Prospect House

Social Event

A la Carte Menus

Palmer House
Brunch Buffet

70.00 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, Tomato, Red Onion & Cucumber

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

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

Eggs Benedict
- Poached Eggs, Canadian Bacon, Toasted English Muffins, Hollandaise Sauce

Texas French Toast
- Maple Syrup

Applewood Smoked Bacon

Turkey Sausage

Mini Fruit Smoothies

Mini Berry & Yogurt Parfaits

Lunch Items

Moroccan-Spiced Couscous
- Toasted Almonds, Apricots, Raisins, Orange Segments, Spiced Preserved Lemon Dressing

Yukon Gold Potato Salad
- Baby Golden Beets, Granny Smith Apple

Baby Greens Salad
- Grilled Pears, Candied Walnuts, Stilton, Sherry Wine Vinaigrette

Seared Amish Chicken Breast
- Glazed Rainbow Carrots, Natural Chicken Jus

Wild Mushroom Ravioli
- Sautéed Spinach, Caramelized Onions, Chive Cream

Assorted Mini Pastries

Fresh Fruit Platter

Beverages

Small World Coffee
- Regular & Decaffeinated

Harney & Sons Hot Tea

Assorted Juices

Prices do not include applicable staffing charges, administrative fee and tax.
Prices valid for events occurring before 8/31/2016.
## Passed Hors D’oeuvres

<table>
<thead>
<tr>
<th>Hot</th>
<th>Cold</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Lump Crab Cake</td>
<td></td>
</tr>
<tr>
<td><em>Lemon-Chive Aioli</em></td>
<td>Smoked Salmon Mousse</td>
</tr>
<tr>
<td>Vegetable Spring Roll</td>
<td></td>
</tr>
<tr>
<td><em>Sweet Chili Sauce</em></td>
<td>Capers, Dill, Black Bread</td>
</tr>
<tr>
<td>Smoked Beef Brisket Slider</td>
<td>Pepper Seared Tuna</td>
</tr>
<tr>
<td><em>Horseradish Cream</em></td>
<td><em>Piquillo Pepper-Garlic Tapenade</em></td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>Curry Chicken Salad</td>
</tr>
<tr>
<td><em>Hoisin-Peanut Sauce</em></td>
<td><em>Raisin-Nut Crisp</em></td>
</tr>
<tr>
<td>Sesame Chicken</td>
<td>Smoked Chicken &amp; Apricot Salad</td>
</tr>
<tr>
<td><em>Orange-Chili Sauce</em></td>
<td><em>Brioche Toast</em></td>
</tr>
<tr>
<td>Moroccan-Spiced Lamb Chop</td>
<td>Black Bean Cake</td>
</tr>
<tr>
<td><em>Tomato Chutney</em></td>
<td><em>Mexican Corn Relish</em></td>
</tr>
<tr>
<td>Duck Meatball</td>
<td>Spiced Hummus</td>
</tr>
<tr>
<td><em>Orange Aioli</em></td>
<td><em>Grilled Pita Chip</em></td>
</tr>
<tr>
<td>Paprika &amp; Garlic Shrimp Skewer</td>
<td>Crab, Red Pepper &amp; Mango Salad</td>
</tr>
<tr>
<td><em>Saffron Aioli</em></td>
<td><em>Brioche Crostini</em></td>
</tr>
<tr>
<td>Braised Beef Short Rib &amp; Goat Cheese Tart</td>
<td>Salt-Roasted Beets</td>
</tr>
<tr>
<td>Wild Mushroom &amp; Boursin Quiche</td>
<td>&amp; Goat Cheese Crostini</td>
</tr>
<tr>
<td>Goat Cheese &amp; Caramelized Onion Potato Latke</td>
<td>Shrimp, Cucumber &amp; Dill Butter Canapé</td>
</tr>
<tr>
<td>Fontina Arancini</td>
<td>Tomato Bruschetta</td>
</tr>
<tr>
<td>Leek, Fennel &amp; Goat Cheese Stuffed Mushroom</td>
<td><em>Fresh Mozzarella, Basil Pesto, Grilled Sourdough</em></td>
</tr>
</tbody>
</table>

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## Specialty Stations

### Artisan Cheese Display
8.00 per guest | 10 guest minimum
- Imported & Domestic Cheeses
- Dried Fruit & Nuts
- Assorted Crackers & Parmesan Lovash

### International Harvest
14.00 per guest | 10 guest minimum
- Vegetable Crudités
- Creamy Basil Pesto Dip
- Black Pepper-Parmesan Dip
- Romesco Dip
- Imported & Domestic Cheeses
- Fig Cake, Quince Paste, Marmalade & Honey
- Baguettes & Flatbreads

### Pizzettes
12.00 per guest | 10 guest minimum
- Shrimp Scampi Pizzette
- Tomato Pie
- Italian Sausage & Onions Pizzette
- Littleneck Clam Pie
- Spinach, Tomato & Mozzarella Pizzette
- Grilled Chicken & Pancetta Pizzette

### Mediterranean Dips
10.00 per guest | 10 guest minimum
- Hummus
- Baba Ganoush
- Tzatziki
- Muhamara Dip
- Olive Tapenade
- Marinated Olives
- Grilled Pita

### Antipasti Display
16.00 per guest | 40 guest minimum
- Soppressata, Prosciutto de Parma & Bresaola
- Aged Provolone & Ricotta Salata
- Marinated Fresh Mozzarella
- Grilled Eggplant
- Roasted Roma Tomatoes
- Grilled Portabellas
- Marinated Roasted Red Peppers
- Cured Olives
- Tomato Bruschetta
- Grilled Bread

### Crudités & Flatbreads
10.00 per guest | 10 guest minimum
- Vegetable Crudités
- Creamy Basil Pesto Dip
- Black Pepper-Parmesan Dip
- Romesco Dip
- Ratatouille Flatbread
- Wild Mushroom, Caramelized Onion & Goat Cheese Flatbread
- Serrano Ham, Figs, Arugula & Spanish Bleu Cheese Flatbread

### Kabobs
15.00 per guest | 25 guest minimum
#### Choose Four
- Lamb & Onion
- Beef & Portabellas
- Mixed Vegetables
- Chicken & Peppers
- Chorizo & Shrimp
- Salmon & Cherry Tomatoes

#### Includes
- Romesco Sauce, Tzatziki, Saffron Aioli
- Grilled Pita

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### Asian Dumplings
12.00 per guest | 25 guest minimum

- Edamame Dumplings
- Pork & Cabbage Potstickers
- Shrimp Shumai
- Spinach Potstickers
- Vegetable Dumplings
- Spicy Nuoc Mam
- Sweet Chili Sauce
- Ginger-Scallion Soy Sauce

### Sushi
19.00 per guest | 10 guest minimum

- Assorted Sushi & Sashimi
- Soy Sauce
- Wasabi
- Pickled Ginger

### Meatballs
15.00 per guest | 25 guest minimum

- Turkey *with* Cranberry Jus
- Lamb *with* Moroccan Tomato Sauce
- Fontina Rice Balls
- Smoked Gouda & Beef au Poivre
- Sweet & Sour Pork

### Bruschetta
8.00 per guest | 10 guest minimum

- Tomato Basil
- Eggplant Caponata
- Fresh Mozzarella
- Char-Grilled Bread

### Empanadas & Guacamole
15.00 per guest | 25 guest minimum

- Chile-Rubbed Chicken & Monterey Jack Empanada
- Chorizo, Potato & Manchego Empanada
- Lobster, Onion & Gruyère Empanada
- Applewood Smoked Bacon & Toasted Pumpkin Seed Guacamole
- Mango & Red Pepper Guacamole
- Classic Guacamole
- Yellow Corn Tortilla Chips
- Yucca Chips
- Tomatillo Salsa
- Charred Tomato Salsa

### Shrimp Cocktail
17.00 per guest | 10 guest minimum

- Chilled Shrimp
- Chili-Lime Aioli
- Cocktail Sauce

### Ceviche Action
18.00 per guest | 40 guest minimum

- Shrimp, Calamari, Bay Scallops & Crab
- Avocado, Tomato, Charred Corn, Onions, Scallions, Cilantro, Jalapeño

### Spanish Tapas
20.00 per guest | 40 guest minimum

- Manchego, Murcia al Vino & Cabrales Bleu
- Serrano Ham
- Seafood Salad
- Chicken & Chorizo Pinchos
- Grilled Vegetables
- Fried Olives
- Tomato Bread

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Three Course Plated Dinner

Includes One Starter, One Entrée and One Dessert
Dinner Rolls & Butter, Small World Coffee and Harney & Sons Hot Tea
Pricing based on Entrée selection.

Plated Dinner | First Course

Choose One Starter
Choice of Two | add 5.00 per guest
Choice of Three | add 8.00 per guest

Starter

Yellowfin Tuna Tartare
*Ginger-Miso Dressing, Micro Tatsoi*

Eggplant Caponata & Ricotta Terrine
*Prosciutto de Parma, Micro Arugula, Crostini, Basil Pesto, Parmigiano-Reggiano Crisp*

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 de Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves*

Seared Sea Scallops
*White Beans, Micro Arugula, Greek Olive Salad, Extra Virgin Lemon Vinaigrette*

Grilled Eggplant Stack
*Hummus, Greek Olive Tapenade, Roasted Red Pepper Dip, Feta, Micro Greens, Grilled Pita*

Edamame Potstickers
*Glass Noodle Salad, Yuzu Dressing, Wasabi Aioli*

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### Plated Dinner | Second Course

**Choose One Entrée**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared Jumbo Lump Crab Cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Sautéed Arctic Char</td>
<td>$52.00</td>
</tr>
<tr>
<td>Crispy Skin Barramundi Fillet</td>
<td>$51.00</td>
</tr>
<tr>
<td>Crispy Skin Branzino Fillet</td>
<td>$53.00</td>
</tr>
<tr>
<td>Sea Salt-Brined Amish Chicken Breast</td>
<td>$49.00</td>
</tr>
<tr>
<td>Wild Mushroom Strudel</td>
<td>$49.00</td>
</tr>
<tr>
<td>Moroccan-Spiced Chickpea Cake</td>
<td>$49.00</td>
</tr>
<tr>
<td>Sea Salt-Brined Amish Chicken Breast and Choice of Two**</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

**Choice of Two | add 5.00 per guest**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Filet Mignon</td>
<td>$60.00</td>
</tr>
<tr>
<td>Grilled NY Strip Steak</td>
<td>$55.00</td>
</tr>
<tr>
<td>Roasted Baby Lamb Chops</td>
<td>$60.00</td>
</tr>
<tr>
<td>Grilled Veal Chop</td>
<td>$62.00</td>
</tr>
<tr>
<td>Pan-Roasted Berkshire Pork Chop</td>
<td>$53.00</td>
</tr>
<tr>
<td>Eggplant, Red Pepper &amp; Mozzarella Stack</td>
<td>$49.00</td>
</tr>
<tr>
<td>Fried Eggplant Penne</td>
<td>$49.00</td>
</tr>
</tbody>
</table>

**Choice of Three | add 8.00 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.

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Choose One Dessert
Choice of Two | add 5.00 per guest
Choice of Three | add 8.00 per guest

Dessert

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

Chocolate-Banana Panna Cotta Bombe

Tangerine-Vanilla Bean Mousse Cake

Vanilla Bean Mousse, Fudge & Caramel Torte

Strawberry, Kiwi & Passion Fruit Tart

Dark Chocolate Molten Cake
*White Chocolate-Hazelnut Center*

Passion Fruit Panna Cotta Bombe

Pistachio Cheesecake

Cherry-Chocolate Mousse Cake

Tiramisu Bombe

Butterscotch, Marshmallow & Chocolate Mousse Tart

Blueberry-Lemon Curd Tart

Prices do not include applicable staffing charges, administrative fee and tax.
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Dinner Buffet

80.00 per guest
Includes Plated Salad, Pasta Action Station, Carvery Station, Antipasti & Entrée Buffet, and Dessert Display.
Dinner Rolls & Butter, Small World Coffee and Harney & Sons Hot Tea

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 & Entrée Buffet

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

Seared Chicken Breast
Wild Mushrooms, Herb Chicken Sauce

Grilled Salmon Fillet
Lemon-Caper Sauce

Sautéed Seasonal Vegetables

Five Lilies Mashed Potatoes

Dessert Display

Assorted Mini Pastries

Chocolate-Dipped Strawberries

Mini Tiramisu Parfait

Lemon-Berry Shortcake Shots

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Dessert Stations

**Prospect Sampler**
10.00 per guest | 10 guest minimum
Assorted Mini Pastries
Chocolate-Dipped Strawberries
Mini Tiramisu Parfaits
Mini Lemon-Berry Shortcake Shots

**Classic Sampler**
7.25 per guest | 10 guest minimum
Chocolate-Raspberry
Lemon Meringue
Boston Cream
Strawberry Shortcake

**Mini Cupcakes**
8.00 per guest | 25 guest minimum
Red Velvet
Chocolate-Peanut Butter
Lemon-Raspberry
Fudge Truffle
Carrot Cake
Classic Vanilla with Chocolate Frosting

**Flambé Action Station**
11.00 per guest | 25 guest minimum
Bananas Foster
Cherries Jubilee
Crêpe Suzette
Vanilla Ice Cream

**Bent Spoon Ice Cream**
9.50 per guest | 10 guest minimum
Two Seasonal Ice Cream Flavors
One Seasonal Sorbet Flavor
Mini Ice Cream Cones
Seasonal Cupcake

**Ice Cream Floats**
7.25 per guest | 10 guest minimum
Vanilla Ice Cream
Stewart’s Sodas
   Root Beer
   Diet Root Beer
   Orange Cream
   Black Cherry

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# Classic BBQ

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35.00 per guest  
25 guest minimum | 3 hour event

## Classic Salads
- Garden Salad
- Potato Salad
- Pasta Salad
- Coleslaw

## From the Grill
- Hot Dogs
- Hamburgers
- Veggie Burgers
- Grilled Chicken

## Classic Sides
- Baked Beans
- Corn on the Cob

## Dessert
- Key Lime Pie
- Assorted Cookies
- Fresh Fruit Salad

## Beverages
- Assorted Sodas
- Iced Tea
- Lemonade

## Condiments
- Lettuce
- Tomato
- Red Onion
- Ketchup
- Mustard
- Mayonnaise
- Relish
- Rolls & Buns
Signature Salads

Lemon-Poached Baby Shrimp & Campanelle Salad
Roasted Red Peppers, Scallions, Pickled Red Onions, Ricotta Salata, Basil Dressing

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

Grilled Summer Ratatouille Salad
Fresh Basil, Roasted Tomato Vinaigrette

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

Condiments

Lettuce  Ketchup
Tomato  Mustard
Red Onion  Mayonnaise
Rolls & Buns Relish

Beverages

Assorted Sodas
Iced Tea
Lemonade

Dessert

Assorted Summer Pies
Key Lime, Blueberry, Cherry, Peach
Vanilla Ice Cream
Fresh Fruit Salad

From the Grill

Grilled Flank Steak
Chimichurri

Grilled Salmon
Romesco Sauce

Hot Dogs
Hamburgers
Veggie Burgers
Grilled Chicken

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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.)

End of Event
- All Materials Removed from House
- Payment via Credit Card for Additional Guests
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Prospect Circle
Princeton, New Jersey 08544
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