Summer Catering Menu
Valid June 15 - September 30, 2023

Prospect House  Campus Catering
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RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY
Prospect House, Palmer House and Café 701 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.

During the Prospect House renovation, Restaurant Associates will be open to cater events at many venues on campus. Please inquire with your catering representative to confirm we can 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 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 reservations require a food and beverage minimum of $1,500 per Saturday event and $2,500 per Sunday event in addition to staffing and administrative fees.

MENU & GUEST COUNT CONFIRMATIONS
Menu details 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.

DELIVERY SERVICES
Catering Deliveries are available Monday - Friday from 8:30am-4:30pm for a $25.00 delivery fee, early morning or late afternoon deliveries will be charged a $180.00 delivery fee.

All Prossect House deliveries are displayed on disposable patterns and include paper products, plastic utensils and necessary buffet items. When delivering your order please ensure Prospect House has room access 30 minutes prior to your event. Some menu items are not available for delivery, please speak to your catering representative.

Set up and Clean up is available for an additional charge.

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 4-6 business days prior to the event date will incur a $500 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.
Breakfast

**Seasonal Breakfast Basket** | $9.50 per guest | 10 guest minimum
- Blueberry Crumb Muffins, Assorted Fruit Danish, Butter Croissant
- Mini Bagels, Cream Cheese, Butter & Preserves
- Fresh Fruit Platter

**Quiche** | $14.00 per guest | 10 guest minimum
Served at Room Temperature
- Gruyere & Leek Quiche
- Tomato Spinach Quiche
- Applewood Smoked Bacon & Swiss Cheese Quiche
- Assorted Mini Muffins & Danish

**Hot Breakfast Buffet** | $21.25 per guest | 25 guest minimum
- Fresh Cage Free Scrambled Eggs
- Egg White, Spinach & Tomato Frittata
- Challah French Toast, Maple Syrup
- Bacon, Crispy Skillet Potatoes
- Greek Vanilla Yogurt, Granola, Berries
- Fresh Fruit Platter
- Assorted Mini Muffins & Danish

**Breakfast Enhancements** | 10 guest minimum
- Bacon, Egg & Cheese Sandwich | $6.50 per guest
- Egg & Cheese Sandwich | $6.00 per guest
- Soft Boiled Eggs | $2.05 per guest
- Freshly Scrambled Eggs | $5.75 per guest
- Crispy Bacon | $2.75 per guest
- Assorted Mini Bagels | $2.50 per guest
- Cream Cheese, Butter & Preserves
- Assorted Mini Muffins & Danish | $4.75 per guest
- Assorted Granola & Protein Bars | 2.50 per guest
- Fresh Fruit Cup | $4.75 per guest
- Mini Fruit & Yogurt Parfaits | $4.25 per guest
- Greek Yogurt Cups | $2.30 per guest
- Fresh Fruit Platter | $4.75 per guest
- Raspberry Overnight Oats | $4.75 per guest
- Freshly Brewed Coffee Service (Regular & Decaffeinated)
- Hot Tea | $3.75 per guest
- Cranberry Juice or Orange Juice | $2.40 per guest
- Box Regular Coffee | $33.00 per box
- Box Decaffeinated Coffee | $33.00 per box
- Box Mighty Leaf Tea | $33.00 per box
**Lunch Sandwiches**

Choose 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40

**Classic Sandwich Buffet** | $17.25 per guest | 10 guest minimum

Includes: Chips, Cookies & Brownies
- **Prospect House Signature Salad** Baby Greens, Pickled Red Onion, Grape Tomatoes, White Balsamic Herb Vinaigrette
- Selection of Seasonal Sandwiches

**Boxed Sandwich Lunch 1** | $13.25 per guest | 10 guest minimum

Includes: Chips, Cookie
- Selection of Seasonal Sandwiches
- Whole Fruit

**Boxed Sandwich Lunch 2** | $18.50 per guest | 10 guest minimum

Includes: Chips, Cookie
- Garden Salad, Balsamic Vinaigrette
- Selection of Seasonal Sandwiches
- Fresh Fruit Cup

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per guest / per selection

**Seasonal Sandwich Selection**

- **Vegan Chickpea Salad** Vegan Mayonnaise, Plum Tomato, Shaved Red Onion, Baby Greens, 7 Grain Hero
- **Roasted Marinated Portabella Mushroom** Red Pepper, Goat Cheese, Arugula, Roasted Garlic Aioli, French Hero
- **Caprese** Fresh Mozzarella, Tomatoes, Arugula, Basil Pesto, Focaccia
- **Roasted Turkey Breast** Cheddar Cheese, Baby Spinach, Red Onion, Tomato, Ciabatta Roll
- **Smoked Turkey Breast** Pepperjack Cheese, Cole Slaw, Iceberg Lettuce, Scallion Aioli, Rustic Roll
- **Chicken Cotoletta** Roasted Cherry Tomato, Arugula, Ricotta Cheese, Red Pepper Pesto Aioli, Semolina Roll
- **Smoked Ham** Swiss Cheese, Baby Spinach, Green Apple, Dijon Aioli, 7 Grain Roll
- **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
- **Slow Roasted Roast Beef** Cheddar Cheese, Shaved Red Onion, Tomato, Shredded Iceberg, Ciabatta Roll
- **Tuna Salad** Beefsteak Tomatoes, Spring Greens, French Hero Roll
Lunch Specialty Buffets

“Better for You” Lunch | $32.00 per guest | 20 guest minimum
Served at Room Temperature

- Tomato Avocado Salad, Cilantro Dressing
- Baby Gem Lettuce Salad Fresh Blueberries, Queso Fresco, White Balsamic Vinaigrette
- Asparagus Salad Shaved Radish, Radicchio, Lemon Herb Vinaigrette

Entrées

- Sea Salt Cured Flaked Salmon Tartine Smashed Avocado, Pickled Red Onions, Seven Grain Bread
- Shiitake Mushrooms Bok Choy, Carrot Ginger Dressing
- Harissa Brined Chicken Breast Cucumber Bulgur Wheat, Pistachios, Grape Tomatoes, Yogurt Dill Sauce
- Assorted Filled Dark Chocolates
- Fresh Fruit Platter

Croissant Sandwiches | $19.00 per guest | 12 guest minimum
Includes: Chips, Cookies & Brownies

- Niçoise Salad Roasted Fingerling Potatoes, Haricots Verts, Olives, Grape Tomatoes, Hard Boiled Eggs, Shallot Red Wine Vinaigrette
- Prospect House Signature Salad Baby Greens, Pickled Red Onion, Grape Tomatoes, White Balsamic Herb Vinaigrette

Seasonal Antipasti & Green Salads | $4.25 per guest, per selection | 10 guest minimum

- Baby Gem Lettuce Salad Fresh Raspberries, Manchego Cheese, Saffron Vinaigrette
- 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, Pea Leaves, Parsley, White Balsamic Vinaigrette
Lunch Specialty Buffets

Stromboli | $21.00 per guest | 20 guest minimum

Includes: Cookies & Brownies

- Garden Salad, Cucumbers, Tomatoes, Shaved Carrots, Balsamic Vinaigrette
- Italian Antipasti Chopped Salad, Salami, Artichokes, Provolone Cheese, Roasted Red Pepper, Grape Tomatoes, Red Onion, Chopped Iceberg Lettuce, Creamy Oregano Red Wine Dressing

House-Made Stromboli Served at Room Temperature

- Pepperoni and Mozzarella
- Steak & Onion, Cooper Sharp American
- Italian Deli Roll (Ham, Salami, Pepperoni, Provolone Cheese)
- Creamy Spinach & Fontina
- Marinara Dipping Sauce

Boxed Entree and Salad Lunch | $23.00 per guest | 25 guest minimum / per selection

Includes: Dinner Roll & Butter Fresh Fruit Cup & Cookie

Entrées (Choose 1)

- Pesto Chicken or Pesto Portobello Mushroom, Roasted Roma Tomatoes, Fresh Mozzarella, Pasta Salad
- Blackened Salmon or Blackened Tofu Salad, Sautéed Peppers and Onions, Roasted Plum Tomato, Jambalaya Rice Salad, Avocado, Iceberg Lettuce, Cajun Lemon Dressing
- Southwest Chicken or Southwest Black Bean Cake, Romaine Lettuce, Pico De Gallo, Black Bean Corn Salad, Avocado, Crispy Tortilla, Creamy Southwest Ranch Dressing
- Lemon Oregano Shrimp or Roasted Vegetables, Grape Tomato & Feta Orzo Salad, Grilled Asparagus

Lunch & Enhancements

- Fresh Fruit Platter | $4.75 per guest
- Assorted Granola & Protein Bars | $3.50 per guest
- Mixed Nuts & Dried Fruit | $4.75 per guest
- Assorted Cookie & Brownie Platter | $3.50 per guest
- Assorted Mini Cupcakes | $2.50 per guest
- Assorted Bagged Potato Chips | $1.65 per guest
- Iced Tea or Lemonade | $2.75 per guest
- Freshly Brewed Coffee Service (Regular & Decaffeinated) Hot Tea | $3.75 per guest
- Flavored Sparkling Water | $2.25 per guest
- Assorted Soda | $2.25 per guest
- Canned Water | $2.50 per guest
- Box Regular Coffee | $33.00 per box
- Box Decaffeinated Coffee | $33.00 per box
- Box Mighty Leaf Tea | $33.00 per box
Lunch Specialty Buffets

**Room Temperature Lunch**  |  $35.00 per guest  |  20 guest minimum

Includes: Dinner Rolls & Butter, Assorted Mini Pastries, Fresh Fruit Platter

- **Prospect House Signature Salad**  Baby Greens, Pickled Red Onion, Baby Tomatoes, White Balsamic Herb Vinaigrette
- **Grilled Baby Greek Artichoke Salad**  Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Asparagus Salad**  Semi-Dried Grape Tomatoes, Aged Provolone Cheese, Pine Nuts, Basil Vinaigrette

**Mini Sandwich** (Choose 1) additional sandwich selection $5.00 per guest

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

**Room Temperature Entrées** (Choose 1) additional entrée $10.00 per guest

- **Portobello Mushroom**  Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
- **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
Meeting Fare

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

Meeting Fare | $8.50 per guest | 10 guest minimum

Sweet and Savory Selections | Choose 2
- Mini Chocolate Dipped Waffles
- Assorted Mini Scones
- Green Apple & Boursin Tea Sandwich
- Fresh Fruit Platter
- Cinnamon Sugar Cookies
- Vegan Lemon Cookies
- Chocolate Brownies
- House-Made Mini Dark Chocolate Raspberry Cupcakes
- Fresh Tortilla Chips, Tomato Salsa
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Mini Soft Pretzels, Yellow Mustard
- Classic Hummus, House-Made Pita Chips
- Assorted Bagged Potato Chips

Afternoon Tea Service | $19.50 per guest
Includes: Assorted Herbal Teas
Assorted Mini Pastries, Specialty Cookies

Selection of 3 Tea Sandwiches
- Green Apple & Boursin
- Curried Egg Salad & Pea Shoots
- Smoked Turkey & Cranberry Mayonnaise
- Cucumber, Watercress & Goat Cheese
- Prosciutto, Arugula & Mozzarella
- Tarragon Chicken Salad
- Grilled Zucchini & Red Peppers
- Smoked Salmon, Cucumber & Dill Cream Cheese

Enhancements
- Sliced Fresh Fruit Platter | $4.75 per guest
- Cheddar Goldfish & Zen Snack Mix | $3.50 per guest
- Mixed Nuts & Dried Fruit | $4.75 per guest
- Assorted Cookies & Brownies | $3.50 per guest
- Assorted Bagged Potato Chips | $1.65 per guest
- Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea | $3.75 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.75 per guest
- Flavored Sparkling Water | $2.25 per guest
- Assorted Soda | $2.25 per guest
- Canned Water | $2.50 per guest
Reception - Stations

Stations are priced for one hour, add $8.00 per person per station for each additional hour

**Tapas** | $27.00 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** | $27.00 per guest | 25 guest minimum
- Tequila Chicken Taquito
- Green Chili Arepas
- Chicken & Cheese Quesadilla Cornet
- Seafood Ceviche
- Salsa Verde Crispy Chicken Taco

**Sushi** | $28.00 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

**Artisan Cheese Display** | $12.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudités & Flatbreads** | $12.00 per guest | 10 guest minimum
- Fresh Vegetable Crudités with Black Pepper Parmesan & Vegan Red Pepper, Roasted Garlic Dip
- Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce
- Sautéed Shiitake Mushrooms, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce
- Zucchini, Red Pepper, Boursin Cheese

**Asian** | $27.00 per guest | 25 guest minimum
- Peking Duck Spring Roll
- Crab Rangoon
- Chicken Teriyaki Dumplings, Soy Ginger Dipping Sauce
- Asian Short Rib Potpie
- Spicy Chicken Satay, Peanut Dipping Sauce
- Fried Wonton Chips, Spicy Sriracha Dip

Stations are priced for one hour, add $8.00 per person per station for each additional hour
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $3.75 per guest, per additional selection
One Hour | $15.25 per guest | 10 guest minimum
Two Hours | $21.25 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $3.25 per guest, per additional selection
One Hour | $21.25 per guest | 10 guest minimum
Two Hours | $28.00 per guest | 10 guest minimum

Cold Hors d ’Oeuvres
- Mini Lobster Roll *add 3.95 per person*
- Tarragon Chicken Salad, Pumpernickel Crostini
- Peppered Beef Tenderloin, Horseradish Cream, Potato Pancake
- Cherry Mozzarella, Basil, Sundried Tomato, Focaccia
- Shrimp, Pesto Cream Cheese, Seven Grain Crostini
- Seared Black Pepper Ahi Tuna, Sourdough Crostini
- Red Pepper Hummus, Cucumber Cup
- Eggplant Caponata, Whipped Ricotta Cheese, Crispy Basil, French Crostini
- Fava Bean Hummus, Ricotta Salata, Rosemary Crostini
- Smoked Salmon Mousse, Capers, Dill, Black Bread

Hot Hors d ’Oeuvres
- Lump Crabcake, Grainy Mustard Aioli *add 3.95 per person*
- Mini Philly Cheesesteak Hoagie
- Vegetable Spring Rolls, Sweet Chili Sauce
- Southwest Chicken Empanada
- Raspberry, Brie, Toasted Almond Phyllo Roll
- Asparagus, Bleu Cheese Phyllo Straws
- Baby Spinach, Swiss Cheese Tart
- Quinoa Zucchini Fritter
- Chorizo Manchego Arepas
## Reception Packages

<table>
<thead>
<tr>
<th><strong>Summer Reception</strong></th>
<th><strong>Summer Reception Package 2</strong></th>
<th><strong>Summer Reception Package 3</strong></th>
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<tbody>
<tr>
<td><strong>Package 1</strong></td>
<td></td>
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</tr>
<tr>
<td>$18.50 per guest</td>
<td>$27.00 per guest</td>
<td>$34.00 per guest</td>
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<tr>
<td>One hour, 25 guest minimum</td>
<td>One hour, 25 guest minimum</td>
<td>One hour, 25 guest minimum</td>
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<tr>
<td>$24.00 per guest</td>
<td>$34.00 per guest</td>
<td>$41.00 per guest</td>
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<tr>
<td>Two hours, 25 guest minimum</td>
<td>Two hours, 25 guest minimum</td>
<td>Two hours, 25 guest minimum</td>
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<tr>
<td>Choose 3 from Section A</td>
<td>Choose 2 from Section A</td>
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<tr>
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<td>Choose 1 from Section B</td>
<td>Choose 2 from Section B</td>
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</tbody>
</table>

### A. Stationary Hors d’oeuvres

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

#### Vegetable Crudités
- Creamy Basil Dip & Vegan 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

#### Soft Pretzels
- Cheddar Cheese Spread, Yellow Mustard

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

B. Sampler Food Stations

Additional Station Selection

$24.00 per guest / One hour, 25 guest minimum

$32.00 per guest / Two hours, 25 guest minimum

Dumplings

- Chicken Teriyaki, Pork & Cabbage, Shrimp, Edamame, Chicken Lemongrass
- Ponzu, Sweet Chili, Sichuan Sauce
- Individual Crudites Shooters, Creamy Sriracha Dip

Meatball

- Classic Italian Meatball, Tomato Sauce
- Pork Ginger Garlic Scallion, Teriyaki Sauce
- Chicken Tikka Masala Meatball
- Black Pepper Brandy Steak House Meatball
- Eggplant “Meatball” Vodka Sauce
- Roasted Garlic, Romano Bread, Basil Ricotta Dip

Indian

- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Tandoori Chicken Skewer, Mango Chutney
- Chana Masala Salad Shooter
- Pakora Vegetable, Tomato Chutney
- Vegetable Tikki

Happy Hour

- Buffalo Chicken Spring Rolls, Blue Cheese Dipping Sauce
- Chorizo, Black Bean, Cheese Empanada, Lime Sour Cream
- Cheeseburger Slider, Prospect Special Sauce
- Crispy Peking Duck Ravioli, Ginger Scallion Aioli
- Artichoke Goat Cheese Bites
- House-Made Chips, French Onion Dip

Global Vegetarian

- Thai Curry Vegetable Phyllo
- Corn & Edamame Quesadilla, Lime Sour Cream
- Phyllo Wrapped Asparagus, Lemon Aioli
- Quinoa Zucchini Fritters, Red Pepper Dip
- Spinach & Cheese Profiteroles
- Eggplant Caponata, Semolina Crostini

Stromboli

- Pepperoni and Mozzarella
- Steak & Onion, Cooper Sharp American
- Italian Deli Roll (Ham, Salami, Pepperoni, Provolone Cheese)
- Creamy Spinach & Fontina
- Marinara Dipping Sauce
**Dessert Stations**

<table>
<thead>
<tr>
<th>Seasonal Mini Desserts</th>
<th>$12.50 per guest</th>
<th>10 guest minimum</th>
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<tbody>
<tr>
<td>• Mini Lemon Blueberry Parfait, Coconut Granola</td>
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<tr>
<td>• Mini Seasonal Fruit Tarts</td>
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<tr>
<td>• Assorted Macarons</td>
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<td></td>
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<tr>
<td>• Vanilla Raspberry Cupcake</td>
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<tr>
<td>• Dark Chocolate, Pistachio Mousse Cup</td>
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<tr>
<td>• Peach Mousse Tart</td>
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<table>
<thead>
<tr>
<th>Chocolate Lovers</th>
<th>$12.50 per guest</th>
<th>25 guest minimum</th>
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<tbody>
<tr>
<td>• Chocolate Peanut Butter Mini Cupcakes</td>
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<td></td>
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<tr>
<td>• Chocolate Raspberry Mousse Tarts</td>
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<td></td>
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<tr>
<td>• Dark Chocolate Ganache Tarts</td>
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<td></td>
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<tr>
<td>• Chocolate Caramel Mousse Trifle</td>
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<tr>
<td>• Chocolate Covered Strawberries</td>
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<tr>
<td>• Assorted Chocolate Truffles</td>
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<table>
<thead>
<tr>
<th>Out of the Cookie Jar</th>
<th>$14.00 per guest</th>
<th>25 guest minimum</th>
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<tbody>
<tr>
<td>• Chocolate Chip &amp; Cream Cheese Mousse</td>
<td></td>
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<tr>
<td>• Raspberry Bread Pudding, Shortbread Crumble</td>
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<tr>
<td>• Chocolate Filled Peanut Butter Cookie Tarts</td>
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<td>• Strawberry Sugar Cookie Cupcakes</td>
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<tr>
<td>• Grasshopper Cookie Parfait</td>
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<tr>
<td>• Cookies &amp; Cream Ice Cream</td>
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<table>
<thead>
<tr>
<th>Prospect House Favorites</th>
<th>$12.50 per guest</th>
<th>25 guest minimum</th>
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<tbody>
<tr>
<td>• Chocolate Chip Banana Bread Pudding, Crème Anglaise</td>
<td></td>
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<tr>
<td>• Vegan Berry Crisp</td>
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<tr>
<td>• Lemon Poppy Seed Trifle</td>
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<tr>
<td>• Assorted Summer House-Made Cupcakes</td>
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<table>
<thead>
<tr>
<th>House-Made Gourmet Cookies</th>
<th>$10.00 per guest</th>
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<tbody>
<tr>
<td>• Sea Salt Brown Butter Chocolate Chip</td>
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<tr>
<td>• Chocolate Peanut Butter</td>
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<td></td>
</tr>
<tr>
<td>• Apple Pie Snickerdoodle</td>
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<tr>
<td>• Vegan Lemon Sugar</td>
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<td></td>
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<tr>
<td>• Red Velvet, White Chocolate Chip</td>
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<td>• Confetti Sugar</td>
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Seasonal Three-Course Plated Meal

Price based on entrée selection. China, Glassware, Linens are additional for events outside of Prospect House. Includes: Dinner Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea and Iced Water. Add family style fruit platters to any dessert selection for an additional $4.75 per guest.

Appetizers Choose 1
• Boston Lettuce Salad Fresh Strawberries, Goat Cheese, Toasted Marcona Almonds, Berry Vinaigrette
• Spring Couscous Salad Grilled Asparagus, Smoked Cheddar Cheese, Semi-Dried Tomatoes, Scallions, Creamy Caramelized Onion Dressing
• Lightly Grilled Baby Gem Lettuce Salad Roasted Marinated Sweet Peppers, Shaved Ricotta Salata, Pine Nuts, Creamy Roasted Garlic Dressing
• Baby Arugula Salad Roasted Peaches, Candied Pecans, Dried Tart Cherries, Sherry Vinaigrette
• Watermelon Feta Cheese Salad Baby Spinach, Pistachio Crumb, Passion Fruit Mint Vinaigrette

Main Entrées Choose 1 (Choice of 2, 10 guest minimum add $7.00 per guest / Choice of 3, add $10.00 per guest)
• Seared Black Bean Cake Yellow Tomato Sauce | $47.00 per guest
• Spinach, Ricotta Eggplant Rollatini Marinara Sauce | $47.00 per guest
• Ratatouille Stuffed Lacinato Kale Rolls Yellow Pepper Coulis | $47.00 per guest
• Seared Free-Range Chicken Breast Fine Herb Cream | $47.00 per guest
• Jail Island Salmon Fillet Saffron Beurre Blanc | $54.00 per guest
• Chilean Sea Bass Yellow Pepper Coulis | $54.00 per guest
• Roasted NY Sirloin Red Pepper Coulis | $58.00 per guest
• Jumbo Lump Crab Cakes Gracy Mustard Cream | $62.00 per guest

Main Entrée Sides
Starch Choose 1
• Herb Roasted Fingerling Potatoes
• Smashed Truffle Yukon Gold Potatoes
• Rice Pilaf
• Vegetable Couscous

Vegetable Choose 2
• Fresh Asparagus
• Baby Carrots
• Haricots Verts
• Candy Cane Beets

Desserts Choose 1
• Seasonal Fruit Plate Filled Mini Chocolates, French Macaron
• Vegan Dark Chocolate Cake Minted Citrus, Tangerine Fluid
• Lemon Meringue Tart Fresh Berries
• Black & White Mousse Cake Chocolate Sauce
• Red Berry Mascarpone Torte Raspberry Coulis
• Buttermilk Panna Cotta Red Wine Syrup, Fresh Berries, Mint Leaves
Summer Dinner Buffet

$60.00 per guest | 25 guest minimum
Includes: Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

**Antipasti and Green Salads**

- **Rosemary Focaccia Panzanella Salad**
  - Cherry Tomatoes, Caramelized Onions, Basil Leaves,
  - Aged Provolone 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

- **Prospect House Signature Salad**
  - Baby Greens, Pickled Red Onion, Grape Tomatoes, White Balsamic Herb Vinaigrette

**Pasta** choose 1

- **Roasted Garlic and Spinach Tortellini**
  - Swiss Chard, Grape Tomatoes, Roasted Garlic Sauce, Parmesan Cheese

- **Four Cheese Ravioli**
  - Marinara Sauce, Sautéed Rainbow Swiss Chard

- **Vegan Summer Vegetable Penne Pasta**
  - Fresh Cherry Tomato Sauce

**Entrées** choose 2

- **Roasted Free-Range Chicken Breast**
  - Sautéed Spinach, Roasted Cherry Tomatoes, Pickled Red Onions, Chimichurri Sauce

- **Seared Salmon Fillet**
  - Rosemary Garlic Roasted Fingerling Potatoes, Piquillo Pepper and Sweet Corn Relish, Saffron Beurre Blanc

- **Seared Filet Tender Medallions**
  - Haricots Verts, Porcini Mushroom Sauce

- **Roasted Barramundi Fillet**
  - Parmesan Farro Risotto, Sautéed Asparagus, Lemon Caper Sauce

**Desserts**

- **Seasonal Mini Pastries**
  - Strawberry Shortcake Trifles

- **Assorted Filled Chocolates and Macarons**

- **Assorted Mini Cheesecake**
  - Dark Chocolate, Buttercream Mini Cupcakes

- **Fresh Fruit Platter**
Grilled

Picnic Menu | $20.00 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

Grilled Enhancements | 25 guest minimum

Salads & Sides | $4.75 per guest, per selection
- Grilled Vegetable Platter
- Vegetarian Baked Beans
- Corn on the Cobb
- Baked Macaroni & Cheese

Entrées | $10.00 per guest, per selection
- BBQ Free Range Chicken Breast
- Fried Chicken
- Hickory Smoked Pulled Pork

Dessert | $7.75 per guest, per selection
- Apple, Blueberry & Key Lime Pies
- Chocolate Fudge Brownies, Orange Cream Bars & Blondies

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.