CAMPUS DINING
CATERING MENU
PRINCETON UNIVERSITY
FALL 2016
EFFECTIVE OCTOBER 1
OUR PROMISE

Princeton Catering provides distinct on-campus catering services from preparation to presentation. Our catering menus are designed to suit your individual taste, event style and budget. An equal focus is placed on service, and we understand that flawless execution is a must for every event. We take great pride in the people we choose to execute your event, resulting in the best in-house service team on campus.

OUR COMMITMENT

We are committed to providing healthy, sustainable, and delicious food choices following the Menus of Change principles and initiatives. Our chefs use local and sustainable ingredients whenever possible to assure we are bringing fresh flavors to our menus throughout the year. We use plant-based compostable products such as cups and cutlery for our events in efforts to reduce the amount of waste stream from landfills. For more information about Menus of Change, visit www.menusofchange.org.
I’m proud and excited to introduce our re-imagined catering menu, which features abundant local and regional resources, healthy and sustainable ingredients and carefully sourced products. Combined with client feedback, we developed a seasonal menu that provides a diverse selection of healthier options using fresh and innovative flavors while keeping popular and favorite food items.

When creating this menu I wanted to make food the star. We source great products with great stories to tell. So I looked at the products and then applied my craft and preparation techniques as a chef to tell those stories. One example is our Alaskan Coho Salmon, a main entrée option for lunch and dinner. We partnered with Sea2Table, a company that only sources wild, domestic seafood that is sustainably harvested and traceable directly to the point of landing. We know exactly where the salmon was caught, by whom and when it was processed. Our other products are, of course, the fresh New Jersey produce, and when in season, locally-grown fruits and vegetables are incorporated throughout the menu.

I love keeping things simple and letting the ingredients speak for themselves. There is nothing more rewarding than watching a diner enjoy a meal that showcases whole foods and real ingredients without heavy sauces, artificial flavors or fillers. With that in mind, we enhanced our cooking methods and practices in order to produce a healthier and cleaner product in the end. We also wanted to make our healthier menus satisfying. We increased the ratio of plant-forward proteins, such as whole grains, in our dishes, and use high-quality animal proteins as a complement.

The new menu is ever evolving and a continual work in progress. It covers all the basics, but allows us to be creative and forward-thinking and provide our clients with a changing mix of seasonally driven options each semester.

“We source great products with great stories to tell”
BREAKFAST

All breakfasts include freshly brewed Princeton Premium Blend regular and decaffeinated coffee, assorted teas and condiments, locally made McCoetchen’s preserves, local New Jersey Pine Barren honey and butter.

Early Riser (Continental Breakfast)
$6.25 per person
- assorted freshly baked pastry basket (seasonal muffins, and fruit Danish)
- assortment of seasonal sliced fruits
- assorted juices (orange, apple, cranberry)

International Morning Delights
$12.50 per person
- freshly baked croissants and seasonal scones with crème fraîche
- whole grain baguette
- charcuterie accompanied with garnishes
- locally sourced artisanal cheeses
- hard-boiled cage-free eggs
- assorted juices (orange, apple, cranberry)

Healthy Beginnings
$7.25 per person
- cottage jars of muesli with dried fruit and walnuts
- locally sourced orange scented yogurt and homemade granola
- freshly baked seasonal muffins
- assorted seasonal sliced fruit
- assorted juices (orange, apple, cranberry)

Tiger Breakfast (Full American Breakfast)
$17.50 per person, minimum 25 people
- cage-free scrambled eggs with fine herbs
- oven roasted Gold potatoes, roasted carrots, kale and red peppers
- Applewood smoked bacon and chicken apple sausage
- cinnamon raisin, yogurt batter French toast served with pure maple syrup
- whole grain coconut and cashew porridge
- Parker House pull apart bread rolls
- assorted seasonal sliced fruit
- assorted juices (orange, apple, cranberry)

Lox and Bagels
$9.50 per person
- assorted mini NY-style bagels
- in-house smoked salmon
- homemade egg salad
- assorted seasonal sliced fruit
- capers, minced red onions, minced heirloom tomatoes, chopped eggs and lemon wedges
- variety of cream cheeses (plain, chive, seasonal)
- assorted juices (orange, apple, cranberry)

Breakfast Enhancements

Yogurt Parfaits
$3 per person
Yogurt served with seasonal fruit, homemade granola and NJ Pine Barren honey

Assorted Mini NY-style Bagels
$2.25 per person
Assorted cream cheeses (plain, chive, salmon)

Farm to Table Ultimate Organic Oatmeal
$3 per person
Blend of organic steel cut oats, whole grains, flax, sunflower and pumpkin seeds; served with dried fruit, honey, brown sugar and cinnamon

Gluten-free Breakfast Selections
$3.50 per person

Assorted Whole Fruit
$1.05 per person
Bananas, apples, oranges and chef’s choice

Individual Assorted Fruit Yogurts
$2 per person
Regular or Greek-style yogurt

Spinach and Leek Quiche
$3 per person

Smoked Bacon and Swiss Quiche
$3 per person

Lox and Bagels

$9.50 per person
- assorted mini NY-style bagels
- in-house smoked salmon
- homemade egg salad
- assorted seasonal sliced fruit
- capers, minced red onions, minced heirloom tomatoes, chopped eggs and lemon wedges
- variety of cream cheeses (plain, chive, seasonal)
- assorted juices (orange, apple, cranberry)
Morning Breaks

Revive
$5.50 per person
- seasonal whole fruit
- assorted granola, Kind and Power bars
- assorted individual fruit yogurts

Make-your-own
Yogurt Parfait
$4.25 per person
- organic locally sourced plain and vanilla yogurts
- assorted seasonal berries and dried fruits
- assorted nuts and homemade granola

Healthy Delight
$4.25 per person
- fruit skewers with honey yogurt
- vanilla and fruit syrup dipping sauce
- homemade lemonade, iced tea and spa water

Beverage Breaks

Princeton Premium
$3 per person
- freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)
- assorted teas

Small World
$3.50 per person
- freshly brewed Small World coffee (regular, decaffeinated)
- assorted teas

Princeton Bottled Spring Water or Coke Products
$1.50 per person

Individually Bottled
Dasani Sparkling Water
$1.50 per person

Sustainable Water Break
$1.25 per person
- assorted carafes of flavored spa water

Ultimate Organic Oatmeal
A blend of organic steel cut oats, whole grains, flax, sunflower and pumpkin seeds; served with dried fruit, honey, brown sugar and cinnamon.

Farm to Table organic oatmeal is made with 100% organic ingredients.

www.farmtotablefoods.com

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Sprinkles
A blend of organic steel cut oats, whole grains, flax, sunflower and pumpkin seeds; served with dried fruit, honey, brown sugar and cinnamon.

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LUNCH & DINNER

All offerings (except Box) include Dasani sparkling and still bottled water.

Signature Sandwich Buffet
$13.50 per person
- 3 sandwiches and wraps
- 2 salads
- assorted chips and homemade cookies (chocolate chip, oatmeal raisin)

Hot Buffet
$14.25 per person, minimum 25 people
- slow roasted turkey breast in fresh herbs and oil
- porcini mushroom ravioli with roasted garlic, wilted spinach and roasted heirloom tomatoes
- mustard glazed cauliflower
- seasonal pure food salad
- farro and toasted almonds pilaf
- whole grain and regular baguettes
- 2 desserts

Smokehouse Buffet
$25.50 per person, minimum 25 people
- choose 2 (pork shoulder • beef brisket • assorted sausages • coho salmon/tender Michigan whitefish • eggplant rollatini with grilled vegetables)
- seasonal pure food salad
- braised greens
- baked mac ‘n’ cheese
- grilled seasonal vegetables with whole grain pilaf
- Parker House rolls and homemade cheddar corn muffins
- 1 dessert

Italian Alfonso Buffet
$21.75 per person, minimum 25 people
- antipasto bar
- baked chicken Parmesan with marinara sauce
- spinach manicotti, roasted eggplant and plum tomato sauce
- sautéed broccoli rabe with imported olives, garlic and red chili flakes
- sliced Italian loaves with seasoned olive oil
- roasted Tuscan white bean spread
- 1 dessert

Sustainable Box
$13 per person
- 1 hoagie sandwich or wrap
- seasonal whole fruit
- chips and cookie
- Poland Spring bottled water

Lunch & Dinner Enhancements
Add one of the following to your menu

Pure Food Salad Bar
$3.50 per person

Coho Salmon and Shrimp Choux Croute
$5.25 per person

Bacon Wrapped Chicken, Cured Olive and Tomato
$3.95 per person

Slow Roasted Tri-tip Steak with Molasses BBQ
$4.25 per person

Gourmet Chip Selection
$1.50 per person

Afternoon Breaks

Recharge
$4.75 per person
- baked pita chips
- black bean and red pepper hummus
- cucumber dill tzatziki
- assorted spa waters and iced tea

Indulgence
$5.75 per person
- homemade chocolate chip oatmeal raisin cookie
- brownies and blondies
- assorted sparkling Dasani and still bottled water
- freshly brewed coffee and tea

Sweet ‘n’ Salty
$4.75 per person
- assorted individual bags of potato chips, pretzels and popcorn
- assorted candy bars
- assorted sparkling Dasani and still bottled water
### SIGNATURE SANDWICHES
- Olive Oil Poached Tuna Roasted Lemon Milk Mayo
- Roasted Cauliflower and Portobello
- Grilled Chicken with Herb Goat Cheese
- Prosciutto, Mozzarella, Sopressata, Tomato, White Bean with Balsamic Vinegar
- Tomato, Mozzarella, White Bean with Balsamic
- Roast Beef, Jardinière, and Arugula
- Roast Beef Gruyère Caramelized Onions
- Princeton Turkey Club, Smoked Turkey, Brie, Bacon and Tomato

### WRAPS
- Mexican Shrimp Salad
- Roasted Veggie Kale
- Grilled Chicken with Orange Mayo, Basil Salad

### SALADS
- Toasted Barley and Shaved Brussels Sprouts, Sriracha Vinaigrette
- Buckwheat, Cucumbers and Mint Dressing
- Toasted Quinoa, Cauliflower, Dried Cranberries, Arugula and Apple Cider Vinaigrette
- Kale, Toasted Pumpkin Seeds, Roasted Butternut Squash and Agave Dressing
- Local Greens, Heirloom Tomatoes, Cucumbers, Tri-color Carrots and Blue Cheese, Ranch and Balsamic Vinaigrette
- Pickled Beet Salad, Sunflower Seeds, Shaved Red Onions and Lemon Vinaigrette
- Tiger Orzo, Roasted Vegetables and Spinach, Roasted Shallot Vinaigrette (contains fish)
- Roasted Baby Potatoes, Sour Cream and Dill

### DESSERTS
- Assorted Cheesecake Bites
- Assorted Seasonal Sliced Fruits and Berries
- German Chocolate Bars
- Iced Chocolate Brownies
- Mini Fresh Fruit Tarts
- Seasonal Verrine
- Snickerdoodles
- Vegan Fruit Bar
### HOT HORS D’OEUVRES
Priced by the dozen

- Franks in Blanket
  - $16
- Shrimp Shumai
  - $16.50
- Vegetable Spring Roll
  - $17.50
- Steamed Chicken Sui Mei
  - $18
- Steamed Kale and Vegetable Dumpling
  - $20
- Lemongrass Chicken Dumpling
  - $20
- Buffalo Wings with Bleu Cheese and Celery
  - $24.75
- Chicken Empanada
  - $24.75
- Corn and Edamame Quesadilla
  - $27.75
- Beef Empanada
  - $27.75
- Mini Maryland-style Crab Cakes with Basil Aioli
  - $29
- Peking Duck Spring Roll
  - $30
- Lobster Empanada
  - $32
- Applewood Smoked Bacon Wrapped Shrimp
  - $34.50
- Moroccan Lamb Kabob with Fig, Apricot and Peppers
  - $40
- Mini Beef Wellington with Horseradish Sauce
  - $40

### COLD HORS D’OEUVRES
Priced by the dozen

- Cherry Tomato and Fresh Mozzarella Ball with Pesto Skewer
  - $24.75
- Asparagus Wrapped Prosciutto
  - $24.75
- Farm Stand Crudité Cups with Dip
  - $25
- Roasted Garlic Hummus Shooter with Pita Chip
  - $25
- Roasted Sweet Potato Rounds Topped with Herbed Ricotta, Walnuts and Cranberries
  - $26
- Goat Cheese Crostini with Berries and Honey Glaze
  - $26
- Tomato and Mozzarella on Truffle Butter Baguette
  - $26.75
- Smoked Salmon Mousse with Capers and Red Onion on Pumpernickel Crostini
  - $32.50
- Polenta Tarts with Wild Mushroom Tapenade
  - $32.50
- Bistro Loin of Beef with Horseradish Cream on Crostini
  - $34.50
- Crab Salad Served in a Cucumber Cup
  - $34.50
- Prosciutto and Fig Brochette
  - $40
- Seared Ahi Tuna with Wasabi Cream on Cornbread
  - $40

All items and prices are subject to change.
PINWHEELS
$17.50 per dozen, minimum 2 dozen
Ham and Swiss with Chipotle Cream Cheese Spread
Turkey, Bacon and Ranch
Roast Beef, Horseradish Cheese and Sweet Onion
Smoked Salmon in a Spinach Roll, Capers, Crème Fraîche
Roasted Eggplant with Kalamata Olive Hummus and Spinach
Asian Slaw with Sesame Seared Tofu

RECEPTION TABLES

Domestic Cheese Board
$87.50, serves 25 people
• assorted cubed domestic cheeses
• seasonal fresh fruit garnish
• assorted crisps

Artisanal Cheese Display
$125.50, serves 25 people
• chef’s selection of three artisanal cheeses
• dried fruit, fig jam, nuts and olives
• assorted fresh baked breads

Veggie Sticks and Dip
$75, serves 25 people
• assorted fresh cut vegetables
• bleu cheese, roasted red pepper and olive hummus

Sushi and Sashimi Platter
Call for current pricing
• yellowtail, tuna, salmon and eel sushi
• California roll, spicy tuna roll, cucumber roll
• wasabi, pickled ginger, soy sauce

Sushi Trays
Starlight Tray $60, serves 10–15 (52 pieces)
• assorted rolls (California, California salad, carrot, cucumber and avocado)
• nigiri

Shooting Star Tray $34, serves 10–15 (46 pieces)
• assorted rolls (California, California salad, orange, spicy and rainbow)
• inari
Both trays include wasabi and soy sauce

Viennese Table
$6.50 per person, 25 people minimum
• Choose 3:
  - fresh fruit kebabs with yogurt sauce
  - assorted homemade cookies
  - mini cheesecake bites
  - assorted mini cupcakes
  - brownies and blondies
  - mini flour-less chocolate cake
• freshly brewed Princeton Premium Blend coffee (regular and decaffeinated)
• assorted teas
Reservation and Cancellation Policy

In order to ensure proper staffing, ordering and quality standards, reservations should be made as early as possible. Please place your order at least 10 business days prior to your function. We require a guaranteed guest count five business days before any event. In the event that we are able to accommodate late bookings, there will be an administrative fee of $100 to cover expenses.

We will gladly provide weekend services. Weekend reservations require a minimum of $750 per Saturday event and $2,500 per Sunday event.

If you find it necessary to cancel your event, please notify the Catering Office at least five business days in advance. Functions cancelled with less than the minimum notice may be billed for all costs incurred up to 100% of the estimated total cost of the event. Changes made to an event within five days prior to the event will be assessed an administrative fee of $100.

In the event of late cancellation due to inclement weather, every attempt will be made to keep the costs billed to the customer at a minimum.

Catering is unavailable during University holidays, with the exception of Memorial Day when it falls during Commencement weekend.

Frequently Asked Questions

How can I find a campus location for my event?
Contact Conference and Event Services at 609.258.6115.

Is there a list of approved vendors in Prime that I can order directly from?
Below is a sample list of approved vendors:

Monday Morning (Flowers)

Choice Party Rental (China and linen rental)
610.532.3140, www.choicepartylinens.com

Party Rental Ltd.
201.727.4700, orders@partyrentalltd.com, www.partyrentalltd.com
(min. order is $325 + $85 delivery charge)

Shoprite Liquors of Pennington *
(Alecohol and bartending services)
609.737.7999
shopriteliquorsofpennington@hotmail.com

Student Bartending Agency *
(Bartending services)
formserv@princeton.edu
www.princetonbartending.com

* Bartenders are required when under age students are in attendance. Campus Dining does not possess a liquor license. We are not permitted to transport any alcohol to or from an event in a University vehicle.

Do you provide tables, chairs, linens and waste receptacles?
Clients are responsible for coordinating with Building Services to secure buffet tables, guest tables, room setup diagrams and trash and recycling receptacles. We will let you know how many food tables are needed based on your order.

Who do I contact for access to the building/space where my event will be held?
Please complete a service request with Facilities online at facilities.princeton.edu or call 258.8000.

Is there a minimum dollar amount and/or guest count for a full service Princeton Catering event?
$150 minimum for events and:
- 25 person min. for hot lunches/dinners
- 50 person min. for picnics cooked on site
- 40 person min. for ice cream socials
Other restrictions may apply

When is an attendant required?
Attendants are required when hot food will be served or the guest count is over 100, or if Catering will be supplying linens. Clients may secure their own linens and place them on the guest tables themselves. Staffing fees are determined by guest count and menu service, (i.e. buffet or table service and length of meal service).

When does the attendant arrive and what does he or she provide?
An attendant will arrive prior to your event start time and set up the buffet. We have decorations and buffet accents that will enhance your event. Once the food arrives, the attendant will set up the event, be present during your meal service time, available for any concerns and will clean up at the end of the event.

When will my order be delivered?
Your order will be delivered 30–45 minutes prior to your event start time. If there is no attendant, your event will be set up on a client-supplied table with a black plastic cover. Trays will be unwrapped, cold beverages iced in bowls and all paper supplies and condiments are included.

Can I use your service when I am also ordering from an outside source?
For liability reasons, we are unable to provide food alongside food from an outside source.

Can I take leftovers with me?
For your safety, guests are not permitted to carry out perishable food.

Will I receive a credit for any unused items?
All items are ordered specifically for each event. We are not able to process credit for unused items.

Are you able to accommodate guests with special dietary needs?
With advanced notice, we can accommodate most requests including Kosher (provided Center for Jewish Life is open), gluten-free, vegan and other dietary needs.

What items can your campus bake shop provide to make my event more special?
The bakeshop can provide enhancements to your event including half or full sheet cakes, cookies and cakes with a photo image, shaped cookies (Tiger, P shield, black and orange iced shortbread) and vegan cookies and fruit bars.

Do you accept tips?
We are not permitted to accept gratuities. If you had a great experience with one of our staff members and would like them recognized, email catering@princeton.edu or leave a comment on your survey.

Do you cater off campus?
At this time we only cater to on campus locations.

Are your paper supplies and tableware sustainable?
We currently use bamboo and eco-friendly plastics and Chinet is used for breakfast and buffets, unless special requests are made.