### Prospect House Boxed Menu

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www.princeton.edu/prospecthouse

#### Boxed Breakfast

<table>
<thead>
<tr>
<th>#</th>
<th>Price per Guest</th>
<th>Minimum Guests</th>
<th>Description</th>
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</thead>
</table>
| 1  | $8.50            | 10             | 1 | Bacon, Egg & Cheese Sandwich or Egg & Cheese Sandwich  
|    |                  |                | 2 | Fresh Fruit Cup |
| 2  | $8.50            | 10             | 1 | Spinach & Cheese Frittata  
|    |                  |                | 2 | Fresh Fruit Cup |
| 3  | $8.50            | 10             | 1 | White Cheddar & Vegetable Egg White Frittata  
|    |                  |                | 2 | Greek Yogurt Cup |
| 4  | $8.50            | 10             | 1 | Raspberry Overnight Oats  
|    |                  |                | 2 | Soft Boiled Egg |
| 5  | $8.50            | 10             | 1 | French Toast with Berries  
|    |                  |                | 2 | Greek Yogurt Cup |
| 6  | $7.00            | 10             | 1 | Bagel with Cream Cheese, Butter & Preserve  
|    |                  |                | 2 | Fresh Fruit Cup |
| 7  | $7.00            | 10             | 1 | Blueberry Crumb Muffin  
|    |                  |                | 2 | Greek Yogurt Cup |
| 8  | $7.00            | 10             | 1 | Chocolate Croissant  
|    |                  |                | 2 | Fresh Berry Cup |
| 9  | $7.00            | 10             | 1 | Berry Scone  
|    |                  |                | 2 | Greek Yogurt Cup |
| 10 | $7.00            | 10             | 1 | Almond Croissant  
|    |                  |                | 2 | Fresh Fruit Cup |
Boxed Sandwich Lunch

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

Choose 2 sandwiches for groups of 10 or less, 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40

1 | $12.00 per guest | 10 guest minimum
   • Includes: Chips, Cookie, Sparkling Water
   • Selection of Seasonal Sandwiches
   • Seasonal Whole Fruit

2 | $16.50 per guest | 10 guest minimum
   • Includes: Chips, Cookie, Sparkling Water
   • Garden Salad, Balsamic Vinaigrette
   • Selection of Seasonal Sandwiches
   • Fresh Fruit Cup

Sandwich Selections

• **Eggplant Milanese** Sheep’s Milk Ricotta, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise, Ancient Grain Roll
• **Italian Vegetable Hoagie** Grilled Zucchini, Smoked Provolone, Artichoke Hearts, Romaine Lettuce, Beefsteak Tomatoes, Red Onions, Pepperoncini, Oregano, Oil, Red Wine Vinegar, Semolina Roll
• **Grilled Vegetable Burger** Asian Cole Slaw, Sweet Chili Aioli, Brioche Roll
• **Caprese** Fresh Mozzarella, Tomatoes, Baby Arugula, Basil Pesto, Grilled Country Bread
• **Fresh House Roasted Turkey Breast** Swiss Cheese, Green Goddess Aioli, Baby Spinach, Yellow Tomato, Soft Baguette
• **Fresh House Roasted Turkey Breast** Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche Roll
• **Roasted Turkey Breast** Grilled Asparagus, Brie Cheese, Baby Spinach, Raspberry Aioli
• **Chicken Salad Croissant** Beefsteak Tomatoes, Green Leaf Lettuce
• **Grilled BBQ Chicken Breast** Cheddar Cheese, Iceberg Lettuce, Crispy Onions, Tomato
• **Parmesan Breaded Chicken Breast** Tomato Jam, Fresh Mozzarella, Baby Arugula, Basil Pesto Aioli, Toasted Garlic Roll
• **Slow Roasted Roast Beef** Applewood Smoked Cheddar Cheese, Roma Tomato, Green Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll
• **Honey Roasted Ham** Swiss Cheese, Roma Tomato, Watercress, Dijonaise, Seven Grain Roll
• **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Giardiniera Vegetables, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
• **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll
<table>
<thead>
<tr>
<th>Boxed Entree and Salad Lunch</th>
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<tbody>
<tr>
<td>Vegetarian Counts requested 24 hours prior to event</td>
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<tr>
<th></th>
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|   | Pulled Chicken Carnitas or Spiced Grilled Vegetables  
|   | Flour Tortilla, Salsa Verde, Guacamole  
|   | Garden Salad, Chipotle Lime Dressing  
|   | Elote Corn Salad  
|   | Fresh Fruit Cup & Cookie |

| 2 | $19.00 per guest | 10 guest minimum |
|   | Chicken Milanese or Portabella Milanese  
|   | Red Cabbage Apple Slaw, Grainy Mustard Aioli  
|   | Garden Salad, Apple Vinaigrette  
|   | Roasted Potato Caramelized Onion Salad  
|   | Dinner Roll & Butter  
|   | Fresh Fruit Cup & Cookie |

| 3 | $19.00 per guest | 10 guest minimum |
|   | Grilled Greek Chicken or Grilled Greek Vegetable Salad  
|   | Romaine, Artichokes, Feta Cheese, Semi-Dried Grape Tomatoes, Cucumber, Pickled Red Onion, Kalamata Olives, Lemon Oregano Vinaigrette  
|   | Grilled Pita Bread  
|   | Fresh Fruit Cup & Cookie |

| 4 | $19.00 per guest | 10 guest minimum |
|   | Grilled Chicken Caesar or Toasted Chickpea Caesar Salad  
|   | Roasted Plum Tomatoes, Parmesan, Croutons, Caesar Dressing  
|   | Dinner Roll & Butter  
|   | Fresh Fruit Cup & Cookie |

| 5 | $21.00 per guest | 10 guest minimum |
|   | Lemon Oregano Grilled Shrimp or Lemon Oregano Grilled Vegetables  
|   | Grape Tomato, Feta Orzo Salad  
|   | Grilled Asparagus  
|   | Dinner Rolls & Butter  
|   | Fresh Fruit Cup & Cookie |

| 6 | $21.00 per guest | 10 guest minimum |
|   | Blackened Salmon or Blackened Tofu Salad  
|   | Sautéed Peppers and Onions, Roasted Plum Tomato, Jambalaya Rice Salad, Avocado, Iceberg Lettuce, Cajun Lemon Dressing  
|   | Buttermilk Biscuit & Butter  
|   | Fresh Fruit Cup & Cookie |

| 7 | $21.00 per guest | 10 guest minimum |
|   | Teriyaki Grilled Bistro Steak or Teriyaki Grilled Mushroom  
|   | Garden Salad, Carrot Ginger Dressing  
|   | Lo-Mein Noodle Salad  
|   | Stir Fried Chinese Vegetable Salad  
|   | Fresh Fruit Cup & Cookie |
Boxed Meeting Fare

All Breaks Include: Sparkling Water

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

1 | $7.50 per guest | 10 guest minimum
   • Mini Chocolate Dipped Waffles
   • Fresh Fruit Cup

2 | $7.50 per guest | 10 guest minimum
   • Green Apple & Boursin Tea Sandwich
   • Mini Scones

3 | $7.50 per guest | 10 guest minimum
   • Fresh Tortilla Chips, Tomato Salsa
   • Cinnamon Sugar Cookies

4 | $7.50 per guest | 10 guest minimum
   • House-Made Mini Dark Chocolate Raspberry Cupcakes
   • Fresh Fruit Cup

5 | $7.50 per guest | 10 guest minimum
   • Carrot & Celery Sticks, Ranch Dipping Sauce
   • Mini Soft Pretzels, Cheddar Cheese Dip

6 | $7.50 per guest | 10 guest minimum
   • Classic Hummus, House-Made Pita Chips
   • Chocolate Brownies

Enhancements

• Fresh Fruit Cup | $4.25 per guest
• Greek Yogurt Cup | $2.05 per guest
• Applewood Smoked Bacon | $2.50 per guest
• Soft Boiled Eggs | $1.85 per guest
• Raspberry Overnight Oats | $4.25 per guest
• Seasonal Breakfast Breads | $4.25 per guest
• Assorted Granola & Protein Bars | $2.75 per guest
• House-Made Pasta Salad Cup | $3.75 per guest
• House-Made Potato Salad Cup | $3.75 per guest
• Prospect House Signature Salad | $3.75 per guest
• Wrapped Cookie | $1.50 per guest
• Wrapped Brownie | $2.25 per guest
• Bagged Potato Chips | $1.50 per guest
• Marble Pound Cake | $2.50 per guest

Beverages

• Bottled Orange Juice | $2.30 per guest
• Assorted Soda | $2.00 per guest
• Canned Water | $2.00 per guest
• Flavored Sparkling Water | $1.75 per guest
• Box Peets Coffee | $29.00 per box
• Box Peets Decaffeinated Coffee | $29.00 per box
• Box Mighty Leaf Tea | $29.00 per box
• Ice & Bar Fruit | $62.50 per 50 guests
Boxed Reception
Available for delivery for events outside of Prospect House.

**Snack Box** | $15.00 per box | 25 box minimum
- Cheddar Cheese, Grapes, Smoked Sausage, Pretzel Bread, Spicy Mustard
- Fresh Vegetable Crudités with Black Pepper Parmesan

**Spanish Charcuterie Box** | $19.00 per box | 40 box minimum
- Manchego Cheese, Drunken Goat Cheese, Serrano Ham
- Roasted Chicken Chorizo Pincho, Saffron Aioli
- Grilled Shrimp, Grilled Zucchini
- Potato & Onion Tortilla
- Grilled Zucchini, Marcona Almonds, Tomato Toast, Spanish Olives

**Italian Antipasti Box** | $19.00 per box | 25 box minimum
- Aged Provolone Cheese, Ricotta Salata Cheese
- Prosciutto Ham, Calabrese Salami, Cappicola
- Tomato Bruschetta, Artichoke Tapenade, Garlic Rubbed Crostini

**Dumpling Box** | $19.00 per box | 25 box minimum
- Chicken Teriyaki Dumplings, Shrimp Dumplings
- Sweet Chili Aioli, Soy Ginger Sauce, Cucumber Sesame Salad

**Sliders Box** | $19.00 per box | 40 box minimum
- Cheeseburger Slider, Burger Sauce
- Crispy Fried Chicken Slider, Pickles, Fried Garlic Aioli
- BBQ Pulled Pork Slider, Coleslaw
- Tempura Shrimp, Sweet Chili Aioli, Asian Slaw
- House-Made Potato Chips, French Onion Dip

**Mediterranean Box** | $19.00 per box | 25 box minimum
- Lemon Oregano Chicken Kebobs
- Stuffed Grape Leaves, Marinated Olives
- Tzatziki Sauce, Roasted Garlic Hummus, Baba Ganoush, Garlic Pita

**Vegan Box** | $19.00 per box | 25 box minimum
- Vegetable Kebobs, Romesco Sauce
- Eggplant Caponata, Crostini
- Kale Chick Pea Hummus, Garlic Pita
- Marinated Olives, Artichoke Tapenade, Tomato Jam

**Dessert Box** | $12.00 per box | 25 box minimum
- Chocolate Covered Strawberry, Almond Cookie, Salted Caramel Brownie, Espresso Éclair, Lemon Blueberry Cupcake, Mini Cherry Cheesecake Tart
Boxed Plated Meal

Chef Choice Vegan available on request. Vegan guest count requested 24 hours prior to event
Includes: Dinner Rolls & Butter, Fresh Fruit Cup, Canned Water

First Course

Prospect House Signature Salad
Baby Greens, Pickled Red Onion, Goat Cheese, Toasted Almonds, White Balsamic Herb Vinaigrette

Main Entrées 10 guest minimum per entrée selection.

• Eggplant Milanese Mozzarella Stack | $42.00 per guest
Orzo Pasta, Grilled Cremini Mushrooms, Broccolini, Basil Pesto
• Seared Ora King Salmon Fillet | $48.00 per guest
English Pea & Piquillo Pepper Israeli Couscous, Sautéed Broccolini, Saffron Beurre Blanc, Crispy Onions
• Seared Free Range Chicken Breast | $42.00 per guest
Goat Cheese Polenta, Spring Onions, Asparagus, French Radish, Baby Carrots, Red Pepper Roasted Garlic Coulis
• Thai Red Curry Beef | $52.00 per guest
Pineapple Vegetable Fried Rice, Baby Bok Choy, Miso Roasted Carrots

Dessert

Strawberry Cheesecake Tart
Rhubarb Compote Strawberry Crisp

Additional Information

• All meals are packaged individually and will include all disposable cutlery and condiments.
• Boxed Coffee 96oz accommodates up to 10 cups Includes Peets Coffee, Creamer, Sweetener, Coffee Cups, Lids, Stirrers.
• Deliveries are within the business hours of Monday-Friday 8:30am-4:30pm for $25.00. Early morning or late night delivery will be charged $180.00 delivery fee.
• For additional menu items please see our seasonal menus please at www.princeton.edu/prospecthouse/cateringmenus.
• Menu requests within 72 hours may require minimal menu adjustments by the Chef due to current supply chain issues.