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

FOOD ALLERGIES & DIETARY RESTRICTIONS

Campus Dining holds customer experience and safety as our utmost priorities. We are happy and able to accommodate dietary restrictions and food allergies. Please let a catering staff member know prior to your event if you or an attendee will require accommodations, and our team will work with you to best meet your needs.
A NOTE FROM OUR TEAM

Welcome back everyone!

With the 2024–2025 academic year underway, we are excited to share new updates and our new menu with you!

Here at Princeton’s Campus Dining Catering, we are dedicated to making sure that you, the client, and your guests are happy with our food and service. From drop-off to full-service dining, we offer it all.

We take all your comments and concerns into consideration after every season ends. With our new menu designed by Chef Jerry Luz, CEC, we incorporate all these ideas and continue to enhance our menu and service to the highest quality as the years progress. Food quality, sourcing, and authenticity are still our number one focus in serving you. 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.

As you probably have met some of them already, we have a new addition to our team!

Please let us introduce to you the new employee of the catering team:

• Peggy Chang: Administrative Assistant/ Catering Field Representative.

We hope that you have had a chance to meet her. Please look at our new items and we hope that you are excited about them as we are. Stay tuned for our seasonal menus throughout the year and specialty tailgate offerings for athletic weekends.

We thank you for your support and your continued dedication to using Princeton’s Campus Dining Catering. Without you, none of this would be possible.

Thank you again and we will see you on campus!
BREAKFAST
Early Riser (Continental Breakfast) $9.65
Baked pastry basket (muffins and fruit Danish)
Sliced fresh fruit
Assorted juices

Global Beginnings $18.35
Freshly baked scones and butter madeleines from our Bake Shop
Shaved Black Forest ham and mortadella accompanied by country-grain mustard and dried fruit
Locally sourced artisanal cheese
Hard-boiled cage-free eggs
Sliced fresh fruit
Assorted juices

Healthy Beginnings $11.35
(Choose 2 of 4)
- Banana bread overnight oats topped with crushed pecans
- Almond Joy chia chocolate pudding topped with toasted coconut and roasted almonds
- Cranberry orange yogurt parfait with cinnamon spiced pumpkin seeds and dried cherries
- Apple pie overnight oats with dried apples and graham cracker crumbs
Freshly baked muffins
Sliced fresh fruit
Assorted juices

Tiger Breakfast (Full American Breakfast)
$25.15 min. 25 people, attendant required.
Cage-free scrambled eggs with fine herbs
Roasted Yukon Gold and sweet potato hash with mushrooms, shallots, sweet bell peppers, and finished with a super food vegetable blend
Applewood smoked bacon
Maple pork sausage
Orange challah French toast served with pure maple syrup
Sliced fresh fruit
Assorted juices

South American Inspired Breakfast
$25.15 min. 25 people, attendant required.
Scrambled eggs with herbs and queso fresca
Black beans and rice
Roasted tomatoes and chilies
Fried plantains
Roasted chorizo sausage
Grilled corn tortillas
Assorted juices

Prices are labeled per person. All items and prices are subject to change.
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.
Breakfast Enhancements
25 person minimum for all breakfast enhancements below, except for mini NY-style bagels & fruit yogurts.

**Mini NY-style Bagels** $3.55
Cream cheeses (plain, chive, fruit)
Bagels are **V**

**Individual Fruit Yogurts** $3.50
Regular or Greek-style yogurt

**Tomato Spinach Tart** $4.60

**Baked Shakshuka** $7.95
Poached eggs served in a spicy tomato sauce with lentils and crumbled feta cheese **G**

**Crustless Spinach Swiss Quiche** **G** $4.60

**Crustless Applewood Smoked Bacon and Swiss Quiche** $4.60 **G**

**Crustless Gruyere and Egg Soufflé** $4.60 **G**

**Lemon Soufflé with Blueberries** $4.60

**Vegan Breakfast Sandwich**
Everything bagel with Beyond Breakfast Sausage®, Just Egg®, and vegan cheese $6.75

**Sausage, Egg and Cheese Croissant Sandwich** $7.25

**Traditional Belgian Waffles** $5.15
Made with pearl sugar, topped with catering's own blueberry ginger jam and whipped cream on the side

Beverage Breaks

**Princeton Premium** $4.35
Freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)

**Teas**

**Small World Coffee** (min. 25 people) $4.95
Freshly brewed Small World Coffee (regular, decaffeinated)

**Teas**

**Water**
(12oz can) $2.00; (16oz Screw Top) $2.50

**Coco-Cola® Products** $2.00

**Individual LaCroix® Sparkling Water** $2.00

**Sustainable Water Break** $1.50

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**PRINCETON PREMIUM BLEND**

A unique medium roast coffee crafted exclusively for Princeton University Catering

catering@princeton.edu 609-258-3726
LUNCH & DINNER
Signature Sandwich Buffet  $18.65
All signature sandwiches can be made gluten free upon request; additional $1.50 per sandwich and $2.50 per gluten free dessert

Choose 3 sandwiches
Choose 2 salads
Includes individual assorted chips
Includes chocolate chip and vegan cookies from our Bake Shop

Sandwiches
(Choose 3)
- Oven roasted turkey with sliced pear, smokehouse bacon, brie cheese, and honey jalapeño aioli on a brioche roll
- Grilled Thai chicken breast on a crisp petit pain roll with a cool Asian cabbage slaw and wasabi mayo
- Buffalo chicken wrap with pickled celery, scallions, tricolor peppers, red onion, and crumbled blue cheese
- Zesty maple grilled chicken breast with hickory smoked bacon, corn chow chow, and shaved red cabbage on a pretzel roll
- Avocado tuna salad with sliced cucumber, red onion and fresh herbs finished with a lemon mayo on a multigrain roll
- Sliced tavern ham with sliced granny smith apples, goat cheese, and baby arugula with a Pine Barren honey mustard served on a multi grain roll
- Shaved prosciutto, fresh mozzarella, fig jam, baby arugula, and balsamic glaze served on a petit pain roll
- Sliced roast beef, refried beans, pickled red onion, shaved radish, and smashed avocado served on a brioche roll
- Grilled marinated eggplant, caramelized onion hummus, and yellow heirloom tomato with crumbled feta cheese served on parker house roll
- BBQ shredded jackfruit topped with a broccoli slaw served on a French roll
- Grilled eggplant, hard cooked Just Egg®, and cucumber and tomato salad served with a harissa vegan mayo in a lavash bread
- Miso garlic chili tofu with a pickled carrot slaw and ginger soy aioli served on a ciabatta roll
- Sliced tavern ham with sliced granny smith apples, goat cheese, and baby arugula with a Pine Barren honey mustard served on a multi grain roll
- Shaved prosciutto, fresh mozzarella, fig jam, baby arugula, and balsamic glaze served on a petit pain roll
- Sliced roast beef, refried beans, pickled red onion, shaved radish, and smashed avocado served on a brioche roll
- Grilled marinated eggplant, caramelized onion hummus, and yellow heirloom tomato with crumbled feta cheese served on parker house roll
- BBQ shredded jackfruit topped with a broccoli slaw served on a French roll
- Grilled eggplant, hard cooked Just Egg®, and cucumber and tomato salad served with a harissa vegan mayo in a lavash bread
- Miso garlic chili tofu with a pickled carrot slaw and ginger soy aioli served on a ciabatta roll

Salads
(Choose 2)
- Southwest Caesar with black beans, roasted sweet corn, julienne red peppers, and avocado tossed in chipotle infused Caesar dressing
- Mediterranean chopped salad with heirloom tomatoes, cucumbers, black olives, fresh mint, bulgur, and crumbled feta cheese tossed in a red wine vinaigrette
- Roasted broccoli salad with shaved radishes, red onion, ribbons of cucumber, and toasted farro tossed in a light roasted garlic yogurt dressing
- Asiago filled cheese tortellini with sundried tomatoes, spinach, julienne genoa salami, and fresh basil dressed with a balsamic vinaigrette
- Ruby rice salad with diced heirloom apples, cranberries, toasted walnuts, and curly kale finished with a honey apple cider vinaigrette
- Soba noodle salad with shredded carrot, cabbage, julienne peppers, and toasted sesame seeds finished with a zesty ginger sriracha dressing
- Sesame kohlrabi and Napa cabbage salad with snow peas, shredded carrots, cilantro, and toasted almond finished with sweet chili sesame dressing
- Roasted red bliss potato salad with roasted parsnips, carrots, scallions, and fresh herbs dressed with a vegan roasted shallot pesto dressing
- Toasted wheatberries with heirloom Granny Smith apples, dried cherries, candied pecans, and seedless grapes tossed in a sage Dijon vinaigrette
- Curried couscous salad with preserved lemons, dried currants, garbanzo beans, scallions, and shredded carrots tossed with a curry vinaigrette
- Princeton Catering house salad with local greens, heirloom tomatoes, cucumbers, and tricolor carrots with crumbled blue cheese, ranch, and balsamic vinaigrette on the side

Vegan
Made without Gluten

Prices are labeled per person. All items and prices are subject to change.
All offerings except the Lunch Box include LaCroix® sparkling and still water. All buffets except the Signature Sandwich require at least one attendant. The number of attendants required is based on count.

catering@princeton.edu 609-258-3726
Hot Signature Sandwich Buffet
$22.35, min. 25 people, attendant required.
Available for lunch only.
(Choose 3)
• Nashville hot chicken sandwich on a brioche roll with a roasted garlic aioli and pickle chips
• BBQ pulled pork with Carolina slaw on a brioche roll
• Italian beef with zesty giardiniera on a mini torpedo roll
• Fried shrimp Po’Boy on a torpedo roll with lettuce, tomato, and sriracha mayo
• Shredded Jackfruit Banh Mi – shredded jackfruit with pickled carrots, cilantro, and sweet peppers with a vegan wasabi mayo
• Crispy eggplant with roasted tomato and spinach on a whole grain roll
Choice of two salads – see previous page (page 7)
Individual assorted chips
Chocolate chip and vegan cookies from our Bake Shop

Cold Buffet - Healthy Grain Bowl
$24.35, min. 25 people, attendant required.
(Choose 2)
• Brown rice and quinoa blend
• Toasted barley
• Jasmine rice
• Grain and lentil blend
Shredded kale, roasted broccoli, heirloom grape tomatoes, pickled carrots, edamame, and micro herbs
Roasted pepper aioli and roasted garlic and lemon aioli
Chopped fresh fruit salad
Protein options, choose 1 meat and 1 vegetarian:
• Lemon thyme grilled chicken thigh
• Grilled and shaved bistro loin of beef
• Seared sesame ahi tuna
• Roasted Moroccan spiced vegetables
• Seared coconut crusted organic tofu

Prices are labeled per person. All items and prices are subject to change.
All offerings except the Lunch Box include LaCroix® sparkling and still water. All buffets except the Signature Sandwich require at least one attendant. The number of attendants required is based on count.
Breaks and Enhancements

Energy Bars
$7.85
Nature Valley™ granola bars
PowerBars®
Individual trail mix packages
Sparkling water

Build-Your-Own Trail Mix
$8.25
Assorted roasted nuts
M&M’s®
Assorted dried fruit
Yogurt covered raisins
Roasted Za'atar spiced chickpeas
Roasted smoked lentils

Philly Pretzel Nuggets
$8.25
Cheddar cheese sauce
Spicy brown mustard
Chive cream cheese

Chef’s Choice Assorted Candies
$8.25

Sweet Beignets and Berries
$8.25
Wild berry filled and salted caramel filled beignets with seasonal berries
Coffee and tea service

Hot Buffet
$28.55, min. 25 people, attendant required.
Seared boneless chicken with your choice of presentation:
• Seared maple bourbon glaze chicken breast with crispy onions and roasted apples
• Grilled chicken paillard with a roasted sunflower seed Romanesco sauce with roasted chilies
• Grilled Shawarma–style chicken thighs, roasted plum tomatoes, roasted shallots, and a creamy lemon cilantro yogurt sauce
Vegan baked Moussaka – Beyond Crumbles® layered with roasted eggplant, and sliced potatoes finished with an oat milk bechamel sauce
Ruby rice blend with roasted shallots, carrots, and sweet peas
Roasted vegetable mélange – broccoli, shiitake mushrooms, tri-color carrots, and butternut squash
Tossed house salad with two dressings
Rolls and butter
Chocolate chip and vegan cookies from our Bake Shop

Southern Asian-Inspired Hot Buffet
$33.75, min. 25 people, attendant required.
Chicken tikka masala
Seared mango salmon
Chana masala – chickpea curry
Steamed Jasmine rice
Grilled seasoned naan bread
Brownies and cookies from our Bake Shop
Sustainable Lunch Box

Hoagie Box
$13.95
Choose 3 sandwiches
Italian (capicola, salami, and provolone cheese), roast beef, turkey, tuna salad, chicken salad, ham and cheese, or grilled vegetable
(Choose 1)
  • Individual assorted chips
  • Whole fruit
Cookie from our Bake Shop
Water

Signature Sandwich Box
$19.85
Choose 3 sandwiches from page 7
Cookie from our Bake Shop
Individual assorted chips and whole fruit
Water

Bowls

Ambient Bowl: Meals delivered in handled bags. Both options have fruit, dessert, and beverage.

Healthy Grain Bowl
$19.85
(Choose 1)
  • Brown rice and quinoa, braised ginger kale, roasted mushrooms, roasted heirloom tomatoes, and toasted pumpkin seeds V G
  • Cauliflower rice and quinoa with shaved radishes, cucumbers, tomatoes, sweet corn arugula, feta cheese, and a lemon basil vinaigrette G without cheese V
  • Toasted couscous with roasted chickpeas, peaches, dried cranberries, sunflower seeds, and an avocado mint vinaigrette V

Asian Inspired Noodle Bowl
$19.85
Rice noodles, braised bok choy, shiitake mushrooms, julienne peppers, water chestnuts, and fresh cilantro V G
(Choose 1)
  • Grilled ginger chicken thigh G
  • Grilled marinated vegetables V G

Prices are labeled per person. All items and prices are subject to change. All offerings except the Lunch Box include LaCroix® sparkling and still water. All buffets except the Signature Sandwich require at least one attendant. The number of attendants required is based on count.

catering@princeton.edu 609-258-3726

V Vegan G Made without Gluten
RECEPTIONS

Vegan
Made without Gluten
**Hot Hors d’oeuvres**

Attendant fee required

Priced by the dozen; 2 dozen minimum per item.

- **Franks in blankets with ketchup and mustard**
  $23.75

- **Vegetable spring roll with orange chili sauce**
  $25.95

- **Crisp pupusas filled with black beans served w a roasted tomato salsa**
  $27.95  
  V G

- **Fried edamame dumpling with ginger soy dipping sauce**
  $29.75  
  V

- **Lemongrass chicken dumpling with ginger soy dipping sauce**
  $29.75

- **Baked artichoke, spinach and Parmesan phyllo cup**
  $31.85

- **Indian style vegetable tikkas served with pomegranate dipping sauce**
  $32.95  
  V G

- **Wild mushroom cigars with chive cream dipping sauce**
  $32.95

- **Beef barbacoa taquitos served with whipped avocado**
  $34.95

- **Roasted corn and edamame quesadillas**
  $35.55  
  V

- **Potato and pea samosa served with pomegranate curry dipping sauce**
  $36.45

- **Vietnamese chicken meatball served with a plum vinaigrette**
  $36.45  
  G

- **Beef empanada with an avocado crème and smoked chili drizzle**
  $36.45

- **Mini Maryland-style crab cake with lemon basil aioli**
  $43.15

**Cold Hors d’oeuvres**

Priced by the dozen; 2 dozen minimum per item.

- **Cucumber cup filled with a quinoa watermelon mint salad**
  $32.35  
  V G

- **Roasted peaches with shaved prosciutto and balsamic glaze served on a crisp crostini**
  $32.95

- **Grilled toast point topped with whipped brown butter, shaved radish, fresh thyme, and lemon**
  $32.95

- **Juniper poached shrimp cocktail shooter with smoked tomato remoulade**
  $34.95  
  G

- **Cherry tomato and fresh mozzarella basil pesto skewer**
  $36.55  
  G

- **Grilled rosemary pineapple and fresh mozzarella skewer with chili oil drizzle**
  $36.55  
  G

- **Phyllo cup filled with herbed goat cheese and topped with a plum and bacon jam**
  $37.95

- **Flatbread layered with baba ghanoush and marinated artichoke hearts**
  $38.85  
  V

- **Antipasto skewers finished with a balsamic glaze**
  $38.85  
  G

- **Roasted golden beet topped with a blue cheese mousse and balsamic glaze**
  $38.85  
  G

- **Salmon caviar tarts with crème fraiche and fresh chives**
  $39.95

- **Crispy baby romaine leaves stuffed with an Asian inspired shredded chicken salad**
  $40.95  
  G

- **Tri–peppercorn crusted beef with roasted shallot and chive aioli on crostini**
  $45.75
**Pinwheels**
$26.75, per dozen; 2 dozen minimum per item.
- Caprese wrap – sliced heirloom tomato, fresh mozzarella, and basil
- Roast beef, caramelized shallots, rosemary, and horseradish cream cheese
- Oven roasted turkey, smoked gouda cheese, and sundried tomato pesto
- Black Forest ham, dried cherries, scallions, Swiss cheese, and honey cream cheese
- BBQ chicken, hickory smoked cheddar cheese, and shaved red onions
- Spinach and artichokes with Parmesan cream cheese and roasted red peppers
- Sun dried tomato hummus with kalamata olives, and sliced cucumber  

**Reception Tables**
**Domestic Cheese Board**
$129.50, serves 25 people
- Cubed domestic cheeses
- Seasonal fresh fruit garnish
- Assorted crackers

**Artisanal Cheese Display** (contains nuts)
$198.25 , serves 25 people
- Chef’s selection of three artisanal cheeses
- Dried fruit, fig jam, nuts, olives
- Assorted crackers

**Farm Fresh Vegetable Tray**
$125.85, serves 25 people
- Assorted cut vegetables  
- Blue cheese dipping sauce
- Roasted red pepper hummus

**Princeton Dessert Table**
$10.25 per person, 25 people minimum
(Choose 3)
- Fresh fruit kebabs with yogurt sauce  
- Chocolate chip brownie
- Blueberry granola blondie
- Vegan fruit bar  
- Vegan cookie of the day  
- Vanilla bean panna cotta
- Carrot opera cake
- Assorted cookies

Freshly brewed Princeton Premium Blend coffee (regular and decaffeinated)
**Teas**
Sushi Trays
Call for sushi details and pricing
609-258-3726
FULL PLATED DINNERS

Vegan
Made without Gluten
Soups
Add $3.95
Shrimp bisque with chive  G
Tender chicken with roasted vegetables and wild rice  G
Coconut curry with baby bok choy and shiitake mushrooms  V G
Braised Tuscan kale and lentil with roasted garlic  V G

Salads
House salad — Local greens with heirloom tomatoes, tricolor shredded carrots, and roasted butternut squash with a roasted shallot vinaigrette  V G
Alternate salads, add $4.25
- Grilled baby Romaine with local blue cheese, toasted brioche croutons, and roasted pears dressed with a zinfandel vinaigrette  G
- Baby Spinach with shaved red onion, roasted heirloom tomatoes, spiced pumpkin seeds and roasted granny smith apples finished with a spiced orange vinaigrette  V G
- Roasted red and golden beets with heirloom roasted squash, toasted pecans and baby arugula dressed with a carrot ginger dressing  V G

Entrées
POULTRY: We proudly serve Bell & Evans® chicken. $46.25 each
- Chicken Schnitzel served with dill and butter spaetzle accompanied by baby roasted carrots
- Grilled ginger tamarind chicken breast served with vegetable fried rice, baby bok choy and straw mushrooms  G
- Seared lemon rosemary skin on chicken breast served with potato puree and braised spinach finished with a rich chicken demi-glace  G

BEEF AND PORK
- Grilled marinated tenderloin of beef served with braised spinach, baby carrots, and garlic mashed potatoes finished with a zinfandel demi-glace $49.55  G
- Peruvian–style grilled flank steak with Aji Amarillo mashed potatoes and roasted calabaza $49.55  G
- Roasted stuffed pork lion with broccoli rabe and roasted peppers served with rosemary roasted potatoes and finished with a roasted cipollini onion demi-glace $47.55  G

SEAFOOD
- Seared salmon with roasted tomato and herb couscous, charred broccolini, and an artichoke and green olive tapenade $49.55
- Baked grouper with a blistered grape tomato, caper, preserved lemon, and roasted eggplant chutney accompanied by herb rice pilaf and green beans $47.55  G
- Sesame ginger glazed salmon with charred pineapple, jicama, and snap peas served with jasmine rice $49.55  G

VEGETARIAN – Count needed 10 business days prior to event
- Baked vegetable Wellington with herbed goat cheese
- Creamy soft polenta served with a wild mushroom and lentil ragu  V G
- French lentil and roasted eggplant croquettes served with a tomato chutney with fried capers and fresh mint  V

Prices are labeled per person. All items and prices are subject to change.
Full Service Dinners include - House Salad, Entrée, Vegetarian Option (with provided guest count), Vegetable, Starch, Dessert, Dinner Rolls & Butter, Preset Water, Coffee Service, China Glassware, Linen & Waitstaff are additional.
COOKOUTS
Backyard BBQ
$28.25/per person - minimum 50 people
Attendant fee required dependent on number of people, call for details.
On site Grill and Chef $200, Grill Permit $100
- Princeton crafted burgers \(G\) and buns (Halal – contains mushroom)
- Grilled beef hot dogs \(G\) and buns
- Beyond Burgers® \(G\) and buns \(V\) (Available upon request $2.75/person) Gluten free hamburger or hot dog rolls $1.50 per person
- Grilled boneless BBQ chicken ($3.85 per person)
- Tossed house salad \(V\ \ G\) with two dressings
- Herbed farfalle salad with fresh seasonal vegetables \(V\)
- Baked beans \(V\ \ G\)
- Relish and sliced cheese tray
- Freshly sliced watermelon
- Gourmet cookies and brownies
- Chilled beverages (2 per person)

All American BBQ
Minimum 25 guests.
$35.15 per person. Attendant fee dependent on guest count.
- Kansas City–style BBQ ribs \(G\)
- Texas–style BBQ tri–tip served with BBQ sauce on the side \(G\)
- Carolina–style pulled BBQ jackfruit \(V\ \ G\)
- Tossed house salad \(V\ \ G\) with two dressings
- Shredded cabbage slaw with carrots, shaved Brussels sprouts, and kale \(V\ \ G\)
- BBQ pinto beans with peppers and onions \(V\ \ G\)
- Chili seasoned grilled sweet corn \(V\ \ G\)
- Jalapeño, cheddar, and scallion cornbread and butter
- Red velvet cake
- Sparkling and still water

Smokehouse Buffet
$39.25 per person, min. 25 people, attendant is required
- Grilled smoked sausage \(G\)
- Smoked chicken on the bone served with an apple bourbon BBQ sauce \(G\)
- Grilled Beyond Sausage® bratwurst with sautéed peppers and onions \(V\ \ G\)
- Non–mayo based homemade potato salad \(V\ \ G\)
- Tossed house salad \(V\ \ G\) with two dressings
- Baked mac and cheese
- Braised greens with smoked turkey \(G\)
- Mini Bake Shop desserts
- Sparkling and still water
No Frills BBQ

$17.25 per person, $150 setup fee for guest 50 and under. Attendant fee required for guests over 50. Food is cooked and items are served on disposable dinnerware.

- Princeton Crafted Burgers 🍔 and buns (1 per person)
- Grilled beef hot dogs 🍔 and buns (1 per person)
- Beyond Burger® 🍔 and buns 🍔 (Available upon request $2.75/person)
  Gluten free hamburger or hot dog rolls $1.50 per person
- Homemade potato salad
- Relish tray of tomatoes, lettuce, onions, and pickles
- Ketchup, relish, and mustard packets
- Brownies
- Assorted beverages (1 per person)

BBQ Enhancements

Cornmeal breaded fried catfish with rémoulade sauce 🍔 $4.25
Applewood smoked BBQ bone-in chicken breast 🍔 $4.55
Carolina-style BBQ pulled pork shoulder 🍔 $5.95
Cedar plank BBQ salmon 🍔 $8.55
BBQ braised beef short ribs 🍔 $8.95
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 $1,800 per Saturday event and $2,900 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 vendors:

- Balloons With A Flair
  609-372-8503
  balloonswithafair.com

- Choice Party Rental
  (China and linen rental)
  610-532-3140
  www.choicepartylinens.com

- Party Rental Ltd.
  201-727-4700,
  orders@partyrentalltd.com
  www.parityrentalltd.com
  (min. order is $600 + $125 delivery charge)

- ShopRite Liquors of Hamilton*
  (Alcohol and bartending services)
  908-625-7146
  shopriteliquorsofpennington@hotmail.com

*Bartenders are required when underage 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 do they 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.
Campus Dining CATERING
dining.princeton.edu/catering
catering@princeton.edu
609-258-3726