

Prospect House
Social Event
A la Carte Menus
Palmer House



Restaurant Associates
DELIVERING HOSPITALITY EXCELLENCE
TO PREMIER CLIENTS



Brunch Buffet

88.00 per guest

50 guest minimum

3 hour event | available from 10 a.m. to 2 p.m.

Breakfast Items

Smoked Fish Display

Smoked Salmon

Smoked Trout

Capers, Tomatoes, Red Onions

Cucumber

Baked Goods Display

Mini Muffins

Mini Danish

Chocolate Croissant

Mini Bagels

Plain & Seasonal Cream Cheese Flavors

Whipped Butter

Belgium Waffle & French Toast Station

Whipped Cream, Maple Syrup, Fresh

Strawberries, Chocolate Chips, Whipped

Butter

Omelette Station

Tomatoes, Bell Peppers, Onion,

Broccoli, Mushrooms

Ham, Cheddar, Mozzarella

Eggs Benedict

Poached Eggs, Canadian Bacon,

Hollandaise Sauce

Applewood Smoked Bacon

Turkey Sausage

Mini Fruit Smoothies

Mini Yogurt & Berry Parfaits

Lunch Items

Spring Farro Salad

English Peas, Smoked Cheddar Cheese, Golden

Carrots, Crispy Onions, Herb Vinaigrette

Caesar Salad

Crispy Romaine Lettuce, Roasted Cherry

Tomatoes, Romano Grilled Sourdough Croutons,

Roasted Garlic Caesar Dressing

Display of Oven Roasted Vegetables

Baby Roasted Bell Peppers, Balsamic Glazed

Portabella, Zucchini

Seared Free-Range Chicken Breast

Crispy Onions, Fine Herb Chicken Jus

Cheese Ravioli

Sautéed Swiss Chard, Red Pepper, Chive Cream

Sautéed Seasonal Vegetables

Five Lilies Mashed Potatoes

Dessert Station

Assorted Mini Pastries

Mini Tiramisu Parfait

Lemon-Berry Shortcake Shooters

Seasonal Fruit Platter

Beverages

Freshly Brewed Coffee

Regular & Decaffeinated

Herbal Hot Tea

Assorted Juices

Passed Hors D'oeuvres

One Hour | 21.25 per guest

Two Hours | 28.00 per guest

Add 3.25 per guest, per additional selection

Hot

Jumbo Lump Crab Cake *add 3.95 per guest*
Seasonal Aioli

Vegetable Spring Roll
Sweet Chili Sauce

Cheeseburger Slider
Sriracha Aioli

Bacon Wrapped Turkey Meatball
Seasonal Dip

Sesame Chicken
Orange-Chili Sauce

Seared Petite Lamb Chop
Rosemary Balsamic Reduction

Duck Meatball
Orange Aioli

Italian Breaded Fried Provolone Cheese
Oven Dried Tomato Sauce

Butternut Squash Cheddar Grit Cake
Caramelized Onion Marmalade

Crispy Tempura Cauliflower
Creamy Sriracha Dip

Red Curry Coconut Beef
Crispy Rice Cake, Micro Cilantro

Crispy Eggplant Milanese
*Roasted Red Pepper, Fresh Buffalo
Mozzarella, Basil Pesto*

Cold

Smoked Salmon Canapé
Potato Leek Pancake, Dill Cream

Spicy Tuna Poke
Wonton Cone

Sesame Dusted Seared Ahi Tuna
Wakame Salad, Sriracha Aioli, Rice Cake

Smoked Chicken Tarragon Salad
Sourdough Crostini

Shrimp Cocktail Skewers
Cocktail Sauce

Red Pepper Hummus
Cucumber Cup

Crab, Red Pepper & Mango Stack

Watermelon Cubes
Feta Cheese, Mint, Passion Fruit Drizzle

Golden Beet & Goat Cheese Stack

BLT Stuffed Cherry Tomato

Mini Lobster Rolls *add 3.95 per guest*

Honeydew Melon & Prosciutto Cube

Chili Braised Beef Crispy Taco
Lime Crema, Cotija Cheese, Cilantro

Seared Filet Mignon
*Bleu Cheese, Caramelized Onions,
Sourdough Crostini*

Reception Stations

40 Guest Minimum per station

Artisan Cheese Display

\$14.00 per guest

Imported & Local Cheeses

Saucisson

Dried Fruit & Nuts

Assorted Crackers & Breadsticks

Harvest Table | \$18.00 per guest

Fresh Vegetable Crudité's

Creamy Basil Dip

Black Pepper Parmesan Dip

Romesco Dip

Imported & Local Cheeses

Saucisson

Dried Fruit & Nuts

Fig Cake, Quince Paste, Marmalade, Honey

Baguettes, Crackers & Flatbread

Antipasti Station | \$21.00 per guest

Soppressata, Prosciutto de Parma & Bresola

Aged Provolone & Ricotta Salata

Marinated Fresh Mozzarella

Grilled Eggplant

Roasted Roma Tomatoes

Grilled Portobello Mushrooms

Marinated Roasted Red Peppers

Cured Olives

Tomato Bruschetta

Grilled Bread

Crudité's & Flatbreads

\$14.00 per guest

Fresh Vegetable Crudité's

Creamy Red Pepper & Herbed Goat Cheese Dips

Zucchini, Red Pepper, Boursin Cheese Flatbread

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

Chorizo, Caramelized Onions, Manchego Cheese, Romesco Sauce Flatbread

Pizzette | \$21.00 per guest

Broccoli, Ricotta Cheese, Roasted Garlic

Roasted Red Peppers, Cured Olives, Sweet Onions

Crispy Eggplant, San Marzano Tomatoes, Ricotta, Basil

Chicken Vodka Parmesan

Sweet Italian Sausage, Onions

Calabrese Salami, Basil

Dumpling Station | \$26.00 per guest

Chicken Teriyaki Dumplings

Edamame Dumplings

Shrimp Dumpling

Asian Crudité's: Daikon, Broccoli, Snow Peas, Peppers, Cucumber, Carrots

Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce

Reception Stations

40 Guest Minimum per station

Sliders | \$26.00 per guest

Creekstone Farms Beef Burger, American Cheese, Dill Pickles, Burger Sauce

Southwest Spiced Turkey Burger, Monterey Jack Cheese, Poblano Peppers, Avocado, Lime Aioli

Grilled Veggie Burger, Asian Napa Slaw, Sweet Chili Aioli

House-Made Potato Chip Nachos

Applewood Smoked Bacon, Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos

Shrimp Cocktail | \$26.00 per guest

Chilled Shrimp

Chili-Lime Aioli, Cocktail Sauce, Fresh Lemons

Yakitori Station | \$24.00 per guest

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

Italian Station | \$24.00 per guest

Fried Ravioli, Marinara Sauce

Italian Deli Stromboli, Capicola Ham, Salami, Parma Cotto, Provolone Cheese

Mini Italian Meatballs, Marinara Sauce

Mini Sausage and Pepper Sandwiches

Mozzarella & Cherry Tomato Kabobs

Tomato Basil Bruschetta, Grilled Sourdough

Meatballs | \$24.00 per guest

Creekstone Farms Beef, Ricotta, Parsley, Marinara Sauce

Asian Scallion Ginger Hoisin Pork, Black Bean Sake Sauce

Chicken, Fontina Cheese, Creamy Roasted Garlic Sauce

Farro Kale Arancini, Caramelized Onion Dip

Mini Semolina Rolls

Parmesan Garlic Potato Chips

Global Vegetarian | \$24.00 per guest

Zucchini Boursin Cheese Roll-ups

Chili Roasted Veggie Crispy Taco

Sweet Corn Flan, Avocado, Pico De Gallo

Tempura Asparagus, Sweet Chili Aioli

Corn Meal Crusted Fried Green Tomato, Brioche, Pimento Cheese

Spinach & Manchego Frittata, Romesco Sauce

Spanish Tapas | \$29.00 per guest

Roasted Chorizo

Spanish Garlic Shrimp

Tomato Bread, Serrano Ham, Shaved Manchego

Potato Croquettes, Catalan Tomato Sauce

Octopus Salad

Artichoke Torta, Romesco Sauce

Marinated Olives

Four Course Plated Dinner

Includes: One Starter, One Salad, One Entrée and One Dessert
Dinner Rolls & Butter, Freshly Brewed Coffee, Hot Tea & Iced Water
Pricing Based on Entrée Selection

Choose One Starter

Choice of Two | add 6.00 per guest

Choice of Three | add 9.00 per guest

Starters

Tuna Poke

Seasoned Sushi Rice, Avocado, Mango, Seaweed Salad, Spicy Sriracha Cream

Trio of Arancini

Fontina, Roasted Garlic, Marinara Sauce

Saffron Bel Paese, Basil Pesto

Porcini Goat Cheese, Chive Cream

Smoked Chicken & Apricot Salad

Granny Smith Apples, Toasted Almond Dust, Micro Peppergrass, Tarragon Oil

Wild Mushroom Ravioli

Sautéed Swiss Chard, Caramelized Shallots, Chive Cream

Spinach & Cheese Tortellini

Prosciutto di Parma, Pine Nuts, San Marzano Tomato-Romano Sauce, Crispy Basil Leaves

Seared Sea Scallops

Corn Fregola Salad, Red Pepper Sauce, Crispy Onions, Micro Cilantro

Chilled Ramen Salad, Ginger Shrimp

Cucumbers, Tomatoes, Bamboo Shoots, Bok Choy, Edamame, Soy Dressing

Grilled Spanish Octopus Salad

Fava Bean Puree, Marinated Olive Salad, Charred Cipollini Onion, Piquillo Pepper Sauce

Black Bean Cake

Jicama Slaw, Avocado, Pickled Red Onion, Guajillo Chili Sauce, Lime Crema, Crispy Tortilla

Prospect House Signature Salad

Baby Greens Salad

Pickled Red Onion, Goat Cheese, Toasted Almonds, White Balsamic Herb Vinaigrette

Plated Dinner | Main Course

Choose One Entrée
Orders taken tableside

Choice of Two | add 6.00 per guest
Choice of Three | add 9.00 per guest

Entrées

Pan-Seared Jumbo Lump Crab Cake
*Roasted Fingerling Potatoes, Fresh Corn, Leeks,
Lemon Chive Beurre Blanc*
90.00 per guest

Seared Salmon Fillet
*Red Quinoa, Sugar Snap Peas, Baby Carrots,
Cipollini Onions, Yellow Pepper Sauce*
65.00 per guest

Chilean Sea Bass Fillet
*Fava Beans, Rainbow Chard, Pearl Onions,
Roasted Fingerling Potatoes, Fresh Cherry Tomato
Sauce*
75.00 per guest

Grilled Swordfish
*Roasted Fingerling Potatoes, Asparagus, Roasted
French Radish, Pickled Red Cabbage, Truffle
English Pea Sauce*
70.00 per guest

Pepita Crusted Chicken Breast
*Achiote Red Rice, Grilled Petite Zucchini, Sunburst
Squash, Charred Poblano Cream*
65.00 per guest

Seared Free Range Chicken Breast
*Black Truffle Smashed Fingerling Potatoes,
Asparagus, French Radish, Baby Carrots, Chicken
Demi-Glace*
65.00 per guest

Seared Free-Range Chicken Breast
*Aged Gouda Farro Risotto, Haricots Verts, Red
Beets, Creamy Herb Chicken Sauce*
65.00 per guest

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

Teriyaki Glazed Black Angus Bistro Petit Filet
*Ginger Scallion Fried Rice, Bok Choy, Petite
Peppers, Japanese Mustard Sauce*
65.00 per guest

Sous Vide Strip Loin
*Roasted Yukon Gold Potato Puree,
Asparagus, Candy Cane Beets, Merlot Veal
Reduction*
75.00 per guest

Guajillo Chili Vegetable Tostada
*Avocado, Lime, Cotija Cheese, Mexican
Crema*
65.00 per guest

Vella Dry Jack & Yukon Gold Gnocchi
*Wild Mushroom Ragout, Pearl Onions,
Rainbow Chard, Roasted Carrots, Mushroom
Herb Jus*
65.00 per guest

Vegetable Stack
*Smashed Acorn Squash, Sautéed Kale,
Roasted Root Vegetables, Spaghetti Squash,
Crispy Onions, White Bean Stew, Vegan
Demi-Glace*
65.00 per guest

Vegetable Bisteeya
*Cauliflower, Purple Yams, Golden Carrots,
English Peas, Toasted Almonds, Raisins,
Crispy Phyllo Crust*
65.00 per guest

If multiple entrées are selected, the higher entrée price is applied to all guests plus the applicable "choice of" charge. Chef's choice of vegetarian entrée available for 10% of guest count if a vegetarian entrée is not selected.

Plated Dinner | Dessert

Choose One Dessert

Choice of Two | add 6.00 per guest

Choice of Three | add 9.00 per guest

Dessert

Flourless Chocolate Cake

Port Wine-Poached Pear, Butterscotch Sauce

Chocolate-Banana Panna Cotta Bombe

Blood Orange-Vanilla Bean Mousse Cake

Vanilla Bean Mousse, Fudge & Caramel Torte

Strawberry, Kiwi & Passion Fruit Tart

Dark Chocolate Molten Cake

White Chocolate Hazelnut Center

Mango Panna Cotta Bombe

Pistachio Cheesecake

Raspberry-Chocolate Mousse Cake

Tiramisu Bombe

Chocolate, Peanut Butter Ganache Tart

Blueberry-Lemon Curd Tart

Dinner Buffet

100.00 per guest

50 guest minimum

Includes: Dinner Rolls & Butter, Freshly Brewed Coffee, Hot Tea & Iced Water

Plated Salad

Choose One

Mesclun Greens

*Grilled Red Pear, Candied Walnuts,
Stilton, Sherry Wine Vinaigrette*

Classic Caesar

*Romaine, Garlic Croutons,
Shaved Parmesan*

Pasta Action Station

Penne

Vodka Sauce

Spinach & Roasted Garlic Tortellini

Light Romano Cream Sauce

Gemelli

San Marzano Tomato-Basil Sauce

Roasted Pine Nuts

Eggplant Caponata

Crushed Red Pepper

Basil Pesto

Roasted Garlic

Parmesan

Carvery Station

Herb Roasted Sirloin

Veal Reduction

Horseradish Sour Cream

Antipasti Salads

Caprese

Ripe Tomatoes, Fresh Mozzarella, Fresh Basil

Niçoise

*Haricots Verts, Baby Tomatoes, Red Onion,
Olives, Red Wine Vinaigrette*

Panzanella

*Focaccia, Grape Tomatoes, Asparagus,
Aged Provolone, Roasted Garlic Aioli*

Entrées & Sides

Seared Free-Range Chicken Breast

Crispy Onions, Fine Herb Chicken Jus

Grilled Salmon Fillet

Lemon-Caper Sauce

Sautéed Seasonal Vegetables

Five Lilies Mashed Potatoes

Dessert Station

Assorted Mini Pastries

Chocolate-Dipped Strawberries

Mini Tiramisu Parfait

Lemon-Berry Shortcake Shots

Seasonal Fruit Platter

Dessert Stations

40 Guest Minimum per station

Dessert Enhancements

Served Tableside

Family Style Fruit Platter | 4.75 per guest

Scoop of Ice Cream | 3.50 per guest

Family Style Chocolates | 5.00 per guest

Classic Desserts Shooters

| \$10.00 per guest

Chocolate Raspberry Trifle

Lemon Meringue

Boston Cream

Cherry Cheesecake

Out of the Cookie Jar

| \$16.00 per guest

Chocolate Chip & Cream Cheese Mousse

Raspberry Bread Pudding, Shortbread Crumble

Chocolate Filled Peanut Butter Cookie Tarts

Strawberry Sugar Cookie Cupcakes

Grasshopper Cookie Parfait

Cookies & Cream Ice Cream

Pie Station | \$16.00 per guest

Mini Lemon Meringue Tart

Mini Caramel Pecan Tart

Classic Whoopie Pie

Cherry Handheld Pie

Chocolate Cream Pie Shooter

Banana Cream Pie Shooter

Fruit Crumble | \$16.00 per guest

Blueberry Crumble

Strawberry Crumble

Peach Crumble

Cherry Crumble

Vanilla Ice Cream

Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce

Brownie Station | \$16.00 per guest

Warm Triple Chocolate Brownies

Warm Blondies

Vanilla Ice Cream

Toppings: Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

Gelato Station | \$16.00 per guest

Italian Gelatos

Sicilian Pistachio

Limoncello Sorbet

Sea Salt Argentine Caramel

Belgian Dark Chocolate

House-Made Butterscotch & Dark Chocolate Sauces

Toppings: Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce, Crisp Waffle Cookie

BBQ Menus

Classic BBQ

40.00 per guest
25 guest minimum | 3 hour event

Salads & Sides

Garden Salad
Potato Salad
Pasta Salad
Coleslaw
Baked Beans
Corn on the Cob

From the Grill

Hot Dogs, Hamburgers, Veggie Burgers
& Grilled Chicken

Served with

*Rolls & Buns, Assorted Cheeses, Lettuce,
Tomatoes, Sliced Red Onions, Pickles, Ketchup
Mustard, Mayonnaise, Sweet Relish*

Dessert & Beverages

Key Lime Pie
Assorted Cookies
Fresh Fruit Salad
Assorted Sodas, Iced Tea & Lemonade

Signature BBQ

68.00 per guest
25 guest minimum | 3 hour event

Signature Salads

Roasted Fingerling Potato Salad
*Caramelized Vidalia Onions, Crispy Applewood
Smoked Bacon, Celery Leaves, Dijon Dressing*

Mexican Chop Salad
*Iceberg, Black Beans, Colby-Jack, Tomatoes
Red Onions, Charred Poblanos, Tortilla Strips,
Chipotle Ranch Dressing*

Grilled Summer Ratatouille Salad
Fresh Basil, Roasted Tomato Vinaigrette

Heirloom Tomato Salad
Shallots, Fresh Basil, Extra Virgin Olive Oil

From the Grill

Grilled Flank Steak
Chimichurri Sauce
Grilled Salmon
Romesco Sauce
Hot Dogs, Hamburgers & Veggie Burgers
Grilled Chicken

Served with

*Rolls & Buns, Assorted Cheeses, Lettuce,
Tomatoes, Sliced Red Onions, Pickles, Ketchup
Mustard, Mayonnaise, Sweet Relish*

Dessert & Beverages

Assorted Summer Pies
Key Lime, Blueberry, Cherry, Peach
Vanilla Ice Cream
Fresh Fruit Salad
Assorted Sodas
Iced Tea & Lemonade

Event Planning Timeline

At Time of Booking

Signed Contract & \$500 Non-Refundable Deposit

6 Months Prior

25% Deposit of Estimated Balance

30 Days Prior

Final Menu Selections
Final Specialty Rentals Selections

2 Weeks Prior

Guaranteed Guest Count
Final Payment based on Guaranteed Guest Count
Final Floor Plan Approval

Week of Event

Final Appointment to Review Event Details
Drop off of Materials (place cards, etc.)

The Friday Before

Between 10:00 a.m. and 3:00 p.m.
Non Member Bars - Drop off of Beer, Wine & Liquor if required

End of Event

All Non Member Liquor Removed from House
All Materials Removed from House
Payment via Credit Card for Additional Guests

Catering Contacts

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