Prospect House
Social Event Package
Includes

- Dedicated On-Site Coordinator
- Bridal Party Changing Rooms Available Two Hours Prior
- Assorted Packaged Snacks, 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 Wheels & Twists
- Orange Slices
- Mint Leaves

Classic Cocktail Menu
- Tigertini
- Classic Margarita
- Seasonal Margarita
- Mojito
- Aperol Spritz

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

Bar Snacks
- Zen Mix
- Mixed Nuts
# Passed Hors D’oeuvres

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

### Hot

- Jumbo Lump Crab Cake  
  *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  
- 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

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

Dips
Chilled Spinach Dip, Pumpernickel Toast
Eggplant Caponata, Grilled Semolina Crostini
Classic Guacamole, Corn Tortilla Chips
Garlic Hummus & Tzatziki, Pita Chips

Antipasti
Prosciutto di Parma & Soppressata
Aged Provolone & Fresh Mozzarella
Roasted Peppers, Cured Olives & Breadsticks

Crudites & Flatbreads
Individual Crudité Shots, Creamy Basil Pesto Dip
Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce Flatbread
Zucchini, Red Pepper & Boursin Cheese Flatbread

Latin Station
Chili-Rubbed Chicken & Cheese Empanadas
Chorizo & Cheese Empanadas
Classic Guacamole
Charred Corn & Bacon Guacamole
Tomatillo Sauce
Charred Tomato Salsa
Corn Tortilla Chips

Potato Skin Bar
Crispy Potato Skins
Beef Chili
BBQ Pulled Chicken
Toppings Bar: Avocado, Cheddar Cheese, Pickled Red Onions, Pickled Jalapenos, Sour Cream, Cilantro Leaves, Cornbread Croutons, Diced Tomatoes

Mediterranean Kabobs
Beef & Red Pepper Kabobs, Harissa Aioli
Grilled Sea Scallops & Semi-Dried Cherry Tomato Kabobs, Romesco Sauce
Lemon Oregano Grilled Chicken Kabob
Tzatziki Sauce
Chopped Greek Salad

Asian Station
Chicken Teriyaki Dumplings
Edamame Dumplings
California Rolls
Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce
Reception Enhancements

40 Guest Minimum per station

**Sliders | $14.00 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 | $17.00 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 | $17.00 per guest**
- Chilled Shrimp
- Chili-Lime Aioli, Cocktail Sauce, Fresh Lemons

**Yakitori Station | $15.00 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 | $14.00 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 | $20.00 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 | $15.00 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

<table>
<thead>
<tr>
<th>Soup &amp; Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Bisque</td>
</tr>
<tr>
<td><em>Tarragon Cream</em></td>
</tr>
<tr>
<td>Asparagus Bisque</td>
</tr>
<tr>
<td><em>Sourdough Croutons</em></td>
</tr>
<tr>
<td>Chilled Gazpacho</td>
</tr>
<tr>
<td><em>Cilantro Crème Fraîche</em></td>
</tr>
<tr>
<td>Classic Tomato &amp; Mozzarella Caprese</td>
</tr>
<tr>
<td><em>Basil Leaves, Extra Virgin Olive Oil, Olive Tapenade, Micro Arugula</em></td>
</tr>
<tr>
<td>Caesar Salad Roulade</td>
</tr>
<tr>
<td><em>Boursin Cheese, Garlic Brioche, Roasted Garlic Dressing, Shaved Parmesan</em></td>
</tr>
<tr>
<td>Lightly Roasted Heirloom Apple Salad</td>
</tr>
<tr>
<td><em>Mache Crowns, Aged Gouda Cheese, Dried Cranberries, Sea Salt Caramel Vinaigrette, Cinnamon Oil</em></td>
</tr>
<tr>
<td>Toasted Corn Bread Salad</td>
</tr>
<tr>
<td><em>Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapenos, Scallion Dressing</em></td>
</tr>
<tr>
<td>Modern “Wedge” Salad</td>
</tr>
<tr>
<td><em>Baby Iceberg, Applewood Bacon Lardons, Holland Heirloom Cherry Tomatoes, Stilton Dressing</em></td>
</tr>
<tr>
<td>Strawberry &amp; Roasted Almond Salad</td>
</tr>
<tr>
<td><em>Organic Baby Greens, Montrachet, Aged Balsamic Vinegar</em></td>
</tr>
<tr>
<td>Rainbow Carrot Ribbon Salad</td>
</tr>
<tr>
<td><em>Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing</em></td>
</tr>
<tr>
<td>Roasted Pear &amp; Candied Walnut Salad</td>
</tr>
<tr>
<td><em>Field Greens, Roquefort, Dried Cranberries, Sherry Wine Vinaigrette</em></td>
</tr>
</tbody>
</table>
Main Course

Choose One Entrée
Orders taken tableside

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

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared Jumbo Lump Crab Cake</td>
<td>Seared Jumbo Lump Crab Cake, Roasted Fingerling Potatoes, Fresh Corn, Leeks, Lemon Chive Beurre Blanc</td>
<td>112.00 per guest</td>
</tr>
<tr>
<td>Seared Skuna Bay Salmon</td>
<td>Seared Skuna Bay Salmon, Red Quinoa, Sugar Snap Peas, Baby Carrots, Cipollini Onions, Yellow Pepper Sauce</td>
<td>108.00 per guest</td>
</tr>
<tr>
<td>Chilean Sea Bass Fillet</td>
<td>Chilean Sea Bass Fillet, Fava Beans, Rainbow Chard, Pearl Onions, Roasted Fingerling Potatoes, Fresh Cherry Tomato Sauce</td>
<td>110.00 per guest</td>
</tr>
<tr>
<td>Grilled Swordfish</td>
<td>Grilled Swordfish, Roasted Fingerling Potatoes, Asparagus, Roasted French Radish, Pickled Red Cabbage, Truffle English Pea Sauce</td>
<td>108.00 per guest</td>
</tr>
<tr>
<td>Pepita Crusted Chicken Breast</td>
<td>Pepita Crusted Chicken Breast, Achiote Red Rice, Grilled Petite Zucchini, Sunburst Squash, Charred Poblano Cream</td>
<td>102.00 per guest</td>
</tr>
<tr>
<td>Seared Free Range Chicken Breast</td>
<td>Seared Free Range Chicken Breast, Black Truffle Smashed Fingerling Potatoes, Asparagus, French Radish, Baby Carrots, Chicken Demi-Glace</td>
<td>102.00 per guest</td>
</tr>
<tr>
<td>Seared Free-Range Chicken Breast</td>
<td>Seared Free-Range Chicken Breast, Aged Gouda Farro Risotto, Haricots Verts, Red Beets, Creamy Herb Chicken Sauce</td>
<td>102.00 per guest</td>
</tr>
<tr>
<td>Seared Filet Mignon</td>
<td>Seared Filet Mignon, Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace</td>
<td>112.00 per guest</td>
</tr>
<tr>
<td>Teriyaki Glazed Black Angus Bistro Petit Filet</td>
<td>Teriyaki Glazed Black Angus Bistro Petit Filet, Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce</td>
<td>103.00 per guest</td>
</tr>
<tr>
<td>Sous Vide Strip Loin</td>
<td>Sous Vide Strip Loin, Roasted Yukon Gold Potato Puree, Asparagus, Candy Cane Beets, Merlot Veal Reduction</td>
<td>110.00 per guest</td>
</tr>
<tr>
<td>Guajillo Chili Vegetable Tostada</td>
<td>Guajillo Chili Vegetable Tostada, Avocado, Lime, Cotija Cheese, Mexican Crema</td>
<td>102.00 per guest</td>
</tr>
<tr>
<td>Vella Dry Jack &amp; Yukon Gold Gnocchi</td>
<td>Vella Dry Jack &amp; Yukon Gold Gnocchi, Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus</td>
<td>102.00 per guest</td>
</tr>
<tr>
<td>Vegetable Stack</td>
<td>Vegetable Stack, Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Vegan Demi-Glace</td>
<td>102.00 per guest</td>
</tr>
<tr>
<td>Vegetable Bisteeya</td>
<td>Vegetable Bisteeya, Cauliflower, Purple Yams, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crispy Phyllo Crust</td>
<td>102.00 per guest</td>
</tr>
</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**

<table>
<thead>
<tr>
<th>Served Tableside</th>
<th>Family Style Fruit Platter</th>
<th>Scoop of Ice Cream</th>
<th>Family Style Chocolates</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>3.85 per guest</td>
<td>2.00 per guest</td>
<td>3.50 per guest</td>
</tr>
</tbody>
</table>

**Classic Desserts Shooters**

<table>
<thead>
<tr>
<th>$6.00 per guest</th>
<th>Chocolate Raspberry Trifle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Lemon Meringue</td>
</tr>
<tr>
<td></td>
<td>Boston Cream</td>
</tr>
<tr>
<td></td>
<td>Cherry Cheesecake</td>
</tr>
</tbody>
</table>

**Out of the Cookie Jar**

<table>
<thead>
<tr>
<th>$11.00 per guest</th>
<th>Chocolate Chip &amp; Cream Cheese Mousse</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Raspberry Bread Pudding, Shortbread Crumble</td>
</tr>
<tr>
<td></td>
<td>Chocolate Filled Peanut Butter Cookie Tarts</td>
</tr>
<tr>
<td></td>
<td>Strawberry Sugar Cookie Cupcakes</td>
</tr>
<tr>
<td></td>
<td>Grasshopper Cookie Parfait</td>
</tr>
<tr>
<td></td>
<td>Cookies &amp; Cream Ice Cream</td>
</tr>
</tbody>
</table>

**Pie Station**

<table>
<thead>
<tr>
<th>$11.00 per guest</th>
<th>Mini Lemon Meringue Tart</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Mini Caramel Pecan Tart</td>
</tr>
<tr>
<td></td>
<td>Classic Whoopie Pie</td>
</tr>
<tr>
<td></td>
<td>Cherry Handheld Pie</td>
</tr>
<tr>
<td></td>
<td>Chocolate Cream Pie Shooter</td>
</tr>
<tr>
<td></td>
<td>Banana Cream Pie Shooter</td>
</tr>
</tbody>
</table>

**Fruit Crumble**

<table>
<thead>
<tr>
<th>$11.00 per guest</th>
<th>Blueberry Crumble</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Strawberry Crumble</td>
</tr>
<tr>
<td></td>
<td>Peach Crumble</td>
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<tr>
<td></td>
<td>Cherry Crumble</td>
</tr>
<tr>
<td></td>
<td>Vanilla Ice Cream</td>
</tr>
<tr>
<td></td>
<td>Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce</td>
</tr>
</tbody>
</table>

**Brownie Station**

<table>
<thead>
<tr>
<th>$10.00 per guest</th>
<th>Warm Triple Chocolate Brownies</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Warm Blondies</td>
</tr>
<tr>
<td></td>
<td>Vanilla Ice Cream</td>
</tr>
<tr>
<td></td>
<td>Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts</td>
</tr>
</tbody>
</table>

**Gelato Station**

<table>
<thead>
<tr>
<th>$9.50 per guest</th>
<th>Italian Gelatos</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Sicilian Pistachio</td>
</tr>
<tr>
<td></td>
<td>Limoncello Sorbet</td>
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<tr>
<td></td>
<td>Sea Salt Argentine Caramel</td>
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<tr>
<td></td>
<td>Belgian Dark Chocolate</td>
</tr>
<tr>
<td></td>
<td>House-Made Butterscotch &amp; Dark Chocolate Sauces</td>
</tr>
<tr>
<td></td>
<td>Toppings: Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce, Crisp Waffle Cookie</td>
</tr>
</tbody>
</table>
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

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

**On the Way Out**

**Departure Refreshments**
- House-Made Assorted Cookies
- Small World Regular & Decaffeinated Coffee
- Hot Tea
- Dasani Sparkling Water

Prices do not include applicable staffing charges, administrative fee and tax.
Prices valid for events occurring before 8/31/2020.
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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Prospect Circle
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www.princeton.edu/prospecthouse

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Taryn Ferguson
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