Prospect House
Social Event Package

Prices valid for events occurring before 8/31/2018.
Social Event Package

Includes

- Dedicated On-Site Coordinator
- Bridal Party Changing Rooms available two hours prior
- Tea Sandwiches, Fresh Fruit & Bottled Water for up to 10 guests in Bridal Room
- Three Parking Spaces in Prospect Circle
- 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

Beverages

- Assorted Soft Drinks & Juices
- Bar Mixers & Classic Cocktail Menu
- Bar Fruit & Garnishes
- Small World 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 March Event Tasting
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

Mixers
- Tonic Water
- Club Soda
- Housemade Sour Mix
- Fresh Lime Juice
- Simple Syrup
- Orange Juice
- Cranberry Juice
- Pineapple Juice
- Grapefruit Juice
- Grenadine
- Bitters

Garnishes
- Cocktail Olives
- Cocktail Onions
- Maraschino Cherries
- Lime Wheels & Twists
- Lemon Slices & Twists
- Orange Slices
- Mint Leaves

Classic Cocktail Menu
- Mojito
- Margarita
- Mint Julep
- Tom Collins
- Rum Punch
- Vodka Gimlet

Soft Drinks
- Coke
- Diet Coke
- Sprite
- Ginger Ale

Bar Snacks
- Bazzini Prime Time Snack Mix
- Fried Breaded Olives
- Spiced Mixed Nuts
# Passed Hors D’oeuvres

Choose Six Passed Hors D’oeuvres  
Add 2.75 per guest, per additional selection

## Hot

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

## Cold

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

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Specialty Stations

Choose One Specialty Station from each section

**Artisan Cheese Display**
Imported & Domestic Cheeses
Dried Fruit & Nuts
Assorted Crackers & Parmesan Lovash

**Cheeseburger Sliders**
Cheddar, Lettuce, Tomato,
Caramelized Onion, Bacon,
Pickles, Burger Sauce, Brioche Bun

**Mediterranean Kabobs**
Chicken & Onion Kabobs
Shrimp & Chorizo Kabobs
Hummus & Baba Ganoush
Grilled Pita

**Italian Appetizers**
Sausage & Fontina-Stuffed Mushrooms
Fontina Arancini
Italian Meatballs with Marinara
Tomato-Basil Bruschetta
Grilled Sourdough

**Dim Sum**
Spicy Pork & Cabbage Potstickers
Spinach Dumplings
Salad Rolls
Scallion Soy Sauce & Wasabi Aioli

**Cruditées & Flatbreads**
Individual Crudité Shots with Creamy Basil Pesto Dip
Spinach, Tomato & Mozzarella Flatbread
Wild Mushroom, Caramelized Onion & Goat Cheese Flatbread

**Grilled Cheese Sampler**
Classic Grilled Cheese
Tomato & Bacon Grilled Cheese
Brie & Raspberry Preserve Grilled Cheese

**Antipasti Sampler**
Prosciutto de Parma
Soppressata
Aged Provolone
Fresh Mozzarella
Roasted Peppers
Cured Olives
Breadsticks

**Latin Sampler**
Chorizo & Cheese Empanadas
Chili-Rubbed Chicken & Cheese Empanadas
Classic Guacamole
Charred Corn & Bacon Guacamole
Tomatillo Salsa
Charred Tomato Salsa
Tortilla Chips
Choose One Starter

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 Peppercess, 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_
Second Course

Choose One Soup or One Salad
Includes Dinner Rolls & Butter

**Soup & Salad**

*Soup & Salad*

**Tomato & Basil Bisque**
*Chive Oil*

**Butternut Squash Soup**
*Raisin-Pecan Croutons*

**Corn & Roasted Garlic Chowder**
*Red Pepper Oil*

**Chilled Gazpacho**
*Cilantro Crème Fraîche*

**Chilled Sweet Pea Soup**
*Mint Crème Fraîche*

**Poached Bosc Pear & Candied Pecan Salad**
*Organic Baby Greens, Goat Cheese, Fig Vinaigrette*

**Caramelized Apple & Spiced Toasted Walnut Salad**
*Field Greens, Aged Cheddar, Sherry Wine Vinaigrette*

**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*

**Fresh Raspberry & Pistachio Salad**
*Organic Baby Greens, Shaved Radish, Sherry Wine Vinaigrette*

**Roasted Pear & Candied Walnut Salad**
*Field Greens, Roquefort, Dried Cranberries, Sherry Wine Vinaigrette*
Main Course

Choose One Entrée

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

Orders taken tables side

Entrées

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

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

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

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

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

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

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

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

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

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

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

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

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

Fried Eggplant Penne
Ricotta, Fresh Mozzarella,
San Marzano Tomato Sauce
99.00 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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## Special Occasion Cake

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

### Cake
- Pound Cake
- Chocolate Cake

### Fillings
- 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

### Enhancements
- Scoop of Ice Cream 2.00 per guest
- Chocolate-Dipped Strawberries 2.50 per guest

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

## On the Way Out

### Departure Refreshments
- Housemade Black and White Cookies
- Small World Regular & Decaffeinated Coffee
- Hot Tea
- Bottled Water

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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.)

**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
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