

Reunions Planning, Major Year Classes

Important Dates

Reunions 2023

Reunions Dates

- Reunions Weekend
May 25, 2023 -May 28, 2023

Important Planning Dates for Your Event

- Completion of the following arrangements:
Menus, Arrangements, Estimated Guest Counts for Meals and Receptions
Tuesday, February 28, 2023
- Meal Count Update
Friday, March 17, 2023
- Preliminary Guaranteed Meal Counts Due
Wednesday, April 19, 2023
- Final Guaranteed Meal Counts Due
(including Kosher meal count)
Wednesday, May 3, 2023

Special Meal Requirement Requests Due

(Meals requiring special preparation due to allergy, dietary, health requirements)

Friday, April 28, 2023

Breakfast Menu Offerings

Reunions 2023

Early Morning Eye Opener-\$5.50/person

- Chilled Orange and Cranberry Juices
- Assortment of Fresh Pastries, Doughnuts and Bagels
- Jelly, Butter, Margarine and Cream Cheese
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Bagel Buffet-\$6.90/per person

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

Continental Breakfast-\$8.00/person

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

Healthy Start - \$9.00/person

- Chilled Orange and Cranberry Juices
- Fresh Fruit Salad with Strawberries and Blueberries
- Low Fat Yogurt and Granola
- Assortment of Fresh Pastries including Fruit Breads and Muffins
- Jelly, Butter and Margarine
- Coffee, Decaf, Tea
- Milk (Whole, 2% and Skim)

Brunch Menu Offering
Reunions 2023

Sunday Brunch-\$20.35/person

This offering is available as a buffet on Sunday only

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

Lunch Menu Offering
Reunions 2023

Enchilada Bowl-\$14.25

(Available Thursday and Friday)

Protein Options: Chicken, Pork and Three Bean Chili

- Cilantro Rice
- Gazpacho Salad
- Tossed Salad

Toppings:

- Guacamole
- Pico de Gallo
- Shredded Lettuce
- Shredded Cheddar Cheese
- Shredded Pepper Jack Cheese
- Sour Cream

- Flour Tortillas
- Tortilla Chips

- Dessert
- Iced Tea

New York Style Deli-\$14.25/person

(Available Thursday and Friday)

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

Wrappin Reunion Lunch-\$14.25/person

(Available Thursday and Friday)

- Roast Beef, Chicken Caesar and Vegetable Wrap
- Choice of 2 Salads
- Potato Chips or Pretzels
- Fresh Fruit
- Dessert
- Iced Tea

Reunion 2023 Picnic-\$14.75/person

(Available Thursday, Friday, and Saturday)*

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

Hoagie Luncheon-\$13.50/person

(Available Thursday, Friday, and Saturday)*

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

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

Dinner Menu Offerings Reunions 2023

Thursday-Saturday Dinner Menu Offerings*

For each dinner package a vegetarian option is included.

*Kosher meals are available upon request and must be ordered by Wednesday, May 3, 2023.

Dinner Menus

*Mediterranean Buffet-\$29.50/person

This offering is a buffet and is available for Thursday dinner only

Meze Table:

- Roasted garlic hummus and fire roasted red pepper hummus
- Baba Ghanoush
- Mixed olives, marinated feta cheese
- Fresh oregano, shallot and sumac roasted tomato wedges
- Marinated zucchini and yellow squash salad with a citrus vinaigrette
- Fresh and toasted pita bread

- Tossed house salad with choice of two dressings

- Shawarma roasted whole heads of cauliflower with zaatar seasoning and crumbled feta cheese
- Local sweet potato and garbanzo bean curry with fresh spinach and kale
- Turmeric seasoned couscous with golden raisins, caramelized shallots and fresh cracked black pepper
- Spinach and feta phyllo pie
- Oven roasted tandoori spiced vegetables medley with pomegranate molasses
- Dessert Bar
- Coffee, Decaf, Tea

**This meal is vegetarian for a substantially lower climate impact. Vegetarian meals have roughly half the carbon footprint of meat-based ones.*

La Trattoria-\$29.50/person

This offering is a buffet and is available for Thursday dinner only

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

These offerings are available Thursday-Saturday

Lemon Thyme Grilled Bell & Evans® Chicken Breast-\$28.50/person

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

Char Crusted Hanger Steak-\$35.00/person

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

Surf and Turf -\$48.00/person

- Caesar Salad
- Seared Filet Mignon
- Sautéed Garlic Shrimp
- Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Seared Mahi Mahi and Sliced Filet Mignon-\$44.00/person

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

Napa Grill-\$42.50/person

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

Pan Asian Buffet-\$31.75 person

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

Fajita Buffet-\$29.50/person

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

Toppings

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

- Tortilla Chips
- Dessert Bar
- Iced Tea

Roasted Boneless Bell & Evans® Chicken Breast and Seared Pacific Salmon \$37.50/person

- Tossed Seasonal Greens
- Roasted Boneless Breast of Bell & Evans® Chicken with Wild Mushroom Sauce
- Seared Pacific Salmon with Herbed Butter
- Garden Rice Pilaf
- Spring Vegetable Medley
- Dinner Rolls
- Dessert Bar
- Coffee, Decaf, Tea

Grilled Bell & Evans® Chicken Breasts and Barbecued Ribs Buffet-\$29.50/person

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

Seafood & Chorizo Paella Buffet - \$31.75/person

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

Olé Buffet-\$28.00/person

- Taco Bar
- Tequila Lime Bell & Evans® Chicken
- Shredded Pork
- Mexican Rice
- Refried Beans
- Grilled Vegetables
- Tossed Garden Salad
- Nachos Bar
- Dessert Bar
- Iced Tea

Barbeque Dinner Menu Offerings Reunions 2023

Smoke House BBQ Pit-\$29.50/person

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

Backyard BBQ-\$23.50/person

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

Brazilian BBQ-\$38.50/person

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

Reception Menu Offerings
Reunions 2023

Sushi

Starlight Party Tray - \$68.99

88 pieces

- California Roll: Sushi White Rice, Avocado, Cucumber, Imitation Crab Stick, Sesame Seeds, Seaweed
- Rainbow Roll: Salmon, Shrimp, Tuna: 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

Shooting Star Party Tray - \$38.99 46 Pieces

- 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

Hybrid Ichi Platter - \$25.99**30 pieces**

- 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, Tempura Crispy, Sesame Seeds
- Crunchy Dragon Roll White: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Spicy Sauce, Sriracha, Tempura Crispy, Sesame Seeds
- Garnish: Cucumber
- Pickled Ginger
- Wasabi

Hybrid Yon Tray - \$50.99**50 pieces**

- Crunchy Dragon Roll Orange: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Salmon, Mayonnaise, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Crunchy Dragon Roll Red: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Tuna, Mayonnaise, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Crunchy Dragon Roll White: Sushi White Rice, Avocado, Cucumber, Imitation Crab Salad, Seaweed, Spicy Sauce, Sriracha, Tempura Crispy, 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, Tempura Crispy, Green Onion, Sesame Seeds
- Spicy Mango Roll: Sushi White Rice, Avocado, Cucumber, Eel, Mango, Cream Cheese, Seaweed, Spicy Sauce, Tempura Crispy, Sesame Seeds
- Garnish: Carrot, Avocado, Lettuce
- Pickled Ginger
- Wasabi

Hot Hors d'Oeuvres- Priced per dozen

- Asparagus & Asiago in Phyllo \$29.00
- Chicken Satay \$33.00
- Chicken Tenders \$19.00
- Franks in a Blanket \$20.75
- Japanese Shrimp & Vegetable Shumai \$19.00
- Mini Quiche \$24.00
- Mini Vegetable Egg Roll \$19.00
- Mozzarella Sticks \$26.00
- Peking Duck Spring Roll \$34.00
- Vegetable Spring Roll \$20.00

Cold Hors d'Oeuvres

**Individual Cold Hors d'Oeuvres Selections -\$5.00/person per selection,
half-price with full dinner**

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

- Hummus Bar-\$2.75/person
- Nachos Bar with Cheese Sauce, Salsa and Guacamole-\$3.75/person

- **Wisconsin Cheese and Fruit Tray-\$150.00/25 people**
Gruyère, Van Gogh, Buttermilk Bleu Affinee, Mezzaluna Fontina and Red Spruce Cheddar with Grapes Berries, Assorted Flat Bread Crackers

- **British Isles Cheese Tray-\$150.00/ 25 people**
Rose and Crown Stilton, Harmony, Donovan's Cheddar and Double Gloucester with Grapes & Berries, Assorted Flat Bread Crackers

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

Dinner

Children's Meals-\$9.40/child (children under six-half price)

Dinner Option 1

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

Dinner Option 2

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

Supplies and Services Reunions 2023

Cocktail Supplies

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

Soft Plastic Cups with the Princeton Logo

- 9 oz. Old Fashioned-50 cups/sleeve-\$9.25
- 12 oz. Highball- 50cups/sleeve/\$11.25

Napkins with the Princeton Logo

- Dinner Napkins-125 napkins/box -\$15.00
- Cocktail Napkins-250 napkins/box-\$11.95

Tablecloths with the Princeton Logo

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

Cocktail Snacks Need Prices

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

- Goldfish Crackers-case of 6-31 oz. boxes-\$52.00
- Goldfish Pretzels-case of 6-26 oz. boxes- \$49.50
- Tortilla Chips-case of 6-2 lb. bags-\$52.00
- Tri-Color Tortilla Chips 6-2 lb. bags - \$77.50
- Potato Chips- case of 6-1 lb. bags-\$ 41.50
- Pretzel Twists-case of 6-1 lb. bags-\$38.00

Wine Service

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

Bar Supplies

Reunion classes are responsible for their own alcohol and bar arrangements. Bar mixes, fruits and supplies are generally provided with your purchase from the beverage distributor.

Standard Table Service (Evening Meal)

Princeton University Campus Dining will provide paper logo tablecloths, candles and small-potted plants for each table and a floral centerpiece for the buffet table at the evening meal.

Enhanced Table Service (Evening Meal)

If you would like to enhance the dinner meal service, Campus Dining will make arrangements to provide the amenities in the list below.

- China-\$3.00/person*
- Linen Tablecloth-\$1.50/person
- Linen Napkins-\$1.00/person
- Waiter and Waitress Service (dinner service only)-\$5.00/person
- Water Goblets (limited supply) Available upon request
- Wine Glasses (glass) Available upon request
- Wine Glasses (plastic)- Available upon request

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