

Fall / Winter Catering Menu

Valid September 23, 2022 - March 30, 2023

Prospect House

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Additional Information

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 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 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 4-6 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 Continental Breakfast | \$13.50 per guest

Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea

- Apple Cinnamon Muffins, Maple Pecan Danish, Almond Croissant
- Mini Bagels, Chive Cream Cheese, Cream Cheese, Salted Butter
- Greek Vanilla Yogurt, Granola, Berries
- Fresh Fruit Platter

Hot Breakfast Buffet 1 | \$14.00 per guest

Includes Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea

- Fresh Cage Free Scrambled Eggs
- Applewood Smoked Bacon
- Assorted Mini Bagels with Cream Cheese, Butter & Preserves

Hot Breakfast Buffet 2 | \$21.25 per guest | 25 guest minimum

Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea

- Fresh Cage Free Scrambled Eggs
- Egg White, Spinach & Tomato Benedict
- Challah French Toast, Maple Syrup
- Applewood Smoked Bacon, Turkey Sausage Links, Crispy Skillet Potatoes
- Greek Vanilla Yogurt, Granola, Berries
- Fresh Fruit Platter

Breakfast Basket | \$7.00 per guest

- **Breakfast Assortment:** Assorted Bagels, Danish, Muffins with Cream Cheese, Butter & Preserves

Southern Style Biscuits | \$16.75 per guest | 10 guest minimum

Includes: Freshly Brewed Coffee (Regular/Decaffeinated) Hot Tea

- Buttermilk Biscuits
- Jalapeno Cheddar Biscuits
- Fresh Cage Free Scrambled Eggs
- Applewood Smoked Bacon, Sausage Milk Gravy
- Hot Pepper Jelly, Sea Salt Butter, Peanut Butter, Strawberry Jam, Raspberry Jam & Fig Jam

“Better for You” Breakfast | \$16.75 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 | \$4.25 per guest
- Seasonal House-Made Breakfast Breads | \$4.75 per guest
- Greek Yogurt Cups | \$2.30 per guest
- Sliced Fresh Fruit Platter | \$4.75 per guest
- Raspberry Overnight Oats | \$4.75 per guest
- Soft Boiled Eggs | \$2.05 per guest
- Freshly Brewed Coffee (Regular & Decaffeinated) Hot Tea | \$3.75 per guest
- Cranberry Juice | \$2.40 per guest
- Orange Juice | \$2.40 per guest

Lunch Sandwiches

Classic Sandwich Buffet | \$17.25 per guest

Includes: Chips, Cookies, Sparkling Water

- **Lacinato Chopped Kale Salad**, Fuji Apples, Toasted Almonds, Smoked Cheddar Cheese, Lemon Tahini Dressing
- Selection of Seasonal Sandwiches from list below:

Choose 2 sandwiches for groups of 10 or less, 3 sandwiches for groups up to 40 or 4 sandwiches for groups greater than 40

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

- **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, Peperoncini, 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
- **Fresh House Roasted Turkey Breast** Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche
- **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
- **Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Giardiniera Vegetables, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll
- **Slow Roasted Roast Beef** Applewood Smoked Cheddar Cheese, Roma Tomato, Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll
- **Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll

Croissant Sandwiches | \$19.00 per guest | 15 guest minimum

Includes: Chips, Cookies, Sparkling Water

- **Nicoise Salad** Roasted Fingerling Potatoes, Haricots Verts, Nicoise Olives, Grape Tomatoes, Hard Boiled Eggs, Shallot Red Wine Vinaigrette
- **Lacinato Chopped Kale Salad**, Fuji Apples, Toasted Almonds, Smoked Cheddar Cheese, Lemon Tahini Dressing
- **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

Lunch - Sandwiches

“Deli for You” Lunch | \$19.50 per guest | 10 guest minimum

Includes: Chips, Cookies, Sparkling Water

- **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

Salad as a Sandwich | \$19.00 per guest | 10 guest minimum

Includes: Chips, Cookies, Sparkling Water

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

Assorted Sandwiches

- **Toasted Pepperoni, Salami, Peppered Ham**, Melted Provolone, Iceberg Lettuce, Banana Peppers, Tomato, Red Onion, Creamy Oregano Red Wine Vinegar Dressing Salad, Hoagie Roll
- **Teriyaki Grilled Chicken Breast**, Golden Pineapple, White American, Crispy Onion, Asian Cabbage Salad, Brioche Roll
- **Pork Carnitas**, Melted Oaxaca Cheese, Roasted Poblano Peppers, Shredded Iceberg Lettuce, Elote Corn Salad, Bolillos Roll
- **Tomato & Avocado**, Green Leaf Lettuce, Pickled Red Onion, Cucumber, Aged White Cheddar, Curry Carrot Slaw Salad, 7 Grain Roll



Lunch Specialty Buffets

Room Temperature Lunch | \$31.00 per guest | 10 guest minimum

Includes: Dinner Rolls, & Butter, 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 Cookies, 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

Detroit Style Pizza | \$21.00 per guest | 10 guest minimum

Includes: Cookies, Sparkling Water

- **Garden Salad**, Cucumbers, Tomatoes, Shaved Carrots, Balsamic Vinaigrette
- **Italian Antipasti Chopped Salad** Salami, Artichokes, Provolone Cheese, Roasted Red Pepper, Grape Tomatoes, Red Onion, Chopped Iceberg Lettuce, Creamy Oregano Red Wine Dressing

House-Made Pizza

- **Classic Cheese** Sweet Tomato Sauce, Brick Cheese
- **Pepperoni** Sweet Tomato Sauce, Brick Cheese
- **Sausage Peppers and Onions** Sweet Tomato Sauce, Brick Cheese
- **Mushroom** Sweet Tomato Sauce, Brick Cheese

Lunch Specialty Buffets

Mexican Sandwich | \$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 Cemitita** Black Beans, Pickled Red Cabbage, Avocado, Chili Mayonnaise
 - **Veggie Molletes** Pinto Bean Puree, Avocado, Pico De Gallo, Cotija
- Sliced Fresh Fruit Platter
- Mini Churros & Chocolate Sauce

“Better for You” Lunch | \$32.00 per guest | 20 guest minimum

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, Mâche
- **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 Chocolates

Lunch Specialty Buffets

Room Temperature Lunch | \$31.00 per guest | 10 guest minimum

Includes: Dinner Rolls, & Butter, 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 Cookies, 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 | \$4.25 per guest, per selection | 10 guest minimum

- Butternut Squash Bisque
- Chicken Vegetable Rice
- Tomato Lentil

Seasonal Antipasti & Green Salads | \$4.25 per guest, per selection

- **Quinoa Salad** Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
- **Autumn Chop Salad** Roasted Carrots, Beets, 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, Fresh Fruit Platter
\$35.00 per guest | 25 guest minimum

Fall Seasonal Lunch Buffet 1

- **Roasted Cauliflower Salad**
Flat Leaf Parsley, Breadcrumbs, 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
- **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

- **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

Meeting Fare

All Breaks Include: Sparkling Water

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

Meeting Break 1 | \$8.50 per guest | 10 guest minimum

- Mini Chocolate Dipped Waffles
- Dried Fruit: Cherries, Apricots & Apples

Meeting Break 2 | \$8.50 per guest | 10 guest minimum

- Fruit Kabobs, Yogurt Dip
- Lemon Pound Cake

Meeting Break 3 | \$8.50 per guest | 10 guest minimum

- Crisp Apple Wedges, Caramel Dip
- Mini Soft Pretzels, Cheddar Cheese Dip

Meeting Break 4 | \$8.50 per guest | 10 guest minimum

- House-made Caramel Sea Salt Cupcakes
- Sliced Fresh Fruit Platter

Meeting Break 5 | \$8.50 per guest | 10 guest minimum

- Cheddar Cheese, Smoked Sausage, Pretzel Bread, Spicy Mustard
- Assorted Cookies

Meeting Break 6 | \$8.50 per guest | 10 guest minimum

- Dark Chocolate Brownies
- Mixed Nut Shooters

Afternoon Tea Service | \$19.50 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 | \$4.75 per guest
- Cheddar Goldfish & Zen Snack Mix | \$3.50 per guest
- Mixed Nuts & Dried Fruit | \$4.75 per guest
- Assorted Cookies & Brownies | \$3.50 per guest
- Assorted Bagged Potato Chips | \$1.65 per guest
- Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea | \$3.75 per guest
- Freshly Brewed Iced Tea or Lemonade | \$2.75 per guest
- Flavored Sparkling Water | \$2.25 per guest
- Assorted Soda | \$2.25 per guest
- Canned Water | \$2.50 per guest

Reception - Stations

Stations are priced for one hour, add \$7.00 per person per station for each additional hour

Tapas | \$27.00 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 | \$27.00 per guest | 25 guest minimum

- Tequila Chicken Taquito
- Green Chili Arepas
- Chicken & Cheese Quesadilla Cornet
- Seafood Ceviche
- Salsa Verde Crispy Chicken Taco

Turkish Kebab | \$27.00 per guest | 25 guest minimum

- Adana Lamb Kebab
- Sumac Marinated Chicken Kebab
- Swordfish Pepper Kebab
- Beef Kofta Kebab
- Halloumi Cheese & Vegetable Kabob
- Classic Hummus, Grilled Pita Bread, Stuffed Grape Leaves
- Tzatziki Sauce, Toun, Tahini Sauce, Creamy Harissa

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

- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

Crudités & Flatbreads | \$12.00 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 | \$28.00 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

Asian | \$27.00 per guest | 25 guest minimum

- Peking Duck Spring Roll
- Shrimp Dumplings, Sweet Chili Aioli
- Chicken Teriyaki 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 | \$15.25 per guest | 10 guest minimum

Two Hours | \$21.25 per guest | 10 guest minimum

Select 6 Seasonal Hors d'Oeuvres

Add \$3.25 per guest, per additional selection

One Hour | \$21.25 per guest | 10 guest minimum

Two Hours | \$28.00 per guest | 10 guest minimum



Cold Hors d'Oeuvres

- Mexican Chile Vegetables, Lime Crema, Cotija Cheese, Mini Taco
- Pear & Brie Toasted Almond Phyllo Roll
- Red Pepper Hummus, Cucumber Cup
- Tomato Bruschetta, Fresh Mozzarella, Basil Pesto, Grilled Sourdough
- Cranberry Toasted Almond Chicken Salad, 7 Grain Crostini
- Smoked Chicken & Apricot Salad on Brioche Toast
- Cedar Plank Flaked Salmon, Maple Cream Cheese, Orange-Dill Salsa
- Pepper Seared Ahi Tuna, Piquillo Pepper Olive Tapenade
- Spicy Tuna Poke Taco
- Seared Filet Mignon, Caramelized Onion, Blue Cheese, Sourdough Crostini

Hot Hors d'Oeuvres

- Butternut Squash Cheddar Grit Cake, Caramelized Onion Marmalade
- Vegetable Spring Rolls, Sweet Chili Sauce
- Wild Mushroom & Truffle Arancini
- Crispy Tempura Cauliflower, Creamy Sriracha Dip
- Roast Pork, Sharp Provolone, Broccoli Rabe Spring Roll
- Bacon Wrapped Turkey Meatballs, Cranberry 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
- Lobster Pot Pie
- Vegetable Cheese Empanada
- Corned Beef Reuben Puff

Reception Packages

Fall Reception Package 1

\$18.50 per guest
One hour, 25 guest minimum

\$24.00 per guest
Two hours, 25 guest minimum

Choose 3 from Section A

Fall Reception Package 2

\$27.00 per guest
One hour, 25 guest minimum

\$34.00 per guest
Two hours, 25 guest minimum

Choose 3 from Section A
Choose 1 from Section B

Fall Reception Package 3

\$34.00 per guest
One hour, 25 guest minimum

\$41.00 per guest
Two hours, 25 guest minimum

Choose 3 from Section A
Choose 2 from Section B

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

Soft Pretzels

- Cheddar Cheese Spread, Spicy Brown Mustard

Flatbread

- Caramelized Onion, Roasted Pear, White Cheddar, Flat Leaf Parsley, Honey Drizzle

Reception Packages

B. Sampler Food Stations

Dumplings

- Chicken Teriyaki
- Pork & Cabbage
- Shrimp
- Edamame
- Chicken Lemongrass
- Ginger Black Vinegar Sauce, Ponzu, Sweet Chili, Sichuan Sauce
- Individual Crudites Shooters, Creamy Sriracha Dip

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
- Roasted Garlic, Romano Bread, Basil Ricotta Dip

Indian

- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Coconut Shrimp Curry
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Curry Roasted Cauliflower, Cilantro Yogurt Dip

Happy Hour

- Buffalo Chicken Spring Rolls, Blue Cheese Dipping Sauce
- Chorizo, Black Bean, Cheese Empanada, Lime Sour Cream
- Cheeseburger Slider, Prospect Special Sauce
- Crispy Peking Duck Ravioli, Ginger Scallion Aioli
- Artichoke Goat Cheese Bites
- Individual Crudites Shooters, Ranch Dressing

Global Vegetarian

- Butternut Squash, Oaxaca Cheese Pizza
- Kale Vegetable Dumpling, Soy Ginger Sauce
- Roasted Root Vegetable Kabob
- Roasted Poblano Black Bean Cake, Lime Sour Cream
- White Mushroom Phyllo Triangle
- Kabocha Hummus, Crispy Pita Chips

Tex-Mex Pizzette

- Mexican Chorizo, Avocado, Oaxaca Cheese, Lime Crema, Cilantro
- Texas Beef Chili Pizza, Colby Cheese, Fresh Jalapeno, Crispy Bacon, Pickled Red Onion, Cornbread Dust
- Green Chili Chicken Pizza, Queso Fresco, Cilantro, Fresh Corn
- Guacamole, Tomato Salsa, Crispy Tortilla Chips

Dessert Stations

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

- Assorted Macarons
- Dulce De Leche Cupcake
- Pumpkin Pecan Tart
- Double Chocolate Cranberry Fudge
- Citrus Mousse Cream Horn
- Apple Pie Trifle

Hot from the Oven | \$14.00 per guest | 25 guest minimum

- Warm Brownie
- Warm Chocolate Chip Cookie
- Apple Crisp
- Vanilla Ice Cream
- Whipped Cream, Caramel Sauce, Chocolate Sauce, Chopped Peanuts

House-made Gourmet Cookies | \$10.00 per guest | 10 guest minimum

- Sea Salt Brown Butter Chocolate Chip
- Chocolate Peanut Butter
- Apple Pie Snickerdoodle
- Vegan Lemon Sugar
- Red Velvet, White Chocolate Chip
- Confetti Sugar

Chocolate Lovers | \$12.50 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

Gelato Station | \$12.50 per guest | 10 guest minimum

- Italian Gelatos
 - Sicilian Pistachio
 - Limoncello Sorbet
 - Sea Salt Argentine Caramel
 - Belgian Dark Chocolate
- House-Made Butterscotch Sauce & Dark Chocolate Sauce
- Crisp Waffle Cookies
- Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce

Heritage Kulfi Ice Cream Station | \$12.50 per guest | 10 guest minimum

- Heritage Kulfi Ice Cream
 - Vanilla
 - Mango
 - Coconut
- Gulab Jamun, Cardamon Rosewater Syrup
- Almond Nankhatai Cookies
- Mini Pistachio Cupcakes Saffron Buttercream

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)

- **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

- **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**



Seasonal Three-Course Plated Meal

Main Entrées Choose 1 (Choice of 2, add \$6.00 per guest / Choice of 3, add \$9.00 per guest)

- **Red Beet Vegetable Quinoa Cake** | \$47.00 per guest
Roasted Butternut Squash “Noodles”, Sautéed Kale, Crispy Onions, Cauliflower Sauce
- **Wild Mushroom Ravioli** | \$47.00 per guest
Caramelized Pearl Onion, Shaved Parmesan Cheese, Sautéed Spinach, Chive Cream Sauce
- **Thai Vegetable Yellow Curry** | \$47.00 per guest
Baby Bok Choy, Cremini Mushrooms, Snow Peas, Kabocha Pumpkin, Red Peppers, Jasmine Rice
- **Winter Vegetable Stack** | \$47.00 per guest
Sautéed Kale, Roasted Root Vegetables, Sautéed Kale, Spaghetti Squash, Crispy Onions, White Bean Stew, Red Pepper Coulis
- **Seared Salmon Fillet** | \$54.00 per guest
Navy Bean Butternut Squash Stew, Sautéed Kale, Caramelized Pearl Onions, Crispy Potato Straw, Parsley Almond Pesto
- **Grilled Swordfish Steak** | \$54.00 per guest
Kabocha Squash Risotto, Lacinato Kale, Roasted Oyster Mushrooms, Chimichurri Sauce
- **Pepita Crusted Icelandic Cod Fillet** | \$52.00 per guest
Braised Kale, Smashed Roasted Acorn Squash, Leek Fondue Sauce
- **Fennel Brined Chicken Breast** | \$47.00 per guest
Parmesan Smashed Roasted Potatoes, Rainbow Swiss Chard, Roasted Cremini Mushrooms, Baby Carrot, Creamy Herb Chicken Reduction.
- **Seared Free Range Chicken Breast** | \$47.00 per guest
Butternut Squash Farro “Risotto”, Roasted Small Beets, Haricots Verts, Natural Chicken Reduction
- **Grilled Bistro Loin** | \$58.00 per guest
Wild Mushroom Goat Cheese Risotto, Sautéed Swiss Chard, Roasted Baby Carrots, Veal Reduction
- **Sous Vide Strip Loin** | \$58.00 per guest
Black Truffle Smashed Fingerling Potatoes, Baby Beets, Haricots Verts, Veal Reduction

Seasonal Three-Course Plated Meal



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
- **Vanilla Chai Cheesecake**
Gingersnap Cookie, Apple Compote, Caramel
- **Flourless Chocolate Cake**
Clementine Supremes, Tangerine Gel, Pistachio Dust
- **Dark Chocolate Hazelnut Torte**
Anise Crumb, Macerated Sour Cherries
- **Pumpkin Pie Bread Pudding**
Caramel Cream Anglaise
- **Vegan Banana Peanut Butter Cake**
Pretzel Granola, Chocolate Glaze
- **Sweet Potato Cake**
Cream Cheese Icing, Candied Pecans
- **Warm Cranberry Almond Frangipane Tart**
Vanilla Bean Ice Cream, Caramel Sauce
- **Seasonal Fruit Plate**
Filled Mini Chocolates, Macaron

Dinner Buffets

\$60.00 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 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, 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
- **Vegan Penne**
Penne Pasta, Roasted Vegetables, Tomato Basil Sauce

Sides

- **Roasted Yukon Gold Potatoes**
- **Haricots Verts**

Grilled

Picnic Menu | \$20.00 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 | \$4.25 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 | \$7.75 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.