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.
CHEF’S NOTE

Welcome to the newly revised Princeton University Catering menu for the fall of 2018.

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, assorted teas and condiments. 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)
- Seasonal sliced fruit
- Juices (orange, apple, cranberry)

**Global Beginnings**
$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 apple cinnamon muesli with dried cranberries and walnuts (contains nuts)
- Cottage jars of roasted mango scented yogurt and homemade granola (contains nuts)
- Cottage jars of chia pudding made with bananas and coconut milk
- 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 Breakfast Buffet**
$15 per person, min. 25 people, attendant may be required based on count.
- Select two mini-sandwiches:
  - Classic egg, cheese, house-smoked pork belly on brioche roll
  - Tofu scramble with roasted eggplant & avocado on country toast
  - Whole wheat english muffins with sliced tomato, tempeh facon and vegan cheese with sautéed spinach and caramelized onions
  - Breakfast rueben english muffin: corned beef, swiss, pickled cabbage, fried egg and thousand island dressing
  - Chicken and egg sandwich – crisp chicken breast topped with sautéed spinach and fried egg between waffles
- Roasted scalloped potatoes with fresh arugula, tri-color carrots and grape tomatoes
- Sliced fruit tray
- Juices (orange, apple, cranberry)

**Breakfast Enhancements**

**Yogurt Parfaits**
$3 per person
- Yogurt served with seasonal fruit, granola and New Jersey Pine Barrens honey (contains nuts)

**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**
$1.05 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

**Hot Mini Breakfast Sandwich**
$3 per person
Morning Breaks

Revive
$5.50 per person
- Seasonal whole fruit
- Granola, Kind® bars, and PowerBar® protein bars (may contain nuts)
- 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 (contains nuts)

Healthy Delight
$4.25 per person
- Fresh fruit skewers
- Vanilla and fruit yogurt dipping sauces
- Lemonade, iced tea and spa water

Beverage Breaks

Princeton Premium
$3 per person
- Freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)
- Teas

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

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

Individual 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
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. All signature sandwiches can be made gluten free upon request.
Please choose 3 sandwiches for groups of 40 or 4 sandwiches for groups greater than 40.
Please also choose 2 salads.
Includes chocolate chip, oatmeal raisin cookies from our Bake Shop.

SANDWICHES
(Choose 3-4 depending on group size)

- Farm BLT: Seared pork belly, heirloom tomato slices, local greens, basil milk mayo on ciabatta
- Grilled chicken, apples, brie, local greens on Parisian brioche
- Tomato, mozzarella, white bean with Balsamic vinegar on sourdough onion
- Princeton turkey club: Oven-roasted turkey, brie, bacon, tomato on Parisian brioche
- Vegan banh mi style: Zucchini, carrots, red bell pepper, cilantro and radishes with sesame soy dressing on ciabatta roll (V)
- Roasted carrot hummus, sprouts, tomato and avocado on 7-grain roll (V)
- Lemon pepper tuna: Flaky tuna with red onions, parsley, arugula and roasted lemon milk mayo on ciabatta roll
- Grilled eggplant: Layered eggplant rounds with sliced heirloom tomatoes, romaine lettuce and basil aioli on focaccia roll
- Roasted chicken Caesar: Roasted chicken breast and classic Caesar salad wrap
- Roast beef with spinach, roasted peppers and aged provolone on onion roll
- Ancho BBQ-rubbed chicken with cilantro lime slaw and chipotle cream in a wrap
- Poached salmon salad with lemon dill mayo capers and red onion on Pumpernickel roll

GF Gluten Free
V Vegan

SALADS
(Choose 2)

- Local greens, heirloom tomatoes, cucumbers, tri-color carrots, with crumbled blue cheese, ranch and Balsamic vinaigrette on the side (GF)
- Bourbon roasted pear with gorgonzola and candied walnuts over arugula with pomegranate seeds and apple cider vinaigrette (contains nuts) (GF)
- Spinach with roasted quinoa, sunflower seeds, local apples and cranberries with raspberry Dijon vinaigrette (contains nuts)
- Wild rice salad and tender kale with roasted butternut squash, roasted pumpkin seeds and dried cherries with orange poppy seed vinaigrette (V GF)
- Roasted tri-color carrots, garbanzo beans, shredded Brussels sprouts, cabbage and kale with tahini dressing (V GF)
- Lentil salad tossed w roasted beets, sweet potatoes, red onions and arugula with apple cider vinaigrette (V GF)
- Brown rice and lentil salad with orange roasted carrots, mushrooms, roasted pecans and dried cranberries with fresh dill and white balsamic vinaigrette (contains nuts) (V GF)
- Roasted heirloom carrot and wheatberry salad with pickled apples and pecans (contains nuts) (V)
- Roasted potato and shallots salad with marinated mushrooms and kale (V GF)
- Roasted fall vegetables with rainbow chard, roasted pumpkin seeds and roasted garlic vinaigrette (V GF)
- Caramelized mushrooms, heirloom tomatoes and roasted pumpkin seeds with sherry vinaigrette (V GF)
- Miso charred mushrooms and black rice salad (V GF)
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.

HOT SIGNATURE SANDWICH BUFFET
$15.25 per person, min. 25 people, attendant is required.
Available for lunch only.
• Select three sandwiches.
  • Princeton crafted burger with Applewood bacon and blue cheese
  • Roasted beet medallion topped with roasted onion, heirloom tomato and wilted spinach
  • Coriander-spiced falafel with red cabbage slaw, tomato and sliced cucumber
  • Seared seafood cake with sliced tomato and caper Dijon sauce
  • Seared poultry burger with aged provolone cheese, sundried tomato and olive tapenade
• Choice of 2 salads – See page 6
• Individual assorted chips
• Chocolate chip, oatmeal raisin cookies from our Bake Shop

LATIN-INSPIRED BUFFET
$21.75 per person, min. 25 people, attendant is required.
• Flour and corn tortillas
• Arroz con pollo
• Ropa vieja
• Saffron rice with peas and roasted peppers
• Fried beans with cilantro, fire-roasted tomatoes and onions
• Vegetable empanadas
• Fried plantains
• Churros

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

All items and prices are subject to change.
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.

HOT BUFFET
$18.25 per person, min. 25 people, $150 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 – See page 11

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
• Roasted Tuscan white bean spread with bread
• 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 – See page 11

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

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.
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.

SOUPS
Add $2.35 per person
- New England style clam chowder
- Tuscan minestrone with sausage
- Lentil with caraway and minted yogurt served on the side
- Wild mushroom and barley

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

ENTREES
POULTRY: We proudly serve Bell & Evans® chicken.
- Seared chicken breast stuffed with spinach, oven-roasted tomatoes and goat cheese served with a sweet potato and vegetable hash $29.50 per person
- Sautéed chicken breast with wild mushrooms and roasted garlic served with chive and fontina mashed Yukon gold potatoes and braised tri-colored Swiss chard $26.50 per person
- Braised chicken served over couscous cooked in the risotto style with Kalamata olives, fennel, heirloom tomatoes and fresh herbs $26.50 per person

BEEF, PORK AND LAMB
- Roast porchetta served with tossed farro and braised autumn greens finished with citrus jus $29.50 per person
- Grilled ginger soy marinated hanger steak served with sautéed bok choy and black rice $33.50 per person
- Pan-roasted tri-tip sliced and served with broccoli rabe and roasted garlic with fingerling potatoes $33.50 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 $33.50 per person
- Seared salmon over braised greens and roasted fingerling potatoes in a rich broth $33.50 per person
- Seared sea scallops adobo with wild mushrooms served over herbed rice cauliflower $34.50 per person

VEGETARIAN/VEGAN/GLUTEN-FREE OPTIONS (10% unless otherwise requested)
- Quinoa and roasted beet cake
- Roasted wild mushroom, hubbard squash and garbanzo cake with dried cranberries
- Seared mushroom “scallops” with sautéed spinach and a mushroom jus

All items and prices are subject to change.
HOT HORS D’ŒUVRES
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  V
  $20

• Vegetable pakoras with tamarind dipping sauce  V
  $22

• Vegan caponata phyllo star  V
  $23

• Roasted eggplant and tomato tart
  $25

• Mushrooms stuffed with sweet Italian sausage and provolone cheese  GF
  $25

• Arepas stuffed with chorizo  GF
  $25

• Wild mushroom risotto arancini with basil pesto  V
  $26

• Italian prosciutto and fontina in phyllo dough
  $27

• Duck and apricot preserves and aged brandy phyllo beggars purse
  $27

• Vegetable samosas
  $27

• Corn and edamame quesadilla
  $27.75

• Mini Maryland-style crab cakes with basil aioli
  $29

• Peking duck spring roll
  $30

• Potato latke with smoked salmon and dill crème fraîche (attendant required)
  $32

• Lobster arancini  GF
  $32

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

• Goat cheese and pistachio-stuffed peppadew peppers (contains nuts)
  $24

• Cherry tomato and fresh mozzarella ball with pesto skewer
  $24.75

• Farm stand crudité cups with dip  GF
  $25

• Roasted garlic hummus shooter with pita chip  V
  $25

• Flatbread layered with baba ganoush and marinated artichoke hearts  V
  $26

• Roasted golden beet topped with a blue cheese mousse and balsamic glaze
  $26

• Goat cheese crostini with apple compote and honey glaze
  $26

• Crostini with sliced strawberries, goat cheese and balsamic syrup drizzle
  $26

• Farm-fresh deviled eggs with smoked rainbow trout
  $28

• Smoked chicken salad with roasted chili spread on edible spoon
  $29

• Cilantro lime-roasted shrimp on a cucumber disk and tomato slice  GF
  $32

• Smoked salmon mousse with capers and red onion on an everything crostini
  $32.50

• Roasted sweet potato rounds topped with herbed goat cheese, walnuts and cranberries (contains nuts)
  $32.50

• Bistro loin of beef with horseradish cream on crostini
  $34.50

Gluten Free  GF
Vegan  V
**RECEPTIONS**

**PINWHEELS**
$17.50; 2 dozen minimum per item.
- Roast beef, horseradish cheese and sweet onion
- Smoked salmon in a spinach roll, capers and crème fraîche
- Italian: pepper ham, Genoa salami, and provolone cheese with a roasted red pepper spread
- Oven-roasted turkey with fresh basil and sun-dried tomatoes with a pesto spread
- Roasted rainbow vegetables with a roasted carrot hummus
- Roasted eggplant with kalamata olive hummus and spinach

**Artisanal Cheese Display**
(contains nuts)
$125.50, serves 25 people
- Chef’s selection of three artisanal cheeses
- Dried fruit, fig jam, nuts, olives
- Assorted crisps

**Domestic Cheese Board**
$87.50, serves 25 people
- Cubed domestic cheeses
- Seasonal fresh fruit garnish
- Assorted crisps

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

**LUNCH DESSERTS**
For plated dinners, please call for selections.
- Mini cheesecake bites
- Seasonal sliced fruits and berries
- Apple streusel bars
- Mini cupcakes
- Oatmeal quinoa cookies
- Mini assorted Princeton Bake Shop desserts
- Iced chocolate brownies
- Mini fresh fruit tarts
- Vegan fruit bar pastry

**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
  - 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

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**RECEPTION TABLES**

**Domestic Cheese Board**
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- Seasonal fresh fruit garnish
- Assorted crisps

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$125.50, serves 25 people
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**Vegetable Sticks and Dip**
$75, serves 25 people
- Fresh cut vegetables
- Bleu cheese dip, roasted red pepper hummus and olive hummus

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All items and prices are subject to change.
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.
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 crafted 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

All items and prices are subject to change.
COOKOUTS

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
$25.50 per person, min. 25 people, $150 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
- Braised green beans with bacon and onions
- House salad with two dressings
- Rolls and butter
- Dessert

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 crafted burgers and buns (1 per person)
- Veggie garden burger and bun (10% unless otherwise requested)
- Relish tray of tomatoes, lettuce, onions, pickles
- Brownies

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
- Grilled beef hot dog and bun (1 per person)
- Homemade potato salad
- Ketchup, relish, and mustard packets
- Assorted beverages (1 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:
- Choice Party Rental (China and linen rental) 610-532-3140 www.choicepartylinens.com
- Party Rental Ltd. 201-727-4700, orders@partyrentaltd.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.