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 8/31/2018.
## Passed Hors D’oeuvres

**Butlered for One Hour | 17.75 per guest**  
**Butlered for Two Hours | 23.00 per guest**  
Choose Six | Add 2.75 per guest, per additional selection

### Hot

- **Jumbo Lump Crab Cake**  
  *Lemon-Chive Aioli*
- **Vegetable Spring Roll**  
  *Sweet Chili Sauce*
- **Smoked Beef Brisket Slider**  
  *Horseradish Cream*
- **Chicken Satay**  
  *Hoisin-Peanut Sauce*
- **Sesame Chicken**  
  *Orange-Chili Sauce*
- **Moroccan-Spiced Lamb Chop**  
  *Tomato Chutney*
- **Duck Meatball**  
  *Orange Aioli*
- **Paprika & Garlic Shrimp Skewer**  
  *Saffron Aioli*
- **Braised Beef Short Rib & Goat Cheese Tart**
- **Wild Mushroom & Boursin Quiche**
- **Goat Cheese & Caramelized Onion Potato Latke**
- **Fontina Arancini**
- **Leek, Fennel & Goat Cheese Stuffed Mushroom**

### Cold

- **Smoked Salmon Mousse**  
  *Capers, Dill, Black Bread*
- **Pepper Seared Tuna**  
  *Piquillo Pepper-Garlic Tapenade*
- **Curry Chicken Salad**  
  *Raisin-Nut Crisp*
- **Smoked Chicken & Apricot Salad**  
  *Brioche Toast*
- **Black Bean Cake**  
  *Mexican Corn Relish*
- **Spiced Hummus**  
  *Grilled Pita Chip*
- **Crab, Red Pepper & Mango Salad**  
  *Brioche Crostini*
- **Soppressata & Provolone Crostini**  
  *Basil Pesto Aioli*
- **Salt-Roasted Beets & Goat Cheese Crostini**
- **Shrimp, Cucumber & Dill Butter Canapé**
- **Tomato Bruschetta**  
  *Fresh Mozzarella, Basil Pesto, Grilled Sourdough*
- **Seared Filet Mignon**  
  *Bleu Cheese, Caramelized Onions, Sourdough Crostini*
### 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

- Sopressata, 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
- Chicken & Peppers
- Beef & Portabellas
- Chorizo & Shrimp
- Mixed Vegetables
- Salmon & Cherry Tomatoes

**Includes**

- Romesco Sauce, Tzatziki, Saffron Aioli
- Grilled Pita

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<table>
<thead>
<tr>
<th>Specialty Stations</th>
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<tbody>
<tr>
<td><strong>Asian Dumplings</strong></td>
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<tr>
<td>12.00 per guest</td>
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<tr>
<td>Edamame Dumplings</td>
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<tr>
<td>Pork &amp; Cabbage Potstickers</td>
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<td>Shrimp Shumai</td>
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<td>Spinach Potstickers</td>
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<td>Vegetable Dumplings</td>
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<td>Spicy Nuoc Mam</td>
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<td>Sweet Chili Sauce</td>
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<td>Ginger-Scallion Soy Sauce</td>
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<td><strong>Sushi</strong></td>
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<td>19.00 per guest</td>
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<td>Assorted Sushi &amp; Sashimi</td>
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<td>Soy Sauce</td>
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<td>Wasabi</td>
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<td>Pickled Ginger</td>
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<td><strong>Meatballs</strong></td>
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<td>15.00 per guest</td>
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<tr>
<td>Turkey <em>with</em> Cranberry Jus</td>
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<td>Lamb <em>with</em> Moroccan Tomato Sauce</td>
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<td>Fontina Rice Balls</td>
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<td>Smoked Gouda &amp; Beef au Poivre</td>
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<td>Sweet &amp; Sour Pork</td>
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<td><strong>Bruschetta</strong></td>
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<td>8.00 per guest</td>
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<td>Tomato Basil</td>
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<tr>
<td>Eggplant Caponata</td>
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<tr>
<td>Fresh Mozzarella</td>
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<td>Char-Grilled Bread</td>
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**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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Prices valid for events occurring before 8/31/2018.
Choose One Entrée

Choice of Two | add 5.00 per guest
Choice of Three | add 8.00 per guest

Orders taken tableside

Entrees

Pan-Seared Jumbo Lump Crab Cake
Chive Whipped Potatoes, Baby Carrots, Candy Cane Beets, Sunburst Squash, Asparagus, Meyer Lemon-Chive Beurre Blanc
60.00 per guest

Sautéed Arctic Char
Roasted Yukon Gold Potatoes, Ratatouille, Haricots Verts, Three Grain Mustard Sauce
52.00 per guest

Crispy Skin Barramundi Fillet
Parmesan-Herb Risotto, Broccolini, Olives, Pearl Onions, Capers, Baby Tomato Sauce
51.00 per guest

Crispy Skin Branzino Fillet
Roasted Fingerling Potatoes, Baby Artichokes, Asparagus, Pearl Onions, Green Herb Beurre Blanc
53.00 per guest

Sea Salt-Brined Amish Chicken Breast
Whipped Yukon Gold Potatoes, Baby Carrots, Baby Beets, Asparagus, Sherry Chicken Jus
49.00 per guest

Wild Mushroom Strudel
Sautéed Spinach, Rosemary Cream Sauce
49.00 per guest

Moroccan-Spiced Chickpea Cake
Sautéed Swiss Chard, Saffron Braised Vegetables
49.00 per guest

Seared Filet Mignon
Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace
60.00 per guest

Grilled NY Strip Steak
Roasted Fingerling Potatoes, Pearl Onions, Roasted Mushrooms, Asparagus, Shallot Wine Sauce
55.00 per guest

Roasted Baby Lamb Chops
Aged Gouda Potato Gratin, Baby Vegetables, Rosemary Lamb Jus
60.00 per guest

Grilled Veal Chop
Yukon Gold Whipped Potatoes, Baby Beets, Baby Fennel, Morel Veal Jus
62.00 per guest

Pan-Roasted Berkshire Pork Chop
Butternut Squash Risotto, Roasted Baby Fennel, Baby Beets, Apple Cider Reduction
53.00 per guest

Eggplant, Red Pepper & Mozzarella Stack
Wilted Spinach, Yellow Tomato Coulis
49.00 per guest

Fried Eggplant Penne
Ricotta, Fresh Mozzarella, San Marzano Tomato Sauce
49.00 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. Prices do not include applicable staffing charges, administrative fee and tax. Prices valid for events occurring before 8/31/2018.
Plated Dinner | Third Course

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

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Prices valid for events occurring before 8/31/2018.
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

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

Condiments
Lettuce
Tomato
Red Onion
Ketchup
Mustard
Mayonnaise
Relish
Rolls & Buns

Dessert
Key Lime Pie
Assorted Cookies
Fresh Fruit Salad

Beverages
Assorted Sodas
Iced Tea
Lemonade

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60.00 per guest
25 guest minimum | 3 hours of service

**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

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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
Catering Contacts

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