

# LET US SERVE YOU

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.

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

### FIRST COURSE

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 Homemade Vinaigrette

Baby Spinach **GF VT**

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

Baby Arugula Salad **GF VT**

with Grapes, Ricotta Salata and Homemade Champagne Vinaigrette

### FARE FROM THE FIELD

Lemon Crusted French Chicken Breast

Chicken Roulade

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 Homemade Mango Chutney

Petit Filet Mignon

*Market Price*

### 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

*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 & Garden Fresh Asparagus **VT**

Risotto

Quinoa Cake **GF VG VT**

with Saffron-Red Pepper Coulis

### FRESH BAKED DESSERTS

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 Cream Cheese Cheesecake **VT**

Fresh Baked Apple Croustade **VT**

Sabayon **VT**

with Orchard's Harvest Berries

Lemoncello Cake **VT**

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  
F. 732 832 1206

### COOK/DOUGLASS

177 Ryders Lane  
Neilson Dining Hall  
P. 848 932 1930  
F. 732 932 1212