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.

Your buffet includes, fresh baked dinner rolls and butter, Orchard’s harvest fresh fruit salad and assorted soda with hot beverage service available at $2.50pp. Ask your catering representative about the Duo Plate option and visit Party Starters and Signature Bites for reception ideas.

**$23 FOR ONE ENTREÉ • $26 FOR TWO ENTREÉs • $29 FOR THREE ENTREÉs**

### FRESHLY PREPARED LEAFY & ANCIENT GRAIN SALADS

**SELECT ONE**
- Mixed Baby Greens, Tomato & Cucumber
- Baby Spinach with Feta Cheese, Mandarin Orange, & House Made Honey-Vinaigrette
- Caesar Salad
- 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

### MENU CHANGE

20 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

### 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-Dill Beurre Blanc
- Baked Grouper with Romesco Sauce
- Extra Fancy Jumbo Lump Crab Cakes $4 each
- Halibut & Chilean Sea Bass Market Price
FRESH FROM THE GARDEN, FIELD, & SEA

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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 🐔 (GF)
- Lentil Curry 🍛 (VG) with Eggplant & Tomato over Basmati Rice
- Grilled Vegetable Lasagna 🌿
- White Bean & Lentil Burger 🍣 (GF)
- with Lettuce, Tomato, & Eggless Chipotle-Mayo & Potato Rolls
- Himalayan Red Rice 🍢 (VG)
- with Zucchini & Shiitake Mushrooms
- Wild Mushroom & Artichoke Ragout 🍴 (GF)
- with Cumin Roasted Chickpeas & Wilted Spinach

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

LIVINGSTON
85 Avenue E
Livingston Dining Commons
P. 848 445 7228
F. 732 445 2055