OUR PROMISE

Princeton University 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 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 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 include, of course, fresh New Jersey produce. We incorporate locally-grown fruits and vegetables 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. 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.
BREAKFAST

All breakfasts include freshly brewed Princeton Premium Blend regular and decaffeinated coffee and teas. We are happy to accommodate gluten-free and allergen needs upon request.

Early Riser (continental breakfast)
$6.25 per person
• baked pastry basket (muffins, and fruit Danish pastry)
• seasonal sliced fruit
• juices (orange, apple, cranberry)

International Morning Delights
$12.50 per person
• baked croissants and scones with crème fraîche from our Bake Shop
• whole grain baguettes
• McCutcheon’s preserves, local New Jersey Pine Barren honey, and butter
• charcuterie accompanied with garnishes
• locally sourced artisanal cheeses
• hard-boiled cage-free eggs
• juices (orange, apple, cranberry)

Healthy Beginnings
$7.25 per person
• cottage jars of muesli with dried fruit and walnuts
• cottage jars of orange scented yogurt and homemade granola
• freshly baked muffins
• seasonal sliced fruit
• 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 Yukon Gold potatoes, roasted carrots, kale and red peppers
• applewood smoked bacon and chicken apple sausage
• cinnamon raisin, yogurt batter French toast with pure maple syrup
• ancient grain porridge with coconut milk and cashews
• Parker House pull apart rolls
• McCutcheon’s preserves, local New Jersey Pine Barren honey, and butter
• seasonal sliced fruit
• juices (orange, apple, cranberry)

Lox and Bagels
$9.50 per person
• mini NY-style bagels
• smoked salmon
• egg salad
• capers, minced red onions, minced heirloom tomatoes, chopped eggs, lemon wedges
• cream cheeses (plain, chive)
• McCutcheon’s preserves, local New Jersey Pine Barren honey, and butter
• seasonal sliced fruit
• juices (orange, apple, cranberry)

Breakfast Enhancements

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

Mini NY-Style Bagels
$2.25 per person
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, cinnamon

Whole Fruit
$1.00 per person
Bananas, apples, oranges and chef’s choice

Individual 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

All items and prices are subject to change.
Morning Breaks

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

Make-Your-Own Yogurt Parfait
$4.25 per person
- organic locally sourced plain and vanilla yogurts
- seasonal berries and dried cherries, raisins, cranberries, apples
- toasted nuts and homemade granola

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

Beverage Breaks

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

Small World Coffee®
$3.50 per person
- freshly brewed Small World Coffee® (regular, decaffeinated)
- teas

Bottled Spring Water or Coca-Cola® Products
$1.50 per person

Individually Bottled Dasani® Sparkling Water
$1.50 per person

Sustainable Water Break
$1.25 per person
- 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
All offerings except the Lunch Box include Dasani® sparkling and still bottled water.

**Signature Sandwich Buffet**
$13.50 per person
- 3 sandwiches and wraps with chips
- chocolate chip, oatmeal raisin cookies from our Bake Shop

**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, roasted heirloom tomatoes
- mustard glazed cauliflower
- farro and toasted almond pilaf
- 2 desserts

**Smokehouse Buffet**
$25.50 per person, minimum 25 people
- choose 2 from the following: pork shoulder; beef brisket; andouille and chorizo sausages; coho salmon; tender Michigan whitefish
- eggplant rollatini with grilled vegetables (10% vegetarian option)
- pure food salad
- baked mac 'n' cheese
- Parker House rolls and cheddar corn muffins
- 1 dessert

**Italian Al Forno Buffet**
$21.75 per person, minimum 25 people
- antipasto bar (roasted and marinated seasonal vegetables with sliced Italian charcuterie and cheeses)
- 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 with bread
- 1 dessert

**Lunch Box**
**Signature Sandwich** $13.75 per person
- 2 sandwiches or 1 wrap
- chips and whole fruit

**Hoagie** $10.25 per person
- 1 hoagie
- chips or whole fruit (choose 1)
**SIGNATURE SANDWICHES**

All signature sandwiches can be made gluten free upon request.

- Olive Oil Poached Tuna, Roasted Lemon Milk Mayo on Parisian Brioche
- Roasted Cauliflower and Portobello on Onion Poppy Breakaway
- Grilled Chicken with Herb Goat Cheese on Pumpernickel
- Prosciutto, Mozzarella, Sopressata, Tomato, White Bean with Balsamic Vinegar on Fennel Poppy Sesame
- Tomato, Mozzarella, White Bean with Balsamic Vinegar on Sourdough Onion
- Roast Beef, Jardinière, Arugula on Sourdough Onion
- Roast Beef, Gruyère, Caramelized Onions on Focaccia
- Princeton Turkey Club: Smoked Turkey, Brie, Bacon, Tomato on Parisian Brioche

**WRAPS**

- Mexican Shrimp Salad
- Roasted Kale, Squash, White Bean, Pesto
- Grilled Chicken, Orange Mayo, Basil

**SALADS**

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

**DESSERTS**

- Cheesecake Bites
- 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; 2 dozen minimum per item.

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 Blue 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

Polenta Tarts with Wild Mushroom Tapenade
$32.50

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; 2 dozen minimum per item.

Cherry Tomato and Fresh Mozzarella Ball with Pesto Skewer
$24.75

Prosciutto-Wrapped Asparagus
$24.75

Farm Stand Crudité Cups with Dip
$25

Roasted Garlic Hummus Cup 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

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, 2 dozen minimum.

- 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
  - 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, olives
  - assorted crisps

- Vegetable Sticks and Dip
  - $75, serves 25 people
  - fresh cut vegetables
  - bleu cheese dip, roasted red pepper hummus 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)
    - rolls (California, California salad, orange, spicy, rainbow)
    - nigiri
  - **Shooting Star Tray** $34, serves 10–15 (46 pieces)
    - rolls (California, California salad, carrot, cucumber, avocado)
    - inari

  Both trays include wasabi and soy sauce.

- Princeton Dessert Table
  - $6.50 per person, 25 people minimum
  - Choose 3:
    - fresh fruit kebabs with yogurt sauce
    - cookies from our Bake Shop
    - mini cheesecake bites
    - mini cupcakes
    - cookies from our Bake Shop
    - brownies and blondies
    - mini flour-less chocolate cake
    - freshly brewed Princeton Premium Blend coffee (regular and decaffeinated)
    - teas
FULL-PLATED DINNER
House salad, vegetable, starch, dinner rolls and butter, preset water, and coffee service included.
China, glassware, linen and wait staff are additional. Please call for details.

SOUPS
$2.35 per person
- Pumpkin cider
- Sweet potato chipotle corn

SALADS
House salad included
Alternate Salads, $2.35 per person
- Arugula, roasted cherry tomatoes, ricotta salata, garlic croutons, champagne vinaigrette
- Hearty mixed greens, roasted butternut squash, roasted pumpkin seeds, dried cranberries, brie crostini
- Chopped kale, roasted cauliflower, butternut squash, toasted pumpkin seeds, pumpkin seed vinaigrette

ENTREES
BELL & EVANS® CHICKEN
- Ancho chili rubbed chicken breast $25 per person
- Mahogany glazed chicken breast, warm fingerling potato salad, sweet and sour cole slaw, onion frisee $25 per person
- Olive oil-marinated herb chicken, forest mushrooms, light butter sauce, scallion mashed potato and asparagus $26.50 per person

BEEF, PORK, AND LAMB
- Roast garlic and herb-crusted beef bistro loin with a brandy reduction $31.75 per person
- Roast pork loin stuffed with broccoli rabe, sausage, and balsamic syrup $27.50 per person
- Country glazed pork tenderloin with fall fruit chutney $27 per person

SEAFOOD
- Cedar-planked salmon with maple glaze $28 per person
- Pumpkin seed-crusted sea bass with shiitake butter $31 per person
- Grilled, spice-rubbed mahi-mahi with fresh avocado, corn salsa, crispy cilantro polenta cake, lime vinaigrette $29.00 per person
- Char-grilled steelhead trout, baby bok choy, forbidden black rice and miso broth $29.00 per person
COOKOUTS

BACKYARD BBQ  Grill permit: $100.

Staffing fee required dependent on number of people. Please call for details.

$18.50 per person with grill and chef, minimum 50 people

$21.75 per person with grilled barbecued chicken (includes grill and chef), minimum 50 people

- Tossed garden salad
- Grilled beef hot dogs and buns
- Homemade potato salad
- Baked beans
- Fresh sliced watermelon
- Double-chilled beverages
- Grass-fed beef burgers and buns
- Veggie garden burgers and buns
- Herbed farfalle salad with fresh seasonal vegetables
- Relish and sliced cheese tray
- Gourmet cookies and brownies

NO FRILLS BBQ  $12.50 per person

Food is dropped off cooked and prepared. There is no attendant and items are served on disposable dinnerware.

- Grass-fed beef burgers and buns (1 per person)
- Veggie garden burger and bun
- Relish tray of tomatoes, lettuce, onions, pickles
- Brownies
- Grilled beef hot dog and bun (1 per person)
- Homemade potato salad
- Ketchup, relish, and mustard packets
- Assorted beverages (1 per person)
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 us 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 *
(Alcohol 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 609-258-8000.

Is there a minimum dollar amount and/or guest count for a full-service Princeton University 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 we 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, stay during your meal service to address any concerns and clean up at the end.

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-provided 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® plates are used for breakfast and buffets, unless special requests are made.

Campus Dining
609-258-3726
catering@princeton.edu