Prospect House

Social Event

A la Carte Menus

Palmer House
# Brunch Buffet

88.00 per guest  
50 guest minimum  
3 hour event | available from 10 a.m. to 2 p.m.

## Breakfast Items

- Smoked Fish Display  
  - Smoked Salmon  
  - Smoked Trout  
  - Capers, Tomatoes, Red Onions  
  - Cucumber

- Baked Goods Display  
  - Mini Muffins  
  - Mini Danish  
  - Chocolate Croissant  
  - Mini Bagels  
  - Plain & Seasonal Cream Cheese Flavors  
  - Whipped Butter

- Belgium Waffle & French Toast Station  
  - Whipped Cream, Maple Syrup, Fresh Strawberries, Chocolate Chips, Whipped Butter

- Omelette Station  
  - Tomatoes, Bell Peppers, Onion, Broccoli, Mushrooms  
  - Ham, Cheddar, Mozzarella

- Eggs Benedict  
  - Poached Eggs, Canadian Bacon, Hollandaise Sauce

- Applewood Smoked Bacon  
- Turkey Sausage  
- Mini Fruit Smoothies  
- Mini Yogurt & Berry Parfaits

## Lunch Items

- Spring Farro Salad  
  - English Peas, Smoked Cheddar Cheese, Golden Carrots, Crispy Onions, Herb Vinaigrette

- Caesar Salad  
  - Crispy Romaine Lettuce, Roasted Cherry Tomatoes, Romano Grilled Sourdough Croutons, Roasted Garlic Caesar Dressing

- Display of Oven Roasted Vegetables  
  - Baby Roasted Bell Peppers, Balsamic Glazed Portabella, Zucchini

- Seared Free-Range Chicken Breast  
  - Crispy Onions, Fine Herb Chicken Jus

- Cheese Ravioli  
  - Sautéed Swiss Chard, Red Pepper, Chive Cream

- Sautéed Seasonal Vegetables  
- Five Lilies Mashed Potatoes

- Dessert Station  
  - Assorted Mini Pastries  
  - Mini Tiramisu Parfait  
  - Lemon-Berry Shortcake Shooters  
  - Seasonal Fruit Platter

- Beverages  
  - Freshly Brewed Coffee  
  - Regular & Decaffeinated Herbal Hot Tea  
  - Assorted Juices
# Passed Hors D’oeuvres

**One Hour | 19.00 per guest**  
Add 3.25 per guest, per additional selection  

**Two Hours | 25.00 per guest**

<table>
<thead>
<tr>
<th><strong>Hot</strong></th>
<th><strong>Cold</strong></th>
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</thead>
</table>
| Jumbo Lump Crab Cake  
*add 3.95 per guest*  
*Seasonal Aioli* | Smoked Salmon Canapé  
*Potato Leek Pancake, Dill Cream* |
| Vegetable Spring Roll  
*Sweet Chili Sauce* | Spicy Tuna Poke  
*Wonton Cone* |
| Cheeseburger Slider  
*Sriracha Aioli* | Sesame Dusted Seared Ahi Tuna  
*Wakame Salad, Sriracha Aioli, Rice Cake* |
| Bacon Wrapped Turkey Meatball  
*Seasonal Dip* | Smoked Chicken Tarragon Salad  
*Sourdough Crostini* |
| Sesame Chicken  
*Orange-Chili Sauce* | Shrimp Cocktail Skewers  
*Cocktail Sauce* |
| Seared Petite Lamb Chop  
*Rosemary Balsamic Reduction* | Red Pepper Hummus  
*Cucumber Cup* |
| Duck Meatball  
*Orange Aioli* | Crab, Red Pepper & Mango Stack |
| Italian Breaded Fried Provolone Cheese  
*Oven Dried Tomato Sauce* | Watermelon Cubes  
*Feta Cheese, Mint, Passion Fruit Drizzle* |
| Butternut Squash Cheddar Grit Cake  
*Caramelized Onion Marmalade* | Golden Beet & Goat Cheese Stack |
| Crispy Tempura Cauliflower  
*Creamy Sriracha Dip* | BLT Stuffed Cherry Tomato |
| Red Curry Coconut Beef  
*Crispy Rice Cake, Micro Cilantro* | Mini Lobster Rolls  
*add 3.95 per guest* |
| Crispy Eggplant Milanese  
*Roasted Red Pepper, Fresh Buffalo Mozzarella, Basil Pesto* | Honeydew Melon & Prosciutto Cube |
| | Chili Braised Beef Crispy Taco  
*Lime Crema, Cotija Cheese, Cilantro* |
| | Seared Filet Mignon  
*Bleu Cheese, Caramelized Onions, Sourdough Crostini* |
## Reception Stations

40 Guest Minimum per station

### Artisan Cheese Display
- $14.00 per guest
- Imported & Local Cheeses
- Saucisson
- Dried Fruit & Nuts
- Assorted Crackers & Breadsticks

### Harvest Table | $18.00 per guest
- Fresh Vegetable Crudités
- Creamy Basil Dip
- Black Pepper Parmesan Dip
- Romesco Dip
- Imported & Local Cheeses
- Saucisson
- Dried Fruit & Nuts
- Fig Cake, Quince Paste, Marmalade, Honey
- Baguettes, Crackers & Flatbread

### Antipasti Station | $21.00 per guest
- Soppressata, Prosciutto de Parma & Bresola
- Aged Provolone & Ricotta Salata
- Marinated Fresh Mozzarella
- Grilled Eggplant
- Roasted Roma Tomatoes
- Grilled Portobello Mushrooms
- Marinated Roasted Red Peppers
- Cured Olives
- Tomato Bruschetta
- Grilled Bread

### Crudité & Flatbreads
- $14.00 per guest
- Fresh Vegetable Crudités
- Creamy Red Pepper & Herbed Goat Cheese Dips
- Zucchini, Red Pepper, Boursin Cheese Flatbreads
- Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce Flatbread
- Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce Flatbread

### Pizzette | $21.00 per guest
- Broccoli, Ricotta Cheese, Roasted Garlic
- Roasted Red Peppers, Cured Olives, Sweet Onions
- Crispy Eggplant, San Marzano Tomatoes, Ricotta, Basil
- Chicken Vodka Parmesan
- Sweet Italian Sausage, Onions
- Calabrese Salami, Basil

### Dumpling Station | $26.00 per guest
- Chicken Teriyaki Dumplings
- Edamame Dumplings
- Shrimp Dumpling
- Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
- Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce
## Reception Stations

**40 Guest Minimum per station**

### Sliders | $26.00 per guest

- Creekstone Farms Beef Burger, American Cheese, Dill Pickles, Burger Sauce
- Southwest Spiced Turkey Burger, Monterey Jack Cheese, Poblano Peppers, Avocado, Lime Aioli
- Grilled Veggie Burger, Asian Napa Slaw, Sweet Chili Aioli
- House-Made Potato Chip Nachos
  - Applewood Smoked Bacon, Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos

### Meatballs | $24.00 per guest

- Creekstone Farms Beef, Ricotta, Parsley, Marinara Sauce
- Asian Scallion Ginger Hoisin Pork, Black Bean Sake Sauce
- Chicken, Fontina Cheese, Creamy Roasted Garlic Sauce
- Farro Kale Arancini, Caramelized Onion Dip
  - Mini Semolina Rolls
  - Parmesan Garlic Potato Chips

### Shrimp Cocktail | $26.00 per guest

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

### Yakitori Station | $24.00 per guest

- Chicken Yakitori, Ginger Sauce
- Pork Scallion Meatballs, Teriyaki Glaze
- Beef Yakitori, Japanese Steak House Mustard Sauce
- Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce
- Cold Ramen Noodle Salad

### Italian Station | $24.00 per guest

- Fried Ravioli, Marinara Sauce
- Italian Deli Stromboli, Capicola Ham, Salami, Parma Cotto, Provolone Cheese
- Mini Italian Meatballs, Marinara Sauce
- Mini Sausage and Pepper Sandwiches
- Mozzarella & Cherry Tomato Kabobs
- Tomato Basil Bruschetta, Grilled Sourdough

### Global Vegetarian | $24.00 per guest

- Zucchini Boursin Cheese Roll-ups
- Chili Roasted Veggie Crispy Taco
- Sweet Corn Flan, Avocado, Pico De Gallo
- Tempura Asparagus, Sweet Chili Aioli
- Corn Meal Crusted Fried Green Tomato, Brioche, Pimento Cheese
- Spinach & Manchego Frittata, Romesco Sauce

### Spanish Tapas | $29.00 per guest

- Roasted Chorizo
- Spanish Garlic Shrimp
- Tomato Bread, Serrano Ham, Shaved Manchego
- Potato Croquettes, Catalan Tomato Sauce
- Octopus Salad
- Artichoke Torta, Romesco Sauce
- Marinated Olives
Four Course Plated Dinner

Includes: One Starter, One Salad, One Entrée and One Dessert
Dinner Rolls & Butter, Freshly Brewed Coffee, Hot Tea & Iced Water
Pricing Based on Entrée Selection

Choose One Starter
- Choice of Two | add 6.00 per guest
- Choice of Three | add 9.00 per guest

Starters

Tuna Poke
Seasoned Sushi Rice, Avocado, Mango, Seaweed Salad, Spicy Sriracha Cream

Trio of Arancini
Fontina, Roasted Garlic, Marinara Sauce
Saffron Bel Paese, Basil Pesto
Porcini Goat Cheese, Chive Cream

Smoked Chicken & Apricot Salad
Granny Smith Apples, Toasted Almond Dust, Micro Peppercress, Tarragon Oil

Wild Mushroom Ravioli
Sautéed Swiss Chard, Caramelized Shallots, Chive Cream

Spinach & Cheese Tortellini
Prosciutto di Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves

Seared Sea Scallops
Corn Fregola Salad, Red Pepper Sauce, Crispy Onions, Micro Cilantro

Chilled Ramen Salad, Ginger Shrimp
Cucumbers, Tomatoes, Bamboo Shoots, Bok Choy, Edamame, Soy Dressing

Grilled Spanish Octopus Salad
Fava Bean Puree, Marinated Olive Salad, Charred Cipollini Onion, Piquillo Pepper Sauce

Black Bean Cake
Jicama Slaw, Avocado, Pickled Red Onion, Guajillo Chili Sauce, Lime Crema, Crispy Tortilla

Prospect House Signature Salad

Baby Greens Salad
Pickled Red Onion, Goat Cheese, Toasted Almonds, White Balsamic Herb Vinaigrette
Choose One Entrée
Orders taken tableside

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Choice of Two</th>
<th>add 6.00 per guest</th>
<th>Choice of Three</th>
<th>add 9.00 per guest</th>
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</thead>
<tbody>
<tr>
<td><strong>Pan-Seared Jumbo Lump Crab Cake</strong></td>
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<tr>
<td><em>Roasted Fingerling Potatoes, Fresh Corn, Leeks, Lemon Chive Beurre Blanc</em></td>
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<td>90.00 per guest</td>
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<td><strong>Seared Salmon Fillet</strong></td>
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<td><em>Red Quinoa, Sugar Snap Peas, Baby Carrots, Cipollini Onions, Yellow Pepper Sauce</em></td>
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<tr>
<td>65.00 per guest</td>
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<tr>
<td><strong>Chilean Sea Bass Fillet</strong></td>
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<tr>
<td><em>Fava Beans, Rainbow Chard, Pearl Onions, Roasted Fingerling Potatoes, Fresh Cherry Tomato Sauce</em></td>
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<tr>
<td>75.00 per guest</td>
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<tr>
<td><strong>Grilled Swordfish</strong></td>
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<tr>
<td><em>Roasted Fingerling Potatoes, Asparagus, Roasted French Radish, Pickled Red Cabbage, Truffle English Pea Sauce</em></td>
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<tr>
<td>70.00 per guest</td>
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<tr>
<td><strong>Pepita Crusted Chicken Breast</strong></td>
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<tr>
<td><em>Achiote Red Rice, Grilled Petite Zucchini, Sunburst Squash, Charred Poblano Cream</em></td>
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<tr>
<td>65.00 per guest</td>
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<tr>
<td><strong>Seared Free Range Chicken Breast</strong></td>
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<tr>
<td><em>Black Truffle Smashed Fingerling Potatoes, Asparagus, French Radish, Baby Carrots, Chicken Demi-Glace</em></td>
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<tr>
<td>65.00 per guest</td>
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<tr>
<td><strong>Seared Free-Range Chicken Breast</strong></td>
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<tr>
<td><em>Aged Gouda Farro Risotto, Haricots Verts, Red Beets, Creamy Herb Chicken Sauce</em></td>
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<tr>
<td>65.00 per guest</td>
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If multiple entrées are selected, the higher entrée price is applied to all guests plus the applicable “choice of” charge. Chef’s choice of vegetarian entrée available for 10% of guest count if a vegetarian entrée is not selected.
Dessert

Flourless Chocolate Cake
*Port Wine-Poached Pear, Butterscotch Sauce*

Chocolate-Banana Panna Cotta Bombe

Blood Orange-Vanilla Bean Mousse Cake

Vanilla Bean Mousse, Fudge & Caramel Torte

Strawberry, Kiwi & Passion Fruit Tart

Dark Chocolate Molten Cake
*White Chocolate Hazelnut Center*

Mango Panna Cotta Bombe

Pistachio Cheesecake

Raspberry-Chocolate Mousse Cake

Tiramisu Bombe

Chocolate, Peanut Butter Ganache Tart

Blueberry-Lemon Curd Tart
## Dinner Buffet

100.00 per guest
50 guest minimum
Includes: Dinner Rolls & Butter, Freshly Brewed Coffee, Hot Tea & Iced Water

### Plated Salad

Choose One

- **Mesclun Greens**
  Grilled Red Pear, Candied Walnuts, Stilton, Sherry Wine Vinaigrette

- **Classic Caesar**
  Romaine, Garlic Croutons, Shaved Parmesan

### Antipasti Salads

- **Caprese**
  Ripe Tomatoes, Fresh Mozzarella, Fresh Basil

- **Niçoise**
  Haricots Verts, Baby Tomatoes, Red Onion, Olives, Red Wine Vinaigrette

- **Panzanella**
  Focaccia, Grape Tomatoes, Asparagus, Aged Provolone, Roasted Garlic Aioli

### Pasta Action Station

- **Penne**
  Vodka Sauce

- **Spinach & Roasted Garlic Tortellini**
  Light Romano Cream Sauce

- **Gemelli**
  San Marzano Tomato-Basil Sauce

  - Roasted Pine Nuts
  - Eggplant Caponata
  - Crushed Red Pepper
  - Basil Pesto
  - Roasted Garlic
  - Parmesan

### Carvery Station

- **Herb Roasted Sirloin**
  Veal Reduction
  Horseradish Sour Cream

### Entrées & Sides

- **Seared Free-Range Chicken Breast**
  Crispy Onions, Fine Herb Chicken Jus

- **Grilled Salmon Fillet**
  Lemon-Caper Sauce

- **Sautéed Seasonal Vegetables**
  Five Lilies Mashed Potatoes

### Dessert Station

- **Assorted Mini Pastries**
- **Chocolate-Dipped Strawberries**
- **Mini Tiramisu Parfait**
- **Lemon-Berry Shortcake Shots**
- **Seasonal Fruit Platter**
# Dessert Stations

40 Guest Minimum per station

## Dessert Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
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</thead>
<tbody>
<tr>
<td>Served Tableside</td>
<td></td>
</tr>
<tr>
<td>Family Style Fruit Platter</td>
<td>4.75</td>
</tr>
<tr>
<td>Scoop of Ice Cream</td>
<td>3.50</td>
</tr>
<tr>
<td>Family Style Chocolates</td>
<td>5.00</td>
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</tbody>
</table>

## Classic Desserts Shooters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>Chocolate Raspberry Trifle</td>
<td>$10.00</td>
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<tr>
<td>Lemon Meringue</td>
<td></td>
</tr>
<tr>
<td>Boston Cream</td>
<td></td>
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<tr>
<td>Cherry Cheesecake</td>
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</tbody>
</table>

## Out of the Cookie Jar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>Chocolate Chip &amp; Cream Cheese Mousse</td>
<td>$16.00</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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<tr>
<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>

## Fruit Crumble

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>Blueberry Crumble</td>
<td>$16.00</td>
</tr>
<tr>
<td>Strawberry Crumble</td>
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</tr>
<tr>
<td>Peach Crumble</td>
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<tr>
<td>Cherry Crumble</td>
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<tr>
<td>Vanilla Ice Cream</td>
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<tr>
<td>Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce</td>
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</table>

## Brownie Station

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
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<tbody>
<tr>
<td>Warm Triple Chocolate Brownies</td>
<td>$16.00</td>
</tr>
<tr>
<td>Warm Blondies</td>
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<tr>
<td>Vanilla Ice Cream</td>
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<tr>
<td>Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts</td>
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</tbody>
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## Gelato Station

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
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<tbody>
<tr>
<td>Italian Gelatos</td>
<td>$16.00</td>
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<tr>
<td>Sicilian Pistachio</td>
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<tr>
<td>Limoncello Sorbet</td>
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<tr>
<td>Sea Salt Argentine Caramel</td>
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<tr>
<td>Belgian Dark Chocolate</td>
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<tr>
<td>House-Made Butterscotch &amp; Dark Chocolate Sauces</td>
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<tr>
<td>Toppings: Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce, Crisp Waffle Cookie</td>
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## Pie Station

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Mini Lemon Meringue Tart</td>
<td>$16.00</td>
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<tr>
<td>Mini Caramel Pecan Tart</td>
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<tr>
<td>Classic Whoopie Pie</td>
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<tr>
<td>Cherry Handheld Pie</td>
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<tr>
<td>Chocolate Cream Pie Shooter</td>
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<tr>
<td>Banana Cream Pie Shooter</td>
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</tbody>
</table>
BBQ Menus

**Classic BBQ**
40.00 per guest
25 guest minimum | 3 hour event

**Salads & Sides**
Garden Salad
Potato Salad
Pasta Salad
Coleslaw
Baked Beans
Corn on the Cob

**From the Grill**
Hot Dogs, Hamburger, Veggie Burgers & Grilled Chicken
Served with
Rolls & Buns, Assorted Cheeses, Lettuce, Tomatoes, Sliced Red Onions, Pickles, Ketchup Mustard, Mayonnaise, Sweet Relish

**Signature BBQ**
68.00 per guest
25 guest minimum | 3 hour event

**Signature Salads**
Roasted Fingerling Potato Salad
Caramelize Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing

Mexican Chop Salad
Iceberg, Black Beans, Colby-Jack, Tomatoes Red Onions, Charred Poblanos, Tortilla Strips, Chipotle Ranch Dressing

Grilled Summer Ratatouille Salad
Fresh Basil, Roasted Tomato Vinaigrette

Heirloom Tomato Salad
Shallots, Fresh Basil, Extra Virgin Olive Oil

**From the Grill**
Grilled Flank Steak
Chimichurri Sauce
Grilled Salmon
Romesco Sauce
Hot Dogs, Hamburger & Veggie Burgers Grilled Chicken
Served with
Rolls & Buns, Assorted Cheeses, Lettuce, Tomatoes, Sliced Red Onions, Pickles, Ketchup Mustard, Mayonnaise, Sweet Relish

**Dessert & Beverages**
Key Lime Pie
Assorted Cookies
Fresh Fruit Salad
Assorted Sodas, Iced Tea & Lemonade

**Dessert & Beverages**
Assorted Summer Pies
Key Lime, Blueberry, Cherry, Peach
Vanilla Ice Cream
Fresh Fruit Salad
Assorted Sodas
Iced Tea & Lemonade
Event Planning Timeline

At Time of Booking
Signed Contract & $500 Non-Refundable Deposit

6 Months Prior
25% Deposit of Estimated Balance

30 Days Prior
Final Menu Selections
Final Specialty Rentals Selections

2 Weeks Prior
Guaranteed Guest Count
Final Payment based on Guaranteed Guest Count
Final Floor Plan Approval

Week of Event
Final Appointment to Review Event Details
Drop off of Materials (place cards, etc.)

The Friday Before
Between 10:00 a.m. and 3:00 p.m.
Non Member Bars - Drop off of Beer, Wine & Liquor if required

End of Event
All Non Member Liquor Removed from House
All Materials Removed from House
Payment via Credit Card for Additional Guests
Catering Contacts

Prospect House
Princeton University
Prospect Circle
Princeton, New Jersey 08544
www.princeton.edu/prospecthouse

Janet Ragan
609.258.3323
jragan@princeton.edu

Kari Jeanne Bowman
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Palmer House
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Jodi Pianka
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PalmerH@princeton.edu