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
- Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
- Marinated Flat Iron Steak
- Boneless Braised Beef Short Ribs
- Sliced Pork Loin with House Made Mango Chutney
- Petit Filet Mignon Available at Market Price

FRESH FROM THE SEA
- Arctic Char with Fresh Herbs
- Grilled Salmon 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
- Chocolate Trilogy Cake
- Orchard’s Harvest Berry Tart with Mascarpone Crème
- Hazelnut Torte
- Chocolate Ganache Layer Cake
- White Flourless Chocolate Cake
- Fried Crème Puffs with Whipped Cream & Seasonal Berries
- Creamy Ricotta or Cream Cheese Cheesecake
- Fresh Baked Apple Croustade Sabayon with Orchard’s Harvest Berries
- Lemoncello Cake
- 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. 732 832 1206