

Spring / Summer Catering Menu

Valid April 1- September 30, 2024

Prospect House Campus Catering

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Additional Information

RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY

Prospect House, Palmer House and Café 701 are managed by Restaurant Associates, one of the nation's leading food service, restaurant and catering companies, and is committed to serving the Princeton University community with the highest quality of food and service.

During the Prospect House renovation, Restaurant Associates will be open to cater events at many venues on campus. Please inquire with your catering representative to confirm we can host an event at the campus location of your choice.

PRICING & FEES

Menu pricing does not include applicable staffing fees and administrative fees.

Menu pricing includes standard china, glassware & flatware and standard ivory cotton linens & napkins for all events held at Palmer House. For events at Café 701 and all other locations on campus menu pricing includes standard disposable plates, cups, cutlery & condiments.

Additional charges apply to specialty equipment, specialty linens or specialty china, glassware & flatware needs.

Weekend reservations require a food and beverage minimum of \$1,500 per Saturday event and \$2,500 per Sunday event in addition to staffing and administrative fees.

MENU & GUEST COUNT CONFIRMATIONS

Menu details must be submitted to your catering representative no later than 10 business days prior to the event date.

Final guest count confirmations must be submitted to your catering representative no later than 5 business days prior to the event date. Guest counts may only increase, not decrease, upon chef's discretion within 5 business days of the event date.

DELIVERY SERVICES

Catering Deliveries are available Monday - Friday from 8:30am-4:30pm for a \$25.00 delivery fee, early morning or late afternoon deliveries will be charged a \$180.00 delivery fee.

All Prospect House deliveries are displayed on disposable patters and include paper products, plastic utensils and necessary buffet items. When delivering your order please ensure Prospect House has room access 30 minutes prior to your event. Some menu items are not available for delivery, please speak to your catering representative.

DIETARY NEEDS

Kosher meals may be provided from Center for Jewish Life upon request from Monday through Friday during the academic year. They require 2 business days notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary requests and preferences. Please advise your catering representative of any dietary needs.

CANCELLATIONS

Events may be cancelled by calling 609.258.3455 (Prospect) or 609.258.3715 (Palmer) and speaking with a catering representative or by emailing Prospect@princeton.edu or PalmerH@princeton.edu and receiving a confirmation of cancellation by a catering representative. Events may not be cancelled via voicemail.

Cancellation Fees for 40 guests or less: Cancellations are accepted at least 7 business days prior to the event date without penalty. Cancellations within 4-6 business days prior to the event date will incur a \$100 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

Cancellation Fees for over 40 guests: Cancellations are accepted at least 15 business days prior to the event date without penalty. Cancellations within 4-6 business days prior to the event date will incur a \$500 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

Breakfast

Seasonal Breakfast Basket | \$10.00 per guest | 10 guest minimum

- Blueberry Crumb Muffin, Cheese Danish, Almond Croissant
- Mini Bagels, Cream Cheese, Butter & Preserves
- Fresh Fruit Salad

Contemporary Breakfast | \$14.75 per guest | 10 guest minimum

Served at Room Temperature

- Aged Gruyere Leek Quiche
- Crispy Bourbon Bacon Ribbon Skewers
- Mini Vanilla Yogurt Parfaits, Fresh Blueberries, Coconut Cashew Granola
- Individual Overnight Oats, Chia Seed, Raspberries, Almond Butter
- Mixed Berries

Hot Breakfast Buffet | \$22.50 per guest | 25 guest minimum

- Freshly Scrambled Eggs
- Egg White, Spinach & Tomato Frittata
- Challah French Toast, Maple Syrup
- Bacon, Crispy Skillet Potatoes
- Mini Chocolate Croissant
- Greek Vanilla Yogurt, Granola
- Fresh Fruit Salad

Breakfast Enhancements | 10 guest minimum

- Bacon, Egg & Cheese Sandwich | \$6.50 per guest
- Egg & Cheese Sandwich | \$6.00 per guest
- Soft Boiled Egg | \$2.15 per guest
- Freshly Scrambled Eggs | \$6.15 per guest
- Crispy Bacon | \$2.95 per guest
- Assorted Mini Bagels | \$2.50 per guest
Cream Cheese, Butter & Preserves
- Assorted Mini Muffins & Danish | \$4.75 per guest
- Assorted Croissant & Scones | \$4.75 per guest
- Fresh Fruit Platter | \$4.95 per guest
- Fresh Fruit Cup | \$4.95 per guest
- Mini Fruit & Yogurt Parfaits | \$4.25 per guest
- Greek Yogurt Cups | \$2.25 per guest
- Raspberry Overnight Oats | \$4.95 per guest
- Cranberry Juice or Orange Juice | \$2.50 per guest
- Freshly Brewed Coffee Service (Regular & Decaffeinated)
Hot Tea | \$3.95 per guest
- Box Regular Coffee | \$33.00 per box
- Box Decaffeinated Coffee | \$33.00 per box
- Box Mighty Leaf Tea | \$33.00 per box

Meeting Fare

Meeting Fare is available Monday-Friday before 4:00 p.m.

Meeting Fare | \$8.75 per guest | 10 guest minimum

Sweet and Savory Selections | (Choose 3)

- Mini Chocolate Dipped Waffles
- Assorted Mini Scones
- Green Apple & Boursin Tea Sandwich
- Fresh Fruit Platter
- Cinnamon Sugar Cookies
- Vegan Lemon Cookies
- Chocolate Brownies
- House-Made Mini Dark Chocolate Raspberry Cupcakes
- Fresh Tortilla Chips, Tomato Salsa
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Mini Soft Pretzels, Yellow Mustard
- Classic Hummus, House-Made Pita Chips
- Assorted Bagged Potato Chips
- Assorted Mini Wrapped Chocolate Candy

Afternoon Tea Service | \$20.50 per guest

Includes: Assorted Herbal Teas

Assorted Mini Pastries

Specialty Cookies

Selection of 3 Tea Sandwiches

- Green Apple & Boursin
- Grilled Zucchini & Red Peppers
- Curry Egg Salad & Pea Shoots
- Cucumber, Watercress & Goat Cheese
- Prosciutto, Arugula & Mozzarella
- Tarragon Chicken Salad
- Smoked Turkey & Cranberry Mayonnaise
- Smoked Salmon, Cucumber & Dill Cream Cheese

Sandwich Buffets

Choose 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40

Classic Sandwich Buffet I | \$13.75 per guest | 10 guest minimum

Includes: Chips, Assorted Cookies

- Selection of Seasonal Sandwiches

Classic Sandwich Buffet II | \$18.25 per guest | 10 guest minimum

Includes: Chips, Assorted Cookies

- Selection of Salads (Choose two)
 - **Prospect House Signature Salad** Baby Greens, Pickled Red Onions, Grape Tomatoes, White Balsamic Herb Vinaigrette
 - **Penne Pasta Salad** Roasted Cherry Tomatoes, Fresh Basil, Creamy Roasted Garlic Lemon Dressing
 - **Yukon Gold Potato Salad** Crispy Apples, Celery, Scallions, Hard Cooked Egg
 - **Roasted Vegetable Salad** Zucchini, Yellow Squash, Eggplant, Grilled Onions, Red Wine Tomato Vinaigrette
 - **Asian Cole Slaw** Sweet Soy Ginger Dressing
 - **Fresh Fruit Salad**
- Selection of Seasonal Sandwiches

Gluten Free Bread may be substituted for any sandwich selection for an additional \$2.00 per guest / per selection

Seasonal Sandwich Selection

- **Vegan BBQ Pulled Jackfruit Sandwich** Grilled Pineapple, Green Leaf Lettuce, Smashed Avocado, Ciabatta
- **Grilled Portobello Mushroom Banh Mi** Cucumber, Daikon, Jalapeno, Cilantro, Sriracha Mayo, French Hero
- **Caprese** Fresh Mozzarella, Tomatoes, Arugula, Creamy Basil Pesto, Grilled Country Sourdough Bread
- **Avocado Egg Salad** Pickled Red Onions, Boston Lettuce, Toasted Brioche Roll
- **Roasted Turkey Breast** Applewood Smoked Bacon, Roma Tomatoes, Green Leaf Lettuce, Tarragon Mayonnaise, French Baguette
- **Smoked Turkey Breast** Cheddar Cheese, Baby Spinach, Grilled Red Onions, Roasted Roma Tomatoes, Chipotle Mayo, Croissant
- **Grilled Chicken Breast Caesar Salad** Shaved Parmesan, Roasted Cherry Tomatoes, Toasted Garlic Bread
- **Green Onion Chicken Salad** Beefsteak Tomatoes, Boston Lettuce, Parker House Roll
- **Smoked Ham** Yellow Tomatoes, Baby Spinach, Sundried Tomato Mayo, Pumpernickel Roll
- **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Lettuce, Tomatoes, Shaved Red Onions, Oregano Mayo, Semolina Roll
- **Slow Roasted Roast Beef** Cheddar Cheese, Shaved Red Onions, Tomatoes, Shredded Iceberg, Ciabatta Roll
- **Tuna Salad** Beefsteak Tomatoes, Spring Greens, Hero Roll

Sandwich Buffets continued

Global Wrapper | \$22.50 per guest | 20 guest minimum

Includes: Chips, Assorted Cookies, Fresh Fruit Salad

- **Prospect House Signature Salad** Baby Greens, Pickled Red Onion, Grape Tomatoes, White Balsamic Herb Vinaigrette
- **Asparagus Salad** Shaved Radish, Radicchio, Lemon Herb Vinaigrette

Wrappers

- **Indian Spiced Tomato Curry Chickpeas** Roasted Pineapple, Mango, Cilantro Mint Yogurt Sauce, Baby Spinach, Whole Wheat Wrap
- **Cuban** Sliced Pork and Ham Swiss Cheese, Pickle, Yellow Mustard, Garlic Aioli, Green Leaf Lettuce, White Wrap
- **Greek Gyro** Seasoned Beef Lamb Gyro Meat, Tomato, Pickled Red Onion, Shredded Iceberg Lettuce, Tzatziki Sauce, Spinach Wrap
- **Santa Fe Turkey** Black Beans, Corn, Pico de Gallo, Avocado, Shredded Lettuce, Southwest Ranch, Red Pepper Wrap

Enhancements

- Fresh Fruit Platter | \$4.95 per guest
- Cheddar Goldfish & Zen Snack Mix | \$3.75 per guest
- Assorted Granola & Protein Bars | \$3.50 per guest
- Mixed Nuts & Dried Fruit | \$5.00 per guest
- Assorted Cookie & Brownie Platter | \$3.75 per guest
- Assorted Bagged Potato Chips | \$1.75 per guest

Bagged Sandwich Lunch I | \$14.25 per guest | 10 guest minimum

Includes: Chips & Choice of Seasonal Whole Fruit or Cookie

- Selection of Seasonal Sandwiches

Bagged Sandwich Lunch II | \$18.75 per guest | 10 guest minimum

Includes: Chips, Seasonal Whole Fruit & Cookie

- **Prospect House Signature Salad** Baby Greens, Pickled Red Onion, Grape Tomatoes, White Balsamic Herb Vinaigrette
- Selection of Seasonal Sandwiches

- Flavored Sparkling Water | \$2.50 per guest
- Iced Tea or Lemonade | \$2.75 per guest
- Assorted Soda | \$2.50 per guest
- Canned Water | \$2.50 per guest
- Freshly Brewed Coffee Service (Regular & Decaffeinated), Hot Tea | \$3.95 per guest
- Box Regular Coffee | \$33.00 per box
- Box Decaffeinated Coffee | \$33.00 per box
- Box Mighty Leaf Tea | \$33.00 per box

Specialty Buffets

Market Salad | \$22.50 per guest | 10 guest minimum

Includes: Rolls & Butter, Assorted Cookies, Fresh Fruit Salad

- **Boston Lettuce, Frisée, Radicchio Salad**, Cucumber, Grape Tomato, Pickled Red Onion, Lemon Poppy Seed Vinaigrette
- **Asparagus Giant White Bean Salad**, Fresh Basil, Roasted Cherry Tomato, White Balsamic Vinaigrette
- **Sweet Pea Farro Salad**, Roasted Rainbow Carrots, Aged Cheddar Cheese, Crispy Onions, Green Goddess Dressing
- **Farfalle Pasta Salad**, Leeks, Shiitake Mushrooms, Cabbage, Italian Parsley, Creamy Vegan Red Pepper Dressing

Served with

- Rosemary Grilled Sliced Chicken Breast
- Shrimp Salad with Fresh Dill & Lemon
- Sliced Smoked Gouda Cheese

“Better for You” Lunch | \$34.00 per guest | 25 guest minimum

Includes: Assorted Dark Filled Chocolates, Fresh Fruit Salad

- **Tomato Avocado Salad** Cilantro Dressing
- **Baby Gem Lettuce Salad** Fresh Blueberries, Queso Fresco, White Balsamic Vinaigrette
- **Asparagus Salad** Shaved Radish, Radicchio, Lemon Herb Vinaigrette

Room Temperature Entrées

- **Sea Salt Cured Flaked Salmon Tartine** Smashed Avocado, Pickled Red Onions, Seven Grain Bread
- **Shiitake Mushrooms Bok Choy**, Carrot Ginger Dressing
- **Harissa Brined Chicken Breast** Cucumber Bulgur Wheat, Pistachios, Grape Tomatoes, Yogurt Dill Sauce

Seasonal Antipasti Salads | \$4.50 per guest, per selection | 10 guest minimum

- **Baby Gem Lettuce Salad** Fresh Raspberries, Manchego Cheese, Saffron Vinaigrette
- **Italian Couscous Salad** Fava Beans, Roasted Red Peppers, Aged Provolone Cheese, Basil Vinaigrette, Crispy Onions
- **Celeriac Carrot Slaw** Flat Leaf Parsley, Pickled Red Cabbage, Caramelized Onions
- **Baby Greek Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- **Roasted Fingerling Potato Salad** Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing
- **Farfalle Pasta Salad** Spring Onions, Provolone Cheese, Pea Leaves, Parsley, White Balsamic Vinaigrette

Room Temperature Buffet

\$36.00 per guest | 20 guest minimum

Includes: Rolls & Butter, Assorted Cookies, Fresh Fruit Salad

- **Prospect House Signature Salad** Baby Greens, Pickled Red Onion, Baby Tomatoes, White Balsamic Herb Vinaigrette
- **Grilled Baby Greek Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette

Mini Sandwich (Choose 1) additional sandwich selection \$5.00 per guest

- **Grilled BBQ Chicken Breast** Cheddar Cheese, Iceberg Lettuce, Crispy Onions, Tomatoes
- **Fresh House Roasted Turkey Breast** Swiss Cheese, Green Goddess Aioli, Baby Spinach, Yellow Tomato
- **Olive Oil Grilled Eggplant** Rosemary Roasted Tomatoes, Fresh Ricotta Cheese, Arugula
- **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce

Room Temperature Entrées (Choose 1) additional entrée \$10.00 per guest

- **House-Made Falafel** Marinated Artichokes, Roasted Potatoes, Pickled Red Onion, Tzatziki Sauce
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
- **Grilled Free Range Chicken Breast** Asparagus, Spring Onions, Rainbow Carrot Ribbons, French Radish, Scallion Cream
- **BBQ Glazed Free Range Chicken** Three Pepper Corn Salad, Haricots Verts, Caramelized Onion Sour Cream
- **Montréal Spiced Bistro Loin**, Sautéed Swiss Chard, White Bean Salad, Tomato Marmalade
- **Seared Salmon Fillet** Sugar Snap Peas, Roasted Fingerling Potatoes, English Pea Romano Pesto
- **Grilled Lemon Pepper Shrimp** Ratatouille Salad, Grilled Scallion Aioli

Specialty Hot Buffet

\$51.00 per guest | 25 guest minimum

Includes: Rolls & Butter

Antipasti and Green Salads

- **Rosemary Focaccia Panzanella Salad**
Cherry Tomatoes, Caramelized Onions, Basil Leaves, Aged Ricotta Cheese, Roasted Garlic Dressing
- **Asparagus Salad**
Candy Cane Beets, Fresh Goat Cheese, Roasted Pistachios, Shaved Spring Radishes, Chive Vinaigrette
- **Boston Lettuce Frisée, Radicchio, Salad**
English Cucumbers, Watermelon Radishes, Toasted Almonds, Lemon Poppy Seed Dressing

Pasta (Choose 1)

- **Roasted Garlic and Spinach Tortellini**
Swiss Chard, Grape Tomatoes, Roasted Garlic Sauce, Parmesan Cheese
- **Four Cheese Ravioli**
Sautéed Rainbow Swiss Chard, Grape Tomato Cured Olive Sauce
- **Rigatoni Pasta**
Fresh Mozzarella, Fresh Basil, Spicy Vodka Sauce
- **Vegan Penne Pasta**
Summer Squash, Asparagus, Caramelized Onion, Marinara Sauce

Entrées (Choose 1) additional entrée selection \$10.00 per guest

- **Grilled Free-Range Chicken Breast**
Sautéed Spinach, Roasted Cherry Tomatoes, Pickled Red Onions, Chimichurri Sauce
- **Seared Salmon Fillet**
Rosemary Garlic Roasted Fingerling Potatoes, Piquillo Pepper & Sweet Corn Relish, Saffron Beurre Blanc
- **Grilled Filet Tender Medallions**
Haricots Verts, Bel Paese Cheese, Porcini Mushroom Sauce
- **Roasted Barramundi Fillet**
Parmesan Farro Risotto, Sautéed Asparagus, Lemon Caper Sauce

Seasonal Mini Desserts

- Coconut Raspberry Black Rice Pudding Shooter
- Chocolate Espresso Tarts
- Strawberry Lemon Cupcakes
- Fresh Fruit Salad

Seasonal Passed Hors d'Oeuvres

Select 3 Seasonal Hors d'Oeuvres

Add \$3.75 per guest, per additional selection

30 Minutes | \$11.25 per guest | 10 guest minimum

Select 6 Seasonal Hors d'Oeuvres

Add \$3.75 per guest, per additional selection

One Hour | \$22.50 per guest | 10 guest minimum

Two Hours | \$29.50 per guest | 10 guest minimum



Seafood & Fish

- Smoked Salmon Mousse, Capers, Dill, Black Bread
- Seared Black Pepper Ahi Tuna, Sourdough Crostini
- Lump Crabcake, Grainy Mustard Aioli add 3.95 per person
- Mini Lobster Roll add 3.95 per person

Meat & Poultry

- Chorizo Manchego Arepas
- Seared Fillet Mignon, Caramelized Onion, Goat Cheese Crostini
- Southwest Chicken Empanada
- Ginger Chicken Meatball Skewer
- Tarragon Chicken Salad, Pumpernickel Crostini

Vegetarian

- Red Pepper Hummus, Cucumber Cup
- Eggplant Caponata, Whipped Ricotta Cheese, Crispy Basil French Crostini
- Fava Bean Hummus, Ricotta Salata, Rosemary Crostini
- Vegetable Spring Rolls, Sweet Chili Sauce
- Raspberry & Brie, Toasted Almond Phyllo Roll
- Asparagus, Bleu Cheese Phyllo Straws
- Baby Spinach, Swiss Cheese Tart
- Quinoa Zucchini Fritter

Reception - Stations

Stations are priced for one hour, add \$8.00 per person per station for each additional hour

Crudité & Dips | 10.50 per guest | 10 guest minimum

- Chickpea Hummus, Guacamole, Vegan Red Pepper & Garlic Dip
- Fresh Vegetable Crudités, Pita Chips, Corn Tortilla Chips

Prospect House Cheese Display | \$12.00 per guest | 10 guest minimum

- Manchego, Aged Gouda, Drunken Goat, Brie & Stilton
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks, Parmesan Crostini

Antipasti & Bruschetta | 12.00 per guest | 10 guest minimum

- Genoa Salami, Aged Provolone, Marinated Olives
- Tomato Basil Bruschetta, Marinated Mozzarella
- Assorted Crackers, Sesame Semolina Crostini

Artisanal Cocktail Hoagies | 15.00 per guest | 10 guest minimum

- Shrimp, Cucumber, Mango Salad Micro Celery
- Steak Au Poivre, Brandy Peppercorn Mayo, Crispy Onions
- Prosciutto & Pea Pesto Shaved Parmesan Micro Arugula
- Fried Green Tomato, Pimento Cheese, Shredded Iceberg, Hot Sauce
- House-Made Seasoned Chips

Dumplings | \$21.00 per guest | 25 guest minimum

- Chicken Teriyaki, Pork & Cabbage, Shrimp, Edamame, Chicken Lemongrass
- Ponzu, Sweet Chili, Sichuan Sauce
- Individual Sriracha Spiced Cole Slaw Shooters

Vegetarian Italian Appetizers | \$21.00 per guest | 25 guest minimum

- Fried Cheese Ravioli, Pesto Aioli
- Four Cheese Arancini
- Tomato, Mozzarella Caprese Skewer
- Impossible Meat Italian Meatball, Marinara Sauce
- Tomato Bruschetta, Grilled Italian Bread

Happy Hour | \$21.00 per guest | 25 guest minimum

- Coconut Shrimp, Sweet Chili Sauce
- Mini Philly Cheesesteak Hoagies
- Black Bean, Corn & Cheddar Spring Rolls, Southwest Spiced Sour Cream
- Chicken Sesame Skewer, Scallion Aioli
- Jalapeno Bacon Bites
- House-Made Chips, Spinach Dip

Reception - Stations

Vegan | \$24.00 per guest | 25 guest minimum

- Thai Green Curry Phyllo
- Impossible Meat Fajita Quesadilla
- Edamame Dumpling, Vegan Creamy Sweet Chili Dip
- White Bean Tomato Bruschetta, Garlic Crostini
- Eggplant Caponata Focaccia

Global (Gluten Friendly) | \$24.00 per guest | 25 guest minimum

- Impossible Italian Meatballs, Vodka Sauce
- Vegan Falafel, Harissa Tahini
- Chicken Tikka Masala Skewer, Cucumber Raita
- Green Chili Arepras, Lime Sour Cream
- Chorizo & Shrimp Arancini, Saffron Aioli
- Corn Tortilla Chips, Smokey Tomato Chipotle Salsa

Meatball | \$25.00 per guest | 25 guest minimum

- Classic Italian Meatball, Tomato Sauce
- Pork Ginger Garlic Scallion, Teriyaki Sauce
- Chicken Tikka Masala Meatball
- Black Pepper Brandy Steak House Meatball

Asian | \$27.00 per guest | 25 guest minimum

- Peking Duck Spring Roll
- Crab Rangoon
- Chicken Teriyaki Dumplings, Soy Ginger Dipping Sauce
- Asian Short Rib Pot Pie
- Spicy Chicken Satay, Peanut Dipping Sauce
- Fried Wonton Chips, Spicy Sriracha Dip

Tapas | \$28.50 per guest | 25 guest minimum

- Manchego & Drunken Goat Cheese, Serrano Ham
- Roasted Chorizo
- Garlic Shrimp Skewer
- Octopus Salad
- Fried & Salted Marcona Almonds, Spanish Olives, Fig Cake, Quince Paste
- Spinach & Cheese Pastry, Sliced Tomato Bread

Sushi | \$29.75 per guest | 25 guest minimum

- Spicy Tuna Rolls, California Rolls, Roasted Eel Rolls, Salmon Avocado Rolls, Salmon Sushi, Tuna Sushi, White Tail Sushi, Shrimp Sushi
- Seaweed Wakame Salad, Soy Sauce, Wasabi, Pickled Ginger

Dessert Stations

Seasonal Pie Station | \$12.50 per guest | 25 guest minimum

- Assorted Mini Crumb Pies; Dutch Apple, Blueberry & Cherry
- Mini Lemon Meringue
- Fried Apple Pie Empanada
- Blueberry Mascarpone Cream Pie Shooter
- Caramel Pecan Pie Shooter

Classic Mini Pastries | \$12.50 per guest | 25 guest minimum

- Praline Cream Puff
- Assorted Moelleux
 - Chocolate, Pistachio-Lemon, Coco-Dulce
- Assorted Mini Cakes
 - Red Berry, Tiramisu, Mango, Opera

Bread Pudding | \$12.50 per guest | 10 guest minimum

- Lemon Berry Brioche, Pistachio Crème Anglaise
- Triple Chocolate Bread Pudding, Vanilla Bean Whipped Cream
- Mixed Berries

Seasonal Mini Desserts | \$12.50 per guest | 10 guest minimum

- Strawberry Lemon Cupcakes
- Pistachio Raspberry Ganache Tart
- Vanilla Bean Panna Cotta Trifle
- Coconut Mango Tart
- Chocolate Espresso Tart
- Salted Caramel Macarons

Mini Cupcakes | \$10.00 per guest | 25 guest minimum

- Raspberry
- Lemon
- Mango
- Milk Chocolate
- White Chocolate
- Dark Chocolate

Seasonal Three-Course Plated Meal

Price based on entrée selection. China, Glassware, Linens are additional for events outside of Prospect House.

Includes: Dinner Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea and Iced Water. Add family style fruit platters to any dessert selection for an additional \$4.95 per guest.

Appetizers Choose 1

- **Shredded Lacinato Kale Salad** Fresh Strawberries, Goat Cheese, Toasted Marcona Almonds, Berry Vinaigrette
- **Baby Arugula Salad**, Diced Fresh Watermelon, Pickled Red Onion, Passion Fruit Mint Vinaigrette
- **Rainbow Carrot Ribbon Salad** Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing
- **Lightly Grilled Baby Gem Lettuce Salad** Roasted Marinated Small Sweet Peppers, Shaved Ricotta Salata, Pine Nuts, Creamy Roasted Garlic Dressing
- **Spring Farro Salad** Grilled Asparagus, Smoked Cheddar Cheese, Semi-Dried Tomatoes, Scallions, Creamy Caramelized Onion Dressing
- **Chilled Asparagus Salad** Frisée Lettuce, Crumbled Hard Cooked Eggs, Brioche Croutons, Creamy Lemon Herb Vinaigrette

Main Entrées Choose 1 (Choice of 2, 10 guest minimum add \$7.00 per guest / Choice of 3, add \$10.00 per guest)

- **Portobello & Roasted Vegetable Stack**, Red Pepper Sauce | \$49.50 per guest
- **Vegan Eggplant Caponata Stuffed Tuscan Kale Rolls** Yellow Pepper Puree | \$49.50 per guest
- **Vegan White Bean & Artichoke Cake** Roasted Garlic Tomato Sauce | \$49.50 per guest
- **Seared Free-Range Chicken Breast** Fine Herb Cream | \$49.50 per guest
- **Jail Island Salmon Fillet** Saffron Beurre Blanc | \$56.00 per guest
- **Chilean Sea Bass** Yellow Pepper Coulis | \$56.00 per guest
- **Roasted NY Sirloin** Red Pepper Coulis | \$61.00 per guest
- **Jumbo Lump Crab Cakes** Grainy Mustard Cream | \$65.00 per guest

Desserts Choose 1

- **Seasonal Fruit Plate** Filled Mini Chocolates, French Macaron
- **Vegan Coconut Custard Berry Tart** Mango Coulis
- **Lemon Meringue Tart** Raspberry Coulis
- **Gluten Friendly, Trio Chocolate Mousse Cake** Chocolate Sauce
- **Strawberry & Pistachio Primavera Torte** Berry Sauce, Pistachio Dust
- **Opera Torte** Chocolate Espresso Sauce

Main Entrée Sides

Starch Choose 1

- Aged Gouda Farro Risotto
- Toasted Parmesan Orzo
- Saffron Vegetable Israeli Couscous
- Herb Roasted Yukon Gold Potatoes
- Whipped Potatoes

Vegetable Choose 2

- Sautéed Swiss Chard
- Fresh Asparagus
- Roasted Baby Carrots
- Haricots Verts
- Baby Golden Beets

Grilled

Picnic Menu | \$21.50 per guest | 25 guest minimum

- **Picnic Macaroni Salad** Diced Celery, Green & Red Peppers Scallions
- **Garden Salad** Cherry Tomatoes, Cucumber, Shredded Carrots, Red Wine Vinaigrette
- **From the Grill**
 - Creekstone Farms Hamburgers
 - All Beef Hot Dogs
 - Veggie Burgers (upon request)
- **Hamburger & Hot Dog Rolls**
- **Toppings Bar** American Cheese, Shredded Lettuce, Tomatoes, Dill Pickle Chips, Red Onions, Ketchup, Mustard, Mayonnaise, Relish
- Fresh Sliced Watermelon & Assorted Cookies

Grilled Enhancements | 25 guest minimum

Sides | \$6.00 per guest, per selection

- Grilled Vegetable Platter
- Vegetarian Baked Beans
- Corn on the Cobb
- Baked Macaroni & Cheese

Entrées | \$10.00 per guest, per selection

- BBQ Free-Range Chicken Breast
- Fried Chicken
- Hickory Smoked Pulled Pork

Menu includes all disposable paper products and food will be served in Wire Rack Chafing Dishes with Disposable Tongs & Spoons

Clients are responsible to secure a grill permit and coordinating with Building Services to order grills, buffet tables, guest tables & trash and recycling receptacles. Please ask your Prospect House catering representative for additional details.