2015 Fall Catering Menu

Prospect House
prospect@princeton.edu
www.princeton.edu/prospecthouse
Janet Ragan
jragan@princeton.edu
609.258.3323
Jillian Gloistein
jilliang@princeton.edu
609.258.3456

Palmer House
palmerh@princeton.edu
www.princeton.edu/palmerhouse
Jodi Pianka
jmintz@princeton.edu
609.258.3715
Thank you for considering Prospect House or Palmer House to host and cater your event. We offer options for all meal periods and event types at Prospect House, Palmer House and various locations throughout Princeton’s campus. Whether an event for 5 or 5000, our expert event team provides seamless planning, culinary innovation and personalized service to create a memorable experience for you and your guests.

Prospect House and Palmer House are managed by Restaurant Associates and report directly to campus dining. We are 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 a 48 hour 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

Fall Continental Breakfast 1 | $11.25 per guest
Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

  • Pumpkin Bread
  • Cranberry Almond Muffin
  • Apple Danish

Fall Continental Breakfast 2 | $11.25 per guest
Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

  • Banana Walnut Bread
  • Orange Glazed Scones
  • Pumpernickel Bagels with Applewood Smoked Bacon Cream Cheese, Plain Cream Cheese, and Butter

Fall Hot Breakfast Buffet | $18.75 per guest | 15 guest minimum
Includes: Applewood Smoked Bacon, Diced Fresh Fruit, Vanilla Yogurt and Granola, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Breakfast Entrées (Choose 2)

  • Nutella-Banana Stuffed French Toast
  • Apple-Pecan Topped Belgian Waffles, Maple Syrup
  • Fennel, Roasted Pumpkin, Sage, Parmesan Quiche
  • Mexican Egg Benedict, Black Bean, Chorizo, Avocado, Cotija Cheese, Tomato Hollandaise Sauce

Breakfast Pastries

  • Cranberry Almond Muffin
  • Apple Danish

Breakfast Taco Station | $14.00 per guest | 15 guest minimum
Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

  • Fresh Soft Scrambled Eggs
  • Black Beans, Diced Tomatoes, Avocado, Mexican Crema, Cotija Cheese, Flour Tortilla
  • Tomatillo Salsa, Tomato Salsa
  • House-Made Mexican Hot Chocolate Muffins
**Lunch – Sandwiches**

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

**Fall Sandwich Buffet 2** | $14.25 per guest  
Includes: Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette; Chips; Pickles; Seasonal Cookie Bars; Iced Water & Assorted Sodas  
**Cold Sandwiches (Choose 3)**  
- Seasonal or Classic Selection

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

**Gourmet Boxed Lunch** | $15.25 per guest (Choose 1)  
Includes: Fresh Fruit Salad, Chef’s Selection Dessert, Bottled Water  
- **Maple Glazed Cedar Plank Grilled Salmon Fillet**  Black Quinoa Salad, Oranges, Scallions, Dried Cranberries, Almonds, Sautéed Green Beans, Smoked Onion Sour Cream  
- **Lemon Oregano Grilled Chicken Breast**  Artichoke, Tomato, Cucumber, Feta Salad, Pickled Red Onions, Kalamata Olives, Leaf Spinach Tzatziki Sauce  
- **Sliced Bistro Steak**  Tomato, Aged Provolone Panzanella Salad, Roasted Fennel, Grilled Zucchini, Creamy Sundried Tomato Sauce  
- **Moroccan Saffron Vegetables**  Couscous, Lentil, Feta Salad, Broccolini, Sesame Dressing

**Cold Fall Sandwiches**

- **House Roasted Turkey Breast**  Cranberry Sauce, Grilled Green Apples, White Cheddar, Caramelized Onion Aioli
- **Cracked Pepper Roasted Turkey Breast**  Grilled Pear Slices, Roquefort Bleu Cheese, Walnut Brown Sugar Aioli, Baby Lettuce, Seven Grain Roll
- **Breaded Chicken Breast**  Sautéed Kale, Hard Boiled Egg, Boursin Cheese, Red Pepper Mayonnaise, Onion Roll
- **Asian Pulled Chicken**  Peanut Napa Cabbage Slaw, Fresh Mango, French Baguette
- **Grilled Chicken**  Roasted Garlic Aioli, Applewood Smoked Bacon, Green Leaf Lettuce, Beefsteak Tomato
- **Sriracha Chicken Salad**  Avocado, Roasted Roma Tomatoes, Boston Lettuce, French Baguette
- **Italian Soppressata**  Aged Provolone Cheese, Baby Arugula, Roasted Red Pepper, Oregano, Oil and Vinegar
- **Slow Roasted Beef**  Avocado, Crispy Onions, Yellow Beefsteak Tomato, Gem Lettuce, Monterey Cheese, Charred Jalapeño Mayonnaise, Brioche Roll
- **Slow Roasted Beef**  Cajun Pickled Mayonnaise, Shaved Iceberg Lettuce, Grilled Sweet Peppers
- **Black Forest Ham**  Roasted Pear, Gruyere Cheese, Baby Spinach, Grainy Mustard Mayonnaise
- **Honey Roasted Ham**  Cheddar Cheese, Green Apples, Cranberry Aioli, Watercress, Pretzel Roll
- **Saffron Tuna Salad**  Piquillo Pepper, Roasted Garlic, Baby Arugula, Black Olive Roll
- **Shrimp Salad Wrapper**  Crisp Romaine Lettuce, Tomatoes, Cocktail Aioli
- **Chipotle Roasted Vegetables**  Lime Corn Cilantro Mayonnaise, Cotija Cheese, Black Bean Wrapper
- **Black Bean Burger**  Roasted Peppers, Grilled Red Onion, Shredded Iceberg Lettuce, Goat Cheese Chipotle Mayonnaise, Spinach Wrapper
- **Italian Vegetable Hoagie**  Grilled Zucchini, Smoked Provolone, Artichoke Hearts, Romaine Lettuce, Beefsteak Tomatoes, Red Onions, Pepperoncini, Oregano, Oil, Red Wine Vinegar
### Lunch – Sandwiches

**Fall Specialty Buffets Include**: Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette, Salted Caramel Pumpkin Bars, Iced Water & Assorted Sodas

**Fall Specialty Buffet** | $21.00 per guest | 15 guest minimum
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Includes: **Antipasti Salad** (Choose 1)
• Seasonal or Classic Selection

**Cold Sandwiches** (Choose 2)
• Seasonal or Classic Selection

**Hot Pasta** (Choose 1)
• **Lasagna Rolls** Butternut Squash, Ricotta, Broccoli Rabe, Romano Cheese Sauce
• **Pumpkin Ravioli** Sautéed Kale, Sage Brown Butter
• **Farrotte Pasta** Wild Mushrooms, Caramelized Onion, Brussels Sprouts, Parmesan Truffle Sauce
• **Orecchiette Pasta** Mini Meatballs, Shaved Provolone Cheese, San Marzano Smoked Tomato Sauce

**Hot Sandwich Buffet** | $18.00 per guest | 15 guest minimum
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**Hot Sandwiches** (Choose 3)
• **Mexican Torta** Guajillo Pork, Avocado, Black Bean Spread, Cotija Cheese, Sour Cream, Brioche Roll
• **Roast Beef French Dip** Caramelized Onion, Gruyere Cheese, Beef Au Jus, French Baguette
• **Korean Fried Chicken Sandwich** Napa Cabbage Slaw, Grilled Pineapple, Onion Roll
• **Grilled Merguez Lamb Sausage** Tomato Cucumber Salad, Feta Cheese, Harissa Cumin Aioli, Ciabatta
• **House-Made Falafel** Lettuce, Tomato, Cucumber, Pickled Red Onions, Sesame Yogurt Sauce, Pita Bread
• **Beer Battered Cod Fish** Old Bay Cole Slaw, Boston Lettuce, Beef Steak Tomato, Tartar Sauce, Brioche Roll

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**Fall Soups** (additional $3.50 per guest)
• Sweet Potato Maple Bisque
• Butternut Squash Roasted Apple
• Beef Barley Vegetable
• Old Fashioned Tomato Soup, White Cheddar Grilled Cheese Croutons
• Chicken, Kale, Roasted Root Vegetable

**Fall Antipasti & Green Salads** (additional $3.50 per guest)
• **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
• **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 Onion, 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 Asiago
• **Yukon Gold Potato Salad** Baby Golden Beets, Green Apple
• **Bow Tie Pasta Salad** Butternut Squash, Toasted Walnuts, Ricotta Salata, Dried Cranberries, Spinach Pesto
• **Roasted Beets** Rainbow Chard, Baby Carrots, Toasted Pepitas, Garlic Vinaigrette
Fall Plated Lunch

Price based on entrée selection. Plated Lunches Include Rolls and Butter, Family Style Mini Gourmet Cookies and Seasonal Cupcakes, Small World Coffee (Regular/Decaffeinated), Hot Tea & Iced Water

Pre-set Express Lunch  Choose 1 (Served at Room Temperature)

- **Miso Glazed Salmon Fillet** | $32.00 per guest
  Cold Ramen Noodle Salad, Cucumber, Red Pepper Nori Seaweed, Carrots, Roasted Shiitake Mushrooms, Mache, Soy Ginger Dressing

- **Seared Bistro Steak** | $33.00 per guest
  Cherry Tomato, Aged Provolone, Panzanella Salad; Roasted Fennel, Grilled Zucchini, Watercress, Creamy Sundried Tomato Sauce

- **Grilled Shrimp** | $32.00 per guest
  Basmati Rice, Edamame Salad, Baby Bok Choy, Baby Bell Pepper, Mizuna Greens, Coconut Curry Sauce

- **Chicken Milanese** | $30.00 per guest
  Roasted Fingerling Potatoes, Haricot Verts, Baby Spinach, Cherry Tomato Shallot Sauce

Three Course Plated Lunch

Pre-set Salad  Choose 1

- **Baby Romaine Lettuce Salad**, Grilled Red Pear, Candied Pecans, Smoked Gouda Cheese, Sherry Vinaigrette
- **Field Green Salad**, Cinnamon Roasted Granny Smith Apples, Dried Cranberries, Toasted Sunflower Seeds, Apple Cider Vinaigrette
- **Small Leaf Spinach Salad**, Grilled Red Onion, Roasted Cumin Carrots, Pepita Seeds, Red Curry Coconut Dressing
- **Baby Arugula Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Cucumbers, Kalamata Olives, Red Wine Vinaigrette
- **Iceberg Chop Salad**, Jicama, Toasted Walnuts, Red Pepper, Croutons, Bacon Black Pepper Ranch Dressing

Main Entrées  Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)

- **Seared Salmon Fillet** | $32.00 per guest
  Parsnip Puree, Sautéed Chard, Purple Potatoes, Carrot Coriander Sauce

- **Grilled Hanger Steak** | $34.00 per guest
  Leek Smashed Fingerling Potatoes, Roasted Baby Carrots, Fennel, Black Pepper Cognac Sauce

- **Maple Brined Boneless Pork Chop** | $34.00 per guest
  Whipped Sweet Potatoes, Sautéed Collard Greens, Roasted Apple Onion Compote

- **Seared Icelandic Cod** | $32.00 per guest
  Navy Bean Butternut Squash Stew, Leaf Spinach, Candy Cane Beets, Parsley Beurre Blanc

- **Chorizo Crusted Free-Ranged Chicken Breast** | $30.00 per guest
  Saffron Risotto, Sautéed Kale, Red Beets, Piquillo Pepper Sauce

- **Farro, Spinach & Fontina Arancini** | $30.00 per guest
  Roasted Fennel, Sautéed Kale, Carrots, Butternut Squash Sauce
Lunch Buffets & Snacks

All Lunch Buffets Include: Rolls and Butter, Family Style Mini Gourmet Cookies and Seasonal Cupcakes, Small World Coffee (Regular/Decaffeinated), Hot Tea & Iced Water

Fall Seasonal Lunch Buffet 1 | $27.00 per guest | 25 guest minimum
- Roasted Cauliflower Salad Flat Leaf Parsley, Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
- Roasted Butternut Squash Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- Autumn Chop Salad Roasted Carrots, Beets, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
- Chicken, Red Pepper, Fontina Meatball
- Roasted Wild Mushroom, Kale, Ricotta Pizzette
- Maple Glazed Seared Salmon Fillet Wild Rice, Caramelized Brussels Sprouts, Roasted Fennel, Lemon Compote

Fall Seasonal Lunch Buffet 2 | $27.00 per guest | 25 guest minimum
- Butternut Squash Bisque
- Quinoa Salad Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
- Roasted Beets Rainbow Chard, Baby Carrots, Toasted Pepitas, Garlic Vinaigrette
- Kale Salad Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette
- House Roasted Turkey Breast Mini Sandwich Cranberry Sauce, Grilled Green Apples, White Cheddar, Caramelized Onion Aioli
- Brown Sugar Glazed Chicken, Apple, Onion Kabobs Couscous, Sautéed Spinach, Baby Bell Peppers

Fall Seasonal Lunch Buffet 3 | $27.00 per guest | 25 guest minimum
- Farro Grain Salad Spinach, Caramelized Onion, Roasted Red Pepper, Ricotta Cheese Basil Vinaigrette
- Roasted Brussel Sprouts Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- Baby Gem Lettuce Salad Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
- Seared Turkey Burger Slider Havarti Cheese, Applewood Smoked Bacon, Caramelized Onion, Cranberry Mayo
- Mixed Vegetable Kabobs
- Roasted Pork Loin Beer Braised Sauerkraut and Onions, Roasted Yukon Gold Potatoes, Pan Reduction

Snacks and Meeting Fare

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

Fall Break 1 | $7.00 per guest | 10 guest minimum
Includes: Freshly Brewed Iced Tea, Iced Water
- Assorted French Macaroons
- Sliced Fresh Fruit Platter

Fall Break 2 | $7.00 per guest | 10 guest minimum
Includes: Freshly Brewed Iced Tea, Iced Water
- Crisp Apple Wedges, Caramel Dip
- Mini Soft Pretzels, Jalapeno Cheddar Ranch Dip

Fall Break 3 | $7.00 per guest | 10 guest minimum
Includes: Freshly Brewed Iced Tea, Iced Water
- House-Made Mini Carrot Cupcakes
- Fresh Fruit Kabobs, Yogurt Dip

Fall Break 4 | $7.00 per guest | 10 guest minimum
Includes: Freshly Brewed Iced Tea, Iced Water
- Chunked Cheddar Cheese, Grapes, Crackers
- Assorted “Just Cookies”

Beverages

- Small World Regular & Decaffeinated Coffee, Hot Tea | $3.00 per guest
- Assorted Sodas | $1.65 per guest
- Bottled Water | $1.75 per guest
- Saratoga Still & Sparkling Water | $2.25 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
## Receptions

### Fall Passed Hors d’oeuvres
- $17.75 per guest
- One hour, 10 guest minimum
- $23.00 per guest
- Two hours, 10 guest minimum

Choose 6 from Section A

### Fall Reception Package 1
- $15.00 per guest
- One hour, 25 guest minimum
- $22.00 per guest
- Two hours, 25 guest minimum

Choose 3 from Section A
Choose 1 from Section B

### Fall Reception Package 2
- $21.00 per guest
- One hour, 25 guest minimum
- $27.00 per guest
- Two hours, 25 guest minimum

Choose 3 from Section A
Choose 2 from Section B
Choose 1 from Section C

### Fall Reception Package 3
- $27.00 per guest
- One hour, 25 guest minimum
- $35.00 per guest
- Two hours, 25 guest minimum

Choose 3 from Section A
Choose 2 from Section B
Choose 2 from Section C

### A. Passed Hors d’oeuvres

**Cold Hors d’oeuvres**
- Roasted Beets, Drunken Goat Cheese Skewer
- Smoked Duck Breast, Lingonberry Jam, Brioche
- Chicken Cranberry Walnut Salad, Pumpernickel Crostini
- Spicy Mango Grilled Shrimp Salad, Mini Spinach Taco Shells
- Cedar Plank Flaked Salmon, Maple Cream Cheese, Orange-Dill Salsa, 7-Crostini
- Beef Bresaola, Tangerine Goat Cheese Mousse, Micro Arugula, Crostini
- Spiced Poached Carrots, Boursin Cheese, Crispy Kale, Flat Bread
- Toasted Pepitas, Spicy Tuna, Wonton Cones
- Roasted Cauliflower Skewer, Saffron Aioli

**Hot Hors d’oeuvres**
- Applewood Smoked Bacon, Smoked Swiss Cheese Quiche
- Butternut Squash Cheddar Grit Cake, Caramelized Onion Marmalade
- Pink Peppercorn Tuna, Roasted Pumpkin Almond Pesto, Sourdough Crostini
- Seared Salmon Cake, Apple Onion Chutney
- Seared Beef Tenderloin, Creamy Wild Mushroom Ragout
- BBQ Chopped Beef Slider, Crispy Onion, Smoked Cheddar Cheese
- Bacon Wrapped Turkey Meatballs, Cranberry Aioli
- Chicken Apple Onion Kabobs, Golden Raisin Sauce
- Pork Schnitzel, Braised Red Cabbage, Grainy Mustard Sauce
- Winter Squash Quinoa, Smoked Gouda, Stuffed Cremini Mushrooms

### B. Stationary Hors d’oeuvres

**Cheese Board**
- Cheddar, Saga Bleu, Smoked Gouda, Crackers, Grapes

**Vegetable Crudités**
- Creamy Basil Dip and Black Pepper-Parmesan Dip

**Bruschetta**
- Tomato Basil Bruschetta, Char-Grilled Bread

### C. Sampler Food Stations (continued on next page)

**Pizzette**
- Roasted Wild Mushrooms, Swiss Chard, Fresh Egg, Ricotta Cheese
- Soppressata, Sliced Cherry Tomato, Smoked Provolone, Fennel, Romano Sauce
- Spanish Garlic Shrimp, Piquillo Pepper, Goat Cheese, Saffron-Tomato Sauce

**Asian Station**
- Dumplings (Choose One)
  - Chicken Teriyaki or Edamame
- Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
- California Roll
- Ramen Crunch Salad
- Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Sweet Chili Sauce, Soy Sauce
Specialty Food Stations

Paninoteca – Gourmet Italian Meatball Panini | $17.00 per guest | 25 guest minimum
- Beef Ricotta, Garlic Meatballs
- Pork, Broccoli Rabe, Provolone Meatballs
- Fontina Risotto Arancini
- Toppings & Spreads: Kale Almond Pesto, Spicy Pepper Relish, Roasted Fennel Onion Aioli, Cherry Tomato, Onion Salad, Parmesan Cheese
- Rustic Breads: French Crusty Roll, Onion Focaccia, Semolina Hero

Mediterranean | $20.00 per guest | 25 guest minimum
- Grilled Lamb Kofta Kabobs
- Grilled Chicken Kabobs
- Couscous Salad; Oranges, Dates, Grapes, Pistachio
- Mediterranean Flat Bread
- Seasonal Gazpacho Shooter
- Cucumber, Tomato Feta Salad
- Stuffed Grape Leaves, Warm Grilled Pita Bread, Hummus, Tzatziki Sauce

Korean Bulgogi Station | $15.00 per guest | 25 guest minimum
- Grilled Marinated Steak
- Grilled Boneless Chicken Thighs
- Glass Noodles, Spinach Banchan, Chili Eggplant
- Toppings: Scallions, Crispy Onions, Roasted Peanuts

Mexican Torta Station | $15.00 per guest | 25 guest minimum
- Guajillo Chili Rubbed Pork Shoulder
- Mexican Spiced Braised Brisket, Pepitas
- Bolillo Bread
- Toppings: Cotija Cheese, Refried Black Bean Spread, Crispy Ground Chorizo, Lime Crema, Salsa Verde, Roasted Tomato Salsa
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

Fall Dinner Buffet 1

Antipasti and Green Salads

- **Roasted Pear Watercress Salad** Dried Cranberries, Stilton Blue Cheese, Toasted Walnuts, Figs, Aged Balsamic Vinegar
- **Farro Grain Salad** Butternut Squash, Caramelized Onions, Flat Leaf Parsley, Applewood Smoked Cheddar Cheese, Roasted Fennel Vinaigrette
- **Roasted Red Curry Coconut Cauliflower Salad** Carrots, Raw Beet Noodles, Cilantro Leaves, Bok Choy Leaves
- **Baby Spinach Salad** Roasted Pumpkin, Goat Cheese, Toasted Almonds, Gala Apples, Sherry Vinaigrette

Entrées

- **Herb Seared Free-Range Chicken Breast** Dried Fruit, Caramelized Onion Sauce
- **Grilled Skuna Bay Salmon Fillet** Kale, Almond Pesto, Saffron Beurre Blanc
- **Butternut Squash Ravioli** Sautéed Chard, Pearl Onions, Tarragon Cream

Sides

- Roasted Brussels Sprouts, Pancetta
- Whipped Sweet Potatoes

Fall Dinner Buffet 2

Antipasti and Green Salads

- **Autumn Chop Salad** Roasted Carrots, Sliced Beets, Parsnips, Squash, Beets, Parsnips, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
- **Butterscotch Bean Salad** Sweet Potato, Collard Greens, Pickled Onions, Apple Cider Vinaigrette
- **Grilled Marinated Portabella Mushrooms** Roasted Cipollini Onions, Red Peppers, Roasted Fennel, Balsamic Roasted Garlic Vinaigrette
- **Kale Salad** Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette

Entrées

- **Black Pepper & Sea Salt Seared Beef Tender Steak** Cognac Mustard Sauce
- **Seared Cod Fish Fillet** Roasted Calabaza Pumpkin, Green Herb Sauce
- **Wild Mushroom Ravioli** Sautéed Spinach, Chive Cream

Sides

- Butter & Herb Spaghetti Squash
- Wild Rice Medley
Fall 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)

• Roasted Small Beet Salad  Pistachio Crusted Goat Cheese, Crispy Kale Leaves, Candied Walnuts, Red Beet Paint, Chive Oil
• Baby Rainbow Cauliflower Salad  Baby Kale, Marcona Almonds, Carrot Coulis, Brioche Croutons, Tarragon Oil
• Romaine Chop Salad  Toasted Sunflower Seed, Roasted Carrots, Squash, Beets, Dried Cranberries, Smoked Gouda, Walnut Raisin Croutons, Creamy Caramelized Onion Dressing
• Lightly Roasted Heirloom Apples  Mache Crowns, Aged Gouda, Dried Cranberries, Sea Salt Caramel Vinaigrette, Cinnamon Oil
• Roasted Pumpkin Couscous Salad  Dried Cherries, Apricots, Toasted Pecans, Small Rainbow Chard, Ginger Orange Vinaigrette, Roasted Pumpkin Seed Oil
• Warm Caramelized French Onion Tart  Gruyere Cheese, Frisée Salad, Soft Boiled Egg, Shaved Carrots
• Hazelnut Butternut Squash Bisque, Toasted Pepitas Seeds
• Parsnip, Apple, Celeriac Soup, Parsley Oil

Main Entrées  Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)

• Applewood Smoked Sea Salt Seared Skuna Bay Salmon Fillet  $42.00 per guest  
  Red Quinoa Butternut Squash "Risotto", Roasted Candy Cane Beets, Sautéed Kale, Parsnip Almond Sauce
• Fennel Dusted Seared Ahi Tuna  $44.00 per guest  
  Long Island Cheese Pumpkin Risotto, Pickled Purple Cabbage, Oyster Mushrooms, Roasted Kohlrabi, Carrots, Bacon Sherry Gastrique
• Grilled Mahi Mahi Fillet  $42.00 per guest  
  Sautéed Spaghetti Squash, Baby Bok Choy, Tempura Red Pepper, Black Trumpet Mushrooms, Roasted Fennel, Lobster Sauce
• Seared Berkshire Boneless Pork Chop  $46.00 per guest  
  Aged Gouda Grits, Roasted Carrots, Parsnips and Beets, Rainbow Chard, Caramelized Onion Apple Jus
• Juniper Black Pepper Pan roasted Cervena Venison Loin  $46.00 per guest  
  Brown Sugar Butternut Squash Puree, Purple Potatoes, Kale, Chestnut Sour Cherry Veal Reduction
• Maple Brined Seared Rohan Duck Breast  $45.00 per guest  
  Whipped Sweet Potatoes, Brussels Sprout Leaves, Roasted Red Beets, Spiced Duck Reduction
• Grilled Bistro Filet  $46.00 per guest  
  Creamed Spinach, Paprika Garlic Roasted Fingerling Potatoes, Sautéed Baby Bell Pepper, Red Wine Veal Reduction
• Pepitas Brioche Crusted Free-Ranged Chicken Breast  $39.00 per guest  
  Sweet Corn Aztec Wild Rice, Swiss Chard, Acorn Squash, Sage Chicken Reduction
Vegetarian Entrées $39.00 per guest

- **Ricotta Cheese Cavatelli**
  Caramelized Pearl Onions, Wild Mushrooms, Spinach, Shaved Parmesan Cheese
- **Roasted Root Vegetable Red Quinoa Bean Cake**
  Sautéed Kale, Pickled Red Cabbage, Baby Beets, Pumpkin Coulis, Chive Oil
- **Braised Saffron Vegetable Tagine**
  Carrots, Fennel, Beets, Turnips, Cauliflower, Spinach, Dried Apricots, Dates, Moroccan Spiced Tomato Sauce Couscous
- **Asian Vegetable Bulgogi**
  Bok Choy, Carrots, Calabaza Pumpkin, Japanese Eggplant, Shiitake Mushrooms, Glass Noodles, Ssamjang Sauce

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

- **Hazelnut Toffee Torte**
- **Coconut Mango Mousse Cake**
- **Tarte Tatin**, Vanilla Ice Cream
- **Pumpkin Cheese Cake**
- **Opera Torte**
- **Triple Chocolate Mousse Cake**
- **Banana Caramel Cake**
- **Cranberry Bread Pudding** Vanilla-Orange Crème Anglaise
- **Caramel Apple Sundae** Cinnamon Ice Cream, Toasted Peanuts, Whipped Cream