

LET US SERVE YOU

Catering 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 representative for server charges. 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

If you would like to offer your guests more than one entree choice, the maximum choice we offer is three, and we ask that you provide catering with the counts for each entree at least 1 week prior to your event. Your served meal includes a choice of first course, chef made entree, house made dessert and fresh baked dinner rolls and butter, chef's choice of appropriate vegetable and starch and Fresh Brewed Seattle's Best Regular & Decaffeinated Coffee and assorted tea service. Please make your catering representative aware of any special dietary needs.

FIRST COURSE

SELECT ONE

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 Housemade Vinaigrette

Baby Spinach **GF VT**

with Feta Cheese, Mandarin Oranges,
and Housemade Honey-Vinaigrette

Baby Arugula Salad **GF VT**

with Grapes, Ricotta Salata
and Housemade Champagne Vinaigrette

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. 732 832 1206

LET US SERVE YOU

FARE FROM THE FIELD

Lemon Crusted French Chicken Breast

Chicken Roulades
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 House Made Mango Chutney

Petit Filet Mignon
Available at 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 & **VT**
Garden Fresh Asparagus Risotto

Quinoa Cake **GF VG VT**
with Saffron-Red Pepper Coulis

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
Available at Market Price

FRESH BAKED DESSERTS

SELECT ONE

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 **VT**
Cream Cheese Cheesecake

Fresh Baked Apple Croustade **VT**

Sabayon **VT**
with Orchard's Harvest Berries

Lemoncello Cake **VT**

Orchard's Harvest Seasonal
Fruit Cup (12oz)

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