

# CONFERENCE CENTER FACT SHEET

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](mailto:rutgersinn@docs.rutgers.edu)

Website: [www.ruicc.rutgers.edu](http://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

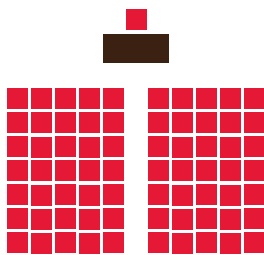
- 35 tastefully appointed rooms with private baths and woodland views
- All guest rooms feature:
  - Work area with appropriate lighting
  - Cable television
  - Complimentary wireless internet
  - Refrigerator, microwave, coffee maker, and iron



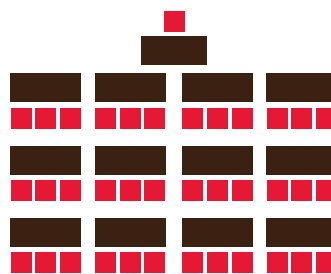
Nestled on 21 beautiful wooded acres in the heart of the New Brunswick campus of Rutgers University, our facility offers the ideal setting for an in-depth training seminar, multi-day retreat, meeting, or class. We service Rutgers University departments and corporate clients.

# MEETING ROOM CAPACITIES

MEETING ROOMS	SQUARE FOOTAGE	THEATER	CLASSROOM	CONFERENCE	U-SHAPE	WORKSHOP
A	1140	100	60	32	28	36
B	600	40	27	24	18	30
C	425	20	21	18	15	15
D	460	20	18	18	15	15
E	420	20	18	18	15	15
F	560	FURNITURE SET UP AVAILABLE UPON REQUEST				
SCARLET APR	360	CONFERENCE FOR 4 PLUS SOFT SEATING				
BOARD ROOM	230	CONFERENCE FOR 8				
DINING ROOM	1775	ROUND TABLES FOR 100—STATIONARY SET				



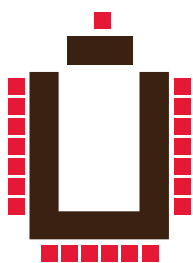
THEATER



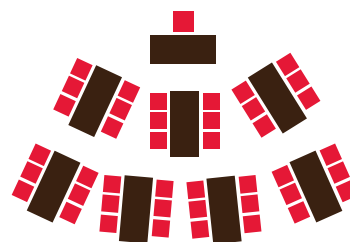
CLASSROOM



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

# CHEF'S CHOICE CONFERENCE LUNCH BUFFET

*Our Executive Chef will hand pick and prepare your entrée, vegetable, salad, and dessert selections.*

**CONFERENCE LUNCH BUFFET** ..... **\$21.50pp**

*{20 person minimum and \$100.00 Server charge for every 25 people. China is included for buffets served in the Dining Room}*

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

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## **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

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# CHEF'S CHOICE CONFERENCE DINNER BUFFET

*Our Executive Chef will hand pick and prepare your entrée, vegetable, salad, and dessert selections.*

**CONFERENCE DINNER BUFFET** ..... **\$29.50pp**

*{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

# HOT BREAKFAST BUFFETS

{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

# BETWEEN THE BREAD

**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-Chipotle 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, and Cheddar Cheese **VT**
- Sliced Ham** with Tomato, Dill Pickle Slices, Cheddar Cheese, and Bibb Lettuce with Whole Grain Dijon Mustard 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}\* \*\**

- \*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.

*{Add On}*

Mixed Green Salad **VG/VT/GF** with Assorted Dressing Packets .....\$4.75pp

*{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** ..... \$6.95pp  
{15 person minimum}

Orange Juice  
New York Style Bagel or Jumbo Muffin  
Cream Cheese, Butter, Jelly  
Whole Fresh Fruit  
Yogurt

**BOXED SALAD**..... \$13.50pp  
{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**..... \$14.95pp  
{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**  
Fefafel 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, and Cheddar Cheese **VT**  
Sliced Ham, Tomato, Dill Pickle Slices, Cheddar Cheese, and Bibb Lettuce with Dijon Mustard 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

**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

## 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.....	\$27.50pp
2 ENTRÉES .....	\$31.25pp
3 ENTRÉES .....	\$34.75pp

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)

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# CLIENT'S CHOICE GRAND BUFFET (continued)

## VEGAN AND VEGETARIAN ENTRÉE 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 Chipolte-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

## PLATED MEALS

{25 person minimum and \$100.00 Server charge for every 15 people. China is included for meals served in the Dining Room.}

### {Includes}

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

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## PLATED MEALS (continued)

### *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 Crème **VT**
- Hazelnut Torte **VT**
- Chocolate Ganache Layer Cake **VT**
- Fried Crème 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**

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# 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.}* \$24.00pp Stationary  
*China is available at \$3.75pp and requires an additional Server at \$100.}*

**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 Crème 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
- Beef 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 Crudités 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

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# BBQ

**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 <b>VG/VT/GF</b> .....	\$2.75pp
Harvest Blended Rice Salad with Nuts and Dried Fruit <b>VG/VT/GF</b> .....	\$2.75pp
Crisp Mixed Green Salad <b>VG/VT/GF</b> with Assorted Dressing Packets.....	\$4.25pp
Orchard's Harvest Fruit Salad <b>VG/VT/GF</b> .....	\$3.50pp
Sliced Watermelon <b>VG/VT/GF</b> .....	\$1.25pp
Gluten and GMO Free Kettle Chips <b>VG/VT/GF</b> .....	\$1.25pp

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# PIZZA

**PIZZA (16" PIES)** *(Minimum order of 5 pizzas. Gluten free crust is available upon request. Server is required at \$100.00.)*

<b>No Cheese Vegetable Pizza</b> Sautéed Spinach, Mushrooms, Zucchini, and Marinara Sauce VG/VT .....	\$19.50
<b>White Pizza</b> Ricotta, Mozzarella, and Parmesan Cheese VT .....	\$17.50
<b>Cheese Pizza</b> Mozzarella VT .....	\$13.75
<b>"Salad" Pie</b> Wilted Spinach with Mozzarella, Roasted Garlic, and Sliced Tomato VT.....	\$19.50
<b>Mediterranean Madness</b> Feta Cheese, Sun Dried Tomatoes, Grilled Red Onions, and Kalamata Olives VT .....	\$19.50
<b>Margherita Pizza</b> Marinara Sauce, Fresh Mozzarella, and Fresh Basil VT .....	\$19.50
<b>Roasted Vegetable Pizza</b> Marinara Sauce, Zucchini, Mushrooms, Roasted Red Peppers, Caramelized Red Onions, and Mozzarella VT .....	\$19.50
<b>Cheesesteak Pizza</b> Steak, Peppers, Onions, Cheddar, and Mozzarella (no sauce) .....	\$19.50
<b>Buffalo Chicken Pizza</b> Spicy Marinated Chicken, Blue Cheese, and Mozzarella .....	\$19.50
<b>Pepperoni Pizza</b> .....	\$15.75
<b>Sweet Italian Sausage, Peppers, and Onions Pizza</b> .....	\$17.50
<b>Hawaiian Pizza</b> Marinara Sauce, Ham, Pineapple, and Mozzarella Cheese .....	\$19.50
<b>Create Your Own Pizza</b> Choose up to 5 toppings .....	\$18.00
<b>Each Additional Topping</b> 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) ..... \$130.00

- 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**

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# REFRESHMENT BREAK (continued)

**SWEET AND SAVORY FINGER SANDWICHES..... \$6.75pp**  
*{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 ..... \$6.75pp**  
*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.....\$3.00pp
- Brownies .....\$3.00pp
- Baker's Choice .....\$3.00pp
- Assorted French Macarons (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 ..... \$7.50pp**

*{Minimum of 50 people and \$100.00 Server charge for every 50 people}*

- 3 Ice Cream Flavors
- 3 Toppings
- Whipped Cream
- Chocolate Sauce

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