

Prospect House
Social Event
Package



Restaurant Associates
DELIVERING HOSPITALITY EXCELLENCE
TO PREMIER CLIENTS

Includes

Day of Catering Event Manager
Bridal Party Changing Rooms Available Two Hours Prior
Assorted Packaged Snacks, Fresh Fruit & Bottled Water for up to 10 guests in Bridal Room
Vendor access Two Hours Prior
Use of Lower Garden for Photos
Four Hour Event

One Hour Cocktail Reception

Bar Snacks
Choice of Six Passed Hors D'oeuvres
Choice of Two Reception Stations

Four Course Plated Dinner

Choice of One Starter
Choice of One Soup or Salad
Choice of One Entrée
Standard Wedding or Special Occasion Cake
Assorted Soft Drinks & Juices
Bar Mixers & Classic Cocktail Menu
Bar Fruit & Garnishes
Freshly Brewed Coffee & Tea Service

Set-up

Round Tables with White or Ivory Cotton floor-length Linens
Table Settings with Standard China, Glassware & Flatware
Customized Floor Plan
Coordination of specialty Rentals, Linen & Equipment

Cost per Guest

Based on Main Course Selection(s)
and Supplemental Additions
Complimentary access for two guests to our Social Event Tasting

Bar Service

The Prospect House liquor license requires members to purchase alcohol from Prospect House and non-members to purchase alcohol from an outside source.

Bar Accoutrements

Mixers

- Tonic Water
- Club Soda
- Housemade Sour Mix
- Fresh Lime Juice
- Simple Syrup
- Orange Juice
- Cranberry Juice
- Pineapple Juice
- Grapefruit Juice
- Grenadine
- Bitters

Garnishes

- Cocktail Olives
- Cocktail Onions
- Maraschino Cherries
- Lime Wheels & Twists
- Lemon Wheels & Twists
- Orange Slices
- Mint Leaves

Classic Cocktail Menu

- Tigertini
- Classic Margarita
- Seasonal Margarita
- Mojito
- Aperol Spritz

Soft Drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale

Bar Snacks

- Zen Mix
- Mixed Nuts

Passed Hors D'oeuvres

Choose Six Passed Hors D'oeuvres

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*

Specialty Food Stations

Choose One Specialty Station From Each Section

Artisan Cheese Display

Imported & Domestic Cheeses
Dried Fruit & Nuts
Assorted Crackers & Parmesan Lavash

Dips

Chilled Spinach Dip, Pumpnickel Toast
Eggplant Caponata, Grilled Semolina Crostini
Classic Guacamole, Corn Tortilla Chips
Garlic Hummus & Tzatziki, Pita Chips

Antipasti

Prosciutto di Parma & Soppressata
Aged Provolone & Fresh Mozzarella
Roasted Peppers, Cured Olives & Breadsticks

Crudité's & Flatbreads

Individual Crudité Shots, Creamy Basil Pesto Dip
Chorizo, Caramelized Onions, Manchego
Cheese, Romesco Sauce Flatbread
Zucchini, Red Pepper & Boursin Cheese
Flatbread

Latin Station

Chili-Rubbed Chicken & Cheese Empanadas
Chorizo & Cheese Empanadas
Classic Guacamole
Charred Corn & Bacon Guacamole
Tomatillo Sauce
Charred Tomato Salsa
Corn Tortilla Chips

Mediterranean Kabobs

Beef & Red Pepper Kabobs, Harissa Aioli
Grilled Sea Scallops & Semi-Dried Cherry
Tomato Kabobs, Romesco Sauce
Lemon Oregano Grilled Chicken Kabob
Tzatziki Sauce
Chopped Greek Salad

Potato Skin Bar

Crispy Potato Skins
Beef Chili
BBQ Pulled Chicken
Toppings Bar: *Avocado, Cheddar Cheese,
Pickled Red Onions, Pickled Jalapenos, Sour
Cream, Cilantro Leaves, Cornbread Croutons,
Diced Tomatoes*

Asian Station

Chicken Teriyaki Dumplings
Edamame Dumplings
California Rolls
Asian Crudité's: Daikon, Broccolini, Snow Peas,
Peppers, Cucumber, Carrots
Wonton Chips, Creamy Wasabi Dip, Ginger
Scallion Dip, Soy Sauce

Reception Enhancements

40 Guest Minimum per station

Sliders | \$27.00 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 | \$26.00 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 & Manchago 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

First Course

Choose One Starter

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

Second Course

Choose One Soup or Salad

Soup & Salad

Lobster Bisque
Tarragon Cream

Asparagus Bisque
Sourdough Croutons

Chilled Gazpacho
Cilantro Crème Fraîche

Classic Tomato & Mozzarella Caprese
Basil Leaves, Extra Virgin Olive Oil, Olive Tapenade, Micro Arugula

Caesar Salad Roulade
Boursin Cheese, Garlic Brioche, Roasted Garlic Dressing, Shaved Parmesan

Lightly Roasted Heirloom Apple Salad
Mache Crowns, Aged Gouda Cheese, Dried Cranberries, Sea Salt Caramel Vinaigrette, Cinnamon Oil

Toasted Corn Bread Salad
Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapenos, Scallion Dressing

Modern "Wedge" Salad
Baby Iceberg, Applewood Bacon Lardons, Holland Heirloom Cherry Tomatoes, Stilton Dressing

Strawberry & Roasted Almond Salad
Organic Baby Greens, Montrachet, Aged Balsamic Vinegar

Rainbow Carrot Ribbon Salad
Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing

Roasted Pear & Candied Walnut Salad
Field Greens, Roquefort, Dried Cranberries, Sherry Wine Vinaigrette

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*
165.00 per guest

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

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

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

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

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

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

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

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

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

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

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

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

Vegetable Bisteeya
*Cauliflower, Purple Yams, Golden Carrots,
English Peas, Toasted Almonds, Raisins,
Crispy Phyllo Crust*
124.00 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.

Dessert Enhancements

40 Guest Minimum per station

Cake 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

Special Occasion Cake

Choose One Cake, One Filling, One Icing, and One Design.

Cake

Vanilla Pound Cake
Chocolate Chip Pound Cake
Chocolate Cake

Customizations & Upgrades

The Caketeria
215.860.2444
www.thecakeateria.com

Fillings

Vanilla Buttercream
Coffee Buttercream
Chocolate Buttercream
Raspberry Preserves
Lemon Curd

Design

Smooth with Beaded Border
Vintage Chic
Swiss Dot
Champagne Celebration
Naked

Icing

Vanilla Buttercream
Chocolate Buttercream

On the Way Out

Departure Refreshments

House-Made Assorted Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Hot Tea
Flavored Sparkling Water

Prices do not include applicable staffing charges, administrative fee and tax.
Prices valid for events occurring before 8/31/2022.

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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