Reunions Planning, Major Year Classes
Important Dates
Reunions 2019

Reunions Dates

- Reunions Weekend
  May 30, 2019-June 2, 2019

Important Planning Dates for Your Event

- Completion of the following arrangements:
  Menus, Arrangements, Estimated Guest Counts for Meals and Receptions
  Thursday, February 28, 2019

- Meal Count Update
  Monday, March 18, 2019

- Preliminary Guaranteed Meal Counts Due
  Wednesday, April 17, 2019

- Final Guaranteed Meal Counts Due
  (including Kosher meal count)
  Wednesday, May 8, 2019

Special Meal Requirement Requests Due
(Meals requiring special preparation due to allergy, dietary, health requirements)
Wednesday, May 1, 2019
Breakfast Menu Offerings
Reunions 2019

- Early Morning Eye Opener-$4.40/person
- Bagel Buffet-$5.50/person
- Continental Breakfast-$6.35/person
- Healthy Start - $7.25/person

Early Morning Eye Opener-$4.40/person
- Chilled Orange and Cranberry Juices
- Assortment of Fresh Pastries, Doughnuts and Bagels
- Jelly, Butter, Margarine and Cream Cheese
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Bagel Buffet-$5.50/per person
- Chilled Orange and Cranberry Juices
- Assortment of Bagels with Vegetable, Salmon and Plain Cream Cheese
- Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Continental Breakfast-$6.35/person
- Chilled Orange and Cranberry Juices
- Fresh Fruit-Sliced Cantaloupe and Honeydew with Strawberries (Friday)
- Fresh Fruit Salad with Strawberries (Saturday)
- Assortment of Fresh Pastries, Doughnuts and Bagels
- Cream Cheese, Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Healthy Start - $7.25/person
- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad with Strawberries and Blueberries
- Low Fat Yogurt and Granola
- Assortment of Fresh Pastries including Fruit Breads and Muffins
- Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)
Reunions 2019
Brunch Menu Offering

Sunday Brunch-$16.50/person
This offering is available as a buffet on Sunday only

- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad
- Assorted Cold Cereals
- Cage Free Scrambled Eggs
- Omelet Station
- Sausage Links
- Grilled Bacon
- Hash Brown Potatoes
- Waffle Bar
- Low Fat Yogurt and Granola
- Assortment of Fresh Pastries, Bagels and Doughnuts
- Cream Cheese, Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Lunch Menu Offering

Adult Box Lunch *$8.75/person
(Minimum Order 100 Lunches)

- Sandwich Selection
  A Selection of Roast Beef, Roast Turkey, Baked Ham with Cheese, Grilled Vegetables Sandwiches, Served on a Selection of Ciabatta Roll, Rye and Pumpernickel Bread, and Torpedo Roll
- Potato Chips or Carrot Sticks
- Fresh Whole Fruit
  A Selection of Apples, Bananas, and Oranges
- Dessert
  A Selection of Cookies or Brownies
- Condiments

*All boxes used for Box Lunches are made from Recycled Paperboard and endorsed by the Green Restaurant Association.
Enchilada Bowl-$11.25

(Available Thursday and Friday)

Protein Options: Chicken, Pork and Three Bean Chili

- Cilantro Rice
- Gazpacho Salad
- Tossed Salad

Toppings:
- Guacamole
- Pico de Gallo
- Shredded Lettuce
- Shredded Cheddar Cheese
- Shredded Pepper Jack Cheese
- Sour Cream
- Flour Tortillas
- Tortilla Chips
- Dessert
- Iced Tea

New York Style Deli-$11.25/person

(Available Thursday and Friday)

- Selection of Sliced Ham, Breast of Turkey and Roast Beef
- American and Swiss Cheeses
- Grilled Marinated Tofu or Hummus
- Assortment of Breads and Rolls
- Choice of 2 Salads
- Relish Tray with Lettuce, Tomatoes, Sliced Red Onions and Pickle Chips
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

Wrappin Reunion Lunch-$11.55/person

(Available Thursday and Friday)

- Roast Beef, Chicken Caesar and Vegetable Wrap
- Choice of 2 Salads
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea
Mini Sliders Buffet - $11.95/person
*(Available Thursday and Friday)*
(4 Selections)

- Cranberry Chicken Salad
- Grilled Portobello with Fresh Mozzarella
- Pulled BBQ Pork
- Roast Beef with Caramelized Onions
- Roasted Vegetable
- Roasted Turkey
- Roasted Turkey BLT

- Choice of 2 Salads
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

Reunion 2019 Picnic-$11.65/person
*(Available Thursday, Friday, and Saturday)*

- Grilled Grass Fed Beef Burger
- American Cheese
- Grilled All Beef Hot Dog
- Grilled Garden Burger
- Bean Chili
- Choice of 2 Salads
- Relish Tray: Lettuce, Tomatoes, Onions and Pickles
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

Hoagie Luncheon-$10.65/person
*(Available Thursday, Friday, and Saturday)*

- 18” Italian, Turkey and Grilled Vegetable Hoagies
- Choice of 2 Salads
- Lettuce, Tomatoes, Onions, Pickles and Hot Peppers
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

*The P-rade route requires all Saturday luncheon service to be completed by 1:00 p.m.*
Dinner Menu Offerings
Reunions 2019

Thursday-Saturday Dinner Menu Offerings*

- Plated Dinner and Buffet Menus
- BBQ Menus

Thursday Only Dinner Menu Offerings

- La Trattoria

Thursday & Saturday Only Dinner Menu Offerings

- Jersey Shore Dinner

*Kosher meals are available upon request and must be ordered by Wednesday, May 8, 2019.

Dinner Menus
These offerings are available Thursday-Saturday

Lemon Thyme Grilled Bell & Evans® Chicken Breast-$25.75/person
This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens or Caesar Salad
- Lemon Thyme Grilled Bell & Evans® Chicken Breast
- Wild Mushroom Rice
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Chicken Cordon Bleu-$26.50/person
This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens or Caesar Salad
- Chicken Cordon Bleu
- Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea
Char Crusted Hanger Steak-$30.95/person

This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens or Caesar Salad
- Char Crusted Hanger Steak
- Roasted Yukon Gold Potato or Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Surf and Turf - priced according to market

This menu is offered as plated dinner or buffet

- Caesar Salad
- Seared Filet Mignon
- Maryland Style Lump Crab Cake
- Chive Mashed Potatoes
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Seared Mahi Mahi and Sliced Filet Mignon-$39.95/person

This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens or Caesar Salad
- Seared Mahi Mahi and Sliced Filet Mignon with Citrus Herb Butter
- Roasted Yukon Gold Potato or Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Napa Grill-$34.50/person

This menu is offered as plated dinner or buffet

- Mesclun Salad
- Basil Grilled Bell & Evans® Chicken Breast
- Grilled Sliced Beef Tournedos with Zinfandel Caramelized Onion Sauce
- Pommery Roasted Potatoes
- Spring Vegetable Medley
- Corn Bread
- Dessert Bar
- Coffee, Decaf, Tea
Pan Asian Buffet-$27.95/person

This offering is buffet only

- Ginger Chili Glazed Salmon with Vegetable Slaw
- Asian Pepper Steak
- Grilled Sesame Tofu with Roasted Gingered Bok Choy
- Crisp Wonton Strips with Dipping Sauces
- Vegetable Fried Rice
- Stir-Fried Vegetables
- Thai Spring Greens
- Desserts Bar with Fortune Cookies
- Coffee, Decaf, Tea

Fajita Buffet-$25.95/person

- Beef Fajitas
- Chicken Fajitas
- Vegan Fried Polenta Fajitas
- Flour Tortilla
- Spanish Rice
- Grilled Vegetables
- Tossed Salad

Toppings

- Guacamole
- Peppers & Onions
- Pico de Gallo
- Shredded Cheddar Cheese

- Tortilla Chips
- Dessert Bar
- Iced Tea

Roasted Boneless Bell & Evans® Chicken Breast and Seared Pacific Salmon-$31.85/person

This menu is offered as plated dinner or buffet

- Tossed Seasonal Greens
- Roasted Boneless Breast of Bell & Evans® Chicken with Wild Mushroom Sauce
- Seared Pacific Salmon with Herbed Butter
- Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea
Grilled Bell & Evans® Chicken Breasts and Barbecued Ribs Buffet-$25.95/person

This offering is buffet only

- Nachos served with Salsa and Sour Cream
- Tossed Seasonal Greens
- Grilled Bell and Evans® Chicken Breasts
- Barbecued Baby Back Ribs
- Baked Potato or Rice Pilaf or Flavored Mashed Potatoes
- Spring Vegetable Medley
- Corn Bread and Biscuits
- Dessert Bar
- Coffee, Decaf, Tea

Seafood & Chorizo Paella Buffet - $27.95/person

- Seafood & Chorizo Paella
- Grilled Boneless Chicken Thigh with Salsa Verde
- Vegan Paella
- Chilled Gazpacho
- Ceviche with Fried Tortilla Chips & Croustades
- Kale Salad with Tomatoes, Red Onions, Hearts of Palm with Spicy Vinaigrette
- Venezuelan Black Beans
- Roasted Green Beans
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Olé-$24.00/person

This offering is buffet only

- Taco Bar
- Tequila Lime Bell & Evans® Chicken
- Mexican Rice
- Refried Beans
- Grilled Vegetables
- Tossed Garden Salad
- Nachos Bar
- Dessert Bar
- Iced Tea
Dinner Menu Offering Available Thursday Only

La Trattoria-$25.50/person
This offering is buffet only and is available for Thursday dinner only

- Pasta Station
  (Mini Farfalle w/ Fresh Spring Vegetables)
- Bell & Evans® Chicken Piccata
- Grilled Sausage & Peppers
- Penne Pomodoro
- Sautéed Broccoli Rabe
- Antipasto Station
- Tossed Salad
- Bread Bar
- Dessert Bar
- Coffee, Decaf, Tea

Dinner Menu Offering Available Thursday and Saturday Only

Jersey Shore Dinner-priced according to market
This offering is buffet only and is available Thursday and Saturday dinner only

- House Salad
- Cold Pick and Peel Shrimp
- Mussels Marinara
- Whole Steamed Lobster
- Grilled Bell & Evans® Chicken
- Corn-on-the-Cob
- New Potatoes
- Crusty Rolls
- Dessert Bar
- Iced Tea
- Coffee, Decaf, Tea
Barbeque Dinner Menu Offerings
Reunions 2019

- Smoke House BBQ Pit-$25.95/person
- Backyard BBQ-$20.95/person
- Brazilian BBQ-$33.95/person

Smoke House BBQ Pit-$25.95/person
- Hickory Smoked BBQ Beef Brisket and BBQ Pulled Pork
- Glazed Bell & Evans® Chicken Breast
- Vegetarian Baked Beans
- Pasta Salad or Potato Salad
- Cole Slaw
- Tossed Garden Salad
- Brioche Rolls
- Corn Bread
- Dessert Bar
- Iced Tea
- Coffee, Decaf, Tea

Backyard BBQ-$20.95/person
- BBQ Bell & Evans® Chicken
- Grilled Grass Fed Burger
- All Beef Hot Dog
- Vegan Burger
- Tossed Salad
- Potato Salad or Pasta Salad
- Cole Slaw
- Vegetarian Baked Beans
- Relish/Sliced Cheese Tray
- Watermelon
- Cookies and Brownies
- Iced Tea
Brazilian BBQ-$33.95/person

- Grilled Chipotle Glazed Beef Tournedos
- BBQ Chicken
- Pork Sofrito
- Polenta Cakes with Feta and Been Salsa
- Black Beans & Rice
- Roasted Vegetables
- Spring Mix Salad
- Salsa Verde & Tortilla Chips
- Dinner Rolls & Flour Tortillas
- Dessert Bar
- Coffee, Decaf, Tea

Reception Menu Offerings
Reunions 2019

Sushi

Starlight Party Tray-$60.00 (Serves 10-15 people) 52 Pieces

*Sushi assortment includes:

- Spicy Shrimp Roll
- California Roll
- California Salad Roll
- Orange Roll
- Spicy Rainbow Roll
- Nigiri with Soy Sauce & Wasabi

Shooting Star Party Tray-$34.00 (serves 10-15 people) 46 Pieces

*Sushi assortment includes:

- California Roll
- California Salad Roll
- Inari
- Carrot Roll
- Cucumber Roll
- Avocado Roll
Hot Hors d'Oeuvres- Priced per dozen

- Asparagus & Asiago in Phyllo $25.00
- Brie Raspberry En Croute Phyllo $33.00
- Chicken Satay $29.00
- Chicken Tenders $16.00
- Franks in the Blanket $16.00
- Japanese Shrimp & Vegetable Shumai $16.00
- Mini Beef Wellington $33.00
- Mini Crab Cakes $29.00
- Mini Quiche $21.00
- Mini Vegetable Egg Roll $16.00
- Mozzarella Sticks $23.00
- Peking Duck Spring Roll $30.00
- Vegetable Spring Roll $17.50

Cold Hors d'Oeuvres

Individual Cold Hors d'Oeuvres Selections -$4.20/person per selection, half-price with full dinner

- Fine Cheese with Assorted Crackers
- Mosaic of Colorful Vegetables
- Fresh Fruit Tray

- Hummus Bar-$2.00/person
- Nachos Bar with Cheese Sauce, Salsa and Guacamole-$3.00/person

- Wisconsin Cheese and Fruit Tray-$129.75/25 people
  Gruyère, Van Gogh, Buttermilk Bleu Affine, Mezzaluna Fontina and Red Spruce Cheddar with Grapes Berries, Assorted Flat Bread Crackers

- British Isles Cheese Tray-$129.75/ 25 people
  Rose and Crown Stilton, Harmony, Donovan's Cheddar and Double Gloucester with Grapes & Berries, Assorted Flat Bread Crackers

- Jumbo Shrimp Tray-Market Price
  Jumbo Shrimp with Lemon & Cocktail Sauce
Lunch

Tiger Club Bag Lunch Option 1-$3.80/child

- Peanut Butter and Jelly or Cheese Sandwich
- Fresh Fruit
- Snack
- Milk or Juice
- Toy

Tiger Club Bag Lunch Option 2-$4.05/child

- Turkey Sandwich
- Fresh Fruit
- Snack
- Milk or Juice
- Toy

Dinner

Children’s Meals-$8.30/child (children under six-half price)

Dinner Option 1

- Chicken Nuggets
- Baked Ziti
- Tossed Salad
- Green Beans
- Italian Bread with Butter and Margarine
- Fresh Fruit Salad
- Assorted Cookies
- Juice and Milk

Dinner Option 2

- Chicken Nuggets
- Macaroni and Cheese
- Carrot and Celery Sticks
- Green Beans
- Dinner Roll with Butter and Margarine
- Fresh Fruit Salad
- Assorted Cupcakes
- Juice and Milk
Supplies and Services
Reunions 2019

Cocktail Supplies
The following cocktail supplies may be purchased in quantity by your class.

Soft Plastic Cups with the Princeton Logo

- 9 oz. Old Fashioned- 50 cups/sleeve-$8.75
- 12 oz. Highball- 50 cups/sleeve/$10.50

Napkins with the Princeton Logo

- Dinner Napkins- 125 napkins/box - $15.00
- Cocktail Napkins- 250 napkins/box-$11.50

Tablecloths with the Princeton Logo

- 50x108-$14.00/cloth
- 82x82-$15.00/cloth

Cocktail Snacks
The following snacks may be purchased in quantity by your class or organization. Minimum orders are indicated here.

- Goldfish Crackers-case of 6 - 31 oz. boxes-$48.00
- Goldfish Pretzels-case of 6 - 26 oz. boxes- $45.00
- Mixed Nuts with Peanuts - 32 oz. bag-$23.50
- Mixed Nuts without Peanuts - 38 oz. can-$36.00
- Tortilla Chips-case of 6 - 2 lb bags-$30.00
- Tri-Color Tortilla Chips- 6 - 2 lb bags - $45.35
- Potato Chips- case of 9 - 1 lb bags-$26.00
- Pretzel Twists-case of 12 - 1 lb bags-$26.00

Wine Service
Each class providing wine for its meals will arrange for purchase and delivery. Campus Dining is unable to refrigerate and accept responsibility for any alcohol. Campus Dining is not responsible for opening wine. The class crew is responsible for continuous wine service throughout the meal. Campus Dining will not provide bartenders. The bar is to be staffed by your reunion crew.

Bar Supplies
Reunion classes are responsible for their own alcohol and bar arrangements. Bar mixes, fruits and supplies are generally provided with your purchase from the beverage distributor.
Standard Table Service (Evening Meal)
Princeton University Campus Dining will provide paper logo tablecloths, candles and small-potted plants for each table and a floral centerpiece for the buffet table at the evening meal.

Enhanced Table Service (Evening Meal)
If you would like to enhance the dinner meal service, Campus Dining will make arrangements to provide the amenities in the list below.

- China-$1.55/person*
- Linen Tablecloth-$0.80/person
- Linen Napkins-$0.50/person
- Waiter and Waitress Service (dinner service only)-$4.35/person
- Water Goblets (limited supply)-$0.80/person
- Wine Glasses (glass)-$0.75/person
- Wine Glasses (plastic)- Available upon request

*There is no charge for china when dinner is served in a residential dining facility.