



Refreshment Breaks

Coffee, Decaffeinated Coffee, Tea Selection

6.50 per person

Assorted Soft Drinks, Mineral & Vitamin Waters
Tazo Teas & Godiva Coffee Drinks

5 – 7 each - Charged as Consumed

Yogurt Loaves & Parfaits

Chocolate, Marble, Lemon & Carrot Loaves
Fruit Yogurts, Crunchy Granola & Fresh Berry Parfaits
Coffee, Decaffeinated Coffee, Tea Selection

15 per person

Tea Time

An Assortment of Afternoon Tea Sandwiches
Assorted Miniature Scones:
Blueberry, Chocolate Chip, Brown Sugar-Cinnamon
Miniature Madelines
Devonshire Cream, Assorted Jams, Sweet Butter
Coffee, Decaffeinated Coffee, Tea Selection

20 per person

Healthy Snacks

Fresh Vegetable Crudités with Dips
Spiced Mixed Nuts, Dried Fruit & Nut Trail Mix
Snack Bags of Smart Food:
Cheddar Popcorn & Whole Wheat Pretzels
Coffee, Decaffeinated Coffee, Tea Selection

18 per person

The West 43rd

Soft New York Pretzels with Deli Mustard
Honey Roasted Peanuts
Miniature Black & White Linzer Tart Cookies
Chocolate-Covered Caramel Corn
Assorted Dr. Brown's Sodas, Iced Tea & Mineral
Water

18 per person

Cookies & Fruit

Freshly Baked Chocolate Chip, Oatmeal & Double
Chocolate Chunk Cookies
Whole Fresh Fruit: Apples, Bananas & Grapes
Coffee, Decaffeinated Coffee, Tea Selection

15 per person

The Energizer

Assorted Candy, Granola & Energy Bars
Red Bull, Assorted Vitamin Waters & Iced Tea
Coffee, Decaffeinated Coffee, Tea Selection

18 per person

15 West 43rd Street, New York, NY 10036
(212) 596-1210 Fax (212) 596-1214
bqt@princetonclub.com



Breakfast

The Princeton

(Served Buffet or Sit-Down)

Orange, Grapefruit & Cranberry Juice
Assorted Breakfast Pastries to include:

Danish Pastry, Flaky Croissants,
Assorted Fruit Muffins & Bagels,
Fruit Preserves, Sweet Butter,
Flavored Cream Cheeses

Display of Sliced Fresh Fruit & Seasonal Berries
Coffee, Decaffeinated Coffee, Tea Selection

30 per person

The Old Nassau

(Served Buffet or Sit-Down)

Orange, Grapefruit & Cranberry Juice

Scrambled Eggs with Fresh Herbs
Crispy Bacon & Country Sausage
Crispy Breakfast Potatoes O'Brien

Display of Sliced Fresh Fruit & Seasonal Berries

Danish Pastry, Flaky Croissants,
Assorted Fruit Muffins & Bagels,
Fruit Preserves, Sweet Butter,
Flavored Cream Cheeses

Coffee, Decaffeinated Coffee, Tea Selection

39 per person

The Tiger

(Served Buffet or Sit-Down)

Orange, Grapefruit & Cranberry Juice
Assorted Breakfast Pastries to include:

Danish Pastry, Flaky Croissants,
Assorted Fruit Muffins & Bagels,
Fruit Preserves, Sweet Butter,
Flavored Cream Cheeses

Smoked Norwegian Salmon Platter
Platter of Sliced Tomatoes, Red Onions & Capers
Coffee, Decaffeinated Coffee, Tea Selection

36 per person

The Healthy Breakfast

(Served Buffet or Sit-Down)

Orange, Grapefruit, Cranberry, V-8 & Apple Juice

Assorted Low-Fat Fruit Yogurts,
Crunchy Granola & Muesli

Multi-Grain Breads, Sliced Yogurt Loaves,
Raisin Bran Muffins

Low-Fat and Fat-Free Milk

Coffee, Decaffeinated Coffee, Tea Selection

35 per person

Additional Items to Enhance Your Breakfast Menu

Cinnamon Challah French Toast with Warm Vermont Maple Syrup	5.50 per person
Assorted Cold Cereals with Large Bowl of Seasonal Berries or Bananas	9.50 per person
*Belgium Waffles with Fresh Berries, Warm Vermont Maple Syrup	6.50 per person
*Omelettes Made-to-Order to include:	
Ham & Gruyere, Spanish, Western, Mushroom, Smoked Salmon	8.50 per person
Hot Oatmeal with Toppings of Brown Sugar, Strawberries & Raisins	6 per person

*** (Uniformed Chef Fee: 100)**

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Luncheon Buffets *(For Groups of 20 Guests or more)*

The Gourmet Sandwich Buffet

Basket of 7-Grain Sourdough Rolls

Select 2 Salads

Salad of Mesclun Greens, European Cucumbers, Shaved Radish,
Roma Tomatoes & Julienned Endive, House Balsamic Vinaigrette

Baby Spinach Salad with Crimini Mushrooms, Peppered Feta Cheese & Pickled Red Onions, Sherry Vinaigrette

Primavera Pasta Salad

Bowtie Pasta, Broccoli, Zucchini, Yellow Squash, Roma Tomatoes, Fire Roasted Peppers, Crunchy Fennel &
Shaved Grana Padano Cheese, Aged Balsamic Vinegar & Extra Virgin Olive Oil

Marinated Ciliegine Mozzarella Salad

Sun-Dried Roma Tomatoes, Julienne Prosciutto, Cured Olives & Micro Basil

Assorted Pre-made Gourmet Sandwiches & Wraps:

Black Forest Ham, Brie Cheese, Arugula & Honey Mustard in a Whole Wheat Wrap

Roast Beef, Muenster Cheese & Pommery Horseradish Cream on a Baguette

Fresh Turkey, Farm House Cheddar & Cranberry Mayo on Pumpernickel

Classic Tuna Salad on a Flaky Croissant

Grilled Chicken Caesar in a Herbed-Garlic Wrap

Grilled Portobello, Roasted Pepper, Tomato & Mozzarella on Focaccia

Selection of Miniature Cheesecakes, Fruit Tarts & Pastries

Bowl of Milk & White Chocolate Mousse with Fresh Whipped Cream & Berries

Coffee, Decaffeinated Coffee, Tea Selection

43 per person

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The Tiger Stripe (For Groups of 20 Guests or more)

Basket of 7-Grain Sourdough Rolls

Select 2 Salads

Salad of Mesclun Greens, European Cucumbers, Shaved Radish,
Roma Tomatoes & Julienned Endive, House Balsamic Vinaigrette

Hearts of Romaine Salad, Roasted Red Peppers,
Red Grape Tomatoes, Seasoned Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing

Baby Spinach Salad with Crimini Mushrooms, Peppered Feta Cheese, Pickled Red Onions & Sherry Vinaigrette

Platter of Grilled Marinated Vegetables
Zucchini, Peppers, Eggplant, Cipollini Onions, Roasted Tomatoes & Stuffed Mushrooms

Primavera Pasta Salad

Bowtie Pasta, Broccoli, Zucchini, Yellow Squash, Roma Tomatoes, Fire Roasted Peppers, Crunchy Fennel & Shaved Grana Padano Cheese, Aged Balsamic Vinegar & Extra Virgin Olive Oil

Marinated Ciliegine Mozzarella Salad

Sun-Dried Roma Tomatoes, Julienne Prosciutto, Cured Olives & Micro Basil

Select 2 Entrées

Plum Glazed Salmon Filet & Stir-Fried Ginger Bok Choy

Peppered Grilled Sirloin & Baby Garlic Herb Potatoes

Coriander & Fennel Crusted Chicken Breast with Wilted Spinach & Au Jus

Spinach Tortellini, Sun-Dried Tomatoes, Shiitake Mushrooms & Broccoli Florets, Roasted Garlic-Parmesan Cream

Penne Pasta with Baby Shrimp in Puttanesca Cream

Select 2 Desserts

Sliced Fresh Seasonal Fruit & Berries

Freshly Baked Cookies, Brownies & Blondies

Bowl of Milk & White Chocolate Mousse with Fresh Whipped Cream & Berries

Selection of Miniature Cheesecakes, Fruit Tarts & Pastries

Coffee, Decaffeinated Coffee, Tea Selection

Lunch: 50 per person

Dinner: Choice of 3 appetizers, 3 entrees & 3 desserts for 65 per person

Additional Entrée or Gourmet Sandwiches: 7 per person

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Luncheon Appetizers

Please select one Appetizer, one Entrée, and one Dessert from the following pages.

(Choice of One)

Local Mesclun Salad

Roasted Pears, Crumbled Maytag Blue Cheese & Dried Cranberries, Lemon-Poppy Seed Dressing

Baby Spinach Salad

Caramelized Red Onion, Spiced Almonds, Shaved Ricotta Salata, Cranberry-Peppercorn Vinaigrette

Red Oak, Bibb & Romaine Salad

Crispy Maple Cured Bacon, Grape Tomatoes, Herbed Cheese Crouton & Balsamic Vinaigrette

Baby Arugula Salad

Dried Apricots, Pecan Crusted Goat Cheese, Brown Sugar Vinaigrette

Bibb, Red Endive & Watercress Salad

Caramelized Fennel, Smoked Almonds & Crumbled Goat Cheese, Blood Orange Vinaigrette

Roasted Tri-Color Baby Beet Salad

Creamy Garlic & Herbed Cheese, Micro Greens and Citrus-Chive Oil

Farfalle Pasta

Crimini Mushrooms, Spinach, Fresh Mozzarella & Roasted Cherry Tomatoes, Sweet Vermouth Cream

Baby Shrimp Risotto

Butternut Squash, Bacon, Marsala Reduction, Shaved Grana Padano Cheese

*Premium Appetizers available
for an additional surcharge of 4 per person*

Smoked Salmon Roll

Asian Vegetable Slaw, Yuzu Vinaigrette & Toasted Sesame Seeds

Red & Gold Beet "Carpaccio"

Pistachio Crusted Goat Cheese, Micro Green Salad & Honey-Orange Vinaigrette

Spicy Rock Shrimp & Cucumber Salad

Chilled Tomato Gazpacho

Sautéed Crab Cake

Mango-Papaya Salsa, Thai Basil, Curry Emulsion

Our Homemade Hot Soups Selections

(For groups of 20 people or more)

Classic Minestrone

New England Clam Chowder

Sweet Corn Chowder

Vegetarian Split Pea

Wild Mushroom Barley

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Luncheon Entrées

If you wish to offer a choice of two Entrées, please add 5 per person to the lunch price.

Beef

Grilled Rosemary-Garlic Sirloin

Sautéed Broccolini & Oven Roasted Cherry Tomatoes,
Truffled Potato Mousseline

58 per person

Bourbon Street Spice Rubbed Sirloin

Maple-Bacon Braised Swiss Chard,
Roasted Vidalia Onion Risotto

58 per person

Pan Seared Filet Mignon

Forest Mushrooms, Sautéed Garlic Spinach,
Blue Cheese Risotto & Cognac-Peppercorn Sauce

59 per person

Grilled Filet of Beef Medallion

Haricots Verts, Red Onion Marmalade, Crispy
Parmesan New Potatoes & Port Wine Demi Glace

58 per person

Chicken

Pan Seared Chicken Breast

Brown-Buttered Asparagus with Pine Nut Gremolata,
Roasted Creamer Potatoes,
Cranberry-Pearl Onion Compote

46 per person

Five Spice Dusted Breast of Chicken

Multi-Grain Wild Rice, Butternut Squash & Leek Pilaf,
Madeira Sauce

49 per person

Herb Grilled Chicken Breast

Baby Carrot Confit, Preserved Lemon Couscous,
Pinot Noir Sauce

49 per person

Crispy Skinned French Breast of Chicken

Herbed Orzo with Roasted Tomato, Chorizo & Capers,
Roasted Asparagus, Rioja Sauce

48 per person

Orange-Soy Glazed Chicken Breast

Sesame Haricot Verts &
Ginger-Lemongrass Basmati Rice

47 per person

Fish

Grilled Wild Salmon

Braised Napa Cabbage, Tiny Potatoes, Grilled Shiitake
Mushrooms, Champagne Butter

48 per person

Pan Seared Pacific Halibut

Wild Mushroom, Asparagus & Potato Ragout,
Lobster Americaine Sauce

50 per person

Sesame-Peppercorn Crusted Gulf Red Snapper

Stir-Fried Snow Peas, Coconut Jasmine Rice,
Sesame-Garlic Glaze

49 per person

Grilled Wild Striped Bass

Haricot Verts, Fennel & Olive Sauté,
Potato Mousseline, Pernod Sauce

49 per person

Maple-Soy Glazed Wild Salmon

Braised Baby Bok Choy,
Shiitake Mushrooms, Basmati Rice

48 per person

Lamb

Herb Crusted Rack of New Zealand Lamb

Zucchini, Eggplant, Yellow Squash & Piquillo Pepper
Napoleon, Goat Cheese Potato Mousseline,
Rosemary Sauce

64 per person

Grilled Colorado Lamb Rack

Roasted Fennel with Almonds & Raisins,
Apple-Lentil Pilaf, Madeira Sauce

66 per person

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Dinner Appetizers

Please select one Appetizer, one Entrée, and one Dessert from the following pages.

(Choice of One)

Local Mesclun & Belgian Endive Salad

Roasted Pears, Crumbled Maytag Blue Cheese & Dried Cranberries, Lemon-Poppy Seed Dressing

Baby Spinach Salad

Caramelized Red Onion, Spiced Almonds, Shaved Ricotta Salata, Cranberry-Peppercorn Vinaigrette

Red Oak, Bibb & Romaine Salad

Crispy Maple Cured Bacon, Grape Tomatoes, Herbed Cheese Crouton & Balsamic Vinaigrette

Baby Arugula Salad

Dried Apricots, Pecan Crusted Goat Cheese, Brown Sugar Vinaigrette

Bibb, Red Endive & Watercress Salad

Caramelized Fennel, Smoked Almonds & Crumbled Goat Cheese, Blood Orange Vinaigrette

Roasted Tri-Color Baby Beet Salad

Creamy Garlic & Herbed Cheese, Micro Greens and Citrus-Chive Oil

Farfalle Pasta

Crimini Mushrooms, Spinach, Fresh Mozzarella & Roasted Cherry Tomatoes, Sweet Vermouth Cream

Baby Shrimp Risotto

Butternut Squash, Bacon, Marsala Reduction, Shaved Grana Padano Cheese

*Premium Appetizers available
for an additional surcharge of 4 per person*

Smoked Salmon Roll

Asian Vegetable Slaw, Yuzu Vinaigrette & Toasted Sesame Seeds

Red & Gold Beet "Carpaccio"

Pistachio Crusted Goat Cheese, Micro Green Salad & Honey-Orange Vinaigrette

Spicy Rock Shrimp & Cucumber Salad

Chilled Tomato Gazpacho

Sautéed Crab Cake

Mango-Papaya Salsa, Thai Basil, Curry Emulsion

Our Homemade Hot Soups Selections

(For groups of 20 people or more)

Classic Minestrone

New England Clam Chowder

Sweet Corn Chowder

Vegetarian Split Pea

Wild Mushroom Barley

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Dinner Entrées

If you wish to offer a choice of two Entrées, please add 5 per person to the dinner price.

Beef

Grilled Rosemary-Garlic Sirloin

Sautéed Broccolini & Oven Roasted Cherry Tomatoes,
Truffled Potato Mousseline

65 per person

Bourbon Street Spice Rubbed Sirloin

Maple-Bacon Braised Swiss Chard,
Roasted Vidalia Onion Risotto

65 per person

Pan Seared Filet Mignon

Forest Mushrooms, Sautéed Garlic Spinach,
Blue Cheese Risotto & Cognac-Peppercorn Sauce

67 per person

Grilled Filet of Beef Medallion

Haricots Verts, Red Onion Marmalade, Crispy
Parmesan New Potatoes & Port Wine Demi Glace

65 per person

Chicken

Pan Seared Chicken Breast

Brown-Buttered Asparagus with Pine Nut Gremolata,
Roasted Creamer Potatoes,
Cranberry-Pearl Onion Compote

53 per person

Five Spice Dusted Breast of Chicken

Multi-Grain Wild Rice, Butternut Squash & Leek Pilaf,
Madeira Sauce

56 per person

Herb Grilled Chicken Breast

Baby Carrot Confit, Preserved Lemon Couscous,
Pinot Noir Sauce

56 per person

Crispy Skinned French Breast of Chicken

Herbed Orzo with Roasted Tomato, Chorizo & Capers,
Roasted Asparagus, Rioja Sauce

55 per person

Orange-Soy Glazed Chicken Breast

Sesame Haricot Verts &
Ginger-Lemongrass Basmati Rice

54 per person

Fish

Grilled Wild Salmon

Braised Napa Cabbage, Tiny Potatoes, Grilled Shiitake
Mushrooms, Champagne Butter

56 per person

Pan Seared Pacific Halibut

Wild Mushroom, Asparagus & Potato Ragout,
Lobster Americaine Sauce

59 per person

Sesame-Peppercorn Crusted Gulf Red Snapper

Stir-Fried Snow Peas, Coconut Jasmine Rice,
Sesame-Garlic Glaze

58 per person

Grilled Wild Striped Bass

Haricot Verts, Fennel & Olive Sauté,
Potato Mousseline, Pernod Sauce

58 per person

Maple-Soy Glazed Wild Salmon

Braised Baby Bok Choy,
Shiitake Mushrooms, Basmati Rice

56 per person

Lamb

Herb Crusted Rack of New Zealand Lamb

Zucchini, Eggplant, Yellow Squash & Piquillo Pepper
Napoleon, Goat Cheese Potato Mousseline,

Rosemary Sauce

67 per person

Grilled Colorado Lamb Rack

Roasted Fennel with Almonds & Raisins,
Apple-Lentil Pilaf, Madeira Sauce

69 per person

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Vegetable Substitutions

Poblano Pepper Polenta Cake Gratin

Black Bean, Corn & Tomato Stew,
Cilantro Cream

Lunch 45 Dinner 51

Grilled Vegetable Lasagna

Zucchini, Squash, Portobello Mushrooms & Peppers
Layered with Semolina Pasta & Herbed Ricotta Cheese,
Basil Coulis

Lunch 47 Dinner 52

Butternut Squash, Apple & Rosemary Risotto

Shaved Grana Padano Cheese,
Parsley Oil Drizzle

Lunch 47 Dinner 52

Gorgonzola & Walnut Ravioli

Wilted Spinach & Nutmeg-Brown Butter Sauce

Lunch 45 Dinner 51

Kosher Meals

Kosher meals are ordered from Levana, the premier Kosher restaurant in New York City. Levana is a restaurant unique in the world of elegant Glatt Kosher dining. Not only is the quality extraordinary, but the people who operate Levana - brothers Sol, Avrum, and Maurice Kirschenbaum - have devoted the better part of their lives to assuring pleasure. The delivery charge for orders is \$30.

Breakfast	40 per person
Lunch	65 per person
Dinner	85 per person
Hors d'oeuvres	45 per dozen

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Desserts

(Choice of One)

Café Latte Mousse Cake

A Coffee Lover's Dream;
Cocoa Dusted Espresso Soaked Sponge Cake
Layered with Chocolate & Coffee Mousse
Drizzled with Chocolate Sauce

Normandy Apple Tart with Praline-Caramel Ice Cream

Thinly Sliced Granny-Smith Apples
Tossed with Cinnamon & Sugar
Baked into a Flaky Puff Pastry
Drizzled with Caramel

Key Lime Pie

Silky Authentic Key Lime Custard
Nestled in a Buttery Graham Cracker Crust
Fresh Whipped Cream & Raspberry Coulis

Raspberry-Almond Linzer Torte

A Butter Cookie Tart Shell with a Crunchy, Chewy
Almond Filling Topped with Seedless Raspberry Jam

Raspberry Cheesecake

Fresh Raspberries Engulfed in
Creamy New York Cheesecake
Whipped Cream, Fresh Berries & Berry Coulis

Zabaglione

Vanilla Infused with a Touch of Marsala
Fresh Macerated Berries

Carrot Cake

Moist Carrot Laiden Cake with a Hint of Spice
Layered between Creamy Vanilla Bean Frosting,
Sticky Walnut Sauce

Chocolate Ganache Cheesecake

Creamy New York Style Cheesecake
with a Thick Layer of Rich Chocolate Ganache
Tahitian Vanilla Sauce

Coconut-Mango Mousse Strip

Coconut & Mango Mousse
Layered with Raspberry Passion Fruit Coulis
and Coconut Meringue
Raspberry Sauce

Pastry Centerpiece

A Colorful Display of Miniature Pastries, Tarts,
Cakes, Eclairs & Petit Fours
Garnished with Fresh Grapes & Berries

Trio of Ice Creams in White & Dark Chocolate Tulip Cups

Cappuccino-Kahlua Crunch, Chocolate &
Coconut-Almond Joy

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Hors d'oeuvres

We suggest a butlered passed selection of 3 Hot and 3 Cold Hors d'oeuvres

Cold

Belgian Endive Leaf with Roasted Seckel Pear,
Roquefort Mousse & Candied Pecan

Edible Spoon of Marinated Yellow Tomato
& Olive Bruschetta with Mozzarella Pearls

Sesame & Soy Grilled Shrimp
on Cucumber Roll with Pickled Ginger & Radish

Herb & Citrus Marinated Blue Crab-Stuffed Cherry
Tomatoes

Seared Rare Beef Tenderloin
with Horseradish Cream on Onion Ficelle

Baby Artichoke Heart
with Provençale Vegetable Salad & Ricotta Salatta

California Sushi Rolls

Asparagus Tip with Smoked Salmon & Bonito Flakes

Seared Ahi Tuna
on Sesame Sushi Rice with Wasabi Cream

Jumbo Shrimp with Cocktail Sauce

Hot

Baby Lamb Chops, Basil Soy & Honey Glaze

Miniature Franks en Croute

Thai Chicken Satay with Spicy Peanut Sauce

Beef Satay with Teriyaki Glaze

Chicken Empanadas with Southwest Salsa

White Truffle Potato Croquette
with Parmesan Cream

Crispy Peking Duck Ravioli
with Sesame-Garlic Sauce

Crab Cake with Chipotle Aioli

Pecan Coconut Shrimp with Orange-Ginger Sauce

Panang Shrimp with Sweet Chili Sauce

For One Hour	29 per person
For One and a Half Hours	35 per person
For Two Hours	41 per person

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Cold Buffet Style Hors d'oeuvres

Requires a minimum of 20 guests.

If your event consists of a cocktail reception only, the club requires a 25 per person minimum food purchase.

Vegetable Crudités

A Colorful Selection of Fresh Garden Vegetables

Accompanied By Homemade
Curry, Tonnato & Creamy Dill Dips

10 per person

Selection of Finger Sandwiches

Smoked Salmon on Pumpernickel,
Turkey with Honey Dijon Mustard on Wheat,
Chicken Arugula with Pesto On White,
Peppered Roasted Beef, Horseradish on Wheat,
Mozzarella, Tomato & Basil on Pumpernickel

15 per person

Atlantic Smoked Salmon

Sliced Gravlax Served with Capers, Onions &
Variety of Breads, Horseradish Cream

15 per person

International Cheese, Fruit & Nut Display

Port Salute, Manchego, Montrachet, Brie
Quince Paste, Walnuts, Almonds,
Dried Apricots, Dates, Cranberries
Small Crudite of Carrots, Celery, Cherry Tomatoes
with Hummus & Chipotle Dips
Flat Breads, Grissini & Water Crackers
Fresh Figs, Strawberries & Grapes

23 per person

Sushi Display

Black Lacquer Trays of Rolls to Include:
Sashimi, Tekka Maki,
California Rolls & Sake Maki
Served with Wasabi & Pickled Ginger, Soy Sauce
(6 pieces per person)

22 per person

Tuscan Station

Marinated Artichokes,
Mushrooms & Cipollini Onions,
Grilled Marinated Eggplant, Squash & Peppers,
Sliced Genoa Salami, Sopressata,
Capicola & Prosciutto,
Aged Provolone & Asiago,
An Assortment of Marinated Olives,
Bocconcini Mozzarella with Pesto &
Roma Tomatoes,
Assorted Crostini, Flat Breads & Focaccia

22 per person

Iced Silver Bowl of Jumbo Shrimp

Lemon Wedges & Cocktail Sauce

26 per person

Raw Seafood Bar

Iced Jumbo Shrimp, Seasonal Oysters,
Snow Crab Claws,
Little Neck & Cherrystone Clams,
Lemon Wedges & Cocktail Sauce

30 per person

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Hot Buffet Style Hors d'oeuvres

Requires a minimum of 20 guests.

If your event consists of a cocktail reception only, the club requires a 25 per person minimum food purchase.

Pasta Station

Choose 2

Farfalle Pasta, Portobello Mushrooms, Fire Roasted Peppers, Roasted Garlic-Herb Broth
Tri-Color Cheese Tortellini, Smoked Chicken, Garden Peas & Mushrooms, Alfredo Sauce

Penne a la Vodka with Pancetta and Artichokes

Cavatelli, Sun-Dried Tomatoes, Broccoli Rabe, Garlic & Extra Virgin Olive Oil

Homemade Garlic Bread

Shaved Parmesan Cheese, Cracked Black Pepper and Crushed Red Pepper Flakes

22 per person (Uniformed Chef Fee: 100)

Crostini Station

Assorted Crostini to Include:

Goat Cheese & Caramelized Balsamic Onion,

Brie & Bacon,

Tuna Tartare,

Blue Cheese & Pear,

Tomato, Basil & Mozzarella

Black Olive Tapenade & Sweet Red Peppers

18 per person (Uniformed Chef Fee: 100)

Barbeque/Southern Station

Pulled Carolina Pork, Smoked Brisket, Cornbread,

Peach Salad & Slaw,

Assorted Barbeque Sauces

19 per person

Asian Station

Vegetable, Shrimp & Pork Shumai & Dim Sum

Presented in Bamboo Steamers with

Assorted Dipping Sauces

Asian Noodle Salad with Crunchy Vegetables &

Spicy Peanut Sauce

Presented in Take-Out Containers with Chopsticks

Fire Cracker Wontons,

Sweet Chili Dipping Sauce

22 per person

Carving Station

Please choose 2

Fresh Whole Turkey Served with Giblet Gravy &
Cranberry Sauce

Honey Glazed Smithfield Ham, Dijon Mustard
Leg of Lamb, Rosemary Sauce & Mint Compote

Roast Tenderloin Beef, Roast Shallot Sauce &

Creamed Horseradish

21 per person

Served Cold

Whole Cold Poached Salmon, Cucumber Scales,

Yogurt Dill Sauce

18 per person (Uniformed Carver Fee: 100)

Satay/Skewer Station

Moroccan Lamb, Korean Beef Barbeque,

Lemongrass Shrimp,

Tandoori Chicken, Vegetable Provencal,

Assorted Sauces

22 per person (Uniformed Chef Fee: 100)

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Beverages

The Princeton Club Provides Four Types of Beverage Service:

Waiter Service

For small groups of 15 people or less, waiters will take drink orders before and during a lunch or dinner function. Each Drink will be charged as consumed and added to the final bill.

Premium Brand Cocktails	9 each
Imported Beer	8 each
Domestic Beer	8 each
House Wine	8 each
Assorted Soft Drinks & Mineral Waters	5 each
House Red & White Wine by the bottle	35 each

Open Bar

For groups of 20 people or more, or upon request, a bar and bartender will be set up in the room. A \$100 bar setup charge will apply. You will have an option of either being charged as consumed per drink at the above-mentioned prices, or being charged per person, per hour as listed below.

First Hour	22 per person
Each Hour thereafter	9 per person

Limited Bar (Beverage menu is limited to Beer, Wine & Soft Drinks)

For groups of 20 people or more, or upon request, a bar and bartender will be set up in the room. A \$100 bar setup charge will apply. You will have an option of either being charged as consumed per drink at the above-mentioned prices, or being charged per person, per hour as listed below.

First Hour	18 per person
Each Hour thereafter	8 per person

Cash Bar

When an individual guest pays cash for his or her own drinks, a cashier, rather than the bartender, is required to handle the cash. There is a \$100 Bartender Fee and a \$100 Cashier Fee (for a maximum of 3 hours). Ticket prices will be posted and sold at the prices listed below. Prices include tax and gratuity.

Premium Brand Cocktails	10 each
Imported Beer	9 each
Domestic Beer	9 each
House Wine	9 each
Assorted Soft Drinks	5 each
Mineral Waters	5 each

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Beverage List

Champagnes

Henri Savard Blanc de Blancs	35
Marquis de la Tour Brut Rose	35
Roederer Estate Brut	50
Moet Chandon Brut Imperial	78
Veuve Clicquot Brut	90
Dom Perignon	175

White Wines

Sycamore Lane Chardonnay	35
Campanile Pinot Grigio	36
Casa Lapostolle Sauvignon Blanc	36
Matua Sauvignon Blanc	36
Domaine Fournier "Les Belles Vignes" Sancerre	40
Edna Valley Chardonnay	42
Didier Rimbault Sancerre	44
Sonoma Cutrer "Russian River Ranches" Chardonnay	46

Red Wines

La Terre Cabernet Sauvignon	35
Crosby Cabernet Sauvignon	36
Columbia Crest "Two Vines" Merlot	37
Gloria Ferrer Merlot	38
MacMurray Pinot Noir	39
Hawk Crest Cabernet Sauvignon	40
Erath Pinot Noir	42
Simi Cabernet Sauvignon	51

All bottles are 750ml and yield approximately five glasses.
All prices are subject to tax and gratuity

If you would like to supply your own wines for an event,
a corkage fee of 20 will apply to every 750ml bottle of wine opened and consumed.

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