CAMPUS DINING
CATERING
MENU
2022-2023
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 team 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.
I would like to take a moment and welcome everyone back to campus. We all know these past few years have been difficult for everyone working on and off campus. Just this past semester we were finally able to return to full services and welcome our proud Alumni back to campus for Reunions.

As we welcome the opening of a new college along with several other changes to campus, I want to remind you that we are still here to fill your needs, from drop-off services to full-service dinners and anything in between.

This fall’s catering menu will be a little different than it has been in the past. Normally the staff and I create a new menu featuring your favorites items as well as new offerings. This year, we decided to keep our current menu and focus on giving you the highest quality and consistent service we can, ensuring you feel confident knowing your needs are our focus. This is nothing new to our philosophy prior to pandemic, but we have seen things happen beyond our control and we don’t want you to feel those issues with your guests. Food quality, sourcing, and authenticity are still our number one focus in serving you.

Thank you to everyone who has entrusted us with your culinary needs, as well as new customers using us for the first time. Stay tuned for special menus throughout the year and we wish you all a successful fall opening.

We hope to see you around campus.

Good cooking,
Jerry Luz, CEC
Executive Chef II, Catering
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) $8.45**
Baked pastry basket (muffins and fruit Danish)
Sliced fresh fruit
Assorted juices

**Global Beginnings $15.95**
Fresh baked scones and croissants from our Bake Shop
Shaved Black Forest ham and mortadella accompanied by country-grain mustard and dried fruit
Locally sourced artisanal cheese
Sliced hard-boiled cage-free eggs
Sliced fresh fruit
Assorted juices

**Healthy Beginnings $9.95**
Cottage jar of roasted lemon blueberry overnight oats
Cottage jar of granola, Greek yogurt, caramelized bananas, berries, and shaved coconut
Cottage jar of roasted pineapple and mango chia pudding
Freshly baked muffins
Sliced fresh fruit
Assorted juices

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

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**Breakfast Enhancements**

25 person minimum for all breakfast enhancements below, except for mini NY-style bagels and fruit yogurts.

**Mini NY-style bagels $2.95**
Cream cheeses (plain, chive, fruit)
bagels are

**Individual fruit yogurts $2.75**
Regular or Greek-style yogurt

**Spinach and leek quiche $4**

**Smoked bacon and Swiss quiche $4**

**Tomato spinach tart $4**

**Black truffle and leek tart $4**

**Baked shakshouka $6.95**
Poached eggs served in a spicy tomato sauce with lentils and crumbled feta cheese

**Crustless spinach Swiss quiche $4**

**Biscuit sandwich $6.25**
With cage-free egg, house-cured bacon, and aged cheddar cheese

**Tofu scramble $5.75**
With wild mushrooms and tender spinach served in a whole wheat wrap

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**Beverage Breaks**

**Princeton premium $3.50**
Freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)
Teas

**Small World Coffee® $4**, min. 25 people
Freshly brewed Small World Coffee® (regular, decaffeinated)
Teas

**Canned water or Coca-Cola® products $1.75**

**Individual LaCroix® sparkling water $1.75**

**Sustainable water break $1.25**
Carafes of flavored spa water
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.

**Tiger Breakfast (full American breakfast)**

$21.95*, 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’s vegetable blend
- Applewood smoked bacon and roasted poultry sausage
- Orange challah French toast served with pure maple syrup
- Sliced fresh fruit
- Assorted juices

**Southern Charm Breakfast**

$21.95*, min. 25 people, attendant required.

- Cage-free scrambled eggs with herbs and fontina cheese
- Buttermilk biscuits with creamed “chipped” wild mushrooms and cracked black pepper
- Oven-roasted tomatoes and sautéed spinach
- Oven-roasted potatoes with shallots, peppers, shaved Brussels sprouts, and curly kale
- Grilled andouille sausage and applewood smoked bacon
- Seasonal sliced fruit
- Juices

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

V Vegan
G Made without Gluten
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.

Signature Sandwich Buffet
$16.25*

All signature sandwiches can be made gluten free upon request.
Choose 3 sandwiches for groups of 40 or less or 4 sandwiches for groups greater than 40.
Choose 2 salads.
Includes individual assorted chips.
Includes chocolate chip and vegan cookies from our Bake Shop.

Sandwiches
(Choose 3-4 depending on group size)

- Tavern ham with smoked Gouda, caramelized apples, and country whole grain mustard served on a Parker House roll
- Sesame chicken salad with pickled carrot cucumber slaw and wasabi mayo served on a baguette
- Smoked turkey with grilled red onion, sliced tomatoes, and crumbled blue cheese on a 7-grain roll
- Roasted eggplant rounds with black pepper, oregano, ricotta cheese, fresh basil, and heirloom tomatoes in a wrap
- Tandoori spiced chicken breast with a cumin yogurt cabbage slaw and a mango chutney on naan
- Smoked hummus wrap with shaved radish, braised shaved Brussels sprouts, kale, and radicchio finished with a pomegranate reduction
- Grilled chicken with apple, brie, and local greens on a brioche roll
- Princeton turkey club with brie, bacon, and tomato on a brioche roll
- Vegan banh mi style with zucchini, carrot, red bell pepper, cilantro, and radish with sesame soy dressing on a baguette
- Roasted carrot hummus, sprouts, tomato, and avocado on a rosemary roll
- Flaky lemon pepper tuna with red onions, parsley, arugula, and roasted lemon mayo on a ciabatta roll
- Roast beef with caramelized onion, pepper jack cheese, and horseradish sauce on an onion roll

Salads
(Choose 2)

- Char grilled zucchini, yellow squash, heirloom cherry tomatoes, and black-eyed peas tossed in an apple cider bacon vinaigrette
- Crisp red cabbage and kale with toasted pita chips, cucumber and ruby red tomatoes finished with a tahini and turmeric vinaigrette
- Chiffonade collard green salad with rice, black-eyed peas, sweet bell peppers, and tricolor carrots finished with a bourbon molasses vinaigrette
- Kale, artichoke hearts, roasted red peppers, and garlic herb croutons finished with a Parmesan peppercom dressing
- Golden Delicious and Gala apples with Flame Red grapes, Napa cabbage, shredded carrots, and julienne celery with an autumn spiced yogurt dressing
- Fingerling potatoes, celeriac, and fennel salad with a dill sour cream
- Roasted beets with shallots, edamame, roasted corn, arugula, balsamic vinaigrette and crumbled New York state blue cheese
- Roasted butternut squash and parsnips with lentils, shallots and field greens dressed with a toasted cardamom and cumin vinaigrette
- Jasmine rice salad with shiitake mushrooms, edamame, shaved red cabbage, and a ginger soy dressing
- Bourbon roasted pear with Gorgonzola and candied walnuts over arugula with pomegranate seeds and apple cider vinaigrette (contains nuts)
- Spinach with roasted quinoa, sunflower seeds, local apples, and cranberries with raspberry Dijon vinaigrette
- Local greens, heirloom tomatoes, cucumbers, tricolor carrots

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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.

Hot Signature Sandwich Buffet
$19.50*, min. 25 people, attendant is required.
Available for lunch only.
Select three sandwiches:
- Grilled trumpet mushroom with caramelized onions, marinated heirloom tomatoes, and fresh herbs
- Chicken and waffle with a maple bacon jam spread
- Grilled grass-fed beef burger with aged NY cheddar cheese and applewood smoked bacon
- Seared chickpea burger with pickled cucumber, sliced tomato, and dill yogurt
- BBQ chicken thigh with carrot slaw, crispy onions, and zesty aioli
Choice of two salads – see previous page (page 7)
Individual assorted chips
Chocolate chip and vegan cookies from our Bake Shop

Asian-Inspired Buffet
$29.25*, min. 25 people, attendant is required.
Grilled ginger soy chicken breast with stir-fried bok choy
Seared pepper steak with spicy chili glaze G
Kung pao tofu with julienne vegetables V G
Vegetable fried rice V G
Matcha cheesecake with caramelized black sesame seeds and fresh raspberries

*Prices are labeled per person.
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Hot Buffet

$24.95*, min. 25 people, attendant is required.

Seared boneless chicken with your choice of presentation:

- Braised Indian butter chicken with fresh cilantro G
- Korean BBQ grilled chicken breast served with braised bok choy and shiitake mushrooms G
- Apple cider brined chicken breast with roasted parsnips and golden beets G

Baked vegan shepherd’s pie with whipped sweet potatoes V G
Brown rice with shallots, shredded carrots, and roasted garlic V G
Oven roasted broccoli and grape tomatoes V G
Tossed house salad with two dressings
Rolls and butter
Chocolate chip and vegan cookies

Cold Buffet - Healthy Grain Bowl


Choose Two:

- Brown rice and quinoa blend G  
  Jasmine rice G
- Toasted barley  
  Grain and lentil blend

Shredded kale, roasted broccoli, heirloom grape tomatoes, pickled carrots, edamame, and micro herbs V G
Roasted pepper aioli and roasted garlic and lemon aioli G
Chopped fresh fruit salad V G

Protein Options, Choose One Meat and One Vegetarian:

- Lemon thyme grilled chicken thigh G
- Grilled and shaved bistro loin G
- Seared sesame ahi tuna G
- Roasted Moroccan spiced vegetables V G
- Seared coconut crusted tofu G

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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.
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Sustainable Lunch Box
Choose 3 sandwiches for groups of 40 or less or 4 sandwiches for groups greater than 40.

Hoagie
$12.25
Italian (capocollo, salami, and provolone cheese), roast beef, turkey, tuna salad, chicken salad, ham and cheese, or grilled vegetable

Choose One:
- Chips
- Whole fruit
- Cookie from our Bake Shop
- Water

Signature Sandwich
$17.25
Choose sandwich from page 7
- Cookie from our Bake Shop
- Chips and whole fruit
- Water

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

Healthy Grain Bowl
$17.25
Brown rice and quinoa, braised ginger kale, roasted mushrooms, roasted heirloom tomatoes, and toasted pumpkin seeds

Choose One:
- Grilled ginger chicken thigh
- Grilled marinated vegetables

Asian Inspired Noodle Bowl
$17.25
Rice noodles, braised bok choy, shiitake mushrooms, julienne peppers, water chestnuts, and fresh cilantro

Choose One:
- Grilled ginger chicken thigh
- Grilled marinated tofu with sesame ginger soy dressing

*Prices are labeled per person. All items and prices are subject to change.
RECEPTIONS
**Hot Hors d'oeuvres**  
Priced by the dozen; 2 dozen minimum per item.

- Franks in blankets with ketchup and mustard  
  $20.75
- Vegetable spring roll with orange chili sauce  
  $22.70
- Fried edamame dumpling with ginger soy dipping sauce \(^V\)  
  $25.95
- Lemongrass chicken dumpling with ginger soy dipping sauce  
  $25.95
- Caribbean spiced jackfruit cake with mango chutney \(^V\)  
  $27.75
- Baked artichoke, spinach and Parmesan phyllo cup  
  $27.75
- Sweet potato latkes with cranberry orange chutney and micro greens \(^V\) \(^G\)  
  $29.50
- Roasted butternut squash and sage arancini served with a blue cheese and brown butter dipping sauce \(^G\)  
  $31.75
- Potato and pea samosa served with pomegranate curry dipping sauce  
  $31.75
- Quinoa, roasted shallot, and zucchini fritter served with a spicy tomato coulis \(^V\)  
  $31.75
- Vietnamese chicken meatball served with a plum vinaigrette \(^G\)  
  $31.75
- Beef empanada with an avocado crème and smoked chili drizzle  
  $31.75
- Mini Maryland-style crab cake with lemon basil aioli  
  $37.55

**Cold Hors d'oeuvres**  
Priced by the dozen; 2 dozen minimum per item.

- Cucumber cup filled with a quinoa watermelon mint salad \(^V\) \(^G\)  
  $28.25
- Goat cheese and herb filled pastry cup finished with a wild mushroom and shallot duxelles  
  $30.50
- Sourdough avocado crisp topped with pickled red onion and cilantro with chili oil drizzle \(^V\)  
  $31.75
- Cherry tomato and fresh mozzarella basil pesto skewer \(^G\)  
  $31.95
- Flatbread layered with baba ganoush and marinated artichoke hearts \(^V\)  
  $33.95
- Goat cheese crostini with apple compote and local honey glaze  
  $33.95
- Roasted golden beet topped with a blue cheese mousse and balsamic glaze \(^G\)  
  $33.95
- Crisp baby romaine leaves stuffed with an Asian inspired shredded chicken salad \(^G\)  
  $35.75
- Seared ahi tuna dressed with a sriracha aioli and served in a sesame cup with fresh herbs  
  $38.50
- Mini New England shrimp roll with fresh dill  
  $39
- Pumpernickel crisp with smoked salmon, dill crème fraîche, capers, and pickled red onion  
  $39
- Tri peppercorn crusted beef with roasted shallot and chive aioli on crostini  
  $40
- Cilantro lime roasted shrimp on an English cucumber with marinated tomato round \(^G\)  
  $41

\(^V\) Vegan  
\(^G\) Made without Gluten
Pinwheels
$23.25 per dozen; 2 dozen minimum per item.

Oven roasted turkey breast with apple cranberry compote, cheddar, and arugula
Italian pepper ham, garlic Boursin® cheese, and aged provolone with sweet roasted peppers
Roasted eggplant and black pepper ricotta cheese spread with oven roasted plum tomatoes and fresh basil
Roast beef with caramelized shallots, marinated sweet peppers, thyme, and roasted garlic spread
Roasted vegetable medley with blue cheese spread, shredded kale, and Brussels sprouts
Smoked salmon, pickled sliced red beets, and red onions with spinach
Roasted garlic hummus with artichoke hearts, sliced tomato, and cucumber

Reception Tables

Domestic Cheese Board
$112.75 serves 25 people
Cubed domestic cheeses
Seasonal fresh fruit garnish
Assorted crisps

Artisanal Cheese Display
(contains nuts)
$175.25, serves 25 people
Chef’s selection of three artisanal cheeses
Dried fruit, fig jam, nuts, olives
Assorted crisps

Farm Fresh Vegetable Tray
$109.25, serves 25 people
Assorted cut vegetables
Blue cheese dipping sauce
Roasted red pepper hummus

Princeton Dessert Table
$8.75 per person, 25 people minimum
Choose 3:
- Fresh fruit kebabs with yogurt sauce
- Chocolate chip brownie
- Coconut, pecan, and butterscotch blondie
- Vegan fruit bar
- Vegan cookie of the day
- Vanilla bean panna cotta
- Carrot opera cake
- Assorted cookies
- Mini apple turnovers

Freshly brewed Princeton Premium Blend coffee
(regular and decaffeinated)

Teas

V  Vegan
G  Made without Gluten
Sushi Trays

Hybrid Ichi Platter
*Call for pricing*

California wrap: avocado, cucumber, imitation crab salad, lettuce, tapioca paper

Crunchy dragon roll, red: sushi white rice, avocado, cucumber, imitation crab salad, seaweed, tuna, mayonnaise, spicy sauce, crispy tempura, sesame seeds

Crunchy dragon roll, white: sushi white rice, avocado, cucumber, imitation crab salad, seaweed, spicy sauce, sriracha, crispy tempura, sesame seeds

Garnishes: cucumber, pickled ginger, wasabi

Hybrid Yon Tray
*Call for pricing*

Crunchy dragon roll, orange: sushi white rice, avocado, cucumber, imitation crab salad, seaweed, salmon, mayonnaise, spicy sauce, crispy tempura, sesame seeds

Crunchy dragon roll, red: sushi white rice, avocado, cucumber, imitation crab salad, seaweed, tuna, mayonnaise, spicy sauce, crispy tempura, sesame seeds

Crunchy dragon roll, white: sushi white rice, avocado, cucumber, imitation crab salad, seaweed, spicy sauce, sriracha, crispy tempura, sesame seeds

California roll: sushi white rice, avocado, cucumber, imitation crab, sesame seeds, seaweed

Red rock: sushi white rice, cucumber, imitation crab salad, avocado, cream cheese, seaweed, spicy minced tuna, seasoned fish roe, spicy sauce, sushi sauce, crispy tempura, green onion, sesame seeds

Spicy mango roll: sushi white rice, avocado, cucumber, eel, mango, cream cheese, seaweed, spicy sauce, crispy tempura, sesame seeds

Garnish: carrot, avocado, lettuce, pickled ginger, wasabi

Vegan
Made without Gluten

Shooting Star Party Tray
*Call for pricing*

California roll: sushi white rice, avocado, cucumber, imitation crab stick, sesame seeds, seaweed

Vegetable roll: sushi white rice, avocado, carrot, cucumber, sesame seeds, seaweed

Inari: sushi white rice, fried soy bean curd pouch

Pickled ginger, wasabi

Starlight Party Tray
*Call for pricing*

California roll: sushi white rice, avocado, cucumber, imitation crab stick, sesame seeds, seaweed

Rainbow roll: sushi white rice, avocado, cucumber, imitation crab stick, sesame seeds, salmon, tuna, shrimp, seaweed

Salmon avocado roll: sushi white rice, salmon, avocado, sesame seeds, seaweed

Spicy roll, tuna: sushi white rice, spicy minced tuna, cucumber, spicy sauce, sesame seeds, seaweed

Nigiri: sushi white rice, salmon; sushi white rice, tuna; sushi white rice, shrimp

Pickled ginger, wasabi
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 and dessert options.

### Soups

- Add $3.50
- Tortilla soup served pico di gallo
- Vegan minestrone soup
- Chicken soup with Pennsylvania Dutch egg noodles
- Autumn vegetable

### Salads

- House salad – Local greens with heirloom tomatoes, tricolor shredded carrots, and roasted butternut squash with a roasted shallot vinaigrette
  Alternate salads, add $3.50
- Red and green Belgium endive salad with shaved Parmesan, red onion, orange segments, and roasted pumpkin seeds served with a golden balsamic vinaigrette
- Golden and red beet salad with baby arugula, shaved red onion, and dill croutons served with a light blue cheese vinaigrette
  Autumn roasted panzanella salad with a roasted orange mint dressing

### Entrées

**POULTRY:** We proudly serve Bell & Evans® chicken.

- Seared chicken breast with roasted delicata squash and a Yukon Gold chèvre whipped potato finished with a rich chicken jus  $40.25
- Roasted French-cut chicken breast served over a grilled round of roasted garlic and herb polenta, grilled wild mushrooms, and a light heirloom tomato sauce  $40.25
- Seared chicken breast served over a fresh mozzarella risotto with haricot vert and finished with a sun-dried tomato pesto cream sauce  $40.25

**BEEF AND PORK**

- Ginger garlic marinated pork tenderloin, braised baby bok choy, and jasmine rice finished with a rich sesame demi-glace  $42
- Grilled teres major loin with roasted Brussels sprouts, applewood smoked bacon, and onions accompanied by whipped sweet potatoes  $42.55
- Seared hanger steak with wild mushroom farro, crumbled blue cheese, and a merlot demi-glace  $43.75

**SEAFOOD**

- Seared Atlantic salmon served over roasted beet, jersey corn, and potato hash with roasted shallot vinaigrette  $43.75
- Baked squash wrapped loin of cod served with basmati rice and an heirloom tomato sauce with fine herbs  $40.25
- Grilled jumbo shrimp served over cheddar and chive grits with a NOLA style BBQ sauce  $43.25

**VEGETARIAN (10% unless otherwise requested)**

- Grilled eggplant braciola stuffed with roasted root vegetables and served with a plum tomato sauce  
- Sautéed wild mushroom strudel wrapped in phyllo dough and served over a bed of braised kale and roasted garlic
- Sweet potato and garbanzo bean curry served with basmati rice and sautéed spinach  

**V** Vegan  
**G** Made without Gluten
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.

**Backyard BBQ**

Grill permit: $100.
Attendant fee required dependent on number of people. Please call for details.
$24.50 per person with grill and chef, minimum 50 people.

Princeton crafted burgers and buns
Grilled beef hot dogs and buns
Beyond Burgers® and buns (10% unless otherwise requested)
Grilled boneless BBQ chicken $3.25 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
Fresh sliced watermelon
Gourmet cookies and brownies
Double-chilled beverages

**All American BBQ**

Minimum 25 guests.
$30.75 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
Brown sugar peach cake
Sparkling and still water

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G Made without Gluten
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**
$34.25 per person, min. 25 people, attendant is required.

- Grilled smoked sausage G
- Smoked chicken on the bone served with an apple bourbon BBQ 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**
$15 per person
Food is cooked and dropped off. There is no attendant and items are served on disposable dinnerware.

- Princeton Crafted Burgers and buns (1 per person)
- Grilled beef hot dogs and buns (1 per person)
- Vegan garden burgers and buns (10% unless otherwise requested)
- Homemade potato salad
- Relish tray of tomatoes, lettuce, onions, and pickles
- Ketchup, relish, and mustard packets
- Brownies
- Assorted beverages (1 per person)

**BBQ Enhancements**

- Cedar plank BBQ salmon G $7.50
- BBQ braised beef short ribs G $7.75
- Cornmeal breaded fried catfish with rémoulade sauce G $3.75
- Applewood smoked BBQ bone-in chicken breast G $4
- Carolina-style BBQ pulled pork shoulder G $5.25

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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 $1,500 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 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
  balloonswithaflair.com

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

- Party Rental Ltd.
  201-727-4700, orders@partyrentalltd.com
  www.partyrentalltd.com
  (min. order is $500 + $125 delivery charge)

- ShopRite Liquors of Hamilton*
  (Alcohol and bartending services)
  908-625-7146
  shopriteliquorsofpennington@hotmail.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 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. Frays 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 Bake Shop can provide enhancements to your event including half or full sheet cakes, cookies, 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.

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® is used for breakfast and buffets, unless special requests are made.

Campus Dining

catering@princeton.edu
609-258-3726