BREAKFAST

COFFEE & A PASTRY

choice of Muffins • Danishes • Doughnuts



per person vegetarian

'CLUB' CONTINENTAL BREAKFAST



choice of Muffins • Danishes • Bagels with Accompaniments per person vegetarian choice of Orange Juice . Cranberry Juice includes Coffee & Tea

RUTGERS CLUB BREAKFAST

8



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

per person vegetarian

SMOKED SALMON PLATTER

9

Sliced Smoked Salmon with Accompaniments and Flavored Cream Cheese, Sliced Bagels & Flatbreads,

Orange & Cranberry Juices, and Coffee & Tea

per person

RUTGERS CLUB DELUXE BREAKFAST

13

per person

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

ADD ONS

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

SLICED FRESH FRUIT

3 per person





BACON & SAUSAGE

3

per person





SCRAMBLED EGGS



CRÈME BRÛLÉE FRENCH TOAST

3 per person



vegetarian

5

FRESH BELGIAN WAFFLES



per person vegetarian



BEVERAGES & SNACKS

BEVERAGES 2 FRESHLY BREWED COFFEE per cup choice of Regular • Decaf 2 ASSORTMENT OF TEA per cup JUICE CARAFES 6 choice of Orange • Cranberry per carafe 2 COLOTA ASSORTMENT per can 2 **BOTTLED WATER** per bottle **COFFEE SERVICE COMBO** 3 Coffee, Tea, & Juice (includes soda) option of including Soda for an additional \$1 per person SNACKS ASSORTED BREAKFAST BREADS & ROLLS 4 Variety of Bagels, Croissants, Bialys, & Sliced Bread per person vegetarian ASSORTED DANISHES, MUFFINS, 5 DOUGHNUTS, & STRUDELS vegetarian per person AFTERNOON BREAK 6.5 ASSORTED DELUXE PASTRIES vegetarian per person 8 MIXED NUTS (serves 10-15) per bowl vegetarian 7.5 TORTILLA CHIPS & SALSA (serves 10-15) per bowl vegetarian 6 PRETZEL NUGGETS OR POTATO CHIPS per bowl vegetarian

5

per person

6

vegetarian

vegetarian

CHOCOLATE CHIP COOKIES,

SUGAR COOKIES, & BROWNIES TRAY

GOURMET BUTTER COOKIE & BROWNIE PLATTER



LUNCH

prepared for groups of 15 or more

SOUP & SANDWICH

13

per person

Soup of the Day, assorted Prepared Sandwiches, Cookies, Soft Drinks, Coffee, and Tea choice of Potato Salad • Pasta Salad

RUTGERS DELI BAR

14

per person

Chef's Daily Soup, Cold Cut Platter with assorted meats & cheeses, Sliced Breads & Rolls, Pasta Salad, Potato Chips, Sliced Fruit, Cookies, Brownies, Coffee, Tea, and Soft Drinks

'THE FIRESIDE' SANDWICH PLATTER

15

per person

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

16

per person

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

HOT BUFFET

PASTA & SALAD BAR

16

per person

Cheese Ravioli in Sage Cream Sauce, Penne with Fresh Herb Marinara, Cold Antipasto Salad, Caesar Salad, Garden Salad, Cheesy Garlic Bread, Cookies, Brownies, Soft Drinks, Coffee, and Tea

per persor

SOUTHWESTERN FAJITA BAR

17

per person

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

23

per person

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

SALMON BUFFET 21

Pan Roasted Salmon Filet, topped with Lemon & Dill Beurre Blanc served with Garden Salad, Fresh Vegetable Medley, Dinner Rolls, Soft Drinks, Coffee, and Tea choice of Roasted Herb Potato • Rice Pilaf choice of Layered Cake • Pie

per person

CHEF'S CHOICE BUFFET

choice of Layered Cake • Pie

20

per person

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



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.

ENTRÉES

ONE SELECTION TWO SELECTIONS 23

THREE SELECTIONS

22 per person

per person

26 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



prepared for groups of 20 or more

ENTRÉES CAVATAPPI PASTA with Roasted Grape Tomatoes, Gorgonzola Cheese, and Wilted Baby Arugula, vegetarian and Wild Mushroom Broth GRILLED VEGETABLE LASAGNA vegetarian with Fresh Tomato Sauce PENNE PASTA with Roasted Garlic, fresh Mozzarella, Arugula Pesto vegetarian SPINACH & CHEESE AGNOLOTTI vegetarian with Broccoli Rabe, White Beans, Sun-Dried Tomatoes, and White Wine Butter Sauce WILD MUSHROOM RAVIOLI VI with Madeira Cream and Grilled Portabellas vegetarian **BROILED ATLANTIC SALMON FILET** with a Shaved Fennel and Red Onion Citrus Salad MEDITERRANEAN COD with Roasted Tomatoes, Sautéed Spinach, Capers, Olives, Roasted Peppers, and fresh Basil

SEAFOOD CIOPPINO

with Mussels, Clams, Shrimp, and Scallops





prepared for groups of 20 or more

SALADS

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





gluten free

FIESTA RICE & BEAN SALAD













CUCUMBER, CHICKPEA, & TOMATO SALAD





TOMATO, FRESH MOZZARELLA, & BASIL SALAD





DESSERT TABLE

included with purchase of an entrée

ASSORTED CAKES • PIES • COOKIES • BROWNIES



prepared for groups of 20 or more

ACCOMPANIMENTS

choose one vegetable and starch to compliment your entrée

| HERB-ROASTED OR BOILED POTATOES | VT vegetarian | GF gluten free |
|---------------------------------------|------------------|----------------------|
| FRESH HERB RICE PILAF | VT vegetarian | GF gluten free |
| SOUR CREAM & SCALLION MASHED POTATOES | VT vegetarian | GF gluten free |
| SCALLOPED POTATOES | VT vegetarian | GF gluten free |
| WHITE & WILD RICE PILAF | VT vegetarian | gluten free |
| SAUTÉED FRENCH GREEN BEANS | VG vegan | gluten free |
| SAUTÉED SEASONAL VEGETABLE MEDLEY | VG vegan | GF gluten free |
| MAPLE-GLAZED ROOT VEGETABLE | VG vegan | GF gluten free |

CARVING STATION

APPLE HORSERADISH GLAZED HAM

BERUMAN SERVICE TO THE PRINCIPLE OF LAMB

APPLE HORSERADISH GLAZED HAM

Service of Selluten free of Selluten fre



DINNER 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 I with Julienne Vegetable Slav | MARTINI w, & Lemon Tabasco Cocktail Sauce | gluten free |
| SLICED SMOKED SA over a Saffron Blini, Shaved | LMON Fennel, Red Onion, & Orange Segments | |
| GOAT CHEESE GNOwith Braised Boneless Short | | |
| | SOUPS | |
| SOUP DU JOUR Cream • Broth | | |
| SEAFOOD BISQUE D | DU JOUR | |
| | SALADS | |
| HOUSE SALAD with Fresh Garden Vegetable | es | vegan gluten free |
| CAESAR SALAD | | vegetarian |
| FIELD GREENS, GRIL & HERB BALSAMIC \ | • | vegan gluten free |
| - | NDARIN ORANGE SEGMENTS, INE NUTS, & GOAT CHEESE | GF gluten free |



DINNER 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



with Port Wine Demi Glace



'RUTGERS CLUB SURF & TURF'

6oz Beef Filet & Grilled Shrimp



SEAFOOD CIOPPINO

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



'CLUB VEGETARIAN TRIO'

Grilled Vegetable Napoleon, Fresh Herb Crêpe with Roasted Vegetables, Confetti Couscous Salad



DINNER BANQUET

DESSERTS 7



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

CHOCOLATE MOLTEN CAKE

Vanilla Ice Cream, Chocolate Sauce, and Fresh Berries

5 per person

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

CREME BRÛLÉE

with Fresh Berries

5

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.

| | SMALL PLATTER serves 20 people | MEDIUM PLATTER serves 40 people | LARGE PLATTER serves 60 people | |
|---|--------------------------------|---|--------------------------------|--------------|
| SEASONAL FRESH FRUIT PLATTER | SMA: 55 | | MEDIUM 90 | LARGE 120 |
| IMPORTED CHEESE PLATTER | SM/ | : | MEDIUM 95 | LARGE 130 |
| BERRIES, BREAD, GRAPES, & CHEESE | SMALL 70 | | MEDIUM 95 | LARGE 130 |
| CRUDITÉS DISPLAY PLATTER | SM, | • | MEDIUM 90 | LARGE 120 |

TEA SANDWICHES





DISPLAYS & PLATTERS

PLATTERS

SOUTHWESTERN DIPPING PLATTER

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

65 per platter +20 extra bowl

of salsa

VG

gluten free

MEDITERRANEAN STYLE DIPPING PLATTER

Warm Spinach-Artichoke Dip in a Bread Bowl, Sun-Dried Tomato Hummus, Grilled Vegetable Salsa, Marinated Olives, and Assorted Breads, Pitas, & Flat Breads (Serves 45 to 50 People)

80

per platter

VG

gluter

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) 85

per medium platter 140

per large platter

ASSORTED SEAFOOD DISPLAY

Shrimp Cocktail, Steamed Mussels, Smoked Salmon, Alaskan Crab Legs, Sauces, and Lemon Wedges 18

per person





BEVERAGE SERVICE

OPEN BAR includes House Wines. Domestic and Draft Beer 12 10 8 per person per person per person **FIRST** SECOND **THIRD HOUR HOUR HOUR** FULL OPEN BAR includes House Mixed Drinks, House Wines, Domestic and Draft Beer 15 12 10 per person per person per person **FIRST** SECOND **THIRD HOUR HOUR HOUR** PREMIUM OPEN BAR includes Premium Liquor, Select Wines, Imported and Craft Beer 20 15 10 per person per person per person SECOND **FIRST** THIRD HOUR HOUR HOUR ULTRA PREMIUM OPEN BAR pricing available upon request CASH BAR TAB BAR Drinks are purchased individually A running tab of all drinks is kept, by each Customer charges are per drink 3 2.5 SELF SERVE SOFT CHAMPAGNE TOAST DRINK STATION per person per person PRIVATE ROOM 75 12 PITCHER OF BEER **FULL BAR SETUP** per pitcher plus beverages 30 75 **PUNCH BOWLS**

fruit punch

(no alcohol)

(Serves Approximately 40 People)

fruit punch

(with alcohol)



ONE HOUR COCKTAIL RECEPTION

Please inquire about our complete hors d'oeuvres selection.

PASSED HORS D'OEUVRES

select 4 options

12 per person HORS D'OEUVRES

select 4 options

STATIONARY

15

per person

ADDITIONAL SELECTION

4

per person

HOT HORS D'OEUVRES

MINI MARYLAND CRAB CAKES

with Smoked Paprika Remoulade

SAUSAGE STUFFED MUSHROOMS

MINI HAM AND BRIE MELT

vegetarian

MINI VEGETABLE QUICHE

vegetarian

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

vegetarian

FRESH CRAB SALAD IN A CHERRY TOMATO

SMOKED SHRIMP CANAPE

with Wasabi Crème Fraiche on Sliced Cucumber

ROAST GARLIC AND HERB BOURSIN CHEESE STUFFED PATTY PAN SQUASH

vegetarian

TOMATO BASIL MOZZARELLA SALAD SKEWERS

vegetarian





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

85 AVENUE E

LIVINGSTON DINING COMMONS 2F

PISCATAWAY, NJ 08854

