2017 Spring / Summer Catering Menu

Valid March 20–September 15, 2017

Prospect House

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PRINCETON UNIVERSITY

Additional Information

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 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 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

Spring Continental Breakfast 1 | $11.25 per guest

Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

- Blueberry Sour Cream Yogurt Loaf
- Almond Croissant
- Mini Bagels with Fresh Strawberry Cream Cheese, Plain Cream Cheese, Lemon Curd and Butter

Spring Continental Breakfast 2 | $11.25 per guest

Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

- Zucchini Bread, Lemon Icing
- Blueberry Danish
- Mini Brioche Roll, Raspberry Cream Cheese

Spring Hot Breakfast Buffet | $18.75 per guest, 15 guest minimum

Includes: Applewood Smoked Bacon or Turkey Sausage, Diced Fresh Fruit, Vanilla Yogurt and Granola, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Breakfast Entrées (Choose 2)

- Crispy Quinoa Waffles, Fresh Strawberries, Maple Syrup
- Goat Cheese, Zucchini, Cherry Tomato Quiche
- Asparagus, Spring Onion, Fontina Cheese Frittata
- Blueberry Cream Cheese Stuffed French Toast, Maple Syrup

Breakfast Pastries (Choose 2)

- Blueberry Sour Cream Yogurt Loaf
- Zucchini Bread, Lemon Icing
- Blueberry Danish
- Mini Brioche Roll, Raspberry Cream Cheese
- Mini Bagels with Fresh Strawberry Cream Cheese
- Any Classic Selection

European Style Breakfast | $14.00 per guest, 15 guest minimum

Includes: Sliced Fresh Fruit Platter, Orange Juice, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

- Hard Boiled Eggs
- Sliced Black Forest Ham, Gruyere & Cheddar Cheese Platter
- Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches
- Greek Yogurt, Granola, Fresh Berries
- Mini Butter Croissants with Assorted Jams

Lunch

Spring Sandwich Buffet 1 | $9.50 per guest

Includes: Chips, Pickles, Assorted "Just Cookies", Iced Water & Assorted Sodas

Cold Sandwiches

- Chef's Selection 3 Cold Sandwiches

Spring Sandwich Buffet 2 | $14.25 per guest

Includes: Baby Spinach Salad, Fresh Sliced Strawberries, Toasted Almonds, Aged Gouda Cheese, Lemon Poppy Vinaigrette

Chips, Pickles, Strawberry Cheesecake Bars, Iced Water & Assorted Sodas

Cold Sandwiches (Choose 3)

- Seasonal or Classic Selection

Spring Sandwich Buffet 3 | $16.25 per guest

Includes: Everything from Spring Sandwich Buffet 2, plus Sliced Fresh Fruit Platter

Cold Sandwiches (Choose 3)

- Seasonal or Classic Selection

Room Temperature Lunch Buffet | $25.00 per guest | 10 guest minimum

Includes: Sliced Fresh Fruit Platter, Strawberry Cheesecake Bars, Iced Water & Assorted Sodas

Antipasti Salad (Choose 3)

- Seasonal or Classic Selection

Room Temperature Entrées (Choose 1)

- **Grilled Guajillo Chili Rubbed Free-Range Chicken Breast** Sweet Corn Red Onion Jalapeño Escabeche, Cotija Cheese, Lime Crema
- **Grilled Bistro Loin** Roasted Garlic Haricots Verts, Olive Oil Roasted Fingerling Potatoes, Semi Dried Tomato Pesto
- **Grilled Olive Oil Marinated Eggplant Steak** Sweet Pea & Yellow Pepper Italian Toasted Couscous Salad, Asparagus, Crispy Onions, Baby Arugula, Caramelized Onion Sauce
- **Seared Skuna Bay Salmon** Escalivada Salad, Catalan Tomato Bread Saffron Aioli

Cold Spring Sandwiches

(Please see our full catering menu for additional selections)

- **Fresh House Roasted Turkey Breast** Applewood Smoked Bacon, Avocado, Beefsteak Tomatoes, Green Leaf Lettuce, Caramelized Onion Mayonnaise
- **Smoked Turkey Breast** Cheddar Cheese, Shredded Iceberg Lettuce, Tomatoes, Scallion Mayonnaise
- **Chicken Salad Croissant** Swiss Cheese, Tomatoes, Boston Lettuce
- **Grilled Chicken Caesar** Romaine Lettuce, Semi Dried Grape Tomatoes, Toasted Garlic Bread Roll
- **Blackened Chicken Breast** Cheddar Cheese, Thinly Sliced Red Onion, Roasted Tomatoes, Green Leaf Lettuces, Avocado Mayonnaise
- **Asiago Breaded Chicken Breast** Oven-Dried Roma Tomatoes, Fresh Mozzarella, Baby Arugula, Basil Pesto Mayonnaise
- **Curry Chicken Salad** Ripe Mangos, Green Leaf Lettuce, Pickled Red Onions, Raisin Nut Bread
- **Cuban Sandwich** Roast Pork, Ham, Swiss Cheese, Dill Pickles, Yellow Mustard, Mayonnaise, Cuban Bread
- **Shaved Corned Beef** Swiss Cheese, Cole Slaw, Spicy Mustard, Caraway Seeded Rye Bread
- **Slow Roasted Roast Beef** Applewood Smoked Cheddar Cheese, Crispy Onions, Green Leaf Lettuce, Roma Tomatoes, Horseradish Sauce
- **Smoked Ham** Boursin Cheese, Roma Tomatoes, Leaf Lettuce, Pretzel Roll
- **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Shredded Iceberg Lettuce, Beefsteak Tomatoes, Shaved Onions, Oregano, Olive Oil & Vinegar
- **Eggplant Milanese** Sheep's Milk Ricotta Cheese, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise
- **Rosemary Balsamic Grilled Portabella Mushroom** Goat Cheese, Roasted Red Peppers, Baby Spinach, Basil Pesto
- **Grilled Asparagus** Soft Boiled Egg, Pickled Red Onions, Boursin Cheese, Brioche Roll
- **Egg Salad Croissant** Avocado, Boston Lettuce
- **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce

Lunch

Spring Specialty Buffet | $21.00 per guest | 15 guest minimum

Includes: Sliced Fresh Fruit Platter, Strawberry Cheesecake Bars, Iced Water & Assorted Sodas

Antipasti Salad (Choose 2)

- Seasonal or Classic Selection

Cold Sandwiches (Choose 2)

- Seasonal or Classic Selection

Hot Pasta (Choose 1)

- **Gemelli Pasta** Baby Shrimp, Roasted Garlic, Cherry Tomatoes, Black Olives, Basil Cream Sauce
- **Four Cheese Ravioli** Spring Onions, Asparagus, Rainbow Chard, San Marzano Tomato Sauce
- **Farfalle Pasta** English Peas, Caramelized Pearl Onion, Pancetta, Carrots, Chive White Wine Butter Sauce
- **Spinach and Roasted Garlic Tortellini,** Blush Tomato Sauce

Salads & Focaccia Style Pizza Buffet | $19.00 per guest | 10 guest minimum

Includes: Sliced Fresh Fruit Platter, Strawberry Cheesecake Bars, Iced Water & Assorted Sodas

Antipasti Salad (Choose 3)

- Seasonal or Classic Selection

Focaccia Style Pizzas (Choose 3)

- **Italian Sausage** Broccoli Rabe, Roasted Garlic, Mozzarella Cheese, Alfredo Sauce
- **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
- **Italian Sausage and Roasted Red Pepper** Black Olives, Ricotta Cheese, Mozzarella Cheese
- **Cremini Mushroom** Sautéed Peppers, Onions, Spinach, San Marzano Tomatoes, Mozzarella Cheese
- **Meatball and Onion** Ricotta Cheese San Marzano Tomato Sauce, Mozzarella Cheese

Spring Soups (additional $3.50 per guest)

- **Thai Chicken Coconut Curry**
- **Creamy Asparagus Goat Cheese Bisque**
- **Roasted Garlic Corn Chowder**
- **Gazpacho Shooters**
- **Chilled English Pea Shooters**

Spring Antipasti & Green Salads (additional $3.50 per guest)

- **Baby Gem Lettuce** Fresh Raspberries, Fried Marcona Almonds, Manchego Cheese, Saffron Vinaigrette
- **Boston Lettuce Salad** Poached Baby Shrimp, Cucumbers, Hard Boiled Eggs, Shaved Carrots, Creamy Dill Dressing
- **Asian Caesar Salad** Parmesan Crispy Wontons, Julienne Red & Yellow Pepper, Sesame Garlic Dressing
- **Mizuna Lettuce Salad** Grilled Baby Bok Choy, Toasted Peanuts, Red Peppers, Crispy Wontons, Yuzu Soy Dressing
- **Arugula Salad** Fresh Strawberries, Roasted Pistachios, Goat Cheese, Pickled Red Onions, Lemon Olive Oil Vinaigrette
- **Napa Cabbage Salad** Edamame, Shredded Carrots, Cashews, Red Peppers, Crispy Noodles, Sesame Soy Dressing
- **Red Quinoa Salad** English Peas, Golden Carrots, Mint Leaves, Blood Orange Vinaigrette
- **Asparagus Salad** Semi Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- **Farfalle Pasta Salad** Spring Onions, Provolone Cheese, Crispy Pancetta, Toasted Walnuts, Pea Leaves, Parsley, White Balsamic Vinaigrette
- **Beluga Lentil Salad** Red and Yellow Bell Peppers, Mangos, Cilantro Lime Vinaigrette
- **Roasted Fingerling Potato Salad** Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing
- **Grilled Greek Baby Artichoke Salad,** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Italian Couscous Salad** Fava Beans, Roasted Red Pepper, Aged Provolone Cheese, Basil Vinaigrette, Crispy Onions
- **Celeriac Carrot Slaw** Flat Leaf Parsley, Pickled Red Cabbage, Caramelized Onions
- **Green Tea Bamboo Rice Salad** Crispy Shiitake Mushrooms, Frisée, Pickled Carrots, Orange Ginger Dressing

Lunch Buffets

$27.00 per guest | 25 guest minimum

All lunch buffets served at room temperature.

Includes: Rolls and Butter, Mini Gourmet Cookies and Seasonal Mini Fruit Tarts, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Spring Seasonal Lunch Buffet 1

Soup

- Smoked Olive Oil Gazpacho Shooters

Antipasti and Green Salads

- Grilled Asparagus Salad, Marinated Baby Bell Peppers, Goat Cheese
- Farfalle Pasta Salad, Spring Onions, Ricotta Salata, Crispy Pancetta, Toasted Pine Nuts, Parsley White Balsamic Vinaigrette
- Boston Lettuce Salad Radicchio, Greek Feta Cheese, Marinated Artichokes, Lemon Herb Vinaigrette

Mini Sandwich

- Chicken Milanese, Basil Marinated Roasted Red Peppers, Baby Arugula, Fresh Mozzarella Cheese, Lemon Pine Nut Mayonnaise

Entrée

- Seared Salmon Fillet, Yukon Gold Potatoes, Sweet Pea Mint Pesto, Micro Greens

Spring Seasonal Lunch Buffet 2

Soup

- Chilled English Pea Soup Shooters

Antipasti and Green Salads

- Asparagus & Baby Tomato Salad, Parmesan Cheese, Lemon Vinaigrette

(Lunch Buffet 2, Antipasti Salad and Green Salads continued)

- Israeli Couscous, Serrano Ham, Shaved Manchego Cheese, Piquillo Peppers, Flat Leaf Parsley, Saffron Dressing
- Baby Tango and Oak Leaf Salad, Fresh Raspberries, Shaved Radishes, Roasted Pistachios, Herb Vinaigrette

Mini Sandwich

- Olive Oil Grilled Eggplant Rosemary Roasted Tomatoes, Fresh Ricotta Cheese, Arugula, Ciabatta

Entrée

- Grilled Free Range Chicken Breast, Grilled Artichokes, Semi Dried Grape Tomatoes, Pickled Red Onions, Feta Cheese, Tzatziki Sauce

Spring Seasonal Lunch Buffet 3

Soup

- Chilled Potato and Leek Soup Shooters

Antipasti and Green Salads

- Roasted Poblano Pepper and Sweet Corn Salad Cotija Cheese, Grilled Scallions, Creamy Chipotle Dressing
- Shaved Rainbow Carrot Salad, Baby Kale, Drunken Goat Cheese, Orange Vinaigrette
- Arugula Salad, Fresh Strawberries, Candied Pecans, Red Onions, Balsamic Vinaigrette

Mini Sandwich

- Tuna Salad, Sliced Avocado, Red Peppers, Yellow Tomatoes, Green Leaf Lettuce

Entrée

- Teriyaki Grilled Petit Beef Tender, Bok Choy, Sesame Carrots, Soy Ginger Marinated Baby Bell Peppers, Grilled Scallion Aioli

Classic Soup and Salad Plated Lunch

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

Soup Choose 1

- Roasted Tomato
- Chicken & Corn Tortilla
- Broccoli Cheddar
- Roasted Garlic Corn Chowder
- Creamy Asparagus & Goat Cheese Bisque

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

Spring Plated Lunch

Price based on entrée selection.

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

Pre-set Salad Choose 1

- **Iceberg Chop Salad** Jicama, Toasted Walnuts, Red Pepper, Croutons, Bacon, Black Pepper Ranch Dressing
- **Small Leaf Spinach Salad** Grilled Red Onions, Roasted Cumin Carrots, Pepitas Seeds, Red Curry Dressing
- **Arugula Salad** Marinated Baby Bell Peppers, Shaved Parmesan Cheese, Grilled Cipollini Onions, Rosemary Focaccia Croutons, Basil Vinaigrette
- **Spring Green Salad** Fresh Strawberries, Toasted Almonds, Crumbled Goat Cheese, Lemon Poppy Seed Dressing
- **Baby Romaine Lettuce Salad** Marinated Artichoke Hearts, Pickled Red Onion, Feta Cheese, Semi Dried Tomatoes, Kalamata Olives, Lemon Oregano Vinaigrette

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** | $33.00 per guest
  Sautéed Fava Beans, Fennel, Artichokes, Roasted Fingerling Potatoes, Frisée Salad, Crispy Shiitake Mushrooms, Saffron Carrot Coulis
- **Pan Seared Hanger Steak** | $34.00 per guest
  Smashed English Peas, Baby Carrots, Black Truffle Butter Purple Potatoes, Asparagus, Veal Merlot Reduction
- **Sesame Seared Tuna**| $33.00 per guest
  Scallion Ginger Jasmine Rice, Baby Bok Choy, Roasted Japanese Eggplant, Soy Glazed Roasted Baby Carrots, Coconut Curry Sauce
- **Seared Free-Range Chicken Breast** | $30.00 per guest
  Spring Onion Risotto, Rainbow Carrots, Fava Beans, Crispy Beet Root, Tarragon Chicken Reduction
- **Spinach Ricotta Eggplant Rollatini** | $30.00 per guest
  English Pea Toasted Orzo, Broccolini, Yellow Tomato Sauce

Meeting Fare & Dessert Stations

Afternoon Snacks

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

Meeting Break 1 | $7.00 per guest | 10 guest minimum

Includes: Freshly Brewed Iced Tea, Iced Water

- Celery & Carrot Sticks, Ranch Dressing
- Assorted SunChips® Snacks

Meeting Break 2 | $7.00 per guest | 10 guest minimum

Includes: Freshly Brewed Iced Tea, Iced Water

- Chocolate Dipped Strawberries
- Mini Cinnamon Sugar Dusted Churros

Meeting Break 3 | $7.00 per guest | 10 guest minimum

Includes: Freshly Brewed Iced Tea, Iced Water

- Zen Trail Mix
- Fresh Fruit Kabobs, Raspberry Yogurt Dip

Meeting Break 4 | $7.00 per guest | 10 guest minimum

Includes: Freshly Brewed Iced Tea, Iced Water

- Chunked Cheddar Cheese, Grapes, Crackers
- Assorted "Just Cookies"

Meeting Break 5 | $7.00 per guest | 10 guest minimum

Includes: Freshly Brewed Iced Tea, Iced Water

- Individual Packages of M&M's & Reese Pieces Candies
- Sliced Fresh Fruit Platter

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

Dessert Stations

Spring Mini Desserts | $11.00 per guest| 10 guest minimum

- Vanilla Bean Madeline
- Strawberry Rhubarb Crisp Tarts
- Lemon Curd Raspberry Tarts
- Blueberry Shortcake Shooters
- Blackberry Cheesecake Mouse Shooters
- Nutella Mousse Cream Horn

Mini "Ice Cream Cone" Mousse | $10.00 per guest| 10 guest minimum

- Banana Foster
- Black Cherry
- Key Lime
- Marshmallow "S'mores"
- Salted Popcorn Caramel

Shortcake Station| $9.00 per guest| 10 guest minimum

- Lemon Pound Cake
- Sweet Buttermilk Biscuits
- Fresh Strawberries & Blueberries
- Chocolate, Strawberry & Caramel Sauces
- Fresh Whipped Cream

Gelato Station | $9.50 per guest| 10 guest minimum

- Italian Gelatos
  - Sicilian Pistachio
  - NY Strawberry Cheesecake
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
- House-made Butterscotch & Dark Chocolate Sauces
- Fresh Strawberries, Crushed Pistachios, Armenian Cherries in Sauce, Crisp Waffle Cookie

Receptions

Spring Passed Hors d'oeuvres

$17.75 per guest
One hour,10 guest minimum

$23.00 per guest
Two hours, 10 guest minimum

Choose 6 from Section A

Spring Reception Package 1

$15.00 per guest
One hour, 25 guest minimum

$22.00 per guest
Two hours, 25 guest minimum

Choose 3 from Section A
Choose 1 from Section B

Spring Reception Package 2

$21.00 per guest
One hour, 25 guest minimum

$27.00 per guest
Two hours, 25 guest minimum

Choose 3 from Section A
Choose 2 from Section B
Choose 1 from Section C

Spring Reception Package 3

$27.00 per guest
One hour, 25 guest minimum

$35.00 per guest
Two hours, 25 guest minimum

Choose 3 from Section A
Choose 2 from Section B
Choose 2 from Section C

A. Passed Hors d'oeuvres

Cold Hors d'oeuvres

- Toasted Cashew Scallion Chicken Salad, Wonton Cone
- Mango Red Pepper Crab Stack
- Marinated Poke Tuna, Toasted Sesame Seeds
- Chilled English Pea Soup, Goat Cheese Foam, Crispy Parma Ham
- Thai Vegetable Summer Roll, Spicy Lime Sauce
- Watermelon Cubes, Feta Cheese, Passion Fruit Drizzle, Micro Mint
- Smoked Salmon Canape, Potato Leek Pancake, Dill Cream
- Red Pepper Hummus, Cucumber Cup
- Cornmeal Fried Green Tomato Cocktail Sandwich, Pimento Cheese Spread
- Italian BLT Crostini, Pancetta, Semi-Dried Grape Tomato, Creamy Basil Aioli

Hot Hors d'oeuvres

- Fried Truffle Macaroni & Cheese
- Asian Sesame Pulled Pork Sandwich, Kimchi Slaw
- Shrimp Toast
- Italian Breaded Fried Provolone Cheese, Oven Dried Tomato Sauce
- Spicy Corn, Red Pepper Cheese Empanada
- Italian Sausage, Spinach, and Fontina Arancini
- Espresso Dusted Seared Beef Tenderloin, Tomato Jam, Rosemary Crostini
- Mini Brioche, Butter Poached Lobster Roll
- Spicy Chicken Kabob, Cucumber Yogurt Dip
- Bacon Cheeseburger Slider, Dill Pickle, Burger Sauce, Brioche Roll
- Firecracker Tempura Shrimp, Creamy Sweet & Spicy Sauce

B. Stationary Hors d'oeuvres

Cheese Board

- Cheddar, Saga Bleu, Smoked Gouda, Crackers, Grapes

Vegetable Crudités

- Spinach Vegetable Dip and Red Pepper, Roasted Garlic Dip

Bruschetta

- Tomato Basil Bruschetta, Garlic Rubbed Crostini

C. Sampler Food Stations (continued on next page)

Focaccia Style Pizza

- Upside Down Pizza, Mozzarella, San Marzano Tomato Sauce, Romano Cheese
- Spinach & Artichoke, Mozzarella, Roasted Garlic
- Italian Sausage, Roasted Red Peppers, Black Olives, Garlic Confit, Mozzarella
- Calabrese Salami, San Marzano Tomatoes, Sheep's Milk Ricotta Cheese

Asian Station

- Chicken Teriyaki Dumplings
- Edamame Dumplings
- Steamed BBQ Pork Buns
- Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
- Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce

Receptions

C. 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

Southern Station

- Buttermilk Fried Chicken Bites, Caramelized Onion Dip, Honey Mustard
- Cornmeal Fried Catfish Fingers, Spicy Remoulade Sauce
- Cocktail Sandwiches

  Fried Green Tomato Pimento Cheese, Pickle Red Slaw, Hot Sauce Aioli

  Shrimp Po'boy Shredded Lettuce, Tomatoes, Remoulade, Crystal Hot Sauce

  Muffaletta Italian Meats, Cheeses, Olive Salad
- Chow Chow Salad

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

Global Vegetarian

- Chilled Corn & Leek Soup Shooter
- Thai Vegetable Summer Roll, Spicy Lime Sauce
- Italian Vegetable Hoagie, Grilled Zucchini, Roasted Eggplant, Roasted Red Pepper, Olive Tapenade, Ricotta Cheese
- Indian Potato Samosa, Tomato Chutney
- Mini Mexican 7 Layer Dip, Crispy Tortilla Chips

Caribbean

- Jerk Chicken Thigh Skewers
- Spiced Beef Empanadas
- Coconut Fried Shrimp, Orange Chili Sauce
- Crispy Fried Yucca Fries, Mango Salsa, Green Plantain Chips

Specialty Food Stations

Sliders and Chips | $15.00 per guest | 25 guest minimum

- **Creekstone Farms Beef Burger** Crispy Bacon, American Cheese, Dill Pickle, Burger Sauce
- **Seared Chicken Fontina Burger** Roasted Red Peppers, Sautéed Broccoli Rabe, Roasted Garlic Aioli
- **Grilled Lamb Burger** Feta Cheese, Sliced Cucumbers, Roma Tomatoes, Yogurt Garlic Sauce
- **Black Bean Burger** Avocado, Pickled Jalapeno, Cilantro, Sour Cream
- House-made Potato Chips, French Onion Dip, Spinach Vegetable Dip

World Tacos| $15.00 per guest | 25 guest minimum

- **Southeast Asia** Chicken Rendang, Chili Coconut Cream, Shredded Cabbage, Cilantro
- **Mexico** Yucateco Tilapia Tikin Xic ,Jalapeno en Escabeche, Crema, Roasted Corn Radish Salad
- **North Africa** Lamb Kabob, Mint and Aleppo Peppers, Shredded Kale, Lemon Olive Oil, Citrus Crema, Cumin Essence
- **South America** Argentine Beef, Chimichurri Jicama, Cabbage Slaw, Chile Crema
- Individual Guacamole, Plantain Chips

Italian Station| $20.00 per guest | 25 guest minimum

- Fried Cheese Ravioli, Marinara Sauce
- Sicilian Rice Arancini, Ground Beef Peas, Tomato Sauce
- Clams Casino, Bacon, Peppers, Onions, Breadcrumbs
- Sliced Soppressata, Aged Sharp Provolone, Olives
- Mozzarella Caprese, Basil Beefsteak Tomatoes
- Frutti Di Mare Salad, Calamari, Shrimp, Mussels, Octopus, Clams

Shrimp Tasting| $20.00 per guest | 40 guest minimum

- Crispy Tempura Sweet & Spicy Shrimp
- Mediterranean Grilled Skewed Shrimp, Romesco Sauce
- Mini Shrimp Po'boy , Shredded Lettuce, Tomatoes, Remoulade
- Voodoo Cajun Shrimp
- Traditional Shrimp Cocktail Shooters, Cocktail Sauce

Macaroni & Cheese | $16.00 per guest | 40 guest minimum

- Creamy Cheddar Macaroni & Cheese
- Lobster White Cheddar Macaroni & Cheese
- Smoked Gouda, Mini Meatball Macaroni & Cheese
- Crispy Bacon, Scallions, Peas, Sundried Tomatoes, Broccoli

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

Spring Dinner Buffet 1

Antipasti and Green Salads

- Rosemary Focaccia Panzanella Salad
  Cherry Tomatoes, Caramelized Onions, Basil Leaves, Aged Ricotta Cheese, Roasted Garlic Dressing
- Asparagus Salad
  Candy Cane Beets, Fresh Goat Cheese, Roasted Pistachios, Shaved Spring Radishes, Chive Vinaigrette
- Grilled Shiitake Mushroom Salad
  Pickled Red Onions, Crispy Bacon, Flat Leaf Parsley, Roasted Leeks, Roasted Red Pepper Vinaigrette
- Boston Lettuce
  Frisée, Radicchio Salad, English Cucumbers, Watermelon Radishes, Toasted Almonds, Lemon Poppy Seed Dressing

Entrée

- Grilled Free-Range Chicken Breast
  Sweet Orange BBQ Sauce, Tobacco Crispy Onions
- Seared Salmon Fillet
  Piquillo Pepper and Sweet Corn Relish, Saffron Beurre Blanc
- Roasted Garlic and Spinach Tortellini
  Swiss Chard, Grape Tomatoes, Roasted Garlic Sauce, Shaved Parmesan Cheese

Sides

- Achiote Mexican Rice, English Peas, Yellow Pepper
- Glazed Baby Carrots, Fresh Chives

Spring Dinner Buffet 2

Antipasti and Green Salads

- Roasted Fingerling Potato Salad
  Haricots Verts, Semi Dried Cherry Tomatoes, Kalamata Olives, Grilled Red Onions, Red Wine Vinaigrette
- Baby Bok Choy Salad
  Sesame Baby Bell Peppers, Roasted Soy Glazed Carrots, Grilled Cremini Mushrooms, Sake Black Bean Dressing
- Olive Oil Roasted Eggplant Salad
  Roasted Yellow Peppers, Basil, Shaved Aged Provolone Cheese, Caramelized Cipollini Onions, Tomatoes, White Balsamic Vinaigrette
- Caesar Salad
  Crispy Romaine Lettuce, Roasted Cherry Tomatoes, Romano Grilled Sourdough Croutons, Roasted Garlic Caesar Dressing

Entrée

- Grilled Flank Steak
  Sautéed Peppers and Onions, Oregano San Marzano Tomato Sauce
- Roasted Tilapia Fillet
  Sautéed Asparagus, Lemon Caper Sauce
- Spinach and Portabella Ravioli
  Broccoli Rabe, Red Pepper Sauce, Toasted Pine Nuts

Sides

- Sautéed English Peas, Crispy Pancetta
- Creamy Smoked Gouda Polenta

Spring 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)

- **Green Asparagus Salad** Carrot Paint, Crumbled Egg Yolk, Frisee, Boursin Cheese, Quenelle, Parsley Oil
- **Three Pea Salad** Sugar Snap Peas, Snow Peas, English Peas, Pea Tendrils, Mache Red Pepper Puree, Saffron Oil
- **Fresh Strawberry Carpaccio Salad** Aged Balsamic Vinegar, Micro Basil Leaves, Goat Cheese, Baby Arugula
- **Spring Farro Upland Cress Salad** Grilled Asparagus, Smoked Cheddar Cheese, Semi-Dried Tomatoes, Scallions, Creamy Caramelized Onion Dressing
- **Rainbow Carrot Ribbon Salad** Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing
- **Lightly Grilled Baby Gem Lettuce Salad** Roasted Marinated Small Sweet Peppers, Shaved Ricotta Salata Pine Nuts, Creamy Roasted Garlic Dressing
- **Toasted Corn Bread Salad** Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapeno, Scallion Dressing
- **Watermelon Feta Cheese Salad** Baby Spinach, Pistachio Crumb, Passion Fruit Mint Vinaigrette
- **Chilled English Pea Soup** Truffle Oil Drizzle, Crème Fraiche
- **Asparagus, Yukon Gold Potato, Spring Onion Chowder**

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

- **Seared Free-Range Chicken Breast** | $39.00 per guest
  Goat Cheese Polenta, Spring Onions, Asparagus, French Radish, Baby Carrots, Red Pepper Roasted Garlic Coulis
- **Rosemary Grilled Free-Range Chicken Breast** | $39.00 per guest
  Green Onion Smashed Fingerling Potatoes, Candy Cane Beets, Sugar Snap Peas, Chive Chicken Reduction
- **Seared Vancouver Island Salmon Fillet** | $42.00 per guest
  English Pea & Piquillo Pepper Israeli Couscous, Sautéed Broccolini, Saffron Beurre Blanc, Crispy Onions
- **Seared Sea Scallops** | $42.00 per guest
  Pancetta Farro, Sautéed Spinach, Crispy Onions, Sautéed Broccolini, Passion Fruit Buerre Blanc
- **Sweet Soy Roasted Barramundi Fillet**| $42.00 per guest
  Lemongrass Coconut Jasmine Rice, Baby Bok Choy, Red Peppers, Black Bean Sake Sauce
- **Crispy Skin Branzino Fillet**| $45.00 per guest
  Parsley Gnocchi, Sautéed Rainbow Chard, San Marzano Tomato Caper Olive Sauce
- **Roasted Dry Aged Sirloin** | $46.00 per guest
  Whipped Leek Potatoes, Asparagus, Baby Carrots, Black Pepper Veal Reduction
- **Grilled Bistro Loin**| $46.00 per guest
  Corn, Caramelized Onion & Andouille Sausage Bread Pudding, Baby Broccoli, Shrimp Etouffee Sauce
- **Sous Vide Lamb Rack Loin** | $48.00 per guest
  Oven Dried Tomato White Bean Stew, Roasted Garlic Swiss Chard, Rosemary Lamb Reduction
- **Roasted Veal Loin**| $46.00 per guest
  Puree of Peas, Semi Dried Cherry Tomatoes, Baby Round Carrots, Roasted Fingerling Potatoes, Morel Mushroom Veal Reduction

Spring Three-Course Plated Dinner Continued

Price based on entrée selection.
Includes Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

Vegetarian Entrées $39.00 per guest

- **Red Curry Spring Vegetable Tofu** Sugar Snap Peas, Fava Beans, Rainbow Carrots, Asparagus, Spring Onions, French Radish, Baby Bok Choy, Jasmine Rice
- **Vegetable Bean Chili Smoked Cheddar Grit Cake** Black Beans, White Beans, Summer Squash, Bell Peppers, Onion, Herbs, Lime Crema
- **Vegetable Bisteeya** Cauliflower, Purple Yam, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crisp Phyllo Crust
- **Grilled Portabella Mushroom "Steak"** Scallion Smashed Fingerling Potatoes, Sautéed Asparagus, Baby Chioggia Beets, Red Pepper Coulis
- **Spinach & Roasted Garlic Tortellini** Sautéed Swiss Chard, Caramelized Pearl Onion, Yellow Peppers, San Marzano Tomato Blush Sauce

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)

- **Mango Yogurt Bombe**
- **Lemon Poppy Seed Cake** Blackberries, Cream Cheese Buttercream
- **Strawberry Peach Crumb Tart**
- **Flourless Chocolate Cake** Macerated Berries
- **Chocolate Raspberry Mousse Bombe**
- **Citrus Blueberry Panna Cotta** Fresh Berries
- **Almond Ricotta Cheesecake** Sour Cherry Compote