SEASONAL MENU
2023 SUMMER & FALL

Healthy Start Breakfast
$9.95 per person
All breakfasts include freshly brewed Princeton Premium Blend regular and decaffeinated coffee, assorted teas, and condiments.
- Cottage jar of strawberry coconut chia pudding with glazed almonds V G
- Cottage jar of carrot cake overnight oats with raisins, shredded coconut, and pineapple (made with coconut milk) V
- Cottage jar of Greek yogurt, caramelized bananas, berries, and shaved coconut G
- Freshly baked muffins from our bakeshop, seasonal sliced fruit, and juices

Signature Sandwich Buffet
$16.25 per person
Includes individual assorted chips, sparkling water, still water, and chocolate chip and vegan cookies from our Bakeshop

Sandwiches
Please choose 3 sandwiches for groups of 40 or less or 4 sandwiches for groups of more than 40.
- Chipotle hummus with grilled eggplant, zucchini, yellow squash, and tender kale, served in a wrap V
- Oven roasted turkey with Swiss, herbed cabbage slaw, and Russian dressing on marble rye
- Herb marinated chicken with fresh mozzarella, tomato, and balsamic glaze on a ciabatta roll
- Roast beef with a roasted garlic and kale pesto, aged cheddar cheese, and arugula on a pretzel roll
- Tarragon and chive chicken salad with field greens, served on a croissant
- Tabbouleh with feta cheese, chopped tomato, cucumber, and red onion in a pita wrap can be made without cheese
- Blackened tilapia with a roasted corn salsa and shallot remoulade, served on a brioche roll

Salads
Toasted farro with roasted rainbow carrots, sweet peas, shaved radishes, chives, and a creamy lemon dressing V
- Crispy baked chickpeas, radicchio, and focaccia croutons, tossed in a tender kale caesar salad
- Greek pasta salad with marinated artichoke hearts, feta cheese, cucumbers, and grape tomatoes, finished with a red wine vinaigrette

Globally Inspired Bento Box
$18.95 per person, 15 person minimum
All boxes served with chilled summer fruit chia pudding (made with coconut milk) V G and still water
Choose Two
- Lemon roasted sweet potatoes with chicken, fresh spinach, and tzatziki sauce G
- Grilled ginger soy chicken with soba noodle salad, edamame, and pickled daikon
- Dukkha roasted vegetables, Israeli couscous, chopped fruit, and cardamom yogurt sauce can be made without yogurt V
- Balsamic marinated grilled chicken with chilled capellini, marinated cherry tomatoes, baby bocconcini, fresh basil, and balsamic vinaigrette
- Shawarma chicken with roasted sweet potatoes, crumbled goat cheese, avocado, sliced cucumber, and pickled red onions with garlic tahini yogurt G
- Moroccan roasted chickpeas, with cauliflower riced tabbouleh, shredded carrots, orange segments, pomegranate seeds, and roasted lemon yogurt dressing G can be made without yogurt V
- Honey sesame roasted chicken, fried quinoa, brown rice, steamed broccoli, pickled cucumbers, and toasted sesame seeds G

609.258.3726 | catering@princeton.edu

All items and prices are subject to change.