CHEF’S NOTE

I wanted to take a minute and welcome everyone back. I know this fall is unlike any other fall we have experienced before, but I wanted to add a little sunshine and confidence to your time on campus.

My team and I have developed a catering menu that will keep you healthy, inspired, and looking forward to what will be offered next. Our fall menu has maintained our principles with authentic and diverse menu offerings and as always, we have partnered with our Bake Shop to provide you with the freshest baked goods on campus. As the semester continues, you can look forward to supplemental menus featuring seasonal and holiday inspired items.

I hope to see you soon as we work towards sharing everything we care about here on campus.

With kindest regards and 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*
- Fresh baked muffins (assortment)
- Bagels
- Seasonal sliced fruit
- Juices (orange, apple, cranberry)

Fresh Start
$7.60*
- Cinnamon rolls
- Cottage jars, roasted pineapple and coconut
- Seasonal sliced fruit
- Juices (orange, apple, cranberry)

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

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**Ambient Bowls**
Includes drink.
$8.75

**Healthy Grain Bowl**
- Brown rice and quinoa, braised ginger kale, roasted mushrooms, roasted heirloom tomatoes, and toasted pumpkin seeds, finished with a roasted garlic and red pepper aioli
  - Your choice of grilled marinated chicken or grilled marinated eggplant

**Asian Inspired Noodle Bowl**
- Ramen noodles, braised bok choy, shiitake mushrooms, julienne peppers, water chestnuts, and fresh cilantro, finished with a sesame ginger soy dressing
  - Your choice of grilled ginger chicken or grilled marinated tofu

**Signature Sandwich Lunch Box**
Choose 2 sandwiches and 1 salad. Served with either LaCroix® water or still water.
$9.75

**Sandwiches**
- Roasted turkey breast, tomato, avocado, and chipotle mayo on sourdough
- Sliced char-grilled king trumpet mushrooms, sprouts, sliced heirloom tomatoes, and romesco sauce on a rustic bone roll
- Rotisserie seasoned pulled chicken salad with cranberries and sunflower seeds on brioche
- Roasted beet hummus, bibb lettuce, crumbled blue cheese, and toasted pepitas on a seven-grain roll
- Seared yellowfin tuna, sliced cucumber, heirloom tomato, and sesame wasabi mayo on sesame brioche

**Salads**
- Julienne Waldorf salad with apples, celery, lardons, candied walnuts, butter lettuce, and a honey mayo dressing
- Frisée and watercress salad with toasted almonds, Spanish olives, Valencia orange segments, piquillo peppers, and a roasted garlic vinaigrette
- Cauliflower and chickpea salad with carrots, red and white Belgium endives, golden raisins, red onion, and a curry vinaigrette
- Tossed greens salad with roasted tricolor carrots, heirloom tomatoes, cucumbers, and choice of dressing
DINNER

Hot Box Entrée
Proteins will be served hot. Served with either LaCroix® water or still water.
$13.95*

Mediterranean Inspired
- Fattoush salad
- Hummus and pita chips
- Mixed grapes
- Choice of grilled chicken breast or grilled marinated assorted vegetables

Asian Inspired
- Soba noodle salad
- Pickled cucumbers and carrots
- Roasted pineapple
- Choice of seared yellowfin tuna or Thai marinated grilled tofu

Seasonally Inspired
- Heirloom tomato and cucumber salad
- Wild rice salad
- Watermelon with feta
- Choice of seared salmon burger or wild mushroom lentil burger

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Campus Dining Catering will be operating based on recommendations from University and State regulations and policies.

dining.princeton.edu/catering

ehs.princeton.edu/GatheringsPolicy

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