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.

Cloths for the food and beverage tables, white tablecloths and your choice of linen napkin color for guest tables, china and glassware service are provided at no additional charge.

*If you would like to create a wow factor, ask a catering representative about the custom tablecloths which are available for rent and priced accordingly.

FRESHLY PREPARED LEAFY & ANCIENT GRAIN SALADS

SELECT ONE

- Mixed Baby Greens, Tomato & Cucumber with House Made Vinaigrette
- Baby Spinach with Feta Cheese, Mandarin Oranges, & House Made Honey Vinaigrette
- Caesar Salad with Soba Noodle Salad
- Kale & Farro Grain Salad with Baby Arugula
- Moroccan Carrot & Basmati Rice
- Cumin Scented Quinoa & Black Rice

FRESHLY PREPARED SIDE DISHES

SELECT TWO

- Oven Roasted Red Bliss Potatoes
- Creamy Mashed Potatoes
- Basmati Rice
- Seasonal Vegetable Medley
- Fresh Grilled Asparagus
- Garlic Kale
- Sweet Potato Mash
- Roasted Root Vegetable Medley
- Corn Pudding

MENUS/CHANGE 30 ORDER MINIMUM ADDITIONAL $4 PER PERSON

Cauliflower Fried Rice

Cup of Hearty Soup of the Day (vegan & vegetarian soups available)

Freshly Prepared Salads

- Kale Ribbon with Toasted Almonds & Cranberries
- Calypso Slaw with shaved Fennel, Cabbage & Bell Peppers

Harvest Blend Rice, Nut, & Dried Fruit Salad

GARDEN FRESH HOMEMADE VEGAN & VEGETARIAN ENTREES

- Black Bean & Sweet Potato Burritos
- Carrot Osso Buco & Creamy Polenta
- Vegan Chili with Brown Rice & Vegan Cheddar Cheese
- Cauliflower Fried Rice
- Lentil Curry with Eggplant & Tomato over Basmati Rice
- Grilled Vegetable Lasagna
- White Bean & Lentil Burger with Lettuce, Tomato, & Eggless Chipotle-Mayo & Potato Rolls
- Himalayan Red Rice with Zucchini & Shiitake Mushrooms
- Wild Mushroom & Artichoke Ragout with Cumin Roasted Chickpeas & Wilted Spinach

FARE FROM THE FIELD

Cheesy Chicken & Wild Mushroom Lasagna
- Grilled Lemon-Pepper Chicken
- Braised Chicken Osso Buco with White & Dark Meat
- Chicken Roulade with Spinach & Feta
- Chicken Tikka Masala
- Chili-Lime Roasted Chicken Breast
- Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
- Oven Roasted Sliced Turkey with Homemade Stuffing & Gravy
- Marinated Flat Iron Steak
- Teriyaki Beef Stir Fry
- Beef Empanadas
- Skirt Steak with Moroccan Spice Rubs
- Lamb Tagine
- Boneless Braised Beef Short Ribs

FRESH FROM THE SEA

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

FRESHLY BAKED DESSERTS

SELECT ONE

- Bakery Fresh Layer Cakes
- Carrot, Lemon, and Chocolate
- Rutgers Famous Brownies & Fresh Baked Cookies
- Assorted Dessert Bars
- Mini Cupcakes
- Red Velvet, Vanilla, & Key Lime
- Classic Italian Butter Cookies
- NY Style Cheesecake
- Fried Cinnamon Sugar Cream Puffs
- Flourless White Chocolate & Chocolate Ganache Cake

FOR FURTHER INQUIRIES OR INFORMATION PLEASE CONTACT US AT

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