



Breakfast Menu

Coffee with Choice of Pastry

*Choice of: muffins, danish, or doughnuts VT
4:00 per person*

“Club” Continental Breakfast

*Choose from orange or cranberry juice, muffins, danish, bagels with accompaniments, coffee and tea VT
6.00 per person*

Rutgers Club Breakfast

*Orange and cranberry juice, muffins, danish, bagels with accompaniments, sliced fruit platter, coffee and tea VT
8.00 per person*

Smoked Salmon Platter

*Sliced smoked salmon, with accompaniments and flavored cream cheese, sliced bagels and flat breads, orange and cranberry juice, coffee and tea
9.00 per person*

Rutgers Club Deluxe Breakfast

*Orange and cranberry juices, muffins, danish, bagels with accompaniments, sliced fruit platter, scrambled eggs, choice of bacon or sausage, fresh hash browns, coffee and tea
13.00 per person*

The following items can be added to any of the above packages:

*Sliced Fresh Fruit VG/GF
3.00 per person*

*Scrambled Eggs VT/GF
2.50 per person*

*Bacon and Sausage
3.00 per person*

*Crème Brulee French Toast VT
2.50 per person*

*Fresh Belgian Waffles VT
3.50 per person*



Beverage and Snack Menu

Beverages

Freshly Brewed Coffee

Choose from Regular or Decaf

2.00 per person

Assortment of Teas

Choose from Regular or Decaf

2.00 per person

Assortment of Juices

Choose from Orange or Cranberry Juice

6.00 per carafe

Assortment of Soft Drinks

2.00 per person

Bottled Water

2.00 per person

Coffee Service Combo

Coffee, Tea, and Juice

3.00 per person

Coffee, Tea, Juice, and Soda

4.00 per person

Snacks VT

Assorted Breakfast Breads and Rolls

Variety of Bagels, Croissants and Sliced Bread

4.00 per person

Assorted Danish, Muffins, Doughnuts, and Strudels

5.00 per person

Afternoon Break VT

Assorted Deluxe Pastries

6.50 per person

Mixed Nuts

8.00 per bowl (serves 10/15)

Tortilla Chips and Salsa

7.50 per bowl (serves 10/15)

Gourmet Butter Cookie and Brownie Platter

6.00 per person

Chocolate Chip, Sugar Cookie and Brownie Tray

5.00 per person

Pretzel Nuggets or Potato Chips

6.00 per bowl

VG - Vegan

VT - Vegetarian

GF - Gluten Free



Lunch Menu

Prepared for groups of 15 or more

Soup and Sandwich

Includes the soup of the day, assorted prepared sandwiches, choice of potato or pasta salad, cookies, soft drinks, coffee and tea

13.00 per person

Rutgers Deli Bar

Chef's daily soup, cold cut platter with assorted meats and cheese, sliced breads and rolls, pasta salad, chips, sliced fruit, cookies and brownies, coffee, tea and soft drinks

14.00 per person

"The Fireside"

Chef's daily soup, a customized sandwich platter, garden salad, and potato salad, fresh fruit platter, cookies, brownies, coffee, tea and soft drinks

15.00 per person

"The Fireside" Sandwich Platter Includes Your Choice of 3 of the Following Options:

- *Apple Tuna Salad*
- *Turkey Breast*
- *Baked Ham*
- *Classic Hero*
- *Shrimp Salad*
- *Grilled Pesto Chicken Breast*
- *Herb Roasted Sirloin*
- *Smoked Turkey Breast*
- *Lemon Chicken Salad*
- *Imported Cheese Trio*

The Club Specialty Sandwich Buffet

Includes the soup of the day, assorted club specialty sandwiches, chips, pasta salad, garden salad, sliced fruit, cookies and brownies, coffee, tea and soda.

16.00 per person

"The Club Specialty Sandwich" Platter includes the following sandwiches:

- ***Mediterranean Hero Sandwich*** served on a whole-wheat baguette with imported salami, ham, and cheese, mixed greens, sliced tomato, shaved red onion salad, fresh oregano, cider vinegar and olive oil.
- ***Sloppy Joe Triple Decker*** served on rye and marble rye bread, homemade coleslaw, turkey, baked ham and Swiss cheese.
- ***Southwestern-Smoked Turkey Wrap*** served on seasoned tortilla, grated cheddar cheese, roasted red pepper, lettuce, fresh tomato salsa and a lightly spiced chipotle mayo.
- ***Antipasto Vegetable Sandwich*** on foccacia bread, with fresh grilled vegetables of eggplant, zucchini, squash, portabella mushroom, smoked mozzarella cheese, roasted peppers, basil pesto mayonnaise. VT



Lunch Menu

Prepared for groups of 15 or more

Hot Buffet Foods

Pasta and Salad Bar

Includes cheese ravioli in sage cream sauce, penne with fresh herb marinara, cold antipasto salad, Caesar salad and garden salad, served with cheesy garlic bread, cookies, brownies, soft drinks, coffee and tea.

16.00 per person

Southwestern Fajita Bar

Blackened, sliced beef and grilled chicken served with sautéed peppers and onions, warm tortillas, rice and beans. Toppings: sour cream, fresh salsa, pepper jack and cheddar cheese. Cookies, brownies, soft drinks and coffee, tea.

17.00 per person

Herb Roasted Sirloin and Marinated Grilled Chicken Buffet

Fresh herb and horseradish beef and lemon rosemary chicken breast, side of seasonal vegetable medley, roasted herb potato or rice pilaf, mixed greens with dressings, served with dinner rolls and layered cakes or pies, soft drinks, coffee and tea.

20.00 per person

Salmon Buffet

Pan roasted salmon filet topped with a lemon and dill beurre blanc served with garden salad, fresh vegetable medley, choice of herb roasted potato or rice pilaf, dinner rolls, layered cakes or pie, soft drinks, coffee and tea.

18.00 per person

Chef's Choice Buffet

Includes Chef's Choice of soup, salads, protein entrée, pasta, starch and vegetable, served with dinner rolls, layer cakes, pies, cookies, brownies, soft drinks and coffee, tea.

17.00 per person

VG - Vegan

VT - Vegetarian

GF – Gluten Free



Buffet
Prepared for 20 or more

Buffet service includes your choice of entrees, a leaf and marinated salad option, your choice of starch and vegetable, warmed dinner rolls with butter, dessert table and hot beverage service.

One Entrée	18.00
Two Entrée	21.00
Three Entrée	24.00

Entrées

- *Cavatappi Pasta with Roasted Grape Tomatoes, Gorgonzola Cheese and Wilted Baby Arugula, Wild Mushroom Broth VT*
- *Grilled Vegetable Lasagna with Fresh Tomato Sauce VT*
- *Penne Pasta with Roasted Garlic and Fresh Mozzarella, Arugula Pesto VT*
- *Spinach and Cheese Agnolotti with Broccoli Rabe, White Beans and Sun-Dried Tomatoes, White Wine Butter Sauce VT*
- *Wild Mushroom Ravioli with Madeira Cream and Grilled Portabellas VT*
- *Chicken Francaise: Egg-Battered Chicken Breast with a Lemon-Parsley Sauce*
- *Grilled Pesto Marinated Chicken Breast with Tomato Bruschetta Topping GF*
- *Herb-Marinated Chicken Breast with Crisp Prosciutto, Wilted Spinach in a Caramelized Shallot and Sherry Sauce GF*
- *Rosemary and Garlic Roasted Half of Cornish Hen, Cranberry Pan Sauce*
- *Stuffed Chicken Breast, Wild Mushroom and Fontina Cheese Risotto GF*
- *Braised Boneless Short Ribs, Wild Mushrooms and Roasted Pearl Onions GF*
- *Grilled Soy-Ginger Flank Steak with Asian Slaw GF*
- *Maple-Brined Pork Loin with Bacon and Sweet Potato Hash, Roasted Apple Demi Glace GF*
- *Broiled Atlantic Salmon Filet with a Shaved Fennel and Red Onion Citrus Salad GF*
- *Mediterranean Cod served with Roasted Tomatoes, Sautéed Spinach, Capers, Olives, Roasted Peppers and Fresh Basil GF*
- *Seafood Cioppino with Mussels, Clams, Shrimp and Scallops GF*

VG - Vegan

VT - Vegetarian

GF – Gluten Free



Buffet

Prepared for 20 or more

Salad

Choose one leaf and one marinated

Field Greens with Herb-Balsamic Vinaigrette VG/GF

*Caesar Salad with House-made Seasoned Croutons and Fresh Pecorino Romano Cheese VT
Baby Spinach, Mandarin Oranges, Shaved Fennel, Red Onions, Citrus-Mint Dressing VG/GF*

Fiesta Rice and Bean Salad VG/GF

Confetti Vegetable Orzo Salad VG/GF

Cucumber, Chickpea and Tomato Salad VG/GF

Tomato, Fresh Mozzarella and Basil Salad VT/GF

Sesame Green Bean Salad with Baby Corn and Carrots VG/GF

Accompaniments

Choose one vegetable and starch to compliment your entrée

Herb-Roasted or Boiled Potatoes VT/GF

Fresh Herb Rice Pilaf VT/GF

Sour Cream and Scallion Mashed Potatoes VT/GF

Scalloped Potatoes VT/GF

White and Wild Rice Pilaf VT/GF

Hazelnut Green Beans Noisette VG/GF

Sautéed Seasonal Vegetable Medley VG/GF

Maple-Glazed Root Vegetable VG/GF

Carving Stations

Apple-Horseradish Glazed Ham GF ~ 5.00 per person

Herb-Roasted Turkey Breast GF ~ 5.00 per person

Rosemary and Garlic-Roasted Beef Sirloin GF ~ 6.00 per person

Bourbon-Glazed Leg of Lamb GF ~ 6.00 per person

Dessert Table

Assorted Cakes, Pies, Cookies and Brownies

Three Course Served Meals

Choice of one, two and three entrees

One entrée starting at \$30.00 per person

Please call us to customize your menu by choosing from a selection of appetizers, soups, salads, entrees and specialty desserts. All meals include warm dinner rolls with butter and served hot beverages.

Displays and Platters

A per person price is for parties of 1-20 people. A platter price is available for parties of 20 people or more. A small platter serves 20 people. A medium platter serves 40 people. A large platter serves 60 people.

Displays

Seasonal fresh fruit platter.....	small	50.00	medium	85.00	large	110.00
Imported cheese platter.....	small	65.00	medium	90.00	large	120.00
Berries, bread, grapes and cheese.....	small	65.00	medium	90.00	large	120.00
Crudités display platter.....	small	50.00	medium	85.00	large	110.00
Tea sandwiches and assorted canapés...	7.00 per person					

Platters

Southwestern Dipping Platter VG/GF

Black Bean vegetarian chili, fresh tomato salsa and fresh avocado guacamole, homemade chips
65.00 per platter (serves 30 to 40 people)
20.00 for extra bowl of salsa

Mediterranean Style Dipping Platter VG/GF

Warm spinach-artichoke dip in bread bowl, sun-dried tomato hummus, grilled vegetable salsa and marinated olives, assorted breads, pitas and flat breads
80.00 per platter (serves 45 to 50 people)

Italian Antipasto Platter

Grilled seasoned vegetables, cured Italian meats, fresh mozzarella in basil pesto, roasted fennel, hot peppers and smoked cheese, assorted crostini and Italian breads
80.00 per medium platter (serves 30 to 45 people)
130.00 per large platter (serves 40 to 65 people)

Assorted Seafood Display GF

Shrimp cocktail, steamed mussels, smoked salmon, Alaskan crab legs, sauces, lemon wedges
16.00 per person

**Chef's selection of hot hors d'oeuvres can be offered in chafing dishes for cocktail receptions or added to any of the above platters for an additional charge*



One Hour

One Hour Cocktail Reception

Passed Hors d'oeuvres
Select 4 for 12.00 per person
4.00 per person for each additional selection

Stationary Hors d'oeuvres
Select 4 for 15.00 per person

Hot Hors d'oeuvres

- *Shrimp Pot Stickers with a Thai Chili Dipping Sauce*
- *Mini Beef Wellington with Horseradish Crème*
- *Puff Pastry-Wrapped Chorizo with Creole Mustard*
- *Fried Risotto Balls with Tomato Sauce VT*
- *Sausage Stuffed Mushrooms*
- *Mini Quiche*
- *Mini Ham and Brie Melt*
- *Vegetable Spring Roll VT*
- *Mini Maryland Crab Cakes with a Smoked Paprika Remoulade*

Cold Hors d'oeuvres

- *Tomato Bruschetta on Asiago Crostini VT*
- *Fresh Crab Salad in a Cherry Tomato GF*
- *Smoked Shrimp Canapé with Wasabi Crème Fraiche on Sliced Cucumber GF*
- *Roast Garlic and Herb Boursin Cheese-Stuffed Patty Pan Squash VT/GF*
- *Tomato –Basil–Mozzarella a Salad Skewers VT/GF*



Beverage Menu

Beverage Services

Champagne Toast

2.50 per person

Open Bar

Includes House Wines, Domestic and Draft Beer

First Hour 12:00 per person

Second Hour 10.00 per person

Third Hour 8.00 per person

Full Open Bar

Includes House Mixed Drinks, House Wines, Domestic and Draft Beer

First Hour 15.00 per person

Second Hour 12.00 per person

Third Hour 10.00 per person

Premium Open Bar

Includes Premium Liquor, Select Wines, Imported and Craft Beer

First Hour 20.00 per person

Second Hour 15.00 per person

Third Hour 10.00 per person

Ultra Premium Open Bar

Pricing Available upon request

Cash Bar

Drinks are purchased individually by each customer

Punch Bowls

Serves approximately 40 people

Plain Fruit Punch 30.00

With Alcohol 75.00

Self Serve Soft Drinks Station

2.00 per person

Full Bar Set Up in a Private Room

75.00 plus beverages



Guarantees

Our office hours are 8:00 a.m. to 4:00 p.m. Monday through Friday. We suggest you make preliminary arrangements at least ten (10) working days in advance of your event to guarantee your booking. An estimated number of attendees should be given at this time. A final guest count must be made two (2) days prior to your function.

Your event cannot be processed without providing an internal purchase order through Marketplace and providing a release number given. If paying by credit card or check, please be prepared to settle your account on the day of your function.

Cancellation Policy

If there is a cancellation or drop in guest count within two days of a scheduled event, the client will be responsible for all expenses incurred to that point. A general guide for these charges is approximately \$3.00 per person for luncheons and receptions, and \$5.00 per person for dinners and buffets.

Last Minute Reservations

We will attempt to accommodate last minute reservations. Additional charges may be incurred.

Inclement Weather Cancellation Policy

When the University closes due to inclement weather conditions, there will be no cancellation charges.

Emergency Telephone Numbers for Cancellations

848-932-7139 ~ 848-932-6550 ~ 848-932-0386 ~ 848-445-0386

*The Rutgers Club
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