# BREAKFAST

## COFFEE & A PASTRY
*choice of Muffins • Danishes • Doughnuts

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins, Danishes, Doughnuts</td>
<td>5</td>
<td>Vegetarian</td>
</tr>
</tbody>
</table>

## 'CLUB' CONTINENTAL BREAKFAST
Muffins, Danishes, Bagels with Accompaniments, Orange Juice, Cranberry Juice
*includes Coffee & Tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins, Danishes, Bagels</td>
<td>8</td>
<td>Vegetarian</td>
</tr>
<tr>
<td>Orange Juice, Cranberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Tea</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins, Danishes, Bagels</td>
<td>10</td>
<td>Vegetarian</td>
</tr>
<tr>
<td>Sliced Fruit Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Orange &amp; Cranberry Juices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Tea</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon</td>
<td>11</td>
</tr>
<tr>
<td>Accompaniments</td>
<td></td>
</tr>
<tr>
<td>Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Bagels &amp; Flatbreads</td>
<td></td>
</tr>
<tr>
<td>Orange &amp; Cranberry Juices</td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Tea</td>
<td></td>
</tr>
</tbody>
</table>

## 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>16</td>
</tr>
<tr>
<td>Fresh Hash Browns</td>
<td></td>
</tr>
<tr>
<td>Muffins, Danishes, Bagels</td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit Platter</td>
<td></td>
</tr>
<tr>
<td>Orange &amp; Cranberry Juices</td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Tea</td>
<td></td>
</tr>
</tbody>
</table>

## ADD-ONS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fresh Fruit</td>
<td>5</td>
<td>Vegan, Gluten-Free</td>
</tr>
<tr>
<td>Bacon &amp; Sausage</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>4</td>
<td>Vegetarian, Gluten-Free</td>
</tr>
<tr>
<td>Crème Brûlée French Toast</td>
<td>4</td>
<td>Vegetarian</td>
</tr>
<tr>
<td>Fresh Belgian Waffles</td>
<td>6</td>
<td>Vegetarian</td>
</tr>
</tbody>
</table>
## BEVERAGES & SNACKS

### BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Quantity</th>
<th>Price per unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESHLY BREWED COFFEE</td>
<td></td>
<td>3 per cup</td>
</tr>
<tr>
<td><em>choice of Regular • Decaf</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASSORTMENT OF TEA</td>
<td></td>
<td>3 per cup</td>
</tr>
<tr>
<td>JUICE CARAFES</td>
<td></td>
<td>6 per carafe</td>
</tr>
<tr>
<td><em>choice of Orange • Cranberry</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>COCA</strong> ASSORTMENT</td>
<td></td>
<td>2.5 per can</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td></td>
<td>2.5 per bottle</td>
</tr>
<tr>
<td>COFFEE SERVICE COMBO</td>
<td>3</td>
<td>4 per person</td>
</tr>
<tr>
<td>Coffee, Tea, &amp; Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>option of including Soda for an additional $1 per person</em></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### SNACKS

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Quantity</th>
<th>Price per unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED BREAKFAST BREADS &amp; ROLLS</td>
<td></td>
<td>4.5 per person</td>
</tr>
<tr>
<td>Variety of Bagels, Croissants, Bialys, &amp; Sliced Bread</td>
<td></td>
<td>vegetarian</td>
</tr>
<tr>
<td>ASSORTED DANISHES, MUFFINS, DOUGHNUTS, &amp; STRUDELS</td>
<td>5.5</td>
<td>5.5 per person</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
</tbody>
</table>

### AFTERNOON BREAK

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Quantity</th>
<th>Price per unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED DELUXE PASTRIES</td>
<td></td>
<td>6.5 per person</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
<tr>
<td>MIXED NUTS <em>(serves 10-15)</em></td>
<td></td>
<td>12 per bowl</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
<tr>
<td>TORTILLA CHIPS &amp; SALSA <em>(serves 10-15)</em></td>
<td></td>
<td>10 per bowl</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
<tr>
<td>PRETZEL NUGGETS OR POTATO CHIPS</td>
<td></td>
<td>7 per bowl</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
<tr>
<td>CHOCOLATE CHIP COOKIES, SUGAR COOKIES, &amp; BROWNIES TRAY</td>
<td>8</td>
<td>8 per person</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
<tr>
<td>GOURMET BUTTER COOKIE &amp; BROWNIE PLATTER</td>
<td>10</td>
<td>10 per person</td>
</tr>
<tr>
<td></td>
<td></td>
<td>vegetarian</td>
</tr>
</tbody>
</table>
BRUNCH BUFFET
$38 per person

JUICE STATION
ORANGE, CRANBERRY, PINEAPPLE, AND GRAPEFRUIT
BAGELS, MUFFINS AND DANISH, CREAM CHEESE, JELLIES
BREAKFAST POTATOES
APPLEWOOD SMOKED BACON, TURKEY BACON
BREAKFAST SAUSAGE, TURKEY OR CHICKEN SAUSAGE
*VEGAN EGG PRODUCT AND SAUSAGE AVAILABLE*

OMELET STATION
WITH ACCOMPANIMENTS

OMELET STATION
WITH ACCOMPANIMENTS

CARVING STATION
CHOICE OF TURKEY, PORK LOIN OR BEEF
($6.00 PER PERSON SUPPLEMENT FOR BEEF TENDERLOIN)
CHOICE OF CHICKEN ENTREE
PASTA ENTREE
FRESH HERB RICE PILAF
VEGETABLE MEDLEY
MIXED GREEN SALAD WITH DRESSING

SMOKED FISH PLATTER
Salmon, whiting and trout with accompaniments
($6.00 PER PERSON SUPPLEMENT FOR SHRIMP COCKTAIL)

DESSERT TABLE
LAYER CAKES, PIES, BUTTER COOKIES, BROWNIES AND SLICED FRUIT PLATTER
COFFEE AND TEA SERVICE, SOFT DRINKS

BUTLER STYLE PASSED COCKTAILS
Additional $8 per person
LAYERS CAKES, PIES, BUTTER COOKIES, BROWNIES AND SLICED FRUIT PLATTER
COFFEE AND TEA SERVICE, SOFT DRINKS
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

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

‘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-SMOOKED 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

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.

<table>
<thead>
<tr>
<th>ENTRÉES</th>
<th>ONE SELECTION</th>
<th>TWO SELECTIONS</th>
<th>THREE SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>25 per person</td>
<td>28 per person</td>
<td>32 per person</td>
</tr>
</tbody>
</table>

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

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

GRILLED PESTO MARINATED CHICKEN BREAST
with Tomato Bruschetta Topping

HERB-MARINATED CHICKEN BREAST
Wilted Spinach & Fresh Mozzarella in a Caramelized Shallot and Sherry Sauce

ROSEMARY & GARLIC ROASTED HALF 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

GRILLED VEGETABLE RAVIOLI
with Fresh Tomato Sauce

PENNE PASTA
with Roasted Garlic, fresh Mozzarella, Arugula Pesto

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
with Lemon Zest, Extra Virgin Olive Oil & Fresh Thyme

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

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, CANTALOUPE & DRIED CHERRIES
Optional: Goat Cheese, Candied Walnuts
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

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

FRESH HERB RICE PILAF

SOUR CREAM & SCALLION MASHED POTATOES

SPRING ROASTED VEGETABLES

WHITE & WILD RICE PILAF

MASHED MARSHMALLOWS SWEET POTATOES

SAUTÉED SEASONAL VEGETABLE MEDLEY

HONEY GLAZED TRICOLOR CARROTS

CARVING STATION

APPLE HORSERADISH GLAZED HAM

HERB ROASTED TURKEY BREAST

ROSEMARY & GARLIC ROASTED BEEF SIRLOIN

BOURBON GLAZED LEG OF LAMB

7 per person  
6 per person  
8 per person  
10 per person  
gluten free  
gluten free  
gluten free  
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.

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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

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SOUPS

SOUP DU JOUR
Cream Broth

SEAFOOD BISQUE DU JOUR

---

SALADS

HOUSE SALAD
with Fresh Garden Vegetables

CAESAR SALAD

FIELD GREENS, GRILLED VEGETABLES, & HERB BALSAMIC VINEGAR

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

---
DINNER BANQUET

ENTRÉES

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

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

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

ROASTED SIRLOIN OF LAMB
in Malbec & Quince Sauce

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

SLICED BEEF TENDERLOIN
with Port Wine Demi Glace

‘RUTGERS CLUB SURF & TURF’
6oz Beef Filet & Grilled Shrimp

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

VEGAN POLENTA CAKES
Wild Mushroom Ragout, Grilled Vegetables
DINNER 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 Cheesecake Bars Served to Share

PISTACHIO ICE CREAM
with Chocolate Sauce

GREEN TEA TIRAMISU
Mascarpone Green Tea over Sponge Cake

SEASONAL FRESH FRUIT

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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
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.

<table>
<thead>
<tr>
<th></th>
<th>SMALL PLATTER</th>
<th>MEDIUM PLATTER</th>
<th>LARGE PLATTER</th>
</tr>
</thead>
<tbody>
<tr>
<td>serves</td>
<td>20 people</td>
<td>40 people</td>
<td>60 people</td>
</tr>
</tbody>
</table>

**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
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

<table>
<thead>
<tr>
<th>PLATTER</th>
<th>Price</th>
<th>Extra Bowl of Salsa</th>
<th>Vegan</th>
<th>Gluten Free</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOUTHWESTERN DIPPING PLATTER</strong></td>
<td>$75</td>
<td>$20</td>
<td>VG</td>
<td>GF</td>
</tr>
<tr>
<td>Black Bean Vegetarian Chili, Fresh Tomato Salsa, and Fresh Avocado Guacamole, Homemade Chips</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Serves 30 to 40 People)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| **MEDITERRANEAN STYLE DIPPING PLATTER**              | $95   |                     | VG    | GF          |
| 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)                             |       |                     |       |             |

| **ITALIAN ANTIPASTO PLATTER**                        | $100  | $175                |       |             |
| 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**                         | $28   |                     |       |             |
| Shrimp Cocktail, Steamed Mussels, Smoked Salmon, Alaskan Crab Legs, Sauces, and Lemon Wedges |       |                     |       |             |
# ONE HOUR COCKTAIL RECEPTION

Please inquire about our complete hors d’oeuvres selection.

<table>
<thead>
<tr>
<th>Passed Hors d’Oeuvres</th>
<th>Stationary Hors d’Oeuvres</th>
<th>Additional Selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 options</td>
<td>4 options</td>
<td>1 option</td>
</tr>
<tr>
<td>15 per person</td>
<td>18 per person</td>
<td>5 per person</td>
</tr>
</tbody>
</table>

## Hot Hors d’Oeuvres

- **Maryland Crab Cakes**
  - with Smoked Paprika Remoulade

- **Sriracha Chicken Meatballs**

- **Ham & Brie Melt**

- **Shrimp Potstickers**
  - with Thai Chili Dipping Sauce

- **Beef Wellington**
  - with Horseradish Cream

- **Puff Pastry-Wrapped Chorizo**
  - with Creole Mustard

## 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.

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RECEPTION 1

PASSED/STATIONARY HORS D’OEUVRES
(Chef’s Choice of 4)

CHARCUTERIE AND DOMESTIC CHEESE BOARD

ASSORTED SOFT DRINKS

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RECEPTION 2

PASSED HORS D’OEUVRES
(Chef’s choice of 4)

CHARCUTERIE & DOMESTIC CHEESE BOARD

with Olives, Dips & Spreads

DESSERT BITES

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

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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

with Dips, Olives

CHEF’S CHOICE SLIDERS

DESSERT BITES

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

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# The Rutgers Club Reception Options

Please inquire about our complete hors d’œuvres selection.

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### Reception 4

<table>
<thead>
<tr>
<th>Passed/Stationary hors d’œuvres</th>
<th>Coffee &amp; Tea Station</th>
<th>Assorted Soft Drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of 5 from page 15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked Shrimp Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Berries, Bread and Cheese Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta Station</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chef’s Choice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dessert Bites</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

42 per person

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### Reception 5

<table>
<thead>
<tr>
<th>Passed/Stationary hors d’œuvres</th>
<th>Coffee &amp; Tea Station</th>
<th>Assorted Soft Drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of 5 from page 15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Platters</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Southwestern Dipping Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Italian Antipasto Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Seafood Display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dessert Station</td>
<td>Sweet Street Bars • Macarons, Petit Fours • Cookies and Brownies</td>
<td></td>
</tr>
</tbody>
</table>

52 per person

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### Reception 6

<table>
<thead>
<tr>
<th>Passed/Stationary hors d’œuvres</th>
<th>Salad Station</th>
<th>Dessert Station</th>
<th>Coffee &amp; Tea Station</th>
<th>Assorted Soft Drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of 6 from page 15</td>
<td>2 Chef Choices</td>
<td>French Macarons, Petit Fours, Sweet Street Bars, Cookies, Brownies, Individual Dessert Cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Charcuterie</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>With Domestic Cheeses, Meats, Grilled Vegetables, Olives</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta Station</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chef’s Choice</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carving Station</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hanger Steak au jus with Chimichurri</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Or Poached Salmon with Chile Cream</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

74 per person
<table>
<thead>
<tr>
<th>BEVERAGE SERVICE</th>
</tr>
</thead>
</table>

**OPEN BAR**
includes House Wines, Domestic and Draft Beer

<table>
<thead>
<tr>
<th></th>
<th>FIRST HOUR</th>
<th>SECOND HOUR</th>
<th>THIRD HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>per person</td>
<td>13</td>
<td>10</td>
<td>8</td>
</tr>
</tbody>
</table>

**FULL OPEN BAR**
includes House Mixed Drinks, House Wines, Domestic and Draft Beer

<table>
<thead>
<tr>
<th></th>
<th>FIRST HOUR</th>
<th>SECOND HOUR</th>
<th>THIRD HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>per person</td>
<td>18</td>
<td>12</td>
<td>10</td>
</tr>
</tbody>
</table>

**PREMIUM OPEN BAR**
includes Premium Liquor, Select Wines, Imported and Craft Beer

<table>
<thead>
<tr>
<th></th>
<th>FIRST HOUR</th>
<th>SECOND HOUR</th>
<th>THIRD HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>per person</td>
<td>24</td>
<td>18</td>
<td>12</td>
</tr>
</tbody>
</table>

**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

**PITCHER OF BEER**
16 per pitcher

**PUNCH BOWLS**
(Serves Approximately 40 People)

- fruit punch (no alcohol)
- fruit punch (with alcohol)

**SELF SERVE SOFT DRINK STATION**
3 per person

**PRIVATE ROOM FULL BAR SETUP**
75 plus beverages

**PAGE 18**
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
848.445.7228

THE RUTGERS CLUB
85 AVENUE E
LIVINGSTON DINING COMMONS 2F
PISCATAWAY, NJ 08854