Prospect House Boxed Menu

prospect@princeton.edu
www.princeton.edu/prospecthouse

Boxed Breakfast

1 | $9.50 per guest | 10 guest minimum
   • Bacon, Egg & Cheese Sandwich or Egg & Cheese Sandwich
   • Fresh Fruit Cup

2 | $9.50 per guest | 10 guest minimum
   • Spinach & Cheese Frittata
   • Fresh Fruit Cup

3 | $9.50 per guest | 10 guest minimum
   • White Cheddar & Vegetable Egg White Frittata
   • Greek Yogurt Cup

4 | $9.50 per guest | 10 guest minimum
   • Raspberry Overnight Oats
   • Soft Boiled Egg

5 | $9.50 per guest | 10 guest minimum
   • French Toast with Berries
   • Greek Yogurt Cup

6 | $7.75 per guest | 10 guest minimum
   • Bagel with Cream Cheese, Butter & Preserve
   • Fresh Fruit Cup

7 | $7.75 per guest | 10 guest minimum
   • Blueberry Crumb Muffin
   • Greek Yogurt Cup

8 | $7.75 per guest | 10 guest minimum
   • Chocolate Croissant
   • Fresh Berry Cup

9 | $7.75 per guest | 10 guest minimum
   • Berry Scone
   • Greek Yogurt Cup

10 | $7.75 per guest | 10 guest minimum
   • Almond Croissant
   • Fresh Fruit Cup
Boxed Sandwich Lunch

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection
Choose 2 sandwiches for groups of 10 or less, 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40.

1 | $13.25 per guest | 10 guest minimum
• Includes: Chips, Cookie
• Select of Seasonal Sandwiches
• Seasonal Whole Fruit

2 | $18.50 per guest | 10 guest minimum
• Includes: Chips, Cookie
• Garden Salad, Balsamic Vinaigrette
• Select of Seasonal Sandwiches
• Fresh Fruit Cup

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** Cranberry Sauce, Grilled Green Apples, Cheddar Cheese, Caramelized Onion Aioli, Seven Grain Bread
• **Fresh House Roasted Turkey Breast** Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche Roll
• **Chicken Salad Croissant** Beefsteak Tomatoes, Green Leaf Lettuce
• **Grilled Chicken Breast** Applewood Smoked Bacon, Beefsteak Tomatoes, Green Leaf Lettuce, Roasted Garlic Aioli, Ancient Grain Roll
• **Italian Hero Genoa Salami** Spicy Ham, Pepperoni, Provolone Cheese, Giardiniera Vegetables, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
• **Slow Roasted Roast Beef** Applewood Smoked Cheddar Cheese, Roma Tomato, Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll
• **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll
Boxed Entree and Salad Lunch
Vegetarian Counts requested 24 hours prior to event

1 | $21.00 per guest | 10 guest minimum
   • Hickory Smoked Pulled Pork or Hickory Smoked Pulled Jackfruit
   • Cornbread & Butter
   • Aged Cheddar, Scallion Potato Egg Salad
   • Lacinato Kale, Picked Red Onions
   • Fresh Fruit Cup & Cookie

2 | $21.00 per guest | 10 guest minimum
   • Grilled Pesto Chicken or Pesto Portobello Mushroom
   • Roasted Roma Tomatoes Fresh Mozzarella
   • Pasta Salad
   • Dinner Roll & Butter
   • Fresh Fruit Cup & Cookie

3 | $21.00 per guest | 10 guest minimum
   • Grilled Greek Chicken or Grilled Greek Vegetable Salad
     Romaine, Artichokes, Feta Cheese, Semi-Dried Grape Tomatoes, Cucumber, Picked Red Onion, Kalamata Olives, Lemon Oregano Vinaigrette
   • Grilled Pita Bread
   • Fresh Fruit Cup & Cookie

4 | $21.00 per guest | 10 guest minimum
   • Grilled Southwest Chicken or Southwest Black Bean Cake
     Romaine, Pico De Gallo, Black Bean Corn Salad, Avocado, Crispy Tortilla, Creamy Southwest Ranch Dressing
   • Buttermilk Biscuit & Butter
   • Fresh Fruit Cup & Cookie

5 | 21.00 per guest | 10 guest minimum
   • Cheeseburger or Veggie Burger Salad
     Beefsteak Tomatoes, Red Onions, Lettuce, Burger Sauce, Cheddar Cheese, Mushrooms, Sesame Bun Croutons, Creamy Roasted Red Pepper Dressing
   • Dinner Roll & Butter
   • Fresh Fruit Cup & Cookie

6 | $23.00 per guest | 10 guest minimum
   • Lemon Oregano Grilled Shrimp or Lemon Oregano Grilled Vegetables
   • Grape Tomato, Feta Orzo Salad
   • Grilled Asparagus
   • Dinner Rolls & Butter
   • Fresh Fruit Cup & Cookie

7 | 23.00 per guest | 10 guest minimum
   • Blackened Salmon or Blackened Tofu Salad
     Sautéed Peppers and Onions, Roasted Plum Tomato, Jambalaya Rice Salad, Avocado, Iceberg Lettuce, Cajun Lemon Dressing
   • Buttermilk Biscuit & Butter
   • Fresh Fruit Cup & Cookie

8 | $23.00 per guest | 10 guest minimum
   • Teriyaki Grilled Bistro Steak or Teriyaki Grilled Tofu
   • Garden Salad, Carrot Ginger Dressing
   • Lo-Mein Noodle Salad
   • Stir Fried Chinese Vegetable Salad
   • Fresh Fruit Cup & Cookie
### Boxed Meeting Fare

All Breaks Include: Sparkling Water

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

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<td><strong>1</strong></td>
<td>$8.50 per guest</td>
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<td>• Mini Chocolate Dipped Waffles</td>
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<td>• Dried Fruit: Cherries, Apricots &amp; Apples</td>
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<td><strong>2</strong></td>
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<td>• Fresh Fruit Cup</td>
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<td>• Lemon Pound Cake</td>
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<td><strong>3</strong></td>
<td>$8.50 per guest</td>
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<td></td>
<td>• Crisp Apple Wedges, Caramel Dip</td>
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<td>• Mini Soft Pretzels, Cheddar Cheese Dip</td>
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<td><strong>4</strong></td>
<td>$8.50 per guest</td>
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<td></td>
<td>• House-made Caramel Sea Salt Cupcakes</td>
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<td>• Fresh Fruit Cup</td>
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<td><strong>5</strong></td>
<td>$8.50 per guest</td>
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<td></td>
<td>• Cheddar Cheese, Smoked Sausage, Pretzel Bread, Spicy Mustard</td>
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<td>• Assorted Cookies</td>
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### Enhancements

- Fresh Fruit Cup | $4.75 per guest
- Greek Yogurt Cup | $2.30 per guest
- Applewood Smoked Bacon | $2.75 per guest
- Soft Boiled Eggs | $2.05 per guest
- Raspberry Overnight Oats | $4.75 per guest
- Seasonal Breakfast Breads | $4.75 per guest
- Assorted Granola & Protein Bars | $3.00 per guest
- House-Made Pasta Salad Cup | $4.25 per guest
- House-Made Potato Salad Cup | $4.25 per guest
- Prospect House Signature Salad | $4.25 per guest
- Wrapped Cookie | $1.80 per guest
- Wrapped Brownie | $2.50 per guest
- Bagged Potato Chips | $1.65 per guest
- Marble Pound Cake | $2.75 per guest

### Beverages

- Bottled Orange Juice | $2.40 per guest
- Assorted Soda | $2.25 per guest
- Canned Water | $2.50 per guest
- Flavored Sparkling Water | $2.25 per guest
- Box Peets Coffee | $33.00 per box
- Box Peets Decaffeinated Coffee | $33.00 per box
- Box Mighty Leaf Tea | $33.00 per box
- Ice & Bar Fruit | $62.50 per 50 guests
**Boxed Reception**

*Available for delivery for events outside of Prospect House or Palmer House.*

**Snack Box** | $16.75 per box | 25 box minimum
- Cheddar Cheese, Grapes, Smoked Sausage, Pretzel Bread, Spicy Mustard
- Fresh Vegetable Crudités with Black Pepper Parmesan

**Spanish Charcuterie Box** | $21.00 per box | 40 box minimum
- Manchego Cheese, Drunken Goat Cheese, Serrano Ham
- Roasted Chicken Chorizo Pincho, Saffron Aioli
- Grilled Shrimp, Grilled Zucchini
- Potato & Onion Tortilla
- Grilled Zucchini, Marcona Almonds, Tomato Toast, Spanish Olives

**Italian Antipasti Box** | $21.00 per box | 25 box minimum
- Aged Provolone Cheese, Ricotta Salata Cheese
- Prosciutto Ham, Calabrese Salami, Cappicola
- Tomato Bruschetta, Artichoke Tapenade, Garlic Rubbed Crostini

**Dumpling Box** | $21.00 per box | 25 box minimum
- Chicken Teriyaki Dumplings, Shrimp Dumplings
- Sweet Chili Aioli, Soy Ginger Sauce, Cucumber Sesame Salad

**Mediterranean Box** | $21.00 per box | 25 box minimum
- Lemon Oregano Chicken Kebobs
- Stuffed Grape Leaves, Marinated Olives
- Tzatziki Sauce, Roasted Garlic Hummus, Baba Ganoush, Garlic Pita

**Vegan Box** | $21.00 per box | 25 box minimum
- Vegetable Kebobs, Romesco Sauce
- Eggplant Caponata, Crostini
- Kale Chick Pea Hummus, Garlic Pita
- Marinated Olives, Artichoke Tapenade, Tomato Jam

**House-made Gourmet Cookie Box** | $10.00 per guest | 25 guest minimum
- Sea Salt Brown Butter Chocolate Chip
- Apple Pie Snickerdoodle
- Vegan Lemon Sugar
- Red Velvet, White Chocolate Chip

**Dessert Box** | $14.00 per box | 25 box minimum
- Chocolate Covered Strawberry, Salted Caramel Brownie
- Mini Pumpkin Cupcake, Caramel Buttercream
- Fresh Fruit Tart
Additional Information

- All meals are packaged individually and will include all disposable cutlery and condiments.
- Boxed Menus do not include any beverages. Please ask your catering representative about beverage options.
- All boxed menus are available for delivery or events taking place outside of Prospect House or Palmer House.
- Boxed Coffee 96oz accommodates up to 10 cups. Includes Peets Coffee, Creamer, Sweetener, Coffee Cups, Lids, Stirrers.
- Deliveries are within the business hours of Monday-Friday 8:30am-4:30pm for $25.00. Early morning or late-night delivery will be charged $180.00 delivery fee.
- 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.
- For additional menu items please see our seasonal menus please at www.princeton.edu/prospecthouse/cateringmenus.
- Menu requests within 72 hours may require minimal menu adjustments by the Chef.