



Rutgers Newark Catering



breakfast

breakfast collections

*All prices are per person
(10 person minimum)*

MINI CONTINENTAL \$10.50

Includes Miniature Muffins, Danish, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

QUICK START \$9.50

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Fruit and Yogurt Parfaits **\$2.50**

Fresh Seasonal Sliced Fruit **\$3.50**

Regular and Decaffeinated Coffee and Tea Service **\$2.00**

Chai Tea **\$1.50**

Energy Bars **\$2.50**



hot breakfast

*All prices are per person
(10 person minimum)*

AMERICAN BREAKFAST \$9.50

Assorted Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

ULTIMATE BREAKFAST \$14.00

Assorted Pastries, Scrambled Eggs, Eggbeater Strata, Crisp Bacon, choice of Sausage Links or Sausage Patties, Pancakes, Fresh Seasonal Sliced Fruit, choice of Breakfast Potato, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

FRENCH TOAST BUFFET \$9.50

Orange Cinnamon French Toast served with Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Condiments, Gourmet Coffee, Decaf and Hot Tea

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

*All prices are per person
(10 person minimum)*

LOX AND BAGELS \$9.00

Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

TRADITIONAL SANDWICHES \$3.50

Choose from: Ham, Egg and Cheese on a Croissant; Sausage, Egg and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg and Cheese on a Bagel

Eggbeaters may be substituted for real Eggs upon request



plated meals

plated meals

*All prices are per person
Includes Fresh Rolls, Butter, Water and Coffee Service*

All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.

**ROSEMARY LAMB WITH AUTUMN
VEGETABLES AND CRANBERRY DEMI-GLACE**

\$30.50

Served with Pan Seared Scallops and Grilled
Strawberry Shortcake

**CHIMICHURRI FLANK STEAK WITH JASMINE
RICE \$22.50**

Served with Scallop and Spicy Coconut Ceviche and
Sopaipilla

**PISTACHIO CRUSTED HALIBUT WITH
SPRING MIX \$24.50**

Served with Mushroom Crêpes and Chocolate
Molten Cake

ROASTED VEGETABLE PARMESAN QUICHE

\$14.50

Served with Mushroom and Gruyère Cheese Polenta
Cake and Raspberry Almond Coconut Bar

CHICKEN MARSALA \$18.00

Served with Sautéed Winter Vegetables and Creamy
Garlic Mashed Potatoes and Apple Pie

CHICKEN FRANCIES \$18.00

Served with Roasted Potatoes, Sautéed Parsnips and
Carrots and Chocolate Truffle Cake



classic collections

DELI EXPRESS \$12.00

Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

Served with Choice of Two Salads and Assorted Beverages

SANDWICH BUFFET 1 \$14.00

Please choose three (3) of the following

Chunky Dijon Chicken Salad on 12 Grain Bread

Roast Beef Club with Bacon Lettuce and Tomato on Toasted 12 Grain Bread

Honey Mustard Ham and Swiss on Pretzel Roll

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of a Salad

SANDWICH BUFFET 2 \$16.00

Please choose three (3) of the following

Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread

Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Ciabatta Bread

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes and Grilled Spanish Onions on a Baguette

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

PICNIC BASKETS \$13.00

Mini Sandwiches

Turkey with Herb Mayonnaise

Roast Beef and Cheddar

Fresh Mozzarella, Tomato and Pesto

Ham with Honey Mustard Spread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

WRAP BASKET \$15.00

Gourmet Wraps

Grilled Chicken Caesar

Greek Salad with Crumbled Feta

Ham, Apple and Honey Mustard

Tuna, Vegetable and Pesto

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON \$18.00

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

SALAD SELECTIONS

(Included with Sandwich Buffets)

Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

Finely Shredded Traditional Coleslaw with Carrots in a Mayonnaise and Celery Seed Dressing



buffets

*Served with Assorted Rolls with Butter, Ice Water and Iced Tea
(10 person minimum)*

ASIAN ACCENTS \$17.00

Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

LAZY SUMMER BBQ \$15.50

Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

LATIN FLAVORS \$14.00

Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas

SIMPLY ITALIAN \$13.50

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti



lunch & buffet

buffets

THE SICILIAN \$15.50

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

EASTERN INFLUENCES \$16.00

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

FANTASTIC FRIO \$14.00

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte



buffets

CHILLED TUSCAN \$22.50

(Chilled Buffet)

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

SIZZLING SALAD BAR \$19.00

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

A TASTE OF ITALY \$20.00

(Chilled Buffet)

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (973) 353-5997 to arrange a personal consultation.



receptions

receptions

COLD HORS D'OEUVRES

Southwestern Chicken in Phyllo Crisp
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
Smoked Salmon and Nori Stack with Wasabi Cream
Roasted Vegetables and Curried Hummus on Pita Crisp
Buffalo Mozzarella and Prosciutto Skewers
Sesame Crusted Ahi Tuna
Spinach Dip with Pita Chips
Smoked Salmon on a Crosstini and Dill Cream Cheese

HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms
Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Maryland Crab Cakes with Cajun Rémolade
Skewered Beef with Teriyaki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Tamarind Pork Ribs

BUTLERED HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$16.00 per person**
Choose eight (8) hors d'oeuvres for **\$18.00 per person**

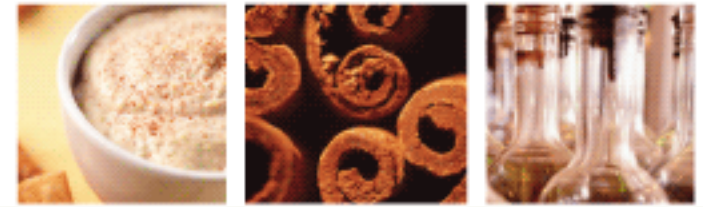
STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$15.00 per person**
Choose eight (8) hors d'oeuvres for **\$16.00 per person**
Waiters may be required at an additional charge

ADDITIONS

Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip, and Grilled Pita Triangles **\$4.50**
Fresh Seasonal Fruit with Domestic and Imported Cheeses Served with Assorted Gourmet Crackers **\$7.00**
Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses **\$6.50**
Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls **\$5.00**
Traditional Shrimp Cocktail with Cocktail Sauce **\$8.00**
Chocolate Dipped Strawberries **\$5.00**



reception stations

*All prices are per person
(10 person minimum)*

MEDITERRANEAN \$9.50

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$12.00

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

HAPPY HOUR \$10.00

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

AMERICAN TEA \$9.00

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies



breaks

breaks

CHOCAHOLIC \$9.00

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

COFFEE BREAK \$7.00

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES \$1.50

ASSORTED DESSERT BARS \$2.50

*All prices are per person
(10 person minimum)*

THE HEALTHY ALTERNATIVE \$9.00

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

SNACK ATTACK \$5.00

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

CHOCOLATE FONDUE \$6.00

Enjoy a Chocolate Fondue Platter with an Assortment of Fresh Fruit

contact us today

973-353-5997

dalessio-penelope@Aramark.com

www.rutgers-newark.campusdish.com

Prices effective until 08/01/2010