A retreat facility where you can MEET • EAT • SLEEP smarter

RUTGERS UNIVERSITY INN AND CONFERENCE CENTER
178 Ryders Lane
New Brunswick, NJ 08901
Phone: 732.932.9144 Fax: 732.932.6952
Email: rutgersinn@docs.rutgers.edu
Website: www.ruicc.rutgers.edu

DIRECTIONS
• Please visit our website for the most updated directions to our facility
• Access to Rutgers University campus bus system available

LOCATION INFORMATION
• Situated in the heart of the New Brunswick campus of Rutgers University
• Conveniently located in central New Jersey at the crossroads of Route 1, Route 18, and the NJ Turnpike
• 35 minutes from Newark Liberty International Airport
• Close to downtown New Brunswick

CONFERENCE AND MEETING FACILITIES
• Nine comfortable meeting rooms accommodating 5 to 100 participants
• Dedicated conference planner
• Audio visual equipment
• Webinars, live streaming, photography services
• Complimentary wireless internet
• Complimentary parking for event attendees

GUESTROOMS
• 35 tastefully appointed rooms with private baths and woodland views
• All guest rooms feature:
  - Work area with appropriate lighting
  - Cable television
  - Complimentary wireless internet
  - Refrigerator, microwave, coffee maker, and iron

Nestled on 21 beautiful wooded acres in the heart of the New Brunswick campus of Rutgers University, our facility offers the ideal setting for an in-depth training seminar, multi-day retreat, meeting, or class. We service Rutgers University departments and corporate clients.
### MEETING ROOM CAPACITIES

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- **FURNITURE SET UP AVAILABLE UPON REQUEST**
- **CONFERENCE FOR 4 PLUS SOFT SEATING**
- **CONFERENCE FOR 8**
- **ROUND TABLES FOR 100–STATIONARY SET**

![Meeting Room Diagrams]

**THEATER**

**CLASSROOM**

**CONFERENCE**

**U-SHAPE**

**WORKSHOP**
BREAKFAST

CONTINENTAL BREAKFAST ................................................................................................................................. $7.95pp
(7 person minimum)
Daily Baked Muffins, Breakfast Pastries, and Bagels
Assorted Chilled Fruit Juices
Butter, Cream Cheese, and Fruit Preserves
Coffee and Tea Service

FRESH START BREAKFAST ............................................................................................................................... $9.75pp
(10 person minimum)
Hard Boiled Eggs
Cheese Sticks
Yogurt
Granola Bars and Cereal Bars
Fresh Whole Fruit
Assorted Chilled Fruit Juices
Coffee and Tea Service

BREAKFAST BASKET ........................................................................................................................................... $11.25pp
(7 person minimum)
Daily Baked Muffins, Breakfast Pastries, and Bagels
Fresh Whole Fruit
Assorted Chilled Fruit Juices
Yogurt
Granola Bars and Cereal Bars
Butter, Cream Cheese, and Fruit Preserves
Coffee and Tea Service

HOT OATMEAL (7 person minimum) .................................................................................................................. $1.50pp
CEREAL WITH MILK (7 person minimum) ........................................................................................................ $3.00pp
COFFEE AND TEA SERVICE WITH BAGELS (7 person minimum) ...................................................... $5.00pp
COFFEE AND TEA SERVICE WITH BREAKFAST PASTRIES (7 person minimum) ........................... $5.00pp
Our Executive Chef will hand pick and prepare your entrée, vegetable, salad, and dessert selections.

**CONFERENCE LUNCH BUFFET**

(20 person minimum and $100.00 Server charge for every 25 people. China is included for buffets served in the Dining Room)

$19.50pp

Two Entrees *(1 meat, 1 vegetarian pasta)*

Fresh Vegetable
Starch
Two Salads

Dinner Rolls and Butter

Assorted Soda and Bottled Water
Coffee and Tea Service
Dessert of the Day

**SAMPLE BUFFET**

Grilled Chicken with Mango Salsa
Wild Mushroom Ravioli

Asparagus
Herb Roasted Potatoes
Mesclun Greens and Tomatoes with Balsamic Vinaigrette
Black Bean and White Corn Salsa

Dinner Rolls and Butter

Assorted Soda and Bottled Water
Coffee and Tea Service
Cheesecake and Seven Layer Cake
Our Executive Chef will hand pick and prepare your entrée, vegetable, salad, and dessert selections.

**CONFERENCE DINNER BUFFET** ................................................................. $27.50pp
(20 person minimum and $100.00 Server charge for every 25 people. China is included for buffets served in the Dining Room)

- Chicken Entrée
- Beef Entrée
- Vegetarian Entrée
- Fresh Vegetable
- Starch
- Two Salads
- Dinner Rolls and Butter
- Iced Tea
- Coffee and Tea Service
- Sliced Fresh Fruit Platter
- Dessert of the Day

**SAMPLE BUFFET**
- Chicken Piccata with Capers and White Wine
- Sliced Marinated Hanger Steak
- Gnocchi with Spinach
- Seasonal Vegetable Medley
- Herb Roasted Potatoes
- Caesar Salad
- Pasta Salad Primavera
- Dinner Rolls and Butter
- Iced Tea
- Coffee and Tea Service
- Sliced Fresh Fruit Platter
- Carrot Cake and German Chocolate Cake
(20 person minimum. Server included for a 2 hour event. China is available at $3.75pp and requires an additional Server at $100.)

**RISE AND SHINE BUFFET**........................................................................................................................................................................... $13.95pp
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Tea
Scrambled Cage Free Eggs
Orchard’s Harvest Seasonal Fruit Cup
New York Style Bagels
Cream Cheese, Butter, and Fruit Preserves

**CLASSIC BREAKFAST BUFFET**............................................................................................................................................................ $17.50pp
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Tea
Scrambled Cage Free Eggs
Orchard’s Harvest Seasonal Fruit Cup
New York Style Bagels
Cream Cheese, Butter, and Fruit Preserves
Breakfast Potatoes
Miniature Muffins
Danish

**(Select 1)**
Crispy Bacon, Breakfast Sausage, Ham, or Vegan Meat

**HUNGRY KNIGHT BUFFET**........................................................................................................................................................................... $19.95pp
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Tea
Carafes of Orange Juice
Scrambled Cage Free Eggs
Orchard’s Harvest Seasonal Fruit Cup
New York Style Bagels
Cream Cheese, Butter, and Fruit Preserves
Breakfast Potatoes
Miniature Muffins
Danish

**(Select 1)**
Buttermilk Pancakes with Maple Syrup or French Toast with Maple Syrup

**(Select 2)**
Crispy Bacon, Breakfast Sausage, Ham, Turkey Sausage, or Vegan Meat
SANDWICHES AND WRAPS ............................................................................................................................................................ $14.50pp
(7 person minimum, 1 per person)

(Select 4)
White Bean Hummus with Vine Ripe Tomato, Cucumber, and Mixed Greens in Pita VG/VT
Grilled Portobello Wrap with White Bean-Avocado-Cilantro-Chipolte Spread and Red Cabbage VG/VT
Fresh Mozzarella and Roasted Red Pepper with Basil Pesto on French Bread VT
Sonoma Wrap with Grilled Vegetables, Jasmine Rice, Mango Salsa, and Goat Cheese VT
Felafel Wrap with Shredded Lettuce, Diced Tomato, and Horseradish Cream VT
Egg Salad with Shredded Lettuce on White Bread VT
Roasted Eggplant Wrap with Baby Spinach, Sun-Dried Tomato Pesto, Pine Nuts, and Cheddar Cheese VT
Sliced Ham with Tomato, Dill Pickle Slices, Cheddar Cheese, and Bibb Lettuce with Whole Grain Dijon Mayo on Rye Bread
Sesame-Soy Chicken Breast with Asian Slaw and Sriracha Mayo on Hard Roll
Curried White Meat Chicken Salad with Grapes, Raisins, Green Onion, and Baby Greens on 9 Grain Bread
Oven Roasted White Meat Turkey with Honey Dijon on 9 Grain Bread

(Select 1)* **
* Crisp Mixed Green Salad VG/VT/GF with Assorted Dressing Packets
* Cup of Hearty Vegetarian Soup of the Day VT
* Pasta Salad VT
* Red Bliss Potato Salad VT
* Market Salad of the Day
** Moroccan Carrot and Basmati Rice Salad VG/VT/GF
** Kale Ribbon Salad with Toasted Almonds and Cranberries VG/VT/GF
** Calypso Slaw with Shaved Fennel, Cabbage, and Bell Peppers VG/VT/GF
** Harvest Blended Rice Salad with Nuts and Dried Fruit VG/VT/GF
** Orchard's Harvest Seasonal Fruit Cup (12oz) VG/VT/GF
  * For an additional selection, add $4.75pp.
  ** For an additional selection, add $4.75pp. 20 person minimum.

(Includes)
Gluten and GMO Free Kettle Chips VG/VT/GF
Fresh Baked Cookies
Rutgers Famous Brownies
Assorted Soda and Bottled Water—1 per person

VG= Vegan   VT=Vegetarian   GF=Gluten Free
BOXED MEALS

BOXED BREAKFAST .............................................................................................................................................................................. $6.95 pp
(15 person minimum)
Orange Juice
New York Style Bagel or Jumbo Muffin
Cream Cheese, Butter, Jelly
Whole Fresh Fruit
Yogurt

BOXED SALAD........................................................................................................................................................................................ $13.50 pp
Crisp Mixed Green Salad with House Made Vinaigrette Dressing
(10 person minimum)

(Select 3)
Grilled Tofu VG/VT/GF
Cumin Scented Quinoa VG/VT/GF
Grilled Chicken
Flaked Tuna
Grilled Salmon

(Includes)
Gluten and GMO Free Kettle Chips VG/VT/GF, Apple, Bottled Water

BOXED SANDWICHES AND WRAPS................................................................................................................................................ $14.95 pp
(10 person minimum)

(Select 4)
White Bean Hummus, Vine Ripe Tomato, Cucumber, and Mixed Greens in Pita VG/VT
Grilled Portobello Wrap with White Bean-Avocado-Cilantro-Chipolte Spread and Red Cabbage VG/VT
Fresh Mozzarella and Roasted Red Pepper with Basil Pesto on French Bread VT
Sonoma Wrap with Grilled Vegetables, Jasmine Rice, Homemade Mango Salsa, and Goat Cheese VT
Felafel Wrap with Shredded Lettuce, Diced Tomato, and Horseradish Cream VT
Egg Salad with Shredded Lettuce on White Bread VT
Roasted Eggplant Wrap with Baby Spinach, Sun-Dried Tomato Pesto, Pine Nuts, and Cheddar Cheese VT
Sliced Ham, Tomato, Dill Pickle Slices, Cheddar Cheese, and Bibb Lettuce with Dijon Mayo on Rye Bread
Sesame-Soy Chicken Breast with Asian Slaw and Sriracha Mayo on Hard Roll
Curried White Meat Chicken Salad with Grapes, Raisins, Green Onion, and Baby Greens on 9 Grain Bread
Oven Roasted White Meat Turkey with Honey Dijon on 9 Grain Bread

(Includes)
Pasta Salad VT, Potato Chips, Fresh Baked Cookies, Bottled Water
VG= Vegan  VT=Vegetarian  GF=Gluten Free
CLIENT’S CHOICE CLASSIC BUFFET .................................................................................................................................................. $18.50pp

(20 person minimum. China is available at $3.75pp and requires an additional Server at $100.)

{Includes}
Server for a 2 hour event
Fresh Baked Dinner Roll and Butter
Chef’s Choice of Freshly Prepared Seasonal Vegetable
Crisp Mixed Green Salad with House Made Vinaigrette and Ranch Dressing
Fresh Baked Cookies
Rutgers Famous Brownies
Assorted Soda and Bottle Water–1 per person

{Select 2}
Kale and Potato Enchilada Bake VG/VT
Vegetable Stir Fry with Brown Rice VG/VT
Black Bean and Sweet Potato Burritos VG/VT
White Bean and Lentil Burger with Lettuce, Tomato, Eggless Chipolte Mayo, and Potato Rolls VG/VT
Carrot Osso Bucco and Creamy Polenta VT
Wild Mushroom Crepes VT
Eggplant Rollatini VT
Grilled Mediterranean Chicken GF
Penne Marinara with Mini Italian Meatballs
Cheesy Chicken and Wild Mushroom Lasagna

ADDITIONAL SELECTIONS .................................................................................................................................................................. $4.75pp
Cauliflower Fried Rice VG/VT/GF
Kale Ribbon Salad with Toasted Almonds and Cranberries VG/VT/GF
Calypso Slaw with Shaved Fennel, Cabbage, and Bell Peppers VG/VT/GF
Harvest Blended Rice Salad with Nuts and Dried Fruit VG/VT/GF
Fresh Fruit Salad VG/VT/GF
Cup of Hearty Vegetarian Soup of the Day VT

COFFEE AND TEA SERVICE .................................................................................................................................................................. $2.00pp

VG= Vegan   VT=Vegetarian   GF=Gluten Free
CLIENT’S CHOICE GRAND BUFFET

(20 person minimum)

Includes
Server for a 2 hour event
China
Fresh Baked Dinner Roll and Butter
Orchard’s Harvest Fresh Fruit Salad
Assorted Soda and Bottle Water

1 ENTRÉE .................................................................................................................................................................................................
2 ENTRÉES ..............................................................................................................................................................................................
3 ENTRÉES ..............................................................................................................................................................................................

COFFEE AND TEA SERVICE ................................................................................................................................................................. $ 2.00pp

POULTRY, BEEF, AND LAMB SELECTIONS
Grilled Lemon-Pepper Chicken GF
Chili-Lime Roasted Chicken Breast GF
Marinated Flat Iron Steak GF
Teriyaki Beef Stir Fry GF
Skirt Steak with Moroccan Spice Rubs GF
Cheesy Chicken and Wild Mushroom Lasagna
Braised Chicken Osso Bucco with White and Dark Meat
Chicken Roulades with Spinach and Feta
Chicken Tika Marsala
Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
Oven Roasted Sliced Turkey with House Made Stuffing and Gravy
Beef Empanadas
Boneless Braised Beef Short Ribs
Lamb Tangine

SEAFOOD SELECTIONS
Arctic Char with Fresh Herbs GF
Grilled Salmon with Red Onion Chutney GF
Potato Crusted Cod Velouté
Lobster Ravioli with Lemon-Dill Beurre Blanc
Baked Grouper with Romesco Sauce
Extra Fancy Jumbo Lump Crab Cakes (additional $5.00 each)
Halibut (Market Price)
Chilean Sea Bass (Market Price)

VG= Vegan  VT=Vegetarian  GF=Gluten Free

(continued on next page)
### VEGAN AND VEGETARIAN ENTREE SELECTIONS

- Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Spinach **VG/VT/GF**
- Himalayan Red Rice with Zucchini and Shiitake Mushrooms **VG/VT/GF**
- White Bean and Lentil Burger with Lettuce, Tomato, and Eggless Chipotle-Mayo on Potato Roll **VG/VT/GF**
- Lentil Curry with Eggplant and Tomato over Basmati Rice **VG/VT/GF**
- Cauliflower Fried Rice **VG/VT/GF**
- Black Bean and Sweet Potato Burritos **VG/VT**
- Grilled Vegetable Lasagna **VT**
- Vegan Chili with Brown Rice and Vegan Cheddar Cheese **VT**
- Carrot Osso Bucco and Creamy Polenta **VT**

### SALADS

**Select 1**

- Mixed Greens, Tomato, and Cucumber with House Made Vinaigrette **VG/VT/GF**
- Moroccan Carrot and Basmati Rice **VG/VT/GF**
- Cauliflower Fried Rice (additional $4.75pp) **VG/VT/GF**
- Kale Salad with Toasted Almonds and Cranberries (additional $4.75pp) **VG/VT/GF**
- Calypso Slaw with Fennel, Cabbage, and Bell Peppers (additional $4.75pp) **VG/VT/GF**
- Harvest Blended Rice, Nuts, and Dried Fruit Salad (additional $4.75pp) **VG/VT/GF**
- Soba Noodle Salad **VG/VT**
- Kale and Farro Grain Salad with Baby Arugula **VG/VT**
- Cumin Scented Quinoa and Black Rice **VG/VT**
- Baby Spinach with Feta, Mandarin Orange, and House Made Honey Vinaigrette **VT**
- Caesar Salad **VT**

### SIDE DISHES

**Select 2**

- Oven Roasted Red Bliss Potatoes **VG/VT/GF**
- Basmati Rice **VG/VT/GF**
- Seasonal Vegetable Medley **VG/VT/GF**
- Roasted Root Vegetable Medley **VG/VT/GF**
- Fresh Grilled Asparagus **VG/VT/GF**
- Garlic Kale **VG/VT/GF**
- Creamy Mashed Potatoes **VT**
- Sweet Potato Mash **VT**
- Corn Pudding **VT**

### DESSERTS

**Select 1**

- Bakery Fresh Assorted Layer Cakes
- Rutgers Famous Brownies and Fresh Baked Cookies
- Assorted Dessert Bars
- Mini Red Velvet, Vanilla, and Key Lime Cupcakes
- Classic Italian Butter Cookies
- New York Style Cheesecake
- Fried Cinnamon Sugar Cream Puffs
- Flourless White Chocolate and Chocolate Ganache Cake

**VG= Vegan  VT=Vegetarian  GF=Gluten Free**
PLATED MEALS

{25 person minimum}

{Includes}
Server for a 2 hour event
China
Freshed Baked Dinner Rolls and Butter
Chef’s Choice of Freshly Prepared Seasonal Vegetable and Starch
Coffee and Tea Service

SELECT ONE FIRST COURSE, ONE ENTRÉE, ONE DESSERT...............................................................$33.75pp
OR, SELECT A "DUET" OF TWO ENTRÉES SERVED ON THE SAME PLATE ..............................................$38.25pp
ADD ASSORTED SODA AND BOTTLED WATER........................................................................................$ 2.00pp

FIRST COURSE {Select 1}
Kale Ribbon Salad with Toasted Almonds and Cranberries VG/VT/GF
Mixed Baby Greens, Tomato, and Cucumber with House Made Vinaigrette VG/VT/GF
Baby Spinach with Feta Cheese, Mandarin Oranges, and House Made Honey-Vinaigrette VT/GF
Caprese Salad with Garden Fresh Basil, Vine Ripe Tomato, Mozzarella, and Balsamic Drizzle VT/GF
Baby Arugula Salad with Grapes, Ricotta Salata, and House Made Champagne Vinaigrette VT/GF
House Made Soup du Jour

ENTREES {Select 1}

Poultry, Beef, and Pork

Chili-Lime Roasted Chicken Breast GF
Marinated Flat Iron Steak GF
Sliced Pork Loin with House Made Mango Chutney GF
Lemon Crusted French Chicken Breast
Chicken Roulades with Spinach and Feta
Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
Boneless Braised Beef Short Ribs
Petite Filet Mignon (Market Price)

Seafood

Arctic Char with Fresh Herbs GF
Grilled Salmon with Red Onion Chutney GF
Potato Crusted Cod Velouté
Lobster Ravioli
Extra Fancy Jumbo Lump Crab Cakes ($4.75 each)
Baked Grouper with Romanesco Sauce
Halibut (Market Price)
Chilean Sea Bass (Market Price)

VG= Vegan  VT=Vegetarian  GF=Gluten Free

(continued on next page)
**Vegan and Vegetarian**

- Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Spinach VG/VT/GF
- Hearty Chili with Brown Rice and Vegan Cheddar Cheese VG/VT/GF
- Cauliflower Fried Rice VG/VT/GF
- Rich Lentil Curry with Eggplant and Tomato over Basmati Rice VG/VT/GF
- Quinoa Cake with Saffron Red Pepper Coulis VG/VT/GF
- Roasted Carrot Osso Bucco with Creamy Polenta VG/VT/GF
- Wild Mushroom and Garden Fresh Asparagus Risotto VT
- Black Bean and Sweet Potato Burritos VT

**DESSERT (Select 1)**

- Orchard’s Harvest Seasonal Fruit VG/VT/GF
- Flourless White Chocolate Cake VT/GF
- Orchard’s Harvest Berry Tart with Mascarpone Créme VT
- Hazelnut Torte VT
- Chocolate Ganache Layer Cake VT
- Fried Créme Puffs with Whipped Cream and Seasonal Berries VT
- Creamy Ricotta or Cream Cheese Cheesecake VT
- Fresh Baked Apple Croustade VT
- Sabayon with Orchard’s Harvest Berries VT
- Chocolate Trilogy Cake VT
- Limoncello Cake VT

VG= Vegan   VT=Vegetarian   GF=Gluten Free
RECEPTION

ONE HOUR RECEPTION WITH HOT AND COLD HORS D’OEUVRES (Select 6) ................................................................. $20.50pp Butlered
(20 person minimum. Server included for a 1 hour event.
China is available at $3.75pp and requires an additional Server at $100.)

$24.00pp Stationary

HOT ITEMS (Select 4)
Thai Curry Samosas with Tamarind Chutney VG/VT
Bella Flora Pastry with Ricotta and Portobello Mushrooms VT
Edamame Pot Sticker with Soy-Ginger Sauce VT
Spanakopita VT
Raspberry Brie in Phyllo VT
Polenta Bites with Sun-Dried Tomato and Mozzarella VT
Black Bean Southwest Spring Roll VT
Fig and Gorgonzola Profiterole VT
Corn and Edamame Quesadilla

Whole Wheat Chicken Pot Sticker with Soy-Ginger Sauce
Mini Crab Cakes with Remoulade, Whole Grain Mustard, and Créme Fraiche
Franks in Pastry Puff with Mustard
Mini Beef Wellington
Mini Italian Meatballs
Pistachio Chicken Skewer with Thai Chili Sauce
Casino Shrimp
Assorted Mini Quiche
Bee Short Ribs Wrapped in Applewood Bacon
Chorizo Stuffed Date
Steamed BBQ Pork Bao Buns

COLD ITEMS (Select 2)
Guacamole with Tortilla Chips VG/VT
Roasted Tomato Salsa with Tortilla Chips VG/VT
Edamame with Pita Points VG/VT
White Bean Hummus with Pita Points VG/VT
Crostini with Olive Tapenade VG/VT
Market Crudits with House Made Dip VG/VT
Orchard’s Harvest Sliced Fresh Fruit VG/VT
Domestic Cheese and Cracker Display VT
French Bread Crostini with Tomato Bruschetta VT
Deviled Cage Free Eggs VT
Cucumber and Crab Salad Canapé
Smoked Salmon Pumpernickel Canapé

ASSORTED SODA AND BOTTLE WATER .......................................................................................................................... $2.00pp
COFFEE AND TEA SERVICE ........................................................................................................................................ $2.00pp
DESSERT TABLE ............................................................................................................................................................... $7.95pp
CORKAGE ........................................................................................................................................................................ $2.00pp

VG= Vegan   VT=Vegetarian   GF=Gluten Free
BBQ

$20.50pp
(50 person minimum. Grill Cook and Server included for a 2 hour event. China is available at $3.75pp and requires an additional Server at $100.)

Certified Angus Beef Hamburgers
Veggie Burgers VG/VT
All Beef Hot Dogs
House Made Vegetarian Baked Beans VG/VT
Sauerkraut
Cole Slaw VT
Red Bliss Potato Salad VT
Relish Tray with Lettuce, Tomato, and Onion
Sliced American Cheese
Ketchup, Mustard, Relish, and Mayo Packets
Fresh Baked Cookies
Rutgers Famous Brownies
Assorted Soda and Bottled Water–1 Per Person

ADDITIONAL SELECTIONS
Grilled Chicken Breast......................................................................................................................... $4.25pp
Buffalo or BBQ Chicken Wings ............................................................................................................. $12/dozen
Pulled Pork............................................................................................................................................. $4.75pp
Four Cheese Baked Pasta..................................................................................................................... $4.75pp
Baked Macaroni and Cheese ................................................................................................................ $4.75pp
Calypso Slaw with Fennel, Cabbage, and Bell Peppers VG/VT/GF..................................................... $2.75pp
Harvest Blended Rice Salad with Nuts and Dried Fruit VG/VT/GF ................................................... $2.75pp
Crisp Mixed Green Salad VG/VT/GF with Assorted Dressing Packets........................................... $4.25pp
Orchard’s Harvest Fruit Salad VG/VT/GF .......................................................................................... $3.50pp
Sliced Watermelon VG/VT/GF........................................................................................................... $1.25pp
Gluten and GMO Free Kettle Chips VG/VT/GF................................................................................ $1.25pp

VG= Vegan   VT=Vegetarian   GF=Gluten Free
PIZZA (16" PIES)  (Minimum order of 5 pizzas. Gluten free crust is available upon request. Server is required at $100.00.)

No Cheese Vegetable Pizza  Sauteed Spinach, Mushrooms, Zucchini, and Marinara Sauce  VG/VT ................................................. $19.50
White Pizza  Ricotta, Mozzarella, and Parmesan Cheese  VT .............................................................................................................. $17.50
Cheese Pizza  Mozzarella VT ........................................................................................................................................................................ $13.75
“Salad” Pie  Wilted Spinach with Mozzarella, Roasted Garlic, and Sliced Tomato  VT ................................................................. $19.50
Mediterranean Madness  Feta Cheese, Sun Dried Tomatoes, Grilled Red Onions, and Kalmata Olives  VT ........................................ $19.50
Margherita Pizza  Marinara Sauce, Fresh Mozzarella, and Fresh Basil  VT ........................................................................................................... $19.50
Roasted Vegetable Pizza  Marinara Sauce, Zucchini, Mushrooms, Roasted Red Peppers, Caramelized Red Onions, and Mozzarella  VT .......................................................................................................................................................... $19.50
Cheesesteak Pizza  Steak, Peppers, Onions, Cheddar, and Mozzarella (no sauce) ................................................................. $19.50
Buffalo Chicken Pizza  Spicy Marinated Chicken, Blue Cheese, and Mozzarella ................................................................. $19.50
Pepperoni Pizza ........................................................................................................................................................................................................................................... $15.75
Sweet Italian Sausage, Peppers, and Onions Pizza ................................................................................................. $17.50
Hawaiian Pizza  Marinara Sauce, Ham, Pineapple, and Mozzarella Cheese ................................................................................................. $19.50
Create Your Own Pizza  Choose up to 5 toppings ........................................................................................................................................................................................................................................... $18.00
  Each Additional Topping  Mushrooms, Onions, Tomatoes, Roasted Garlic, Roasted Red Peppers, Spinach, Broccoli Rabe, Olives, Sausage, Meatballs, Pepperoni .................................................. $ 1.75

ASSORTED SODA AND BOTTLED WATER ................................................................................................................................. $ 2.00

VG= Vegan     VT=Vegetarian     GF=Gluten Free
**REFRESHMENT BREAK**

**BEVERAGES**
- Coffee and Tea Service ......................................................................................................................... $2.00pp
- Assorted Soda and Bottled Water .............................................................................................................. $2.00pp

**DOMESTIC CHEESE AND CRACKER PLATTER**
- Small (Accommodates 20 people) ........................................................................................................ $95.00
- Medium (Accommodates 40 people) ....................................................................................................... $187.00
- Large (Accommodates 60 people) .......................................................................................................... $265.00

**SLICED FRESH FRUIT PLATTER**
- Small (Accommodates 20 people) ........................................................................................................ $60.00
- Medium (Accommodates 40 people) ....................................................................................................... $115.00
- Large (Accommodates 60 people) .......................................................................................................... $165.00

**VEGETABLE CRUDITÉS WITH DIP PLATTER**
- Small (Accommodates 20 people) ........................................................................................................ $55.00
- Medium (Accommodates 40 people) ....................................................................................................... $105.00
- Large (Accommodates 60 people) .......................................................................................................... $150.00

**DIP PLATTERS** (Accommodates 25-30 people) .................................................................................... $130.00pp
- Guacamole and Tortilla Chips VG/VT
- Roasted Tomato Salsa and Tortilla Chips VG/VT
- Edamame with Pita Points VG/VT
- White Bean Hummus with Pita Points VG/VT
- Crostini with Olive Tapenade VG/VT
- Spinach-Artichoke Dip and Pita Chips VT

**ANTIPASTO PLATTER** ......................................................................................................................... $10.00pp
(10 person minimum)
An assortment of 3 imported cheeses, cured meats, olives, marinated artichoke hearts, fresh fruit crostini, and flatbread crackers

VG= Vegan   VT=Vegetarian   GF=Gluten Free

(continued on next page)
REFRESHMENT BREAK (continued)

SWEET AND SAVORY FINGER SANDWICHES................................................................................................................................................................................. $6.75 pp
(15 person minimum)

{Select 3}
Nutella and Raspberry Jam on Wheat VG/VT
Tomato and Cucumber on Pumpernickel VG/VT
Ricotta and Orange Marmalade on White VT
Mozzarella, Roasted Red Pepper, and Basil Pesto on French Bread VT
Roast Beef and Boursin on White
Shaved Ham and Dijon on Rye
Shaved Turkey with Lemon Mayo on White
Tuna Salad on Rye
Shrimp Salad in Pita
Curried Egg Salad on White
Madras Chicken Salad on White

SCARLET “R” BREAK ................................................................................................................................................................ $6.75 pp
This refreshment break is designed to invigorate and energize your group. We will select the perfect assortment of packaged snacks and drinks for your attendees.

SWEETS
Cookies................................................................................................................................................................................................................... $3.00 pp
Brownies ........................................................................................................................................................................................................ $3.00 pp
Baker’s Choice ..................................................................................................................................................................................................... $3.00 pp
Assorted French Macaroons (3 dozen minimum) VG/VT/GF........................................................................................................ $32.25/dozen
Chocolate Covered Strawberries, Dipped in Dark European Chocolate, and Drizzled with White Chocolate (3 dozen minimum) VG/VT/GF ........................................................................................................................................................................... $32.25/dozen
Orchard’s Harvest Mini Fruit Tarts (3 dozen minimum) VT ............................................................................................................... $36.00/dozen
“R” Sugar Cookies (3 dozen minimum) VT......................................................................................................................................................... $28.75/dozen

ICE CREAM BAR .................................................................................................................................................................................. $7.50 pp
(Minimum of 50 people and $100.00 Server charge for every 50 people)
3 Ice Cream Flavors
3 Toppings
Whipped Cream
Chocolate Sauce

VG= Vegan  VT=Vegetarian  GF=Gluten Free