PRINCETON CAMPUS DINING WELCOMES YOU TO
REUNIONS 2024

WE ARE COMMITTED to providing distinct on-campus catering services for all alumni to enjoy during your 2024 Reunions celebration. Our menus are crafted by our team of talented chefs and designed to suit your individual taste, event style, and budget.

Our menu selections cater to a wide range of preferences and dietary requirements. Vegan, gluten-free, and vegetarian options have been incorporated to ensure that every guest receives a memorable dining experience.

Campus Dining holds customer experience and safety as our utmost priorities. We are happy to accommodate dietary restrictions and food allergies. Please inform us prior to the event if you or an attendee will require an accommodation, or if you have outstanding concerns. Our team will work with you to best meet your needs.

We look forward to working with you to create a special experience for your class that everyone will enjoy. If you have any questions or would like more information, please don’t hesitate to contact us.

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IMPORTANT 2024 PLANNING DATES

FEB 29
Completion of menus, arrangements, and estimated guest counts for meals and receptions

MARCH 18
Meal count update

APRIL 17
Preliminary guaranteed meal counts due

MAY 01
Final guaranteed meal counts and special meal requirements due (Kosher, allergy/dietary accommodations, etc.)

MAY 23-26
Reunions Weekend!
NOTE: The cost of meals during breakfast include single-use cups, napkins, flatware, and plates.
EARLY MORNING EYE OPENER
$6.50 PER PERSON
- Chilled orange and cranberry juices
- Assorted pastry basket and bagels
- Jelly, butter, margarine, and cream cheese
- Coffee (regular and decaf) and tea

CONTINENTAL BREAKFAST
$8.50 PER PERSON
- Chilled orange and cranberry juices
- Fresh fruit salad
- Assorted pastry basket and bagels
- Jelly, butter, margarine, and cream cheese
- Coffee (regular and decaf) and tea

HEALTHY START
$10.75 PER PERSON
- Chilled orange and cranberry juices
- Fresh fruit salad with strawberries and blueberries
- Hard-boiled eggs
- Low-fat yogurt and granola
- Assorted pastry basket and bagels
- Jelly, butter, margarine, and cream cheese
- Coffee (regular and decaf) and tea

UPDATED JANUARY 8, 2024 / ALL ITEMS AND PRICES ARE SUBJECT TO CHANGE
BRUNCH
SUNDAY BRUNCH
$23.50 PER PERSON
AVAILABLE SUNDAY AS A BUFFET ONLY
- Chilled orange and cranberry juices
- Fresh fruit salad with strawberries
- Assorted cold cereals with assorted milk offerings
- Cage-free scrambled eggs
- Omelets made-to-order (tofu scramble available upon request)
- Turkey sausage
- Applewood smoked bacon
- Roasted breakfast potatoes
- Waffle bar with assorted toppings
- Low-fat yogurt and granola
- Assorted pastry basket and bagels
- Jelly, butter, margarine, and cream cheese
- Coffee (regular and decaf) and tea

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NOTE: The cost of meals during lunch include single-use cups, napkins, flatware, and plates.
TAQUERIA
$15.75 PER PERSON
- Flour and corn tortillas and tortilla chips
- Shredded chicken and pork
- Vegan three-bean chili
- Toppings (guacamole, pico de gallo, lettuce, cheddar cheese, Pepper Jack cheese, sour cream)
- Cilantro rice
- Refried beans
- Tossed salad
- Dessert
- Iced tea

NJ BOARDWALK
$16 PER PERSON
- Sausage with peppers and onions
- Beyond Sausage® with peppers and onions (vegan)
- Chicken gyro
- Pita bread and torpedo rolls
- Toppings (lettuce, tomato, onion)
- Tzatziki sauce
- Tossed Greek salad
- Kettle chips
- Dessert
- Iced tea

REUNION 2024 PICNIC
$16.25 PER PERSON
- Grilled grass-fed beef burger
- Grilled all-beef hot dogs
- Grilled garden burger
- Bean chili
- Choice of 2 salads (pasta salad, cole slaw, Caesar salad)
- Relish tray (lettuce, tomatoes, sliced red onions, pickle chips, American/Swiss cheeses)
- Potato chips
- Dessert
- Iced tea

HOAGIE LUNCHEON
$14.75 PER PERSON
- Assorted hoagies (Italian, turkey, grilled vegetable)
- Choice of 2 salads (pasta salad, cole slaw, Caesar salad)
- Tray of onions, pickles and hot peppers
- Potato chips
- Dessert
- Iced tea

ALL SATURDAY LUNCH SERVICE MUST BE COMPLETED BY 1 PM
NOTE: The cost of meals for dinner include disposable napkins, flatware, and plates.
MEDITERRANEAN BUFFET
$32.50 PER PERSON
AVAILABLE THURSDAY ONLY
This meal is vegetarian for a substantially lower climate impact. Vegetarian meals have roughly half the carbon footprint of meat-based options.

Meze table (roasted garlic hummus, 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 pita bread and toasted pita chips)

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 (regular and decaf) and tea

OPTIONAL PROTEIN ADD-ONS
Grilled boneless chicken breast $3 PER PERSON
Grilled salmon filet $5 PER PERSON
LA TRATTORIA $32.50 PER PERSON
Pasta station
Penne pomodoro (mini farfalle with fresh spring vegetables)
Chicken piccata
Eggplant rollatini
Sautéed broccoli with garlic aglio
Antipasto station
Princeton Reunions house salad (mixed greens, tomatoes, and cucumbers)
Assorted fresh baked breads
Assorted desserts
Coffee (regular and decaf) and tea

LEMON THYME GRILLED CHICKEN BREAST $31.50 PER PERSON
Tossed seasonal greens or Caesar salad
Lemon thyme grilled chicken breast
Wild mushroom rice
Spring vegetable medley
Dinner rolls
Dessert bar
Coffee (regular and decaf) and tea

CHAR CRUSTED BISTRO LOIN MEDALLIONS $38.50 PER PERSON
Choice of Princeton Reunions house salad or Caesar salad
Char crusted bistro loin medallions
Roasted Yukon Gold potato or garden rice pilaf
Spring vegetable medley
Dinner rolls
Assorted desserts
Coffee (regular and decaf) and tea
The following dinner packages are available Thursday through Saturday and include a vegetarian option. Kosher and Halal meals are available upon request if ordered by Wednesday, May 1, 2024

SEARED WILD CAUGHT SALMON AND SLICED FILET MIGNON WITH CITRUS HERB BUTTER
$49 PER PERSON*
Choice of Princeton Reunions house salad or Caesar salad
Seared wild caught salmon and sliced filet mignon with citrus herb butter
Roasted Yukon Gold potato or garden rice pilaf
Spring vegetable medley
Dinner rolls
Assorted desserts (served in center of table if menu is plated)
Coffee (regular and decaf) and tea

*Consider contributing to our Princeton reduction of carbon footprint and replace the beef with a Roasted Chicken breast served with Wild Mushroom Sauce (39.50 PER PERSON)
The following dinner packages are available Thursday through Saturday and include a vegetarian option.
Kosher and Halal meals are available upon request if ordered by Wednesday, May 1, 2024

**PAN ASIAN BUFFET**
$35 PER PERSON
- Seared salmon with a ginger chili glaze and vegetable slaw
- Asian pepper steak
- Grilled sesame organic tofu with roasted gingered bok choy
- Crispy wonton strips with dipping sauces
- Vegetable fried rice
- Stir-fried vegetables
- Thai spring greens
- Assorted desserts (including fortune cookies)
- Coffee (regular and decaf) and tea

**FAJITAS**
$32.50 PER PERSON
- Julienned seasoned beef
- Adobo seasoned chicken strips with roasted vegetables
- Flour and corn tortillas
- Spanish rice
- Refried beans
- Sweet plantains
- Grilled vegetables
- Tossed salad
- Toppings (guacamole, peppers and onions, pico de gallo, shredded cheddar cheese)
- Tortilla chips
- Dessert bar
- Iced tea

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The following dinner packages are available Thursday through Saturday and include a vegetarian option. Kosher and Halal meals are available upon request if ordered by Wednesday, May 1, 2024.

**ROASTED CHICKEN BREAST AND SEARED PACIFIC SALMON**

$39.50 PER PERSON

- Tossed seasonal greens
- Roasted boneless chicken breast with wild mushroom sauce
- Seared Pacific salmon with herbed butter
- Garden rice pilaf
- Spring vegetable medley
- Dinner rolls
- Dessert bar
- Coffee (regular and decaf) and tea

**SEAFOOD AND CHORIZO PAELLA BUFFET**

$35 PER PERSON

- Seafood and chorizo paella
- Vegan paella
- Grilled boneless chicken thigh with salsa verde
- Chilled gazpacho
- Ceviche with fried tortilla chips and croustades
- Kale salad with tomatoes, red onions, heart of palm with spicy vinaigrette
- Venezuelan black beans
- Roasted green beans
- Dinner rolls
- Dessert bar
- Coffee (regular and decaf) and tea

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NOTE: The cost of meals for BBQ dinners include disposable napkins, flatware, and plates.
SMOKE HOUSE BUFFET
$32.50 PER PERSON
Princeton Reunions house salad
Cole slaw
Grilled seasoned BBQ bone-in chicken
BBQ baby back ribs
BBQ jackfruit (vegan)
Macaroni and cheese
Corn on the cob
Corn bread and biscuits
Assorted desserts
Coffee (regular and decaf) and tea

BACKYARD
$25.95 PER PERSON
BBQ grilled chicken
Grilled grass-fed burger
All-beef hot dog
Vegan black bean burger
Princeton Reunion house salad
Homemade potato salad or pasta salad
Cole slaw
Vegetarian baked beans
Relish/sliced cheese tray
Sliced watermelon
Cookies and brownies
Iced tea

BRAZILIAN
$38.50 PER PERSON
Grilled chipotle glazed beef tournedos
BBQ chicken breast
Shredded pork sofrito
Polenta cakes with feta and bean salsa
Black beans and rice
Roasted vegetables
Spring mix salad
Salsa verde and tortilla chips
Dinner rolls and flour tortillas
Dessert bar
Coffee (regular and decaf) and tea

BBQ DINNER
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NOTE: The cost of meals for receptions include disposable napkins, flatware, and plates.
SUSHI (INCLUDES PICKLED GINGER AND WASABI)

STARLIGHT PARTY TRAY
$73.50 (88 PIECES)
- California roll
  avocado, cucumber, imitation crab stick, sesame seed
- Rainbow roll
  salmon, tuna, shrimp, avocado, cucumber, imitation crab stick, sesame seed
- Salmon avocado roll
  salmon, avocado, sesame seed
- Spicy tuna roll
  spicy minced tuna, cucumber, spicy sauce, sesame seed
- Nigiri salmon/tuna/shrimp

SHOOTING STAR PARTY TRAY
$41.50 (69 PIECES)
- California roll
  avocado, cucumber, imitation crab stick, sesame seed
- Vegetable roll
  avocado, carrot, cucumber, sesame seed
- Inari
  sushi white rice, fried soy bean curd pouch

HYBRID ICHI PLATTER
$27.50 (30 PIECES)
- California wrap
  avocado, cucumber, imitation crab salad, lettuce, tapioca paper
- Red crunchy dragon roll
  avocado, cucumber, imitation crab salad, tuna, mayonnaise, spicy sauce, tempura crispy, sesame seed
- White crunchy dragon roll
  avocado, cucumber, imitation crab salad, spicy sauce, Sriracha, tempura crispy, sesame seed
- Cucumber garnish
HYBRID YON TRAY
$54.50 (50 PIECES)

Orange crunchy dragon roll
avocado, cucumber, imitation crab salad, salmon, mayonnaise, spicy sauce, tempura crispy, sesame seed

Red crunchy dragon roll
avocado, cucumber, imitation crab salad, tuna, mayonnaise, spicy sauce, tempura crispy, sesame seed

White crunchy dragon roll
avocado, cucumber, imitation crab salad, spicy sauce, Sriracha, tempura crispy, sesame seed

California roll
avocado, cucumber, imitation crab stick, sesame seed

Red rock roll
avocado, cream cheese, cucumber, imitation crab salad, spicy minced tuna, seasoned fish roe, spicy sauce, sushi sauce, tempura crispy, green onion, sesame seed

Spicy mango roll
avocado, cucumber, eel, mango, cream cheese, spicy sauce, tempura crispy, sesame seed

Carrot/avocado/lettuce garnish
HOT HORS D’OEUVRES

CHICKEN TENDERS
$21 PER DOZEN

FRANKS IN A BLANKET
$22 PER DOZEN

JAPANESE SHRIMP AND VEGETABLE SHUMAI
$21 PER DOZEN

MINI QUICHE
$26 PER DOZEN

MOZZARELLA STICKS
$26.50 PER DOZEN

JALAPEÑO POPPERS
$26.50 PER DOZEN

VEGETABLE SPRING ROLL
$22 PER DOZEN

MINI-EMPANADAS (CHICKEN/CHEESE/BEEF)
$26 PER DOZEN
COLD HORS D’OEUVRES

DOMESTIC CHEESE BOARD
WITH ASSORTED CRACKERS
$7 PER PERSON
$3.50 PER PERSON WHEN PAIRED WITH FULL DINNER

FARM FRESH VEGETABLE PLATTER
$7 PER PERSON
$3.50 PER PERSON WHEN PAIRED WITH FULL DINNER

FRESH FRUIT PLATTER
$7 PER PERSON
$3.50 PER PERSON WHEN PAIRED WITH FULL DINNER

HUMMUS BAR
$4 PER PERSON
Roasted red pepper hummus, plain hummus, assorted pita and tortilla chips

NACHO BAR
$4.75 PER PERSON
Tri-color tortilla chips, homemade salsa, Mexican cheese sauce, and guacamole

ARTISANAL CHEESE AND FRESH FRUIT PLATTER
$165 PER 25 PEOPLE
Gruyère, Van Gogh, Buttermilk Bleu Affinee, Mezzaluna Fontina, and Red Spruce Cheddar, grapes, berries, assorted flatbread crackers

JUMBO SHRIMP PLATTER
$13.50 PER PERSON
Jumbo shrimp with lemon and cocktail sauce

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CHILDREN’S DINNER MENU

$11 PER CHILD AGES 6-12 / $5.50 PER CHILD AGES 5 AND UNDER

**OPTION 1**
- Meatballs in pomodoro sauce
- Baked ziti
- Princeton Reunions house salad
- Italian bread
- Fresh fruit salad
- Assorted cookies
- Assorted juice boxes

**OPTION 2**
- Chicken tenders with assorted dipping sauces
- Macaroni and cheese
- Princeton Reunions house salad
- Dinner rolls
- Fresh fruit salad
- Assorted brownies and blondie bites
- Assorted juice boxes
SUPPLIES AND SERVICES
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COCKTAIL SUPPLIES
The following cocktail supplies may be purchased in quantity by your class.

SOFT PLASTIC CUPS WITH PRINCETON LOGO
- 9-oz. Old-fashioned: $10 per sleeve (50-count)
- 12-oz. Highball: $12 per sleeve (50-count)

NAPKINS WITH PRINCETON LOGO
- Dinner napkins: $16 per box (125-count)
- Cocktail napkins: $13 per box (250-count)

DISPOSABLE TABLECLOTHS WITH PRINCETON LOGO
- 50” x 108” $15 each
- 82” x 82” $16 each

COCKTAIL SNACKS
- Goldfish crackers: $66.75 per case (6 31-oz. boxes)
- Goldfish pretzels: $76.75 per case (6 26-oz. boxes)
- Tortilla chips: $57 per case (6 2-lb. bags)
- Tri-color tortilla chips: $77.50 per case (6 2-lb. bags)
- Potato chips: $45 per case (6 1-lb. bags)
- Pretzels: $41.75 per case (6 1-lb. bags)

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 and is not responsible for opening wine bottles. Your class crew is responsible for continuous wine service throughout the meal. The bar is to be staffed by your reunion crew. Campus Dining does not provide bartenders.

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)
Campus Dining will provide paper logo tablecloths and a small-potted plant 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 included in the list below.
- China: $4.50 per person
- Linen tablecloth: $2 per person
- Linen napkins: $2 per person
- Wait staff for all china meals: $6 per person
- Water glass: $2.50 per person
- Wine glass: $2.50 per person