

# SIGNATURE BITES

View RU Thirsty Package for your beverage options.

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. Disposable plates, forks and cocktail napkins will be provided as well as cloths for the food and beverage tables. Please notify the catering representative if you would like catering to provide tablecloths for cocktail tables or guest tables, priced accordingly. We offer the option to upgrade to china service at \$3 per person.

**BUTLER STYLE**  
\$17 per person

**STATIONARY**  
\$20 per person

## HOT SELECTIONS SELECT 4

- Whole-Wheat Chicken Pot Stickers  
with Soy-Ginger Sauce
- Bella Flora Pastry <sup>VT</sup>  
with Ricotta & Portobello Mushrooms
- Mini Crab Cakes  
with Remoulade with Whole Grain Mustard  
& Crème Fraiche
- Thai Curry Samosas <sup>V VG</sup>  
with Tamarind Chutney
- Edamame Pot Stickers <sup>VT</sup>  
with Soy-Ginger Sauce
- Franks in Puff Pastry  
with Mustard
- Mini Beef Wellington  
Spanakopita <sup>VT</sup>
- Raspberry & Brie in Phyllo <sup>VT</sup>
- Polenta Bites <sup>VT</sup>  
with Sun-Dried Tomato & Mozzarella
- Black Bean Southwest Spring Roll <sup>VT</sup>
- Fig & Gorgonzola Profiterole <sup>VT</sup>
- Mini Italian Meatballs
- Pistachio Chicken Skewer  
with Thai Chili Sauce
- Casino Shrimp
- Assorted Mini Quiche
- Corn & Edamame Quesadilla <sup>VT</sup>
- Beef Short Rib Wrapped in Applewood Bacon  
Chorizo Stuffed Date
- Steamed BBQ Pork Bao Buns

## COLD SELECTIONS SELECT 2

- Market Crudités <sup>VT VG</sup>  
with House Made Dip
- Smoked Salmon Pumpnickel Canape
- French Bread Crostini <sup>VT</sup>  
with Tomato Bruschetta
- Domestic Cheese & Cracker Platter <sup>VT</sup>
- Orchard's Harvest Sliced Fresh Fruit <sup>VT VG</sup>
- Deviled Cage Free Eggs <sup>VT</sup>
- Cucumber & Crab Salad Canape
- Homemade Guacamole <sup>VT VG</sup>  
with Tortilla Chips
- Homemade Roasted Tomato Salsa <sup>VT VG</sup>  
with Tortilla Chips
- Homemade Spinach-Artichoke Dip <sup>VT</sup>  
with Pita Chips
- Caprese Skewers <sup>VT</sup>  
with Balsamic Drizzle

## MENUS <sup>of</sup> CHANGE

- Homemade Edamame or White Bean Hummus <sup>VT VG</sup>  
with Pita Points
- Crostini <sup>VT VG</sup>  
with Olive Tapenade
- Homemade Sushi Rolls (Cut into 6 pcs)  
with Wasabi, Ginger & Soy Sauce
- Garden Vegetable Roll \$5 <sup>VT VG</sup>
- Crab & Avocado Roll \$6
- Teriyaki Chicken & Avocado Roll \$7

**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