Prospect House
Social Event
A la Carte Menus
Palmer House
Brunch Buffet

78.00 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  
Two Hours | 25.00 per guest  
Add 3.25 per guest, per additional selection

### Hot
- Jumbo Lump Crab Cake *add 3.95 per guest*
  - Seasonal Aioli
- Vegetable Spring Roll
  - Sweet Chili Sauce
- Cheeseburger Slider
  - Sriracha Aioli
- Bacon Wrapped Turkey Meatball
  - Seasonal Dip
- Sesame Chicken
  - Orange-Chili Sauce
- Seared Petite Lamb Chop
  - Rosemary Balsamic Reduction
- Duck Meatball
  - Orange Aioli
- Italian Breaded Fried Provolone Cheese
  - Oven Dried Tomato Sauce
- Butternut Squash Cheddar Grit Cake
  - Caramelized Onion Marmalade
- Crispy Tempura Cauliflower
  - Creamy Sriracha Dip
- Red Curry Coconut Beef
  - Crispy Rice Cake, Micro Cilantro
- Crispy Eggplant Milanese
  - Roasted Red Pepper, Fresh Buffalo Mozzarella, Basil Pesto

### Cold
- Smoked Salmon Canapé
- Potato Leek Pancake, Dill Cream
- Spicy Tuna Poke
  - Wonton Cone
- Sesame Dusted Seared Ahi Tuna
  - Wakame Salad, Sriracha Aioli, Rice Cake
- Smoked Chicken Tarragon Salad
  - Sourdough Crostini
- Shrimp Cocktail Skewers
  - Cocktail Sauce
- Red Pepper Hummus
  - Cucumber Cup
- Crab, Red Pepper & Mango Stack
- Watermelon Cubes
  - Feta Cheese, Mint, Passion Fruit Drizzle
- Golden Beet & Goat Cheese Stack
- BLT Stuffed Cherry Tomato
- Mini Lobster Rolls *add 3.95 per guest*
- 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
$11.00 per guest
- Imported & Local Cheeses
- Saucisson
- Dried Fruit & Nuts
- Assorted Crackers & Breadsticks

### Harvest Table | $16.00 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

### Crudités & Flatbreads
$11.00 per guest
- Fresh Vegetable Crudités
- Creamy Red Pepper & Herbed Goat Cheese Dips
- Zucchini, Red Pepper, Boursin Cheese Flatbread
- Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce Flatbread
- Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce Flatbread

### Antipasti Station | $18.00 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

### Pizzette | $16.00 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 | $18.00 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**

<table>
<thead>
<tr>
<th>Sliders</th>
<th>$16.00 per guest</th>
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<tbody>
<tr>
<td>Creekstone Farms Beef Burger, American Cheese, Dill Pickles, Burger Sauce</td>
<td></td>
</tr>
<tr>
<td>Southwest Spiced Turkey Burger, Monterey Jack Cheese, Poblano Peppers, Avocado, Lime Aioli</td>
<td></td>
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<tr>
<td>Grilled Veggie Burger, Asian Napa Slaw, Sweet Chili Aioli</td>
<td></td>
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<tr>
<td>House-Made Potato Chip Nachos <strong>Applewood Smoked Bacon, Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos</strong></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Meatballs</th>
<th>$19.00 per guest</th>
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</thead>
<tbody>
<tr>
<td>Creekstone Farms Beef, Ricotta, Parsley, Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Asian Scallion Ginger Hoisin Pork, Black Bean Sake Sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken, Fontina Cheese, Creamy Roasted Garlic Sauce</td>
<td></td>
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<tr>
<td>Farro Kale Arancini, Caramelized Onion Dip</td>
<td></td>
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<tr>
<td>Mini Semolina Rolls</td>
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<tr>
<td>Parmesan Garlic Potato Chips</td>
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<table>
<thead>
<tr>
<th>Shrimp Cocktail</th>
<th>$19.00 per guest</th>
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</thead>
<tbody>
<tr>
<td>Chilled Shrimp</td>
<td></td>
</tr>
<tr>
<td>Chili-Lime Aioli, Cocktail Sauce, Fresh Lemons</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Yakitori Station</th>
<th>$17.00 per guest</th>
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</thead>
<tbody>
<tr>
<td>Chicken Yakitori, Ginger Sauce</td>
<td></td>
</tr>
<tr>
<td>Pork Scallion Meatballs, Teriyaki Glaze</td>
<td></td>
</tr>
<tr>
<td>Beef Yakitori, Japanese Steak House Mustard Sauce</td>
<td></td>
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<tr>
<td>Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce</td>
<td></td>
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<tr>
<td>Cold Ramen Noodle Salad</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Global Vegetarian</th>
<th>$16.00 per guest</th>
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</thead>
<tbody>
<tr>
<td>Zucchini Boursin Cheese Roll-ups</td>
<td></td>
</tr>
<tr>
<td>Chili Roasted Veggie Crispy Taco</td>
<td></td>
</tr>
<tr>
<td>Sweet Corn Flan, Avocado, Pico De Gallo</td>
<td></td>
</tr>
<tr>
<td>Tempura Asparagus, Sweet Chili Aioli</td>
<td></td>
</tr>
<tr>
<td>Corn Meal Crusted Fried Green Tomato, Brioche, Pimento Cheese</td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Manchego Frittata, Romesco Sauce</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Italian Station</th>
<th>$17.00 per guest</th>
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</thead>
<tbody>
<tr>
<td>Fried Ravioli, Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Italian Deli Stromboli, Capicola Ham, Salami, Parma Cotto, Provolone Cheese</td>
<td></td>
</tr>
<tr>
<td>Mini Italian Meatballs, Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Mini Sausage and Pepper Sandwiches</td>
<td></td>
</tr>
<tr>
<td>Mozzarella &amp; Cherry Tomato Kabobs</td>
<td></td>
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<tr>
<td>Tomato Basil Bruschetta, Grilled Sourdough</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Spanish Tapas</th>
<th>$24.00 per guest</th>
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</thead>
<tbody>
<tr>
<td>Roasted Chorizo</td>
<td></td>
</tr>
<tr>
<td>Spanish Garlic Shrimp</td>
<td></td>
</tr>
<tr>
<td>Tomato Bread, Serrano Ham, Shaved Manchego</td>
<td></td>
</tr>
<tr>
<td>Potato Croquettes, Catalan Tomato Sauce</td>
<td></td>
</tr>
<tr>
<td>Octopus Salad</td>
<td></td>
</tr>
<tr>
<td>Artichoke Torta, Romesco Sauce</td>
<td></td>
</tr>
<tr>
<td>Marinated Olives</td>
<td></td>
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</tbody>
</table>
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

<table>
<thead>
<tr>
<th>Starter</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Starters</strong></td>
<td></td>
</tr>
<tr>
<td>Tuna Poke</td>
<td></td>
</tr>
<tr>
<td>Seasoned Sushi Rice, Avocado, Mango, Seaweed Salad, Spicy Sriracha Cream</td>
<td>Choice of Two</td>
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<tr>
<td>Trio of Arancini</td>
<td></td>
</tr>
<tr>
<td>Fontina, Roasted Garlic, Marinara Sauce</td>
<td>Choice of Three</td>
</tr>
<tr>
<td>Saffron Bel Paese, Basil Pesto</td>
<td></td>
</tr>
<tr>
<td>Porcini Goat Cheese, Chive Cream</td>
<td></td>
</tr>
<tr>
<td>Smoked Chicken &amp; Apricot Salad</td>
<td></td>
</tr>
<tr>
<td>Granny Smith Apples, Toasted Almond Dust, Micro Peppercress, Tarragon Oil</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Ravioli</td>
<td></td>
</tr>
<tr>
<td>Sautéed Swiss Chard, Caramelized Shallots, Chive Cream</td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Cheese Tortellini</td>
<td></td>
</tr>
<tr>
<td>Prosciutto di Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves</td>
<td></td>
</tr>
<tr>
<td>Seared Sea Scallops</td>
<td></td>
</tr>
<tr>
<td>Corn Fregola Salad, Red Pepper Sauce, Crispy Onions, Micro Cilantro</td>
<td></td>
</tr>
<tr>
<td>Chilled Ramen Salad, Ginger Shrimp</td>
<td></td>
</tr>
<tr>
<td>Cucumbers, Tomatoes, Bamboo Shoots, Bok Choy, Edamame, Soy Dressing</td>
<td></td>
</tr>
<tr>
<td>Grilled Spanish Octopus Salad</td>
<td></td>
</tr>
<tr>
<td>Fava Bean Puree, Marinated Olive Salad, Charred Cipollini Onion, Piquillo Pepper Sauce</td>
<td></td>
</tr>
<tr>
<td>Black Bean Cake</td>
<td></td>
</tr>
<tr>
<td>Jicama Slaw, Avocado, Pickled Red Onion, Guajillo Chili Sauce, Lime Crema, Crispy Tortilla</td>
<td></td>
</tr>
</tbody>
</table>

Prospect House Signature Salad
Baby Greens Salad
Pickled Red Onion, Goat Cheese, Toasted Almonds, White Balsamic Herb Vinaigrette
# Plated Dinner | Main Course

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>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pan-Seared Jumbo Lump Crab Cake</strong></td>
<td>Seared Filet Mignon</td>
<td>70.00 per guest</td>
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</tr>
<tr>
<td><em>Roasted Fingerling Potatoes, Fresh Corn, Leeks, Lemon Chive Beurre Blanc</em></td>
<td>Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace</td>
<td></td>
<td>58.00 per guest</td>
<td></td>
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<tr>
<td>80.00 per guest</td>
<td>Teriyaki Glazed Black Angus Bistro Petit Filet</td>
<td>Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce</td>
<td>67.00 per guest</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Salmon Fillet</strong></td>
<td>Sous Vide Strip Loin</td>
<td>67.00 per guest</td>
<td>85.00 per guest</td>
<td></td>
</tr>
<tr>
<td><em>Red Quinoa, Sugar Snap Peas, Baby Carrots, Cipollini Onions, Yellow Pepper Sauce</em></td>
<td>Roasted Yukon Gold Potato Puree, Asparagus, Candy Cane Beets, Merlot Veal Reduction</td>
<td>58.00 per guest</td>
<td>58.00 per guest</td>
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<tr>
<td>58.00 per guest</td>
<td>Guajillo Chili Vegetable Tostada</td>
<td>Avocado, Lime, Cotija Cheese, Mexican Crema</td>
<td>58.00 per guest</td>
<td></td>
</tr>
<tr>
<td><strong>Chilean Sea Bass Fillet</strong></td>
<td>Vella Dry Jack &amp; Yukon Gold Gnocchi</td>
<td>Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus</td>
<td>58.00 per guest</td>
<td></td>
</tr>
<tr>
<td><em>Fava Beans, Rainbow Chard, Pearl Onions, Roasted Fingerling Potatoes, Fresh Cherry Tomato Sauce</em></td>
<td>63.00 per guest</td>
<td></td>
<td>58.00 per guest</td>
<td></td>
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<tr>
<td>67.00 per guest</td>
<td>Vegetable Stack</td>
<td>Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Vegan Demi-Glace</td>
<td>58.00 per guest</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Swordfish</strong></td>
<td>Vegetable Bisteeya</td>
<td>Cauliflower, Purple Yams, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crispy Phyllo Crust</td>
<td>58.00 per guest</td>
<td></td>
</tr>
<tr>
<td><em>Roasted Fingerling Potatoes, Asparagus, Roasted French Radish, Pickled Red Cabbage, Truffle English Pea Sauce</em></td>
<td>58.00 per guest</td>
<td></td>
<td>58.00 per guest</td>
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</tr>
<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>58.00 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>58.00 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>58.00 per guest</td>
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</tbody>
</table>

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

90.00 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, Basil Pesto
Eggplant Caponata, Roasted Garlic
Crushed Red Pepper, Parmesan

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

Carvery Station

Herb Roasted Sirloin
Veal Reduction
Horseradish Sour Cream

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**
- Served Tableside
- Family Style Fruit Platter | 4.25 per guest
- Scoop of Ice Cream | 2.50 per guest
- Family Style Chocolates | 4.00 per guest

**Classic Desserts Shooters**
- $8.00 per guest
- Chocolate Raspberry Trifle
- Lemon Meringue
- Boston Cream
- Cherry Cheesecake

**Out of the Cookie Jar**
- $12.00 per guest
- Chocolate Chip & Cream Cheese Mousse
- Raspberry Bread Pudding, Shortbread Crumble
- Chocolate Filled Peanut Butter Cookie Tarts
- Strawberry Sugar Cookie Cupcakes
- Grasshopper Cookie Parfait
- Cookies & Cream Ice Cream

**Fruit Crumble** | $12.00 per guest
- Blueberry Crumble
- Strawberry Crumble
- Peach Crumble
- Cherry Crumble
- Vanilla Ice Cream
- Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce

**Brownie Station** | $12.00 per guest
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream
- Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

**Gelato Station** | $12.00 per guest
- Italian Gelatos
  - Sicilian Pistachio
  - Limoncello Sorbet
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
  - House-Made Butterscotch & Dark Chocolate Sauces
- Toppings: Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce, Crisp Waffle Cookie

**Pie Station** | $12.00 per guest
- Mini Lemon Meringue Tart
- Mini Caramel Pecan Tart
- Classic Whoopie Pie
- Cherry Handheld Pie
- Chocolate Cream Pie Shooter
- Banana Cream Pie Shooter
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, Hamburgers, 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

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

**Signature Salads**
- Roasted Fingerling Potato Salad
  - Caramelized 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, Hamburgers & Veggie Burgers
- Grilled Chicken

Served with
- Rolls & Buns, Assorted Cheeses, Lettuce,
- Tomatoes, Sliced Red Onions, Pickles, Ketchup
- Mustard, Mayonnaise, Sweet Relish

**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 609.258.3456
kbowman@princeton.edu

**Palmer House**
One Bayard Lane
Princeton, New Jersey 08540
www.princeton.edu/palmerhouse

Jodi Pianka 609.258.3715
PalmerH@princeton.edu