## BREAKFAST

## COFFEE \＆A PASTRY

choice of Muffins 。Danishes 。Doughnuts

## ‘CLUB’ CONTINENTAL BREAKFAST

choice of Muffins 。Danishes •Bagels with Accompaniments

## 4

per person vegetarian
choice of Orange Juice 。Cranberry Juice
includes Coffee \＆Tea

## RUTGERS CLUB BREAKFAST

Muffins，Danishes，Bagels with Accompaniments， Sliced Fruit Platter，Orange \＆Cranberry Juices，and Coffee \＆Tea

## SMOKED SALMON PLATTER

Sliced Smoked Salmon with Accompaniments and Flavored Cream Cheese，Sliced Bagels \＆Flatbreads， Orange \＆Cranberry Juices，and Coffee \＆Tea

## RUTGERS CLUB DELUXE BREAKFAST

## 13

Scrambled Eggs，Fresh Hash Browns
Muffins，Danishes，Bagels with accompaniments，
Sliced Fruit Platter，Orange \＆Cranberry Juices，
and Coffee \＆Tea
choice of Bacon • Sausage

## 9

per person

## 8

per person vegetarian

## BEVERAGES \& SNACKS

$\square$

FRESHLY BREWED COFFEE 2
choice of Regular 。Decaf

## ASSORTMENT OF TEA

JUICE CARAFES

## 2

per cup2
per cup
6
per carafe
per can
BOTTLED WATER

COFFEE SERVICE COMBO
Coffee, Tea, \& Juice
option of including Soda for an additional \$1 per person

## SNACKS

## ASSORTED BREAKFAST BREADS \& ROLLS

Variety of Bagels, Croissants, Bialys, \& Sliced Bread

ASSORTED DANISHES, MUFFINS, DOUGHNUTS, \& STRUDELS

## AFTERNOON BREAK

ASSORTED DELUXE PASTRIES

MIXED NUTS (serves 10-15)

TORTILLA CHIPS \& SALSA (serves 10-15)

PRETZEL NUGGETS OR POTATO CHIPS

CHOCOLATE CHIP COOKIES, SUGAR COOKIES, \& BROWNIES TRAY

GOURMET BUTTER COOKIE \& BROWNIE PLATTER

| $\begin{gathered} 6.5 \\ \text { per person } \end{gathered}$ |  |
| :---: | :---: |
| $8$ <br> per bowl |  |
| $\begin{gathered} 7.5 \\ \text { per bowl } \end{gathered}$ |  |
| $\begin{gathered} 6 \\ \text { per bowl } \end{gathered}$ |  |
| $5$ | vegetarian |
| 6 | VT |
| per person | vegetarian |

## LUNCH

prepared for groups of 15 or more
SOUP \＆SANDWICH
Soup of the Day，assorted Prepared Sandwiches，

## RUTGERS DELI BAR

## 14

Chef＇s Daily Soup，Cold Cut Platter with assorted
per person
meats \＆cheeses，Sliced Breads \＆Rolls，Pasta Salad，
Potato Chips，Sliced Fruit，Cookies，Brownies，
Coffee，Tea，and Soft Drinks
＇THE FIRESIDE＇SANDWICH PLATTER
Chef＇s Daily Soup，Customized Sandwich Platter，
Garden Salad，Potato Salad，Fresh Fruit Platter，Cookies，
Brownies，Coffee，Tea，and Soft Drinks
select three（3）of the following 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

Soup of the Day，assorted Club Specialty Sandwiches， Potato Chips，Pasta Salad，Garden Salad，Sliced Fruit， Cookies，Brownies，Coffee，Tea，and Soft Drinks
includes the following sandwiches
：MEDITERRANEAN HERO SANDWICH
：Imported Salami，Ham，\＆Cheese，Mixed Greens，Sliced Tomato，Shaved Red Onion Salad， Fresh Oregano，Cider Vinegar and Olive Oil served on a Whole－Wheat Baguette
：SLOPPY JOE TRIPLE DECKER
：Turkey，Baked Ham，and Swiss Cheese with Homemade Coleslaw served on a Rye \＆Marble Rye Bread

SOUTHWESTERN－SMOKED TURKEY WRAP
：Grated Cheddar Cheese，Roasted Red Peppers，Lettuce，Fresh Tomato Salsa，and a lightly spiced Chipotle Mayo served on a Seasoned Tortilla

ANTIPASTO VEGETABLE SANDWICH
：Fresh Grilled Vegetables of Eggplant，Zucchini，Squash，Portabella Mushroom，Smoked
－Mozzarella Cheese，Roasted Peppers，Basil Pesto Mayo served on a Focaccia Bread

## LUNCH

prepared for groups of 15 or more

PASTA \＆SALAD BAR 16
Cheese Ravioli in Sage Cream Sauce，Penne with Fresh Herb

## SOUTHWESTERN FAJITA BAR

Blackened，Sliced Beef \＆Grilled Chicken served with
Sautéed Peppers \＆Onions，warm Tortillas，Rice \＆Beans，
Cookies，Brownies，Soft Drinks，Coffee，and Tea
toppings Sour Cream，Fresh Salsa，
Pepper Jack \＆Cheddar Cheese

HERB ROASTED SIRLOIN
\＆MARINATED GRILLED CHICKEN BUFFET
Fresh Herb \＆Horseradish Beef，Lemon Rosemary
Chicken Breast，side of Seasonal Vegetable Medley，Mixed Greens with Dressings，Dinner Rolls，Soft Drinks，Coffee，and Tea
choice of Roasted Herb Potato 。 Rice Pilaf
choice of Layered Cake 。Pie

SALMON BUFFET
Pan Roasted Salmon Filet，topped with Lemon \＆Dill Beurre Blanc
CHEF＇S CHOICE BUFFET ..... 20

Includes Chef＇s Choice of Soup，Salads，Protein Entrée，Pasta，Starch， per person and Vegetable served with Dinner Rolls，Layer Cakes，Pies，Cookies， Brownies，Soft Drinks，Coffee，and Tea

## BUFFET

prepared for groups of 20 or more
Buffet service includes your choice of entrées, a leaf and marinated salad option, your choice of starch and vegetable, warmed dinner rolls with butter, dessert table, and hot beverage service.

| ENTREES |  |  |
| :---: | :---: | :---: |
| ONE <br> SELECTION | two SELECTIONS | THREE selections |
| 22 | 23 | 26 |
| per person | per person | per person |

STUFFED CHICKEN BREAST
with Wild Mushroom and Fontina Cheese Risotto

BRAISED BONELESS SHORT RIBS
with Wild Mushrooms and Roasted Pearl Onions

GRILLED SOY-GINGER FLANK STEAK
with Asian Slaw

MAPLE-BRINED PORK LOIN
with Bacon \& Sweet Potato Hash, and a Roasted Apple Demi Glace

CHICKEN FRANCAISE
Egg Battered Chicken Breast with a Lemon-Parsley Sauce

GRILLED PESTO MARINATED CHICKEN BREAST
with Tomato Bruschetta Topping

HERB-MARINATED CHICKEN BREAST
with Crispy Prosciutto, Wilted Spinach in a Caramelized Shallot, and Sherry Sauce

ROSEMARY \& GARLIC ROASTED HALF OF CORNISH HEN
with Cranberry Pan Sauce

## BUFFET

prepared for groups of 20 or more

## ENTRÉES

## CAVATAPPI PASTA

with Roasted Grape Tomatoes, Gorgonzola Cheese, and Wilted Baby Arugula, and Wild Mushroom Broth

## PENNE PASTA

with Roasted Garlic, fresh Mozzarella, Arugula Pesto
vegetarian

## SPINACH \& CHEESE AGNOLOTTI

with Broccoli Rabe, White Beans, Sun-Dried Tomatoes, and White Wine Butter Sauce

## WILD MUSHROOM RAVIOLI

with Madeira Cream and Grilled Portabellas

# BROILED ATLANTIC SALMON FILET 

MEDITERRANEAN COD
with Roasted Tomatoes, Sautéed Spinach, Capers, Olives,
Roasted Peppers, and fresh Basil

## SEAFOOD CIOPPINO

with Mussels, Clams, Shrimp, and Scallops

## BUFFET

prepared for groups of 20 or more

choice of one leaf and one marinated

## FIELD GREENS

with Herb－Balsamic Vinaigrette


CAESAR SALAD
with House－made Seasoned Croutons and Fresh Pecorino Romano Cheese

BABY SPINACH，MANDARIN ORANGES， SHAVED FENNEL RED ONIONS

with Citrus－Mint Dressing

SESAME GREEN BEAN SALAD
with Baby Corn and Carrots


FIESTA RICE \＆BEAN SALAD


## CONFETTI VEGETABLE ORZO SALAD

CUCUMBER，CHICKPEA，\＆TOMATO SALAD

TOMATO，FRESH MOZZARELLA，\＆BASIL SALAD
vegetarian

included with purchase of an entrée

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ASSORTED CAKES 。PIES 。COOKIES 。BROWNIES
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## BUFFET

prepared for groups of 20 or more

## ACCOMPANIMENTS

choose one vegetable and starch to compliment your entrée

| HERB-ROASTED OR BOILED POTATOES |  |
| :---: | :---: |
| FRESH HERB RICE PILAF |  |
| SOUR CREAM \& SCALLION MASHED POTATOES |  |
| SCALLOPED POTATOES |  |
| WHITE \& WILD RICE PILAF |  |
| SAUTÉED FRENCH GREEN BEANS | $\underset{\text { vegan }}{\text { ve }}$ |
| SAUTÉED SEASONAL VEGETABLE MEDLEY | $V_{\text {vegan }}$ |
| MAPLE-GLAZED ROOT VEGETABLE | $\begin{aligned} & \text { ve } \\ & \text { vegan } \end{aligned}$ |

## CARV|NG STATION

additional \$4 per person

> APPLE HORSERADISH GLAZED HAM

HERB ROASTED TURKEY BREAST

5
per person

5
per person

6
per person

# DINNER <br> BANQUET 

Three Course Meal starting at $\$ 30$ per person
Please call us to customize your menu by choosing from our selection of appetizers, soups, salads, entrées, and specialty desserts. All meals include warm dinner rolls with butter and served hot beverages.

## APPETIZERS

SHRIMP COCKTAIL MARTINI
with Julienne Vegetable Slaw, \& Lemon Tabasco Cocktail Sauce

SLICED SMOKED SALMON
over a Saffron Blini, Shaved Fennel, Red Onion, \& Orange Segments

GOAT CHEESE GNOCCHI
with Braised Boneless Short Ribs
SOUPS

SOUP DU JOUR
Cream • Broth

SEAFOOD BISQUE DU JOUR
SALADS

HOUSE SALAD
with Fresh Garden Vegetables

CAESAR SALAD
vegetarian

FIELD GREENS, GRILLED VEGETABLES, \& HERB BALSAMIC VINEGAR

BABY SPINACH, MANDARIN ORANGE SEGMENTS, BACON, TOASTED PINE NUTS, \& GOAT CHEESE

# DINNER <br> BANQUET 

## ENTRÉES

## STUFFED FRENCH CHICKEN BREAST, SMOKED TOMATO RISOTTO, FRESH THYME

 with Roasted Garlic Pan Sauce
## CHICKEN FRANCAISE

with Lemon White Wine Sauce

PAN-SEARED RED SNAPPER
in Vermouth Mussel Broth

VEAL CITRON, ROASTED MUSHROOM \& BRAISED LEEK
in Black Truffle Cream Sauce

## POTATO CRUSTED SALMON FILET

in Leek Cream Sauce

## SLICED BEEF TENDERLOIN

with Port Wine Demi Glace
‘RUTGERS CLUB SURF \& TURF’
$60 z$ Beef Filet \& Grilled Shrimp

SEAFOOD CIOPPINO
Sea Scallops, Cherrystone Clams, Mussels, and Striped Bass in a Roasted Fennel and Tomato Broth

# DINNER <br> BANQUET 

## DESSERTS

## LIMONCELLO GELATO

Refreshing, Rich, and Creamy served in Champagne Flute

## INDIVIDUAL CHEESECAKE

over Fruit Coulis and Fresh Berries

## TIRAMISU

Mascarpone, Sabayon Cream and Espresso Coffee Soaked Lady Fingers, topped with Whipped Cream and Cocoa Powder

## FRUIT COBBLER

choice of Apple 。Pear 。 Peach with Chantilly Cream

## DESSERT BITES PLATTER

Macaroons, French and Italian Cookies, Lemon and Oreo Bars
Served to Share

## PISTACHIO ICE CREAM

with Chocolate Sauce

GREEN TEA TIRAMISU
Mascarpone Green Tea over Sponge Cake

## SEASONAL FRESH FRUIT

## ADD ONS

the following items can be added to any of the above packages
chocolate molten cake
Vanilla Ice Cream, Chocolate Sauce, and Fresh Berries
CREME BRÛLÉE
with Fresh Berries
per person
per person

## DISPLAYS \& PLATTERS

Platter Price is available for parties of 20 people or more.
Chef's selection of hot hors d'oeuvres can be offered in chafing dishes for cocktail receptions or added to any of the below platters for an additional charge.


## DISPLAYS <br> \& PLATTERS

## PLATTERS

## SOUTHWESTERN DIPPING PLATTER

Black Bean Vegetarian Chili, Fresh Tomato Salsa, and Fresh Avocado Guacamole, Homemade Chips (Serves 30 to 40 People )

## MEDITERRANEAN STYLE DIPPING PLATTER

Warm Spinach-Artichoke Dip in a Bread Bowl, Sun-Dried
+20
$\substack{\text { extra bowl } \\ \text { of salsa }}$


Tomato Hummus, Grilled Vegetable Salsa, Marinated Olives, and Assorted Breads, Pitas, \& Flat Breads
(Serves 45 to 50 People )

ITALIAN ANTIPASTO PLATTER
Grilled Seasoned Vegetables, Cured Italian Meats, fresh Mozzarella in Basil Pesto, Roasted Fennel, Hot Peppers, Smoked Cheese, and Assorted Crostini \& Italian Breads ( Medium : Serves 30 to 45 People )
( Large : Serves 40 to 65 People )

ASSORTED SEAFOOD DISPLAY
Shrimp Cocktail, Steamed Mussels, Smoked Salmon, Alaskan Crab Legs, Sauces, and Lemon Wedges

80


## BEVERAGE SERVICE



## FULL OPEN BAR

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

| 15 | + | 12 | + |
| :---: | :---: | :---: | :---: |
| per person |  | per person |  |
| FIRST |  | SECOND |  |
| HOUR |  | HOUR person |  |
| HOUR |  | HOUR |  |

## PREMIUM OPEN BAR

includes Premium Liquor, Select Wines, Imported and Craft Beer

| 20 | + | 15 | + |
| :---: | :---: | :---: | :---: |
| per person |  | 10 |  |
| FIRST |  | SECOND person |  |
| HOUR |  | HOUR |  |
| HOer person |  |  |  |
|  |  |  | THIRD |
| HOUR |  |  |  |

## ULTRA PREMIUM OPEN BAR

pricing available upon request


Drinks are purchased individually by each Customer

TAB BAR
A running tab of all drinks is kept, charges are per drink

SELF SERVE SOFT
DRINK STATION
PRIVATE ROOM
FULL BAR SETUP
plus beverages

# ONE HOUR COCKTAIL RECEPTION 

Please inquire about our complete hors d'oeuvres selection.

| PASSED | STATIONARY | ADDITIONAL |
| :---: | :---: | :---: |
| HORS D'OEUVRES | HORS D'OEUVRES | SELECTION |
| select 4 options | select 4 options |  |
| 12 | 15 | 4 |
| per person | per person | per person |

## HOT HORS D'OEUVRES

MINI MARYLAND CRAB CAKES
with Smoked Paprika Remoulade

SAUSAGE STUFFED MUSHROOMS

MINI HAM AND BRIE MELT

MINI VEGETABLE QUICHE

VEGETABLE SPRING ROLL

SHRIMP POT STICKERS with Thai Chili Dipping Sauce

MINI BEEF WELLINGTON with Horseradish Crème

PUFF PASTRY-WRAPPED CHORIZO
with Creole Mustard

FRIED RISOTTO BALLS with Tomato Sauce

## COLD HORS D'OEUVRES

TOMATO BRUSCHETTA ON ASIAGO CROSTINI

FRESH CRAB SALAD IN A CHERRY TOMATO

SMOKED SHRIMP CANAPÉ
with Wasabi Crème Fraiche on Sliced Cucumber

ROAST GARLIC AND HERB BOURSIN CHEESE STUFFED PATTY PAN SQUASH

TOMATO BASIL MOZZARELLA SALAD SKEWERS

## GUARANTEES

Our office hours are 8:00 am to 4:00 pm, Monday through Friday. We suggest that you make preliminary arrangements at least 10 (ten) 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 2 (two) 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 $\$ 3$ per person for luncheons and receptions, and $\$ 5$ per person for dinners and buffets.

## RUSH ORDERS

We will attempt to accommodate small emergency rush orders. Additional charges may be incurred.

## INCLEMENT WEATHER CANCELLATION POLICY

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

EMERGENCY TELEPHONE NUMBERS FOR CANCELLATIONS
848-932-7139
848-932-6550
848-932-0386
848-445-0386

THE RUTGERS CLUB

