OUR PROMISE

Princeton University Catering provides distinct on-campus catering services from preparation to presentation. Our catering menus are designed to suit your individual taste, event style and budget. An equal focus is placed on service, and we understand that flawless execution is a must for every event. We take great pride in the people we choose to execute your event, resulting in the best in-house service team on campus.

OUR COMMITMENT

We are committed to providing healthy, sustainable, and delicious food choices that follow scientific- and evidence-based culinary principles. Our chefs use local ingredients whenever possible, which brings fresh flavors to our menus throughout the year. We also use plant-based compostable cups and cutlery for our events in efforts to reduce the amount of waste stream from landfills. For more information, visit www.princeton.edu/catering.
CHEF’S NOTE

Welcome to the newly revised Princeton University Catering menu for the fall of 2017.

Last year we reimagined the catering menu, and this year we continue to do so—by listening to your feedback, examining requests throughout the year and researching some new, healthy and sustainable ingredients.

Once again I wanted to make the food the star. We continue to source great products that will make your menu choices delightful in many new ways—not just in the flavor but in the quality and presentation as well.

My team and I worked hard at honing our craft to be true to the cultures that influence many of the new menu choices. We strengthened many of our partnerships with local and sustainably focused purveyors, and expanded our inventory to include more seasonal ingredients.

I kept things simple yet incorporated subtle flavor and textural components to the menu. I wanted to let the ingredients speak for themselves yet keep you the diner interested and wanting to taste more. With those elements in mind, I made sure to continue to make the menu healthy and clean for our entire campus community to enjoy.

I hope you enjoy the new seasonal menu choices that are presented in this fall menu. We will continue to provide you with a diverse and ever evolving menu.

“We source great products with great stories to tell”

Jerry A. Luz
Executive Catering Chef
BREAKFAST

All breakfasts include freshly brewed Princeton Premium Blend regular and decaffeinated coffee and teas. We are happy to accommodate gluten-free and allergen needs upon request.

Early Riser (continental breakfast)
$6.25 per person
• baked pastry basket (muffins, and fruit Danish pastry)
• seasonal sliced fruit
• juices (orange, apple, cranberry)

International Morning Delights
$12.50 per person
• baked croissants and scones with crème fraîche from our Bake Shop
• whole grain baguettes
• McCutcheon’s preserves, local New Jersey Pine Barren honey, and butter
• charcuterie accompanied with garnishes
• locally sourced artisanal cheeses
• hard-boiled cage-free eggs
• juices (orange, apple, cranberry)

Healthy Beginnings
$7.25 per person
• cottage jars of muesli with dried fruit and walnuts
• cottage jars of orange scented yogurt and homemade granola
• freshly baked muffins
• seasonal sliced fruit
• juices (orange, apple, cranberry)

Tiger Breakfast (full American breakfast)
$17.50 per person, min. 25 people, attendant may be required based on count.
• cage-free scrambled eggs with fine herbs
• oven-roasted Yukon Gold potatoes, roasted carrots, kale and red peppers
• applewood smoked bacon and pork sausage
• cinnamon raisin, yogurt batter French toast with pure maple syrup
• Parker House pull apart rolls
• McCutcheon’s preserves, local New Jersey Pine Barren honey, and butter
• seasonal sliced fruit
• juices (orange, apple, cranberry)

Hot Porridge and Cereal
$8.50 per person, min. 25 people, attendant may be required based on count.
• ancient grain porridge of coconut milk and toasted cashews
• warm rolled oats with 2 percent milk
• assorted Kashi® cereal bowls
• assorted berries, bananas, brown sugar, cinnamon, and local honey
• seasonal sliced fruit
• orange, apple, and cranberry juices and 2 percent milk (soy milk available)

Breakfast Enhancements

Yogurt Parfaits
$3 per person
Yogurt served with seasonal fruit, granola and New Jersey Pine Barrens honey

Mini NY-Style Bagels
$2.25 per person
Cream cheeses (plain, chive, fruit)

Lox and Bagels
$6.50 per person
Lox and capers featuring in-house smoked salmon, capers, minced red onions, minced heirloom tomatoes, chopped eggs, and lemon wedges.

Farm to Table™
Ultimate Organic Oatmeal
$3 per person
Blend of organic steel cut oats, whole grains, flax, sunflower and pumpkin seeds; served with dried fruit, honey, brown sugar, cinnamon

Whole Fruit
$1 per person
Bananas, apples, oranges and chef’s choice

Individual Fruit Yogurts
$2 per person
Regular or Greek-style yogurt

Spinach and Leek Quiche
$3 per person

Smoked Bacon and Swiss Quiche
$3 per person

Tomato Spinach Tart
$3 per person

Black Truffle and Leek Tart
$3 per person
### Morning Breaks

**Revive**
- $5.50 per person
- seasonal whole fruit
- granola, Kind® bars, and PowerBar® protein bars
- individual fruit yogurts

**Make-Your-Own Yogurt Parfait**
- $4.25 per person
- organic locally sourced plain and vanilla yogurts
- seasonal berries and dried cherries, raisins, cranberries, apples
- toasted nuts and homemade granola

**Healthy Delight**
- $4.25 per person
- fresh fruit skewers
- vanilla and fruit yogurt dipping sauces
- lemonade, iced tea and spa water

**Individual Gluten-Free Cookies**
- $7.50/7 oz. bag (12 bag minimum)
  - Chocolate chip, double chocolate or ginger zinger flavors from Tate’s Bake Shop

### Beverly Breaks

**Princeton Premium**
- $3 per person
  - freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)
  - teas

**Small World Coffee®**
- $3.50 per person
  - freshly brewed Small World Coffee® (regular, decaffeinated)
  - teas

**Bottled Spring Water or Coca-Cola® Products**
- $1.50 per person

**Individually Bottled Dasani® Sparkling Water**
- $1.50 per person

**Sustainable Water Break**
- $1.25 per person
  - carafes of flavored spa water

### Ultimate Organic Oatmeal

A blend of organic steel cut oats, whole grains, flax, sunflower and pumpkin seeds; served with dried fruit, honey, brown sugar and cinnamon.

Farm to Table™ organic oatmeal is made with 100% organic ingredients.

www.farmtotablefoods.com

### Princeton Premium Blend

A unique medium roast coffee crafted exclusively for Princeton University Catering.

- granola, Kind® bars, and PowerBar® protein bars
- individual fruit yogurts
LUNCH & DINNER

All offerings except the Lunch Box include Dasani® sparkling and still bottled water. All buffets except the Signature Sandwich require at least one attendant. The number of attendants required is based on count.

Signature Sandwich Buffet
$13.50 per person
- 3 sandwiches and wraps with chips
- 2 salads
- chocolate chip, oatmeal raisin cookies from our Bake Shop

Hot Buffet
$14.25 per person, min. 25 people, attendant is required.
- seared boneless chicken with your choice of presentation:
  - Latin: chili-rubbed served with pico de gallo
  - American: herb-rubbed with roasted tri-color carrots and pan jus
  - Korean: chili and ginger marinated served over braised bok choy
- vegan white bean and basil ravioli with roasted garlic, kale, wild mushrooms, heirloom tomatoes (10% vegetarian option)
- house salad with dressing
- gluten-free grain blend with roasted tomatoes
- roasted butternut squash with roasted shallots and chives
- rolls and butter
- 2 desserts

Smokehouse Buffet
$23.50 per person, min. 25 people, attendant is required.
- sliced smoked pork loin served with roasted chili, tomato, and cilantro sauce
- slow-roasted BBQ chicken on the bone served with Carolina-style sauce
- grilled marinated tofu with grilled vegetables (10% vegetarian option)
- baked mac ’n’ cheese
- house salad with dressing
- braised green beans with bacon and onions
- rolls and butter
- 1 dessert

Italian Al Forno Buffet
$21.75 per person, min. 25 people, attendant is required.
- antipasto bar (roasted, marinated vegetables with sliced Italian charcuterie and cheeses)
- chicken Parmesan with marinara sauce
- spinach manicotti, roasted eggplant and plum tomato sauce
- sautéed broccoli rabe with imported olives, garlic, red chili flakes
- sliced Italian loaves with seasoned olive oil
- 1 dessert

Lunch Box
Groups of 40 or less, choose 3 sandwiches, more than 40, 4 sandwiches.

Hoagie $9.75 per person
- Italian, roast beef, turkey, tuna salad, chicken salad, ham and cheese, or grilled vegetables
- chips or whole fruit (choose 1)
- Cookie from our Bake Shop
- Poland Spring® bottled water

Signature Sandwich $13.75 per person
- 2 sandwiches or 1 wrap
- chips and whole fruit
- Cookie from our Bake Shop
- Poland Spring® bottled water

Lunch & Dinner Enhancements
Add one of the following to your menu.

Bacon Wrapped Chicken, Cured Olive and Tomato
$3.95 per person

Slow Roasted Tri-tip Steak with Molasses BBQ
$4.25 per person

Miss Vickie’s® Chip Selection
$1.50 per person

Afternoon Breaks

Recharge
$4.75 per person
- baked pita chips
- black bean hummus and red pepper hummus
- cucumber dill tzatziki
- spa waters and iced tea

Indulgence
$5.75 per person
- chocolate chip, snickerdoodle cookies from our Bake Shop
- brownies and blondies
- sparkling Dasani and still bottled water
- freshly brewed coffee and tea

Sweet ’n’ Salty
$4.75 per person
- individual bags of Miss Vickie’s potato chips, Snyder’s of Hanover® pretzels and Smartfood® popcorn
- candy bars
- sparkling Dasani and still bottled water

All items and prices are subject to change.
Olive Oil Poached Tuna, Roasted Lemon Milk Mayo on Parisian Brioche
Roasted Cauliflower and Portobello on Onion Poppy Breakaway
Grilled Chicken with Herb Goat Cheese on Pumpernickel
Chicken Salad with Pumpkin Seeds, Cranberries, Tarragon, Roasted Lemon Milk Mayo on Parisian Brioche
Farm BLT: Seared Pork Belly, Heirloom Tomato Slices, Local Greens, Basil Milk Mayo on Ciabatta
Avocado, Sliced Heirloom Tomatoes, Local Greens, on a 7-Grain Roll
Baba Ganoush, Roasted Zucchini, Red Peppers, Portobello Mushrooms on Naan
Grilled Chicken, Apples, Brie, Local Greens on Parisian Brioche
Tomato, Mozzarella, White Bean with Balsamic Vinegar on Sourdough Onion
Roast Beef, Gruyère, Caramelized Onions on Focaccia
Princeton Turkey Club: Smoked Turkey, Brie, Bacon, Tomato on Parisian Brioche
Roasted Kale, Squash, White Bean, Pesto (contains nuts)
Grilled Chicken, Orange Mayo, Basil
Shaved Tri-Color Carrots, Green Cabbage, Kale, Shaved Brussels Sprouts, Sriracha Vinaigrette
Bulgur, Edamame, Grape Tomatoes
Toasted Farro, with Greek-Style Tomato and Cucumber Salad
Farro, Roasted Red Beets, Red Onions, Watercress, Poppy Seed Dressing
Roasted Cauliflower, Chick Peas, Quinoa, Tahini Dressing
Toasted Quinoa, Cauliflower, Dried Cranberries, Arugula, Apple Cider Vinaigrette
Kale, Toasted Pumpkin Seeds, Roasted Butternut Squash, Agave Dressing
Local Greens, Heirloom Tomatoes, Cucumbers, Tri-color Carrots, with Crumbled Blue Cheese, Ranch, and Balsamic Vinaigrette
Tiger Orzo, Roasted Vegetables and Spinach, Roasted Shallot Vinaigrette (contains fish)

Mini Cheesecake Bites
Seasonal Sliced Fruits and Berries
Apple Streusel Bars
Mini Cupcakes
Oatmeal Quinoa Cookies
Mini Assorted Bake Shop Desserts
Iced Chocolate Brownies
Mini Fresh Fruit Tarts
Vegan Fruit Bar
RECEPTIONS

HOT HORS D’OEUVRES
Priced by the dozen; 2 dozen minimum per item.

Franks in Blankets
$16

Vegetable Spring Roll
$17.50

Lemongrass Chicken Dumpling
$20

Fried Edamame Dumplings with Ginger Soy Dipping Sauce
$20  V  GF

Steamed Kale and Vegetable Dumpling
$20

Roasted Fall Vegetable Skewers with Roasted Pepper Dipping Sauce
$22  V  GF

Vegetable Pakoras with Tamarind Dipping Sauce
$22  V  GF

Arepas Stuffed with Chorizo
$25  GF

Mushrooms Stuffed with Sweet Italian Sausage and Provolone Cheese
$25  GF

Wild Mushroom Risotto Arancini with Basil Pesto
$26  V

Corn and Edamame Quesadilla
$27.75

Jalapeño and Corn Cake Topped with Hickory Smoked Pulled Pork
$29

Mini Maryland-style Crab Cakes with Basil Aioli
$29

Peking Duck Spring Roll
$30

Lobster Cobbler
$32

Potato Latke with Smoked Salmon and Dill Crème Fraîche
$32  GF

COLD HORS D’OEUVRES
Priced by the dozen; 2 dozen minimum per item.

Goat Cheese and Pistachio Stuffed Peppadew Peppers
$24  GF

Cherry Tomato and Fresh Mozzarella Ball with Pesto Skewer
$24.75  GF

Farm Stand Crudité Cups with Dip
$25  GF

Roasted Garlic Hummus Cup with Pita Chip
$25  V

Flatbread Layered with Baba Ganoush and Marinated Artichoke Hearts
$26  V

Goat Cheese Crostini with Apple Compote and Honey Glaze
$26

Roasted Golden Beet Topped with a Blue Cheese Mousse and Balsamic Glaze
$26  GF

Roasted Sweet Potato Rounds Topped with Herbed Ricotta, Walnuts and Cranberries
$26  GF

Farm-Fresh Deviled Eggs with Smoked Rainbow Trout
$28  GF

Mini Tacos with Apple, Cucumber and Shrimp Ceviche
$32

Smoked Salmon Mousse with Capers and Red Onion on Everything Crostini
$32.50

Bistro Loin of Beef with Horseradish Cream on Crostini
$34.50

All items and prices are subject to change.

GF Gluten Free
V Vegan
Ham and Swiss with Chipotle Cream Cheese Spread
Turkey, Bacon and Ranch
Roast Beef, Horseradish Cheese and Sweet Onion
Smoked Salmon in a Spinach Roll, Capers, Crème Fraîche
Roasted Eggplant with Kalamata Olive Hummus and Spinach
Asian Slaw with Sesame Seared Tofu

**Pinwheels**
$17.50 per dozen, 2 dozen minimum.

**Domestic Cheese Board**
$87.50, serves 25 people
- cubed domestic cheeses
- seasonal fresh fruit garnish
- assorted crisps

**Artisanal Cheese Display**
$125.50, serves 25 people
- chef's selection of three artisanal cheeses
- dried fruit, fig jam, nuts, olives
- assorted crisps

**Vegetable Sticks and Dip**
$75, serves 25 people
- fresh cut vegetables
- bleu cheese dip, roasted red pepper hummus and olive hummus

**Sushi Trays**
**Starlight Tray** $60, serves 10–15 (52 pieces)
- rolls (California, California salad, orange, spicy, rainbow)
- nigiri

**Shooting Star Tray** $34, serves 10–15 (46 pieces)
- rolls (California, California salad, carrot, cucumber, avocado)
- inari

Both trays include wasabi and soy sauce.

**Princeton Dessert Table**
$6.50 per person, 25 people minimum
- Choose 3:
  - fresh fruit kebabs with yogurt sauce
  - cookies from our Bake Shop
  - mini cheesecake bites
  - mini cupcakes
  - brownies and blondies
  - mini flour-less chocolate cake
  - freshly brewed Princeton Premium Blend coffee (regular and decaffeinated)
  - teas
FULL PLATED DINNER

House salad, vegetable, starch, dinner rolls and butter, preset water, and coffee service included. 10% vegetarian option included. China, glassware, linen and wait staff are additional. Please call for details.

SOUPS  Add $2.35 per person

- New England style clam chowder
- Lentil with caraway and minted yogurt served on the side
- Tuscan minestrone with sausage (GF)
- Wild mushroom and barley (V)

SALADS

House salad included. Local greens with grape tomatoes, English cucumbers and sprouts with a roasted shallot vinaigrette.

Alternate salads, add $2.35 per person
- Tender arugula with roasted red and yellow beets, toasted pumpkin seeds and shaved Parmesan cheese with a balsamic vinaigrette
- Baby romaine lettuce with a creamy roasted garlic and black peppercorn dressing and garnished with oven-roasted heirloom tomatoes and marinated artichoke hearts
- Shaved Brussels sprouts with shredded kale and nappa cabbage with toasted sunflower seeds, crisp apples, dried cranberries and a poppy seed dressing

ENTREES

POULTRY: We proudly serve Bell & Evans® chicken.
- Braised chicken breast with roasted butternut squash risotto and finished with a rich jus and fresh herbs $26.50 per person
- Roasted Mediterranean spiced chicken breast, herbed couscous and harissa-spiced ratatouille $26.50 per person
- Hickory grilled chicken with roasted sweet potato, roasted Brussels sprouts, tri-color carrots and bacon $26.50 per person

BEEF, PORK, AND LAMB
- Seared pork tenderloin, char-roasted lemon broccoli, and Yukon gold potato hash $27.50 per person
- Applewood smoked pork loin, braised cabbage, roasted potatoes, crispy shallots and herbs $27.50 per person
- Seared beef tenderloin, gorgonzola and brown butter mashed potatoes, braised fennel and mushrooms $32.50 per person

SEAFOOD
- Roasted golden tile fish served with multi-grain pilaf, braised fennel and heirloom tomatoes and finished with a Sicilian roasted pepper chutney $30.50 per person
- Seared yellowfin tuna with a horseradish and fresh thyme crust with dauphinoise potatoes and haricots verts $31.50 per person
- Seared herb-marinated swordfish served with a roasted eggplant, watercress and farro salad and finished with a Dijon mustard and champagne vinaigrette $33.50 per person

VEGETARIAN/VEGAN/GLUTEN-FREE OPTIONS (10% unless otherwise requested)
- Wild mushroom and tri-color quinoa cake
- Roasted squash and garbanzo bean croquette
- Grilled eggplant roulade filled with roasted vegetables and lentils
COOKOUTS

Our Backyard and No-Frills BBQs feature our exclusive Princeton Craft Burger, made from a blend of grass-fed beef and mushrooms. The burger is more sustainable for the environment and a healthier option, without sacrificing taste.

BACKYARD BBQ Grill permit: $100.

Staffing fee required dependent on number of people. Please call for details.

$18.50 per person with grill and chef, minimum 50 people.

- Tossed garden salad
- Grilled beef hot dogs and buns
- Homemade potato salad
- Baked beans
- Fresh sliced watermelon
- Double-chilled beverages

- Princeton craft burgers and buns
- Veggie garden burgers and buns (10% unless otherwise requested)
- Herbed farfalle salad with fresh seasonal vegetables
- Relish and sliced cheese tray
- Gourmet cookies and brownies

SOUTHERN-STYLE BBQ

Minimum 25 guests. $23.50 staffing fee dependent on guest count.

- Cider pulled pork BBQ with brioche rolls
- Honey and lavender brined grilled BBQ chicken on the bone
- Chipotle miso grilled tofu (10% unless otherwise requested)
- Baked mac and cheese
- BBQ vegetarian braised beans

- Grilled sweet corn
- Cornbread and butter
- Brown sugar peach cake
- Double beverages

NO FRILLS BBQ $12.50 per person

Food is dropped off cooked and prepared. There is no attendant and items are served on disposable dinnerware.

- Princeton craft burgers and buns (1 per person)
- Veggie garden burger and bun (10% unless otherwise requested)
- Relish tray of tomatoes, lettuce, onions, pickles
- Brownies
- Grilled beef hot dog and bun (1 per person)
- Homemade potato salad
- Ketchup, relish, and mustard packets
- Assorted beverages (1 per person)

BBQ ENHANCEMENTS

- BBQ grilled boneless chicken breast $3 per person
- Cider pulled pork shoulder with brioche roll $4 per person
- Grilled Kansas City BBQ ribs $4.50 per person
- Mesquite smoked beef brisket $5 per person
- BBQ Alaskan salmon filets $5.50 per person
Reservation and Cancellation Policy

In order to ensure proper staffing, ordering and quality standards, reservations should be made as early as possible. Please place your order at least 10 business days prior to your function. We require a guaranteed guest count five business days before any event. In the event that we are able to accommodate late bookings, there will be an administrative fee of $100 to cover expenses.

We will gladly provide weekend services. Weekend reservations require a minimum of $750 per Saturday event and $2,500 per Sunday event.

If you find it necessary to cancel your event, please notify us at least five business days in advance. Functions cancelled with less than the minimum notice may be billed for all costs incurred up to 100% of the estimated total cost of the event. Changes made to an event within five days prior to the event will be assessed an administrative fee of $100.

In the event of late cancellation due to inclement weather, every attempt will be made to keep the costs billed to the customer at a minimum.

Catering is unavailable during University holidays, with the exception of Memorial Day when it falls during Commencement weekend.

Frequently Asked Questions

How can I find a campus location for my event?
Contact Conference and Event Services at 609-258-6115.

Is there a list of approved vendors in Prime that I can order directly from?
Below is a sample list of approved vendors:

- **Monday Morning (Flowers)**

- **Choice Party Rental (China and linen rental)**
  610-532-3140, www.choicepartylinens.com

- **Party Rental Ltd.**
  201-727-4700, orders@partyrentalltd.com, www.partyrentalltd.com
  (min. order is $325 + $85 delivery charge)

- **Shoprite Liquors of Pennington * (Alcohol and bartending services)**
  609-737-7999
  shopriteliquorsofpennington@hotmail.com

- **Student Bartending Agency * (Bartending services)**
  formserv@princeton.edu
  www.princetonbartending.com

* Bartenders are required when under age students are in attendance. Campus Dining does not possess a liquor license. We are not permitted to transport any alcohol to or from an event in a University vehicle.

Do you provide tables, chairs, linens and waste receptacles?
Clients are responsible for coordinating with Building Services to secure buffet tables, guest tables, room setup diagrams and trash and recycling receptacles. We will let you know how many food tables are needed based on your order.

Who do I contact for access to the building/space where my event will be held?
Please complete a service request with Facilities online at facilities.princeton.edu or call 609-258-8000.

Is there a minimum dollar amount and/or guest count for a full-service Princeton University Catering event?
$150 minimum for events and:
- 25 person min. for hot lunches/dinners
- 50 person min. for picnics cooked on site
- 40 person min. for ice cream socials
Other restrictions may apply.

When is an attendant required?
Attendants are required when hot food will be served or the guest count is over 100, or if we will be supplying linens. Clients may secure their own linens and place them on the guest tables themselves. Staffing fees are determined by guest count and menu service, (i.e., buffet or table service and length of meal service).

When does the attendant arrive and what does he or she provide?
An attendant will arrive prior to your event start time and set up the buffet. We have decorations and buffet accents that will enhance your event. Once the food arrives, the attendant will set up the event, stay during your meal service to address any concerns and clean up at the end.

When will my order be delivered?
Your order will be delivered 30-45 minutes prior to your event start time. If there is no attendant, your event will be set up on a client-provided table with a black plastic cover. Trays will be unwrapped, cold beverages iced in bowls and all paper supplies and condiments are included.

Can I use your service when I am also ordering from an outside source?
For liability reasons, we are unable to provide food alongside food from an outside source.

Can I take leftovers with me?
For your safety, guests are not permitted to carry out perishable food.

Will I receive a credit for any unused items?
All items are ordered specifically for each event. We are not able to process credit for unused items.

Are you able to accommodate guests with special dietary needs?
With advanced notice, we can accommodate most requests including Kosher (provided Center for Jewish Life is open), gluten-free, vegan and other dietary needs.

What items can your campus bake shop provide to make my event more special?
The bakeshop can provide enhancements to your event including half or full sheet cakes, cookies and cakes with a photo image, shaped cookies (Tiger, P shield, black and orange iced shortbread) and vegan cookies and fruit bars.

Do you accept tips?
We are not permitted to accept gratuities. If you had a great experience with one of our staff members and would like them recognized, email catering@princeton.edu or leave a comment on your survey.

Do you cater off campus?
At this time we only cater to on-campus locations.

Are your paper supplies and tableware sustainable?
We currently use bamboo and eco-friendly plastics and Chinet® plates are used for breakfast and buffets, unless special requests are made.

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