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.

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 andbartending service.

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

DIETARY NEEDS

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

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

CANCELLATIONS

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

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

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

Conference Breakfast  | $8.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Chef’s Selection of Fresh Breakfast Pastries

Seasonal Continental Breakfast 1  | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Pumpkin Muffins
- Cranberry Apple Bread, Caramel Glaze
- Assorted Mini Bagels, Cinnamon Walnut Raisin Cream Cheese, Plain Cream Cheese, Butter
- Sliced Fresh Fruit Platter

Seasonal Continental Breakfast 2  | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Cranberry Almond Scones
- Apple Danish
- Assorted Yogurt Cups
- Sliced Fresh Fruit Platter

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

Smoked Salmon Platter  | $12.00 per guest | 10 guest minimum
- Lightly Smoked Salmon
- Assorted Bagels
- Plain Cream Cheese & Herb Cream Cheese
- Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon

European Style Breakfast  | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Sliced Black Forest Ham, Gruyere & Cheddar Cheese Platter
- Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches
- Hard Boiled Eggs
- Greek Yogurt, Granola, Fresh Berries
- Mini Butter Croissants, Assorted Jams
- Sliced Fresh Fruit Platter
Breakfast

**Hot Breakfast Buffet 1 | $11.75 per guest**
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Assorted Mini Bagels with Cream Cheese, Butter & Preserves

**Hot Breakfast Buffet 2 | $17.75 per guest | 25 guest minimum**
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Fresh Scrambled Eggs
- French Toast with Maple Syrup
- Applewood Smoked Bacon, Pork Sausage Links, O'Brien Potatoes
- Sliced Fresh Fruit Platter, Strawberry Greek Yogurt
- Assorted Bagels with Cream Cheese, Butter & Preserves

**Seasonal Hot Breakfast Buffet | $18.75 per guest | 25 guest minimum**
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
- Pumpkin Muffins
- Apple Danish
- Applewood Smoked Bacon
- Vanilla Yogurt, Granola, Diced Fresh Fruit Bar

**Breakfast Entrées (Choose 2)**
- Kale Benedict, Poached Egg, Hollandaise Sauce
- Caramel Apple French Toast
- Spinach, Butternut Squash, Goat Cheese Frittata
- Crispy Pumpkin Waffles, Sautéed Cinnamon Apples, Maple Syrup

**A la Carte Breakfast**
- Sliced Fresh Fruit Platter | $3.85 per guest
- Mini Fruit & Yogurt Parfaits | $3.50 per guest
- French Toast & Fresh Strawberry Kabobs | $3.50 per guest
- Small World Regular & Decaffeinated Coffee, Hot Tea | $3.00 per guest

**Assorted Pastries | $3.50 per guest, per selection**
- Mini Cinnamon Buns
- Assorted Danish
- Mini Butter, Chocolate & Almond Croissants
- Assorted Bagels with Cream Cheese, Butter & Preserves
- Assorted Mini Donuts
- Coffee Crumb Cake
- Mini Yogurt Loaves
- Apple Cinnamon & Pumpkin Muffins
- Banana Nut & Cranberry Apple Bread, Caramel Glaze

**Breakfast Tea Sandwiches | $3.50 per guest, per selection**
- Egg Salad, Watercress, Brioche
- Smoked White Fish Salad
- Black Forest Ham, Egg Salad
- Flaked Salmon, Open Faced English Muffin, Caper Cream Cheese, Tomato
- Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese

**Toast | $3.50 per guest, per selection**
- Mashed Avocado & Bacon Toast
- Smoked Salmon & Dill Caper Cream Cheese Toast
- Blueberry & Maple Bacon Toast, Cream Cheese
- Almond Butter & Banana Toast, Chocolate Glaze
Hot Lunch Buffets

Hot Lunch Buffets Include: Rolls and Butter, Family Style Mini Pastries, Small World Coffee (Regular/Decaffeinated) Hot Tea & Iced Water
$27.00 per guest | 25 guest minimum

Fall Seasonal Lunch Buffet 1
- **Roasted Cauliflower Salad** Flat Leaf Parsley, Bread crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
- **Roasted Butternut Squash Salad** 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, Caramelized Onion, Goat Cheese Pizza**
- **Maple Glazed Seared Salmon Fillet** Wild Rice, Caramelized Brussels Sprouts, Roasted Fennel, Lemon Compote

Fall Seasonal Lunch Buffet 2
- **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
- **Grilled Bistro Steak** Mashed Manchego Cauliflower, Marinated Roasted Garlic Piquillo Peppers, Sautéed Swiss Chard

Fall Seasonal Lunch Buffet 3
- **Farro Grain Salad** Spinach, Caramelized Onion, Roasted Red Pepper, Ricotta Cheese, Basil Vinaigrette
- **Roasted Brussels Sprouts** Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- **Baby Gem Lettuce Salad** Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
- **Corned Beef Reuben** Swiss Cheese, Sauerkraut, Russian Dressing, Grilled Rye Bread
- **Mixed Vegetable Kabobs** Couscous, Sautéed Spinach
- **Blackened Steel Head Trout Fillet** Roasted Apples, Cranberry Butter, Butternut Squash Quinoa
Plated Lunches

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

Classic Soup & Salad Lunch  Choose 1

Price based on entrée selection. Soup and Salad served together on one plate.

Soup (Choose 1)
• Sweet Potato Maple Bisque
• Roasted Tomato
• Shrimp Bisque

Butternut Squash Roasted Apple
• Beef Barley Vegetable

Plated Entrée Salads (Choose 1) | Served at Room Temperature

• Grilled Chicken Caesar Salad | $22.00 per guest
  Garlic Croutons, Shaved Parmesan Cheese

• Chicken Cobb Salad | $22.00 per guest
  Bacon, Blue Cheese, Cheddar Cheese, Avocado, Hard Boiled Eggs, Baby Greens, Chive Dijon Dressing

• Sliced Bistro Steak Salad | $24.00 per guest
  Baby Iceberg Lettuce, Blue Cheese Dressing, Tomato & Onion Salad, Sautéed Baby Bell Peppers, Horseradish Cream Sauce

• Asian Shrimp Chop Salad | $24.00 per guest
  Red and Napa Cabbage Salad, Toasted Five Spiced Cashews, Edamame, Crispy Noodles, Ripe Mango, Red Peppers, Scallions, Ginger Sesame Dressing

• Seared Ahi Tuna Nicoise | $26.00 per guest
  Roasted Fingerling Potatoes, Haricots Verts, Nicoise Olives, Shaved Red Onions, Soft Boiled Egg, Baby Greens, Red Wine Shallot Vinaigrette

Three Course Plated Lunch

Pre-set Salad
• Kale Caesar Salad, Radish, Parmesan Cheese

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

• Grilled Bistro Steak Loin | $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

• Seared Free-Ranged Chicken Breast | $32.00 per guest
  Buttercup Squash Risotto, Sautéed Kale, Candy Cane Beets, Chicken Sage Reduction

• Farro, Spinach & Fontina Arancini | $32.00 per guest
  Roasted Fennel, Sautéed Kale, Carrots, Butternut Squash Sauce
Lunch - Sandwiches

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

Seasonal Sandwich Buffet 2 | $14.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Assorted Sodas
• Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette
• Selection of 3 Seasonal Sandwiches

Sandwich Buffet 3 | $16.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Assorted Sodas
• Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette
• Sliced Fresh Fruit Platter
• Selection of 3 Seasonal Sandwiches

Boxed Lunch | $11.50 per guest
Includes: Chips, Hand Fruit, Cookie, Bottled Water
• Selection of 3 Seasonal Sandwiches

Seasonal Sandwiches
• House Roasted Turkey Breast Cranberry Sauce, Grilled Green Apples, White Cheddar, Caramelized Onion Aioli
• House Roasted Turkey Breast Applewood Smoked Bacon, Avocado, Beefsteak Tomatoes, Green Leaf Lettuce, Roasted Garlic Aioli
• Asiago Breaded Chicken Breast Oven-Dried Roma Tomatoes, Fresh Mozzarella, Baby Arugula, Basil Pesto Mayonnaise
• Blackened Chicken Breast Cheddar Cheese, Thinly Sliced Red Onions, Roasted Tomatoes, Leaf Lettuce, Avocado Mayonnaise
• Grilled Chicken Caesar Romaine Lettuce, Semi Dried Grape Tomatoes, Toasted Garlic Bread Roll
• Curry Chicken Salad Ripe Mango, Green Leaf Lettuce, Pickled Red Onions
• Albacore Tuna Salad Beefsteak Tomatoes, Green Leaf Lettuce
• Shrimp Salad Wrapper Crisp Romaine Lettuce, Tomatoes, Cocktail Aioli
• Rosemary Balsamic Grilled Portabella Mushrooms Goat Cheese, Roasted Red Peppers, Baby Spinach, Basil Pesto
• Caprese Fresh Mozzarella, Tomatoes, Baby Arugula, Basil Pesto, Grilled Country Bread
• Asian Tofu Salad Julienne Vegetables, Sesame-Ginger Sauce, Lettuce Wrap
• Eggplant Milanese Sheep Milk Ricotta Cheese, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise
• Honey Roasted Ham Cheddar Cheese, Green Apples, Cranberry Aioli, Watercress, Pretzel Roll
• Cuban Sandwich Roast Pork, Ham, Swiss Cheese, Dill Pickles, Yellow Mustard, Cuban Bread
• Black Forest Ham Roasted Pear, Gruyere Cheese, Baby Spinach, Grainy Mustard Mayonnaise
• Italian Hero Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomatoes, Shaved Red Onions, Oregano, Oil & Vinegar
• Slow Roasted Beef Shaved Iceberg Lettuce, Grilled Sweet Peppers, Cajun Pickle Mayonnaise
• Slow Roasted Beef Cheddar Cheese, Crispy Onions, Lettuce, Tomatoes, Horseradish Sauce
• Shaved Corned Beef Swiss Cheese, Cole Slaw, Spicy Mustard, Caraway Seeded Rye Bread
**Lunch - Specialty Buffets**

| Room Temperature Lunch Buffet | $25.00 per guest | 10 guest minimum  
Includes: Chips, Pickles, Cookies, Iced Water & Assorted Sodas  
- Kale Caesar Salad, Radish, Parmesan Cheese  
- Sliced Fresh Fruit Platter  

**Antipasti Salad (Choose 2)**  
- Seasonal Selections  

**Room Temperature Entrées (Choose 1)**  
- Seared Apple Cider Fennel Brined Chicken Breast  Wild Rice Salad, Roasted Brussels Sprouts, Cranberry Aioli  
- Grilled Cherrywood Smoked Salmon Fillet  Red Quinoa Salad, Roasted Cauliflower, Sautéed Swiss Chard, Parsnip Almond Sauce  
- Grilled Beef Bistro Loin  Wild Mushroom Ragout, Roasted Winter Squash, Red Beets, Watercress  
- Pork Tenderloin, Apple, Onion Kabobs  Dried Fruit Couscous, Sautéed Kale Leaves, Cumin Roasted Carrots, Mango Chutney

| Global Handheld Sandwiches | $18.00 per guest | 15 guest minimum  
Includes: Cookies, Iced Water & Assorted Sodas  
- Kale Caesar Salad, Radish, Parmesan Cheese  
- House-made Potato Chips & Garlic Aioli & Olive Cucumber Yogurt Dips  
- Sliced Fresh Fruit Platter  

**Handheld Sandwiches (Choose 3)**  
- Arepa  Mojo Marinated Pork, Radish Slaw, Black Bean Puree, Queso Fresco  
- Jamaican Style Curried Chicken Roti  
- Medianocche  Roast Pork, Ham, Swiss Cheese, Pickles  

**Cold Sandwich Selections**  
- Piadina  Prosicutto, Mozzarella, Heirloom Tomato, Radicchio  
- Bocadillo  Avocado, Egg, Heirloom Tomato, White Anchovies, Spicy Aioli  
- Pita Pocket  Carrot Falafel, Yogurt Sauce, Hot Pickled Peppers, Cucumber  
- Gochujang Lettuce Wrap  Grilled Tofu, Cucumber, Sesame Dressing Kimchi, Scallion  
- Banh Mi  5 Spice Crispy Chicken, Pickled Vegetables, Cilantro, Sriracha Mayo, Hard Boiled Egg

| Seasonal Soups | $3.50 per guest, per selection  
- Sweet Potato Maple Bisque  
- Butternut Squash Roasted Apple  
- Beef Barley Vegetable  
- Chicken, Kale, Roasted Root Vegetable

| Seasonal Antipasti & Green Salads | $3.50 per guest, per selection  
- 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, Beets, 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  
- Greek Orzo Salad  Diced Tomato, Cucumber, Shaved Red Onion, Kalamata Olives, Feta Cheese, Lemon-Oregano Vinaigrette  
- Ancient Grain Salad  Lentils, Quinoa, Wheat Berries, Sundried Cherries, Scallions, Balsamic Vinaigrette  
- 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 Onions, 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 Asagio  
- Yukon Gold Potato Salad  Baby Golden Beets, Green Apple  
- Bow Tie Pasta Salad  Butternut Squash, Toasted Walnuts, Ricotta Salata, Dried Cranberries, Spinach Pesto
Lunch - Specialty Buffets

Focaccia Style Pizza Buffet | $19.00 per guest | 10 guest minimum
Includes: Cookies, Iced Water & Assorted Sodas
• Kale Caesar Salad, Radish, Parmesan Cheese
• Sliced Fresh Fruit Platter

Antipasti Salad (Choose 2)
• Seasonal Selections

Focaccia Style Pizzas (Choose 3)
• Italian Sausage & Roasted Red Pepper Black Olives, Ricotta Cheese, Mozzarella Cheese
• Grilled Buffalo Chicken Scallions, Mozzarella Cheese, Crumbled Bleu Cheese
• Meatball and Onion Ricotta Cheese, San Marzano Tomato
• Crispy Breaded Eggplant San Marzano Tomatoes, Burrata Mozzarella Cheese, Basil Pesto
• Caramelized Onion & Pancetta Fontina Cheese, Fresh Basil Leaves
• Shrimp Scampi Broccoli, Romano Cheese Sauce, Mozzarella Cheese
• Cremini Mushroom Sautéed Peppers, Onions, Spinach, San Marzano Tomatoes, Mozzarella Cheese

Fall Specialty Buffet | $21.00 per guest | 15 guest minimum
Includes: Chips, Pickles, Cookies, Iced Water & Assorted Sodas
• Kale Caesar Salad, Radish, Parmesan Cheese
• Sliced Fresh Fruit Platter

Antipasti Salad (Choose 1)
• Seasonal Selections

Cold Sandwiches (Choose 2)
• Seasonal Selections

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

Meeting Fare
All Breaks Include: Freshly Brewed Iced Tea, Iced Water
Snacks and Meeting Fare are available Monday-Friday before 4:00 p.m.

Meeting Break 1 | $7.00 per guest | 10 guest minimum
• House-made Spiced Apple Cider Cranberry Mini Cupcakes
• Smartfood® White Cheddar Popcorn

Meeting Break 2 | $7.00 per guest | 10 guest minimum
• Crisp Apple Wedges, Caramel Dip
• Mini Soft Pretzels, Warm Cheddar Cheese Sauce

Meeting Break 3 | $7.00 per guest | 10 guest minimum
• House-made Pumpkin Bread
• Fresh Fruit Kabobs, Yogurt Dip

Meeting Break 4 | $7.00 per guest | 10 guest minimum
• Chunked Cheddar Cheese, Grapes, Crackers
• Assorted “Just Cookies”

Meeting Break 5 | $7.00 per guest | 10 guest minimum
• Assorted Filled Chocolates
• Sliced Fresh Fruit Platter

A La Carte Beverages
• Small World Regular & Decaffeinated Coffee
  Hot Tea | $3.00 per guest
• Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
• Assorted Sodas | $1.65 per guest
• Saratoga Still & Sparkling Water | $2.25 per guest
• Bottled Water | $1.75 per guest
Reception - Stations

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

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

**Shrimp Tasting** | $20.00 per guest | 40 guest minimum
- Crispy Tempura Sweet and Spicy Shrimp
- Mediterranean Grilled Skewed Shrimp, Romesco Sauce
- Mini Shrimp Po-boy, Shredded Lettuce, Tomato, Remoulade Crystal Hot Sauce
- Voodoo Cajun Shrimp
- Traditional Shrimp Cocktail Shooters, Cocktail Sauce

**Sushi** | $21.00 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

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

**Steakhouse Inspired Kabobs** | $20.00 per guest | 25 guest minimum
- Teriyaki Pork Tenderloin & Pineapple, Ginger Scallion Sauce
- Spanish Garlic Shrimp, Saffron Aioli
- Peppered Bistro Steak, Brandy Veal Glaze, Caramelized Onion Sauce
- Rosemary Garlic Portabellas, Balsamic Glaze, Red Pepper Pesto
- Italian Herb Spiced Chicken, Oven Dried Tomato Sauce
- Crispy Onion Rings, Horseradish Dipping Sauce
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $12.75 per guest | 10 guest minimum
Two Hours | $18.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $17.75 per guest | 10 guest minimum
Two Hours | $23.00 per guest | 10 guest minimum

Hot Hors d’Oeuvres
- Jumbo Lump Crab Cakes, Lemon Chive Aioli
- Mini Reuben Floret
- Guajillo Pork Sope, Black Bean Puree, Cotija Cheese, Cilantro, Lime Crema
- Wild Mushroom & Truffle Arancini
- Mini Philly Cheesesteak
- Sausage Stuffed Mushrooms
- Sundried Tomato & Feta Phyllo Triangles
- Chicken Marsala Pot Pie
- Crispy Tempura Cauliflower, Creamy Sriracha Dip
- Chicken Apple Onion Kabobs, Golden Raisin Sauce
- Seared Salmon Cake, Apple Onion Chutney
- Bacon Wrapped Turkey Meatballs, Cranberry Aioli
- Butternut Squash Cheddar Grit Cake, Caramelized Onion Marmalade
- Wild Mushroom & Boursin Tart
- Vegetable Spring Rolls, Sweet Chili Sauce

Cold Hors d’Oeuvres
- Roasted Pumpkin Hummus, Kale Pesto, Raisin Nut Crostini
- Trio Beet Goat Cheese Stack, Fig Balsamic Drizzle
- Smoked Cheddar Cheese Mousse, Crispy Pretzel Spoon
- Kabocha Pumpkin “Autumn” Roll, Cranberry Tahini Dip
- Red Pepper Hummus, Cucumber Cup
- Parmesan Rosemary Shortbread, Roasted Cherry Tomato, Greek Feta
- Tomato Bruschetta, Fresh Mozzarella, Basil Pesto, Grilled Sourdough
- Cranberry Toasted Almond Chicken Salad, 7 Grain Crostini
- Smoked Chicken & Apricot Salad on Brioche Toast
- Seared Duck Breast, Butternut Squash Puree, Bacon Jam, Brioche Toast
- Cedar Plank Flaked Salmon, Maple Cream Cheese, Orange-Dill Salsa
- Pepper Seared Ahi Tuna, Piquillo Pepper Olive Tapenade
- Lemon Poached Shrimp, Grilled Artichoke Salad, Sourdough Ficelle
- Beef Bresaola, Tangerine Goat Cheese Mousse, Micro Arugula, Crostini
- Seared Filet Mignon, Caramelized Onion, Blue Cheese on Sourdough Crostini
**Reception Packages**

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<thead>
<tr>
<th>Fall Reception Package 1</th>
<th>Fall Reception Package 2</th>
<th>Fall Reception Package 3</th>
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<tr>
<td>$15.00 per guest</td>
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<th>A. Stationary Hors d’oeuvres</th>
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<tbody>
<tr>
<td>Cheese Board</td>
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<td>• Cheddar, Jarlsberg, Smoked Gouda, Crackers, Grapes</td>
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<tr>
<th>Vegetable Crudités</th>
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<tr>
<td>• Creamy Basil Dip &amp; Red Pepper Roasted Garlic Dip</td>
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<th>Bruschetta</th>
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<tr>
<td>• Tomato Basil Bruschetta, Marinated Mozzarella, Sesame Semolina Crostini</td>
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<tr>
<th>Middle Eastern Dips</th>
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<tr>
<td>• Chickpea and Roasted Garlic Hummus, Roasted Eggplant Baba Ghanoush, Crispy Pita Chips</td>
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<thead>
<tr>
<th>Classic Chip and Dip</th>
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<tbody>
<tr>
<td>• House-made Potato Chips, Caramelized Onion Dip, Avocado Ranch Dip, Bacon Horseradish Dip, Spicy Sriracha Dip</td>
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</table>

<table>
<thead>
<tr>
<th>Mini Soft Pretzels</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Cheddar Cheese Beer Dip, Spicy Brown Mustard, Carrot Sticks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B. Sampler Food Stations (continued on next page)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Focaccia Style Pizza</td>
</tr>
<tr>
<td>• Upside Down Pizza, Mozzarella, San Marzano Tomato Sauce, Romano Cheese</td>
</tr>
<tr>
<td>• Spinach &amp; Artichoke, Mozzarella, Roasted Garlic</td>
</tr>
<tr>
<td>• Italian Sausage, Roasted Red Peppers, Black Olives, Garlic Confit, Mozzarella</td>
</tr>
<tr>
<td>• Calabrese Salami, San Marzano Tomatoes, Sheep’s Milk Ricotta Cheese</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Asian Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Chicken Teriyaki Dumplings</td>
</tr>
<tr>
<td>• Edamame Dumplings</td>
</tr>
<tr>
<td>• Steamed BBQ Pork Buns</td>
</tr>
<tr>
<td>• Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots</td>
</tr>
<tr>
<td>• Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Macaroni &amp; Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Classic Cheddar</td>
</tr>
<tr>
<td>• Smoked Gouda, Mini Meatball Macaroni &amp; Cheese</td>
</tr>
<tr>
<td>• Crispy Bacon, Scallions, Peas, Sundried Tomatoes, Broccoli</td>
</tr>
</tbody>
</table>
### Reception Packages

#### B. Sampler Food Stations continued

#### BBQ Slider Station
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Grilled Portabella 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
- Sliced Seedless Watermelon

#### Antipasti Display
- Soppressata, Prosciutto de Parma, Bresaola
- Aged Provolone, Ricotta Salata, Marinated Fresh Mozzarella
- Eggplant Caponata
- Tomato Bruschetta
- Semolina Crostini

#### Italian Station
- Fried Cheese Ravioli, Marinara Sauce
- Sicilian Rice Arancini, Ground Beef Peas, Tomato Sauce
- Clams Casino, Bacon, Peppers, Onions, Bread crumbs
- Mozzarella Caprese, Basil Beefsteak Tomatoes

#### Middle Eastern
- Grilled Lamb Kofta
- Beef Stew Kabob, Harrissa Cream
- Mini Chicken Shawarma Salad Pita, Shredded Lettuce, Tomato Yogurt Sauce
- Tabbouleh Salad, Cumin Hummus, Pickled Vegetables, Garlic Pita Chips

#### Sliders
- Creekstone Farms Beef Burger, Crispy Bacon, American Cheese, Dill Pickles, Burger Sauce
- Seared Chicken Fontina Burger, Roasted Red Peppers, Sautéed Broccoli Rabe, Roasted Garlic Aioli
- Black Bean Burger, Avocado, Pickled Jalapeno, Cilantro, Sour Cream
- House-made Potato Chips, French Onion Dip, Spinach Vegetable Dip

#### Global Vegetarian
- Italian Breaded Eggplant Cutlets, San Marzano Tomatoes, Ricotta Cheese, Basil Pesto
- Griddled Arepas, Butternut Squash Puree, Toasted Pecans, Goat Cheese, Maple Drizzle
- Indian Layered Saffron Basmati Rice Shooters, Lentil Dahl, Tomato Chutney, Cucumber Raita, Curried Squash, Crispy Pappadums
- Vegetable Pot Stickers, Spicy Sriracha Dip
- Mini Vegetable Bread Pudding Cranberry Jelly

#### Thai Satay
- Beef Satay, Spicy Peanut Sauce
- Grilled Pork Satay, Nước mắm Sauce
- Chicken Satay, Sweet Chili Sauce
- Fried Peanut Tofu Satay, Vinegar Chile Sauce
- Thai Cucumber Salad
- Coconut Cashew Fried Rice, Swiss Chard Rolls

#### Mexican Bowls
- Chipotle Spiced Beef
- Guajillo Grilled Chicken
- Achiote Red Rice
- Pico De Gallo, Sour Cream, Guacamole, Corn & Black Bean Salsa Cotija Cheese
- Salsa Verde, Tomato Salsa, Crispy Yellow Tortilla Strips
Dessert Stations

Seasonal Pie Station | $11.00 per guest | 10 guest minimum
- Mini Chocolate Pecan Tart
- Mini Sweet Potato Pie, Cinnamon Whipped Cream
- Cranberry Apple Warm Handheld Pie
- Winter Fruit Compote Warm Handheld Pie
- Chocolate Cream Pie Shooter
- Banana Cream Pie Shooter

Seasonal Mini Desserts | $11.00 per guest | 10 guest minimum
- Snickerdoodle Macarons
- Pumpkin Cupcake, Caramel Sea Salt Buttercream
- Apple Pecan Crumb Tart
- Double Chocolate Cranberry Fudge
- Citrus Mousse Cream Horn
- Mocha Trifle

Out of the Cookie Jar | $11.00 per guest | 10 guest minimum
- Oatmeal Cookie Cream Pie
- S’mores Bread Pudding
- Chocolate Filled Peanut Butter Cookie Tarts
- Snickerdoodle Cupcakes
- Chocolate Chip Cookies & Milk Shooters
- Cookies & Cream Ice Cream

Hot From the Oven Desserts | $11.00 per guest | 10 guest minimum
- Apple Crisp, Oatmeal Streusel
- Chocolate Chip Brioche Bread Pudding
- Vanilla Gelato
- Morello Cherry Compote, Toasted Pecans, Caramel Sauce

Gelato Station | $9.50 per guest | 10 guest minimum
- Italian Gelatos
  - Sicilian Pistachio
  - Limoncello Sorbet
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
- House-made Butterscotch & Dark Chocolate Sauces
- Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce
  - Crisp Waffle Cookie

Mini “Ice Cream Cone” Mousse | $10.00 per guest | 10 guest minimum
- Banana Foster
- Black Cherry
- Key Lime
- Marshmallow “S’mores”
- Salted Popcorn Caramel

Bent Spoon Ice Cream | $9.50 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors
- One Seasonal Sorbet Flavor
- Mini Crispy Waffles
- House-Made Mini Chocolate Chip Cookies & Brownies
- Mini Crispy Waffles
Seasonal 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 Delicata Squash Apple Salad**  
  Wilted Kale Salad, Roasted Marcona Almonds, Goat Cheese, Fried Sage Leaves, Cinnamon Oil

- **Grilled Pear Salad**  
  Roquefort Cheese, Candied Walnuts Dried Cranberries, Frisée, Sherry Wine Vinaigrette

- **Tuscan Kale Salad**  
  Parmesan Frico, Semi-Dried Grape Tomato, Grilled Focaccia Crouton, Creamy Roasted Garlic Dressing

- **Baby Arugula Salad**  
  Mini Marinated Bell Peppers, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

- **Spinach Salad**  
  Soft Boiled Egg, Roasted Cremini Mushrooms, Pickled Red Onion, Crispy Bacon, Brown Sugar Vinaigrette

- **Roasted Cauliflower Salad**  
  Black Lentil Salad, Butternut Squash, Crumbled Egg, Grilled Radicchio, Saffron Vinaigrette

- **Golden Beet Goat Cheese Mousse Stack**  
  Red Beet Gel, Pistachio Dust, Micro Greens, Raw Chioggia Chip, Black Fig

- **Caramelized Onion Roasted Pumpkin Tart**  
  Toasted Pecans, Feta Cheese, Frisée Salad, Mustard Vinaigrette

- **Wild Mushroom Goat Cheese Phyllo Triangles**  
  Shredded Lacinato Kale Salad, Pine Nuts, Red Pepper Coulis

- **Tangerine Salmon Belly Tartare**  
  Brioche Toast, Cucumber, Green Apple, Crème Fraiche
Seasonal Three-Course Plated Dinner

**Appetizer Selections continued**

- Autumn Romaine Chop Salad
  - Toasted Sunflower Seeds, Roasted Carrots, Winter Squash, Beets, Dried Cranberries, Smoked Gouda Cheese, Walnut Raisin Croutons, Creamy Caramelized Onion Dressing
- Butternut Squash Bisque
  - Raisin Nut Bread Croutons
- Vegetable Minestrone Soup
- Parsnip Toasted Almond Bisque

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

- Seared Skuna Bay Salmon Fillet | $42.00 per guest
  - Navy Bean Butternut Squash Stew, Sautéed Kale, Caramelized Pearl Onions, Crispy Potato Straw, Parsley Almond Pesto
- Grilled Swordfish Steak | $44.00 per guest
  - Nerone Italian Black Rice Risotto, Sautéed Broccolini, Roasted Oyster Mushrooms, Pumpkin Puree, Styrian Oil
- Jumbo Lump Crab Cakes | $46.00 per guest
  - Sautéed Swiss Chard, Potato Puree, Roasted Baby Bell Pepper, Saffron Mustard Beurre Blanc
- Pepita Crusted Icelandic Cod Fillet | $46.00 per guest
  - Braised Kale, Smashed Roasted Acorn Squash, Leek Fondue Sauce
- Pan Seared Arctic Char Fillet | $46.00 per guest
  - Brussels Sprouts Hash, Roasted Fingerling Potatoes, Chantenay Carrots, Lemon Chive Brueure Blanc
- Sous Vide Berkshire Boneless Pork | $44.00 per guest
  - Smashed Cauliflower, Purple Kale, Roasted Apples, Brown Butter Breadcrumbs, Roasted Pork Natural Reduction
- Seared Veal Loin | $46.00 per guest
  - Black Trumpet Mushroom Risotto, Roasted Parsnips, Caramelized Cipollini Onions, Haricots Verts, Madeira Veal Reduction
- Pan Roasted Cervena Venison Loin | $46.00 per guest
  - Brown Sugar Butternut Squash Puree, Purple Potatoes, Kale, Chestnut Sour Cherry Veal Reduction
- Crispy Skin Rohan Duck Breast | $45.00 per guest
  - Sweet Potato Puree, Roasted Brussels Sprouts, Baby Carrots, Spiced Duck Jus
- Grilled Bistro Loin | $45.00 per guest
  - Wild Mushroom Goat Cheese Risotto, Sautéed Swiss Chard, Roasted Baby Carrots, Veal Reduction
- Slow Roasted Herbs De Provence Prime Rib | $46.00 per guest
  - Smoked Cheddar Scallion Smashed Yukon Gold, Broccolini, Baby Carrot, Au jus
- Seared Filet Mignon | $46.00 per guest
  - Roasted Fingerling Potatoes, Small Beets, Roasted Fennel, Baby Carrots, Black Pepper Brandy Sauce
- Maple Glazed House Hickory Smoked Free Range Chicken Breast | $39.00 per guest
  - Wild Rice Porridge, Sassafras Roasted Rainbow Carrots, Sautéed Kale, Sage Pumpkin Sauce
- Seared Free-Range Chicken Breast | $39.00 per guest
  - Butternut Squash Farro “Risotto”, Roasted Small Beets, Haricots Verts, Natural Chicken Reduction
Vegetarian Entrées $39.00 per guest

- **Red Beet Vegetable Quinoa Cake**
  Roasted Butternut Squash “Noodles”, Sautéed Kale, Crispy Onions, Cauliflower Sauce
- **Wild Mushroom Ravioli**
  Caramelized Pearl Onion, Shaved Parmesan Cheese, Sautéed Spinach, Chive Cream Sauce
- **Miso Glazed Sesame Bean Curd**
  Baby Bok Choy, Shiitake Mushrooms, Snow Peas, Calabaza, Rice Vermicelli, Red Curry Coconut Sauce
- **Winter Vegetable Stack**
  Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Vegan Demi-Glace
- **Spinach Feta Phyllo Pie**
  Grilled Artichokes, Pickled Red Onion, Lemon Parsley Potatoes, Red Pepper Coulis

Desserts Choose 1 (Choice of 2, add $5.00 per guest)

Add family style fruit platters to any dessert selection for an additional $3.85 per guest

- **Spice Cake**
  Port Wine Apples, Caramel Sauce, Whipped Cream, Pecan Florentine
- **Pumpkin Cheesecake**
  Gingersnap Cookie, Toasted Sugared Pepitas, Butterscotch Sauce
- **Flourless Chocolate Cake**
  Clementine Supremes, Tangerine Gel, Pistachio Dust
- **Dark Chocolate Hazelnut Torte**
  Anise Crumb, Macerated Sour Cherries
- **Apple Raisin Bread Pudding**
  Roasted Apples, Cinnamon Crème Anglaise
- **Cara Cara Orange Semifreddo**
  Ginger Sponge Cake, Honey Florentine, Bourbon Reduction
- **Chocolate Flan**
  Cinnamon Sugar “Toast”, Fresh Berries, Micro Mint
- **Mango Mousse Bombe**
  Coconut Granola, Dried Pineapple Flower, Fresh Berries
- **Warm Cranberry Almond Frangipane Tart**
  Vanilla Bean Ice Cream, Caramel Sauce
- **Seasonal Fruit Plate**
  Filled Mini Chocolates, Snickerdoodle Macaron
Dinner Buffets

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

$48.00 per guest | 25 guest minimum

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, Pecans, 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