



# RUTGERS

Catering and Special Events

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



[/rutgersdining](#)

# RISE & SHINE HOT BREAKFAST

Catering staff are included for a 2 hour event, arriving for setup approx. 2 hours prior to the contracted start time. Please contact a catering rep for server charges should your event extend beyond 2 hours. All packages include appropriate paper and plastic goods and approximately 20oz of fresh brewed Seattle's Best regular & decaffeinated coffee and assorted tea per persons. 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 **GF**  
Miniature Muffins **RB**  
Orchard's Harvest Seasonal Fruit Cup  
New York Style Bagels **RB**  
with Cream Cheese, Butter, & Jelly  
Homemade Danish **RB**

Buttermilk Pancakes or French Toast  
with Maple Syrup

### Choice of Breakfast Meat (select 2):

Crispy Bacon  
Breakfast Sausage  
Ham  
Turkey Sausage  
Vegan Meat **VG VT**

**\$16.95 per person**

## A LA CARTE OPTIONS

Apple-Cranberry Sweet Cheese Tart  
**\$11.95** (cut into 16pcs and 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  
**\$32.50 (serves 8)**

Fresh Baked Scones **RB**  
Lemon, Blueberry, Orange, Cinnamon  
with Butter & Jelly  
**\$27 per dozen (minimum 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 Bottle (12oz)  
**24 Case/\$18**  
**\$1.25 each**

Assorted Yogurt  
**\$1.30 each**

Seasonal Whole Fruit  
**\$1 per piece**

Granola Bars  
**\$1.30 each**

## MENUS@CHANGE

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

Fat-Free Plain Greek Yogurt, Granola **VT**  
& Berry Parfait (12oz)

Non Fat Greek Yogurt & Granola  
**\$3.95 each**

Homemade Swiss Breakfast Bowl **VT VG**  
Nutritious and full of fiber, made fresh with rolled raw  
oats, flaxseed, honey, berries, nuts, coconut milk, and  
unsweetened coconut  
**\$3.95 each**

Whole Grain, Tofu, Fruit, & Nut Bars **VT VG RB**  
**\$21 per dozen**

Fresh made Egg White and Roasted Red **VT**  
Pepper Whole Wheat Wrap  
with Low Fat Ricotta, Harissa, & Dried Spices  
**\$4.95 each**

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

## 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



# 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

1.5 pieces per person  
\$6.25

Mini Muffins & Danishes **RB**  
Assorted Dunkin' Donut Munchkins

## THE NEW YORK MINUTE

1 Bagel and Yogurt Cup per person  
\$7.25

Platter of Assorted New York Style Bagels **RB**  
(the full size bagels with be cut into fourths)  
Cream Cheese, Butter, & Jelly  
Assorted Greek Yogurt Cups

## STREETS OF PARIS

1.5 pieces per person  
\$6.95

Butter Croissant **RB**  
Chocolate Croissant **RB**  
Butter & Jelly

## A LITTLE SOMETHING HOT

Breakfast Sandwich on a Hard Roll  
\$5.95

Pork roll, Egg, & Cheese  
Ham, Egg, & Cheese  
Bacon, Egg, & Cheese  
Egg & Cheese

## A LA CARTE BREAKFAST OPTIONS

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

Homemade Quiche  
(serves 8)  
\$32.50

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

Fresh Baked Scones **VT RB**  
with Butter & Jelly

\$27 per dozen  
Minimum of 1 Selection  
Lemon  
Blueberry  
Orange  
Cinnamon

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

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

## MENUS@CHANGE

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

Homemade Swiss Breakfast Bowl **GF VT**  
with Rolled Raw Oats, Flaxseed, Honey, Berries,  
Nuts, Buttermilk, & Unsweetened Coconut  
\$3.25 each

Whole Grain Tofu, Fruit & Nut Bars **GF VG VT**  
\$21 per dozen

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

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

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# MEALS ON THE MOVE

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.

## THE BREAKFAST BOX

\$5.75 per box

Minute Maid Orange Juice (10oz)

Your choice of Jumbo Muffin or New York Style <sup>RB</sup>

Bagel with Butter, Cream Cheese, & Jelly

Whole fresh fruit

Yogurt cup

## MENUS <sup>OF</sup> CHANGE

### THE GARDEN BOX

\$11.25 per box

Mixed Green Salad

with Shredded Carrots, Garden Fresh Cucumber, Tomatoes, Housemade Vinaigrette Dressing, and your Choice of Protein (Select 1):

Grilled Chicken

Grilled Tofu <sup>GF VG VT</sup>

Flaked Tuna

Grilled Salmon

Cumin Scented Quinoa <sup>GF VG VT</sup>

Includes:

Deep River Gluten & GMO Free Original Kettle Chips <sup>GF VG</sup>

Apple

Dasani Water Bottle (12oz)

## THE DELI BOX

\$9.95 per box

Lay's Potato Chips

Pasta Salad

Soft Baked Cookies <sup>RB</sup>

Dasani Water Bottle (12oz)

Mustard & Mayo Packets

### Choice of 4 Sandwich Selections:

Vine Ripe Tomato, Cucumber, Mixed Greens, <sup>VG VT</sup> & Homemade White Bean Hummus in Pita

Fresh Mozzarella, Roasted Red Pepper <sup>VT</sup> with Basil Pesto on French bread

Falafel Wrap <sup>VT</sup> 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 <sup>VT</sup> 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 <sup>VG VT</sup> with White Bean-Avocado-Cilantro-Chipotle Spread & Shredded Red Cabbage

Sonoma Wrap <sup>VT</sup> 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 <sup>VT</sup> with Baby Spinach, Sun-Dried Tomato Pesto, Pine Nuts, & Sharp Cheddar Cheese

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# THE FRUGAL BUFFET

Catering staff are included for a 2 hour event, arriving for setup approximately 2 hours prior to the contracted start time. Please contact a catering rep for server charges should your event extend beyond 2 hours. Catering will provide the appropriate paper and plastic goods, ice and cloths for the food and beverage tables. China and guest table linens are available at \$3 per person.

Included with your meal is chef's choice of freshly prepared seasonal vegetable, crisp mixed green salad with house made vinaigrette & ranch dressing, house baked dinner rolls, butter and assorted soda.

## SELECT TWO \$16.25 PER PERSON

- 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*
- Soft Baked Cookies & Brownies

## MENUS **of** 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*
- Harvest Blend Rice, Nut, & Dried Fruit Salad **GF VG VT**
- 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.

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

## SELECT FOUR

Vine Ripe Tomato, Cucumber, Mixed Greens, **VE VT**  
& 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 **VE 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

## MENUS@CHANGE

20 ORDER MINIMUM

ADDITIONAL \$4 PER PERSON

Moroccan Carrot & Basmati Rice **GF VE VT**

Cup of Hearty Soup of the Day  
(vegan & vegetarian soups available upon request)

### Freshly Prepared Salads

Kale Ribbon **GF VE VT**  
with Toasted Almonds & Cranberries

Calypso Slaw **GF VE VT**  
with Shaved Fennel, Cabbage, & Bell Peppers

Harvest Blended Rice, Nut, & Dried Fruit **GF VE VT**

Orchard's Harvest Seasonal  
Fruit Cup (12oz)

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# FRESH FROM THE GARDEN, FIELD, & SEA

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.

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

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

## MENUS OF CHANGE 20 ORDER MINIMUM ADDITIONAL \$4 PER PERSON

Cauliflower Fried Rice **GF VG VT**

Cup of Hearty Soup of the Day  
(vegan & vegetarian soups available)

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

## GARDEN FRESH HOMEMADE VEGAN & VEGETARIAN ENTREES

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

Carrot Osso Buco & Creamy Polenta **VT**

Vegan Chili **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**  
with Cumin Roasted Chickpeas & Wilted Spinach

## FARE FROM THE FIELD

Cheesy Chicken & Wild Mushroom Lasagna

Grilled Lemon-Pepper Chicken **GF**

Braised Chicken Osso Buco  
with White & Dark Meat

Chicken Roulade  
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 Homemade 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  
*Market Price*

## 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

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# LET US SERVE YOU

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.

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.

## \$28 PER PERSON

### FIRST COURSE

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 Homemade Vinaigrette

Baby Spinach **GF VT**  
with Feta Cheese, Mandarin Oranges, and Homemade Honey-Vinaigrette

Baby Arugula Salad **GF VT**  
with Grapes, Ricotta Salata and Homemade Champagne Vinaigrette

### FARE FROM THE FIELD

Lemon Crusted French Chicken Breast

Chicken Roulade  
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 Homemade Mango Chutney

Petit Filet Mignon  
*Market Price*

### 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  
*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 & Garden Fresh Asparagus **VT**  
Risotto

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

### FRESH BAKED DESSERTS

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 Cream Cheese Cheesecake **VT**

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 are 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 & grill cook charges that will apply should your event extend beyond 2 hours. Please ensure three 8ft tables are in place when staff arrives.

Appropriate plastic and paper products, ice and cloths for the food and beverage tables are included, so let the catering rep 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@CHANGE 20 ORDER MINIMUM

Deep River Gluten & GMO Free **GF VG VT**  
Original Kettle Chips  
\$1.00

Mixed Green Salad **VG VT**  
with Dressing Packets  
\$3.50

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

Sliced Watermelon **GF VG VT**  
\$1.00

Calypso Slaw **GF VG VT**  
with Shaved Fennel, Cabbage & Bell Peppers  
\$2.25

Harvest Blended Rice, Nut, **GF VG VT**  
& Dried Fruit Salad  
\$2.25

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# SIGNATURE BITES

View RU Thirsty Package for your beverage options.

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. 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.

**BUTLER STYLE**  
\$17 per person

**STATIONARY**  
\$20 per person

## HOT SELECTIONS SELECT 4

- Whole-Wheat Chicken Pot Stickers  
with Soy-Ginger Sauce
- Bella Flora Pastry <sup>VT</sup>  
with Ricotta & Portobello Mushrooms
- Mini Crab Cakes  
with Remoulade with Whole Grain Mustard  
& Crème Fraiche
- Thai Curry Samosas <sup>V 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 Pumpnickel Canape
- French Bread Crostini <sup>VT</sup>  
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
- Homemade Guacamole <sup>VT VG</sup>  
with Tortilla Chips
- Homemade Roasted Tomato Salsa <sup>VT VG</sup>  
with Tortilla Chips
- Homemade Spinach-Artichoke Dip <sup>VT</sup>  
with Pita Chips
- Caprese Skewers <sup>VT</sup>  
with Balsamic Drizzle

## MENUS <sup>of</sup> CHANGE

- Homemade Edamame or White Bean Hummus <sup>VT VG</sup>  
with Pita Points
- Crostini <sup>VT VG</sup>  
with Olive Tapenade
- Homemade Sushi Rolls (Cut into 6 pcs)  
with Wasabi, Ginger & Soy Sauce
- Garden Vegetable Roll \$5 <sup>VT VG</sup>
- Crab & Avocado Roll \$6
- Teriyaki Chicken & Avocado Roll \$7

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### 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



# PARTY STARTERS

View RU Thirsty Package for your beverage options.

Rutgers Catering will provide fee 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.

## Antipasto Platter

Assortment of 3 imported cheeses, cured meats, olives marinated artichoke hearts, fresh fruit crostini and flatbread crackers

**\$8 per person**

## Sweet & Savory Finger Sandwiches

**\$5.50 per person**

### SELECT 3

Roast Beef & Boursin on White

Shaved Ham & Dijon on Rye

Mozzarella, Roasted Red Pepper & Basil Pesto on **VT**  
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

## MENUS @ CHANGE

Crostini with Olive Tapenade **VG VT**

Homemade Edamame or White Bean **VG VT**

Hummus with Pita Points

**Small (serves 8-10) - \$38**

**Large (serves 25-30) - \$110**

Homemade Sushi Rolls **VG VT**

with Wasabi, Ginger, & Soy Sauce

(cut into 6 pcs)

Garden Vegetable Roll - \$5

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**

Roasted Tomato Salsa **VG VT**

& Tortilla Chips

Spinach-Artichoke Dip & Pita Points

**Small (serves 8-10) - \$38**

**Large (serves 25-30) - \$110**

Orchard's Harvest

Seasonal Fruit Platter

**Small (serves 20) - \$50**

**Medium (serves 40) - \$98**

**Large (serves 60) - \$141**

Market Crudités **GF VG VT**

Assorted Garden Fresh Vegetables

with Housemade Ranch Dip

**Small (serves 20) - \$46**

**Medium (serves 40) - \$88**

**Large (serves 60) - \$126**

Domestic Cheese & Cracker Platter **VT**

**Small (serves 20) - \$80**

**Medium (serves 40) - \$156**

**Large (serves 60) - \$222**

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# IT'S ALL ABOUT THE PIZZA

Rutgers Catering will provide free pizza delivery until 6pm of all orders that meet the \$75 minimum. If you need your order after 6pm, please let your catering rep know which dining hall is most convenient for pickup.

## TRIED & TRUE PIES (16")

White **VT**

Ricotta, Mozzarella, Parmesan Cheese  
\$14.50

Cheese **VT**

\$11.50

Pepperoni

\$13.00

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

Onions

Tomatoes

Roasted Garlic

Roasted Red Peppers

Spinach

Broccoli Rabe

Broccoli

Olives

Sausage

Meatballs

Pepperoni

## SIGNATURE PIES (16")

"Salad" Pie **VT**

Wilted Spinach with 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

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# RU THIRSTY

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. Please ensure building/room access and two 8ft tables are available.

## **SEATTLE'S BEST FRESH BREWED**

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

## **DASANI WATER BOTTLE (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 Zero, Sprite  
24 Pack – \$18  
12 Pack – \$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 & Decaf Coffee & Assorted Teas	\$80
Hot Chocolate	\$80

## **MINUTE MAID (10oz)**

Orange Juice or Apple Juice  
\$1.50 each

## **SARATOGA SPARKLING WATER BOTTLES (12oz)**

24 pack – \$20

## **ICE**

\$10 per LB

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# JUST DESSERTS **RB**

View RU Thirsty Package for your beverage options.

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

Fresh Baked Rutgers Famous Brownies  
\$16 per dozen

Soft Baked Cookies  
Jumbo Cookies \$12 per dozen  
Cookie Bites \$3 per dozen

Chocolate Chip  
Oatmeal Raisin  
Peanut Butter  
M&M

White Chocolate Macadamia Nut

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  
\$27 per dozen

Assorted French Macaroons **GF**  
\$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

Cheesecake Drops  
\$26 per dozen

Chocolate "Flowing" Fondue  
Dark European Chocolate Dip  
with Seasonal Fruits & Assorted Dipping Items  
20 Person Minimum  
(includes catering staff)  
\$10 per person

## MENUS@CHANGE

Fresh Baked Chocolate Zucchini Cookies  
\$15 per dozen

Orchard's Harvest Seasonal Fruit Platter **GF**

Small (serves 20) - \$50  
Medium (serves 40) - \$98  
Large (serves 60) - \$141

Homemade Coconut Macaroons **GF**  
\$26 per dozen

Whole Grain Lemon Yogurt Pound Cake  
\$11 per dozen

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