Spring / Summer Catering Menu

Valid April 1, 2022 - September 30, 2022

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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 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. For events at Café 701 and all other locations on campus menu pricing includes standard disposable plates, cups, cutlery & condiments.

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  |  $9.00 per guest
Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- **Breakfast Assortment:** Assorted Bagels, Danish, Muffins with Cream Cheese, Butter & Preserves

## Hot Breakfast Buffet 1  |  $12.50 per guest
Includes Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Assorted Mini Bagels with Cream Cheese, Butter & Preserves

## Hot Breakfast Buffet 2  |  $19.00 per guest  |  25 guest minimum
Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Fresh Scrambled Eggs
- White Cheddar, Vegetable Egg White Frittata
- Challah French Toast, Maple Syrup
- Applewood Smoked Bacon, Turkey Sausage Links, O’Brien Potatoes
- Greek Vanilla Yogurt, Granola, Berries
- Fresh Fruit Platter

## Seasonal Continental Breakfast  |  $12.00 per guest
Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Blueberry Danish, Chocolate Croissants & Corn Muffins
- Strawberry Greek Yogurt, Granola
- Fresh Fruit Platter

## Toast  |  $12.50 per guest  |  10 guest minimum
Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Mashed Avocado & Bacon Brioche Toast
- Smoked Salmon & Dill Caper Cream Cheese, Pumpernickel Toast
- Apricot Compote, Cream Cheese, Raisin Nut Bread Toast
- Saffron Deviled Eggs, Romesco Pepper Relish
- Fresh Fruit Platter

## “Better for You” Breakfast  |  $15.00 per guest  |  15 guest minimum
Includes: Carrot Orange Juice, Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Artisan Whole Grain Bread, Peanut Butter
- Egg White, Spinach & Mushroom Frittata
- Wheatberry Breakfast Salad, Chopped Kale, Strawberries, Almonds
- Greek Blueberry Yogurt, Granola
- Fresh Fruit Platter

## Breakfast Enhancements
- Mini Fruit & Yogurt Parfaits  |  $3.75 per guest
- Seasonal House-Made Breakfast Breads  |  $4.25 per guest
- Greek Yogurt Cups  |  $2.05 per guest
- Sliced Fresh Fruit Platter  |  $4.25 per guest
- Raspberry Overnight Oats  |  $4.25 per guest
- Soft Boiled Eggs  |  $1.85 per guest
- Assorted Granola & Protein Bars  |  $2.75 per guest
- Freshly Brewed Coffee (Regular & Decaffeinated) Hot Tea  |  $3.50 per guest
- Cranberry Juice or Orange Juice  |  $2.30 per guest
Lunch - Sandwiches

**Sandwich Buffet 1** | $10.50 per guest
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Includes: Chips, Cookies, Sparkling Water

- Chef’s Selection of Seasonal Sandwiches

**Sandwich Buffet 2** | $15.50 per guest
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Includes: Chips, Cookies, Sparkling Water

- **Baby Spinach Salad** Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette

**Sandwich Selections**

- **Eggplant Milanese** Sheep’s Milk Ricotta Cheese, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise, Ancient Grain Roll
- **Italian Vegetable Hoagie** Grilled Zucchini, Smoked Provolone, Artichoke Hearts, Romaine Lettuce, Beefsteak Tomatoes, Red Onions, Pepperoncini, Oregano, Oil, Red Wine Vinegar, Semolina Roll
- **Grilled Vegetable Burger** Asian Cole Slaw, Sweet Chili Aioli, Brioche Roll
- **Caprese** Fresh Mozzarella, Tomatoes, Baby Arugula, Basil Pesto, Grilled Country Bread
- **Fresh House Roasted Turkey Breast** Swiss Cheese, Green Goddess Aioli, Baby Spinach, Yellow Tomato, Soft Baguette
- **Fresh House Roasted Turkey Breast** Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche Roll
- **Roasted Turkey Breast** Grilled Asparagus, Brie Cheese, Baby Spinach, Raspberry Aioli
- **Chicken Salad Croissant** Beefsteak Tomatoes, Green Leaf Lettuce
- **Grilled BBQ Chicken Breast** Cheddar Cheese, Iceberg Lettuce, Crispy Onions, Tomato
- **Parmesan Breaded Chicken Breast** Tomato Jam, Fresh Mozzarella, Baby Arugula, Basil Pesto Aioli, Toasted Garlic Roll
- **Slow Roasted Roast Beef** Applewood Smoked Cheddar Cheese, Roma Tomato, Green Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll
- **Honey Roasted Ham** Swiss Cheese, Roma Tomato, Watercress, Dijonaise, Seven Grain Roll
- **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Giardiniera Vegetables, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
- **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll

**Boxed Sandwich 1** | $12.00 per guest
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Includes: Chips, Cookie, Sparkling Water

- Selection of Seasonal Sandwiches
- Seasonal Whole Fruit

**Boxed Sandwich Lunch 2** | $16.50 per guest
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Includes: Chips, Cookie, Sparkling Water

- Garden Salad, Balsamic Vinaigrette
- Selection of Seasonal Sandwiches
- Fresh Fruit Cup

Choose 2 sandwiches for groups of 10 or less, 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40

*Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection*
Lunch Specialty Buffets

“Deli for You” Lunch | $17.50 per guest | 10 guest minimum
Includes: Chips, Cookies, Sparkling Water
- Baby Spinach Salad Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette
- Grilled Greek Baby Artichoke Salad Feta Cheese, Tomatoes, Red Onions, Olives
  Lemon Oregano Vinaigrette
- Assorted Sliced Meats & Cheeses
  - Lemon & Herb Grilled Chicken
  - Grilled Portabella Mushrooms
  - House Roasted Turkey Breast
  - Fresh Tuna Salad
  - Roasted Vegetables
  - Swiss & Cheddar Cheeses
- Brioche Sandwich Rolls, Herbed Mayonnaise, Dijonaise

Stromboli | $19.00 per guest | 10 guest minimum
Includes: Cookies, Sparkling Water
- Kale Caesar Salad Semi-Dried Tomatoes, Shaved Parmesan Cheese
- Grilled Greek Baby Artichoke Salad Feta Cheese, Tomatoes, Red Onions, Olives,
  Lemon Oregano Vinaigrette
- Sliced Fresh Fruit Platter

House-Made Stromboli
- Spinach & Sweet Onion Roasted Garlic, Mozzarella Cheese
- Chicken Parmesan
- Italian Deli Capicola Ham, Salami, Pepperoni, Parma Cotto, Provolone Cheese
- Marinara Dipping Sauce
**Lunch Specialty Buffets**

**Mexican Sandwich** | $21.00 per guest | 15 guest minimum
Includes: Sparkling Water
- **Tomato Avocado Salad** Cilantro Vinaigrette
- **Mexican Corn Elote Salad** Cotija Cheese, Creamy Lime Cilantro Dressing, Chili Dust
- **Mexican Sandwiches**
  - **Steak Pepito** Marinated Steak, Black Bean Puree, Roasted Poblano Peppers, Crema
  - **Chorizo Torta** Queso Fresco Avocado, Shredded Cabbage, Pickled Tomato, Pinto Bean Puree, Crema
  - **Crispy Chicken Cemita** Black Beans, Pickled Red Cabbage, Avocado, Chili Mayonnaise
  - **Veggie Molletes** Pinto Bean Puree, Avocado, Pico De Gallo, Cotija
- Fresh Tortilla Chips, Tomato Salsa
- Sliced Fresh Fruit Platter
- Mini Churros & Chocolate Sauce

**“Better for You” Lunch** | $30.00 per guest | 20 guest minimum
Served at Room Temperature
Includes: Sparkling Water
- Gazpacho Soup Shooters
- **Baby Gem Lettuce Salad** Toasted Walnuts, Fresh Blueberries, Queso Fresco, White Balsamic Vinaigrette
- **Asparagus Salad** Shaved Radish, White Beans, Grilled Radicchio, Lemon Herb Vinaigrette

**Entrées**
- **Sea Salt Cured Flaked Skuna Bay Salmon Tartine** Smashed Avocado, Pickled Red Onions, Seven Grain Bread
- **Grilled Shiitake Mushrooms** Bok Choy, Cashews, Carrot Ginger Dressing
- **Harissa Brined Chicken Breast** Cucumber Bulgur Wheat, Pistachios, Semi-Dried Grape Tomatoes, Yogurt Dill Sauce
- Sliced Fresh Fruit Platter
- Assorted Filled Dark Chocolates
**Lunch Specialty Buffets**

**Room Temperature Lunch**  |  $32.00 per guest  |  10 guest minimum

Includes: Dinner Rolls & Butter, Sparkling Water

- **Baby Spinach Salad** Fresh Sliced Strawberries, Toasted Almonds, Lemon Poppy Vinaigrette
- **Grilled Baby Greek Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- Assorted Mini Pastries
- Sliced Fresh Fruit Platter

**Mini Sandwich (Choose 1)**

- **Grilled BBQ Chicken Breast** Cheddar Cheese, Iceberg Lettuce, Crispy Onions, Tomatoes
- **Fresh House Roasted Turkey Breast** Swiss Cheese, Green Goddess Aioli, Baby Spinach, Yellow Tomato
- **Olive Oil Grilled Eggplant** Rosemary Roasted Tomatoes, Fresh Ricotta Cheese, Arugula, Ciabatta
- **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce

**Room Temperature Entrées (Choose 1)**

- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
- **Grilled Free Range Chicken Breast** Asparagus, Spring Onions, Rainbow Carrot Ribbons, French Radish, Scallion Cream
- **Seared Salmon Fillet** Sugar Snap Peas, Roasted Fingerling Potatoes, English Pea Romano Pesto
- **Montréal Spiced Rubbed Bistro Loin** Sautéed Rainbow Chard, White Bean Salad, Tomato Marmalade
- **Hickory Smoked BBQ Pork Loin** Three Pepper Corn Salad, Haricots Verts, Caramelized Onion Sour Cream

**Lunch Enhancements**

**Seasonal Soup**  |  $3.75 per guest, per selection  |  10 guest minimum

- Spring Chicken & Leek Vegetable Barley
- Roasted Garlic Corn Chowder
- Gazpacho Shooters

**Seasonal Antipasti & Green Salads**  |  $3.75 per guest, per selection

- **Beluga Lentil Salad** Red and Yellow Bell Peppers, Mango, Cilantro Lime Vinaigrette
- **Asian Caesar Salad** Parmesan Crispy Wontons, Julienne Red & Yellow Peppers, Sesame Garlic Dressing
- **Baby Gem Lettuce Salad** Fresh Raspberries, Fried Marcona Almonds, Manchego Cheese, Saffron Vinaigrette
- **Grilled Baby Greek Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- **Roasted Fingerling Potato Salad** Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing
- **Farfalle Pasta Salad** Spring Onions, Provolone Cheese, Crispy Pancetta, Pea Leaves, Parsley, White Balsamic Vinaigrette
- **Green Tea Bamboo Rice Salad** Crispy Shiitake Mushrooms, Frisée, Pickled Carrots, Orange Ginger Dressing
- **Italian Couscous Salad** Fava Beans, Roasted Red Peppers, Aged Provolone Cheese, Basil Vinaigrette, Crispy Onions
- **Celeriac Carrot Slaw** Flat Leaf Parsley, Pickled Red Cabbage, Caramelized Onions
Meeting Fare

All Breaks Include: Sparkling Water
Meeting Fare are available Monday-Friday before 4:00 p.m.

Meeting Break 1 | $7.50 per guest | 10 guest minimum
- Mini Chocolate Dipped Waffles
- Seasonal Fruit Platter

Meeting Break 2 | $7.50 per guest | 10 guest minimum
- Green Apple & Boursin Tea Sandwich
- Mini Scones

Meeting Break 3 | $7.50 per guest | 10 guest minimum
- Fresh Tortilla Chips, Tomato Salsa
- Cinnamon Sugar Cookies

Meeting Break 4 | $7.50 per guest | 10 guest minimum
- House-Made Mini Dark Chocolate Raspberry Cupcakes
- Sliced Fresh Fruit Platter

Meeting Break 5 | $7.50 per guest | 10 guest minimum
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Mini Soft Pretzels, Cheddar Cheese Dip

Meeting Break 6 | $7.50 per guest | 10 guest minimum
- Classic Hummus, House-Made Pita Chips
- Chocolate Brownies

| Afternoon Tea Service | $17.50 per guest |
Includes: Assorted Herbal Teas, Sparkling Water

- Assorted Mini Pastries, Specialty Cookies

Selection of 3 Tea Sandwiches
- Green Apple & Boursin
- Ham & Apricot Preserves
- Mango Shrimp Salad & mâche
- Curried Egg Salad & Pea Shoots
- Smoked Turkey & Cranberry Mayonnaise
- Cucumber, Watercress & Goat Cheese
- Roasted Pear & Stilton
- Prosciutto, Arugula & Mozzarella
- Tarragon Chicken Salad
- Smoked Salmon, Cucumber & Dill Cream Cheese

Enhancements
- Sliced Fresh Fruit Platter | $4.25 per guest
- Cheddar Goldfish & Zen Snack Mix | $3.25 per guest
- Assorted Granola & Protein Bars | $2.75 per guest
- Mixed Nuts & Dried Fruit | $4.50 per guest
- Marble Pound Cake | $2.50 per guest
- Assorted Cookies & Brownies | $3.00 per guest
- Assorted Bagged Potato Chips | $1.50 per guest
- Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea | $3.50 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.50 per guest
- Assorted Soda | $2.00 per guest
- Canned Water | $2.00 per guest
- Flavored Sparkling Water | $1.75 per guest
Reception - Stations

**Artisan Cheese Display | $11.00 per guest | 10 guest minimum**
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudités & Flatbreads | $11.00 per guest | 10 guest minimum**
- Fresh Vegetable Crudités with Black Pepper Parmesan & Creamy Basil Pesto Dips
- Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce
- Sautéed Shiitake Mushrooms, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce
- Zucchini, Red Pepper, Boursin Cheese

**Sushi | $24.00 per guest | 25 guest minimum**
- Spicy Tuna Rolls, California Rolls, Roasted Eel Rolls, Salmon Avocado Rolls, Salmon Sushi, Tuna Sushi, White Tail Sushi, Shrimp Sushi
- Seaweed Wakame Salad, Soy Sauce, Wasabi, Pickled Ginger

**Tapas | $24.00 per guest | 25 guest minimum**
- Manchego & Drunken Goat Cheese, Serrano Ham
- Roasted Chorizo
- Spanish Garlic Shrimp
- Octopus Salad
- Fried & Salted Marcona Almonds, Spanish Olives, Fig Cake, Quince Paste
- Spinach & Cheese Pastry, Sliced Tomato Bread

**Latin American Street Food | $24.00 per guest | 25 guest minimum**
- Beef Empanadas, Chili Lime Sour Cream
- Cemitas Poblano, Crispy Chicken, Avocado, Poblano Peppers, Shaved Cabbage, Pickled Red Onion, Guajillo Pork, Black Bean Sopes
- Arepas de Queso
- Seafood Ceviche
- Salsa Verde Crispy Chicken Taco

**Turkish Kebabs | $24.00 per guest | 25 guest minimum**
- Adana Lamb Kebab
- Sumac Marinated Chicken Kebab
- Swordfish Pepper Kebab
- Beef Kofta Kebab
- Halloumi Cheese & Vegetable Kebab
- Classic Hummus, Grilled Pita Bread, Stuffed Grape Leaves
- Tzatziki Sauce, Toum, Tahini Sauce, Creamy Harissa

**Asian | $24.00 per guest | 25 guest minimum**
- Char Sui Pork Belly Steam Bun Tacos
- Shrimp Dumplings, Sweet Chili Aioli
- Chicken Teriyaki Dumplings, Soy Ginger Dipping Sauce
- Chilled Beef Bulgogi Rice Noodle Salad, Kimchi Slaw
- Spicy Chicken Satay, Peanut Dipping Sauce
- Asian Crudité Shooters, Carrot Ginger Dip, Wonton Chips, Spicy Sriracha Dip
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $3.25 per guest, per additional selection
One Hour  |  $13.75 per guest | 10 guest minimum
Two Hours |  $19.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $3.25 per guest, per additional selection
One Hour  |  $19.00 per guest | 10 guest minimum
Two Hours |  $25.00 per guest | 10 guest minimum

Hot Hors d’Oeuvres
• Jumbo Lump Crab Cakes, Lemon Chive Aioli add 3.95 per guest
• Mini Lobster Roll add 3.95 per guest
• Teriyaki Chicken Satay, Ginger Aioli
• Buffalo Chicken Meatball, Blue Cheese Aioli
• Salmon Cake, Goat Cheese, Mango Salsa
• BBQ Jackfruit Slider, Carrot Slaw
• Vegetable Spring Rolls, Sweet Chili Sauce
• Tempura Portobello Fries, Red Curry Coconut Dip
• Italian Breaded Fried Provolone Cheese, Oven Dried Tomato Sauce
• Potato Samosa, Mango Chutney
• Asparagus and Serrano Ham Filo Straws
• Three Cheese Arancini
• Mushroom Beef Slider, Smoked Cheddar, Caramelized Onion, Chive Mayo
• Chili Braised Beef Crispy Taco, Lime Crema, Cotija Cheese, Cilantro Leaves
• Vegetable Empanada

Cold Hors d’Oeuvres
• Chilled Spinach Dip, Pumpernickel Crostini
• Tarragon Smoked Chicken Salad, Sourdough Crostini
• Sesame Seared Ahi Tuna, Scallion Ginger Aioli, Crispy Rice Cake
• Mango Red Pepper Shrimp Stack
• Saffron Shrimp Salad, Cucumber, Dill Cream Cheese, Brioche Crostini
• Smoked Salmon Canape, Potato Leek Pancake, Dill Cream
• Red Pepper Hummus, Cucumber Cup
• Thai Vegetable Summer Roll, Spicy Lime Sauce
• Fava Bean Hummus, Ricotta Salata, Rosemary Crostini
• Eggplant Caponata, Sheep’s Milk Ricotta, Crispy Basil Leaf, Country Bread
• Cornmeal Fried Green Tomato Cocktail Sandwich, Pimento Cheese Spread
• Potato & Onion Tortilla, Romesco Sauce
• Watermelon Cubes, Feta, Mint, Passion Fruit Drizzle
• Seared Beef Tenderloin, Smoked Tomato Fennel Salsa, Cornbread Crostini
• Seared Filet Mignon, Caramelized Onion, Blue Cheese, Sourdough Crostini
# Reception Packages

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<thead>
<tr>
<th>Fall Reception Package 1</th>
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<th>Fall Reception Package 3</th>
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<tr>
<td>$16.50 per guest</td>
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<td>One hour, 25 guest minimum</td>
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## A. Stationary Hors d’oeuvres

### Cheese Board
- Cheddar, Jarlsberg, Smoked Gouda, Crackers, Grapes

### Vegetable Crudités
- Creamy Basil Dip & Red Pepper Roasted Garlic Dip

### Bruschetta
- Tomato Basil Bruschetta, Marinated Mozzarella, Sesame Semolina Crostini

### Antipasti Display
- Genoa Salami, Aged Provolone, Marinated Olives

### Dips
- Chickpea Hummus, Tzatziki, Guacamole, Crispy Pita Chips, Corn Tortilla Chips

### Mini Soft Pretzels
- Cheddar Cheese Beer Dip, Spicy Brown Mustard

### Spinach Dip
- House-Made Spinach & Feta Dip, Black Bread Crostini

### Flatbread
- Sautéed Shiitake Mushrooms, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce
Reception Packages

B. Sampler Food Stations

**BBQ Sliders**
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Grilled Portobello Mushrooms, Pickled Red Onions
- Smokehouse Bacon Potato Nachos
  - House-made Potato Chips, Crispy Applewood Smoked Bacon, Nacho Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos
- Southern Green Bean Salad, Crispy Onions, Dill Pickle Dressing

**Meatball**
- Classic Italian Meatball, Tomato Sauce
- Pork & Provolone Meatball, Broccoli Rabe, Creamy Roasted Garlic Sauce
- Chicken Tikka Masala Meatball
- Black Pepper Brandy Steak House Meatball
- Impossible Plant Based Asian Meatball, Teriyaki Sauce

**Indian**
- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Coconut Shrimp Curry
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Curried Lentil Dip, Onion Naan Bread

**Sliders**
- Creekstone Farms Beef Burger, Crispy Bacon, American Cheese, Dill Pickles, Burger Sauce
- Turkey Burger, Havarti Cheese, Caramelized Onion, Kale, Lingonberry Aioli
- Grilled Veggie Burger, Asian Napa Cole Slaw, Sweet Chili Aioli
- Lamb Gyro Burger, Shredded Lettuce, Tomato, Red Onion, Tzatziki Sauce
- House-Made Potato Chips, Roasted Red Pepper Chipotle Dip

**Global Vegetarian**
- Tempura Asparagus, Sweet Chili Aioli
- Mexican Elote
- Eggplant Caponata, Crispy Lacinato Kale, Semolina Crostini
- Indian Vegetable Samosa
- Zucchi Cake, Red Pepper Relish
- Sweet Plantain Crispy Taco, Guajillo Chile Sauce, Lime Cream, Cotija Cheese, Cilantro

**Tex-Mex Pizzette**
- Mexican Chorizo, Avocado, Oaxaca Cheese, Lime Crema, Cilantro, Spanish Garlic Shrimp
- Texas Beef Chili Pizza, Colby Cheese, Fresh Jalapeno, Crispy Bacon, Pickled Red Onion, Cornbread Dust
- Green Chili Chicken Pizza, Queso Fresco, Cilantro, Fresh Corn
- Guacamole, Tomato Salsa, Crispy Tortilla Chips
Dessert Stations

Seasonal Mini Desserts | $12.00 per guest | 10 guest minimum
- Mini Lemon Blueberry Parfait, Coconut Granola
- Mini Seasonal Fruit Tarts
- Assorted Macarons
- Dark Chocolate Raspberry Cupcake
- Dark Chocolate, Pistachio Mousse Cup
- Peach Mousse Cream Horn

Out of the Cookie Jar | $12.00 per guest | 25 guest minimum
- 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

Seasonal Pie Station | $11.00 per guest | 10 guest minimum
- Assorted Mini Crumb Pies; Dutch Apple, Blueberry & Cherry
- Mini Lemon Meringue
- Strawberry Rhubarb Handheld Pie
- Double Chocolate Whoopie Pie
- Blueberry Mascarpone Cream Pie Shooter
- Caramel Pecan Pie Shooter

Brownie Station | $12.00 per guest | 10 guest minimum
- Warm Triple Chocolate Brownies, Warm Blondies
- Vanilla Ice Cream
- Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

Bent Spoon Ice Cream | $12.00 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors & One Seasonal Sorbet Flavor
- House-Made Mini Chocolate Chip Cookies & Brownies

Fruit Crumble Station | $12.00 per guest | 10 guest minimum
- Blueberry Crumble
- Strawberry Crumble
- Peach Crumble
- Cherry Crumble
- Vanilla Ice Cream, Whipped Cream
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Seasonal Three-Course Plated Meal

Price based on entrée selection.
Includes: Dinner Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

**Appetizers Choose 1 (Choice of 2 for additional $6.00 per guest)**

- **Green Asparagus Salad**  
  Carrot Paint, Crumbled Egg Yolk, Frisée, Boursin Cheese Quenelle, Parsley Oil

- **Three Pea Salad**  
  Sugar Snap Peas, Snow Peas, English Peas, Pea Tendrils, mâché, Red Pepper Puree, Saffron Oil

- **Shredded Lacinato Kale Salad**  
  Fresh Strawberries, Goat Cheese, Toasted Marcona Almonds, Berry Vinaigrette

- **Spring Farro Upland Cress Salad**  
  Grilled Asparagus, Smoked Cheddar Cheese, Semi-Dried Tomatoes, Scallions, Creamy Caramelized Onion Dressing

- **Rainbow Carrot Ribbon Salad**  
  Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing

- **Boston Lettuce Salad**  
  Crumbled Hard Cooked Eggs, Baby Shrimp, Shaved Carrots, Creamy Dill Dressing

- **Lightly Grilled Baby Gem Lettuce Salad**  
  Roasted Marinated Small Sweet Peppers, Shaved Ricotta Salata, Pine Nuts, Creamy Roasted Garlic Dressing

- **Baby Arugula Salad**  
  Roasted Peaches, Candied Pecans, Dried Tart Cherries, Sherry Vinaigrette

- **Toasted Corn Bread Salad**  
  Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapeno, Scallion Dressing

- **Watermelon Feta Cheese Salad**  
  Baby Spinach, Pistachio Crumb, Passion Fruit Mint Vinaigrette

- **Chilled English Pea Soup**  
  Truffle Oil Drizzle, Crème Fraîche

- **Asparagus, Yukon Gold Potato, Spring Onion Chowder**

- **Yellow Tomato Gazpacho**
Main Entrées Choose 1 (Choice of 2, add $6.00 per guest / Choice of 3, add $9.00 per guest)

- **Seared Black Bean Cake** | $42.00 per guest
  Guajillo Chili Roasted Squash, Lime Crema, Epazote Yellow Tomato Sauce

- **Yellow Curry Spring Vegetable Tofu** | $42.00 per guest
  Sugar Snap Peas, Fava Beans, Rainbow Carrots, Asparagus, Spring Onions, French Radish, Baby Bok Choy, Jasmine Rice

- **BBQ Pulled Jack Fruit Smoked Cheddar Grit Cake** | $42.00 per guest
  Sautéed Rainbow Chard, Red Pepper Sauce

- **Sprig Vegetable & Dry Jack Cheese Gnocchi** | $42.00 per guest
  French Radish, Asparagus, Pearl Onion, Spinach, Carrots

- **Seared Free-Range Chicken Breast** | $42.00 per guest
  Goat Cheese Polenta, Spring Onions, Asparagus, French Radish, Baby Carrots, Red Pepper Roasted Garlic Coulis

- **Rosemary Grilled Free-Range Chicken Breast** | $42.00 per guest
  Green Onion Smashed Fingerling Potatoes, Candy Cane Beets, Sugar Snap Peas, Chive Chicken Reduction

- **Seared Ora King Salmon Fillet** | $48.00 per guest
  English Pea & Piquillo Pepper Israeli Couscous, Sautéed Broccolini, Saffron Beurre Blanc, Crispy Onions

- **Grilled Swordfish** | $48.00 per guest
  Sweet Corn Whipped Yukon Gold Potatoes, Asparagus, Cipollini Onion, Smoked Red Pepper Gastrique

- **Sweet Soy Roasted Barramundi Fillet** | $46.00 per guest
  Lemongrass Coconut Jasmine Rice, Baby Bok Choy, Red Peppers, Black Bean Sauce

- **Seared Arctic Char Fillet** | $46.00 per guest
  Scallion Garlic Ginger Fried Rice, Bok Choy, Petite Roasted Peppers, Red Curry Coconut Sauce

- **Seared Halibut Fillet** | $48.00 per guest
  Roasted Fingerling Potatoes, Fava Beans, Pearl Onion, Baby Carrots, Herb Cream

- **Crispy Skin Black Bass Fillet** | $50.00 per guest
  Parsley Gnocchi, Sautéed Rainbow Chard, San Marzano Tomato Caper Olive Sauce

- **Roasted NY Sirloin** | $52.00 per guest
  Whipped Leek Potatoes, Asparagus, Baby Carrots, Black Pepper Veal Reduction

- **Teriyaki Glazed Black Angus Bistro Petit Filet** | $52.00 per guest
  Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce

- **Sous Vide Lamb Rack Loin** | $56.00 per guest
  Oven Dried Tomato White Bean Stew, Roasted Garlic Swiss Chard, Rosemary Lamb Reduction

- **Roasted Veal Loin** | $56.00 per guest
  Puree of Peas, Semi-Dried Cherry Tomatoes, Baby Round Carrots, Roasted Fingerling Potatoes, Morel Mushroom Veal Reduction
Seasonal Three-Course Plated Meal

Desserts  Choose 1 (Choice of 2, add $6.00 per guest)  |

Add family style fruit platters to any dessert selection for an additional $4.25 per guest

- Buttermilk Panna Cotta
  Red Wine Syrup, Fresh Berries, Mint Leaves
- Lemon Poppy Seed Cake
  Macerated Blackberries, Cream Cheese Buttercream
  Honey Florentine
- Strawberry Cheesecake
  Rhubarb Compote, Strawberry Crisp
  Pink Peppercorn Shortbread Cookie
- Raspberry Rose Tart
  Vanilla Bean Mousse
- Chocolate, Peanut Butter, Hazelnut Tart
- Peach Chamomile Mousse Cake
  Lemon Olive Oil Cake, Fresh Peach
- Vegan Dark Chocolate Cake
  Minted Citrus, Tangerine Fluid
- Coconut Mousse Tropical Fruit Tart
- Strawberry Rhubarb Crumble
  Vanilla Bean Ice Cream
- Meyer Lemon Semifreddo
  Rosemary Oat Crumble, Raspberry Port Reduction, Crème Fraiche Mousse
- Seasonal Fruit Plate
  Filled Mini Chocolates, French Macaron
Dinner Buffets

$54.00 per guest | 25 guest minimum
Includes: Rolls & Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Spring Dinner Buffet 1

Antipasti and Green Salads
- Rosemary Focaccia Panzanella Salad
  Cherry Tomatoes, Caramelized Onions, Basil Leaves, Aged Ricotta Cheese, Roasted Garlic Dressing
- Asparagus Salad
  Candy Cane Beets, Fresh Goat Cheese, Roasted Pistachios, Shaved Spring Radishes, Chive Vinaigrette
- Roasted Cremini Mushrooms
  Flat Leaf Parsley, Toasted Pine Nuts, Crispy Pancetta, Roasted Red Pepper Vinaigrette
- Boston Lettuce
  Frisée, Radicchio Salad, English Cucumbers, Watermelon, Radishes, Toasted Almonds, Lemon Poppy Seed Dressing

Entrées
- Grilled Free-Range Chicken Breast
  Roasted Cherry Tomatoes, Pickled Red Onion, Chimichurri Sauce
- Seared Salmon Fillet
  Piquillo Pepper and Sweet Corn Relish, Saffron Beurre Blanc
- Roasted Garlic and Spinach Tortellini
  Swiss Chard, Grape Tomatoes, Roasted Garlic Sauce, Shaved Parmesan Cheese

Sides
- Rosemary Garlic Roasted Fingerling Potatoes
- Sautéed Spinach

Spring Dinner Buffet 2

Antipasti and Green Salads
- Roasted Fingerling Potato Salad
  Haricots Verts, Semi-Dried Tomatoes, Kalamata Olives, Grilled Red Onions, Red Wine Vinaigrette
- Baby Bok Choy Salad
  Sesame Baby Bell Peppers, Roasted Soy Glazed Carrots, Grilled Cremini Mushrooms, Sake Black Bean Dressing
- Olive Oil Roasted Eggplant Salad
  Roasted Yellow Peppers, Basil, Shaved Aged Provolone Cheese, Caramelized Cipollini Onions, Tomatoes, White Balsamic Vinaigrette
- Caesar Salad
  Crispy Romaine Lettuce, Roasted Cherry Tomatoes, Romano Grilled Sourdough Croutons, Roasted Garlic Caesar Dressing

Entrées
- Grilled Filet Tender Medallions
  Bel Paese Cheese Porcini Mushroom Sauce
- Roasted Barramundi Fillet
  Sautéed Asparagus, Lemon Caper Sauce
- Four Cheese Ravioli
  Grape Tomato Cured Olive Sauce, Sautéed Rainbow Swiss Chard

Sides
- Parmesan Farro Risotto
- Haricots Verts
**Grilled**

**Picnic Menu** | $18.00 per guest | 25 guest minimum
- **Picnic Macaroni Salad** Diced Celery, Green & Red Peppers, Scallions
- **Garden Salad** Cherry Tomatoes, Cucumber, Shredded Carrots, Red Wine Vinaigrette
- **From the Grill**
  - Creekstone Farms Hamburgers
  - All Beef Hot Dogs
  - Veggie Burgers (upon request)
- **Hamburger & Hot Dog Rolls**
- **Toppings Bar** American Cheese, Shredded Lettuce, Tomatoes, Dill Pickle Chips, Red Onions, Ketchup, Mustard, Mayonnaise, Relish
- Fresh Sliced Watermelon & Assorted Cookies

**Enhancements**

**Salads & Sides** | $3.75 per guest, per selection
- **Fingerling Potato Salad** Caramelized Vidalia Onions, Celery Leaves, Dijon Dressing
- **Grilled Vegetable Platter**
- **Southwest Chop Salad** Colby/Jack Cheese, Baby Tomatoes, Red Onions, Charred Poblano Peppers, Black Beans, Iceberg Lettuce, Tortilla Strips, Southwest Ranch Dressing
- **Mexican Street Corn Salad** Cotija Cheese, Cilantro, Red Onion, Fresh Lime Juice
- Vegetarian Baked Beans
- Corn on the Cobb
- Baked Macaroni & Cheese

**Entrées** | $9.00 per guest, per selection
- BBQ Chicken Breast
- Fried Chicken
- Hickory Smoked Pulled Pork
- Shrimp Salad Rolls, Lemon Dill Mayonnaise

**Dessert** | $7.00 per guest, per selection
- Apple, Blueberry & Key Lime Pies
- Fruit Cobbler, Banana Chocolate Chip Bread Pudding, House-made Whipped Cream
- Chocolate Fudge Brownies, Orange Cream Bars & Cherry Cheesecake Bars

*Menu includes all disposable paper products and food will be served in Wire Rack Chafing Dishes with Disposable Tongs & Spoons.*

*Clients are responsible to secure a grill permit and coordinating with Building Services to order grills, buffet tables, guest tables & trash and recycling receptacles. Please ask your Prospect House catering representative for additional details.*