

# SIGNATURE BITES

View RU Thirsty Package for your beverage options.

Rutgers Catering staff is included for your 1 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. 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. Consider substituting a menu item with an item from Menus of Change listed below. **Add 30 minutes to your 1 hour reception includes server fees. Not available for purchase exclusively\*:**

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 <sup>VT</sup>  
with Ricotta & Portobello Mushrooms
- Mini Crab Cakes  
with Remoulade
- Thai Curry Samosas <sup>VT 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 Pumpernickel Canape  
with Whole Grain Mustard <sup>VT</sup>
- French Bread Crostini  
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
- House Made Guacamole <sup>VT VG</sup>  
with Tortilla Chips
- House Made Roasted Tomato Salsa <sup>VT VG</sup>  
with Tortilla Chips
- House Made Spinach-Artichoke Dip <sup>VT</sup>  
with Pita Chips
- Caprese Skewers <sup>VT</sup>  
with Balsamic Drizzle
- MENUS OF CHANGE**
- Housemade Edamame <sup>VT VG</sup>  
or White Bean Hummus  
with Pita Points
- Crostini <sup>VT VG</sup>  
with Olive Tapenade
- Homemade Sushi Rolls (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

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