Prospect House

Social Event

A la Carte Menus

Palmer House
Brunch Buffet

70.00 per guest
50 guest minimum
3 hour event | available from 10 a.m. to 2 p.m.

**Breakfast Items**
- Smoked Fish Display
  - Smoked Salmon
  - Smoked Trout
  - Capers, Tomatoes, Red Onions
  - Cucumber

- Baked Goods Display
  - Mini Muffins
  - Mini Danish
  - Chocolate Croissant
  - Mini Bagels
  - Plain & Seasonal Cream Cheese Flavors
  - Whipped Butter

- Belgium Waffle & French Toast Station
  - Whipped Cream, Maple Syrup, Fresh Strawberries, Chocolate Chips, Whipped Butter

- Omelette Station
  - Tomatoes, Bell Peppers, Onion, Broccoli, Mushrooms
  - Ham, Cheddar, Mozzarella

- Eggs Benedict
  - Poached Eggs, Canadian Bacon, Hollandaise Sauce

- Applewood Smoked Bacon
- Turkey Sausage
- Mini Fruit Smoothies
- Mini Yogurt & Berry Parfaits

**Lunch Items**
- Spring Farro Salad
  - English Peas, Smoked Cheddar Cheese, Golden Carrots, Crispy Onions, Herb Vinaigrette

- Caesar Salad
  - Crispy Romaine Lettuce, Roasted Cherry Tomatoes, Romano Grilled Sourdough Croutons, Roasted Garlic Caesar Dressing

- Display of Oven Roasted Vegetables
  - Baby Roasted Bell Peppers, Balsamic Glazed Portabella, Zucchini

- Seared Free-Range Chicken Breast
  - Crispy Onions, Fine Herb Chicken Jus

- Cheese Ravioli
  - Sautéed Swiss Chard, Red Pepper, Chive Cream

- Sautéed Seasonal Vegetables
- Five Lilies Mashed Potatoes

- Dessert Station
  - Assorted Mini Pastries
  - Mini Tiramisu Parfait
  - Lemon-Berry Shortcake Shooters
  - Seasonal Fruit Platter

- Beverages
  - Small World Coffee
  - Regular & Decaffeinated
  - Harney & Sons Hot Tea
  - Assorted Juices
## Passed Hors D’oeuvres

<table>
<thead>
<tr>
<th>Hot</th>
<th>Cold</th>
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</thead>
<tbody>
<tr>
<td>Jumbo Lump Crab Cake</td>
<td>Smoked Salmon Canapé</td>
</tr>
<tr>
<td><em>Seasonal Aioli</em></td>
<td><em>Potato Leek Pancake, Dill Cream</em></td>
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<tr>
<td>Vegetable Spring Roll</td>
<td>Spicy Tuna Poke</td>
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<tr>
<td><em>Sweet Chili Sauce</em></td>
<td><em>Wonton Cone</em></td>
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<tr>
<td>Cheeseburger Slider</td>
<td>Sesame Dusted Seared Ahi Tuna</td>
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<tr>
<td><em>Sriracha Aioli</em></td>
<td><em>Wakame Salad, Sriracha Aioli, Rice Cake</em></td>
</tr>
<tr>
<td>Bacon Wrapped Turkey Meatball</td>
<td>Smoked Chicken Tarragon Salad</td>
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<tr>
<td><em>Seasonal Dip</em></td>
<td><em>Sourdough Crostini</em></td>
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<tr>
<td>Sesame Chicken</td>
<td>Shrimp Cocktail Skewers</td>
</tr>
<tr>
<td><em>Orange-Chili Sauce</em></td>
<td><em>Cocktail Sauce</em></td>
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<tr>
<td>Seared Petite Lamb Chop</td>
<td>Red Pepper Hummus</td>
</tr>
<tr>
<td><em>Rosemary Balsamic Reduction</em></td>
<td><em>Cucumber Cup</em></td>
</tr>
<tr>
<td>Duck Meatball</td>
<td>Crab, Red Pepper &amp; Mango Stack</td>
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<tr>
<td><em>Orange Aioli</em></td>
<td>Watermelon Cubes</td>
</tr>
<tr>
<td>Italian Breaded Fried Provolone Cheese</td>
<td><em>Feta Cheese, Mint, Passion Fruit Drizzle</em></td>
</tr>
<tr>
<td><em>Oven Dried Tomato Sauce</em></td>
<td>Golden Beet &amp; Goat Cheese Stack</td>
</tr>
<tr>
<td>Butternut Squash Cheddar Grit Cake</td>
<td>BLT Stuffed Cherry Tomato</td>
</tr>
<tr>
<td><em>Caramelized Onion Marmalade</em></td>
<td>Mini Lobster Rolls</td>
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<tr>
<td>Crispy Tempura Cauliflower</td>
<td>Honeydew Melon &amp; Prosciutto Cube</td>
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<tr>
<td><em>Creamy Sriracha Dip</em></td>
<td>Chili Braised Beef Crispy Taco</td>
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<tr>
<td>Red Curry Coconut Beef</td>
<td><em>Lime Crema, Cotija Cheese, Cilantro</em></td>
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<tr>
<td><em>Crispy Rice Cake, Micro Cilantro</em></td>
<td>Seared Filet Mignon</td>
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<tr>
<td>Crispy Eggplant Milanese</td>
<td><em>Bleu Cheese, Caramelized Onions, Sourdough Crostini</em></td>
</tr>
<tr>
<td><em>Roasted Red Pepper, Fresh Buffalo Mozzarella, Basil Pesto</em></td>
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</tbody>
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Reception Stations

40 Guest Minimum per station

**Artisan Cheese Display**
$10.00 per guest
Imported & Local Cheeses
Saucisson
Dried Fruit & Nuts
Assorted Crackers & Breadsticks

**Harvest Table** | $14.00 per guest
Fresh Vegetable Crudités
Creamy Basil Dip
Black Pepper Parmesan Dip
Romesco Dip
Imported & Local Cheeses
Saucisson
Dried Fruit & Nuts
Fig Cake, Quince Paste, Marmalade, Honey
Baguettes, Crackers & Flatbread

**Antipasti Station** | $16.00 per guest
Soppressata, Prosciutto de Parma & Bresola
Aged Provolone & Ricotta Salata
Marinated Fresh Mozzarella
Grilled Eggplant
Roasted Roma Tomatoes
Grilled Portobello Mushrooms
Marinated Roasted Red Peppers
Cured Olives
Tomato Bruschetta
Grilled Bread

**Crudités & Flatbreads**
$10.00 per guest
Fresh Vegetable Crudités
Creamy Red Pepper & Herbed Goat Cheese Dips
Zucchini, Red Pepper, Boursin Cheese Flatbread
Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce Flatbread
Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce Flatbread

**Pizzette** | $14.00 per guest
Broccoli, Ricotta Cheese, Roasted Garlic
Roasted Red Peppers, Cured Olives, Sweet Onions
Crispy Eggplant, San Marzano Tomatoes, Ricotta, Basil
Chicken Vodka Parmesan
Sweet Italian Sausage, Onions
Calabrese Salami, Basil

**Dumpling Station** | $16.00 per guest
Chicken Teriyaki Dumplings
Edamame Dumplings
Shrimp Dumpling
Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce
Reception Stations

40 Guest Minimum per station

**Sliders** | $14.00 per guest
Creekstone Farms Beef Burger, American Cheese, Dill Pickles, Burger Sauce
Southwest Spiced Turkey Burger, Monterey Jack Cheese, Poblano Peppers, Avocado, Lime Aioli
Grilled Veggie Burger, Asian Napa Slaw, Sweet Chili Aioli
House-Made Potato Chip Nachos
*Applewood Smoked Bacon, Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos*

**Meatballs** | $17.00 per guest
Creekstone Farms Beef, Ricotta, Parsley, Marinara Sauce
Asian Scallion Ginger Hoisin Pork, Black Bean Sake Sauce
Chicken, Fontina Cheese, Creamy Roasted Garlic Sauce
Farro Kale Arancini, Caramelized Onion Dip
Mini Semolina Rolls
Parmesan Garlic Potato Chips

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

**Yakitori Station** | $15.00 per guest
Chicken Yakitori, Ginger Sauce
Pork Scallion Meatballs, Teriyaki Glaze
Beef Yakitori, Japanese Steak House Mustard Sauce
Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce
Cold Ramen Noodle Salad

**Global Vegetarian** | $14.00 per guest
Zucchini Boursin Cheese Roll-ups
Chili Roasted Veggie Crispy Taco
Sweet Corn Flan, Avocado, Pico De Gallo
Tempura Asparagus, Sweet Chili Aioli
Corn Meal Crusted Fried Green Tomato, Brioche, Pimento Cheese
Spinach & Manchego Frittata, Romesco Sauce

**Spanish Tapas** | $20.00 per guest
Roasted Chorizo
Spanish Garlic Shrimp
Tomato Bread, Serrano Ham, Shaved Manchego
Potato Croquettes, Catalan Tomato Sauce
Octopus Salad
Artichoke Torta, Romesco Sauce
Marinated Olives

**Italian Station** | $15.00 per guest
Fried Ravioli, Marinara Sauce
Italian Deli Stromboli, Capicola Ham, Salami, Parma Cotto, Provolone Cheese
Mini Italian Meatballs, Marinara Sauce
Mini Sausage and Pepper Sandwiches
Mozzarella & Cherry Tomato Kabobs
Tomato Basil Bruschetta, Grilled Sourdough
Three Course Plated Dinner

Includes: One Starter, One Entrée and one Dessert
Dinner Rolls & Butter, Small World Coffee, Hot Tea & Iced Water
Pricing Based on Entrée Selection

Choose One Starter
Choice of Two | add 5.00 per guest
Choice of Three | add 8.00 per guest

Starters

Tuna Poke
Seasoned Sushi Rice, Avocado, Mango, Seaweed Salad, Spicy Sriracha Cream

Trio of Arancini
Fontina, Roasted Garlic, Marinara Sauce
Saffron Bel Paese, Basil Pesto
Porcini Goat Cheese, Chive Cream

Smoked Chicken & Apricot Salad
Granny Smith Apples, Toasted Almond Dust, Micro Peppercress, Tarragon Oil

Wild Mushroom Ravioli
Sautéed Swiss Chard, Caramelized Shallots, Chive Cream

Spinach & Cheese Tortellini
Prosciutto di Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves

Seared Sea Scallops
Corn Fregola Salad, Red Pepper Sauce, Crispy Onions, Micro Cilantro

Chilled Ramen Salad, Ginger Shrimp
Cucumbers, Tomatoes, Bamboo Shoots, Bok Choy, Edamame, Soy Dressing

Grilled Spanish Octopus Salad
Fava Bean Puree, Marinated Olive Salad, Charred Cipollini Onion, Piquillo Pepper Sauce

Black Bean Cake
Jicama Slaw, Avocado, Pickled Red Onion, Guajillo Chili Sauce, Lime Crema, Crispy Tortilla
Choose One Entrée
Orders taken tableside

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Choice of Two</th>
<th>Choice of Three</th>
<th>add 5.00 per guest</th>
<th>add 8.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared Jumbo Lump Crab Cake</td>
<td>Seared Filet Mignon</td>
<td>Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace</td>
<td>62.00 per guest</td>
<td>62.00 per guest</td>
</tr>
<tr>
<td>Roasted Fingerling Potatoes, Fresh Corn, Leeks, Lemon Chive Beurre Blanc</td>
<td>Seared Skuna Bay Salmon</td>
<td>Red Quinoa, Sugar Snap Peas, Baby Carrots, Cipollini Onions, Yellow Pepper Sauce</td>
<td>56.00 per guest</td>
<td>56.00 per guest</td>
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<tr>
<td></td>
<td>Chilean Sea Bass Fillet</td>
<td>Fava Beans, Rainbow Chard, Pearl Onions, Roasted Fingerling Potatoes, Fresh Cherry Tomato Sauce</td>
<td>60.00 per guest</td>
<td>60.00 per guest</td>
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<td></td>
<td>Grilled Swordfish</td>
<td>Roasted Fingerling Potatoes, Asparagus, Roasted French Radish, Pickled Red Cabbage, Truffle English Pea Sauce</td>
<td>56.00 per guest</td>
<td>56.00 per guest</td>
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<tr>
<td></td>
<td>Pepita Crusted Chicken Breast</td>
<td>Achiote Red Rice, Grilled Petite Zucchini, Sunburst Squash, Charred Poblano Cream</td>
<td>52.00 per guest</td>
<td>52.00 per guest</td>
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<tr>
<td></td>
<td>Seared Free Range Chicken Breast</td>
<td>Black Truffle Smashed Fingerling Potatoes, Asparagus, French Radish, Baby Carrots, Chicken Demi-Glace</td>
<td>52.00 per guest</td>
<td>52.00 per guest</td>
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<tr>
<td></td>
<td>Seared Free-Range Chicken Breast</td>
<td>Aged Gouda Farro Risotto, Haricots Verts, Red Beets, Creamy Herb Chicken Sauce</td>
<td>52.00 per guest</td>
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<td>62.00 per guest</td>
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<td></td>
<td>Teriyaki Glazed Black Angus Bistro Petit Filet</td>
<td>Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce</td>
<td>56.00 per guest</td>
<td>56.00 per guest</td>
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<tr>
<td></td>
<td>Sous Vide Strip Loin</td>
<td>Roasted Yukon Gold Potato Puree, Asparagus, Candy Cane Beets, Merlot Veal Reduction</td>
<td>60.00 per guest</td>
<td>60.00 per guest</td>
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<tr>
<td></td>
<td>Guajillo Chili Vegetable Tostada</td>
<td>Avocado, Lime, Cotija Cheese, Mexican Crema</td>
<td>52.00 per guest</td>
<td>52.00 per guest</td>
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<td></td>
<td>Vella Dry Jack &amp; Yukon Gold Gnocchi</td>
<td>Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus</td>
<td>52.00 per guest</td>
<td>52.00 per guest</td>
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<td>Vegetable Stack</td>
<td>Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Vegan Demi-Glace</td>
<td>52.00 per guest</td>
<td>52.00 per guest</td>
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<td></td>
<td>Vegetable Bisteeya</td>
<td>Cauliflower, Purple Yams, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crispy Phyllo Crust</td>
<td>52.00 per guest</td>
<td>52.00 per guest</td>
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</tbody>
</table>

If multiple entrées are selected, the higher entrée price is applied to all guests plus the applicable “choice of” charge. Chef’s choice of vegetarian entrée available for 10% of guest count if a vegetarian entrée is not selected.
Plated Dinner | Dessert

Choose One Dessert

Choice of Two | add 5.00 per guest
Choice of Three | add 8.00 per guest

Dessert

Flourless Chocolate Cake
*Port Wine-Poached Pear, Butterscotch Sauce*

Chocolate-Banana Panna Cotta Bombe

Blood Orange-Vanilla Bean Mousse Cake

Vanilla Bean Mousse, Fudge & Caramel Torte

Strawberry, Kiwi & Passion Fruit Tart

Dark Chocolate Molten Cake
*White Chocolate Hazelnut Center*

Mango Panna Cotta Bombe

Pistachio Cheesecake

Raspberry-Chocolate Mousse Cake

Tiramisu Bombe

Chocolate, Peanut Butter Ganache Tart

Blueberry-Lemon Curd Tart
Dinner Buffet

80.00 per guest
50 guest minimum
Includes: Dinner Rolls & Butter, Small World Coffee, Hot Tea & Iced Water

**Plated Salad**
Choose One

**Mesclun Greens**
*Grilled Red Pear, Candied Walnuts, Stilton, Sherry Wine Vinaigrette*

**Classic Caesar**
*Romaine, Garlic Croutons, Shaved Parmesan*

**Pasta Action Station**

**Penne**
*Vodka Sauce*

**Spinach & Roasted Garlic Tortellini**
*Light Romano Cream Sauce*

**Gemelli**
*San Marzano Tomato-Basil Sauce*

<table>
<thead>
<tr>
<th>Roasted Pine Nuts</th>
<th>Basil Pesto</th>
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<tbody>
<tr>
<td>Eggplant Caponata</td>
<td>Roasted Garlic</td>
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<tr>
<td>Crushed Red Pepper</td>
<td>Parmesan</td>
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</tbody>
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**Carvery Station**

**Herb Roasted Sirloin**
*Veal Reduction, Horseradish Sour Cream*

**Antipasti Salads**

**Caprese**
*Ripe Tomatoes, Fresh Mozzarella, Fresh Basil*

**Niçoise**
*Haricots Verts, Baby Tomatoes, Red Onion, Olives, Red Wine Vinaigrette*

**Panzanella**
*Focaccia, Grape Tomatoes, Asparagus, Aged Provolone, Roasted Garlic Aioli*

**Entrées & Sides**

**Seared Free-Range Chicken Breast**
*Crispy Onions, Fine Herb Chicken Jus*

**Grilled Salmon Fillet**
*Lemon-Caper Sauce*

**Sautéed Seasonal Vegetables**
*Five Lilies Mashed Potatoes*

**Dessert Station**

**Assorted Mini Pastries**
*Chocolate-Dipped Strawberries, Mini Tiramisu Parfait, Lemon-Berry Shortcake Shots*

**Seasonal Fruit Platter**
**Dessert Stations**

40 Guest Minimum per station

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**Dessert Enhancements**

Served Tableside
- Family Style Fruit Platter | $3.85 per guest
- Scoop of Ice Cream | $2.00 per guest
- Family Style Chocolates | $3.50 per guest

**Classic Desserts Shooters**

| $6.00 per guest
- Chocolate Raspberry Trifle
- Lemon Meringue
- Boston Cream
- Cherry Cheesecake

**Out of the Cookie Jar**

| $11.00 per guest
- Chocolate Chip & Cream Cheese Mousse
- Raspberry Bread Pudding, Shortbread Crumble
- Chocolate Filled Peanut Butter Cookie Tarts
- Strawberry Sugar Cookie Cupcakes
- Grasshopper Cookie Parfait
- Cookies & Cream Ice Cream

**Pie Station**

| $11.00 per guest
- Mini Lemon Meringue Tart
- Mini Caramel Pecan Tart
- Classic Whoopie Pie
- Cherry Handheld Pie
- Chocolate Cream Pie Shooter
- Banana Cream Pie Shooter

**Fruit Crumble**

| $11.00 per guest
- Blueberry Crumble
- Strawberry Crumble
- Peach Crumble
- Cherry Crumble
- Vanilla Ice Cream
- Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce

**Brownie Station**

| $10.00 per guest
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream
- Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

**Gelato Station**

| $9.50 per guest
- Italian Gelatos
  - Sicilian Pistachio
  - Limoncello Sorbet
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
- House-Made Butterscotch & Dark Chocolate Sauces
- Toppings: Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce, Crisp Waffle Cookie
## BBQ Menus

### Classic BBQ
- **35.00 per guest**
- **25 guest minimum | 3 hour event**

### Salads & Sides
- Garden Salad
- Potato Salad
- Pasta Salad
- Coleslaw
- Baked Beans
- Corn on the Cob

### From the Grill
- Hot Dogs, Hamburger, Veggie Burgers & Grilled Chicken

### Dessert & Beverages
- Key Lime Pie
- Assorted Cookies
- Fresh Fruit Salad
- Assorted Sodas, Iced Tea & Lemonade

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### Signature BBQ
- **60.00 per guest**
- **25 guest minimum | 3 hour event**

### Signature Salads
- **Roasted Fingerling Potato Salad**
  - Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing

- **Mexican Chop Salad**
  - Iceberg, Black Beans, Colby-Jack, Tomatoes, Red Onions, Charred Poblanos, Tortilla Strips, Chipotle Ranch Dressing

- **Grilled Summer Ratatouille Salad**
  - Fresh Basil, Roasted Tomato Vinaigrette

- **Heirloom Tomato Salad**
  - Shallots, Fresh Basil, Extra Virgin Olive Oil

### From the Grill
- **Grilled Flank Steak**
  - Chimichurri Sauce

- **Grilled Salmon**
  - Romesco Sauce

- **Hot Dogs, Hamburger, Veggie Burgers & Grilled Chicken**

### Dessert & Beverages
- **Assorted Summer Pies**
  - Key Lime, Blueberry, Cherry, Peach
  - Vanilla Ice Cream

- **Fresh Fruit Salad**
- **Assorted Sodas**
- **Iced Tea & Lemonade**
Event Planning Timeline

At Time of Booking
Signed Contract & $500 Non-Refundable Deposit

6 Months Prior
25% Deposit of Estimated Balance

30 Days Prior
Final Menu Selections
Final Specialty Rentals Selections

2 Weeks Prior
Guaranteed Guest Count
Final Payment based on Guaranteed Guest Count
Final Floor Plan Approval

Week of Event
Final Appointment to Review Event Details
Drop off of Materials (place cards, etc.)

The Friday Before
between 10:00 a.m. and 3:00 p.m.
Non Member Bars - Drop off of Beer, Wine & Liquor if required

End of Event
All Non Member Liquor Removed from House
All Materials Removed from House
Payment via Credit Card for Additional Guests
Catering Contacts

**Prospect House**
Princeton University
Prospect Circle
Princeton, New Jersey 08544
www.princeton.edu/prospecthouse

Jillian Gloistein
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609.258.3323
JillianG@princeton.edu

Taryn Ferguson
Catering Sales Manager
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TarynF@princeton.edu

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Inn Keeper
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