Fall / Winter Catering Menu
Valid September 30, 2019 - March 30, 2020

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RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY

Prospect House and Palmer House 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.

Additionally, Restaurant Associates operates Café 701, and can cater events at many venues on campus. Please inquire with your catering representative to confirm we are able to 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 Prospect House and Palmer House.

Additional charges apply to china, glassware & flatware needs for all events held elsewhere.

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

Weekend events incur a minimum food & beverage charge based on the specific location and details.

MENU & GUEST COUNT CONFIRMATIONS
Menu details and wine selections 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.

BAR & WINE SERVICES
Bar and wine services are available for all university-hosted events at Prospect House only. Palmer House does not hold a liquor license, thus all guests must provide their own beer, wine & spirits. Our staff is happy to provide guidance on quantities to purchase as well as mixers, bar fruit and bartending service.

Please ask your catering representative for our complete beverage options, bar packages and wine list.

DIETARY NEEDS
Kosher meals may be provided upon request from Monday through Friday during the academic year. They require 48 hours notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary restrictions. 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 4-14 business days prior to the event date will incur a $300 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.
**Breakfast**

**Seasonal Continental Breakfast 1** | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
- Breakfast Assortment: Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter  
- Sliced Fresh Fruit Platter

**Seasonal Continental Breakfast 2** | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
- Apple Cinnamon Yogurt Loaf & Cranberry Almond Scones  
- Greek Vanilla Yogurt, Granola, Berries  
- Fresh Fruit Salad

**Toast** | $11.75 per guest | 10 guest minimum  
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
- Mashed Avocado & Bacon Brioche Toast  
- Smoked Salmon & Dill Caper Cream Cheese, Pumpernickel Toast  
- Apricot Compote, Cream Cheese, Raisin Nut Bread Toast  
- Saffron Deviled Eggs, Romesco Pepper Relish  
- Greek Vanilla Yogurt, Granola, Berries  
- Fresh Fruit Salad

**Breakfast Tea Sandwiches** | $12.00 per guest | 10 guest minimum  
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
- Egg Salad, Watercress, Brioche  
- Smoked Salmon, Cucumber, Dill Cream Cheese  
- Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese  
- Sliced Fresh Fruit Platter

**Smoked Salmon Platter** | $12.00 per guest | 10 guest minimum  
- Lightly Smoked Salmon  
- Assorted Bagels  
- Plain Cream Cheese & Herb Cream Cheese  
- Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon

**“Better for You” Breakfast** | $14.00 per guest | 15 guest minimum  
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea  
- Artisan Whole Grain Bread, Peanut Butter  
- Egg White, Spinach & Mushroom Frittata  
- Wheatberry Breakfast Salad, Chopped Kale, Roasted Apples, Almonds  
- Greek Vanilla Yogurt, Granola, Berries  
- Fresh Fruit Salad

**Breakfast Jars** | $6.50 per guest  
- Mango Raspberry Chilled Oatmeal Jar  
- Mixed Berry Parfait, House-made Toasted Almond Granola  
- Farro, Kale, Strawberry Breakfast Salad  
- Coconut Blackberry Chia Pudding
Breakfast

**Hot Breakfast Buffet 1** | $11.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
• Fresh Scrambled Eggs
• Applewood Smoked Bacon
• Assorted Mini Bagels with Cream Cheese, Butter & Preserves

**Hot Breakfast Buffet 2** | $17.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
• Fresh Scrambled Eggs
• White Cheddar, Vegetable Egg White Frittata
• Challah French Toast, Maple Syrup
• Applewood Smoked Bacon, Turkey Sausage Links, O’Brien Potatoes
• Greek Vanilla Yogurt, Granola, Berries
• Fresh Fruit Salad

**Seasonal Hot Breakfast Buffet** | $18.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
• Spinach, Butternut Squash, Goat Cheese Frittata
• Wild Mushroom, Kale, Egg White Frittata
• Quinoa Waffles, Roasted Apples, Maple Syrup
• Pumpkin Loaf, Cranberry Almond Scones
• Applewood Smoked Bacon, Turkey Sausage Links
• Greek Vanilla Yogurt, Granola, Berries
• Fresh Fruit Salad

**European Style Breakfast** | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea
• Sliced French Ham, Gruyere & Cheddar Cheese Platter
• Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches
• Hard Boiled Eggs
• Greek Vanilla Yogurt, Granola, Fresh Berries
• Mini Butter Croissants, Assorted Jams
• Fresh Fruit Salad

**A La Carte**
• **Breakfast Assortment:** Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter | $4.75 per guest
• Sliced Fresh Fruit Platter | $3.85 per guest
• Bagged Trail Mix | $1.80 per guest
• Mini Fruit & Yogurt Parfaits | $3.50 per guest
• French Toast & Fresh Strawberry Kabobs | $3.50 per guest
• Assorted Granola & Kind Bars | $2.25 per guest
• Seasonal House-made Breakfast Breads | $3.50 per guest
• Small World Regular & Decaffeinated Coffee, Hot Tea | $3.50 per guest
• Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
• Cranberry & Orange Juice | $2.00 per guest
• Bottled Water | $2.25 per guest
• Dasani Flavored Sparkling Water | $1.65 per guest
Seasonal Sandwich Buffet 1 | $9.50 per guest
Includes: Chips, Pickles, Cookies, Sparkling Water
• Chef’s Selection 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 2 | $14.25 per guest
Includes: Chips, Pickles, Cookies, Sparkling Water
• Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
• Selection of 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 3 | $16.25 per guest
Includes: Chips, Pickles, Cookies, Sparkling Water
• Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
• Sliced Fresh Fruit Platter
• Selection of 3 Seasonal Sandwiches

Boxed Lunch | $11.50 per guest
Includes: Chips, Whole Fruit, Cookie, Sparkling Water
• Selection of 3 Seasonal Sandwiches

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection or Lettuce Wraps for no additional charge
Lunch Specialty Buffets

“Deli for You” Lunch | $16.25 per guest | 10 guest minimum
Includes: SunChips®, Cookies, Sparkling Water
- Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Grilled Greek Baby Artichoke Salad  Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- Roasted Brussels Sprouts Salad  Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- Assorted Sliced Meats & Cheeses
  - Lemon & Herb Grilled Chicken
  - Grilled Portabella Mushrooms
  - House Roasted Turkey Breast
  - Fresh Tuna Salad
  - Roasted Vegetables
  - Swiss Cheese
  - Cheddar Cheese
- 100% Whole Wheat Sandwich Flats, Herbed Mayonnaise

Stromboli | $17.25 per guest | 10 guest minimum
Includes: Cookies, Sparkling Water
- Kale Caesar Salad  Semi-Dried Tomatoes, Shaved Parmesan Cheese
- Roasted Brussels Sprouts Salad  Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- Grilled Baby Greek Artichoke Salad  Feta Cheese, Red Onions, Olives, Lemon Oregano Vinaigrette
- Sliced Fresh Fruit Platter

House-Made Strombolis
- Spinach & Sweet Onion  Roasted Garlic, Mozzarella Cheese
- Meatball Parmesan  Tomato Sauce, Mozzarella Cheese
- Italian Deli  Capicola Ham, Salami, Pepperoni, Parma Cotto, Provolone Cheese
- Marinara Dipping Sauce

Seasonal Soups | $3.50 per guest, per selection
- Sweet Potato Maple Bisque
- Butternut Squash Roasted Apple
- Beef Barley Vegetable
- Chicken, Kale, Roasted Root Vegetable

Seasonal Antipasti & Green Salads | $3.50 per guest, per selection
- Kale Salad  Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette
- Quinoa Salad  Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
- Autumn Chop Salad  Roasted Carrots, Beet, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
- Baby Gem Lettuce Salad  Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
- Roasted Butternut Squash  Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- Autumn Slaw with Cabbage  Apples, Dried Cranberries, Sunflower Seeds, Carrots, Spiced Dressing
- Greek Orzo Salad  Diced Tomato, Cucumber, Shaved Red Onion, Kalamata Olives, Feta Cheese, Lemon-Oregano Vinaigrette
- Ancient Grain Salad  Lentils, Quinoa, Wheat Berries, Sundried Cherries, Scallions, Balsamic Vinaigrette
- Roasted Cauliflower Salad  Flat Leaf Parsley, Toasted Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
- Farro Grain Salad  Spinach, Caramelized Onion, Roasted Red Pepper, Black Pepper Ricotta Cheese, Basil Vinaigrette
- Butterscotch Bean Salad  Sweet Potato, Collard Greens, Pickled Onions, Apple Cider Vinaigrette
- Charred Brussels Sprouts  Pancetta, Pickled Red Onion, Brown Sugar Apple Cider Vinaigrette
- Wild Rice  Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
- Roasted Root Vegetables  Pumpkin Seed Oil, Shaved Asiago
- Yukon Gold Potato Salad  Baby Golden Beets, Green Apple
- Whole Wheat Pasta Salad  Butternut Squash, Toasted Walnuts, Ricotta Salata, Dried Cranberries, Spinach Pesto
Greek | $19.00 per guest | 15 guest minimum
Includes: Sparkling Water

- **Greek Salad** Marinated Artichokes, Kalamata Olives, Tomato, Cucumber, Pickled Red Onions, Feta Cheese, Romaine Lettuce, Lemon Oregano Vinaigrette
- **Grilled Eggplant Salad** Roasted Tomatoes, Red Pepper
- **Stuffed Grape Leaves** Rice, Dill, Mint, Fresh Lemon
- **Greek Sandwiches**
  - **Spiced Beef Gyro** Tomatoes, Sliced Red Onions, Cucumbers, Tzatziki Sauce
  - **Grilled Marinated Chicken Souvlaki** Tomatoes, Sliced Red Onions, Cucumbers, Tzatziki Sauce
  - **Falafel Pita** Shredded Lettuce, Tomatoes, Sliced Red Onions, Cucumbers, Tzatziki Sauce
- **Lemon & Feta Potato Chips**, Sliced Fresh Fruit Platter, Baklava

French | $19.00 per guest | 15 guest minimum
Includes: Sparkling Water

- **Nicoise Salad** Roasted Fingerling Potatoes, Haricots Verts, Nicoise Olives, Grape Tomatoes, Hard Boiled Eggs, Shallot Red Wine Vinaigrette
- **Shredded Lacinato Kale Salad** Sunflower Seeds, Roasted Carrots, Feta Cheese, Blood Orange Vinaigrette
- **Croissant Sandwiches**
  - **French Ham & Brie** Cornichons, Dijon Mustard Mayonnaise
  - **Rosemary Grilled Chicken Breast** Applewood Smoked Bacon, Beefsteak Tomato, Green Leaf Lettuce, Tarragon Aioli
  - **Slow Roasted Beef** Gruyere Cheese, Thyme Roasted Tomato Slices, Caramelized French Onion Aioli
  - **Grilled Herbed Vegetables** Goat Cheese, Arugula, Basil Pesto Aioli
- Fresh House-made Potato Chips, Sliced Fresh Fruit Platter, Mini French Pastries

Mexican | $19.00 per guest | 15 guest minimum
Includes: Sparkling Water

- **Tomato Avocado Salad** Cilantro Vinaigrette
- **Mexican Corn Elote Salad** Cotija Cheese, Creamy Lime Cilantro Dressing, Chili Dust
- **Mexican Sandwiches**
  - **Steak Pepito** Marinated Steak, Black Bean Puree, Roasted Poblano Peppers, Crema
  - **Chorizo Torta** Queso Fresco Avocado, Shredded Cabbage, Pickled Tomato, Pinto Bean Puree, Crema
  - **Crispy Chicken Cemita** Black Beans, Pickled Red Cabbage, Avocado, Chili Mayonnaise
  - **Veggie Molletes** Pinto Bean Puree, Avocado, Pico De Gallo, Cotija
- Fresh Tortilla Chips, Tomato Salsa, Sliced Fresh Fruit Platter, Mini Churros & Chocolate Sauce

“Better for You” Lunch | $27.00 per guest | 20 guest minimum
Served at Room Temperature
Includes: Sparkling Water

- **Cauliflower Almond Soup**
- **Oak Leaf Salad** Roasted Pepitas, Honey Crisp Apples, Fennel, Shaved Dry Jack Cheese, Roasted Apple Vinaigrette
- **Roasted Beets Salad** Pistachios, Oranges, Mache
- **Brussels Sprouts Slaw** Sunflower Seeds, Carrots, Red Cabbage

Entrées

- **Smoked Chicken Breast Tartine** Smashed Avocado, Pickled Red Cabbage, Chipotle Greek Yogurt, Seven Grain Bread
- **Miso Roasted Salmon Fillet** Grilled Shiitake Mushrooms, Brown Basmati Rice, Bok Choy, Kabocha Squash
- **Butternut Squash Sweet Onion Flatbread** Goat Cheese, Flat Leaf Parsley
- Assorted Filled Dark Chocolates, Sliced Fresh Fruit Platter
## Lunch Specialty Buffets

### Room Temperature Lunch | $25.00 per guest | 10 guest minimum
Includes: Sparkling Water
- **Kale Caesar Salad** Semi-Dried Tomatoes, Shaved Parmesan Cheese
- **Roasted Butternut Squash Salad** Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Wild Rice Salad** Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
- Assorted Filled Dark Chocolates, Sliced Fresh Fruit Platter

### Room Temperature Entrées (Choose 1)
- **Seared Apple Cider Fennel Brined Chicken Breast** Grilled Carrots, Roasted Brussels Sprouts, Cranberry Aioli
- **Grilled Cherrywood Smoked Salmon Fillet** Red Quinoa Salad, Roasted Cauliflower, Sautéed Swiss Chard, Parsnip Almond Sauce
- **Grilled Beef Bistro Loin** Wild Mushroom Ragout, Roasted Winter Squash, Red Beets, Watercress
- **Pork Tenderloin, Apple, Onion Kabobs** Dried Fruit Couscous, Sautéed Kale Leaves, Cumin Roasted Carrots, Mango Chutney
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce

### Build a Better Turkish Bowl | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette Sparkling Water
- Grilled Turkish Spiced Boneless Skinless Chicken Thighs
- Grilled Turkish Spiced Skuna Bay Salmon Fillet
- Brown Rice Pilaf
- Za’atar Roasted Vegetables
- Shredded Lacinato Kale
- Roasted Garlic Aioli, Toasted Almonds
- Baklava, Sliced Fresh Fruit Platter

### Build a Better Spanish Bowl | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette Sparkling Water
- Paprika Garlic Shrimp
- Grilled Bistro Loin
- Saffron Spanish Rice
- Sautéed Green Beans, Cherry Tomatoes & Sautéed Spinach
- Romesco Sauce, Crispy Cremini Mushrooms Chips
- Crème Catalan, Sliced Fresh Fruit Platter

### Build a Better Asian Bowl | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette Sparkling Water
- Teriyaki Chicken
- Sesame Seared Ahi Tuna
- Baby Bok Choy & Orange Miso Glazed Carrots
- Japanese Fried Rice
- Ginger Aioli, Crispy Onions
- Green Tea Mousse, Sliced Fresh Fruit Platter

### Build a Better Indian Bowl | $22 per guest | 10 guest minimum
Includes: Mixed Green Salad, Champagne Vinaigrette Sparkling Water
- Vegan Yellow Curry Coconut Vegetable Stew
- Vegetable Pakora
- Cauliflower Rice
- Lentil Dahl
- Sautéed Spinach
- Tomato Chutney, Papdi Chaat
- Coconut Mango Rice Pudding, Sliced Fresh Fruit Platter
Hot Lunch Buffets

Hot Lunch Buffets Include: Rolls and Butter, Family Style Mini Pastries, Small World Coffee (Regular/Decaffeinated) Hot Tea & Iced Water
$27.00 per guest | 25 guest minimum

Fall Seasonal Lunch Buffet 1
• Roasted Cauliflower Salad Flat Leaf Parsley, Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
• Roasted Butternut Squash Salad Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
• Autumn Chop Salad Roasted Carrots, Beets, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
• Braised Roasted Garlic, Piquillo Pepper Boneless Chicken Thighs
• Maple Glazed Seared Salmon Fillet Wild Rice, Caramelized Brussels Sprouts, Roasted Fennel, Lemon Compote

Fall Seasonal Lunch Buffet 2
• Butternut Squash Bisque
• Quinoa Salad Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
• Roasted Beets Rainbow Chard, Baby Carrots, Toasted Pepitas, Garlic Vinaigrette
• Kale Salad Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette
• House Roasted Turkey Breast Mini Sandwich Cranberry Sauce, Grilled Green Apples, White Cheddar, Caramelized Onion Aioli
• Grilled Bistro Steak Mashed Manchego Cauliflower, Marinated Roasted Garlic Piquillo Peppers, Sautéed Swiss Chard

Fall Seasonal Lunch Buffet 3
• Farro Grain Salad Spinach, Caramelized Onion, Roasted Red Pepper, Ricotta Cheese, Basil Vinaigrette
• Roasted Brussels Sprouts Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
• Baby Gem Lettuce Salad Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
• Turkey Burger Havarti Cheese, Caramelized Onion, Kale, Lingonberry Aioli
• Spinach, Ricotta Cheese Eggplant Rollatini Marinara Sauce
• Seared Arctic Char Fillet Roasted Butternut Squash, Apples, Fennel Lemon Compote
Meeting Fare

Meeting Fare

All Breaks Include: Sparkling Water

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

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**Meeting Break 1 | $7.00 per guest | 10 guest minimum**
- Mini Chocolate Dipped Waffles
- Dried Fruit: Cherries, Apricots & Apples

**Meeting Break 2 | $7.00 per guest | 10 guest minimum**
- Fruit Kabobs, Yogurt Dip
- Lemon Pound Cake

**Meeting Break 3 | $7.00 per guest | 10 guest minimum**
- Crisp Apple Wedges, Caramel Dip
- Mini Soft Pretzels, Cheddar Cheese Dip

**Meeting Break 4 | $7.00 per guest | 10 guest minimum**
- House-made Caramel Sea Salt Cupcakes
- Sliced Fresh Fruit Platter

**Meeting Break 5 | $7.00 per guest | 10 guest minimum**
- Cheddar Cheese, Smoked Sausage, Pretzel Bread, Spicy Mustard
- Assorted Cookies

**Meeting Break 6 | $7.00 per guest | 10 guest minimum**
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Assorted Goldfish Crackers & Pretzel Shooters

**Meeting Break 7 | $7.00 per guest | 10 guest minimum**
- Dark Chocolate Brownies
- Mixed Nut Shooters

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**Afternoon Tea Service | $15.50 per guest**

Includes: Assorted Herbal Teas, Sparkling Water

* Assorted Mini Pastries, Specialty Cookies

**Selection of 3 Tea Sandwiches**
- Green Apple & Boursin
- Ham & Apricot Preserves
- Mango Crab Salad & mâche
- Curried Egg Salad & Pea Shoots
- Smoked Turkey & Cranberry Mayonnaise
- Cucumber, Watercress & Goat Cheese
- Roasted Pear & Stilton
- Prosciutto, Arugula & Mozzarella
- Tarragon Chicken Salad
- Grilled Zucchini & Red Peppers
- Smoked Salmon, Cucumber & Dill Cream Cheese

**Bar Snacks | $2.95 per guest**

Selection of 2 Assorted Snacks
- Mixed Nuts
- Cheddar Goldfish
- Pretzel Goldfish
- Wasabi Peas
- Zen Snack Mix

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**A La Carte**
- Sliced Fresh Fruit Platter | $3.85 per guest
- Mixed Nuts & Dried Fruit | $4.25 per guest
- Assorted Cookies & Brownies | $2.75 per guest
- Assorted Bagged Chips, Pretzels, Popcorn | $1.75 per guest
- Small World Regular & Decaffeinated Coffee, Hot Tea | $3.50 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
- Bottled Water | $2.25 per guest
- Dasani Sparkling Water | $1.65 per guest
Reception - Stations

**Spanish Cheese & Charcuterie** | $15.00 per guest | 25 guest minimum
- Manchego, Mahon & Drunken Goat Cheese
- Chorizo, Lonzo Lomo & Serrano Ham
- Fried & Salted Marcona Almonds, Spanish Green Olives, Fig Cake, Quince Paste
- Tomato Olive Pastry, Leek & Cheese Pastry, Sliced Country Bread

**Latin American Street Food** | $20.00 per guest | 25 guest minimum
- Beef Empanadas, Chili Lime Sour Cream
- Cemitas Poblano, Crispy Chicken, Avocado, Poblano Peppers, Shaved Cabbage, Pickled Red Onion, Guajillo Pork, Black Bean Sopa
- Arepas de Queso
- Seafood Ceviche
- Salsa Verde Crispy Chicken Taco

**Turkish Kabobs** | $22.00 per guest | 25 guest minimum
- Adana Lamb Kebob
- Chicken Pirzola Kabob
- Swordfish Pepper Kabob
- Beef Kofta Kabob
- Halloumi Cheese & Vegetable Kabob
- Classic Hummus, Grilled Pita Bread, Stuffed Grape Leaves
- Tzatziki Sauce, Toum, Tahini Sauce, Creamy Harissa

**Asian** | $22.00 per guest | 25 guest minimum
- Spicy Tuna Tartar Crispy Wonton Cone
- Char Sui Pork Belly Steam Bun Taco
- Chilled Beef Bulgogi Rice Noodle Salad, Kimchi Slaw
- Panko Shrimp Pops, Creamy Sweet Chili Sauce
- Spicy Chicken Satay, Peanut Dipping Sauce
- Asian Crudité Shooters, Carrot Ginger Dip, Wonton Chips, Spicy Sriracha Dip

**Artisan Cheese Display** | $10.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudités & Flatbreads** | $10.00 per guest | 10 guest minimum
- Fresh Vegetable Crudités with Black Pepper Parmesan & Creamy Basil Pesto Dips
- Butternut Squash, Caramelized Onion, Fontina Cheese
- Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce
- Smoked Sausage, Sweet Onion, Swiss Cheese, Pickled Cabbage

**Sushi** | $21.00 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
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $12.75 per guest | 10 guest minimum
Two Hours | $18.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $17.75 per guest | 10 guest minimum
Two Hours | $23.00 per guest | 10 guest minimum

Hot Hors d’Oeuvres
- Jumbo Lump Crab Cakes, Lemon Chive Aioli
- Bacon Cheddar Beef Slider, Burger Sauce
- Mexican Chorizo Empanada, Cilantro Crema
- Wild Mushroom & Truffle Arancini
- Braised Short Rib Goat Cheese Slider
- Pork Scallion Meatballs, Teriyaki Glaze
- Sun-Dried Tomato & Feta Phyllo Triangles
- Chicken Tikka Masala, Crispy Pita Chip
- Crispy Tempura Cauliflower, Creamy Sriracha Dip
- Chicken Apple Onion Kabobs, Golden Raisin Sauce
- Seared Salmon Cake, Apple Onion Chutney
- Bacon Wrapped Turkey Meatballs, Cranberry Aioli
- Butternut Squash Cheddar Grit Cake, Caramelized Onion Marmalade
- Wild Mushroom & Boursin Tart
- Vegetable Spring Rolls, Sweet Chili Sauce

Cold Hors d'OEuvres
- Roasted Pumpkin Hummus, Kale Pesto, Raisin Nut Crostini
- Potato Onion Tortilla
- Mexican Chile Vegetables, Lime Crema, Cotija Cheese, Mini Taco
- Mini Muffaletta Sandwich
- Curried Pumpkin & Kale Roulade, Seven Grain Crostini
- Red Pepper Hummus, Cucumber Cup
- Parmesan Rosemary Shortbread, Roasted Cherry Tomato, Greek Feta
- Tomato Bruschetta, Fresh Mozzarella, Basil Pesto, Grilled Sourdough
- Cranberry Toasted Almond Chicken Salad, 7 Grain Crostini
- Smoked Chicken & Apricot Salad on Brioche Toast
- Seared Duck Breast, Butternut Squash Puree, Bacon Jam, Brioche Toast
- Cedar Plank Flaked Salmon, Maple Cream Cheese, Orange-Dill Salsa
- Pepper Seared Ahi Tuna, Piquillo Pepper Olive Tapenade
- Mini Lobster Roll
- Spicy Tuna Poke Taco
- Seared Filet Mignon, Caramelized Onion, Blue Cheese on Sourdough Crostini
Reception Packages

<table>
<thead>
<tr>
<th>Fall Reception Package 1</th>
<th>Fall Reception Package 2</th>
<th>Fall Reception Package 3</th>
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<tbody>
<tr>
<td>$15.00 per guest</td>
<td>$21.00 per guest</td>
<td>$27.00 per guest</td>
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<tr>
<td>One hour, 25 guest minimum</td>
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<tr>
<td>$22.00 per guest</td>
<td>$27.00 per guest</td>
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A. Stationary Hors d’oeuvres

Cheese Board
- Cheddar, Jarlsberg, Smoked Gouda, Crackers, Grapes

Vegetable Crudités
- Creamy Basil Dip & Red Pepper Roasted Garlic Dip

Bruschetta
- Tomato Basil Bruschetta, Marinated Mozzarella, Sesame Semolina Crostini

Dips
- Chickpea Hummus, Tzatziki, Guacamole, Crispy Pita Chips, Corn Tortilla Chips

Spinach Dip
- House-Made Spinach & Water Chesnut Dip, Black Bread Crostini

Mini Soft Pretzels
- Cheddar Cheese Beer Dip, Spicy Brown Mustard, Carrot Sticks

Flatbread
- Sautéed Shiitake, Grilled Scallions, White Cheddar, Creamy Sweet Chili Sauce

B. Sampler Food Stations (continued on next page)

Yakitori Station
- Chicken Yakitori, Ginger Sauce
- Pork Scallion Meatballs, Teriyaki Glaze
- Beef Yakitori, Japanese Steak House Mustard Sauce
- Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce
- Cold Ramen Noodle Salad

Asian Slider Station
- Gochujang Pulled Pork, Kimchee Slaw
- Red Curry Beef, Thai Green Papaya Salad
- Teriyaki Shiitake, Shishito Pepper, Carrot Slaw, Ginger Sauce
- Hoisin Pulled Chicken, Sesame Cucumber Napa Cabbage Slaw
- Crispy Wonton Chips, Sweet Chili Aioli

Spanish Tapas
- Roasted Chorizo
- Spanish Garlic Shrimp
- Tomato Bread, Serrano Ham, Shaved Manchego
- Octopus Salad
- Artichoke Torta, Romesco Sauce
- Marinated Olives
Reception Packages

B. Sampler Food Stations continued

BBQ Sliders
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Grilled Portobello Mushrooms, Pickled Red Onions
- Smokehouse Bacon Potato Nachos
  - House-made Potato Chips, Crispy Applewood Smoked Bacon, Nacho Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos
- Southern Green Bean Salad, Crispy Onions, Dill Pickle Dressing

Antipasti Display
- Soppressata, Prosciutto di Parma, Bresaola
- Aged Provolone, Ricotta Salata, Marinated Fresh Mozzarella
- Eggplant Caponata, Tomato Bruschetta
- Semolina Crostini

Meatball
- Classic Italian Meatball, Tomato Sauce
- Pork & Provolone Meatball, Broccoli Rabe, Creamy Roasted Garlic Sauce
- Chicken Tikka Masala Meatball
- Black Pepper Brandy Steak House Meatball
- Impossible Plant Based Asian Meatball, Teriyaki Sauce

Pretzel
- Turkey Burger Pretzel Slider, Wilted Kale, Caramelized Onions Lingonberry Aioli
- Mini Soft Salted & Cinnamon Sugar Pretzels, Assorted Mustards Cheddar Cheese Beer Sauce
- Crispy Pretzel Spoons, Curried Apple Compote
- Savory Pretzel Bread Pudding, Cheddar Cheese Cubes, Cranberry Relish

Sliders
- Creekstone Farms Beef Burger, Crispy Bacon, American Cheese, Dill Pickles, Burger Sauce
- Turkey Burger, Havarti Cheese, Caramelized Onion, Kale, Lingonberry Aioli
- Grilled Veggie Burger, Asian Napa Cole Slaw, Sweet Chili Aioli
- Impossible Burger, Caramelized Onion Aioli, Mushroom Tapenade, Swiss Cheese
- House-made Potato Chips, Roasted Red Pepper Chipotle Dip

Global Vegetarian
- Butternut Squash Creamy Roasted Garlic Sauce Grilled Pizza
- Tempura Portabella Mushroom Fries, Ponzu Sauce
- Garlicky Kale Burger Slider, Red Pepper Aioli, Brioche Roll
- Chipotle Spiced Pumpkin Oaxaca Cheese Quesadilla, Lime Sour Cream
- Grilled Apple Onion Kebobs, Golden Raisin Sauce
- Winter Squash Goat Cheese Frittata

Thai Satay
- Beef Satay, Peanut Dipping Sauce
- Pork Satay, Chili Vinegar Dipping Sauce
- Mini Fish Cakes, Creamy Red Curry Dip
- Thai Spring Rolls, Sweet Chili Sauce
- Massaman Curry Chicken, Toasted Bread Cups
- Salad Rolls, Creamy Garlicky Dip

Indian
- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Curried Lentil Dip, Onion Naan Bread
- Papdi Chaat
Dessert Stations

Seasonal Pie Station | $11.00 per guest | 25 guest minimum
- Mini Chocolate Pecan Tart
- Mini Sweet Potato Pie, Cinnamon Whipped Cream
- Cranberry Apple Warm Handheld Pie
- Winter Fruit Compote Warm Handheld Pie
- Chocolate Cream Pie Shooter
- Banana Cream Pie Shooter

Seasonal Mini Desserts | $11.00 per guest | 10 guest minimum
- Snickerdoodle Macarons
- Pumpkin Cupcake, Caramel Sea Salt Buttercream
- Apple Pecan Crumb Tart
- Double Chocolate Cranberry Fudge
- Citrus Mousse Cream Horn
- Mocha Trifle

Out of the Cookie Jar | $11.00 per guest | 25 guest minimum
- Oatmeal Cookie Cream Pie
- S’mores Bread Pudding
- Chocolate Filled Peanut Butter Cookie Tarts
- Snickerdoodle Cupcakes
- Chocolate Chip Cookie Parfaits
- Cookies & Cream Ice Cream

Brownie Station | $10.00 per guest | 10 guest minimum
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream, Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

Apple | $11.00 per guest | 25 guest minimum
- Mini Apple Crumb Tarts
- Caramel Apple Cinnamon Mousse Parfaits
- Apple Raisin Bread Pudding, Vanilla Crème Angelis
- Mini Apple Cranberry Hand Pies
- Mini Apple Cider Donuts
- Vegan Apple Crisp, Oatmeal Granola

Chocolate Lovers $11.00 per guest | 25 guest minimum
- Chocolate Peanut Butter Mini Cupcakes
- Chocolate Raspberry Mousse Tarts
- Dark Chocolate Ganache Tarts
- Chocolate Caramel Mousse Trifle
- Chocolate Covered Strawberries
- White Chocolate Mousse Cream Horns

Bent Spoon Ice Cream | $9.50 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors
- One Seasonal Sorbet Flavor
- House-Made Mini Chocolate Chip Cookies & Brownies

Brownie Station
Price based on entrée selection. Includes Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

**Appetizers** Choose 1 (Choice of 2 for additional $5.00 per guest)

- **Roasted Delicata Squash Apple Salad**
  Wilted Kale Salad, Roasted Marcona Almonds, Goat Cheese, Fried Sage Leaves, Cinnamon Oil

- **Grilled Pear Salad**
  Roquefort Cheese, Candied Walnuts, Dried Cranberries, Frisée, Sherry Wine Vinaigrette

- **Tuscan Kale Salad**
  Parmesan Frico, Semi-Dried Grape Tomato, Grilled Focaccia Crouton, Creamy Roasted Garlic Dressing

- **Baby Field Greens Salad**
  Navel Oranges, Toasted Almonds, Goat Cheese, Mint Vinaigrette

- **Baby Oak Leaf Salad**
  Caramelized Quince, Applewood Smoked Cheddar, Toasted Pepitas, Roasted Onion Vinaigrette

- **Roasted Cauliflower Salad**
  Black Lentil Salad, Butternut Squash, Crumbled Egg, Grilled Radicchio, Saffron Vinaigrette

- **Golden Beet Goat Cheese Mousse Stack**
  Red Beet Gel, Pistachio Dust, Micro Greens, Raw Chioggia Chip, Black Fig

- **Roasted Lady Apples**
  Aged Cheddar Cheese, Cranberry Puree, Candied Walnuts, Micro Greens

- **Shiitake Mushroom & Garlic Cheese Flat Bread**
  Sweet Chili Aioli, Frisée, Roasted Pears

- **Autumn Romaine Chop Salad**
  Toasted Sunflower Seeds, Roasted Carrots, Winter Squash, Beets, Dried Cranberries, Smoked Gouda Cheese, Walnut Raisin Croutons, Creamy Caramelized Onion Dressing
Seasonal Three-Course Plated Dinner

Appetizer Selections continued
- Butternut Squash Bisque
  Raisin Nut Bread Croutons
- Vegetable Minestrone Soup
- Wild Mushroom Fennel Soup
- Parsnip Toasted Almond Bisque

Main Entrées  Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)
- Vella Dry Jack Yukon Gold Gnocchi  |  $39.00 per guest
  Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus
- Red Beet Vegetable Quinoa Cake  |  $39.00 per guest
  Roasted Butternut Squash “Noodles”, Sautéed Kale, Crispy Onions, Cauliflower Sauce
- Wild Mushroom Ravioli  |  $39.00 per guest
  Caramelized Pearl Onion, Shaved Parmesan Cheese, Sautéed Spinach, Chive Cream Sauce
- Thai Vegetable Yellow Curry  |  $39.00 per guest
  Baby Bok Choy, Cremini Mushrooms, Snow Peas, Kabocha Pumpkin, Red Peppers, Jasmine Rice
- Winter Vegetable Stack  |  $39.00 per guest
  Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Red Pepper Coulis
- Spinach Feta Phyllo Pie  |  $39.00 per guest
  Grilled Artichokes, Pickled Red Onion, Lemon Parsley Potatoes, Red Pepper Coulis
- Seared Skuna Bay Salmon Fillet  |  $46.00 per guest
  Navy Bean Butternut Squash Stew, Sautéed Kale, Caramelized Pearl Onions, Crispy Potato Straw, Parsley Almond Pesto
- Grilled Swordfish Steak  |  $44.00 per guest
  Kabocha Squash Risotto, Lacinato Kale, Roasted Oyster Mushrooms, Chimichurri, Sauce
- Jumbo Lump Crab Cakes  |  $46.00 per guest
  Smashed Leek Potatoes, Sautéed Brussels Sprouts, Roasted Rainbow Carrots, Grainy Mustard Sauce
- Pepita Crusted Icelandic Cod Fillet  |  $46.00 per guest
  Braised Kale, Smashed Roasted Acorn Squash, Leek Fondue Sauce
- Pan Seared Arctic Char Fillet  |  $42.00 per guest
  Brussels Sprouts Hash, Roasted Fingerling Potatoes, Chantenay Carrots, Lemon Chive Beurre Blanc
- Grilled Free Range Chicken Breast  |  $39.00 per guest
  Black Barley Aged Gouda Risotto, Roasted Fennel, Sautéed Tuscan Kale, Fine Herb Chicken Sauce
- Seared Free Range Chicken Breast  |  $39.00 per guest
  Butternut Squash Farro “Risotto”, Roasted Small Beets, Haricots Verts, Natural Chicken Reduction
- Crispy Skin Rohan Duck Breast  |  $45.00 per guest
  Sweet Potato Puree, Roasted Brussels Sprouts, Baby Carrots, Spiced Duck Jus
Main Entrée Selections continued

- **Sous Vide Berkshire Boneless Pork**  | $44.00 per guest  
  Smashed Cauliflower, Purple Kale, Roasted Apples, Brown Butter Breadcrumbs, Roasted Pork Natural Reduction
- **Seared Veal Loin**  | $46.00 per guest  
  Black Trumpet Mushroom Risotto, Roasted Parsnips, Caramelized Cipollini Onions, Haricots Verts, Madeira Veal Reduction
- **Pan Roasted Cervena Venison Loin**  | $46.00 per guest  
  Brown Sugar Butternut Squash Puree, Purple Potatoes, Kale, Chestnut Sour Cherry Veal Reduction
- **Grilled Bistro Loin**  | $45.00 per guest  
  Wild Mushroom Goat Cheese Risotto, Sautéed Swiss Chard, Roasted Baby Carrots, Veal Reduction
- **Seared Flat Iron Steak**  | $46.00 per guest  
  Parsnip Puree, Broccolini, Roasted Butternut Squash, Black Pepper Veal Reductions
- **Sous Vide Strip Loin**  | $46.00 per guest  
  Black Truffle Smashed Fingerling Potatoes, Baby Beets, Haricots Verts, Veal Reduction

Desserts Choose 1 (Choice of 2, add $5.00 per guest)  | Add family style fruit platters to any dessert selection for an additional $3.85 per guest

- **Apple Crisp**  
  Pecan Crumble, Vanilla Bean Ice Cream
- **Pumpkin Cheesecake**  
  Gingersnap Cookie, Toasted Sugared Pepitas, Butterscotch Sauce
- **Flourless Chocolate Cake**  
  Clementine Supremes, Tangerine Gel, Pistachio Dust
- **Dark Chocolate Hazelnut Torte**  
  Anise Crumb, Macerated Sour Cherries
- **Pecan Pie Bread Pudding**  
  Bourbon Angalise
- **Vegan Banana Peanut Butter Cake**  
  Pretzel Granola, Chocolate Glaze
- **Salted Caramel Panna Cotta**  
  Peanut Florentine
- **Lemon Mascarpone Torte**  
  Pistachio Florentine, Graham Cracker Crumb
- **Warm Cranberry Almond Frangipane Tart**  
  Vanilla Bean Ice Cream, Caramel Sauce
- **Seasonal Fruit Plate**  
  Filled Mini Chocolates, Snickerdoodle Macaron
Dinner Buffets

$48.00 per guest | 25 guest minimum
Includes: Rolls and Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Fall Dinner Buffet 1

Antipasti and Green Salads

• Rainbow Cauliflower Salad
  Wilted Kale, Roasted Quince, Toasted Almonds, Apple Vinaigrette

• Wild Rice Salad
  Roasted Acorn Squash, Dried Cranberries, Smoked Cheddar Cheese, Creamy Caramelized Onion Dressing

• Roasted Delicata Squash Salad
  Watercress, Navel Orange Supremes, Crushed Pistachio, Goat Cheese, Citrus Vinaigrette

• Oak Leaf & Frisée Lettuce Salad
  Grilled Pears, Glassy Walnuts, Sherry Wine Vinaigrette

Entrées

• Seared Free Range Chicken Breast
  Fine Herb Chicken Sauce

• Grilled Skuna Bay Salmon Fillet
  Roasted Butternut Squash Sauce

• Wild Mushroom Ravioli
  Sautéed Swiss Chard, Chive Cream

Sides

• Roasted Sweet Potatoes
• Roasted Brussels Sprouts

Fall Dinner Buffet 2

Antipasti and Green Salads

• Roasted Butternut Squash Salad
  Toasted Pecans, Flat Leaf Parsley, Creamy Spiced Maple Dressing

• Farro Grain Salad
  Roasted Root Vegetables, Dried Cranberries, Caramelized Pearl Onions, Roasted Apple Vinaigrette

• Brussels Sprouts Slaw
  Red Cabbage, Carrot, Kohlrabi, Broccoli, Celery Seed Dressing

• Baby Tuscan Kale Salad
  Semi Dried Grape Tomatoes, Shaved Ricotta Salata Cheese, Garlic Croutons, Parmesan Lemon Dressing

Entrées

• Black Pepper Roasted Bistro Loin
  Merlot Veal Reduction

• Roasted Cod Fillet
  Yellow Pepper Coulis, Picked Red Cabbage

• Winter Squash Ravioli
  Sautéed Kale, Roasted Fennel, Sage Cream

Sides

• Butternut Squash Risotto
• Haricots Verts, Golden Raisins