilled Chicken Breast** Crispy Bacon, Tomato, Green Leaf Lettuce, Black Pepper Mayonnaise
- **Chicken Salad** Green Leaf Lettuce, Roma Tomato
- **Italian Hero** Ham, Cappicola, Provolone Cheese, Salami, Lettuce, Tomato, Onion, Oregano, Oil and Vinegar
- **Black Forest Ham** Swiss Cheese, Roma Tomato, Iceberg Lettuce, Dijon Mustard Aioli
- **Classic BLT** Applewood Smoked Berkshire Bacon, Green Leaf Lettuce, Beefsteak Tomatoes, Black Pepper Mayonnaise, Toasted Sourdough Country Bread
- **Roast Beef** Smoked Gouda Cheese, Sliced Red Onion, Baby Spinach, Tomato, Mayonnaise
- **Black Pepper Roast Beef** Cheddar Cheese, Beefsteak Tomatoes, Shaved Iceberg Lettuce, Caramelized Onion Mayonnaise
- **Tuna Salad** Roma Tomato, Green Leaf Lettuce
- **Grilled Flaked Salmon** Watercress, Roasted Plum Tomato, Crispy Onion, Boursin Cheese
- **Grilled Portabella** Roasted Red Pepper, Fresh Mozzarella, Baby Arugula, Basil Pesto
- **Roasted Vegetables** Herb Goat Cheese, Grilled Red Onion, Green Leaf Lettuce, Red Pepper Mayo
- **Caprese** Fresh Mozzarella, Tomato, Baby Arugula, Basil Pesto Aioli

- **Soups** | additional $3.50 per guest

  - **Chicken Noodle**
  - **Garden Vegetable**
  - **Shrimp Bisque**
  - **Tomato Basil**
  - **Beef Barley**
  - **Corn Chowder**

- **Antipasti and Green Salads** | additional $3.50 per guest

  - **Penne Pasta Salad** Kalamata Olives, Cherry Tomatoes, Fresh Mozzarella, Basil Vinaigrette
  - **Asian Cole Slaw** Roasted Peanuts, Scallions, Soy Sauce
  - **Creamy Yukon Gold Potato & Egg Salad** Scallions, Flat Leaf Parsley
  - **Mexican Black Bean Corn Salad** Cilantro Leaves, Red Pepper, Avocado, Chipotle Lime Dressing
  - **Haricot Vert** Toasted Walnuts, Pickled Red Onion, Shaved Aged Ricotta Cheese, Caramelized Onion Vinaigrette
  - **Israeli Couscous Salad** Grape Tomatoes, Artichoke Hearts, Feta Cheese, Kalamata Olives, Lemon Oregano Vinaigrette
  - **Baby Spinach Salad** Soft Boiled Egg, Roasted Cremini Mushrooms, Pickled Red Onion, Crispy Bacon, Brown Sugar Vinaigrette
  - **Mesclun Green Salad** Roasted Red Pears, Stilton Bleu Cheese, Candied Walnuts, Sherry Wine Vinaigrette
  - **Greek Salad** Romaine, Tomato, Artichokes, Olives, Feta, Red Onion, Lemon-Oregano Dressing

**Tea Sandwiches** | $10.50 per guest | 10 guest minimum

Available Monday – Friday before 4pm

Includes: Assorted Gourmet Hot Tea, Iced Water

**Finger Sandwiches** (Choose 3)

- **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**
**Reception - Stations**

**Artisan Cheese Display** | $8.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Sliced Baguettes, Raisin Nut Bread

**Crudités & Flatbreads** | $10.00 per guest | 10 guest minimum
- Fresh Vegetable Crudités with Creamy Red Pepper & Herbed Goat Cheese Dips
- Broccoli, Caramelized Onion, White Cheddar Flatbread
- Spinach Oyster Mushroom, Ricotta Cheese Flatbread
- Italian Sausage, Roasted Red Pepper, Roasted Garlic, Fontina Cheese Flatbread

**Bruschetta** | $8.00 per guest | 10 guest minimum
- Tomato Basil Bruschetta
- White Bean, Roasted Garlic, Red Pepper Bruschetta
- Fresh Mozzarella, Pesto Bruschetta
- Char-Grilled Bread

**Greek** | $15.00 per guest | 25 guest minimum
- Tirokroketes (Egg & Cheese Croquettes)
- Spanakopita
- Preserved Lemon Hummus
- Melitzanosalata (Traditional Greek Eggplant Dip)
- Stuffed Grape Leaves, Crispy Pita Chips

**Antipasti Display** | $16.00 per guest | 40 guest minimum
- Soppressata, Prosciutto de Parma, Bresaola
- Aged Provolone, Ricotta Salata, Marinated Fresh Mozzarella
- Grilled Eggplant, Roasted Roma Tomatoes, Grilled Portobello Mushrooms
- Tomato Bruschetta, Grilled Bread

**Pizzettes** | $12.00 per guest | 25 guest minimum
- Shrimp Scampi
- Italian Sausage & Onion
- Tomato Pie
- Roasted Cremini Mushroom
- Spinach & Roasted Garlic
- Meatball & Ricotta Cheese

**Sushi** | $19.00 per guest | 25 guest minimum
- Assorted Sushi & Sashimi
- Soy Sauce, Wasabi, Pickled Ginger
Reception – Stations

**Asian Dumplings** | $12.00 per guest | 25 guest minimum
- Edamame Dumplings
- Shrimp Dumplings
- Chicken Teriyaki Dumplings
- Pork & Cabbage Pot Stickers
- Spinach Pot Stickers
- Wasabi Aioli, Sweet Chili Sauce, Ginger-Scallion Soy Sauce

**Shrimp Cocktail** | $17.00 per guest | 10 guest minimum
- Chilled Shrimp
- Chili-Lime Aioli, Cocktail Sauce, Fresh Lemons

**Prospect Sampler Desserts** | $10.00 per guest | 10 guest minimum
- Assorted Mini Pastries
- Chocolate-Dipped Strawberries
- Mini Tiramisu Parfait
- Lemon-Berry Shortcake Shooters

**Classic Dessert Parfaits** | $10.00 per guest | 10 guest minimum
- Chocolate Raspberry
- Lemon Meringue
- Boston Cream
- Strawberry Shortcake

**Bent Spoon Ice Cream** | $9.50 per guest | 10 guest minimum
- Two Seasonal Bent Spoon Ice Cream Flavors & One Seasonal Sorbet
- House-made Chef Select Mini Cupcake
- Mini Ice Cream Cone

**Passed Hors d’Oeuvres** | Choose Six |
Add $2.75 per guest, per additional selection
- One Hour | $17.75 per guest | 10 guest minimum
- Two Hours | $23.00 per guest | 10 guest minimum

**Hot Hors d’oeuvres**
- Jumbo Lump Crab Cakes, Gravy Mustard Sauce
- Jerk Shrimp Skewer, Pineapple Aioli
- Sesame Chicken, Orange Chili Sauce
- Chicken Satay with Hoisin Peanut Sauce
- Smoked Beef Brisket Slider, Horseradish Cream
- Mini Pastrami, Swiss Slider
- Triple Prime Beef Steakhouse Meatballs, Béarnaise Sauce
- Leek, Fennel & Goat Cheese Stuffed Mushrooms
- Fontina Arancini
- Wild Mushroom & Boursin Tart
- Vegetable Spring Rolls, Sweet Chili Sauce

**Cold Hors d’oeuvres**
- Smoked Salmon Mousse on Black Bread with Capers, Dill
- Pepper Seared Tuna with Piquillo Pepper- Garlic Tapenade
- Crab Salad, Red Peppers & Mango on Brioche Crostini
- Lemon Poached Shrimp, Grilled Artichoke Salad, Sourdough Ficelle
- Curry Chicken Salad on Raisin Nut Crisps
- Smoked Chicken & Apricot Salad on Brioche Toast
- Seared Filet Mignon, Caramelized Onion, Blue Cheese on Sourdough Crostini
- Parmesan Rosemary Shortbread, Roasted Cherry Tomato, Greek Feta
- Tomato Bruschetta, Fresh Mozzarella, Basil Pesto, Grilled Sourdough
- Spiced Hummus on Grilled Pita Chips
Dinner - Three-Course Plated Dinner

Price based on entrée selection. Includes Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

**Appetizers** Choose 1 (Choice of 2 for additional $5.00 per guest)
- **Mesclun Green Salad** Grilled Green Apples, Toasted Almonds, Goat Cheese, Chive White Balsamic Vinaigrette
- **Baby Arugula Salad** Mini Marinated Bell Peppers, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette
- **Frisée, Red Endive Salad** Orange Segments, Roasted Pistachios, Pickled Red Onions, Citrus Vinaigrette
- **Baby Iceberg Lettuce Salad** Grape Tomatoes, Crispy Onions, Cucumbers, Cheddar Cheese, Spicy Ranch Dressing
- **Spinach Salad** Soft Boiled Egg, Roasted Cremini Mushrooms, Pickled Red Onion, Crispy Bacon, Brown Sugar Vinaigrette
- **Carrot Ginger Bisque**
- **Roasted Tomato Eggplant Soup, Warm Ricotta Cheese**
- **Chicken Thai Coconut Curry Soup**
- **Yellow Tomato Gazpacho**
- **Shrimp Bisque**

**Main Entrées** Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)
- **Seared Skuna Bay Salmon Fillet** | $42.00 per guest
  - Roasted Fingerling Potatoes, Haricots Verts, Parsley Lemon Sauce
- **Grilled Swordfish Steak** | $44.00 per guest
  - Oven Dried Tomato Risotto, Sautéed Leaf Spinach, Caramelized Cipollini Onion, Basil Beurre Blanc
- **Jumbo Lump Crab Cakes** | $46.00 per guest
  - Yellow Pepper Purple Potato Hash, Zucchini Noodles, Baby Carrots, Corn Puree
- **Seared Filet Mignon** | $46.00 per guest
  - Whipped Yukon Gold Potatoes, Baby Beets, Haricots Verts, Baby Carrots, Merlot Veal Jus
- **Braised Beef Short Ribs** | $46.00 per guest
  - Whipped Potatoes, Roasted Parsnips, Carrots, Beets, Natural Reduction
Main Entrées – Continued

- **Grilled Flat Iron Steak** | $42.00 per guest
  Home Fries Potatoes, Creamed Spinach, Cognac Black Pepper Sauce
- **Five Spiced Seared Duck Breast** | $45.00 per guest
  Lo-Mein Noodles, Baby Bok Choy, Black Bean Sauce
- **Herbs De Provence Roasted Rack Of Lamb** | $46.00 per guest
  Creamy Polenta, Candy Cane Beets, Peas, Rosemary Lamb Reduction
- **Seared Free-Ranged Chicken Breast** | $39.00 per guest
  Whipped Potatoes, Haricots Verts, Carrots, Natural Chicken Reduction
- **Parmesan Herb Crusted Free-Ranged Chicken Breast** | $39.00 per guest
  Saffron Risotto, Broccolini, Creamy Red Pepper Roasted Garlic Sauce

Vegetarian Entrées $39.00 per guest

- **Penne**, Fried Eggplant, Ricotta, Fresh Mozzarella
  San Marzano Tomato Sauce
- **Roasted Vegetable Stack**
  Polenta, Sautéed Kale, Roasted Tomato Sauce
- **Wild Mushroom Ravioli**
  Sautéed Spinach, Red Pepper, Caramelized Onion, Chive Cream Sauce
- **Tofu Tikka Masala**
  Basmati Rice, Sweet and Sour Okra, Cucumber Raita, Naan Bread
- **Grilled Portabella Mushrooms**
  Red Quinoa, Golden Beets, Peas, Pearl Onion, Swiss Chard, Yellow Tomato Sauce
- **Black Bean Cake**
  Mexican Ratatouille, Charred Corn, Lime Crema
- **Moroccan-Spiced Chickpea Cake**
  Saffron-Braised Vegetables, Sautéed Swiss Chard
- **Grilled Eggplant, Red Pepper, Fresh Mozzarella Stack**
  Wilted Spinach, Yellow Tomato Coulis

Desserts Choose 1 (Choice of 2, add $5.00 per guest) Add family style fruit platters to any dessert selection for an additional $3.85 per guest

- Carrot Cake
- Red Velvet Cake
- NY Cheesecake, Fruit Compote
- Black Forest Cake
- Fresh Fruit Tart
- Trio Chocolate Mousse Cake
- Chocolate Bread Pudding, Pistachio Crème Anglaise
- Raspberry & Mango Sorbet, Fresh Berries
Dinner Buffets

$48.00 per guest | 25 guest minimum

Includes: Rolls and Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

### Antipasti Salads | Choose 3 | Add 3.50 per guest, per selection
- Thai Vermicelli Rice Noodles, Baby Shrimp, Bok Choy Cilantro, Red Pepper, Red Curry Coconut Dressing
- Roasted Wild Mushrooms, Shallots, Fennel, Crumbled Goat Cheese
- Roasted Fingerling Potato Salad with Haricots Verts, Baby Tomatoes, Olives, Red Onion, Hard-Boiled Eggs, Red Wine Shallot Vinaigrette
- Roasted Broccoli, Roasted Red Peppers, Fresh Mozzarella Cheese, Toasted Pinenuts, Basil Vinaigrette
- Creamy Pesto Penne Salad with Aged Ricotta, Semi-Dried Grape Tomatoes, Pine Nuts
- Garbanzo Beans, Roasted Carrots, Serrano Ham, Parsley Leaves, Shaved Manchego Cheese, Saffron Tomato Vinaigrette

### Green Salads | Choose 1 | Add 3.50 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
- Baby Green Salad with Roasted Pears, Candied Walnuts, Stilton, Sherry Wine Vinaigrette
- Boston Lettuce & Radicchio Salad with Toasted Almonds, Lemon-Poppy Vinaigrette

### Sides | Choose 2 | Add 3.50 per guest, per selection
- Creamed or Sautéed Spinach
- Glazed Baby Carrots
- Sautééd Broccoli
- Steamed Green Beans
- Roasted Yukon Gold Potatoes
- Parmesan-Herb Risotto
- Garlic Whipped Potatoes
- Vegetable Rice Pilaf
- Whipped Sweet Potatoes

### Main Course | Choose 2 | Add 9.00 per guest, per selection

#### Meat
- Roast Beef with Roasted Shallot Demi-Glace
- Grilled Bistro Steak, Cognac Black Pepper Sauce
- Grilled Beef Sirloin with Wild Mushroom Demi-Glace
- Pork Schnitzel, Wild Mushroom Shallot Sauce

#### Poultry
- Roasted Turkey Breast with Sage Jus
- Sautéed Chicken Breast with Sherry Chicken Jus
- Grilled Chicken Breast with Mango Tomato Sauce
- Seared Chicken Breast, Lemon White Wine Sauce

#### Fish
- Seared Salmon Fillet with Dill Cream Sauce
- Tilapia Provencal with Tomato, Caper Olive Sauce
- Grilled Barramundi Fillet with Tomato-Caper-Olive Sauce
- Seared Cod Cakes with Grainy Mustard Scallion Sauce

#### Vegetarian
- Spinach & Cheese Stuffed Portabella Mushrooms
- Eggplant Rollatini with Marinara
- Vegetable Green Curry Stew
- White Bean Cassoulet

### Hot Pasta | Choose 1 | Add 9.00 per guest, per selection
- Four Cheese Ravioli, Sautéed Leaf Spinach, Marinara Sauce
- Farfalle, Wild Mushrooms, Caramelized Onion, Brussels Sprouts, Parmesan Truffle Sauce
- Baked Penne, Ricotta, Mozzarella, Basil Tomato Sauce
- Orecchiette, Italian Sausage, Broccoli Rabe, Roasted Garlic, Romano Cream Sauce