



RUTGERS

Catering and Special Events

<http://food.rutgers.edu/>



[/rutgersdining](#)

RISE & SHINE HOT BREAKFAST

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 representative for server charges that will apply should your event extend beyond 2 hours. All packages include appropriate paper, plastic utensils, table cloths and ice. Included with your meal is approximately 20 oz. of Fresh Brewed Seattle's Best Regular & Decaffeinated Coffee and assorted tea per person. China & Linen service is available at \$3 per person.

NEW YORK STYLE BAGELS WITH EGGS & SEASONAL FRUIT

Scrambled Cage Free Eggs

New York Style Bagels **RB**

with Cream Cheese, Butter, & Jelly

Orchard's Harvest Seasonal Fruit Cup

\$11.50 per person

CLASSIC BREAKFAST BUFFET

Scrambled Cage Free Eggs

Breakfast Potatoes **GF**

Miniature Muffins **RB**

Orchard's Harvest Seasonal Fruit Cup

New York Style Bagels **RB**

with Cream Cheese, Butter, & Jelly

Homemade Danish **RB**

Choice of Breakfast Meat

SELECT 1

Ham

Crispy Bacon

Breakfast Sausage

Vegan Meat **VG VT**

\$14.50 per person

THE HUNGRY KNIGHT

Carafes of Minute Maid Orange Juice

Scrambled Cage Free Eggs

Breakfast Potatoes

Miniature Muffins

Orchard's Harvest Seasonal Fruit Cup

New York Style Bagels

with Cream Cheese, Butter, & Jelly

Homemade Danish

Buttermilk Pancakes or French Toast

with Maple Syrup

Choice of Breakfast Meat

SELECT 2

Crispy Bacon

Breakfast Sausage

Ham

Turkey Sausage

Vegan Meat

\$16.95 per person

FOR FURTHER INQUIRIES OR INFORMATION PLEASE CONTACT US AT

CENTRAL CATERING

145 College Avenue

Brower Commons

P. 848 932 8044

COOK/DOUGLASS

177 Ryders Lane

Neilson Dining Hall

P. 848 932 1930

F. 732 832 1206

RISE & SHINE HOT BREAKFAST

A LA CARTE OPTIONS

Apple-Cranberry Sweet Cheese Tart
\$11.95 (16pcs Serves 8)

The Shroom Quiche
with Mushrooms, Spinach, & Fontina Cheese
\$32.50 (Serves 8)

Cowboy Quiche
with Bacon, Cheddar Jack Cheese, & Onions
\$32.50 (Serves 8)

Quiche Lorraine
with Sweet Onions, Bacon, & Gruyère Cheese
\$32.50 (Serves 8)

Fresh Baked Scones **VT** **RB**
Lemon / Blueberry / Orange / Cinnamon
with Butter & Jelly
\$27 per dozen (minimum per selection)

New York Style Bagels **RB**
with Cream Cheese, Butter, & Jelly
\$14 per dozen

Fresh Baked Breakfast Loaves **RB**
Blueberry / Banana Walnut / Cranberry
with Butter & Jelly
\$7.25 per loaf (8-10 Slices)

Minute Maid (10oz)
Orange Juice or Apple Juice
\$1.50 each

Dasani Water (12oz)
24 Case - \$18
\$1.25 each

Assorted Yogurt
\$1.30 each

Seasonal Whole Fruit
\$1 each

Granola Bars
\$1.30 each

Large Fruit Turnovers
\$32 per dozen

Sweet Potato Hash **GF** **VG** **VT**
(No charge alternative to traditional potatoes)

Non Fat Greek Yogurt, Granola, **VT**
& Berry Parfait (12oz)
\$3.95 each

Homemade Swiss Breakfast Bowl **VG** **VT**
Nutritious and Full of Fiber; Made Fresh with Rolled Raw
Oats, Flaxseed, Honey, Berries, Nuts, Coconut Milk
& Unsweetened Coconut
\$3.95 each

Nature's Bakery Fig Bar
Fig Bar **VG** **GF**

Kosher Lemon Fig Bar **VG**
Kosher Stone Ground **VG**
Whole Wheat Blueberry & Fig Bar

\$15 per Box of 6 Bars
(Minimum Order is 1 Box per each variety)

Fresh Made Egg White
& Roasted Red Pepper Whole-Wheat Wrap
with Low Fat Ricotta, Harissa, & Dried Spices
\$4.95 each

Orchard's Harvest Seasonal
Fruit Cup (12oz)
\$2.95 each

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CONTINENTAL BREAKFAST

Rutgers Catering will provide free delivery of all orders that meet the \$75 minimum. To ensure a timely setup, the catering driver will arrive approximately 30 minutes prior to the contracted start time, so please ensure building/room access and two 8ft tables are available. All packages include appropriate paper and plastic goods, condiments and approximately 20oz cups of fresh brewed Seattle's Best regular, decaffeinated coffee and assorted teas.

SMALL BITES BREAKFAST

Mini Muffins & Danishes **RB**
Assorted Dunkin' Donut Munchkins
1.5 pieces per person
\$6.25

THE NEW YORK MINUTE

Platter of Assorted New York Style Bagels **RB**
(Full Size Bagels Cut into Quarters)
Cream Cheese, Butter, & Jelly
Assorted Greek Yogurt Cups
One Bagel & Yogurt Cup per person
\$7.25

STREETS OF PARIS

Butter Croissant **RB**
Chocolate Croissant **RB**
Butter & Jelly
1.5 pieces per person
\$6.95

A LITTLE SOMETHING HOT

Breakfast Sandwich on a Hard Roll
Pork Roll, Egg, & Cheese
Ham, Egg, & Cheese
Bacon, Egg, & Cheese
Egg & Cheese
\$5.95 each

A LA CARTE BREAKFAST OPTIONS

Apple-Cranberry Sweet Cheese Tart **VT**
(16pcs Serves 8)
\$11.95

Homemade Quiche

The Shroom Quiche **VT**
with Mushrooms, Spinach, & Fontina Cheese

Cowboy Quiche
with Bacon, Cheddar Jack Cheese, & Onions

Quiche Lorraine
with Sweet Onions, Bacon, & Gruyère Cheese
(Serves 8)
\$32.50

Fresh Baked Scones **VT RB**
Lemon / Blueberry / Orange / Cinnamon
with Butter & Jelly
\$27 per dozen
Minimum of 1 Selection

New York Style Bagels **RB**
with Cream Cheese, Butter, & Jelly
\$14 per dozen

Fresh Baked Breakfast Loaves **RB**
Blueberry / Banana Walnut / Cranberry
with Butter & Jelly
(8-10 slices)
\$ 7.25 per loaf

MENUS CHANGE

Nature's Bakery Fig Bar **GF VG VT**
Fig Bar **VE GF**
Kosher Lemon Fig Bar **VG**
Kosher Stone Ground **VG**
Whole Wheat Blueberry & Fig Bar
\$15 per Box of 6 Bars
(Minimum Order is 1 Box per each variety)

Freshmade Egg White **GF VT**
& Roasted Red Pepper
Whole-Wheat Wrap
with Low Fat Ricotta, Harissa, & Dried Spices
\$4.95 each

Orchard's Harvest Seasonal
Fruit Cup (12oz)
\$2.95 each

Homemade Swiss Breakfast Bowl **GF VT**
Nutritious and Full of Fiber, Made Fresh with
Rolled Raw Oats, Flaxseed, Honey, Berries,
Nuts, Buttermilk, & Unsweetened Coconut
\$3.25 each

Yogurt, Granola, & Berry Parfait (12oz) **VT**
Fat Free Plain Greek Yogurt & Granola
\$3.95 each

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MEALS ON THE MOVE

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THE DELI BOX

\$9.95 per box

Lay's Potato Chips

Pasta Salad

Soft Baked Cookies **RB**

Dasani Water (12oz)

Mustard & Mayo Packets

CHOICE OF 4 SANDWICH SELECTIONS:

Vine Ripe Tomato, Cucumber, Mixed Greens, **VG VT**
& Homemade White Bean Hummus in Pita

Fresh Mozzarella, **VT**

Roasted Red Pepper on French Bread
with Basil Pesto

Falafel Wrap **VT**

with Shredded Lettuce, Diced Tomato,
& Horseradish Cream

Sliced Ham, Tomato, Dill Pickle Slices, Cheddar
Cheese, & Bibb Lettuce on Rye Bread
with Whole-Grain Dijon-Mayo

Egg Salad on White Bread **VT**
with Shredded Lettuce

Sesame-Soy Chicken Breast on Hard Roll
with Asian Slaw & Sriracha-Mayo

Oven Roasted White Meat Turkey
on 9 Grain Bread
with Honey Dijon

Grilled Portobello Wrap **VG VT**
with White Bean-Avocado-Cilantro-Chipotle Spread
& Shredded Red Cabbage

Sonoma Wrap **VT**
with Grilled Vegetables, Jasmine Rice,
Mango Salsa, & Goat Cheese

Curried White Meat Chicken Salad
Sandwich on 9 Grain Bread
with Green Grapes, Raisins, Green Onion,
& Baby Greens

Roasted Eggplant Wrap **VT**
with Baby Spinach, Sun-Dried Tomato Pesto,
Pine Nuts, & Sharp Cheddar Cheese

THE BREAKFAST BOX

\$5.75 per box

Minute Maid Orange Juice (10oz)

YOUR CHOICE OF

Jumbo Muffin or New York Style Bagel **RB**
with Butter, Cream Cheese, & Jelly

Whole Fresh Fruit

Yogurt Cup

MENUS@CHANGE

THE GARDEN BOX

\$11.25 per box

Mixed Green Salad
with Shredded Carrots, Garden Fresh Cucumber, Tomatoes,
Housemade Vinaigrette Dressing

CHOICE OF PROTEIN (SELECT 1):

Grilled Chicken

Grilled Tofu **GF VG VT**

Flaked Tuna

Grilled Salmon

Cumin Scented Quinoa **GF VG VT**

INCLUDES:

Deep River Gluten & GMO Free **GF VG VT**

Original Kettle Chips

Apple

Dasani Water (12oz)

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THE FRUGAL BUFFET

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SELECT TWO \$16.25 PER PERSON

- Roasted Carrot Osso Buco & Creamy Polenta **VT**
- Homemade Kale & Potato Enchilada Bake **VG VT**
- Penne Marinara
with Mini Italian Meatballs
- Wild Mushroom Crepes **VT**
- Vegetable Stir Fry **VG VT**
with Brown Rice
- Black Bean & Sweet Potato Burritos **VG VT**
- Eggplant Rollatini **VT**
- Grilled Mediterranean Chicken **GF**
- Cheesy Chicken & Wild Mushroom Lasagna
- White Bean & Lentil Burger **VG VT**
with Lettuce, Tomato & Eggless Chipotle-Mayo
& Potato Rolls

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

- Cauliflower Fried Rice **GF VG VT**
- Cup of Hearty Soup of the Day
(Vegan & Vegetarian Soups are Available Upon Request)
- Freshly Prepared Salads**
- Kale Ribbon **GF VG VT**
with Toasted Almonds & Cranberries
- Calypso Slaw **GF VG VT**
with Shaved Fennel, Cabbage & Bell Peppers
- Freshmade Harvest Blend Rice, Nut, **GF VG VT**
& Dried Fruit Salad
- Orchard's Harvest Seasonal Fruit Cup (12oz)

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FRESH FROM THE PANTRY DELI SANDWICHES & WRAPS

Rutgers Catering will provide free delivery of all orders that meet the \$75 minimum. If your order does not meet the minimum, we are happy to deliver our services for a fee of \$60. To ensure a timely setup, the catering driver will arrive approximately 30 minutes prior to the contracted start time, please ensure building/room access and two 8ft tables are available. Rutgers Catering will provide all appropriate plastic and paper products, ice and a paper tablecloth. Includes your choice of a Menu of Change salad or soup or composed market salad of the day, Gluten & GMO free kettle chips. Fresh baked cookies, Rutgers famous brownies and assorted Coke products at one per person.

\$11.95 PER PERSON • LIMITED TO 1 SANDWICH PER PERSON

SELECT FOUR

Vine Ripe Tomato, Cucumber, **VG VT**
Mixed Greens, & Homemade White Bean
Hummus in Pita

Fresh Mozzarella, Roasted Red Pepper **VT**
with Basil Pesto on French Bread

Falafel Wrap **VT**
with Shredded Lettuce, Diced Tomato,
& Horseradish Cream

Sliced Ham, Tomato, Dill Pickle Slices,
Cheddar Cheese, & Bibb Lettuce
on Rye Bread
with Whole Grain Dijon-Mayo

Egg Salad on White Bread **VT**
with Shredded Lettuce

Sesame-Soy Chicken Breast
on Hard Roll
with Asian Slaw & Sriracha-Mayo

Oven Roasted White Meat Turkey
on 9 Grain Bread
with Honey Dijon

Grilled Portobello Wrap **VG VT**
with White Bean-Avocado-Cilantro-Chipotle
Spread & Shredded Red Cabbage

Sonoma Wrap **VT**
with Grilled Vegetables, Jasmine Rice,
Mango Salsa, & Goat Cheese

Curried White Meat
Chicken Salad Sandwich
with Green Grapes, Raisins, Green Onion,
& Baby Greens on 9 Grain Bread

Roasted Eggplant Wrap **VT**
with Baby Spinach, Sun-Dried Tomato Pesto,
Pine Nuts, & Sharp Cheddar Cheese

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

Moroccan Carrot & Basmati Rice

Cup of Hearty Soup of the Day
(Vegan & Vegetarian Soups
Available Upon Request)

FRESHLY PREPARED SALADS

Kale Ribbon
with Toasted Almonds & Cranberries

Calypso Slaw
with Shaved Fennel, Cabbage, & Bell Peppers

Freshmade Harvest Blended
Rice, Nut, & Dried Fruit Salad

Orchard's Harvest Seasonal
Fruit Cup (12oz)

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FRESH FROM THE GARDEN, FIELD, & SEA

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\$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 **VT**
Oranges, & House Made Honey-Vinaigrette

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 **VT**

MENUS@CHANGE

20 ORDER MINIMUM

ADD A SALAD AT

\$4 PER PERSON PER SELECTION

Cauliflower Fried Rice **GF VG VT**

Cup of Hearty Soup of the Day
(Vegan and Vegetarian Soups
Available Upon Request)

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, **GF VG VT**
& Dried Fruit Salad

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FRESH FROM THE GARDEN, FIELD, & SEA

FARE FROM THE FIELD

Cheesy Chicken & Wild Mushroom Lasagna

Grilled Lemon-Pepper Chicken **GF**

Braised Chicken Osso Buco
with White & Dark Meat

Chicken Roulades
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 House made 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
Available at Market Price

GARDEN FRESH HOMEMADE, VEGAN & VEGETARIAN ENTREES

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

Roasted Carrot Osso Buco & Creamy Polenta **VT**

Hearty Chili **GF VG 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 VT**
with Cumin Roasted Chickpeas & Wilted Spinach

FRESHLY BAKED DESSERTS **RB**

SELECT ONE

Bakery Fresh Layer Cakes
Carrot / Lemon / 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

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LET US SERVE YOU

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\$28 PER PERSON

If you would like to offer your guests more than one entree choice, the maximum choice we offer is three, and we ask that you provide catering with the counts for each entree at least 1 week prior to your event. Your served meal includes a choice of first course, chef made entree, house made dessert and fresh baked dinner rolls and butter, chef's choice of appropriate vegetable and starch and Fresh Brewed Seattle's Best Regular & Decaffeinated Coffee and assorted tea service. Please make your catering representative aware of any special dietary needs.

FIRST COURSE

SELECT ONE

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 Housemade Vinaigrette

Baby Spinach **GF VT**

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

Baby Arugula Salad **GF VT**

with Grapes, Ricotta Salata
and Housemade Champagne Vinaigrette

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LET US SERVE YOU

FARE FROM THE FIELD

Lemon Crusted French Chicken Breast

Chicken Roulades
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 House Made Mango Chutney

Petit Filet Mignon
Available at 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 & **VT**
Garden Fresh Asparagus Risotto

Quinoa Cake **GF VG VT**
with Saffron-Red Pepper Coulis

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
Available at Market Price

FRESH BAKED DESSERTS

SELECT ONE

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 **VT**
Cream Cheese Cheesecake

Fresh Baked Apple Croustade **VT**

Sabayon **VT**
with Orchard's Harvest Berries

Lemoncello Cake **VT**

Orchard's Harvest Seasonal
Fruit Cup (12oz)

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GRILLIN' & CHILLIN'

Rutgers Catering server(s) and grill cook(s) 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 representative for server charges that will apply should your event extend beyond 2 hours. Please ensure three 8ft tables are in place when staff arrives. Appropriate paper and plastic products, tablecloths and ice are included. Let the catering representative know if you would like to rent cloths for guest tables.

\$17 PER PERSON • 50 PERSON MINIMUM

Certified Angus Beef Hamburgers

Veggie Burgers **VG VT**

Best Brand All Beef Hot Dogs

Martin's Potato Rolls

Homemade Baked Beans **VT**

Sauerkraut

Cole Slaw **VG VT**

Red Bliss Potato Salad **VG VT**

Relish Tray

with Lettuce, Sliced Tomato, & Onion

Sliced American Cheese

Ketchup, Mustard, Relish & Mayo Packets

Fresh Baked Cookies **VT RB**
& Rutgers Famous Brownies

Assorted Coke Products
(1 Beverage per person)

ALA CARTE OPTIONS 20 PERSON MINIMUM

Grilled Chicken Breast **GF**
\$3.50 per person

Buffalo or BBQ Chicken Wings
\$10 per dozen

Pulled Pork
\$4 per person

Four Cheese Baked Pasta **VT**
\$4 per person

Baked Mac & Cheese **VT**
\$4 per person

MENUS ^{OF} CHANGE 20 ORDER MINIMUM

Deep River Gluten & GMO Free
Original Kettle Chips
\$1.00

Mixed Green Salad
with Dressing Packets
\$3.50

Orchard's Harvest
Seasonal Fruit Cup (12oz)
\$2.95

Sliced Watermelon
\$1.00

House Made Calypso Slaw
with Shaved Fennel, Cabbage, & Bell Peppers
\$2.25

Harvest Blended Rice, Nut,
& Dried Fruit Salad
\$2.25

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SIGNATURE BITES

View RU Thirsty Package for your beverage options.

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Stationary selections - \$13 per person per 30 minutes. Passed selections - \$10.50 per person per 30 minutes

BUTLER STYLE \$17 per person | STATIONARY \$24 per person

HOT SELECTIONS SELECT 4

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

COLD SELECTIONS SELECT 2

- Market Crudités ^{VT VG}
with House Made Dip
- Smoked Salmon Pumpernickel Canape
with Whole Grain Mustard ^{VT}
- French Bread Crostini
with Tomato Bruschetta
- Domestic Cheese & Cracker Platter ^{VT}
- Orchard's Harvest Sliced Fresh Fruit ^{VT VG}
- Deviled Cage Free Eggs ^{VT}
- Cucumber & Crab Salad Canape
- House Made Guacamole ^{VT VG}
with Tortilla Chips
- House Made Roasted Tomato Salsa ^{VT VG}
with Tortilla Chips
- House Made Spinach-Artichoke Dip ^{VT}
with Pita Chips
- Caprese Skewers ^{VT}
with Balsamic Drizzle
- MENUS OF CHANGE**
- Housemade Edamame ^{VT VG}
or White Bean Hummus
with Pita Points
- Crostini ^{VT VG}
with Olive Tapenade
- Homemade Sushi Rolls (6 pcs)
with Wasabi, Ginger & Soy Sauce
- Garden Vegetable Roll - \$5 ^{VT VG}
- 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

COOK/DOUGLASS
177 Ryders Lane
Neilson Dining Hall
P. 848 932 1930
F. 732 932 1206

PARTY STARTERS

View RU Thirsty Package for your beverage options.

Rutgers Catering & Special Events will provide free delivery of all orders that meet the \$75 minimum. To ensure a timely setup, the catering driver will arrive approximately 30 minutes prior to the contracted start time. Please ensure building/room access and two 8ft tables are available.

SWEET & SAVORY FINGER SANDWICHES

SELECT 3

- Roast Beef & Boursin on White
 - Shaved Ham & Dijon on Rye
 - Mozzarella, Roasted Red Pepper & Basil Pesto **VT**
on French Bread
 - Tomato, Cucumber on Pumpnickel **VG VT**
 - Shaved Turkey with Lemon-Mayo on White
 - Tuna Salad on Rye
 - Shrimp Salad in Pita
 - Ricotta & Orange Marmalade on White **VT**
 - Nutella & Raspberry Jam on Wheat **VG VT**
 - Curried Egg Salad on White
 - Madras Chicken Salad on White
- \$5.50 per person**

MENUS **GF** CHANGE

- Crostini with Olive Tapenade **VG VT**
- Small (Serves 8-10) - \$38**
- Large (Serves 25-30) - \$110**
- Homemade Edamame or White Bean **VG VT**
- Hummus with Pita Points
- Small (Serves 8-10) - \$38**
- Large (Serves 25-30) - \$110**
- Homemade Sushi Rolls (6 pcs)
with Wasabi, Ginger, & Soy Sauce
- Garden Vegetable Roll - \$5 **VG VT***
- Crab & Avocado Roll - \$6*
- Teriyaki Chicken & Avocado Roll - \$7*
- Deep River Gluten & GMO Free **GF VG VT**
- Original Kettle Chips
- \$1 per bag**

DIPS & CHIPS

- Guacamole & Tortilla Chips **VG VT**
- House Made Roasted **VG VT**
- Tomato Salsa & Tortilla Chips
- Spinach-Artichoke Dip & Pita Chips **VT**
- Small (Serves 8-10) - \$38**
- Large (Serves 25-30) - \$110**
- Orchard's Harvest **GF VG VT**
- Seasonal Fruit Platter
- Small (Serves 20) - \$50**
- Medium (Serves 40) - \$98**
- Large (Serves 60) - \$141**
- Market Crudites **GF VG VT**
- Assorted Garden Fresh Vegetables
with House Made Ranch Dip
- Small (Serves 20) - \$46**
- Medium (Serves 40) - \$88**
- Large (Serves 60) - \$126**
- Domestic Cheese & Cracker Platter **VT VG**
- Small (Serves 20) - \$80**
- Medium (Serves 40) - \$156**
- Large (Serves 60) - \$222**
- Antipasto Platter
- Three Imported Cheeses, Cured Meats,
Olives, Marinated Artichoke Hearts,
Fresh Fruit, Crostini, & Flatbread Crackers
- \$8 per person**

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IT'S ALL ABOUT THE PIZZA

View RU Thirsty & Signature Bites for your beverage & snack options

Your 16" pizza order will be delivered with paper plates and napkins so be sure to let us know how many guests you will be feeding. Rutgers Catering will provide free pizza delivery until 6pm of all orders that meet the \$75 minimum. If you need your order after 6 p.m., please let your catering representative know which dining hall is most convenient for pickup.

Gluten-free crust available upon request.

SIGNATURE PIES (16")

"Salad" Pie **VT**
Wilted Spinach, Mozzarella,
Roasted Garlic, & Sliced Tomato
\$16.75

Mediterranean Madness **VT**
Feta Cheese, Sundried Tomatoes,
Grilled Red Onions, & Kalamata Olives
\$16.75

Cheesesteak Pizza
Steak, Peppers, Onions,
Cheddar, & Mozzarella
(no sauce)
\$16.75

Buffalo Chicken Pizza
Spicy Marinated Chicken,
Blue Cheese, & Mozzarella
\$16.75

No-Cheese Vegetable Pizza **VG VT**
Sautéed Spinach, Mushrooms,
Zucchini, Marinara Sauce
\$16.75

TRIED & TRUE PIES (16")

White **VT**
Ricotta, Mozzarella, Parmesan Cheese
\$14.50

Cheese **VT**
\$11.50

Pepperoni
\$13.00

Sweet Italian Sausage, Peppers, & Onions
\$14.50

Hawaiian
Marinara Sauce, Ham,
Pineapple, Mozzarella Cheese
\$16.75

Margherita **VT**
Marinara Sauce, Fresh Mozzarella, Fresh Basil
\$16.75

Roasted Vegetable **VT**
Marinara Sauce, Zucchini, Mushrooms,
Roasted Red Peppers, Caramelized Red Onions, &
Mozzarella Cheese
\$16.75

CREATE YOUR OWN PIZZA (16")

SELECT UP TO FIVE TOPPINGS

\$15.00 per Pie

Each Topping +\$1.50

Mushrooms	Broccoli Rabe
Onions	Broccoli
Tomatoes	Olives
Roasted Garlic	Sausage
Roasted Red Peppers	Meatballs
Spinach	Pepperoni

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RU THIRSTY

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SEATTLE'S BEST FRESH BREWED

Regular / Decaf Coffee & Assorted Teas
\$2.50 per person

DASANI WATER (12oz)

Regular – Non-Flavored
24 Case – \$18
\$1.25 each

Sparkling Water – Flavored
Berry / Black Cherry / Lemon or Lime / Raspberry-Lemon
24 Case – \$20
(Not Sold Individually)

ASSORTED CANNED SODA

Coke / Diet Coke / Ginger-Ale / Sprite / Sprite Zero
24 Case – \$18
\$1.25 per can

THE BIG BEV

Delivered in a 2.5 Gallon Thermal Cambro
Approximately 32 – 10oz cups

Ice Water	\$32
Fruit Punch	\$56
Lemonade or Ice Tea	\$56
Fresh Brewed Regular	\$80
Decaf Coffee	\$80
Assorted Teas	\$80
Hot Chocolate	\$80

MINUTE MAID (10oz)

Orange Juice or Apple Juice
\$1.50 each

SARATOGA SPARKLING WATER (12oz)

24 Case – \$20

ICE

\$10 per pound

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JUST DESSERTS

View RU Thirsty Package for your beverage options.

Rutgers Catering and Special Services will provide free delivery of all orders that meet the \$75 minimum. If your order does not meet the minimum, we are happy to deliver our services for a fee of \$60. To ensure a timely setup, the catering driver will arrive approximately 30 minutes prior to the contracted start time. Please ensure building/room access and two 8ft tables are available.

Rutgers Fresh Baked Famous Brownies
\$16 per dozen

Soft Baked Cookies

Chocolate Chip / Oatmeal Raisin / Peanut Butter /
M&M / White Chocolate / Macadamia Nut


Jumbo Cookies \$12 per dozen

Cookie Bites \$3 per dozen (3 dozen minimum)

Dessert Trio

Mini Cannolis / Éclairs / Petit Fours

\$6.50 per person

Chocolate Covered Strawberries 



Dipped in Dark European Chocolate
& Drizzled in White Chocolate

\$27 per dozen

Dessert Bar Assortment

(Requires One Week Notice)

\$27 per dozen

Assorted French Macaroons  

\$27 per dozen

Mini Cupcake Assortment

Red Velvet / Lemon / Vanilla / Carrot

\$24 per dozen per selection

Full Size Cupcakes

\$30 per dozen

Orchard's Harvest Mini Fruit Tarts

\$30 per dozen"

"R" Sugar Cookies

\$24 per dozen

Chocolate Covered Cheesecake Drops

\$26 per dozen

Chocolate "Flowing" Fondue

20 PERSON MINIMUM

(Includes Catering Staff)



Dark European Chocolate Dip with
Seasonal Fruits & Assorted Dipping Items

\$10 per person

MENUS CHANGE

Fresh Baked Chocolate Zucchini Cookies



\$15 per dozen

Orchard's Harvest Seasonal Fruit Platter  

Small (Serves 20) - \$50

Medium (Serves 40) - \$98

Large (Serves 60) - \$141

Housemade Coconut Macaroons  

\$26 per dozen

Whole Grain

Lemon Yogurt Pound Cake

\$11 per dozen

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