Prospect House
Social Event Package

Prices valid for events occurring before 8/31/2016.
Social Event Package

Includes
Dedicated On-Site Coordinator
Bridal Party Changing Rooms available two hours prior
Tea Sandwiches, 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
Bar Service

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 Slices & Twists
- Orange Slices
- Mint Leaves

Classic Cocktail Menu
- Mojito
- Margarita
- Mint Julep
- Tom Collins
- Rum Punch
- Vodka Gimlet

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

Bar Snacks
- Bazzini Prime Time Snack Mix
- Fried Breaded Olives
- Spiced Mixed Nuts
Choose Six Passed Hors D’oeuvres
Add 2.75 per guest, per additional selection

**Hot**

- Jumbo Lump Crab Cake  
  *Lemon-Chive Aioli*
- Vegetable Spring Roll  
  *Sweet Chili Sauce*
- Smoked Beef Brisket Slider  
  *Horseradish Cream*
- Chicken Satay  
  *Hoisin-Peanut Sauce*
- Sesame Chicken  
  *Orange-Chili Sauce*
- Moroccan-Spiced Lamb Chop  
  *Tomato Chutney*
- Duck Meatball  
  *Orange Aioli*
- Paprika & Garlic Shrimp Skewer  
  *Saffron Aioli*
- Braised Beef Short Rib & Goat Cheese Tart
- Wild Mushroom & Boursin Quiche
- Goat Cheese & Caramelized Onion Potato Latke
- Fontina Arancini
- Leek, Fennel & Goat Cheese Stuffed Mushroom

**Cold**

- Smoked Salmon Mousse  
  *Capers, Dill, Black Bread*
- Pepper Seared Tuna  
  *Piquillo Pepper-Garlic Tapenade*
- Curry Chicken Salad  
  *Raisin-Nut Crisp*
- Smoked Chicken & Apricot Salad  
  *Brioche Toast*
- Black Bean Cake  
  *Mexican Corn Relish*
- Spiced Hummus  
  *Grilled Pita Chip*
- Crab, Red Pepper & Mango Salad  
  *Brioche Crostini*
- Soppressata & Provolone Crostini  
  *Basil Pesto Aioli*
- Salt-Roasted Beets & Goat Cheese Crostini
- Shrimp, Cucumber & Dill Butter Canapé
- Tomato Bruschetta  
  *Fresh Mozzarela, Basil Pesto, Grilled Sourdough*
- Seared Filet Mignon  
  *Bleu Cheese, Caramelized Onions, Sourdough Crostini*

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Choose One Specialty Station from each section

**Artisan Cheese Display**
- Imported & Domestic Cheeses
- Dried Fruit & Nuts
- Assorted Crackers & Parmesan Lovash

**Crudité à Flatbreads**
- Individual Crudité Shots with Creamy Basil Pesto Dip
- Spinach, Tomato & Mozzarella Flatbread
- Wild Mushroom, Caramelized Onion & Goat Cheese Flatbread

**Cheeseburger Sliders**
- Cheddar, Lettuce, Tomato, Caramelized Onion, Bacon, Pickles, Burger Sauce, Brioche Bun

**Grilled Cheese Sampler**
- Classic Grilled Cheese
- Tomato & Bacon Grilled Cheese
- Brie & Raspberry Preserve Grilled Cheese

**Mediterranean Kabobs**
- Chicken & Onion Kabobs
- Shrimp & Chorizo Kabobs
- Hummus & Baba Ganoush
- Grilled Pita

**Antipasti Sampler**
- Prosciutto de Parma
- Sopressata
- Aged Provolone
- Fresh Mozzarella
- Roasted Peppers
- Cured Olives
- Breadsticks

**Italian Appetizers**
- Sausage & Fontina-Stuffed Mushrooms
- Fontina Arancini
- Italian Meatballs with Marinara
- Tomato-Basil Bruschetta
- Grilled Sourdough

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

**Dim Sum**
- Spicy Pork & Cabbage Potstickers
- Spinach Dumplings
- Salad Rolls
- Scallion Soy Sauce & Wasabi Aioli
Choose One Starter

Starter

Yellowfin Tuna Tartare
_Ginger-Miso Dressing, Micro Tatsoi_

Eggplant Caponata & Ricotta Terrine
_Prosicutto de Parma, Micro Arugula, Crostini, Basil Pesto, Parmigiano-Reggiano Crisp_

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
_Prosicutto de Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves_

Seared Sea Scallops
_White Beans, Micro Arugula, Greek Olive Salad, Extra Virgin Lemon Vinaigrette_

Grilled Eggplant Stack
_Hummus, Greek Olive Tapenade, Roasted Red Pepper Dip, Feta, Micro Greens, Grilled Pita_

Edamame Potstickers
_Glass Noodle Salad, Yuzu Dressing, Wasabi Aioli_
Choose One Soup or One Salad
Includes Dinner Rolls & Butter

**Soup & Salad**

**Tomato & Basil Bisque**
*Chive Oil*

**Butternut Squash Soup**
*Raisin-Pecan Croutons*

**Corn & Roasted Garlic Chowder**
*Red Pepper Oil*

**Chilled Gazpacho**
*Cilantro Crème Fraîche*

**Chilled Sweet Pea Soup**
*Mint Crème Fraîche*

**Poached Bosc Pear & Candied Pecan Salad**
*Organic Baby Greens, Goat Cheese, Fig Vinaigrette*

**Caramelized Apple & Spiced Toasted Walnut Salad**
*Field Greens, Aged Cheddar, Sherry Wine Vinaigrette*

**Modern “Wedge” Salad**
*Baby Iceberg, Applewood Bacon Lardons, Holland Heirloom Cherry Tomatoes, Stilton Dressing*

**Strawberry & Roasted Almond Salad**
*Organic Baby Greens, Montrachet, Aged Balsamic Vinegar*

**Fresh Raspberry & Pistachio Salad**
*Organic Baby Greens, Shaved Radish, Sherry Wine Vinaigrette*

**Roasted Pear & Candied Walnut Salad**
*Field Greens, Roquefort, Dried Cranberries, Sherry Wine Vinaigrette*
Choose One Entrée

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

Orders taken tableside

**Entrees**

Pan-Seared Jumbo Lump Crab Cake
*Chive Whipped Potatoes, Baby Carrots, Candy Cane Beets, Sunburst Squash, Asparagus, Meyer Lemon-Chive Beurre Blanc*
110.00 per guest

Sautéed Arctic Char
*Roasted Yukon Gold Potatoes, Ratatouille, Haricots Verts, Three Grain Mustard Sauce*
102.00 per guest

Crispy Skin Barramundi Fillet
*Parmesan-Herb Risotto, Broccolini, Pearl Onions, Olives, Capers, Baby Tomato Sauce*
101.00 per guest

Crispy Skin Branzino Fillet
*Roasted Fingerling Potatoes, Baby Artichokes, Asparagus, Pearl Onions, Green Herb Beurre Blanc*
103.00 per guest

Seared Filet Mignon
*Five Lilies Smashed Fingerling Potatoes, Asparagus, Baby Carrots, Sautéed Wild Mushrooms, Merlot Demi-Glace*
110.00 per guest

Grilled NY Strip Steak
*Roasted Fingerling Potatoes, Pearl Onions, Roasted Mushrooms, Asparagus, Shallot Wine Sauce*
105.00 per guest

Roasted Baby Lamb Chops
*Aged Gouda Potato Gratin, Baby Vegetables, Rosemary Lamb Jus*
110.00 per guest

Grilled Veal Chop
*Yukon Gold Whipped Potatoes, Baby Beets, Baby Fennel, Morel Veal Jus*
112.00 per guest

Pan-Roasted Berkshire Pork Chop
*Butternut Squash Risotto, Roasted Baby Fennel, Baby Beets, Apple Cider Reduction*
103.00 per guest

Eggplant, Red Pepper & Mozzarella Stack
*Wilted Spinach, Yellow Tomato Coulis*
99.00 per guest

Moroccan-Spiced Chickpea Cake
*Sautéed Swiss Chard, Saffron Braised Vegetables*
99.00 per guest

Fried Eggplant Penne
*Ricotta, Fresh Mozzarella, San Marzano Tomato Sauce*
99.00 per guest

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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. Prices do not include applicable staffing charges, administrative fee and tax. Prices valid for events occurring before 8/31/2016.
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

**Enhancements**
Scoop of Ice Cream
2.00 per guest
Chocolate-Dipped Strawberries
2.50 per guest

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

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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
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