Includes
Day of Catering Event Manager
Bridal Party Changing Rooms Available Two Hours Prior
Assorted Packaged Snacks, Fresh Fruit & Bottled Water for up to 10 guests in Bridal Room
Vendor access Two Hours Prior
Use of Lower Garden for Photos
Four Hour Event

One Hour Cocktail Reception
Bar Snacks
Choice of Six Passed Hors D’oeuvres
Choice of Two Reception Stations

Four Course Plated Dinner
Choice of One Starter
Choice of One Soup or Salad
Choice of One Entrée
Standard Wedding or Special Occasion Cake
Assorted Soft Drinks & Juices
Bar Mixers & Classic Cocktail Menu
Bar Fruit & Garnishes
Freshly Brewed Coffee & Tea Service

Set-up
Round Tables with White or Ivory Cotton floor-length Linens
Table Settings with Standard China, Glassware & Flatware
Customized Floor Plan
Coordination of specialty Rentals, Linen & Equipment

Cost per Guest
Based on Main Course Selection(s) and Supplemental Additions
Complimentary access for two guests to our Social Event Tasting
**Bar Service**

The Prospect House liquor license requires members to purchase alcohol from Prospect House and non-members to purchase alcohol from an outside source.

### Bar Accoutrements

<table>
<thead>
<tr>
<th>Mixers</th>
<th>Classic Cocktail Menu</th>
<th>Soft Drinks</th>
<th>Bar Snacks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tonic Water</td>
<td>Tigertini</td>
<td>Coke</td>
<td>Zen Mix</td>
</tr>
<tr>
<td>Club Soda</td>
<td>Classic Margarita</td>
<td>Diet Coke</td>
<td>Mixed Nuts</td>
</tr>
<tr>
<td>Housemade Sour Mix</td>
<td>Seasonal Margarita</td>
<td>Sprite</td>
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</tr>
<tr>
<td>Fresh Lime Juice</td>
<td>Mojito</td>
<td>Ginger Ale</td>
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<tr>
<td>Simple Syrup</td>
<td>Aperol Spritz</td>
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<tr>
<td>Orange Juice</td>
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<tr>
<td>Cranberry Juice</td>
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<tr>
<td>Pineapple Juice</td>
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<tr>
<td>Grapefruit Juice</td>
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<tr>
<td>Grenadine</td>
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<tr>
<td>Bitters</td>
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</tbody>
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**Garnishes**

- Cocktail Olives
- Cocktail Onions
- Maraschino Cherries
- Lime Wheels & Twists
- Lemon Wheels & Twists
- Orange Slices
- Mint Leaves
Passed Hors D’oeuvres
Choose Six Passed Hors D’oeuvres
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*
## Specialty Food Stations

Choose One Specialty Station From Each Section

<table>
<thead>
<tr>
<th>Artisan Cheese Display</th>
<th>Antipasti</th>
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</thead>
<tbody>
<tr>
<td>Imported &amp; Domestic Cheeses</td>
<td>Prosciutto di Parma &amp; Soppressata</td>
</tr>
<tr>
<td>Dried Fruit &amp; Nuts</td>
<td>Aged Provolone &amp; Fresh Mozzarella</td>
</tr>
<tr>
<td>Assorted Crackers &amp; Parmesan Lavash</td>
<td>Roasted Peppers, Cured Olives &amp; Breadsticks</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Dips</th>
<th>Crudités &amp; Flatbreads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Spinach Dip, Pumpernickel Toast</td>
<td>Individual Crudité Shots, Creamy Basil Pesto Dip</td>
</tr>
<tr>
<td>Eggplant Caponata, Grilled Semolina Crostini</td>
<td>Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce Flatbread</td>
</tr>
<tr>
<td>Classic Guacamole, Corn Tortilla Chips</td>
<td>Zucchini, Red Pepper &amp; Boursin Cheese Flatbread</td>
</tr>
<tr>
<td>Garlic Hummus &amp; Tzatziki, Pita Chips</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Latin Station</th>
<th>Mediterranean Kabobs</th>
<th>Potato Skin Bar</th>
<th>Asian Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chili-Rubbed Chicken &amp; Cheese Empanadas</td>
<td>Beef &amp; Red Pepper Kabobs, Harissa Aioli</td>
<td>Crispy Potato Skins</td>
<td>Chicken Teriyaki Dumplings</td>
</tr>
<tr>
<td>Chorizo &amp; Cheese Empanadas</td>
<td>Grilled Sea Scallops &amp; Semi-Dried Cherry Tomato Kabobs, Romesco Sauce</td>
<td>Beef Chili</td>
<td>Edamame Dumplings</td>
</tr>
<tr>
<td>Classic Guacamole</td>
<td>Lemon Oregano Grilled Chicken Kabob Tzatziki Sauce</td>
<td>BBQ Pulled Chicken</td>
<td>California Rolls</td>
</tr>
<tr>
<td>Charred Corn &amp; Bacon Guacamole</td>
<td>Chopped Greek Salad</td>
<td>Toppings Bar: Avocado, Cheddar Cheese, Pickled Red Onions, Pickled Jalapenos, Sour Cream, Cilantro Leaves, Cornbread Croutons, Diced Tomatoes</td>
<td>Asian Crudité: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots</td>
</tr>
<tr>
<td>Tomatillo Sauce</td>
<td></td>
<td>Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce</td>
<td></td>
</tr>
</tbody>
</table>
Reception Enhancements

40 Guest Minimum per station

**Sliders** | $27.00 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** | $26.00 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

**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 & Manchago 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

**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
First Course

Choose One Starter

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*
## Second Course

Choose One Soup or Salad

### Soup & Salad

- **Lobster Bisque**
- **Tarragon Cream**

- **Asparagus Bisque**
- **Sourdough Croutons**

- **Chilled Gazpacho**
- **Cilantro Crème Fraîche**

- **Classic Tomato & Mozzarella Caprese**
  *Basil Leaves, Extra Virgin Olive Oil, Olive Tapenade, Micro Arugula*

- **Caesar Salad Roulade**
  *Boursin Cheese, Garlic Brioche, Roasted Garlic Dressing, Shaved Parmesan*

- **Lightly Roasted Heirloom Apple Salad**
  *Mache Crowns, Aged Gouda Cheese, Dried Cranberries, Sea Salt Caramel Vinaigrette, Cinnamon Oil*

- **Toasted Corn Bread Salad**
  *Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapenos, Scallion Dressing*

- **Modern “Wedge” Salad**
  *Baby Iceberg, Applewood Bacon Lardons, Holland Heirloom Cherry Tomatoes, Stilton Dressing*

- **Strawberry & Roasted Almond Salad**
  *Organic Baby Greens, Montrachet, Aged Balsamic Vinegar*

- **Rainbow Carrot Ribbon Salad**
  *Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing*

- **Roasted Pear & Candied Walnut Salad**
  *Field Greens, Roquefort, Dried Cranberries, Sherry Wine Vinaigrette*
## 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>
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</thead>
<tbody>
<tr>
<td>Pan-Seared Jumbo Lump Crab Cake</td>
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<tr>
<td>Roasted Fingerling Potatoes, Fresh Corn, Leeks,</td>
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<tr>
<td>Lemon Chive Beurre Blanc</td>
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<td>165.00 per guest</td>
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<tr>
<td>Seared Salmon Fillet</td>
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<tr>
<td>Red Quinoa, Sugar Snap Peas, Baby Carrots,</td>
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<tr>
<td>Cipollini Onions, Yellow Pepper Sauce</td>
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<td>124.00 per guest</td>
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<tr>
<td>Chilean Sea Bass Fillet</td>
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<tr>
<td>Fava Beans, Rainbow Chard, Pearl Onions,</td>
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<tr>
<td>Roasted Fingerling Potatoes, Fresh Cherry Tomato</td>
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<tr>
<td>Sauce</td>
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<td>136.00 per guest</td>
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<tr>
<td>Grilled Swordfish</td>
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<tr>
<td>Roasted Fingerling Potatoes, Asparagus, Roasted</td>
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<tr>
<td>French Radish, Pickled Red Cabbage, Truffle</td>
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<tr>
<td>English Pea Sauce</td>
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<td>134.00 per guest</td>
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<tr>
<td>Pepita Crusted Chicken Breast</td>
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<tr>
<td>Achiote Red Rice, Grilled Petite Zucchini,</td>
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<tr>
<td>Sunburst Squash, Charred Poblano Cream</td>
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<td></td>
<td>124.00 per guest</td>
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<tr>
<td>Seared Free Range Chicken Breast</td>
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<tr>
<td>Black Truffle Smashed Fingerling Potatoes,</td>
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<tr>
<td>Asparagus, French Radish, Baby Carrots,</td>
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<tr>
<td>Chicken Demi-Glace</td>
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<td>124.00 per guest</td>
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<tr>
<td>Seared Free-Range Chicken Breast</td>
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<tr>
<td>Aged Gouda Farro Risotto, Haricots Verts, Red Beets,</td>
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<tr>
<td>Creamy Herb Chicken Sauce</td>
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<td>124.00 per guest</td>
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<tr>
<td>Seared Filet Mignon</td>
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<tr>
<td>Five Lilies Smashed Fingerling Potatoes,</td>
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<tr>
<td>Asparagus, Baby Carrots, Sautéed Wild Mushrooms,</td>
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<tr>
<td>Merlot Demi-Glace</td>
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<td>140.00 per guest</td>
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<tr>
<td>Teriyaki Glazed Black Angus Bistro Petit Filet</td>
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<tr>
<td>Ginger Scallion Fried Rice, Bok Choy, Petite Peppers,</td>
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<tr>
<td>Japanese Mustard Sauce</td>
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<td>124.00 per guest</td>
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<tr>
<td>Sous Vide Strip Loin</td>
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<tr>
<td>Roasted Yukon Gold Potato Puree,</td>
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<tr>
<td>Asparagus, Candy Cane Beets, Merlot Veal Reduction</td>
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<td></td>
<td>134.00 per guest</td>
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<tr>
<td>Guajillo Chili Vegetable Tostada</td>
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<tr>
<td>Avocado, Lime, Cotija Cheese, Mexican Crema</td>
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<td>124.00 per guest</td>
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<tr>
<td>Vella Dry Jack &amp; Yukon Gold Gnocchi</td>
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<tr>
<td>Wild Mushroom Ragout, Pearl Onions,</td>
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<tr>
<td>Rainbow Chard, Roasted Carrots, Mushroom Herb Jus</td>
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<td>124.00 per guest</td>
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<tr>
<td>Vegetable Stack</td>
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<tr>
<td>Smashed Acorn Squash, Sautéed Kale,</td>
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<tr>
<td>Roasted Root Vegetables, Spaghetti Squash,</td>
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<tr>
<td>Crispy Onions, White Bean Stew, Vegan Demi-Glace</td>
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<td>124.00 per guest</td>
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<tr>
<td>Vegetable Bisteeya</td>
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<tr>
<td>Cauliflower, Purple Yams, Golden Carrots,</td>
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<tr>
<td>English Peas, Toasted Almonds, Raisins,</td>
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<tr>
<td>Crispy Phyllo Crust</td>
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<td></td>
<td>124.00 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 Enhancements

40 Guest Minimum per station

Cake Enhancements
Served Tableside
Family Style Fruit Platter | 4.75 per guest
Scoop of Ice Cream | 3.50 per guest
Family Style Chocolates | 5.00 per guest

Classic Dessert Shooters
| $10.00 per guest
Chocolate Raspberry Trifle
Lemon Meringue
Boston Cream
Cherry Cheesecake

Out of the Cookie Jar
| $16.00 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

Pie Station | $16.00 per guest
Mini Lemon Meringue Tart
Mini Caramel Pecan Tart
Classic Whoopie Pie
Cherry Handheld Pie
Chocolate Cream Pie Shooter
Banana Cream Pie Shooter

Fruit Crumble | $16.00 per guest
Blueberry Crumble
Strawberry Crumble
Peach Crumble
Cherry Crumble
Vanilla Ice Cream
Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce

Brownie Station | $16.00 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 | $16.00 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
Special Occasion Cake

Choose One Cake, One Filling, One Icing, and One Design.

**Cake**
- Vanilla Pound Cake
- Chocolate Chip Pound Cake
- Chocolate Cake

**Filling**
- Vanilla Buttercream
- Coffee Buttercream
- Chocolate Buttercream
- Raspberry Preserves
- Lemon Curd

**Icing**
- Vanilla Buttercream
- Chocolate Buttercream

**Design**
- Smooth with Beaded Border
- Vintage Chic
- Swiss Dot
- Champagne Celebration
- Naked

**Customizations & Upgrades**
- The Caketeria
- 215.860.2444
- www.thecakeateria.com

**On the Way Out**

**Departure Refreshments**
- House-Made Assorted Cookies
- Freshly Brewed Regular & Decaffeinated Coffee
- Hot Tea
- Flavored Sparkling Water

Prices do not include applicable staffing charges, administrative fee and tax. Prices valid for events occurring before 8/31/2022.
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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Princeton University
Prospect Circle
Princeton, New Jersey 08544
www.princeton.edu/prospecthouse

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