2016 Winter Catering Menu
Valid January 4, 2016 – April 1, 2016

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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, Genomics Café, EQuad Café and 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.
They require a 48 hour 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

**Winter Continental Breakfast 1** | $11.25 per guest
Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water
- Chocolate Yogurt Loaf
- Orange Almond Muffin
- Apple Danish

**Winter Continental Breakfast 2** | $11.25 per guest
Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water
- Banana Walnut Bread
- Orange Glazed Scones
- Pumpernickel Bagels with Applewood Smoked Bacon Cream Cheese, Plain Cream Cheese, and Butter

**Winter Hot Breakfast Buffet** | $18.75 per guest | 15 guest minimum
Includes: Applewood Smoked Bacon, Diced Fresh Fruit, Vanilla Yogurt and Granola, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

**Breakfast Entrées (Choose 2)**
- Nutella-Banana Stuffed French Toast
- Apple-Pecan Topped Belgian Waffles, Maple Syrup
- Fennel, Winter Squash, Sage, Parmesan Quiche
- Mexican Egg Benedict, Black Bean, Chorizo, Avocado, Cotija Cheese, Tomato Hollandaise Sauce

**Breakfast Pastries**
- Cranberry Almond Muffin
- Apple Danish

**Breakfast Taco Station** | $14.00 per guest | 15 guest minimum
Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water
- Fresh Soft Scrambled Eggs
- Black Beans, Diced Tomatoes, Avocado, Mexican Crema, Cotija Cheese, Flour Tortilla
- Tomatillo Salsa, Tomato Salsa
- House-Made Mexican Hot Chocolate Muffins
Lunch – Sandwiches

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

Winter Sandwich Buffet 2 | $14.25 per guest
Includes: Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette; Chips; Pickles; Seasonal Cookie Bars; Iced Water & Assorted Sodas
Cold Sandwiches (Choose 3)
  • Seasonal or Classic Selection

Winter Sandwich Buffet 3 | $16.25 per guest
Includes: Everything from Fall Sandwich Buffet 2, plus Sliced Fresh Fruit Platter
Cold Sandwiches (Choose 3)
  • Seasonal or Classic Selection

Gourmet Boxed Lunch | $15.25 per guest (Choose 1)
Includes: Fresh Fruit Salad, Chef’s Selection Dessert, Bottled Water

  • Maple Glazed Cedar Plank Grilled Salmon Fillet  Black Quinoa Salad, Oranges, Scallions, Dried Cranberries, Almonds, Sautéed Green Beans, Smoked Onion Sour Cream
  • Lemon Oregano Grilled Chicken Breast  Artichoke, Tomato, Cucumber, Feta Salad, Pickled Red Onions, Kalamata Olives, Leaf Spinach Tzatziki Sauce
  • Sliced Bistro Steak  Tomato, Aged Provolone Panzanella Salad, Roasted Fennel, Grilled Zucchini, Creamy Sundried Tomato Sauce
  • Moroccan Saffron Vegetables  Couscous, Lentil, Feta Salad, Broccolini, Sesame Dressing

Cold Sandwiches

  • House Roasted Turkey Breast  Cranberry Sauce, Grilled Green Apples, White Cheddar, Caramelized Onion Aioli
  • Cracked Pepper Roasted Turkey Breast  Grilled Pear Slices, Roquefort Bleu Cheese, Walnut Brown Sugar Aioli, Baby Lettuce, Seven Grain Roll
  • Breaded Chicken Breast  Sautéed Kale, Hard Boiled Egg, Boursin Cheese, Red Pepper Mayonnaise, Onion Roll
  • Asian Pulled Chicken  Peanut Napa Cabbage Slaw, Fresh Mango, French Baguette
  • Grilled Chicken  Roasted Garlic Aioli, Applewood Smoked Bacon, Green Leaf Lettuce, Beefsteak Tomato
  • Sriracha Chicken Salad  Avocado, Roasted Roma Tomatoes, Boston Lettuce, French Baguette
  • Italian Soppressata  Aged Provolone Cheese, Baby Arugula, Roasted Red Pepper, Oregano, Oil and Vinegar
  • Slow Roasted Beef  Avocado, Crispy Onions, Yellow Beefsteak Tomato, Gem Lettuce, Monterey Cheese, Charred Jalapeño Mayonnaise, Brioche Roll
  • Slow Roasted Beef  Cajun Pickled Mayonnaise, Shaved Iceberg Lettuce, Grilled Sweet Peppers
  • Black Forest Ham  Roasted Pear, Gruyere Cheese, Baby Spinach, Grainy Mustard Mayonnaise
  • Honey Roasted Ham  Cheddar Cheese, Green Apples, Cranberry Aioli, Watercress, Pretzel Roll
  • Saffron Tuna Salad  Piquillo Pepper, Roasted Garlic, Baby Arugula, Black Olive Roll
  • Shrimp Salad Wrapper  Crisp Romaine Lettuce, Tomatoes, Cocktail Aioli
  • Chipotle Roasted Vegetables  Lime Corn Cilantro Mayonnaise, Cotija Cheese, Black Bean Wrapper
  • Black Bean Burger  Roasted Peppers, Grilled Red Onion, Shredded Iceberg Lettuce, Goat Cheese Chipotle Mayonnaise, Spinach Wrapper
  • Italian Vegetable Hoagie  Grilled Zucchini, Smoked Provolone, Artichoke Hearts, Romaine Lettuce, Beefsteak Tomatoes, Red Onions, Pepperoncini, Oregano, Oil, Red Wine Vinegar
Lunch – Sandwiches

Winter Specialty & Hot Sandwich Buffets Include: Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette, Salted Caramel Cookie Bars, Iced Water & Assorted Sodas

Winter Specialty Buffet | $21.00 per guest | 15 guest minimum
Includes: Antipasti Salad (Choose 1)
- Seasonal or Classic Selection

Cold Sandwiches (Choose 2)
- Seasonal or Classic Selection

Hot Pasta (Choose 1)
- Lasagna Rolls Butternut Squash, Ricotta, Broccoli Rabe, Romano Cheese Sauce
- Eggplant Ravioli Sautéed Kale, Blush Tomato Sauce
- Farfalle Pasta Wild Mushrooms, Caramelized Onion, Brussels Sprouts, Parmesan Truffle Sauce
- Orecchiette Pasta Mini Meatballs, Shaved Provolone Cheese, San Marzano Smoked Tomato Sauce

Hot Sandwich Buffet | $18.00 per guest | 15 guest minimum
Hot Sandwiches (Choose 3)
- Mexican Torta Guajillo Pork, Avocado, Black Bean Spread, Cotija Cheese, Sour Cream, Brioche Roll
- Roast Beef French Dip Caramelized Onion, Gruyere Cheese, Beef Au Jus, French Baguette
- Korean Fried Chicken Sandwich Napa Cabbage Slaw, Grilled Pineapple, Onion Roll
- Grilled Merguez Lamb Sausage Tomato Cucumber Salad, Feta Cheese, Harissa Cumin Aioli, Ciabatta
- House-Made Falafel Lettuce, Tomato, Cucumber, Pickled Red Onions, Sesame Yogurt Sauce, Pita Bread
- Beer Battered Cod Fish Old Bay Cole Slaw, Boston Lettuce, Beef Steak Tomato, Tartar Sauce, Brioche Roll

Soups (additional $3.50 per guest)
- Sweet Potato Maple Bisque
- Butternut Squash Roasted Apple
- Beef Barley Vegetable
- Old Fashioned Tomato Soup, White Cheddar Grilled Cheese Croutons
- Chicken, Kale, Roasted Root Vegetable

Antipasti & Green Salads (additional $3.50 per guest)
- 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, Beet, 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
- 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 Onion, 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 Asiago
- Yukon Gold Potato Salad Baby Golden Beets, Green Apple
- Bow Tie Pasta Salad Butternut Squash, Toasted Walnuts, Ricotta Salata, Dried Cranberries, Spinach Pesto
- Roasted Beets Rainbow Chard, Baby Carrots, Toasted Pepitas, Garlic Vinaigrette
Winter Plated Lunch

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

Pre-set Express Lunch  Choose 1 (Served at Room Temperature)

- **Miso Glazed Salmon Fillet**  |  $32.00 per guest
  Cold Ramen Noodle Salad, Cucumber, Red Pepper Nori Seaweed, Carrots, Roasted Shiitake Mushrooms, Mache, Soy Ginger Dressing

- **Seared Bistro Steak**  |  $33.00 per guest
  Cherry Tomato, Aged Provolone, Panzanella Salad; Roasted Fennel, Grilled Zucchini, Watercress, Creamy Sundried Tomato Sauce

- **Grilled Shrimp**  |  $32.00 per guest
  Basmati Rice, Edamame Salad, Baby Bok Choy, Baby Bell Pepper, Mizuna Greens, Coconut Curry Sauce

- **Chicken Milanese**  |  $30.00 per guest
  Roasted Fingerling Potatoes, Haricot Verts, Baby Spinach, Cherry Tomato Shallot Sauce

Three Course Plated Lunch

Pre-set Salad  Choose 1

- **Baby Romaine Lettuce Salad**, Grilled Red Pear, Candied Pecans, Smoked Gouda Cheese, Sherry Vinaigrette
- **Field Green Salad**, Cinnamon Roasted Granny Smith Apples, Dried Cranberries, Toasted Sunflower Seeds, Apple Cider Vinaigrette
- **Small Leaf Spinach Salad**, Grilled Red Onion, Roasted Cumin Carrots, Pepita Seeds, Red Curry Coconut Dressing
- **Baby Arugula Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Cucumbers, Kalamata Olives, Red Wine Vinaigrette
- **Iceberg Chop Salad**, Jicama, Toasted Walnuts, Red Pepper, Croutons, Bacon Black Pepper Ranch Dressing

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

- **Seared Salmon Fillet**  |  $32.00 per guest
  Parsnip Puree, Sautéed Chard, Purple Potatoes, Carrot Coriander Sauce

- **Grilled Hanger Steak**  |  $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

- **Chorizo Crusted Free-Ranged Chicken Breast**  |  $30.00 per guest
  Saffron Risotto, Sautéed Kale, Red Beets, Piquillo Pepper Sauce

- **Farro, Spinach & Fontina Arancini**  |  $30.00 per guest
  Roasted Fennel, Sautéed Kale, Carrots, Butternut Squash Sauce
Lunch Buffets & Snacks

All Lunch Buffets Include: Rolls and Butter, Family Style Mini Gourmet Cookies and Seasonal Cupcakes, Small World Coffee (Regular/Decaffeinated), Hot Tea & Iced Water

**Seasonal Lunch Buffet 1 | $27.00 per guest | 25 guest minimum**
- **Roasted Cauliflower Salad** Flat Leaf Parsley, Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
- **Roasted Butternut Squash** 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, Kale, Ricotta Pizzette**
- **Maple Glazed Seared Salmon Fillet** Wild Rice, Caramelized Brussels Sprouts, Roasted Fennel, Lemon Compote

**Winter Break 1 | $7.00 per guest | 10 guest minimum**
- Freshly Brewed Iced Tea, Iced Water
- Assorted French Macaroons
- Sliced Fresh Fruit Platter

**Winter Break 2 | $7.00 per guest | 10 guest minimum**
- Freshly Brewed Iced Tea, Iced Water
- Crisp Apple Wedges, Caramel Dip
- Mini Soft Pretzels, Jalapeno Cheddar Ranch Dip

**Winter Break 3 | $7.00 per guest | 10 guest minimum**
- Freshly Brewed Iced Tea, Iced Water
- House-Made Mini Carrot Cupcakes
- Fresh Fruit Kabobs, Yogurt Dip

**Winter Break 4 | $7.00 per guest | 10 guest minimum**
- Freshly Brewed Iced Tea, Iced Water
- Chunked Cheddar Cheese, Grapes, Crackers
- Assorted “Just Cookies”

**Snacks and Meeting Fare**

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

**Beverages**

- Small World Regular & Decaffeinated Coffee, Hot Tea | $3.00 per guest
- Assorted Sodas | $1.65 per guest
- Bottled Water | $1.75 per guest
- Saratoga Still & Sparkling Water | $2.25 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
## Receptions

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### A. Passed Hors d’oeuvres

**Cold Hors d’oeuvres**
- Roasted Beets, Drunken Goat Cheese Skewer
- Smoked Duck Breast, Lingonberry Jam, Brioche
- Chicken Cranberry Walnut Salad, Pumpernickel Crostini
- Spicy Mango Grilled Shrimp Salad, Mini Spinach Taco Shells
- Cedar Plank Flaked Salmon, Maple Cream Cheese, Orange-Dill Salsa, 7-Crostini
- Beef Bresaola, Tangerine Goat Cheese Mousse, Micro Arugula, Crostini
- Spiced Poached Carrots, Boursin Cheese, Crispy Kale, Flat Bread
- Toasted Pepitas, Spicy Tuna, Wonton Cones

**Hot Hors d’oeuvres**
- Applewood Smoked Bacon, Smoked Swiss Cheese Quiche
- Butternut Squash Cheddar Grit Cake, Caramelized Onion Marmalade
- Pink Peppercorn Tuna, Roasted Pumpkin Almond Pesto, Sourdough Crostini
- Seared Salmon Cake, Apple Onion Chutney
- Seared Beef Tenderloin, Creamy Wild Mushroom Ragout
- BBQ Chopped Beef Slider, Crispy Onion, Smoked Cheddar Cheese
- Chicken Apple Onion Kabobs, Golden Raisin Sauce
- Pork Schnitzel, Braised Red Cabbage, Grainy Mustard Sauce
- Winter Squash Quinoa, Smoked Gouda, Stuffed Cremini Mushrooms

### B. Stationary Hors d’oeuvres

**Cheese Board**
- Cheddar, Saga Bleu, Smoked Gouda, Crackers, Grapes

**Vegetable Crudités**
- Creamy Basil Dip and Black Pepper-Parmesan Dip

**Bruschetta**
- Tomato Basil Bruschetta, Char-Grilled Bread

### C. Sampler Food Stations (continued on next page)

**Pizzette**
- Roasted Wild Mushrooms, Swiss Chard, Fresh Egg, Ricotta Cheese
- Soppressata, Sliced Cherry Tomato, Smoked Provolone, Fennel, Romano Sauce
- Spanish Garlic Shrimp, Piquillo Pepper, Goat Cheese, Saffron-Tomato Sauce

**Asian Station**
- Dumplings (Choose One), Chicken Teriyaki or Edamame
- Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
- California Roll
- Ramen Crunch Salad
- Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Sweet Chili Sauce, Soy Sauce
Receptions

C. Sampler Food Stations continued

**Specialty Food Stations**

**BBQ Slider Station**
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Pulled Chicken, Crispy Onions
- Creamy Macaroni & Cheese
- Sea Salt Potato Chips

**Pub Party**
- Baked Potato Skins, Applewood Smoked Bacon, Caramelized Onions, Cheddar Cheese, Chive Sour Cream
- Creamy Parmesan Garlic Tossed Chicken Tenders
- Smoked Gouda, Caramelized Onion Mini Cheesesteaks
- Philly Soft Pretzels, Cheesy Jalapeño Ranch Dip
- Individual Chilled Spinach Dip, Pumpernickel Ficelle Crisp

**Global Vegetarian**
- Curried Sweet Potato, Cauliflower Kathi Roll
- Fontina Risotto Arancini
- Italian 7 Layer Dip, Ricotta Cheese, Tomatoes, Olives, Roasted Eggplant, Basil Pesto, Roasted Red Peppers, Grilled Portobello Mushrooms, Crispy Sesame Ficelle
- Beet Hummus, Baked Kale & Flat Bread Chips
- Asian Black Quinoa Orange Salad

**Kabobs**
- Chicken, Chorizo Kabob, Saffron Aioli
- Tempura Portabella Kabob, Yuzu Soy Sauce
- Grilled New York Strip Steak, Yukon Gold Potato Kabob, Tomato Horseradish Steak Sauce

**Spanish Tapas (add $3.50 per person)**
- Potato Croquettes, Catalan Tomato Sauce
- Serrano Ham, Saffron Aioli, Tomato Toast
- Salmorejo Gazpacho Shooter
- Squid & Piquillo Pepper Salad
- Marinated Olives with Orange & Thyme

**Korean Bulgogi Station** | $15.00 per guest | 25 guest minimum
- Grilled Lamb Kofta Kabobs
- Grilled Chicken Kabobs
- Couscous Salad; Oranges, Dates, Grapes, Pistachio
- Mediterranean Flat Bread
- Seasonal Gazpacho Shooter
- Cucumber, Tomato Feta Salad
- Stuffed Grape Leaves, Warm Grilled Pita Bread, Hummus, Tzatziki Sauce

**Mexican Torta Station** | $15.00 per guest | 25 guest minimum
- Guajillo Chili Rubbed Pork Shoulder
- Mexican Spiced Braised Brisket, Pepitas
- Bolillo Bread
- Toppings: Cotija Cheese, Refried Black Bean Spread, Crispy Ground Chorizo, Lime Crema, Salsa Verde, Roasted Tomato Salsa
Dinner Buffets

$48.00 per guest | 25 guest minimum

*Includes: Rolls and Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated) Hot Tea, Iced Water*

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

Dinner Buffet 2

**Antipasti and Green Salads**
- **Autumn Chop Salad** Roasted Carrots, Sliced Beets, Parsnips, Squash, Beets, 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
Winter 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 Small Beet Salad**  Pistachio Crusted Goat Cheese, Crispy Kale Leaves, Candied Walnuts, Red Beet Paint, Chive Oil
- **Baby Rainbow Cauliflower Salad**  Baby Kale, Marcona Almonds, Carrot Coulis, Brioche Croutons, Tarragon Oil
- **Romaine Chop Salad**  Toasted Sunflower Seed, Roasted Carrots, Squash, Beets, Dried Cranberries, Smoked Gouda, Walnut Raisin Croutons, Creamy Caramelized Onion Dressing
- **Lightly Roasted Heirloom Apples** Mache Crowns, Aged Gouda, Dried Cranberries, Sea Salt Caramel Vinaigrette, Cinnamon Oil
- **Couscous Salad** Dried Cherries, Apricots, Toasted Pecans, Small Rainbow Chard, Ginger Orange Vinaigrette, Roasted Pumpkin Seed Oil
- **Warm Caramelized French Onion Tart** Gruyere Cheese, Frisée Salad, Soft Boiled Egg, Shaved Carrots
- **Hazelnut Butternut Squash Bisque**  Toasted Pepitas Seeds
- **Parsnip, Apple, Celeriac Soup**  Parsley Oil

Main Entrées  Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)
- **Applewood Smoked Sea Salt Seared Skuna Bay Salmon Fillet**  $42.00 per guest
  Red Quinoa Butternut Squash "Risotto", Roasted Candy Cane Beets, Sautéed Kale, Parsnip Almond Sauce
- **Fennel Dusted Seared Ahi Tuna**  $44.00 per guest
  Long Island Cheese Pumpkin Risotto, Pickled Purple Cabbage, Oyster Mushrooms, Roasted Kohlrabi, Carrots, Bacon Sherry Gastrique
- **Grilled Mahi Mahi Fillet**  $42.00 per guest
  Sautéed Spaghetti Squash, Baby Bok Choy, Tempura Red Pepper, Black Trumpet Mushrooms, Roasted Fennel, Lobster Sauce
- **Seared Berkshire Boneless Pork Chop**  $46.00 per guest
  Aged Gouda Grits, Roasted Carrots, Parsnips and Beets, Rainbow Chard, Caramelized Onion Apple Jus
- **Juniper Black Pepper Pan Roasted Cervena Venison Loin**  $46.00 per guest
  Brown Sugar Butternut Squash Puree, Purple Potatoes, Kale, Chestnut Sour Cherry Veal Reduction
- **Maple Brined Seared Rohan Duck Breast**  $45.00 per guest
  Whipped Sweet Potatoes, Brussels Sprout Leaves, Roasted Red Beets, Spiced Duck Reduction
- **Grilled Bistro Filet**  $46.00 per guest
  Creamed Spinach, Paprika Garlic Roasted Fingerling Potatoes, Sautéed Baby Bell Pepper, Red Wine Veal Reduction
- **Pepitas Brioche Crusted Free-Ranged Chicken Breast**  $39.00 per guest
  Sweet Corn Aztec Wild Rice, Swiss Chard, Acorn Squash, Sage Chicken Reduction
Fall Three-Course Plated Dinner Cont.

**Vegetarian Entrées** $39.00 per guest

- **Ricotta Cheese Cavatelli**  
  Caramelized Pearl Onions, Wild Mushrooms, Spinach, Shaved Parmesan Cheese
- **Roasted Root Vegetable Red Quinoa Bean Cake**  
  Sautéed Kale, Pickled Red Cabbage, Baby Beets, Pumpkin Coulis, Chive Oil
- **Braised Saffron Vegetable Tagine**  
  Carrots, Fennel, Beets, Turnips, Cauliflower, Spinach, Dried Apricots, Dates, Moroccan Spiced Tomato Sauce Couscous
- **Asian Vegetable Bulgogi**  
  Bok Choy, Carrots, Calabaza Pumpkin, Japanese Eggplant, Shiitake Mushrooms, Glass Noodles, Ssamjang Sauce

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

- Hazelnut Toffee Torte
- Coconut Mango Mousse Cake
- Tarte Tatin, Vanilla Ice Cream
- Opera Torte
- Triple Chocolate Mousse Cake
- Banana Caramel Cake
- Cranberry Bread Pudding Vanilla-Orange Crème Anglaise
- Caramel Apple Sundae Cinnamon Ice Cream, Toasted Peanuts, Whipped Cream

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