Holiday Menu 2023

Prospect House

Campus Catering

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## Holiday Reception Stations

Stations are priced for one hour, add $8.00 per person per station for each additional hour

### Holiday Reception Package

$42.00 per guest | 25 guest minimum

**Holiday Cheese Display**
- Wensleydale Cranberry Cheese, 6 Month Aged Manchego Cheese, Fresh Herb Goat Cheese & Aged Gouda Cheese
- Artisanal Salami
- Marcona Almonds, Quince Paste, Fig Cake, Breadsticks, Crackers
  Red & Green Seedless Grapes

**Caramelized Onion, Fig Compote & Goat Cheese Flatbread**

**Fresh Vegetable Crudité**
- Celery, Carrots, Peppers, Cucumbers, Creamy Parmesan Black Pepper Dip, Red Pepper Hummus Dip

**Italian Station**
- **Vegan Mini Rigatoni Pasta** Sauteed Zucchini, Roasted Cherry Tomato, Roasted Garlic, Plum Tomato Sauce
- **Farfalle Pasta** Grilled Chicken Breast, Toasted Pine Nuts, Caramelized Onions, Sundried Tomato, Cremini Mushrooms, Rosemary Romano Cream
- **Philly Roast Pork Meatballs** Broccoli Rabe, Aged Provolone, Roasted Garlic Cream Sauce
- **Tomato Bruschetta** Semolina Crostini

### Holiday Dessert Station

$12.50 per guest | 25 guest minimum

**Assorted Holiday Mini Pastries**
- Candy Cane Chocolate Ganache Tarts, Whipped Cream
- Pumpkin Cheesecake Trifles
- Cranberry Crumb Tarts
- Eggnog Custard Graham Cracker Tart
- Italian Fig Cookie

**Chocolate Bread Pudding**, Vanilla Crème Anglaise
Holiday Dinner Buffet

$63.00 per guest | 25 guest minimum
Includes: Rolls & Butter, Freshly Brewed Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Antipasti and Green Salads

- Lacinato Kale & Shaved Brussels Sprouts Salad
  Dried Cranberries, Toasted Sunflower Seed, Smoked Cheddar Cheese, Honeycrisp Apples, Mustard Cider Dressing

- Roasted Cremini Mushrooms
  Toasted Pine Nuts, Roasted Carrots, Wilted Baby Spinach, Tahini Dressing

- Sweet Potato Salad
  Roasted Pineapple, Rum-Soaked Raisins, Crispy Bacon, Toasted Pecan Vinaigrette

- Spiced Roasted Delicata Squash Rings
  Caramelized Onion Aioli

Entrées

- Winter Squash Ravioli
  Sage Cream Sauce, Sautéed Spinach

- Tangerine Glazed Salmon Fillet
  Haricots Verts, Roasted Cipollini Onions, Yellow Pepper Sauce

- Room Temperature Sliced Beef Tenderloin
  Crispy Roasted Potatoes, Roasted Garlic Red Pepper Cream

Desserts

- Sliced Fresh Fruit Platter

- Assorted Holiday Mini Pastries
  Candy Cane Chocolate Ganache Tarts, Whipped Cream Pumpkin Cheesecake Trifle Cranberry Crumb Tart Eggnog Custard Graham Cracker Tart

- Chocolate Bread Pudding add $7.00 per guest
  Vanilla Crème Anglaise