

FRESH FROM THE GARDEN, FIELD, & SEA

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.

\$23 FOR ONE ENTREEÉ • \$26 FOR TWO ENTREEÉS • \$29 FOR THREE ENTREEÉS

FRESHLY PREPARED LEAFY & ANCIENT GRAIN SALADS

SELECT ONE

Mixed Baby Greens, Tomato & Cucumber **GF VG VT**
with House Made Vinaigrette

Baby Spinach with Feta Cheese, Mandarin Orange, & House Made Honey-Vinaigrette **VT**

Caesar Salad **VT**

Soba Noodle Salad **VG VT**

Kale & Farro Grain Salad **VG VT**
with Baby Arugula

Moroccan Carrot & Basmati Rice **GF VG VT**

Cumin Scented Quinoa & Black Rice **VG VT**

FRESHLY PREPARED SIDE DISHES

SELECT TWO

Oven Roasted Red Bliss Potatoes **GF VG VT**

Creamy Mashed Potatoes **VT**

Basmati Rice **GF VG VT**

Seasonal Vegetable Medley **GF VG VT**

Fresh Grilled Asparagus **GF VG VT**

Garlic Kale **GF VG VT**

Sweet Potato Mash **VT**

Roasted Root Vegetable Medley **GF VG VT**

Corn Pudding

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

Cauliflower Fried Rice **GF VG VT**

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

Freshly Prepared Salads

Kale Ribbon **GF VG VT**
with Toasted Almonds & Cranberries

Calypso Slaw **GF VG VT**
with Shaved Fennel, Cabbage & Bell Peppers

Harvest Blend Rice, Nut, & Dried Fruit Salad **GF VG VT**

GARDEN FRESH HOMEMADE VEGAN & VEGETARIAN ENTREES

Black Bean & Sweet Potato Burritos **VG VT**

Carrot Osso Buco & Creamy Polenta **VT**

Vegan Chili **VT**
with Brown Rice & Vegan Cheddar Cheese

Cauliflower Fried Rice **GF VG VT**

Lentil Curry **GF VG VT**
with Eggplant & Tomato over Basmati Rice

Grilled Vegetable Lasagna **VT**

White Bean & Lentil Burger **VG VT**
with Lettuce, Tomato, & Eggless Chipotle-Mayo
& Potato Rolls

Himalayan Red Rice **GF VG VT**
with Zucchini & Shiitake Mushrooms

Wild Mushroom & Artichoke Ragout **GF VG**
with Cumin Roasted Chickpeas & Wilted Spinach

FARE FROM THE FIELD

Cheesy Chicken & Wild Mushroom Lasagna

Grilled Lemon-Pepper Chicken **GF**

Braised Chicken Osso Buco
with White & Dark Meat

Chicken Roulade
with Spinach & Feta

Chicken Tikka Masala

Chili-Lime Roasted Chicken Breast **GF**

Toasted Sesame Crusted Chicken Breast
with Ginger-Soy Glaze

Oven Roasted Sliced Turkey
with Homemade Stuffing & Gravy

Marinated Flat Iron Steak **GF**

Teriyaki Beef Stir Fry **GF**

Beef Empanadas

Skirt Steak **GF**
with Moroccan Spice Rubs

Lamb Tagine

Boneless Braised Beef Short Ribs

FRESH FROM THE SEA

Arctic Char **GF**
with Fresh Herbs

Grilled Salmon **GF**
with Red Onion Chutney

Potato Crusted Cod Veloute

Lobster Ravioli
with Lemon-Dill 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

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