Fall / Winter Catering Menu
Valid September 1, 2021 - March 30, 2022

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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. For events at Café 701 and all other locations on campus menu pricing includes standard disposable plates, cups, cutlery & condiments.

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

### Conference Breakfast  | $9.00 per guest
Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- **Breakfast Assortment:** Assorted Bagels, Danish, Muffins with Cream Cheese, Butter & Preserves

### Hot Breakfast Buffet 1  | $12.50 per guest
Includes Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Assorted Mini Bagels with Cream Cheese, Butter & Preserves

### Hot Breakfast Buffet 2  | $19.00 per guest | 25 guest minimum
Includes: Freshly Brewed 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 Platter

### Seasonal Continental Breakfast  | $12.00 per guest
Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea
- Pumpkin Cream Cheese Roll, Mini Apple Danish, Mini Almond Croissant
- Greek Vanilla Yogurt, Granola, Berries
- Fresh Fruit Platter

### Toast  | $12.50 per guest | 10 guest minimum
Includes: Freshly Brewed 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
- Fresh Fruit Platter

### “Better for You” Breakfast  | $15.00 per guest | 15 guest minimum
Includes: Carrot Orange Juice, Freshly Brewed 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 Platter

### Breakfast Enhancements
- Mini Fruit & Yogurt Parfaits | $3.75 per guest
- Seasonal House-made Breakfast Breads | $4.25 per guest
- Greek Yogurt Cups | $2.05 per guest
- Sliced Fresh Fruit Platter | $4.25 per guest
- Soft Boiled Eggs | $1.85 per guest
- Freshly Brewed Coffee (Regular & Decaffeinated) Hot Tea | $3.50 per guest
- Cranberry Juice | $2.30 per guest
- Orange Juice | $2.30 per guest
Boxed Breakfast

All meals are packaged individually and will include all disposable cutlery and condiments.

1 | $8.50 per guest | 10 guest minimum
   • Bacon, Egg & Cheese Sandwich or Egg & Cheese Sandwich
   • Fresh Fruit Cup

2 | $8.50 per guest | 10 guest minimum
   • Spinach & Cheese Frittata
   • Fresh Fruit Cup

3 | $8.50 per guest | 10 guest minimum
   • French Toast with Berries
   • Greek Yogurt Cup

4 | $7.00 per guest | 10 guest minimum
   • Almond Croissant
   • Fresh Fruit Cup

5 | $7.00 per guest | 10 guest minimum
   • Bagel with Cream Cheese, Butter & Preserves
   • Fresh Fruit Cup

6 | $7.00 per guest | 10 guest minimum
   • Blueberry Crumb Muffin
   • Greek Yogurt Cup

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
• 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
• 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
**Lunch - Sandwiches**

**Sandwich Buffet 1 | $10.50 per guest**  
Includes: Chips, Cookies, Sparkling Water  
- Chef’s Selection 3 Seasonal Sandwiches

**Sandwich Buffet 2 | $15.50 per guest**  
Includes: Chips, Cookies, Sparkling Water  
- **Baby Greens Salad**  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette  
- Selection of 3 Seasonal Sandwiches

**Boxed Sandwich 1 | $12.00 per guest**  
Includes: Chips, Cookie, Sparkling Water  
- Select 3 Seasonal Sandwiches  
- Seasonal Whole Fruit

**Boxed Sandwich Lunch 2 | $16.50 per guest**  
Includes: Chips, Cookie, Sparkling Water  
- Garden Salad, Balsamic Vinaigrette  
- Select 3 Seasonal Sandwiches  
- Fresh Fruit Cup

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

**Sandwich Selections**

- **Eggplant Milanese**  Sheep’s Milk Ricotta Cheese, 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**  Cranberry Sauce, Grilled Green Apples, Cheddar Cheese, Caramelized Onion Aioli, Seven Grain Bread
- **Fresh House Roasted Turkey Breast**  Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche Roll
- **Chicken Salad Croissant**  Beefsteak Tomatoes, Green Leaf Lettuce
- **Grilled Chicken Breast**  Applewood Smoked Bacon, Beefsteak Tomatoes, Green Leaf Lettuce, Roasted Garlic Aioli, Ancient Grain Roll
- **Parmesan Breaded Chicken Breast**  Tomato Jam, Fresh Mozzarella, Baby Arugula, Basil Pesto Aioli, Toasted Garlic 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
- **Parma Ham & Fresh Mozzarella**  Beefsteak Tomatoes, Roasted Red Peppers, Baby Arugula, Basil Pesto Aioli, Grilled Ciabatta Bone Bread
- **Slow Roasted Roast Beef**  Applewood Smoked Cheddar Cheese, Roma Tomato, Green Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll
- **Tuna Salad**  Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll
Boxed Lunch Entrée & Salads

All meals are packaged individually and will include all disposable cutlery and condiments.

Vegetarian Counts requested 24 hours prior to event

1 | $19.00 per guest | 10 guest minimum
   - Hickory Smoked Pulled Pork or Hickory Smoked Pulled Jackfruit
   - Cornbread & Butter
   - Aged Cheddar, Scallion Potato Egg Salad
   - Lacinato Kale, Picked Red Onions
   - Fresh Fruit Cup & Cookie

2 | $19.00 per guest | 10 guest minimum
   - Grilled Pesto Chicken or Grilled Pesto Portobello Mushroom
   - Roasted Roma Tomatoes Fresh Mozzarella
   - Pasta Salad
   - Dinner Roll & Butter
   - Fresh Fruit Cup & Cookie

3 | $19.00 per guest | 10 guest minimum
   - Grilled Shrimp, Red Pepper Sauce or Grilled Tofu, Red Pepper Sauce
   - Baby Arugula Salad, Sherry Wine Vinaigrette
   - Papas Bravas
   - Tomato Garlic Toast
   - Fresh Fruit Cup & Cookie

4 | 19.00 per guest | 10 guest minimum
   - Cheeseburger Salad or Veggie Burger salad
     Beefsteak Tomatoes, Red Onions, Lettuce, Burger Sauce, Cheddar Cheese, Roasted Mushrooms, Sesame Bun Croutons, Creamy Roasted Red Pepper Dressing
   - Dinner Roll & Butter
   - Fresh Fruit Cup & Cookie

5 | $19.00 per guest | 10 guest minimum
   - Grilled Chicken Caesar Salad or Toasted Chickpea Caesar Salad
     Roasted Plum Tomatoes, Parmesan Cheese, Croutons, Caesar Dressing
   - Dinner Roll & Butter
   - Fresh Fruit Cup & Cookie

6 | $19.00 per guest | 10 guest minimum
   - Grilled Southwest Chicken Salad or Southwest Vegetable Salad
     Romaine, Pico De Gallo, Black Bean Corn Salad, Avocado, Crispy Tortilla, Creamy Southwest Ranch Dressing
   - Buttermilk Biscuit & Butter
   - Fresh Fruit Cup & Cookie

7 | $19.00 per guest | 10 guest minimum
   - Teriyaki Grilled Chicken or Teriyaki Grilled Tofu
   - Garden Salad, Carrot Ginger Dressing
   - Lo-Mein Noodle Salad
   - Stir Fried Chinese Vegetable Salad
   - Fresh Fruit Cup & Cookie
“Deli for You” Lunch | $17.50 per guest | 10 guest minimum
Includes: Chips, Cookies, Sparkling Water
- Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry 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 & Cheddar Cheeses
- Brioche Sandwich Rolls, Herbed Mayonnaise, Dijonnaise

Stromboli | $19.00 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
- Sliced Fresh Fruit Platter

House-Made Stromboli
- Spinach & Sweet Onion  Roasted Garlic, Mozzarella Cheese
- Cheesesteak  Sautéed Onions & Peppers
- Italian Deli  Capicola Ham, Salami, Pepperoni, Parma Cotto, Provolone Cheese
- Marinara Dipping Sauce
Lunch Specialty Buffets

**Mexican Torta** | $21.00 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** | $30.00 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
- Sliced Fresh Fruit Platter
- Assorted Filled Dark Chocolates
Lunch Specialty Buffets

Room Temperature Lunch | $28.00 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
• 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

Lunch Enhancements

Seasonal Soup | $3.75 per guest, per selection | 10 guest minimum
• Butternut Squash Bisque
• Chicken Vegetable Rice
• Tomato Lentil

Seasonal Antipasti & Green Salads | $3.75 per guest, per selection
• 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
• Roasted Cauliflower Salad Flat Leaf Parsley, Toasted Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
• Charred Brussels Sprouts Pancetta, Pickled Red Onion, Brown Sugar Apple Cider Vinaigrette
• Wild Rice Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
Hot Lunch Buffets

Hot Lunch Buffets Include: Rolls & Butter, Mini Pastries, Sparkling Water
$32.00 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
- Roasted Wild Mushroom, Caramelized Onion, Goat Cheese Pizza
- 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

All Breaks Include: Sparkling Water

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

Meeting Break 1 | $7.50 per guest | 10 guest minimum
• Mini Chocolate Dipped Waffles
• Dried Fruit: Cherries, Apricots & Apples

Meeting Break 2 | $7.50 per guest | 10 guest minimum
• Fruit Kabobs, Yogurt Dip
• Lemon Pound Cake

Meeting Break 3 | $7.50 per guest | 10 guest minimum
• Crisp Apple Wedges, Caramel Dip
• Mini Soft Pretzels, Cheddar Cheese Dip

Meeting Break 4 | $7.50 per guest | 10 guest minimum
• House-made Caramel Sea Salt Cupcakes
• Sliced Fresh Fruit Platter

Meeting Break 5 | $7.50 per guest | 10 guest minimum
• Cheddar Cheese, Smoked Sausage, Pretzel Bread, Spicy Mustard
• Assorted Cookies

Meeting Break 6 | $7.50 per guest | 10 guest minimum
• Dark Chocolate Brownies
• Mixed Nut Shooters

Afternoon Tea Service | $17.50 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

Enhancements
• Sliced Fresh Fruit Platter | $4.25 per guest
• Cheddar Goldfish & Zen Snack Mix | $3.25 per guest
• Mixed Nuts & Dried Fruit | $4.50 per guest
• Assorted Cookies & Brownies | $3.00 per guest
• Assorted Bagged Potato Chips | $1.50 per guest
• Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea | $3.50 per guest
• Freshly Brewed Iced Tea or Lemonade | $2.50 per guest
• Flavored Sparkling Water | $1.75 per guest
Reception - Stations

**Tapas** | $24.00 per guest | 25 guest minimum
- Manchego & Drunken Goat Cheese, Serrano Ham
- Roasted Chorizo
- Spanish Garlic Shrimp
- Octopus Salad
- Fried & Salted Marcona Almonds, Spanish Olives, Fig Cake, Quince Paste
- Spinach & Cheese Pastry, Sliced Tomato Bread

**Latin American Street Food** | $24.00 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

**Artisan Cheese Display** | $11.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudité & Flatbreads** | $11.00 per guest | 10 guest minimum
- Fresh Vegetable Crudité 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** | $24.00 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

**Turkish Kabobs** | $24.00 per guest | 25 guest minimum
- Adana Lamb Kebob
- Sumac Marinated Chicken 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** | $24.00 per guest | 25 guest minimum
- Char Sui Pork Belly Steam Bun Taco
- Shrimp Dumplings, Sweet Chili Aioli
- Chicken Terriayki Dumplings, Soy Ginger Dipping Sauce
- Chilled Beef Bulgogi Rice Noodle Salad, Kimchi Slaw
- Spicy Chicken Satay, Peanut Dipping Sauce
- Asian Crudité Shooters, Carrot Ginger Dip, Wonton Chips, Spicy Sriracha Dip
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $3.25 per guest, per additional selection
One Hour  |  $13.75 per guest | 10 guest minimum
Two Hours |  $19.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $3.25 per guest, per additional selection
One Hour  |  $19.00 per guest | 10 guest minimum
Two Hours |  $25.00 per guest | 10 guest minimum

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

Cold Hors d’Oeuvres
- Roasted Pumpkin Hummus, Kale Pesto, Raisin Nut Crostini
- Mexican Chile Vegetables, Lime Crema, Cotija Cheese, Mini Taco
- 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

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<thead>
<tr>
<th>Fall Reception Package 1</th>
<th>Fall Reception Package 2</th>
<th>Fall Reception Package 3</th>
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<tr>
<td>$16.50 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

#### Antipasti Display
- Genoa Salami, Aged Provolone, Marinated Olives

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

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

#### Spinach Dip
- House-Made Spinach & Feta Dip, Black Bread Crostini

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

### B. Sampler Food Stations

#### 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

#### 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

#### Indian
- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Coconut Shrimp Curry
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Curried Lentil Dip, Onion Naan Bread

#### 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
- Lamb Gyro Burger, Shredded Lettuce, Tomato, Red Onion, Tzatziki Sauce
- 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 & Black Bean Burger Slider, Red Pepper Aioli, Brioche Roll
- Chipotle Spiced Pumpkin Oaxaca Cheese Quesadilla, Lime Sour Cream
- Grilled Apple Onion Kabobs, Golden Raisin Sauce
- Winter Squash Goat Cheese Frittata

#### Tex-Mex Pizzette
- Mexican Chorizo, Avocado, Oaxaca Cheese, Lime Crema, Cilantro Spanish Garlic Shrimp
- Texas Beef Chili Pizza, Colby Cheese, Fresh Jalapeno, Crispy Bacon, Pickled Red Onion, Cornbread Dust
- Green Chili Chicken Pizza, Queso Fresco, Cilantro, Fresh Corn Artichoke Torta, Romesco Sauce
- Guacamole, Tomato Salsa, Crispy Tortilla Chips
Dessert Stations

**Seasonal Mini Desserts**  | $12.00 per guest | 10 guest minimum
- 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**  | $12.00 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

**Bent Spoon Ice Cream**  | $12.00 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors
- One Seasonal Sorbet Flavor
- House-Made Mini Chocolate Chip Cookies & Brownies

**Brownie Station**  | $12.00 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

**Chocolate Lovers**  | $12.00 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
Seasonal Three-Course Plated Meal

Price based on entrée selection.
Includes: Dinner Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated),
Hot Tea and Iced Water

Appetizers Choose 1 (Choice of 2 for additional $6.00 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 Lady Apples**
  Aged Cheddar Cheese, Cranberry Puree, Candied Walnuts, Micro Greens

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

- **Butternut Squash Bisque**
  Raisin Nut Bread Croutons

- **Vegetable Minestrone Soup**

- **Wild Mushroom Fennel Soup**
Main Entrées Choose 1 (Choice of 2, add $6.00 per guest / Choice of 3, add $9.00 per guest)

- **Vella Dry Jack Yukon Gold Gnocchi** | $42.00 per guest
  Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus
- **Red Beet Vegetable Quinoa Cake** | $42.00 per guest
  Roasted Butternut Squash “Noodles”, Sautéed Kale, Crispy Onions, Cauliflower Sauce
- **Wild Mushroom Ravioli** | $42.00 per guest
  Caramelized Pearl Onion, Shaved Parmesan Cheese, Sautéed Spinach, Chive Cream Sauce
- **Thai Vegetable Yellow Curry** | $42.00 per guest
  Baby Bok Choy, Cremini Mushrooms, Snow Peas, Kabocha Pumpkin, Red Peppers, Jasmine Rice
- **Winter Vegetable Stack** | $42.00 per guest
  Sautéed Kale, Roasted Root Vegetables, Sautéed Kale, Spaghetti Squash, Crispy Onions, White Bean Stew, Red Pepper Coulis
- **Spinach Feta Phyllo Pie** | $42.00 per guest
  Grilled Artichokes, Pickled Red Onion, Lemon Parsley Potatoes, Red Pepper Coulis
- **Seared Salmon Fillet** | $48.00 per guest
  Navy Bean Butternut Squash Stew, Sautéed Kale, Caramelized Pearl Onions, Crispy Potato Straw, Parsley Almond Pesto
- **Grilled Swordfish Steak** | $48.00 per guest
  Kabocha Squash Risotto, Lacinato Kale, Roasted Oyster Mushrooms, Chimichurri Sauce
- **Jumbo Lump Crab Cakes** | $52.00 per guest
  Smashed Leek Potatoes, Sautéed Brussels Sprouts, Roasted Rainbow Carrots, Grainy Mustard Sauce
- **Pepita Crusted Icelandic Cod Fillet** | $48.00 per guest
  Braised Kale, Smashed Roasted Acorn Squash, Leek Fondue Sauce
- **Pan Seared Arctic Char Fillet** | $48.00 per guest
  Brussels Sprouts Hash, Roasted Fingerling Potatoes, Chantenay Carrots, Lemon Chive Beurre Blanc
- **Grilled Free Range Chicken Breast** | $42.00 per guest
  Black Barley Aged Gouda Risotto, Roasted Fennel, Sautéed Tuscan Kale, Fine Herb Chicken Sauce
- **Seared Free Range Chicken Breast** | $42.00 per guest
  Butternut Squash Farro “Risotto”, Roasted Small Beets, Haricots Verts, Natural Chicken Reduction
- **Grilled Bistro Loin** | $52.00 per guest
  Wild Mushroom Goat Cheese Risotto, Sautéed Swiss Chard, Roasted Baby Carrots, Veal Reduction
- **Seared Flat Iron Steak** | $52.00 per guest
  Parsnip Puree, Broccolini, Roasted Butternut Squash, Black Pepper Veal Reduction
- **Sous Vide Strip Loin** | $52.00 per guest
  Black Truffle Smashed Fingerling Potatoes, Baby Beets, Haricots Verts, Veal Reduction
Seasonal Three-Course Plated Dinner

Desserts Choose 1 (Choice of 2, add $6.00 per guest) |

Add family style fruit platters to any dessert selection for an additional $4.25 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 Anglaise

- **Vegan Banana Peanut Butter Cake**  
  Pretzel Granola, Chocolate Glaze

- **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, Macaron
$54.00 per guest | 25 guest minimum
Includes: Rolls & Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Freshly Brewed 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
Grilled

**Picnic Menu |** $18.00 per guest | 25 guest minimum

- **Picnic Macaroni Salad** Diced Celery, Green & Red Peppers Scallions
- **Garden Salad** Cherry Tomatoes, Cucumber, Shredded Carrots, Red Wine Vinaigrette
- **From the Grill**
  - Creekstone Farms Hamburgers
  - All Beef Hot Dogs
  - Veggie Burgers (upon request)
- **Hamburger & Hot Dog Rolls**
- **Toppings Bar** American Cheese, Shredded Lettuce, Tomatoes, Dill Pickle Chips, Red Onions, Ketchup, Mustard, Mayonnaise, Relish
- Fresh Sliced Watermelon & Assorted Cookies

**Enhancements**

**Salads & Sides |** $3.75 per guest, per selection

- **Fingerling Potato Salad** Caramelized Vidalia Onions
  - Celery Leaves, Dijon Dressing
- **Grilled Vegetable Platter**
- **Southwest Chop Salad** Colby/Jack Cheese, Baby Tomatoes, Red Onions, Charred Poblano Peppers, Black Beans, Iceberg Lettuce, Tortilla Strips, Southwest Ranch Dressing
- **Mexican Street Corn Salad** Cotija Cheese, Cilantro, Red Onion
  - Fresh Lime Juice
- **Vegetarian Baked Beans**
- **Corn on the Cobb**
- **Baked Macaroni & Cheese**

**Entrées |** $9.00 per guest, per selection

- BBQ Chicken Breast
- Fried Chicken
- Hickory Smoked Pulled Pork
- Shrimp Salad Rolls, Lemon Dill Mayonnaise

**Dessert |** $7.00 per guest, per selection

- Apple, Blueberry & Key Lime Pies
- Fruit Cobbler, Banana Chocolate Chip Bread Pudding, House-made Whipped Cream
- Chocolate Fudge Brownies, Orange Cream Bars & Cherry Cheesecake Bars

*Menu includes all disposable paper products and food will be served in Wire Rack Chafing Dishes with Disposable Tongs & Spoons
Clients are responsible to secure a grill permit and coordinating with Building Services to order grills, buffet tables, guest tables & trash and recycling receptacles. Please ask your Prospect House catering representative for additional details.*