

THE FRUGAL BUFFET

Catering staff are included for a 2 hour event, arriving for setup approximately 2 hours prior to the contracted start time. Please contact a catering representative for server charges should your event extend beyond 2 hours. Catering will provide the appropriate paper and plastic goods, ice and cloths for the food and beverage tables. China and guest table linens are available at \$3 per person. Included with your meal is chef's choice of freshly prepared seasonal vegetable, crisp mixed green salad with house made vinaigrette & ranch dressing, house baked dinner rolls, butter, house baked Rutgers famous brownies, soft baked cookies, and assorted soda.

SELECT TWO \$16.25 PER PERSON

- Roasted Carrot Osso Buco & Creamy Polenta **VT**
- Homemade Kale & Potato Enchilada Bake **VG VT**
- Penne Marinara
with Mini Italian Meatballs
- Wild Mushroom Crepes **VT**
- Vegetable Stir Fry **VG VT**
with Brown Rice
- Black Bean & Sweet Potato Burritos **VG VT**
- Eggplant Rollatini **VT**
- Grilled Mediterranean Chicken **GF**
- Cheesy Chicken & Wild Mushroom Lasagna
- White Bean & Lentil Burger **VG VT**
with Lettuce, Tomato & Eggless Chipotle-Mayo
& Potato Rolls

MENUS@CHANGE 20 ORDER MINIMUM ADDITIONAL \$4 PER PERSON

- Cauliflower Fried Rice **GF VG VT**
- Cup of Hearty Soup of the Day
(Vegan & Vegetarian Soups are Available Upon Request)
- Freshly Prepared Salads**
- Kale Ribbon **GF VG VT**
with Toasted Almonds & Cranberries
- Calypso Slaw **GF VG VT**
with Shaved Fennel, Cabbage & Bell Peppers
- Freshmade Harvest Blend Rice, Nut, **GF VG VT**
& Dried Fruit Salad
- 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

COOK/DOUGLASS
177 Ryders Lane
Neilson Dining Hall
P. 848 932 1930
F. 732 932 1206