

# Fall / Winter Catering Menu

Valid September 1- March 30, 2024

## Prospect House Campus Catering

[prospect@princeton.edu](mailto:prospect@princeton.edu)  
[www.princeton.edu/prospecthouse](http://www.princeton.edu/prospecthouse)

Janet Ragan  
[jragan@princeton.edu](mailto:jragan@princeton.edu)  
609.258.3478

Kari Jeanne Bowman  
[kbowman@princeton.edu](mailto:kbowman@princeton.edu)  
609.258.3496

## Palmer House

[palmerh@princeton.edu](mailto:palmerh@princeton.edu)  
[www.princeton.edu/palmerhouse](http://www.princeton.edu/palmerhouse)

Jodi Pianka  
[jmintz@princeton.edu](mailto:jmintz@princeton.edu)  
609.258.3715

## Café 701

[www.princeton.edu/cafe701](http://www.princeton.edu/cafe701)

Linda Carter  
[lindac@princeton.edu](mailto:lindac@princeton.edu)  
609.258.8770



# Additional Information

## **RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY**

Prospect House, Palmer House and Café 701 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.

During the Prospect House renovation, Restaurant Associates will be open to cater events at many venues on campus. Please inquire with your catering representative to confirm we can 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 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 reservations require a food and beverage minimum of \$1,500 per Saturday event and \$2,500 per Sunday event in addition to staffing and administrative fees.

## **MENU & GUEST COUNT CONFIRMATIONS**

Menu details 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.

## **DELIVERY SERVICES**

Catering Deliveries are available Monday - Friday from 8:30am-4:30pm for a \$25.00 delivery fee, early morning or late afternoon deliveries will be charged a \$180.00 delivery fee.

All Prospect House deliveries are displayed on disposable patterns and include paper products, plastic utensils and necessary buffet items. When delivering your order please ensure Prospect House has room access 30 minutes prior to your event. Some menu items are not available for delivery, please speak to your catering representative.

Set up is available for an additional charge.

## **DIETARY NEEDS**

Kosher meals may be provided from Center for Jewish Life upon request from Monday through Friday during the academic year. They require 2 business days notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary requests and preferences. 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](mailto:Prospect@princeton.edu) or [PalmerH@princeton.edu](mailto: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 4-6 business days prior to the event date will incur a \$500 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

# Breakfast

## **Seasonal Breakfast Basket** | \$10.00 per guest | 10 guest minimum

- Apple Cinnamon Muffins, Assorted Fruit Danish, Chocolate Croissant
- Mini Bagels, Cream Cheese, Butter & Preserves
- Fresh Fruit Platter

## **Quiche** | \$14.75 per guest | 10 guest minimum

Served at Room Temperature

- Gruyere & Leek Quiche
- Tomato Spinach Quiche
- Applewood Smoked Bacon & Swiss Cheese Quiche
- Assorted Mini Muffins & Danish

## **Hot Breakfast Buffet** | \$22.50 per guest | 25 guest minimum

- Fresh Cage Free Scrambled Eggs
- Egg White, Spinach & Tomato Frittata
- Challah French Toast, Maple Syrup
- Bacon
- Crispy Skillet Potatoes
- Assorted Mini Muffins & Danish
- Greek Vanilla Yogurt, Granola, Berries
- Fresh Fruit Platter

## **Breakfast Enhancements | 10 guest minimum**

- Bacon, Egg & Cheese Sandwich | \$6.50 per guest
- Egg & Cheese Sandwich | \$6.00 per guest
- Soft Boiled Eggs | \$2.15 per guest
- Freshly Scrambled Eggs | \$6.15 per guest
- Crispy Bacon | \$2.95 per guest
- Assorted Mini Bagels | \$2.50 per guest

Cream Cheese, Butter & Preserves

- Assorted Mini Muffins & Danish | \$4.75 per guest
- Assorted Granola & Protein Bars | \$3.50 per guest
- Fresh Fruit Cup | \$4.95 per guest
- Mini Fruit & Yogurt Parfaits | \$4.25 per guest
- Greek Yogurt Cups | \$2.25 per guest
- Fresh Fruit Platter | \$4.95 per guest
- Raspberry Overnight Oats | \$4.95 per guest
- Freshly Brewed Coffee Service (Regular & Decaffeinated)  
Hot Tea | \$3.95 per guest
- Cranberry Juice or Orange Juice | \$2.50 per guest
- Box Regular Coffee | \$33.00 per box
- Box Decaffeinated Coffee | \$33.00 per box
- Box Mighty Leaf Tea | \$33.00 per box

# Lunch Sandwiches

Choose 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40

## **Classic Sandwich Buffet** | \$18.25 per guest | 10 guest minimum

Includes: Chips, Cookies & Brownies

- **Prospect House Signature Salad** Baby Greens, Pickled Red Onion, Grape Tomatoes, White Balsamic Herb Vinaigrette
- Selection of Seasonal Sandwiches

## **Bagged Sandwich Lunch 1** | \$14.00 per guest | 10 guest minimum

Includes: Chips & Cookie

- Selection of Seasonal Sandwiches
- Whole Fruit

## **Bagged Sandwich Lunch 2** | \$18.50 per guest | 10 guest minimum

Includes: Chips & Cookie

- Garden Salad, Balsamic Vinaigrette
- Selection of Seasonal Sandwiches
- Fresh Fruit Cup

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

## **Seasonal Sandwich Selection**

- **Vegan Chickpea Salad** Vegan Mayonnaise, Plum Tomato, Shaved Red Onion, Baby Greens, 7-Grain Hero
- **Roasted Marinated Portabella Mushroom** Red Pepper, Goat Cheese, Arugula, Roasted Garlic Aioli, French Hero
- **Caprese** Fresh Mozzarella, Tomatoes, Arugula, Basil Pesto, Focaccia
- **Roasted Turkey Breast** Sliced Granny Smith Apples, Gouda Cheese, Shredded Kale, Cranberry Aioli, 7-Grain Roll
- **Grilled Chicken Breast** Smoked Cheddar Cheese, Grilled Red Onions, Sundried Tomato Aioli, Brioche
- **Apricot Chicken Salad** Green Leaf Lettuce, Pickled Red Onion, Croissant
- **Chicken Cotoletta** Roasted Cherry Tomato, Arugula, Ricotta Cheese, Red Pepper Pesto Aioli, Semolina Roll
- **Smoked Ham** Swiss Cheese, Baby Spinach, Green Apple, Dijon Aioli, 7-Grain Roll
- **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
- **Slow Roasted Roast Beef** Cheddar Cheese, Shaved Red Onion, Tomato, Shredded Iceberg, Ciabatta Roll
- **Tuna Salad** Beefsteak Tomatoes, Spring Greens, Hero Roll

# Lunch Specialty Buffets

**“Better for You” Lunch** | \$34.00 per guest | 20 guest minimum

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

## Entrées

- **Smoked Chicken Breast Tartine** Smashed Avocado, Pickled Red Cabbage, Chipotle Greek Yogurt, 7-Grain Bread
- **Miso Roasted Salmon Fillet** Grilled Shiitake Mushrooms, Brown Basmati Rice, Bok Choy, Kabocha Squash
- Sliced Fresh Fruit Platter
- Assorted Filled Chocolates

**“Deli for You” Lunch** | \$20.50 per guest | 10 guest minimum

Includes: Chips, Cookies

**Lacinato Chopped Kale Salad**, Fuji Apples, Toasted Almonds, Smoked Cheddar Cheese, Lemon Tahini Dressing

- **Roasted Brussels Sprouts Salad** Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- **Assorted Sliced Meats & Cheeses**
  - Lemon & Herb Grilled Chicken
  - House Roasted Turkey Breast
  - Fresh Tuna Salad
  - Roasted Vegetables
  - Swiss & Cheddar Cheeses
  - Green Leaf Lettuce, Sliced Tomatoes, Dill Pickles
  - Brioche Sandwich Rolls, PC Mayo & Mustard Packets

**Seasonal Antipasti & Green Salads** | \$4.50 per guest, per selection | 10 guest minimum

- **Autumn Chop Salad** Roasted Carrots, Beets, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
- **Roasted Butternut Squash** Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Roasted Cauliflower Salad** Flat Leaf Parsley, Toasted Breadcrumbs, 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

# Lunch Specialty Buffets

**Room Temperature Lunch** | \$36.00 per guest | 20 guest minimum

Includes: Dinner Rolls & Butter, Assorted Mini Pastries, Fresh Fruit Platter

- **Prospect House Signature Salad** Baby Greens, Pickled Red Onion, Baby Tomatoes, White Balsamic Herb Vinaigrette
- **Roasted Butternut Squash Salad** Crispy Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Wild Rice Salad** Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette

**Mini Sandwich** (Choose 1) additional sandwich selection \$5.00 per guest

- **Roast Beef** Cheddar Cheese, Iceberg Lettuce, Crispy Onions, Tomatoes
- **Fresh House Roasted Turkey Breast** Swiss Cheese, Baby Spinach, Yellow Tomato, Green Goddess Aioli
- **Olive Oil Roasted Eggplant** Rosemary Roasted Tomatoes, Fresh Ricotta Cheese, Arugula
- **Tuna Salad** Beefsteak Tomatoes, Baby Greens

**Room Temperature Entrées** (Choose 1) additional entrée \$10.00 per guest

- **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 Portobello Mushroom Grilled Scallions**, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
- **Montréal Spiced Rubbed Bistro Loin** Sautéed Rainbow Chard, White Bean Salad, Tomato Marmalade



# Lunch Specialty Buffets

**Bagged Entree and Salad Lunch** | \$24.00 per guest | 25 guest minimum / per selection

Includes: Dinner Roll & Butter, Fresh Fruit Cup & Cookie

**Entrées** (Choose 1)

- **Pesto Chicken or Pesto Portobello Mushroom** Roasted Roma Tomatoes, Fresh Mozzarella, Pasta Salad
- **Blackened Salmon or Blackened Tofu Salad** Sautéed Peppers and Onions, Roasted Plum Tomato, Jambalaya Rice Salad, Avocado, Iceberg Lettuce, Cajun Lemon Dressing
- **Southwest Chicken or Southwest Black Bean Cake** Romaine Lettuce, Pico De Gallo, Black Bean Corn Salad, Avocado, Crispy Tortilla, Creamy Southwest Ranch Dressing
- **Lemon Oregano Shrimp or Roasted Vegetables** Grape Tomato & Feta Orzo Salad, Grilled Asparagus

## Enhancements

- Fresh Fruit Platter | \$4.95 per guest
- Cheddar Goldfish & Zen Snack Mix | \$3.75 per guest
- Assorted Granola & Protein Bars | \$3.50 per guest
- Mixed Nuts & Dried Fruit | \$5.00 per guest
- Assorted Cookie & Brownie Platter | \$3.75 per guest
- Assorted Bagged Potato Chips | \$1.75 per guest
- Freshly Brewed Coffee Service (Regular & Decaffeinated) Hot Tea | \$3.95 per guest
- Flavored Sparkling Water | \$2.50 per guest
- Iced Tea or Lemonade | \$2.75 per guest
- Assorted Soda | \$2.50 per guest
- Canned Water | \$2.50 per guest
- Box Regular Coffee | \$33.00 per box
- Box Decaffeinated Coffee | \$33.00 per box
- Box Mighty Leaf Tea | \$33.00 per box

# Meeting Fare

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

**Meeting Fare** | \$8.75 per guest | 10 guest minimum

**Sweet and Savory Selections** | Choose 2

- Mini Chocolate Dipped Waffles
- Assorted Mini Scones
- Green Apple & Boursin Tea Sandwich
- Fresh Fruit Platter
- Cinnamon Sugar Cookies
- Vegan Lemon Cookies
- Chocolate Brownies
- House-Made Mini Dark Chocolate Raspberry Cupcakes
- Fresh Tortilla Chips, Tomato Salsa
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Mini Soft Pretzels, Yellow Mustard
- Classic Hummus, House-Made Pita Chips
- Assorted Bagged Potato Chips

**Afternoon Tea Service** | \$20.50 per guest

Includes: Assorted Herbal Teas

Assorted Mini Pastries

Specialty Cookies

**Selection of 3 Tea Sandwiches**

- Green Apple & Boursin
- Curry Egg Salad & Pea Shoots
- Smoked Turkey & Cranberry Mayonnaise
- Cucumber, Watercress & Goat Cheese
- Prosciutto, Arugula & Mozzarella
- Tarragon Chicken Salad
- Grilled Zucchini & Red Peppers
- Smoked Salmon, Cucumber & Dill Cream Cheese



# Reception - Stations

*Stations are priced for one hour, add \$8.00 per person per station for each additional hour*

## **Artisan Cheese Display** | \$12.00 per guest | 10 guest minimum

- Imported & Local Cheeses
- Saucisson
- Fresh Vegetable Crudités with Black Pepper Parmesan & Vegan Red Pepper Roasted Garlic Dip
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

## **Antipasti & Bruschetta** | 12.00 per guest | 10 guest minimum

- Genoa Salami, Aged Provolone, Marinated Olives
- Tomato Basil Bruschetta, Marinated Mozzarella
- Assorted Crackers, Sesame Semolina Crostini

## **Dips** | 8.50 per guest | 10 guest minimum

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

## **Tapas** | \$28.50 per guest | 25 guest minimum

- Manchego & Drunken Goat Cheese, Serrano Ham
- Roasted Chorizo
- Garlic Shrimp Skewer
- Octopus Salad
- Fried & Salted Marcona Almonds, Spanish Olives, Fig Cake, Quince Paste
- Spinach & Cheese Pastry, Sliced Tomato Bread

## **Asian** | \$27.00 per guest | 25 guest minimum

- Peking Duck Spring Roll, Ginger Scallion Aioli
- Crab Rangoon
- Chicken Teriyaki Dumplings, Soy Ginger Dipping Sauce
- Asian Short Rib Pot Pie
- Spicy Chicken Satay, Peanut Dipping Sauce
- Fried Wonton Chips, Spicy Sriracha Dip

## **Sushi** | \$29.75 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

# Reception - Stations

## **Dumplings** | \$21.00 per guest | 25 guest minimum

- Chicken Teriyaki, Pork & Cabbage, Shrimp, Edamame, Chicken Lemongrass
- Ponzu, Sweet Chili, Sichuan Sauce
- Individual Crudit  Shooters, Creamy Sriracha Dip

## **Meatball** | \$25.00 per guest | 25 guest minimum

- Classic Italian Meatball, Tomato Sauce
- Pork Ginger Garlic Scallion, Teriyaki Sauce
- Chicken Tikka Masala Meatball
- Black Pepper Brandy Steak House Meatball
- Eggplant "Meatball" Vodka Sauce
- Roasted Garlic, Romano Bread, Basil Ricotta Dip

## **Indian** | \$25.00 per guest | 25 guest minimum

- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Tandoori Chicken Skewer, Mango Chutney
- Chana Masala Salad Shooter
- Pakora Vegetable, Tomato Chutney
- Vegetable Tikki

## **Happy Hour** | \$21.00 per guest | 25 guest minimum

- Buffalo Chicken Spring Rolls, Blue Cheese Dipping Sauce
- Chorizo, Black Bean, Cheese Empanada, Lime Sour Cream
- Coconut Shrimp, Creamy Sweet Chili Dip
- Crispy Peking Duck Ravioli, Ginger Scallion Aioli
- Artichoke Goat Cheese Bites
- House-Made Chips, French Onion Dip

## **Global Vegetarian** | \$24.00 per guest | 25 guest minimum

- Baby Spinach & Artichoke Tart
- Kale Vegetable Dumpling, Soy Ginger Sauce
- Roasted Root Vegetable Kabob
- Roasted Poblano Black Bean Cake, Lime Sour Cream
- Wild Mushroom Phyllo Triangle
- Fig & Goat Cheese Flatbread

## **Vegan** | \$24.00 per guest | 25 guest minimum

- Thai Green Curry Phyllo
- Impossible Meat Fajita Quesadilla
- Edamame Dumpling, Vegan Creamy Sweet Chili Dip
- White Bean Tomato Bruschetta, Garlic Crostini
- Eggplant Caponata Focaccia

# Seasonal Passed Hors d'Oeuvres

## Select 4 Seasonal Hors d'Oeuvres

Add \$3.75 per guest, per additional selection

One Hour | \$16.00 per guest | 10 guest minimum

Two Hours | \$22.50 per guest | 10 guest minimum

## Select 6 Seasonal Hors d'Oeuvres

Add \$3.75 per guest, per additional selection

One Hour | \$22.50 per guest | 10 guest minimum

Two Hours | \$29.50 per guest | 10 guest minimum



## Cold Hors d'Oeuvres

- Mini Lobster Roll *add 3.95 per person*
- Mexican Chile Vegetables, Lime Crema, Cotija Cheese, Mini Taco
- Tarragon Chicken Salad, Pumpernickel Crostini
- Cranberry Toasted Almond Chicken Salad, 7-Grain Crostini
- Red Pepper Hummus, Cucumber Cup
- Seared Filet Mignon, Caramelized Onion, Blue Cheese, Sourdough Crostini
- Eggplant Caponata, Whipped Ricotta Cheese, Crispy Basil, French Crostini
- Smoked Salmon Mousse, Capers, Dill, Black Bread

## Hot Hors d'Oeuvres

- Lump Crabcake, Grainy Mustard Aioli *add 3.95 per person*
- Lobster Pot Pie *add 3.95 per person*
- Thai Chicken Spring Roll
- Pear & Brie Phyllo
- Bacon Wrapped Turkey Skewer
- Wild Mushroom & Truffle Arancini
- Beef Yakitori
- Mini Philly Cheesesteak Hoagie
- Vegetable Spring Rolls, Sweet Chili Sauce
- Southwest Chicken Empanada
- Baby Spinach, Swiss Cheese Tart

# Dessert Stations

## **Seasonal Mini Desserts** | \$12.50 per guest | 10 guest minimum

- Apple Pie Trifles
- Maple Walnut Fudge and Macarons
- Citrus Mousse Tarts
- Pumpkin Pie Tarts
- Chocolate Caramel Mini Cupcakes

## **Classic Mini Pastries** | \$12.50 per guest | 25 guest minimum

- Praline Cream Puff
- Assorted Moelleux
  - Chocolate, Pistachio-Lemon, Coco-Dulce
- Assorted Mini Cakes
  - Red Berry, Tiramisu, Mango, Opera

## **Mini Cupcakes** | \$10.00 per guest | 25 guest minimum

- Raspberry
- Lemon
- Mango
- Milk Chocolate
- White Chocolate
- Dark Chocolate

## **White & Dark Chocolate Petit Fours** | \$12.50 per guest | 25 guest minimum

- Chocolate Espresso Tart
- White Chocolate Mousse Brownies
- Financier Chocolate Ganache
- Chocolate Éclair
- Gianduja Cake
- Crispy Chocolate & Coconut Cream Tarts
- Cocoa & Banana Cake
- Chocolate Cake

## **Dessert Bars** | \$10.00 per guest | 10 guest minimum

- Salted Caramel Marble Brownie
- Blueberry Linzer
- Raspberry Almond
- Rainforest

# Seasonal Three-Course Plated Meal

Price based on entrée selection. China, Glassware, Linens are additional for events outside of Prospect House.

Includes: Dinner Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea and Iced Water. Add family style fruit platters to any dessert selection for an additional \$4.95 per guest.

## Appetizers Choose 1

- **Roasted Pear Salad** Roquefort Cheese, Candied Walnuts, Dried Cranberries, Mesclun Greens, Sherry Wine Vinaigrette
- **Baby Oak Leaf Salad** Roasted Honey Crisp Apples, Applewood Smoked Cheddar, Toasted Pepitas, Roasted Onion Vinaigrette
- **Baby Field Greens Salad** Navel Oranges, Toasted Almonds, Goat Cheese, Mint Vinaigrette
- **Tuscan Kale Salad** Parmesan Frico, Semi-Dried Grape Tomato, Grilled Focaccia Crouton, Creamy Roasted Garlic Dressing
- **Autumn Romaine Chop Salad** Toasted Sunflower Seeds, Roasted Carrots, Winter Squash, Beets, Dried Cranberries, Smoked Gouda Cheese, Walnut Raisin Croutons, Creamy Caramelized Onion Dressing

## Main Entrées Choose 1 (Choice of 2, 10 guest minimum add \$7.00 per guest / Choice of 3, add \$10.00 per guest)

- **Vegan Thai Vegetable Yellow Curry** | \$49.50 per guest
- **Vegan Eggplant Caponata Stuffed Tuscan Kale Rolls** Butternut Squash Puree | \$49.50 per guest
- **Vegan White Bean & Artichoke Cake** Roasted Garlic Tomato Sauce | \$49.50 per guest
- **Seared Free-Range Chicken Breast** Fine Herb Cream | \$49.50 per guest
- **Jail Island Salmon Fillet** Saffron Beurre Blanc | \$56.00 per guest
- **Chilean Sea Bass** Yellow Pepper Coulis | \$56.00 per guest
- **Roasted NY Sirloin** Red Pepper Coulis | \$61.00 per guest
- **Jumbo Lump Crab Cakes** Grainy Mustard Cream | \$65.00 per guest

## Desserts Choose 1

- **Seasonal Fruit Plate** Filled Mini Chocolates, French Macaron
- **Vegan Banana Peanut Butter Cake** Pretzel Granola, Dark Chocolate Sauce
- **Chocolate Dome** Raspberry Coulis, Fresh Berries
- **Caramel Delight** Fresh Berries, Pecan Crumb
- **Tiramisu Torte** Chocolate Sauce
- **Raspberry & Vanilla Cheesecake** Graham Cracker Crumb, Orange Sauce
- **Classic Cheesecake** Apple Caramel Topping

## Main Entrée Sides

### Starch Choose 1

- Herb Roasted Potatoes
- Roasted Sweet Potatoes
- Wild Rice Vegetable Pilaf
- Parmesan Herb Couscous

### Vegetable Choose 2

- Roasted Wild Mushrooms
- Roasted Baby Carrots
- Haricots Verts
- Candy Cane Beets

# Dinner Buffet

\$63.00 per guest | 25 guest minimum

Includes: Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

## Antipasti and Green Salads

- **Roasted Butternut Squash Salad**  
Toasted Pecans, Flat Leaf Parsley, 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

## Pasta choose 1

- **Wild Mushroom Ravioli**  
Chive Cream Sauce, Sautéed Kale
- **Four Cheese Ravioli**  
Marinara Sauce, Sautéed Rainbow Swiss Chard
- **Rigatoni Pasta**  
Sautéed Vegetables, Tomato Cream Sauce
- **Vegan Penne Pasta**  
Sautéed Spinach, Cherry Tomato Sauce

## Entrées choose 2

- **Roasted Free-Range Chicken Breast**  
Roasted Potatoes, Haricots Verts, Creamy Fine Herb Sauce
- **Roasted Jail Island Salmon Fillet**  
Wild Mushroom Pilaf, Brussels Sprouts, Roasted Butternut Squash Sauce
- **Roasted Bistro Loin**  
Roasted Potatoes, Haricots Verts, Sweet Tomato Marmalade
- **Grilled Sword Fish Loin**  
Wild Mushroom Pilaf, Brussels Sprouts, Lemon Caper Sauce

## Desserts

- **Seasonal Mini Pastries**  
Apple Pie Trifles  
Maple Walnut Fudge and Macarons  
Citrus Mousse Tarts  
Pumpkin Pie Tarts  
Chocolate Caramel Mini Cupcakes
- **Fresh Fruit Platter**