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 | 21.25 per guest  
Add 3.25 per guest, per additional selection  

<table>
<thead>
<tr>
<th>Hot</th>
<th>Cold</th>
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</thead>
</table>
| Jumbo Lump Crab Cake  
*Seasonal Aioli*  
*add 3.95 per guest*  |
| **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

**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 Flatbread  
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

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*40 Guest Minimum per station*
Reception Stations

40 Guest Minimum per station

<table>
<thead>
<tr>
<th>Sliders</th>
<th>$26.00 per guest</th>
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<tbody>
<tr>
<td>Creekstone Farms Beef Burger, American Cheese, Dill Pickles, Burger Sauce</td>
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<tr>
<td>Southwest Spiced Turkey Burger, Monterey Jack Cheese, Poblano Peppers, Avocado, Lime Aioli</td>
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<tr>
<td>Grilled Veggie Burger, Asian Napa Slaw, Sweet Chili Aioli</td>
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<tr>
<td>House-Made Potato Chip Nachos</td>
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<tr>
<td><em>Applewood Smoked Bacon, Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos</em></td>
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<tr>
<th>Meatballs</th>
<th>$24.00 per guest</th>
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<tbody>
<tr>
<td>Creekstone Farms Beef, Ricotta, Parsley, Marinara Sauce</td>
<td></td>
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<tr>
<td>Asian Scallion Ginger Hoisin Pork, Black Bean Sake Sauce</td>
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<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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<thead>
<tr>
<th>Shrimp Cocktail</th>
<th>$26.00 per guest</th>
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<tbody>
<tr>
<td>Chilled Shrimp</td>
<td></td>
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<tr>
<td>Chili-Lime Aioli, Cocktail Sauce, Fresh Lemons</td>
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<thead>
<tr>
<th>Yakitori Station</th>
<th>$24.00 per guest</th>
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<tbody>
<tr>
<td>Chicken Yakitori, Ginger Sauce</td>
<td></td>
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<tr>
<td>Pork Scallion Meatballs, Teriyaki Glaze</td>
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<tr>
<td>Beef Yakitori, Japanese Steak House Mustard Sauce</td>
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<tr>
<td>Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce</td>
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<tr>
<td>Cold Ramen Noodle Salad</td>
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<tr>
<th>Global Vegetarian</th>
<th>$24.00 per guest</th>
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<tbody>
<tr>
<td><em>Zucchini Boursin Cheese Roll-ups</em></td>
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<tr>
<td>Chili Roasted Veggie Crispy Taco</td>
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<tr>
<td>Sweet Corn Flan, Avocado, Pico De Gallo</td>
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<tr>
<td>Tempura Asparagus, Sweet Chili Aioli</td>
<td></td>
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<tr>
<td>Corn Meal Crusted Fried Green Tomato, Brioche, Pimento Cheese</td>
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<tr>
<td>Spinach &amp; Manchego Frittata, Romesco Sauce</td>
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<thead>
<tr>
<th>Italian Station</th>
<th>$24.00 per guest</th>
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<tbody>
<tr>
<td>Fried Ravioli, Marinara Sauce</td>
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<tr>
<td>Italian Deli Stromboli, Capicola Ham, Salami, Parma Cotto, Provolone Cheese</td>
<td></td>
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<tr>
<td>Mini Italian Meatballs, Marinara Sauce</td>
<td></td>
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<tr>
<td>Mini Sausage and Pepper Sandwiches</td>
<td></td>
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<tr>
<td>Mozzarella &amp; Cherry Tomato Kabobs</td>
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<tr>
<td>Tomato Basil Bruschetta, Grilled Sourdough</td>
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<thead>
<tr>
<th>Spanish Tapas</th>
<th>$29.00 per guest</th>
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<tbody>
<tr>
<td>Roasted Chorizo</td>
<td></td>
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<tr>
<td>Spanish Garlic Shrimp</td>
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<tr>
<td>Tomato Bread, Serrano Ham, Shaved Manchego</td>
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<tr>
<td>Potato Croquettes, Catalan Tomato Sauce</td>
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<tr>
<td>Octopus Salad</td>
<td></td>
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<tr>
<td>Artichoke Torta, Romesco Sauce</td>
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<tr>
<td>Marinated Olives</td>
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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
## Plated Dinner | Main Course

### Choose One Entrée
Orders taken tableside

| Entrées | 
|---|---|
| **Pan-Seared Jumbo Lump Crab Cake**  
*Roasted Fingerling Potatoes, Fresh Corn, Leeks, Lemon Chive Beurre Blanc* |  
90.00 per guest |
| **Seared Salmon Fillet**  
*Red Quinoa, Sugar Snap Peas, Baby Carrots, Cipollini Onions, Yellow Pepper Sauce* |  
65.00 per guest |
| **Chilean Sea Bass Fillet**  
*Fava Beans, Rainbow Chard, Pearl Onions, Roasted Fingerling Potatoes, Fresh Cherry Tomato Sauce* |  
75.00 per guest |
| **Grilled Swordfish**  
*Roasted Fingerling Potatoes, Asparagus, Roasted French Radish, Pickled Red Cabbage, Truffle English Pea Sauce* |  
70.00 per guest |
| **Pepita Crusted Chicken Breast**  
*Achiote Red Rice, Grilled Petite Zucchini, Sunburst Squash, Charred Poblano Cream* |  
65.00 per guest |
| **Seared Free Range Chicken Breast**  
*Black Truffle Smashed Fingerling Potatoes, Asparagus, French Radish, Baby Carrots, Chicken Demi-Glace* |  
65.00 per guest |
| **Seared Free-Range Chicken Breast**  
*Aged Gouda Farro Risotto, Haricots Verts, Red Beets, Creamy Herb Chicken Sauce* |  
65.00 per guest |

### Choice of Two | add 6.00 per guest

| Entrées | 
|---|---|
| **Seared Filet Mignon**  
*Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace* |  
78.00 per guest |
| **Teriyaki Glazed Black Angus Bistro Petit Filet**  
*Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce* |  
65.00 per guest |
| **Sous Vide Strip Loin**  
*Roasted Yukon Gold Potato Puree, Asparagus, Candy Cane Beets, Merlot Veal Reduction* |  
75.00 per guest |
| **Guajillo Chili Vegetable Tostada**  
*Avocado, Lime, Cotija Cheese, Mexican Crema* |  
65.00 per guest |
| **Vella Dry Jack & Yukon Gold Gnocchi**  
*Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus* |  
65.00 per guest |
| **Vegetable Stack**  
*Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Vegan Demi-Glace* |  
65.00 per guest |
| **Vegetable Bisteeya**  
*Cauliflower, Purple Yams, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crispy Phyllo Crust* |  
65.00 per guest |

*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.*
Choose One 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

Choice of Two | add 6.00 per guest
Choice of Three | add 9.00 per guest
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

**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

**Carvery Station**
Herb Roasted Sirloin
Veal Reduction
Horseradish Sour Cream

**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

**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

<table>
<thead>
<tr>
<th>Dessert Enhancements</th>
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<tbody>
<tr>
<td>Served Tableside</td>
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</tr>
<tr>
<td>Family Style Fruit Platter</td>
<td>4.75 per guest</td>
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<tr>
<td>Scoop of Ice Cream</td>
<td>3.50 per guest</td>
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<tr>
<td>Family Style Chocolates</td>
<td>5.00 per guest</td>
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<table>
<thead>
<tr>
<th>Classic Desserts Shooters</th>
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<tbody>
<tr>
<td></td>
<td>$10.00 per guest</td>
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<tr>
<td>Chocolate Raspberry Trifle</td>
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<tr>
<td>Lemon Meringue</td>
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<tr>
<td>Boston Cream</td>
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<tr>
<td>Cherry Cheesecake</td>
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<thead>
<tr>
<th>Out of the Cookie Jar</th>
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<tbody>
<tr>
<td></td>
<td>$16.00 per guest</td>
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<tr>
<td>Chocolate Chip &amp; Cream Cheese Mousse</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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<tr>
<th>Pie Station</th>
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<tbody>
<tr>
<td></td>
<td>$16.00 per guest</td>
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<tr>
<td>Mini Lemon Meringue Tart</td>
<td></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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<thead>
<tr>
<th>Fruit Crumble</th>
<th>$16.00 per guest</th>
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<tbody>
<tr>
<td>Blueberry Crumble</td>
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<tr>
<td>Strawberry Crumble</td>
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<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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<tr>
<th>Brownie Station</th>
<th>$16.00 per guest</th>
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<tbody>
<tr>
<td>Warm Triple Chocolate Brownies</td>
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<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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<thead>
<tr>
<th>Gelato Station</th>
<th>$16.00 per guest</th>
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<tbody>
<tr>
<td>Italian Gelatos</td>
<td></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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## 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

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