

LET US SERVE YOU

Rutgers Catering staff is included for your 2 hour event. The staff will arrive approximately 2 hours prior to the contracted start time to begin setup, and will remain until cleanup has been completed. Please contact a catering rep for server charges that will apply should your event extend beyond 2 hours.

White tablecloths, your choice of linen napkin color, china and glassware services are provided at no additional charge. *If you would like to create a “wow factor”, ask a catering representative about the custom tablecloths available for rent and priced accordingly. Rutgers Catering will also arrange for floral centerpieces, designed to accommodate any floral budget.

\$28 PER PERSON

FIRST COURSE

- Housemade Soup du Jour
- Caprese Salad GF VT
with Garden Fresh Basil, Vine Ripe Tomato, Mozzarella & Balsamic Drizzle
- Freshmade Kale Ribbon Salad GF VG VT
with Toasted Almonds & Cranberries
- Mixed Baby Greens, Tomato, & Cucumber GF VG VT
with Homemade Vinaigrette
- Baby Spinach GF VT
with Feta Cheese, Mandarin Oranges, and Homemade Honey-Vinaigrette
- Baby Arugula Salad GF VT
with Grapes, Ricotta Salata and Homemade Champagne Vinaigrette

FARE FROM THE FIELD

- Lemon Crusted French Chicken Breast
- Chicken Roulade
with Spinach & Feta Cheese
- Chili-Lime Roasted Chicken Breast GF
- Toasted Sesame Crusted Chicken Breast
with Ginger-Soy Glaze
- Marinated Flat Iron Steak GF
- Boneless Braised Beef Short Ribs
- Sliced Pork Loin GF
with Homemade Mango Chutney
- Petit Filet Mignon
Market Price

FRESH FROM THE SEA

- Arctic Char GF
with Fresh Herbs
- Grilled Salmon GF
with Red Onion Chutney
- Potato Crusted Cod Veloute
- Lobster Ravioli
- Extra Fancy Jumbo Lump Crab Cakes
\$4 Each
- Baked Grouper
with Romesco Sauce
- Halibut & Chilean Sea Bass
Market Price

FRESHLY PREPARED VEGAN & VEGETARIAN SELECTIONS

- Wild Mushroom & Artichoke Ragout GF VG VT
with Cumin Roasted Chickpeas & Wilted Spinach
- Black Bean & Sweet Potato Burritos VT
- Roasted Carrot Osso Buco VT
with Creamy Polenta
- Hearty Chili GF VG VT
with Brown Rice & Vegan Cheddar Cheese
- Cauliflower Fried Rice GF VG VT
- Rich Lentil Curry GF VG VT
with Eggplant & Tomato Over Basmati Rice
- Wild Mushroom & Garden Fresh Asparagus VT
Risotto
- Quinoa Cake GF VG VT
with Saffron-Red Pepper Coulis

FRESH BAKED DESSERTS

- Chocolate Trilogy Cake VT
- Orchard's Harvest Berry Tart VT
with Mascarpone Crème
- Hazelnut Torte VT
- Chocolate Ganache Layer Cake VT
- White Flourless Chocolate Cake VT
- Fried Crème Puffs VT
with Whipped Cream & Seasonal Berries
- Creamy Ricotta or Cream Cheese Cheesecake VT
- Fresh Baked Apple Croustade VT
- Sabayan VT
with Orchard's Harvest Berries
- Lemoncello Cake VT
- Orchard's Harvest Seasonal
Fruit Cup (12oz)

FOR FURTHER INQUIRIES OR INFORMATION PLEASE CONTACT US AT

CENTRAL CATERING
145 College Avenue
Brower Commons
P. 848 932 8044
F.732 832 1206

COOK/DOUGLASS
177 Ryders Lane
Neilson Dining Hall
P. 848 932 1930
F. 732 932 1212

LIVINGSTON
85 Avenue E
Livingston Dining Commons
P. 848 445 7228
F. 732 445 2055