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.
A NOTE FROM OUR TEAM

Welcome back everyone!

With the 2023-2024 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 some new additions to our team!

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

- Carlos Uscamaita, Catering Field Rep.
- Jenny Guerrero, Catering Field Rep.
- Sammy Ang, Catering Field Rep.
- Victoria Pierson, Catering Hospitality Manager

Their passion and dedication have only made our team stronger. We hope that you have had a chance to meet them.

Please look at our new items and we hope that you are as 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
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)** $8.95*
Baked pastry basket (muffins and fruit Danish)
Sliced fresh fruit
Assorted juices

**Global Beginnings** $16.95*
Fresh baked scones and croissants from our Bake Shop
Shaved Black Forest ham and mortadella accompanied by country-grain mustard and dried fruit G
Locally sourced artisanal cheese G
Hard-boiled cage-free eggs G
Sliced fresh fruit
Assorted juices

**Healthy Beginnings** $10.55*
Select 2 of 4.
• Strawberry coconut chia pudding with honey glazed almonds V G
• Carrot cake overnight oats with raisins, shredded coconut, and pineapple made with coconut milk V
• Vanilla quinoa porridge with granola and dried cherries made with coconut milk V
• Peaches and cream yogurt parfait with brown sugar and candied pecans G
Freshly baked muffins
Sliced fresh fruit
Assorted juices

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

- **Mini NY-style bagels** $3.15*
  Cream cheeses (plain, chive, fruit)
- **Individual fruit yogurts** $3.15*
  Regular or Greek-style yogurt
- **Tomato spinach tart** $4.25*
- **Baked shakshouka** $7.35*
  Poached eggs served in a spicy tomato sauce with lentils and crumbled feta cheese G
- **Crustless spinach Swiss quiche** $4.25 G
- **Crustless applewood smoked bacon and Swiss quiche** $4.25 G
- **Princeton benedict** $6.25*
  Tender biscuit topped with a mustard goat cheese spread, arugula, sliced tomato, caramelized onions, and a fried egg
- **Breakfast chilaquiles** $6.40*
  Corn tortillas topped with seasoned black beans, queso fresco, pico di gallo, and fried eggs G
- **Traditional belgium waffles** $4.75*
  Made with pearl sugar, topped with catering’s own blueberry ginger jam and whipped cream on the side
- **Biscuit sandwich** $6.75*
  With cage-free egg, house-cured bacon, and aged cheddar cheese
- **Tofu scramble** $6.15*
  With wild mushrooms and tender spinach served in a whole wheat wrap V

**Beverage Breaks**

- **Princeton Premium** $4*
  Freshly brewed Princeton Premium Blend coffee (regular, decaffeinated)
- **Small World Coffee®** $4.50*, min. 25 people
  Freshly brewed Small World Coffee® (regular, decaffeinated)
- **Water** 12oz can $2.00*; 16oz screw top $2.50*
- **Coca-Cola® products** $1.85*
- **Individual LaCroix® sparkling water** $1.85*
- **Sustainable water break** $1.50*
  Carafes of flavored spa water

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*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.

**Tiger Breakfast** *(full American breakfast)*

$23.25*, min. 25 people, attendant required.
- Cage-free scrambled eggs with 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 ☀
- Maple pork sausage ☀
- Orange challah French toast served with pure maple syrup
- Sliced fresh fruit
- Assorted juices

**Southern Charm Breakfast**

$23.25*, 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 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.
LUNCH & DINNER
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
$17.25*
All signature sandwiches can be made gluten free upon request.
Choose 3 sandwiches.
Choose 2 salads.
Includes individual assorted chips.
Includes chocolate chip and vegan cookies from our Bake Shop.

Sandwiches
(Choose 3)

- Tavern ham, salami, aged provolone, and roasted peppers with a spicy olive tapenade on baguette
- Herb marinated chicken and mozzarella sandwich with balsamic glaze on ciabatta
- Roast beef, garlic and kale pesto, aged cheddar, and arugula on pretzel roll
- Tarragon chive chicken salad with field greens on a croissant
- Lemon edamame hummus with avocado, shaved red onion, and micro greens on multi-grain roll
- Grilled teriyaki tofu with pineapple jalapeño relish on sourdough roll
- Cucumber, Baba ganoush, and roasted red pepper on ciabatta
- Roasted portobello, pickled zucchini, shaved red onion, and smoked tomato mayo on french roll
- Tabbouleh pita wrap with feta, chopped tomato, cucumber, red onion, arugula without cheese
- Shaved roast beef with spicy giardiniera and aged cheddar cheese on french roll
- Shaved roasted pork loin, oven-roasted tomatoes, and basil mayo on cuban bread
- Oven-roasted turkey, havarti cheese, fresh spinach, and Russian dressing on sourdough
- Shrimp roll made with roasted celery root and dill mayo on brioche
- Tuna nicoise made with flaked tuna, olives, tomatoes, chopped egg, and caper aioli on brioche

Salads
(Choose 2)

- Sweet kale salad with roasted broccoli, toasted sunflower seeds, grape tomatoes, and radicchio tossed in a poppy seed dressing
- Shaved Brussels sprouts and cabbage slaw with cranberries, toasted pumpkin seeds, and shaved carrots tossed in a white balsamic vinaigrette
- Tender lentil salad with roasted wild mushrooms, parsnip, and arugula tossed with an aged sherry vinegar and dijon vinaigrette
- Toasted farro with diced pears, dried cherries, focaccia croutons, and arugula, tossed with a maple dijon vinaigrette and finished with crumbled goat cheese
- Wild rice and kale salad with oranges, grapes, pecans, scallions, and golden raisins dressed with a roasted orange vinaigrette
- Quinoa, butternut squash, apple, and spinach, with a maple dijon dressing
- Crispy chickpea, kale caesar with radicchio and focaccia croutons
- Sweet potato salad with bacon, scallions, and a jalapeño mustard dressing
- Greek pasta salad with artichoke hearts, feta, and red wine vinaigrette
- Apple cranberry cole slaw with cabbage, carrots, bell peppers, apples, and cranberries with a ginger dressing
- Princeton catering house salad with local greens, heirloom tomatoes, cucumbers, tricolor carrots with crumbled blue cheese, ranch, and balsamic vinaigrette on the side

*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.

**Hot Signature Sandwich Buffet**

$20.65*, min. 25 people, attendant is required.

Available for lunch only.

Select three sandwiches:
- Crisp falafel with red onion, greens, tomato, and tzatziki on pita
- Old world meatball parm with beef meatball, tomato basil sauce, and fresh mozzarella
- Asian inspired bbq tofu, kimchi, and cilantro aioli on bao bun **V**
- Grilled chicken, cucumber salad, and red wine vinaigrette on torpedo roll
- Mini cuban with roast pork, ham, pickle, Swiss, and mustard on a baguette

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**

$22.55*, min. 25 people. Attendant required.

Choose Two:
- Brown rice and quinoa blend **G**
- Toasted barley
- Jasmine rice **G**
- 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**

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

**Energy Bars**
$7.25*
- Nature Valley™ granola bars
- PowerBars®
- Individual trail mix packages
- Sparkling water

**Build-Your-Own Trail Mix**
$7.65*
- Assorted roasted nuts G
- M&M's®
- Assorted dried fruit
- Yogurt covered raisins G
- Roasted zatar spiced chickpeas V G
- Roasted smoked lentils V G

**Philly Pretzel Nuggets**
$7.65*
- Cheddar cheese sauce
- Spicy brown mustard
- Chive cream cheese

**Chef’s Choice**

**Assorted Candies**
$7.65*

**Sweet Treats**
$7.65*
- Assorted Bake Shop treats
- Coffee and tea service

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**Hot Buffet**
$26.45*, min. 25 people, attendant is required.
Seared chicken with your choice of presentation:
- Sauteed chicken breast, roasted fennel, roasted trumpet mushrooms, green peppercorns, and garden herbs in a rich brown sauce G
- Braised bone-in chicken thighs served cacciatore style with peppers, onions, olives, and mushrooms in a rich tomato sauce G
- Seared tandoori chicken breast finished with a cucumber, red onion, and tomato chutney

- Baked vegan paella with saffron rice, sofrito and seasonal vegetables V
- 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

**Southern Asian-Inspired Hot Buffet**
$31.25*, min. 25 people, attendant is required.
- Chicken tikka masala G
- Seared mango salmon G
- Chana masala – chickpea curry V G
- Steamed jasmine rice V G
- Grilled seasoned naan bread V
- Bake Shop dessert bar

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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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All buffets except the Signature Sandwich require at least one attendant.
The number of attendants required is based on count.

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

**Hoagie**
$13.00*
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**
$18.35*
Choose sandwich from page 7
- Cookie from our Bake Shop
- Chips and whole fruit
- Water

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

**Healthy Grain Bowl**
$18.35*
Select One:
- 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

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

**Asian Inspired Noodle Bowl**
$18.35*
Rice noodles, braised bok choy, shiitake mushrooms, julienne peppers, water chestnuts, and fresh cilantro V G

Choose One:
- Grilled ginger chicken thigh
- Grilled marinated tofu with sesame ginger soy dressing
Hot Hors d'oeuvres
Priced by the dozen; 2 dozen minimum per item.

Franks in blankets with ketchup and mustard
$22.00

Vegetable spring roll with orange chili sauce
$24.05

Lemongrass chicken dumpling with ginger soy dipping sauce
$27.55

Fried edamame dumpling with ginger soy dipping sauce V
$27.55

Baked artichoke, spinach and Parmesan phyllo cup
$29.45

Chicken tikka masala skewers G
$32.95

Roasted corn and edamame quesadillas V
$32.95

Thai green curry phyllo stars V
$32.95

Beef empanada with an avocado crème and smoked chili drizzle
$33.75

Potato and pea samosa served with pomegranate curry dipping sauce
$33.75

Roasted butternut squash and sage arancini served with a blue cheese and brown butter dipping sauce G
$33.75

Vietnamese chicken meatball served with a plum vinaigrette G
$33.75

Mini Maryland-style crab cake with lemon basil aioli
$39.95

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

Cucumber cup filled with a quinoa watermelon mint salad V G
$29.95

Pumpkin hummus and toasted pepitas served on a cinnamon spiced pita chip V
$29.95

Antipasto skewers finished with a balsamic glaze G
$31.95

Cherry tomato and fresh mozzarella basil pesto skewer G
$33.85

Grilled rosemary pineapple and fresh mozzarella skewer with chili oil drizzle G
$33.85

Roasted sun-dried tomato, garlic, and olive canape on crostini finished with an extra virgin olive oil V
$33.95

Sourdough avocado crisp topped with pickled red onion and cilantro with chili oil drizzle V
$33.85

Flatbread layered with baba ganoush and marinated artichoke hearts V
$35.95

Roasted golden beet topped with a blue cheese mousse and balsamic glaze G
$35.95

Crisp baby romaine leaves stuffed with an Asian inspired shredded chicken salad G
$37.95

Seared ahi tuna dressed with a sriracha aioli and served in a sesame cup with fresh herbs
$39.95

Pumpernickel crisp with smoked salmon, dill crème fraîche, capers, and pickled red onion
$41.35

Tri peppercorn crusted beef with roasted shallot and chive aioli on crostini
$42.35

V  Vegan
G  Made without Gluten
**Domestic Cheese Board**

$119.55 serves 25 people
- Cubed domestic cheeses
- Seasonal fresh fruit garnish
- Assorted crisps

**Artisanal Cheese Display**

(contains nuts)

$185.75, serves 25 people
- Chef's selection of three artisanal cheeses
- Dried fruit, fig jam, nuts, olives
- Assorted crisps

**Farm Fresh Vegetable Tray**

$115.55, serves 25 people
- Assorted cut vegetables
- Blue cheese dipping sauce
- Roasted red pepper hummus

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**Pinwheels**

$24.75 per dozen; 2 dozen minimum per item.

- Turkey, avocado, and cilantro
- Ranch BLT with crispy onion petals
- Grilled chicken caesar
- Tavern ham with pineapple honey cream cheese
- Chipotle hummus, eggplant, and arugula V
- Grilled zucchini, red pepper, and boursin cheese
- Roast beef, smoked gouda, spinach, and roasted garlic cream cheese

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**Reception Tables**

**Domestic Cheese Board**

$119.55 serves 25 people
- Cubed domestic cheeses
- Seasonal fresh fruit garnish
- Assorted crisps

**Artisanal Cheese Display**

(contains nuts)

$185.75, serves 25 people
- Chef's selection of three artisanal cheeses
- Dried fruit, fig jam, nuts, olives
- Assorted crisps

**Farm Fresh Vegetable Tray**

$115.55, serves 25 people
- Assorted cut vegetables
- Blue cheese dipping sauce
- Roasted red pepper hummus

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**Princeton Dessert Table**

$9.50 per person, 25 people minimum

Choose 3:
- Fresh fruit kebabs with yogurt sauce
- Chocolate chip brownie
- Blueberry granola blondie
- Vegan fruit bar V
- Vegan cookie of the day V
- Vanilla bean panna cotta
- Carrot opera cake
- Assorted cookies

Freshly brewed Princeton Premium Blend coffee
- (regular and decaffeinated)

**Teas**

**V** Vegan

**G** Made without Gluten
Sushi Trays

Hybrid Ichi Platter
(30 pieces) $27.50
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
(50 pieces) $54.50
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

Shooting Star Party Tray
(69 pieces) $41.50
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
(88 pieces) $73.50
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
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.

**Soups**
- Add $3.75
  - Cream of wild mushroom and roasted fennel 🍄
  - Tuscan style escarole and white bean 🌾
  - Roasted chicken with autumn vegetables and orzo pasta
  - New England style fish chowder

**Salads**
- House salad – Local greens with heirloom tomatoes, tricolor shredded carrots, and roasted butternut squash with a roasted shallot vinaigrette
- Alternate salads, add $3.75
  - Roasted beets, watercress, goat cheese, and horseradish vinaigrette 🍄
  - Endive, pear, radicchio, roquefort, and honey orange vinaigrette 🍄
  - Fresh stone fruit with shaved prosciutto, mixed berries, baby kale, goat cheese, and an aged sherry vinaigrette 🍄

**Entrées**

POULTRY: We proudly serve Bell & Evans® chicken. $42.75 each
- Seared lemon thyme marinated chicken breast served with roasted green beans and plum tomatoes accompanied by a toasted couscous pilaf
- Seared chicken breast served over a potato and celeriac purée accompanied by sautéed greens and a rich chicken demi-glace 🍄
- Braised chicken thighs served cacciatore-style with a milanese-style risotto 🍄

BEEF AND PORK
- Grilled marinated skirt steak topped with a chimichurri sauce and accompanied with roasted fingerling potatoes and roasted vegetable medley 🍄 $46.55
- Sliced sirloin beef served with yukon gold, goat cheese mashed potato and haricot verts finished with a rich demi-glace and shiitake mushroom 🍄 $45.55
- Roasted brined pork loin served with mashed sweet potatoes and vegetable medley, finished with a dijon brandy demi-glace 🍄 $44.55

SEAFOOD
- Seared salmon topped with an avocado roasted corn salsa accompanied by rice pilaf and roasted broccolini 🍄 $45.55
- Seared sea bass with lyonnaise potatoes, roasted lemon broccoli, and a citrus beurre blanc 🍄 $47.55
- Roasted salmon with an orzo pilaf served with a wild mushroom and artichoke salad with extra virgin olive oil $45.55

VEGETARIAN
- Royal trumpet mushroom cakes 🌾 🍄
- Braised vegan short ribs 🌾
- Vegan baked spinach and eggplant turnover 🌾

*Prices are labeled per person. 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**

$25.95/per person – minimum 50 people
Attendant fee required dependent on number of people, call for details.
Grill Permit $100, On site Grill and Chef $200

- Princeton crafted burgers and buns (Halal - contains mushroom)
- Grilled beef hot dogs and buns
- Beyond Burgers® and buns V (Available upon request $2.50/person)
- Grilled boneless BBQ chicken $3.55 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.
$32.55 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

V Vegan
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**  
$36.35 per person, min. 25 people, attendant is required.

- Grilled smoked sausage  
- Smoked chicken on the bone served with an apple bourbon BBQ  
- Grilled Beyond Sausage® bratwurst with sautéed peppers and onions  
- Non-mayo based homemade potato salad  
- Tossed house salad with two dressings  
- Baked mac and cheese  
- Braised greens with smoked turkey  
- Mini Bake Shop desserts  
- Sparkling and still water

**No Frills BBQ**  
$15.95 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)  
- Beyond Burger® and buns (Available upon request $2.50/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**

- Cedar plank BBQ salmon $7.95  
- BBQ braised beef short ribs $8.25  
- Cornmeal breaded fried catfish with rémoulade sauce $3.95  
- Applewood smoked BBQ bone-in chicken breast $4.25  
- Carolina-style BBQ pulled pork shoulder $5.55

- Vegan  
- Made without Gluten
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 $300 to cover expenses.

We will gladly provide weekend services. Weekend reservations require a minimum of $1,500 per Saturday event and $3,000 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.

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.

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.

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 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.

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.

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.

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 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.

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.

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