

BREAKFAST

COFFEE & A PASTRY

choice of Muffins ◦ Danishes ◦ Doughnuts

5
per person  vegetarian

'CLUB' CONTINENTAL BREAKFAST

Muffins Danishes Bagels with Accompaniments
Orange Juice Cranberry Juice
includes Coffee & Tea

8
per person  vegetarian

RUTGERS CLUB BREAKFAST

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

10
per person  vegetarian

SMOKED SALMON PLATTER

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

11
per person

RUTGERS CLUB DELUXE BREAKFAST

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

16
per person

ADD ONS

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

SLICED FRESH FRUIT

5
per person   vegetarian gluten free

BACON & SAUSAGE

5
per person

SCRAMBLED EGGS

4
per person   vegetarian gluten free

CRÈME BRÛLÉE FRENCH TOAST

4
per person  vegetarian


FRESH BELGIAN WAFFLES

6
per person  vegetarian



BEVERAGES & SNACKS







BEVERAGES

FRESHLY BREWED COFFEE <i>choice of Regular • Decaf</i>	3 per cup	
ASSORTMENT OF TEA	3 per cup	
JUICE CARAFES <i>choice of Orange • Cranberry</i>	6 per carafe	
 ASSORTMENT	2.5 per can	
BOTTLED WATER	2.5 per bottle	
COFFEE SERVICE COMBO Coffee, Tea, & Juice <i>option of including Soda for an additional \$1 per person</i>	3 per person	4 per person (includes soda)

SNACKS

ASSORTED BREAKFAST BREADS & ROLLS Variety of Bagels, Croissants, Bialys, & Sliced Bread	4.5 per person	 vegetarian
ASSORTED DANISHES, MUFFINS, DOUGHNUTS, & STRUDELS	5.5 per person	 vegetarian

AFTERNOON BREAK

ASSORTED DELUXE PASTRIES	6.5 per person	 vegetarian
MIXED NUTS (<i>serves 10-15</i>)	12 per bowl	 vegetarian
TORTILLA CHIPS & SALSA(<i>serves 10-15</i>)	10 per bowl	 vegetarian
PRETZEL NUGGETS OR POTATO CHIPS	7 per bowl	 vegetarian
CHOCOLATE CHIP COOKIES, SUGAR COOKIES, & BROWNIES TRAY	8 per person	 vegetarian
GOURMET BUTTER COOKIE & BROWNIE PLATTER	10 per person	 vegetarian



LUNCH

prepared for groups of 15 or more

SOUP & SANDWICH

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

16

per person

RUTGERS DELI BAR

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

17

per person

'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

18

per person

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

19

per person

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*

VT

vegetarian



LUNCH

prepared for groups of 15 or more

HOT BUFFET

PASTA & SALAD BAR

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

20

per person

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

22

per person

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 Cakes ◦ Pie

26

per person

SALMON BUFFET

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

25

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, Coffee, and Tea

22

per person



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.

ENTRÉES

ONE
SELECTION

25

per person

TWO
SELECTIONS

28

per person

THREE
SELECTIONS

32

per person

BATTER DIPPED CHICKEN

Egg Battered Chicken Breast with a Lemon Sauce, Roasted Artichokes & Grape Tomatoes

STUFFED CHICKEN BREAST

with Wild Mushroom and Fontina Cheese Risotto

GF
gluten
free

BRAISED BONELESS SHORT RIBS

with Wild Mushrooms and Roasted Pearl Onions

GF
gluten
free

GRILLED SOY-GINGER FLANK STEAK

with Asian Slaw

GF
gluten
free

MAPLE-BRINED PORK LOIN

with Bacon & Sweet Potato Hash, and a Roasted Apple Demi Glace

GF
gluten
free

GRILLED PESTO MARINATED CHICKEN BREAST

with Tomato Bruschetta Topping

GF
gluten
free

HERB-MARINATED CHICKEN BREAST

Wilted Spinach & Fresh Mozzarella in a Caramelized Shallot and Sherry Sauce

GF
gluten
free

ROSEMARY & GARLIC ROASTED HALF CORNISH HEN

with Cranberry Pan Sauce



more entrées
are listed on the
following page

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



vegetarian

GRILLED VEGETABLE RAVIOLI

with Fresh Tomato Sauce



vegetarian

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



vegetarian

WILD MUSHROOM RAVIOLI

with Madeira Cream and Grilled Portabellas



vegetarian

BROILED ATLANTIC SALMON FILET

with Lemon Zest, Extra Virgin Olive Oil & Fresh Thyme



gluten
free

MEDITERRANEAN COD

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



gluten
free

SEAFOOD CIOPPINO

with Mussels, Clams, Shrimp, and Scallops



gluten
free



BUFFET

prepared for groups of 20 or more

SALADS

choice of one leaf and one marinated

FIELD GREENS

with Herb-Balsamic Vinaigrette



vegan



gluten free

CAESAR SALAD

with House-made Seasoned Croutons and Fresh Pecorino Romano Cheese



vegetarian

BABY SPINACH, CANTALOUPE & DRIED CHERRIES

Optional: Goat Cheese, Candied Walnuts
with Citrus-Mint Dressing



vegan



gluten free

SESAME GREEN BEAN SALAD

with Baby Corn and Carrots



vegan



gluten free

FIESTA RICE & BEAN SALAD



vegan



gluten free

CONFETTI VEGETABLE ORZO SALAD



vegan



gluten free

CUCUMBER, CHICKPEA, & TOMATO SALAD



vegan



gluten free

TOMATO, FRESH MOZZARELLA, & BASIL SALAD



vegetarian



gluten free

DESSERT TABLE

included with purchase of an entrée

ASSORTED CAKES ◦ PIES ◦ COOKIES ◦ BROWNIES



BUFFET

prepared for groups of 20 or more

ACCOMPANIMENTS

choose one vegetable and starch to compliment your entrée

HERB-ROASTED RED BLISS POTATOES

 
vegetarian gluten free

FRESH HERB RICE PILAF

 
vegetarian gluten free

SOUR CREAM & SCALLION MASHED POTATOES

 
vegetarian gluten free

SPRING ROASTED VEGETABLES

 
vegetarian gluten free



WHITE & WILD RICE PILAF

 
vegetarian gluten free

MASHED MARSHMALLOW SWEET POTATOES

 
vegan gluten free

SAUTÉED SEASONAL VEGETABLE MEDLEY

 
vegan gluten free

HONEY GLAZED TRICOLOR CARROTS

 
vegan gluten free

CARVING STATION

APPLE HORSERADISH GLAZED HAM

7 
per person gluten free


HERB ROASTED TURKEY BREAST

6 
per person gluten free

ROSEMARY & GARLIC ROASTED BEEF SIRLOIN

8 
per person gluten free

BOURBON GLAZED LEG OF LAMB

10 
per person gluten free



DINNER BANQUET

Three Course Meal starting at \$36 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



gluten
free

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



vegan



gluten
free

CAESAR SALAD



vegetarian

FIELD GREENS, GRILLED VEGETABLES, & HERB BALSAMIC VINEGAR



vegan



gluten
free

BABY SPINACH, CANTALOUPE, DRIED CHERRIES OPTIONAL: BACON, TOASTED PINE NUTS, & GOAT CHEESE



gluten
free



DINNER BANQUET

ENTRÉES

**STUFFED FRENCH CHICKEN BREAST,
SMOKED TOMATO RISOTTO, FRESH THYME**
with Roasted Garlic Pan Sauce

GF
gluten
free

BATTER DIPPED CHICKEN
with Lemon White Wine, Roasted Artichokes & Grape Tomatoes

PAN-SEARED RED SNAPPER
in Fennel, Saffron & Tomato Broth, Tapenade Topped

GF
gluten
free

ROASTED SIRLOIN OF LAMB
in Malbec & Quince Sauce

GF
gluten
free

BROILED SALMON FILET
in Lemon Zest, Extra Virgin Olive Oil, Fresh Thyme

GF
gluten
free

SLICED BEEF TENDERLOIN
with Port Wine Demi Glace

GF
gluten
free

'RUTGERS CLUB SURF & TURF'
6oz Beef Filet & Grilled Shrimp

GF
gluten
free

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

GF
gluten
free

VEGAN POLENTA CAKES
Wild Mushroom Ragout, Grilled Vegetables

GF
gluten
free

VG
vegan



DINNER BANQUET

DESSERTS VT

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

Macarons, French and Italian Cookies, Lemon and Cheesecake 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

5

per person

CRÈME 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	SMALL 60	MEDIUM 95	LARGE 130
IMPORTED CHEESE PLATTER	SMALL 75	MEDIUM 100	LARGE 140
BERRIES, BREAD, GRAPES, & CHEESE	SMALL 75	MEDIUM 100	LARGE 140
CRUDITÉS DISPLAY PLATTER	SMALL 60	MEDIUM 90	LARGE 120

TEA SANDWICHES **8**
per person



DISPLAYS & PLATTERS

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.

PLATTERS

SOUTHWESTERN DIPPING PLATTER

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

75

per platter

+20

extra bowl
of salsa



vegan



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)

95

per platter



vegan



gluten
free

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)

100

per
medium
platter

175

per
large
platter

ASSORTED SEAFOOD DISPLAY

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

28

per person



gluten
free



ONE HOUR COCKTAIL RECEPTION

Please inquire about our complete hors d'oeuvres selection.

PASSED HORS D'OEUVRES

select 4 options

15

per person

STATIONARY HORS D'OEUVRES

select 4 options

18

per person

ADDITIONAL SELECTION

5

per person

HOT HORS D'OEUVRES

MARYLAND CRAB CAKES

with Smoked Paprika Remoulade

SRIRACHA CHICKEN MEATBALLS

HAM & BRIE MELT

SHRIMP POT STICKERS

with Thai Chili Dipping Sauce

BEEF WELLINGTON

with Horseradish Cream

PUFF PASTRY-WRAPPED CHORIZO

with Creole Mustard

LAMB SAMOSA

with Mint Yogurt

ASSORTED VEGETARIAN QUICHE

VEGETABLE SPRING ROLL

SPINACH & SWISS PROFITEROLES

POLENTA CAKE

with Mushroom Ragout

GREEN CHILE AREPAS

CAPONATA PHYLLO STAR

COLD HORS D'OEUVRES

TOMATO BRUSCHETTA

on Asiago Crostini

CRAB SALAD

on Wonton Crisp

SMOKED SHRIMP ON CUCUMBER

with Wasabi Crème GF

MINI AVOCADO TACO

TOMATO, FRESH MOZZARELLA, BASIL SKEWER

BAR CUISINE

FLAT BREAD

ARANCINI

EMPANADA

(Chicken or Beef)

DUCK CONFIT MEATBALLS

SMOKED SHRIMP

SEARED PORK BELLY

on Crostini

BACON WRAPPED SCALLOPS



THE RUTGERS CLUB RECEPTION OPTIONS

Please inquire about our complete hors d'oeuvres selection.

RECEPTION 1

PASSED/STATIONARY HORS D'OEUVRES

(Chef's Choice of 4)

CHARCUTERIE AND DOMESTIC CHEESE BOARD

24

ASSORTED SOFT DRINKS

per person

RECEPTION 2

PASSED HORS D'OEUVRES

(Chef's choice of 4)

CHARCUTERIE & DOMESTIC CHEESE BOARD

with Olives, Dips & Spreads

29

DESSERT BITES

per person

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

RECEPTION 3

PASSED/STATIONARY HORS D'OEUVRES ASSORTMENT

Shrimp Pot Sticker • Mini Beef Wellingtons • Tomato and Mozzarella Skewers • Vegetable Spring Rolls

CHARCUTERIE AND CHEESE BOARD

36

with Dips, Olives

per person

CHEF'S CHOICE SLIDERS

DESSERT BITES

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

THE RUTGERS CLUB RECEPTION OPTIONS

Please inquire about our complete hors d'oeuvres selection.

RECEPTION 4

PASSED/STATIONARY HORS D'OEUVRES
choice of 5 from page 15

COFFEE & TEA STATION
ASSORTED SOFT DRINK

SMOKED SHRIMP PLATTER

BERRIES, BREAD AND CHEESE PLATTER

42

per person

PASTA STATION
Chef's Choice

DESSERT BITES

RECEPTION 5

PASSED/STATIONARY HORS D'OEUVRES
choice of 5 from page 15

COFFEE & TEA STATION
ASSORTED SOFT DRINKS

ASSORTED PLATTERS
Southwestern Dipping Platter
Italian Antipasto Platter
Assorted Seafood Display

52

per person

DESSERT STATION
Sweet Street Bars • Macarons,
Petit Fours • Cookies and Brownies

RECEPTION 6

PASSED/STATIONARY HORS D'OEUVRES
choice of 6 from page 15

SALAD STATION
2 Chef Choices

CHARCUTERIE
with Domestic Cheeses, Meats, Grilled
Vegetables, Olives

DESSERT STATION
French Macarons, Petit Fours,
Sweet Street Bars, Cookies,
Brownies, Individual Dessert Cups

74

per person

PASTA STATION
Chef's Choice

COFFEE & TEA STATION

CARVING STATION
Hanger Steak au jus with Chimichurri
OR Poached Salmon with Chile Cream

ASSORTED SOFT DRINKS

BEVERAGE SERVICE

OPEN BAR

includes House Wines, Domestic and Draft Beer

13	+	10	+	8
per person		per person		per person
FIRST HOUR		SECOND HOUR		THIRD HOUR

FULL OPEN BAR

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

18	+	12	+	10
per person		per person		per person
FIRST HOUR		SECOND HOUR		THIRD HOUR

PREMIUM OPEN BAR

includes Premium Liquor, Select Wines, Imported and Craft Beer

24	+	18	+	12
per person		per person		per person
FIRST HOUR		SECOND HOUR		THIRD HOUR

ULTRA PREMIUM OPEN BAR

pricing available upon request

CASH BAR

Drinks are purchased individually by each Customer

TAB BAR

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

CHAMPAGNE TOAST	3.5 per person	SELF SERVE SOFT DRINK STATION	3 per person
PITCHER OF BEER	16 per pitcher	PRIVATE ROOM FULL BAR SETUP	75 plus beverages
PUNCH BOWLS (Serves Approximately 40 People)		35 fruit punch (no alcohol)	85 fruit punch (with alcohol)



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

