



Breakfast Menu

Coffee with Choice of Pastry

*Choice of: muffins, danish, or doughnuts
3.50 per person*

"Club" Continental Breakfast

*Choose from orange or cranberry juice, muffins, danish, bagels with accompaniments, coffee and tea
5.00 per person*

Rutgers Club Breakfast

*Includes orange and cranberry juice, muffins, danish, bagels with accompaniments, sliced fruit platter, coffee and tea
7.50 per person*

Smoked Salmon Platter

*Includes sliced smoked salmon, with accompaniments and flavored cream cheese, sliced bagels and flat breads, orange and cranberry juice, coffee and tea
9.00 per person*

Rutgers Club Deluxe Breakfast

*Enjoy orange and cranberry juices, muffins, danish, bagels with accompaniments, sliced fruit platter, scrambled eggs, choice of bacon or sausage, fresh hash browns, coffee and tea
11.00 per person*

The following items can be added to any of the above packages:

*Sliced Fresh Fruit
3.00 per person*

*Scrambled Eggs
2.50 per person*

*Bacon and Sausage
2.50 per person*

*Crème Brule French toast
2.50 per person*

*Fresh Belgian Waffles
3.00 per person*



Beverage and Snack Menu

Beverages

Freshly Brewed Coffee

Choose from Regular or Decaf

1.50 per cup

Assortment of Teas

Choose from Regular or Decaf

1.50 per cup

Assortment of Juices

Choose from Orange or Cranberry Juice

5.50 per carafe

Assortment of Soft Drinks

Includes Pepsi, Diet, Mountain Dew, Cherry, Orange, Sierra Mist, and Ginger Ale

6.00 per pitcher

Bottled Water

1.50 per bottle

Coffee Service Combo

*Coffee, Tea, and Juice
3.00 per person*

*Coffee, Tea, Juice, and Soda
3.50 per person*

Snacks

Assorted Breakfast Breads, and Rolls

Includes a variety of Bagels, Croissants, Bialys, and Sliced Bread

3.50 per person

Assorted Danish, Muffins, Doughnuts, and Strudels

4.00 per person

Afternoon Break

Assortment of Deluxe Pastries

6.50 per person

Mixed Nuts

7.50 per bowl

Tortilla Chips and Salsa

7.50 per bowl (serves 10/15)

Gourmet Butter Cookie and Brownie Platter

5.50 per person

Chocolate Chip and Sugar Cookie Platter with Brownies

4.50 per person

Pretzel Nuggets or Potato Chips

6.00 per bowl



Lunch Menu

Prepared for groups of 15 to 20 people

Soup and Sandwich

*Includes the soup of the day, assorted prepared sandwiches, choice of potato or pasta salad, cookies, soft drinks, coffee and tea
11.00 per person*

Rutgers Deli Bar

*Chef's daily soup, cold cut platter with assorted meats and cheese, sliced breads and rolls, pasta salad, chips, sliced fruit, cookies and brownies, coffee, tea and soft drinks
12.00 per person*

"The Fireside"

*Chef's daily soup, a customized sandwich platter, garden salad, and potato salad, fresh fruit platter, cookies, brownies, coffee, tea and soft drinks
14.00 per person*

"The Fireside" Sandwich Platter Includes Your Choice of 3 of the Following Options:

<i>Apple Tuna Salad</i>	<i>Turkey Breast</i>	<i>Baked Ham</i>	<i>Classic Hero</i>	<i>Shrimp Salad</i>
<i>Grilled Pesto</i>	<i>Herb Roasted</i>	<i>Smoked Turkey</i>	<i>Lemon Chicken</i>	<i>Imported Cheese</i>
<i>Chicken Breast</i>	<i>Sirloin</i>	<i>Breast</i>	<i>Salad</i>	<i>Trio</i>

The Club Specialty Sandwich Buffet

15.00 per person

Mediterranean Hero Sandwich served on a whole-wheat baguette with imported salami, ham, and cheese, mixed greens, slice tomato, shaved red onion salad, fresh oregano, cider vinegar and olive oil.

Sloppy Joe Triple Decker served on thinly sliced rye and marble rye bread, homemade coleslaw, turkey, baked ham and Swiss cheese.

Southwestern-Smoked Turkey Wrap served on seasoned tortilla, grated cheddar cheese, roasted red pepper, lettuce, fresh tomato salsa and a lightly spiced chipotle mayo.

Antipasto Vegetable Sandwich on focaccia bread, with fresh grilled vegetables of eggplant, zucchini, squash, portabella mushroom, smoked mozzarella cheese, roasted peppers, with a basil pesto mayonnaise.

The club specialty sandwiches served with chef's daily soup, chips, pasta salad, garden salad, sliced fruit, cookies and brownies, coffee, tea and soda.



Lunch Menu

Prepared for groups of 15 to 20 people

Hot Buffet Foods

Pasta and Salad Bar

Includes cheese ravioli in sage cream sauce, penne with fresh herb marinara, cold antipasto salad, Caesar salad and garden salad, all served with cheesy garlic bread, cookies, brownies, soft drinks, coffee and tea.

13.00 per person

Southwestern Fajita Bar

Blackened, sliced beef and grilled chicken served with sautéed peppers and onions, warm tortillas, rice and beans. Includes a choice of toppings: sour cream, fresh salsa, pepper jack and cheddar cheese. Also includes cookies, brownies, coffee, tea, and soft drinks.

15.00 per person

Herb Roasted Sirloin and Marinated Grilled Chicken Buffet

Fresh herb and horseradish beef and lemon rosemary chicken breast, side of seasonal vegetable medley, roasted herb potato or rice pilaf, mixed greens with dressings, served with dinner rolls and choice of layered cake or pie, soft drinks, coffee and tea.

16.00 per person

Salmon Buffet

Pan roasted salmon filet topped with a lemon and dill beurre blanc served with garden salad, fresh vegetable medley, choice of herb roasted potato or rice pilaf, dinner rolls, layered cakes or pie, coffee, tea and soft drinks.

14.00 per person

Entrées

- *Herb-Marinated Chicken Breast with Crisp Prosciutto, Wilted Spinach in a Caramelized Shallot and Sherry Sauce*
- *Chicken Francaise: Egg-Battered Chicken Breast Finished with a Lemon-Parsley Sauce*
- *Grilled Pesto Marinated Chicken Breast with Tomato Bruschetta Topping*
- *Stuffed Chicken Breast with a Wild Mushroom and Fontina Cheese Risotto*
- *Rosemary and Garlic Roasted Half of Cornish Hen with a Cranberry Pan Sauce*
- *Grilled Soy-Ginger Flank Steak with Asian Slaw*
- *Seafood Bouillabaisse with Mussels, Clams, Shrimp and Scallops*
- *Broiled Atlantic Salmon Filet with a Shaved Fennel and Red Onion Citrus Salad*
- *Maple-Brined Pork Loin with Bacon and Sweet Potato Hash in a Roasted Apple Demi Glace*
- *Cavatappi Pasta with Roasted Grape Tomatoes, Gorgonzola Cheese and Wilted Baby Arugula in a Wild Mushroom Broth*
- *Cod Mediterranean served with Roasted Tomatoes, Sautéed Spinach, Capers, Olives, Roasted Peppers and finished with Fresh Basil*
- *Spinach and Cheese Agnolotti with Broccoli Rabe, White Beans and Sun-Dried Tomatoes in a White Wine Butter Sauce*
- *Wild Mushroom Ravioli with Madeira Cream and Grilled Portabellas*
- *Penne Pasta with Roasted Garlic and Fresh Mozzarella in an Arugula Pesto*
- *Braised Boneless Short Ribs with Wild Mushrooms and Roasted Pearl Onions*
- *Grilled Vegetable Lasagna with Fresh Tomato Sauce*

<i>One Entrée</i>	<i>17.00</i>
<i>Two Entrée</i>	<i>19.00</i>
<i>Three Entrée</i>	<i>23.00</i>



Buffet

Prepared for 20 or more people

Salad

Choose one leaf and marinated

*Field Greens with Herb-Balsamic Vinaigrette
Caesar Salad with House-made Seasoned Croutons and Fresh Pecorino Romano Cheese
Baby Spinach Mandarin Oranges, Shaved Fennel, Red Onions, Citrus-Mint Dressing
Fiesta Rice and Bean Salad
Confetti Vegetable Orzo Salad
Cucumber, Chickpea and Tomato Salad
Tomato, Fresh Mozzarella and Basil Salad
Sesame Green Bean Salad with Baby Corn and Carrots*

Accompaniments

Choose one vegetable and starch to compliment your entrée

*Herb-Roasted or Boiled Potatoes
Fresh Herb Rice Pilaf
Sour Cream and Scallion Mashed Potatoes
Scalloped Potatoes
White and Wild Rice Pilaf
Hazelnut Green Beans Noisette
Sautéed Seasonal Vegetable Medley
Maple-Glazed Root Vegetable*

Carving Stations

Considered an entrée choice

*Apple-Horseradish Glazed Ham
Herb-Roasted Turkey Breast
Rosemary and Garlic-Roasted Beef Sirloin
Bourbon-Glazed Leg of Lamb*

Dessert Table

Features Layer Cakes, Pies, Cookies and Brownies Tray, Coffee and Tea

Livingston Dining Commons

Second Floor

www.rutgersclub.rutgers.edu

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Dinner Banquet

Appetizers

Shrimp Cocktail Martini with a Julienne Vegetable Slaw and a Lemon Tabasco Cocktail Sauce
8.50 per person

Sliced Smoked Salmon served on a Saffron Blini with Shaved Fennel, Red Onion and Orange Segments
7.50 per person

Goat Cheese Gnocchi with Braised Boneless Short Ribs
8.00 per person

Soups

Soup du Jour
2.50 per person

Shrimp Bisque
3.50 per person

Cream of Wild Mushroom
2.50 per person

Smoked Tomato
2.50 per person

Salads

House Salad with Fresh Garden Vegetables
3.50 per person

Caesar Salad
4.00 per person

Field Greens, Grilled Vegetables and Herb Balsamic Vinegar
4.50 per person

Baby Spinach with Mandarin Orange Segments, Crisp Bacon, Toasted Pine Nuts and Goat Cheese
5.00 per person

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Dinner Banquet Entrees

Stuffed French Chicken Breast with a Smoked Tomato Risotto served with seasonal vegetables and a fresh thyme and roasted garlic pan sauce
17.00 per person

Chicken Francaise served with a choice of rice or potato, seasonal vegetables as well as a lemon white wine sauce
16.00 per person

Pan-Seared Red Snapper served over a creamy fennel orzo salad and seasonal vegetables in a saffron and vermouth mussel broth
21.00 per person

Veal Citron over roasted mushroom and braised leek, pappardelle pasta served with a black truffle cream sauce
21.00 per person

Potato Crusted Salmon Filet with whole grain mustard whipped potatoes, wilted spinach and leeks in roasted garlic cream sauce
19.00 per person

Sliced Beef Tenderloin served with a caramelized onion and Swiss cheese potato gratin, seasonal vegetables and a port wine demi-glace
23.00 per person

“Rutgers Club Surf and Turf” – 6 oz. Beef Filet served with three grilled shrimp atop a parmesan potato pancake, seasonal vegetables and a white peppercorn sauce
27.00 per person

Seafood Ragout served with seared sea scallops, cherrystone clams, mussels, and grilled halibut served over lemon-scented rice pilaf and finished with a roasted fennel and tomato fumet
22.00 per person

“Club Vegetarian Trio” – grilled vegetable napoleon, fresh herb crepe with roasted vegetables and a confetti couscous salad
16.00 per person

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Banquet Desserts

Othello Velvet Mousse with whipped cream and fresh berries
4.50 per person

Tivana special chocolate sponge cake with sliced bananas, pecans, and Bavarian cream, topped with chocolate sauce and fresh strawberries
4.00 per person

Tiramisu, Marscapone cheese, sabayon cream and espresso coffee finished with lady fingers and topped with whipped cream and cocoa powder
4.00 per person

Chocolate Molten Cake with vanilla ice cream, crème de Pirouline wafer, chocolate sauce, and fresh berries
5.00 per person

Crème Brule with a Biscotti cookie and fresh berries
4.00 per person

Fruit Cobbler with Chantilly cream (apple, pear, or peach)
4.00 per person

Banana Black Walnut Strudel with vanilla ice cream, fresh berries and a raspberry sauce
4.00 per person

Rice Pudding napoleon with cinnamon sugar phyllo crisp, port wine and currant sauce finished with chantilly cream
3.50 per person

Viennese Table assortment of artistically handmade miniature desserts
6.50 per person

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Displays and Platters

Displays

Seasonal fresh fruit platter.....	small	45.00	medium	85.00	large	120.00
Imported cheese platter.....	small	60.00	medium	85.00	large	120.00
Berries, bread, grapes and cheese.....	small	60.00	medium	90.00	large	120.00
Crudités display platter.....	small	45.00	medium	85.00	large	120.00
Tea sandwiches and assorted canapé...	5.95 per person					

A per person price is for parties of 1-20 people. A platter price is available for parties of 20 people or more. A small platter serves 20 people. A medium platter serves 40 people. A large platter serves 60 people.

Platters

Southwestern Dipping Platter

*Black Bean vegetarian chili, fresh tomato salsa and fresh avocado guacamole, homemade chips for dipping
65.00 per platter (serves 30 to 40 people)
20.00 for extra bowl of salsa*

Mediterranean Style Dipping Platter

*Warm spinach-artichoke dip in hollowed-out bread bowl, sun-dried tomato hummus, grilled vegetable salsa and marinated olives, served with assorted breads, pitas and flat breads
80.00 per platter (serves 45 to 50 people)*

Italian Antipasto Platter

*Grilled seasoned vegetables, cured Italian meats, fresh mozzarella in basil pesto, roasted fennel, hot peppers and smoked cheese, served with assorted crostini and Italian breads
80.00 per medium platter (serves 30 to 45 people)
125.00 per large platter (serves 40 to 65 people)*

Assorted Seafood Display

*Shrimp cocktail, steamed mussels, smoked salmon, Alaskan crab legs, sauces, lemon wedges
16.00 per person*

****Chefs' selection of hot hors d'oeuvres can be offered in chafing dishes for cocktail receptions or added to any of the above platters for an additional charge***

The Rutgers Club prepares and serves all of our selection according to the regulations of the New Jersey Sanitary Code. As parts of compliance with that code, we do advise that the consumption of raw or under-cooked meats, seafood, shellfish and eggs may increase your risk of food-borne illness, especially pregnant women, children, the elderly, and those with certain medical conditions. Please consult the staff if you have any questions.

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Cocktail Reception

Passed Hors d'oeuvres

Price per person, per hour, per item

Hot Hors d'oeuvres

Shrimp Pot Stickers with a Thai Chili Dipping Sauce.....	2.25
Mini Beef Wellington with Horseradish Crème.....	2.75
Puff Pastry-Wrapped Chorizo Sausage with Creole Mustard.....	2.00
Fried Risotto Balls with Tomato Sauce.....	1.75
Sausage Stuffed Mushrooms.....	2.00
Mini Quiche.....	1.75
Mini Ham and Brie Melt.	2.25
Vegetable Spring Roll.....	1.75
Mini Maryland Crab Cakes with a Smoked Paprika Remoulade.....	2.75

Cold Hors d'oeuvres

Tomato Bruschetta on Asiago Crostini.	1.50
Fresh Crab Salad in a Cherry Tomato.....	2.50
Pickled Shrimp Canapé with Wasabi Crème Fraiche on Sliced Cucumber.....	2.25
Roast Garlic and Herb Boursin Cheese-Stuffed Patty Pan Squash.....	2.00
Tomato –Basil-Mozzarella Salad Skewers.....	2.00

***Please limit your total selection to 8 items but no fewer than 6**



Beverage Services

Beverage Menu

Champagne Toast

1.95 per person

Pitcher of Beer

9.95 per pitcher

Pitcher of Soda

4.95 per pitcher

Pitcher of Juice

5.95 per pitcher

Open Bar

First Hour 9.95 per person

Second Hour 8.95 per person

Third Hour 7.95 per person

Cash Bar

Drinks are purchased individually by each customer

Tab Bar

A running tab of all drinks is kept, charges are per drink

Punch Bowls

Serves approximately 40 people

Plain Fruit Punch 30.00

With Alcohol 75.00

A self-serve beverage station may be set up, charges based on the number of pitchers or carafes served.

A full bar set up in a private room will be an additional \$75.00.

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Guarantees

Our office hours are 8:00 a.m. to 4:00 p.m. Monday thru Friday. We suggest you make preliminary arrangements at least ten (10) working days in advance of your event to guarantee your booking. An estimated number of attendees should be given at this time. A final guest count must be made two (2) days prior to your function.

We will attempt to accommodate small emergency rush orders. Unfortunately, we may not be able to staff these events. Rush orders incur an additional \$25.00 surcharge.

Your event cannot be processed without setting up an internal purchase order through RIAS and a release number given.

Cancellation Policy

If there is a cancellation or drop in guest count within two days of a scheduled event, the client will be responsible for all expenses incurred to that point.

A general guide for these charges is approximately \$3.00 per person for luncheons and receptions, and \$5.00 per person for dinners and buffets.

Inclement Weather Cancellation Policy

When the University closes due to weather conditions, there will be no cancellation charges.

Emergency Telephone Numbers for Cancellations

The Rutgers Club

848 932-7139

848 932 6550

848 932 0386

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Banquet Menu

Visa, MasterCard, and American Express accepted.