Social Event Package

**Includes**
- Dedicated On-Site Coordinator
- Vendor access two hours prior
- Use of Garden for Photos
- Four Hour Event

**One Hour Cocktail Reception**
- Bar Snacks
- Choice of Six Passed Hors D’oeuvres
- Choice of Two Reception Stations

**Four Course Plated Dinner**
- Choice of One Starter
- Choice of One Soup or Salad
- Choice of One Entrée
- Standard Wedding or Special Occasion Cake

**Beverages**
- Assorted Soft Drinks & Juices
- Bar Mixers & Classic Cocktail Menu
- Bar Fruit & Garnishes
- Small World Coffee & Tea Service

**Set-up**
- Round Tables with White or Ivory Cotton floor-length Linens
- Table Settings with Standard China, Glassware & Flatware
- Customized Floor Plan
- Coordination of Specialty Rentals, Linen & Equipment

**Cost per Guest**
- Based on Main Course Selection(s)
- and Supplemental Additions
- Complimentary access for two guests to our March Event Tasting
Palmer House does not have a liquor license. Alcohol must be purchased from an outside source. Bar accoutrements are included in the package pricing.

**Bar Accoutrements**

**Mixers**
- Tonic Water
- Club Soda
- Housemade Sour Mix
- Fresh Lime Juice
- Simple Syrup
- Orange Juice
- Cranberry Juice
- Pineapple Juice
- Grapefruit Juice
- Grenadine
- Bitters

**Garnishes**
- Cocktail Olives
- Cocktail Onions
- Maraschino Cherries
- Lime Wheels & Twists
- Lemon Slices & Twists
- Orange Slices
- Mint Leaves

**Classic Cocktail Menu**
- Mojito
- Margarita
- Mint Julep
- Tom Collins
- Rum Punch
- Vodka Gimlet

**Soft Drinks**
- Coke
- Diet Coke
- Sprite
- Ginger Ale

**Bar Snacks**
- Bazzini Prime Time Snack Mix
- Fried Breaded Olives
- Spiced Mixed Nuts
Signature Cocktails
Choose One | 6.50 per guest

• Tigertini | vodka, fresh-squeezed tangerine juice, citrus sugar rim, up
• Distinguished Gentleman | bourbon, honey syrup, white cranberry juice, limes, fresh mint, rocks
• Blushing Bride | prosecco, passion fruit juice, grenadine, up
• Blackberry Gin Fizz | gin, fresh lime, fresh mint, muddled blackberries, club, rocks
• White Sangria | white wine, seasonal fresh fruit, brandy, club, rocks
• Watermelon Margarita | tequila, lime juice, watermelon juice, citrus simple syrup, salt rim, rocks

*Client must provide necessary alcohol.
Ask your sales person about pricing for custom signature cocktails.

Ceremony Refreshment Station
add $5.00 per guest

• Fresh Lemonade
• Freshly-Brewed Iced Tea
• Citrus-Infused Iced Water

Suggested Alcohol

Liquor

• Vodka
• Gin
• Bourbon
• Whiskey
• Scotch
• Tequila
• White & Spiced Rums
• Dry & Sweet Vermouths
• Triple Sec

Beer

• 2-3 Standard Beers
• 2-3 Craft Beers

Wine

• 2 White Varieties
• 2 Red Varieties
• Champagne or Prosecco

Guidelines

• Beer in bottles only
• Wine in 750mL bottles only
• Liquor in 1L bottles only
• All alcohol must be delivered to the house between 10:00 a.m. and 3:00 p.m. on the Friday before the event.
• All alcohol must be removed from the house at the end of the event.

Suggested Providers

Public Wine 609.924.0750
ShopRite Liquors 609.737.7999
Princeton Wine & Liquor 609.924.0279

Providers can offer further guidance on quantities and details of alcohol purchase.
### Passed Hors D’oeuvres

Choose Six Passed Hors D’oeuvres  
Add 2.75 per guest, per additional selection

#### Hot

- **Jumbo Lump Crab Cake**  
  *Lemon-Chive Aioli*
- **Vegetable Spring Roll**  
  *Sweet Chili Sauce*
- **Smoked Beef Brisket Slider**  
  *Horseradish Cream*
- **Chicken Satay**  
  *Hoisin-Peanut Sauce*
- **Sesame Chicken**  
  *Orange-Chili Sauce*
- **Moroccan-Spiced Lamb Chop**  
  *Tomato Chutney*
- **Duck Meatball**  
  *Orange Aioli*
- **Paprika & Garlic Shrimp Skewer**  
  *Saffron Aioli*
- **Braised Beef Short Rib & Goat Cheese Tart**
- **Wild Mushroom & Boursin Quiche**
- **Goat Cheese & Caramelized Onion Potato Latke**
- **Fontina Arancini**
- **Leek, Fennel & Goat Cheese Stuffed Mushroom**

#### Cold

- **Smoked Salmon Mousse**  
  *Capers, Dill, Black Bread*
- **Pepper Seared Tuna**  
  *Piquillo Pepper-Garlic Tapenade*
- **Curry Chicken Salad**  
  *Raisin-Nut Crisp*
- **Smoked Chicken & Apricot Salad**  
  *Brioche Toast*
- **Black Bean Cake**  
  *Mexican Corn Relish*
- **Spiced Hummus**  
  *Grilled Pita Chip*
- **Crab, Red Pepper & Mango Salad**  
  *Brioche Crostini*
- **Soppessata & Provolone Crostini**  
  *Basil Pesto Aioli*
- **Salt-Roasted Beets & Goat Cheese Crostini**
- **Shrimp, Cucumber & Dill Butter Canapé**
- **Tomato Bruschetta**  
  *Fresh Mozzarella, Basil Pesto, Grilled Sourdough*
- **Seared Filet Mignon**  
  *Bleu Cheese, Caramelized Onions, Sourdough Crostini*

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Prices do not include applicable staffing charges, administrative fee and tax.  
Prices valid for events occurring before 8/31/2018.
## Specialty Stations

Choose One Specialty Station from each section

<table>
<thead>
<tr>
<th>Artisan Cheese Display</th>
<th>Crudités &amp; Flatbreads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported &amp; Domestic Cheeses</td>
<td>Individual Crudité Shots with Creamy Basil Pesto Dip</td>
</tr>
<tr>
<td>Dried Fruit &amp; Nuts</td>
<td>Spinach, Tomato &amp; Mozzarella Flatbread</td>
</tr>
<tr>
<td>Assorted Crackers &amp; Parmesan Lovash</td>
<td>Wild Mushroom, Caramelized Onion &amp; Goat Cheese Flatbread</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Cheeseburger Sliders</th>
<th>Grilled Cheese Sampler</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheddar, Lettuce, Tomato, Caramelized Onion, Bacon, Pickles, Burger Sauce, Brioche Bun</td>
<td>Classic Grilled Cheese</td>
</tr>
<tr>
<td></td>
<td>Tomato &amp; Bacon Grilled Cheese</td>
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<td></td>
<td>Brie &amp; Raspberry Preserve Grilled Cheese</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Mediterranean Kabobs</th>
<th>Antipasti Sampler</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken &amp; Onion Kabobs</td>
<td>Prosciutto de Parma</td>
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<tr>
<td>Shrimp &amp; Chorizo Kabobs</td>
<td>Soppressata</td>
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<tr>
<td>Hummus &amp; Baba Ganoush</td>
<td>Aged Provolone</td>
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<tr>
<td>Grilled Pita</td>
<td>Fresh Mozzarella</td>
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<tr>
<td></td>
<td>Roasted Peppers</td>
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<tr>
<td></td>
<td>Cured Olives</td>
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<td></td>
<td>Breadsticks</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Italian Appetizers</th>
<th>Latin Sampler</th>
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</thead>
<tbody>
<tr>
<td>Sausage &amp; Fontina-Stuffed Mushrooms</td>
<td>Chorizo &amp; Cheese Empanadas</td>
</tr>
<tr>
<td>Fontina Arancini</td>
<td>Chili-Rubbed Chicken &amp; Cheese Empanadas</td>
</tr>
<tr>
<td>Italian Meatballs with Marinara</td>
<td>Classic Guacamole</td>
</tr>
<tr>
<td>Tomato-Basil Bruschetta</td>
<td>Charred Corn &amp; Bacon Guacamole</td>
</tr>
<tr>
<td>Grilled Sourdough</td>
<td>Tomatillo Salsa</td>
</tr>
<tr>
<td></td>
<td>Charred Tomato Salsa</td>
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<tr>
<td></td>
<td>Tortilla Chips</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Dim Sum</th>
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</thead>
<tbody>
<tr>
<td>Spicy Pork &amp; Cabbage Potstickers</td>
<td></td>
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<tr>
<td>Spinach Dumplings</td>
<td></td>
<td></td>
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<tr>
<td>Salad Rolls</td>
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<tr>
<td>Scallion Soy Sauce &amp; Wasabi Aioli</td>
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Choose One Starter

**Starter**

Yellowfin Tuna Tartare  
*Ginger-Miso Dressing, Micro Tatsoi*

Eggplant Caponata & Ricotta Terrine  
*Prosciutto de Parma, Micro Arugula, Crostini, Basil Pesto, Parmigiano-Reggiano Crisp*

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 de Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves*

Seared Sea Scallops  
*White Beans, Micro Arugula, Greek Olive Salad, Extra Virgin Lemon Vinaigrette*

Grilled Eggplant Stack  
*Hummus, Greek Olive Tapenade, Roasted Red Pepper Dip, Feta, Micro Greens, Grilled Pita*

Edamame Potstickers  
*Glass Noodle Salad, Yuzu Dressing, Wasabi Aioli*
Choose One Soup or One Salad
Includes Dinner Rolls & Butter

Soup & Salad

Tomato & Basil Bisque
Chive Oil

Butternut Squash Soup
Raisin-Pecan Croutons

Corn & Roasted Garlic Chowder
Red Pepper Oil

Chilled Gazpacho
Cilantro Crème Fraîche

Chilled Sweet Pea Soup
Mint Crème Fraîche

Poached Bosc Pear & Candied Pecan Salad
Organic Baby Greens, Goat Cheese, Fig Vinaigrette

Caramelized Apple & Spiced Toasted Walnut Salad
Field Greens, Aged Cheddar, Sherry Wine Vinaigrette

Modern “Wedge” Salad
Baby Iceberg, Applewood Bacon Lardons, Holland Heirloom Cherry Tomatoes, Stilton Dressing

Strawberry & Roasted Almond Salad
Organic Baby Greens, Montrachet, Aged Balsamic Vinegar

Fresh Raspberry & Pistachio Salad
Organic Baby Greens, Shaved Radish, Sherry Wine Vinaigrette

Roasted Pear & Candied Walnut Salad
Field Greens, Roquefort, Dried Cranberries, Sherry Wine Vinaigrette
### Main Course

Choose One Entrée

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

Orders taken tableside

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**Pan-Seared Jumbo Lump Crab Cake**  
*Chive Whipped Potatoes, Baby Carrots, Candy Cane Beets, Sunburst Squash, Asparagus, Meyer Lemon-Chive Beurre Blanc*  
110.00 per guest

**Sautéed Arctic Char**  
*Roasted Yukon Gold Potatoes, Ratatouille, Haricots Verts, Three Grain Mustard Sauce*  
102.00 per guest

**Crispy Skin Barramundi Fillet**  
*Parmesan-Herb Risotto, Broccolini, Pearl Onions, Olives, Capers, Baby Tomato Sauce*  
101.00 per guest

**Crispy Skin Branzino Fillet**  
*Roasted Fingerling Potatoes, Baby Artichokes, Asparagus, Pearl Onions, Green Herb Beurre Blanc*  
103.00 per guest

**Seared Filet Mignon**  
*Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace*  
110.00 per guest

**Grilled NY Strip Steak**  
*Roasted Fingerling Potatoes, Pearl Onions, Roasted Mushrooms, Asparagus, Shallot Wine Sauce*  
105.00 per guest

**Roasted Baby Lamb Chops**  
*Aged Gouda Potato Gratin, Baby Vegetables, Rosemary Lamb Jus*  
110.00 per guest

**Grilled Veal Chop**  
*Yukon Gold Whipped Potatoes, Baby Beets, Baby Fennel, Morel Veal Jus*  
112.00 per guest

**Pan-Roasted Berkshire Pork Chop**  
*Butternut Squash Risotto, Roasted Baby Fennel, Baby Beets, Apple Cider Reduction*  
103.00 per guest

**Wild Mushroom Strudel**  
*Sautéed Spinach, Rosemary Cream Sauce*  
99.00 per guest

**Eggplant, Red Pepper & Mozzarella Stack**  
*Wilted Spinach, Yellow Tomato Coulis*  
99.00 per guest

**Moroccan-Spiced Chickpea Cake**  
*Sautéed Swiss Chard, Saffron Braised Vegetables*  
99.00 per guest

**Fried Eggplant Penne**  
*Ricotta, Fresh Mozzarella, San Marzano Tomato Sauce*  
99.00 per guest

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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.  
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Special Occasion Cake

Choose One Cake, One Filling, One Icing, and One Design.

Cake
Pound Cake
Chocolate Cake

Fillings
Vanilla Buttercream
Coffee Buttercream
Chocolate Buttercream
Raspberry Preserves
Lemon Curd

Design
Smooth with Beaded Border
Vintage Chic
Swiss Dot
Champagne Celebration

Enhancements
Scoop of Ice Cream
2.00 per guest
Chocolate-Dipped Strawberries
2.50 per guest

Icing
Vanilla Buttercream
Chocolate Buttercream

Customizations & Upgrades
The Caketeria
215.860.2444
www.thecakeateria.com

On the Way Out

Departure Refreshments
House-made Black and White Cookies
Small World Regular & Decaffeinated Coffee
Hot Tea
Bottled Water

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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.
Drop off of Beer, Wine & Liquor

End of Event
All 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
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Fax: 609.258.1273

Taryn Ferguson
Catering Sales Manager
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Fax: 609.258.1273

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Fax: 609.258.0526