HOLIDAY 2019

Prospect House
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Thank you for considering Prospect House or Palmer House to host and cater your event. We offer options for all meal periods and event types at Prospect House, Palmer House and various locations throughout Princeton’s campus. Whether an event for 5 or 5000, our expert event team provides seamless planning, culinary innovation and personalized service to create a memorable experience for you and your guests.

Prospect House and Palmer House are managed by Restaurant Associates and report directly to campus dining. We are 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 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.
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.
Holiday Lunch Buffet

27.00 per guest | 25 guest minimum
Includes: Rolls & Butter, Mini Peppermint Chocolate Tart & House-made Holiday Cookies, Small World Coffee (Regular/Decaf), Hot Tea and Ice Water

Soup (Choose 1)
• Wild Mushroom Bisque, Blue Cheese Crostini
• Old Fashioned Tomato Soup, White Cheddar Grilled Cheese Crouton
• Tuscan Kale, Sausage, Potato Soup, Shaved Parmesan
• Shrimp Bisque

Salad (Choose 2)
• Kale Salad, Endive, Shaved Butternut Squash, Fuji Apple, Walnuts, Cider Agrodolce
• Shaved Brussel Sprout Slaw, Red Onion, Red Pepper, White Balsamic Vinaigrette
• Winter Greens Salad, Anjou Pears, Candied Pecans, Parsley Root, Pomegranate Vinaigrette
• Roasted Delicata Squash, Hazelnuts, Honey Yogurt
• Toasted Cauliflower, Garlic, Parsley, Red Wine Vinegar, Hot Chilies, Crispy Shallot
• Radicchio and Romaine Salad, Toasted Focaccia Croutons, Anchovy Bagna Cauda
• Split Baby Garbanzo Salad, Pomegranate, Green Lentil, Celery, Curry Dressing
• Warm Lemon Hummus, Za’atar Vegetables, Olive Oil, Pita Crisp

Small Sandwiches (Choose 2)
• Smoked Chicken, Pear Raisin Compote, Muenster Cheese, Sour Rye
• Fresh Roast Turkey, Local Cheddar, Cranberry Relish, Crispy Bacon
• Artisan Smoked Salmon, Citrus Pressed Yogurt, Watercress, Fried Capers, Pickled Red Onion, Pumpernickel
• Za’atar Spiced Eggplant, Spinach Hummus, Olive Tapenade, Feta
• Smoked Ham Rillette, Red Watercress, Mustard Aioli, Semolina
• Apple & Chicken Salad, Toasted Walnuts, Multigrain

Hot Pasta (Choose 1)
• Rigatoni, Roasted Pumpkin, Leeks, Pine Nuts, White Wine Herb Cream
• Wild Mushroom Gnocchi, Caramelized Pearl Onions, Roasted Fennel, Thyme Jus
• Four Cheese Ravioli, Marinara Sauce, Sautéed Spinach
• Farfalle Pasta, Caramelized Onions, Grilled Shiitake Mushrooms, Roasted Carrots, Vegan Demi Glace
# Holiday Packages

## Holiday Reception Package
$25.00 per guest | 25 guest minimum

- **Crudités and Flatbread**
  - Fresh Vegetable Crudités, Creamy Basil Dip & Maple Bacon Onion Dip
  - Wild Mushroom, Caramelized Onion & Blue Cheese Flatbread
  - Shrimp Scampi Flatbread

- **Italian Station**
  - Farfalle Pasta Wild Mushrooms, Caramelized Onion, Brussels Sprouts, Light Romano Cream Sauce
  - Penne Pasta, Fava Beans, Roasted Eggplant, San Marzano Tomato Sauce
  - Mini Italian Meatballs, Marinara Sauce
  - Mini Sausage and Pepper Sandwiches
  - Mozzarella & Cherry Tomato Kabobs

- **Warm Spinach & Artichoke Dip**
  - Crisp Tortilla Chips

## Holiday Dessert Station
$11.00 per guest | 15 guest minimum

- House-made Holiday Cookies
- Cranberry Brioche Spiced Bread and Butter Pudding
- Eggnog Cream Horns
- Mini Peppermint Chocolate Tart
- Pumpkin Pie, Whipped Nutmeg Cream
- Mini Berry Trifle

## Holiday Carving Station
$50.00 per guest | 40 guest minimum

- **Shrimp Cocktail**
  - Chilled Shrimp
  - Chili-Lime Aioli, Cocktail Sauce, Fresh Lemons

- **Latkes Station**
  - Potato Latkes
  - Sweet Potato Latkes
  - Sour Cream, Apple Sauce, Chives, Cheese Sauce, Tomato Jam Smoked Salmon

- **Holiday Carving Station (Choose 2)**
  - Slow Roasted Smoked Beef Tenderloin, Cipollini Onion Sauce
  - Citrus Glazed Roast Turkey Breast, Mushroom Sausage Stuffing Natural Jus
  - Roast Bell and Evans Chicken Breast, Truffle Sauce
  - Winter Spice Crusted Pork Loin, Golden Raisin Compote
  - Half Cured Roast Salmon, Slow Cooked Fennel with Garlic and Wine

## Includes:
- Butternut Squash Ravioli, Sage Onion Cream Sauce
- Roasted Brussels Sprouts
- Club Rolls

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