



*Please contact us at 848-932-8044 during the business hours of 8:30am-4:30pm M-F  
To place your order please provide your request at least 3 business days prior to the date of service.  
Rutgers Catering will make every effort to accommodate late orders, additional charges may apply.*

*Catering 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 and culinary staff charges.*

*White tablecloths, your choice of linen napkin color, china and glassware services are provided at no additional charge.*

*\*If you would like to create a “wow factor”, ask a catering representative about the custom tablecloths available for rent and priced accordingly. Rutgers Catering will also arrange for floral centerpieces, designed to accommodate any floral budget.*

### **Let us Serve You**

*25 person minimum*

*Freshly prepared selections from the garden, field and sea*

*\*If you would like to offer your guests more than one entrée choice, the maximum choice we offer is 3, and we ask that you provide catering with the counts for each entrée at least 1 week prior to your event.*

*\$48 per person*

*Your served meal includes a choice of first course, chef made entrée, house made dessert and fresh baked dinner rolls & butter, chef’s choice of appropriate vegetable & starch and Seattle’s Best fresh brewed coffee & decaf and tea service. Please make your catering rep aware of any special dietary needs*

*\*View our Party Starters, RU Thirsty and Signature Small Bites packages for reception ideas and ask about bar options.*

### **First course**

*Caprese salad with garden fresh basil, vine ripe tomato, mozzarella & balsamic drizzle **GF/VT***

*Fresh made kale ribbon salad with toasted almonds & cranberries **GF/VG/VT***

*Mixed baby greens, tomato & cucumber with house made vinaigrette **GF/VG/VT***

*Baby spinach with feta cheese, Mandarin oranges and house made honey-vinaigrette **GF/VT***

*Baby arugula salad with grapes, ricotta salata and house made champagne vinaigrette **GF/VT***

### **Fare from the field**

*Lemon crusted French chicken breast*

*Chili-lime roasted chicken breast **GF***

*Toasted sesame crusted chicken breast with ginger-soy glaze*

*Marinated flat iron steak **GF** (Market Price)*

*Boneless braised beef short ribs (Market Price)*

*Sliced pork loin with house made mango chutney **GF***

*Petit Filet Mignon- market price*

**Fresh from the Sea**

- Arctic Char with fresh herbs **GF**
  - Grilled Salmon with red onion chutney **GF**
  - Potato crusted Cod veloute
  - Extra fancy jumbo lump crab cakes  
\$5 each
  - Baked Grouper with romesco Sauce
- \* Halibut & Chilean Seabass are available at market price

**Freshly prepared Vegan, Vegetarian & Gluten Free Selections**

- Wild mushroom & artichoke ragout with cumin roasted chickpeas & wilted spinach **GF/VG/VT**
- Black bean & sweet potato burritos **VT**
- Roasted carrot Osso bucco with creamy polenta **VT**
- Hearty chili with brown rice & vegan cheddar cheese **GF/VG/VT**
- Cauliflower fried rice **GF/VG/VT**
- Rich lentil curry with eggplant & tomato over basmati rice **GF/VG/VT**
- Wild mushroom and garden fresh asparagus risotto **VT**
- Quinoa cake with saffron-red pepper coulis **GF/VG/VT**

**Fresh baked desserts**

- Chocolate trilogy cake **VT**
- Orchard's harvest berry tart with mascarpone crème **VT**
- Hazelnut torte **VT**
- Chocolate ganache layer cake **VT**
- White flourless chocolate cake **GF/VT**
- Fried Crème Puffs with whipped cream & seasonal berries **VT**
- Creamy ricotta or cream cheese cheesecake **VT**
- Fresh baked apple croustade **VT**
- Lemoncello cake **VT**
- Orchard's harvest seasonal fruit. **GF/VG/VT**

**GF** = Naturally Gluten Free    **VG** = Vegan    **VT** = Vegetarian