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 dining.princeton.edu/catering.

WHAT’S NEW

As part of our commitment to supporting a sustainable campus, we are excited to offer Open Water™ in 100% aluminum containers that can be reused or recycled. Open Water also directs a percentage of each sale towards ocean conversation. Thank you for your support as we identify water options that best support you, our University, and our planet.

Get a behind the scenes view of our catering team at work here.
CHEF’S NOTE

We work with such an expansive community of cultures, backgrounds and personalities. With this year’s new catering menu, I wanted to explore that diversity.

Keeping food in the forefront is always my goal. My team and I partnered with members of the community to experiment with new ingredients, techniques, and cooking methods. I’m excited to showcase the results in the upcoming year.

We also continued to focus on building a healthy and sustainable menu.

We took a hard look at how and where we could make our menu more sustainable. Some of the results include using different cooking methods that require less water, reducing our food waste in the production of menu items, and sourcing more local ingredients.

Of course, behind the food is my fantastic team. This past year, the University honored us with the 2019 University Services Team Foundation Award. The award recognizes exceptional performance, outstanding achievements, and teamwork that has made a positive impact on customers’ Princeton experiences.

I could not be prouder.

I hope you enjoy this year’s catering menu options as much as I have enjoyed working on it.

Good cooking,
Jerry Luz, CEC
Executive Catering Chef
BREAKFAST
All breakfasts include freshly brewed Princeton Premium Blend regular and decaffeinated coffee, assorted teas and condiments. We are happy to accommodate gluten-free and allergen needs upon request.

**Early Riser (continental breakfast)**
$6.55*
- Baked pastry basket (muffins and fruit Danish)
- Seasonal sliced fruit
- Juices (orange, apple, cranberry)

**Global Beginnings**
$12.95*
- Tea biscuits and scones from our Bake Shop with crème fraîche
- 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**
$7.60*
- Cottage jars of blackberry-ginger overnight bulgur
- Cottage jars of peaches and cream with maple glazed almonds (contains nuts) G
- Cottage jars of blueberry chia pudding with crumbled biscotti

Available without biscotti V G
- Freshly baked muffins
- Seasonal sliced fruit
- Juices (orange, apple, cranberry)

*Prices are labeled per person. All items and prices are subject to change.

**Breakfast Enhancements**

**Mini NY-Style Bagels** $2.35*
- Cream cheeses (plain, chive, fruit)

**Individual Fruit Yogurts** $2.25*
- Regular or Greek-style yogurt

**Spinach and Leek Quiche** $3.25*

**Smoked Bacon and Swiss Quiche** $3.25*

**Tomato Spinach Tart** $3.25*

**Black Truffle and Leek Tart** $3.25*

**Taylor Ham, Egg and Cheese** $5.50*
on a brioche roll

**Tofu Scramble Wrap** $5.50* with spinach and tomato V

**Egg White Scramble** $5.50* with wild mushrooms and kale on a 7-grain roll

**Baked Shakshouka** $5.50* poached eggs served in a spicy tomato sauce with lentils and crumbled feta cheese

**Tropical Fruit Shooters** $24 per dozen with toasted coconut

V Vegan
G Made without Gluten
Morning Breaks

**Revive** $5.75*
- Seasonal whole fruit
- Choose two: Assorted granola, Kind® bars, and PowerBar® protein bars (may contain nuts)
- Individual fruit yogurts

**Healthy Delight** $4.50*
- Fresh fruit skewers with orange honey yogurt
- Vanilla and fruit yogurt dipping sauces
- Lemonade, iced tea and spa water

Beverage Breaks

**Princeton Premium** $3.00*
- Freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)
- Teas

**Small World Coffee®** $3.50*, min. 25 people
- Freshly brewed Small World Coffee® (regular, decaffeinated)
- Teas

**Canned Water or Coca-Cola® Products** $1.50*

**Individual Dasani® Sparkling Water** $1.50*

**Sustainable Water Break** $1.25*
- Carafes of flavored spa water

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**Tiger Breakfast** (full American breakfast)

$17.95*, min. 25 people, attendant may be required based on count.
- Cage-free scrambled eggs with fine herbs
- Oven-roasted Yukon Gold and sweet potato hash with mushrooms, spinach, shallots, 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)

**Southern Charm Breakfast**

$17.95*, min. 25 people, attendant may be required based on count.
- Cage-free scrambled eggs with herbs and fontina cheese
- Buttermilk biscuits with creamed “chipped” wild mushrooms and cracked black pepper
- Oven roasted tomatoes and sautéed spinach
- Oven roasted potatoes with shallots, peppers, shaved Brussels sprouts and curly kale
- Grilled andouille sausage and applewood smoked bacon
- Seasonal sliced fruit
- Juices (orange, apple, cranberry)

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

V  Vegan
G  Made without Gluten
LUNCH & DINNER
All offerings except the Lunch Box include Dasani® sparkling and still water.
All buffets except the Signature Sandwich require at least one attendant.
The number of attendants required is based on count.

**Signature Sandwich Buffet**

$13.75*  
All signature sandwiches can be made gluten free upon request.
Choose 3 sandwiches for groups of 40 or less or 4 sandwiches for groups greater than 40.
Choose 2 salads.
Includes individual assorted chips.
Includes chocolate chip and cranberry oatmeal cookies from our Bake Shop.

**Sandwiches**  
(Choose 3-4 depending on group size)

- Farm BLT with seared pork belly, heirloom tomato slices, local greens, and basil mayo on ciabatta roll
- Grilled chicken with apple, brie, and local greens on brioche roll
- Oaxaca seasoned black beans with shredded cabbage, pickled red onion, sliced cucumber, radish, and a cilantro lime mayo in a whole wheat wrap
- Princeton turkey club with brie, bacon, and tomato on brioche roll
- Vegan banh mi style with zucchini, carrot, red bell pepper, cilantro, and radish with sesame soy dressing on baguette
- Roasted carrot hummus, sprouts, tomato, and avocado on 7-grain roll
- Flaky lemon pepper tuna with red onions, parsley, arugula, and roasted lemon mayo on ciabatta roll
- Roasted buffalo cauliflower with pickled celery, tomato, and cool cucumber yogurt sauce on Parker House roll
- Classic Caesar salad with roasted chicken breast in a wrap
- Roast beef with caramelized onion, pepper jack cheese, and horseradish sauce on onion roll
- Ancho BBQ-rubbed chicken with cilantro lime slaw and chipotle cream in a wrap
- Basil chicken with apricot salad, toasted sunflower seeds arugula, and a light dressing on brioche roll

**Salads**  
(Choose 2)

- Local greens, heirloom tomatoes, cucumbers, tri-color carrots, crumbled blue cheese, ranch, and Balsamic vinaigrette on the side
- Bourbon roasted pear with gorgonzola and candied walnuts over arugula with pomegranate seeds and apple cider vinaigrette (contains nuts)
- Spinach with roasted quinoa, sunflower seeds, local apples, and cranberries with raspberry Dijon vinaigrette
- Wild rice and tender kale with roasted butternut squash, pumpkin seeds, and dried cherries with orange poppy seed vinaigrette
- Brown rice and lentil salad with orange roasted carrots, mushrooms, roasted pecans and dried cranberries with fresh dill and white balsamic vinaigrette (contains nuts)
- Moroccan carrot salad with golden raisins, toasted cumin seeds, fresh cilantro, and a roasted citrus vinaigrette
- Mediterranean sweet potato salad with sweet bell peppers, red onion, roasted chickpeas, and cilantro tossed in a date vinaigrette
- Roasted potato and shallots with marinated mushrooms and kale
- Roasted fall vegetables with rainbow chard, roasted pumpkin seeds and roasted garlic vinaigrette
- Millet tabbouleh salad with heirloom tomatoes, fresh cilantro, mint, and cucumbers with red wine vinaigrette
- Kale and bulgur wheat salad with roasted chickpeas, shaved red onion, and roasted pita croutons with citrus avocado dressing
- Jasmine rice salad with shiitake mushrooms, edamame, shaved red cabbage, and a ginger soy dressing

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

**Hot Signature Sandwich Buffet**
$15.95*, min. 25 people, attendant is required.
Available for lunch only.
- Select three sandwiches.
  - Princeton crafted burger with Applewood bacon and blue cheese
  - Miso glazed portobello mushroom with sprouts and cucumber watermelon radish topped with a ginger soy dressing
  - Coriander-spiced falafel with red cabbage slaw, tomato, and sliced cucumber
  - Seared seafood cake with sliced tomato and caper Dijon sauce
  - Chicken and kale burger with pickled red onion and cucumber raita
- Choice of 2 salads – See previous page
- Individual assorted chips
- Chocolate chip, cranberry oatmeal cookies from our Bake Shop

**Latin-Inspired Buffet**
$22.85*, min. 25 people, attendant is required.
- Baked chicken enchiladas with salsa rojo
- Shredded beef and pinto bean burritos with tomatillo sauce
  - Enchiladas
  - Black beans and rice
- Char-grilled corn on the cob with lime butter and cotija cheese
- Fried plantains
- Churros

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

**Seared Salmon Filet with Citrus vin Blanc**
$4.50*

**Sliced Grilled Bistro Loins with Char-grilled Scallions and Button Mushrooms**
$4.50*

**Miss Vickie’s® Chip Selection**
$1.60*

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[V] Vegan
[G] Made without Gluten
Afternoon Breaks

Recharge
$4.95*
- Baked pita chips
- Black bean hummus and red pepper hummus
- Cucumber dill tzatziki
- Spa waters and iced tea

Indulgence
$5.95*
- Chocolate chip and snickerdoodle cookies from our Bake Shop
- Brownies and blondies
- Sparkling Dasani® and still water
- Freshly brewed coffee and tea

Sweet ‘n’ Salty
$4.95*
- Choose two:
  - Miss Vickie’s potato chips
  - Snyder’s of Hanover® pretzels
  - Smartfood® popcorn
- Assorted candy bars
- Sparkling Dasani® and still water

Hot Buffet
$18.75*, min. 25 people, attendant is required.
- Seared boneless chicken with your choice of presentation:
  - Chicken Tikka Masala — braised boneless chicken thighs with tomatoes, toasted cumin seed and coconut milk
  - Grilled teriyaki marinated chicken breast with ginger green beans
  - Dry rubbed chicken breast with grilled onion rings, zucchini and tomatoes
- Baked wild mushroom and spinach pie V
- Grains with roasted heirloom tomatoes V G
- Roasted butternut squash with toasted pumpkin seeds and dried cranberries V G
- Rolls and butter
- Choose two lunch desserts from page 12

Cold Buffet - Healthy Grain Bowl
$17.25*, min. 25 people. Attendant may be required based on count. Please call for details.
- Choose Two:
  - Brown rice and quinoa blend G
  - Toasted barley
  - Jasmine rice G
  - Grain and lentil blend
- Shredded kale, roasted broccoli, tomatoes, mixed olives, sautéed wild mushrooms and squash noodles
- Mediterranean grilled chicken thighs and grilled oregano and olive marinated eggplant
- Roasted garlic aioli and roasted red pepper and basil aioli
- Chopped fresh fruit salad and roasted mango yogurt

V Vegan
G Made without Gluten

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*L* prices are labeled per person. All items and prices are subject to change.

**Lunch Box**
Choose 3 sandwiches for groups of 40 or less or 4 sandwiches for groups greater than 40.

**Hoagie**
$9.75*
- Italian (capicola, salami, and provolone cheese), roast beef, turkey, tuna salad, chicken salad, ham and cheese, or grilled vegetables
- Choose one: Chips or whole fruit
- Cookie from our Bake Shop
- Water

**Signature Sandwich**
$13.95*
- Choose two sandwiches or one wrap from page 9
- Cookie from our Bake Shop
- Chips and whole fruit
- Water

**Lunch Desserts**
- Mini cheesecake bites
- Seasonal sliced fruits and berries
- Mini cupcakes
- Oatmeal quinoa cookies
- Mini assorted Princeton Bake Shop desserts
- Iced chocolate brownies
- Mini fresh fruit tarts
- Vegan fruit bar pastry
RECEPTIONS
**Hot Hors d’oeuvres**  
Priced by the dozen; 2 dozen minimum per item.

- Franks in blankets  
  $16.75
- Vegetable spring roll  
  $18.50
- Fried edamame dumplings with ginger soy dipping sauce **V**  
  $21
- Lemongrass chicken dumpling  
  $21
- Vegetable pakoras with tamarind dipping sauce **V**  
  $23
- Mini tri-color tacos filled with ancho spiced shredded jackfruit and a cool mango chutney (attendant required) **V**  
  $24
- Panko crusted eggplant rounds with marinated plum tomatoes and fresh mozzarella  
  $24
- Sweet potato latkes with cranberry orange chutney and micro herbs **V** **G**  
  $24
- Vegan caponata phyllo star **V**  
  $24
- Mushroom stuffed marinated artichoke hearts, spinach and parmesan cheese **G**  
  $25
- Arepas stuffed with chorizo **G**  
  $26.50
- Wild mushroom risotto arancini with basil pesto **V** **G**  
  $27.50
- Italian prosciutto and fontina in phyllo dough  
  $28.50
- Vegetable samosas  
  $28.50
- Mini Maryland-style crab cakes with basil aioli  
  $30.50
- Lobster arancini **G**  
  $33.50
- Potato latkes with smoked salmon and dill crème fraîche (attendant required) **G**  
  $33.50
- Baked Persian spiced beef kofta served with a cool tzatziki sauce **G**  
  $35.50

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**G** Made without Gluten

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**Cold Hors d’oeuvres**  
Priced by the dozen; 2 dozen minimum per item.

- Cherry tomato and fresh mozzarella ball pesto skewer **G**  
  $26.00
- Greek salad skewers with marinated tomato, feta, cucumber and kalamata olive **G**  
  $26.00
- Farm stand crudités cups with dip **G**  
  $26.50
- Roasted pepper and harissa hummus on pita chip with micro cilantro **V**  
  $26.50
- Flatbread layered with baba ganoush and marinated artichoke hearts **V**  
  $27.50
- Goat cheese crostini with apple compote and honey glaze  
  $27.50
- Roasted golden beet topped with a blue cheese mousse and balsamic glaze **G**  
  $27.50
- Smoked chicken salad with roasted chili spread on edible spoon  
  $30.50
- Cilantro lime roasted shrimp on a cucumber disk and tomato slice **G**  
  $33.50
- Juniper infused poached shrimp served with a horseradish infused tomato chutney **G**  
  $33.50
- Crab salad filled pastry with avocado lime cream  
  $34.00
- Roasted sweet potato rounds topped with herbed goat cheese, walnuts and cranberries (contains nuts) **G**  
  $34.00
- Smoked salmon mousse with capers and red onion on pumpernickel crostini  
  $34.00
- Pepper crusted bistro loin with roasted garlic aioli on crostini  
  $35.50
**Pinwheels**
$18.25 per dozen; 2 dozen minimum per item.
- Oven roasted turkey with arugula, cranberry and chive spread
- Smoked salmon in a spinach roll, capers and crème fraîche
- Italian: pepper ham, Genoa salami, and provolone cheese with a roasted red pepper spread
- Roast beef with Boursin® cheese and roasted tomato
- Roasted rainbow vegetables with a roasted carrot hummus V
- Tender spinach, roasted red pepper and toasted pumpkin seeds with ancho spiced black bean hummus V
- Roasted eggplant with Kalamata olive hummus and spinach V

**Reception Tables**

**Domestic Cheese Board**  
$92.00, serves 25 people  
- Cubed domestic cheeses  
- Seasonal fresh fruit garnish  
- Assorted crisps

**Artisanal Cheese Display**  
(contains nuts)  
$131.00, serves 25 people  
- Chef's selection of three artisanal cheeses  
- Dried fruit, fig jam, nuts, olives  
- Assorted crisps

**Vegetable Sticks and Dip**  
$79, serves 25 people  
- Fresh cut vegetables  
- Bleu cheese dip, roasted red pepper hummus and olive hummus

**Upscale Vegetable Tray**  
$95, 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, and rainbow)  
- Nigiri

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

Both trays include wasabi and soy sauce.

**Princeton Dessert Table**

$6.95 per person, 25 people minimum  
- Choose 3:
  - Fresh fruit kebabs with yogurt sauce  
  - Mini cupcakes  
  - Cookies from the Princeton Bake Shop  
  - Brownies and blondies  
  - Mini cheesecake bites  
  - Mini flour-less chocolate cake  
  - Freshly brewed Princeton Premium Blend coffee (regular and decaffeinated)
  - Teas

V  Vegan  
G  Made without Gluten
FULL PLATED DINNER
House salad, vegetable, starch, dessert, 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 and dessert options.

**Soups**

Add $2.50*

- New England style clam chowder
- Tuscan minestrone with sausage G
- Lentil with caraway and minted yogurt G
- 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 $2.50*

- Insalata misto — Bibb lettuce, Belgian endive and radicchio tossed in a champagne vinaigrette with crumbled blue cheese, poached pears and sunflower seeds G
- Wedge salad — Baby iceberg lettuce with lardons of smoked pork belly, heirloom tomatoes, shaved red onion finished with a roasted tomato vinaigrette G
- Fattoush salad — Marinated cucumbers, heirloom tomatoes, toasted pita chips, diced red onion with a fresh herb and red wine vinaigrette V

**Entrées**

**POULTRY:** We proudly serve Bell & Evans® chicken.

- Apple cider brined chicken breast with white cheddar mashed gold potatoes, braised greens, and a fresh sage and roasted chicken stock reduction G $31.00*
- Herb roasted French cut chicken breast with a parsnip-pumpkin puree, beech mushrooms, mustard roasted Brussels sprouts and fresh thyme au jus G $31.00*
- Braised chicken tikka masala served over basmati rice with grilled delicata squash G $31.00*

**BEEF AND PORK**

- Seared pork tenderloin with grilled king trumpet mushrooms, dauphinoise potatoes then finished with a red wine demi-glaze G $35.00*
- Grilled Korean Gochujang BBQ sirloin with braised baby bok choy and crispy rice cake G $37.00*
- Grilled flat iron steak with smoked fingerling potatoes, roasted garlic broccoli and cipollini onions finished with a chimichurri sauce G $37.00*

**SEAFOOD**

- Roasted pepita crusted Atlantic cod loin served over a honey roasted Hubbard squash puree with potato hash G $34.00*
- Seared salmon with smoked lentils, roasted candy cane and yellow baby beets, tender micro greens and sherry gastrique G $37.00*
- Barnegat style crab cakes with New Jersey sweet corn and squash hash and wild grain pilaf G $39.00*

**VEGETARIAN** (10% unless otherwise requested)

- Baked wild mushroom shepherd's pie with a roasted vegetable brown sauce V G
- Roasted butternut squash gnocchi with fresh sage, brown butter, and shaved Grana Padano cheese G can be prepared without dairy V
- Baked spinach, artichoke and feta pie with oven dried tomatoes, lemon parsley, roasted baby reds, and a rich vegetable glaze G
Our Backyard and No-Frills BBQs feature our exclusive Princeton Crafted 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.
Attendant fee required dependent on number of people. Please call for details.
$18.95 per person with grill and chef, minimum 50 people.

- Princeton crafted burgers and buns
- Grilled beef hot dogs and buns
- Vegan garden burgers and buns (10% unless otherwise requested)
- Tossed garden salad
- Homemade potato salad
- Herbed farfalle salad with fresh seasonal vegetables
- Baked beans
- Relish and sliced cheese tray
- Fresh sliced watermelon
- Gourmet cookies and brownies
- Double-chilled beverages

**Southern-Style BBQ**

Minimum 25 guests.
$24.50 per person. Attendant 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)
- Tossed garden salad
- Baked mac and cheese
- BBQ vegetarian braised beans
- Grilled sweet corn
- Cornbread and butter
- Brown sugar peach cake
- Double beverages

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Our Backyard and No-Frills BBQs feature our exclusive Princeton Crafted 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.

**Smokehouse Buffet**
$26.75 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 G
- Grilled marinated tofu with grilled vegetables V G (10% vegetarian option)
- House salad with two dressings
- Cornbread and butter
- Baked mac ‘n’ cheese
- Braised green beans with bacon and onions G
- Choose one dessert:
  - Mini cheesecake bites
  - Seasonal sliced fruits and berries
  - Mini cupcakes
  - Oatmeal quinoa cookies
  - Mini assorted Princeton Bake Shop desserts
- Sparkling Dasani® and still water

**No Frills BBQ**
$13.25 per person

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

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

**BBQ Enhancements**

- BBQ grilled boneless chicken breast $3.00 per person
- Cider pulled pork shoulder with brioche roll $4.00 per person
- Grilled Kansas City BBQ ribs $4.50 per person
- Mesquite smoked beef brisket $5.00 per person
- BBQ Alaskan salmon fillets $5.50 per person
- BBQ Alaskan salmon fillets

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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 canceled 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.

Campus Dining
609-258-3726