

TCNJ Catering is committed to making your event a success. Our team of Catering professionals are available to help you with planning every aspect of your event. Let us assist you in creating your vision for your event. Our experienced and creative culinary staff can design a variety of menus to fit a wide range of budgets and tastes. Our goal is to provide you with the freshest selections, beautifully displayed and served professionally by our highly trained staff. We strive to exceed the expectations of every single guest. Our Chefs take great pride in using sustainable and local foods to create fresh, healthy and delicious menus and we seek out the best possible seasonal ingredients to take your event to the next level.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Please contact us for current pricing and be sure to visit our website at https://bookit.tcnj.edu/EmsWebApp/

TCNJ Catering looks forward to serving you and your guests!

Janet Schmidt
Catering Manager
609-771-2265
sdhcater@tcnj.edu

<u>Breakfast Buffets</u>

All Breakfast Buffets include Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

Simple Start Continental

Fresh Baked Muffins, Danish and Bagels Plain and Light Cream Cheese, Butter and Jellies

\$8.14 pp

Simple Start Plus

Fresh Baked Muffins, Danish and Bagels Plain and Light Cream Cheese, Butter and Jellies Chilled 10 oz. Orange, Apple and Cranberry Juices

\$10.01 pp

Early Riser

Fresh Baked Muffins, Danish and Bagels Plain and Light Cream Cheese, Butter and Jellies Fresh Cut Fruit

Chilled 10 oz. Orange, Apple and Cranberry Juices \$10.63 pp

Healthy Start Plus

Low-Fat, Fresh Baked Muffins and Assorted Bagels Plain and Light Cream Cheese, Butter and Jellies Fresh Cut Fruit Yogurt and Granola

Chilled 10 oz. Orange, Apple and Cranberry Juices

\$12.05 pp

Build Your Own Breakfast Buffet

15 person minimum

Select Two: Fluffy Scrambled Eggs, Buttermilk Pancakes or French Toast Sticks Select One: Home Fries, Southern Style Grits with Cheese, Hash Browns, Assorted Muffins, Bagels & Breads, or Choice of Two Breakfast Cereals

Select One: Crisp Bacon, Pork or Turkey Sausage

Fresh Fruit Salad Chilled 10 oz. Orange, Apple and Cranberry Juices

\$14.90 pp

Scrambled Eggs: 91 CAL Boxed Cereals: See Box Muffins: 352-386 CAL Belgian Waffles: 160 CAL

Grits: 380 CAL Hash Browns: 170 CAL Bacon: 60 CAL Buttermilk Pancakes: 150 CAL Pork Sausage: 130 CAL 1 French Toast Sticks: 110 CAL

Turkey Sausage: 80 CAL

Home Fries: 113 CAL

Muffins: 352-386 CAL

Muffins: 352-386 CAL

Bagels: 330 CAL

Danishes: 360 CAL

Juices: 140-150 CAL

Muffins: 352-386 CAL

Bagels: 330 CAL

Fruit: 25 CAL

Danishes: 360 CAL

Juices: 140-150 CAL

Muffins: 352-386 CAL

Juices: 140-150 CAL

Parfait: 140-210 CAL

Bagels: 330 CAL Danishes: 360 CAL

Fruit: 25 CAL

Bagels: 330 CAL

Danishes: 360 CAL

Ham: 120 CAL

Breakfast a la Carte

Nutri-Grain or Granola Bar

\$2.03 pp | 90-160 CAL

Assorted Danish

\$2.83 pp | 360 CAL

Assorted Mini Pastries

\$2.83pp | 140 CAL

Assorted Plain and Filled Croissants

Includes Butter and Jellies \$2.83 pp | 160-380 CAL

Individual Fruited Yogurt

\$2.83 pp | 120-170 CAL

Assorted Fresh Bagels

Includes Butter, Jellies and Cream Cheeses \$3.26 pp |330 CAL

Yogurt and Granola

\$4.61 pp | 140-210 CAL

Fresh Sliced Seasonal Fruit

\$6.04 pp | 45 CAL

Whole Fruit

\$1.41 pp | 45-105 CAL

Quiche

Choice of: Lorraine, Spinach & Mushroom or Hashbrown & Sausage (Serves 8)

\$17.24 | 290-370 CAL

Scrambled Eggs

\$2.83 pp | 91 CAL

Breakfast Potatoes

\$1.41pp | 113 CAL

Breakfast Meat

Bacon, Turkey Bacon, Turkey Sausage, Pork Sausage, Chicken Sausage

\$2.49 pp 60-130 CAL

Fresh Baked Regular or Low Fat Muffins

Includes Butter and Jellies

\$2.83 pp | 160-386 CAL

Assorted Fresh Baked Donuts

\$3.04 pp | 280-310 CAL

Fresh Baked Scones

Raspberry, White Chocolate or Apple Cinnamon

\$3.96 pp | 190-200 CAL

French Toast with Syrup and Butter

Traditional Cinnamon

\$6.74 pp | 130-170 CAL

Pancakes with Syrup & Butter

\$6.74 pp | 150 CAL

Fresh Fruit Salad

\$4.24 pp | 45 CAL

Scrambled Eggs with Cheese

\$3.54 pp | 240 CAL

Grits or Oatmeal

\$1.45 pp | 380 CAL

Frittata

\$3.21 pp | 225 CAL

Beverages a la Carte

Sodas (12 oz. Can)

\$2.14 each | 0-140 CAL

V8 Vegetable Juice (11.5 oz. Can)

\$2.40 each | 70 CAL

Juice by the Gallon

Cranberry, Apple or Orange \$13.11 per gallon | 140-150 CAL (10oz)

Premium Hot Beverages

Includes Starbucks Coffee, Decaf, Herbal Tea Bags and Starbucks Condiments Includes 3 Coffee Syrups and Flavored Creamers

> \$7.11 pp- Minimum 10pp Beverages: 0 CAL Syrup: 15 CAL Creamer: 30 CAL

> > Perrier (6.5oz)

\$2.83 each | 0 CAL

Hot Chocolate

\$13.50 per gallon | 200 CAL (8oz)

Hot Chocolate

\$3.19 per person | 200 Cal (8oz)

Lemonade

\$14.19 per gallon | 90 CAL (8oz)

Sparkling White Punch

\$15.96 per gallon | 160 CAL (8oz)

Tropicana Fruit Juices (10 oz. Bottle)

Assorted

\$2.34 each | 140 CAL

Bottled Water (16.9 oz)

\$2.60 each | 0 CAL

Hot or Cold Apple Cider

\$13.11 per gallon | 110 CAL (8oz)

Starbucks

Includes Starbucks Coffee, Decaf, Herbal Tea Bags and Starbucks Condiments

gs and Starbucks Condiments \$4.61 pp- Minimum

10pp Beverages: 0 CAL

Syrup: 15 CAL Creamer: 30 CAL

Freshly Brewed Coffee,

Decaffeinated and Assorted Teas

\$3.21pp- Minimum 10pp | 0 CAL

Tropical Fruit Punch

\$13.11 per gallon | 60 CAL (8oz)

Sweetened Iced Tea

\$13.50 per gallon | 45 CAL (8oz)

Fresh Brewed Unsweetened Iced Tea

\$15.96 per gallon | 0 CAL

Coffee by the Gallon

\$13.50 per gallon 0 CAL

Themed Breaks

10 person minimum

Fiesta Platter | 140-200 CAL

Corn Tortilla Chips with Homemade Salsa, Guacamole and Cilantro Dip Assorted Sodas and Bottled Water

\$4.97 pp

Add Cheese Sauce, Sour Cream, Shredded Cheese, Diced Tomatoes, Olives & Jalapeños for an additional \$3.19 pp

Add Seasoned Ground Beef for an additional \$5.31 pp

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### Afternoon Tea | 100-290 CAL

Mini Scones, Petit Fours, Sugar & Shortbread Cookies and Dessert Bars. Regular & Decaffeinated Coffee, Herbal Teas, Fresh Brewed Iced Tea and Lemonade

\$8.80 pp

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Nature Break | 45-160 CAL

Granola Bars, Rice Krispie Treats, Individual Fruited Yogurts, Basket of Whole Fruit
Bottled Water and Assorted Fruit Juices

\$9.94 pp

Vegetable and Hummus | 200 CAL

Vegetables and Hummus (Roasted Red Pepper Hummus, Regular or Spicy) Served with Pita Chips

\$6.31 pp

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### Afternoon Wake Up Call | 45-180 CAL

Coffee, Decaffeinated Coffee, Hot Water, Assorted Sodas and Bottled Water, Fresh Fruit and Assorted Cookies

\$7.44 pp

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Healthy Break | 90-160 CAL

Includes: Granola Bars, Whole Fruit, Carrot & Celery Sticks and Bottled Water \$8.43 pp

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Popcorn Break | 31 CAL

Includes Salt, Cajun & Cinnamon Sugar Seasonings \$3.46 pp

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### Fresh Baked Pizza - 16" Cheese | 220-260 CAL

\$18.81 each One Topping - \$20.91 each Two Toppings - \$22.35 each

### From the Bakery

Ask your Catering Coordinator about seasonal dessert selections.

### Rice Krispie Treats or Cocoa Puff Treats

\$12.07 per dozen | 290 CAL

### **Deluxe Bakery Bars**

Lemon Crumb, Raspberry, Marble Cheese, Chocolate Pecan, Apple Caramel \$23.05 per dozen | 200-380 CAL

### 10" Round Cake

Double Chocolate, Vanilla, Carrot, Lemon or Coconut Feeds 16 \$35.47 | 230-460 CAL

#### **Homemade Cookies**

Chocolate Chip, Double Chocolate Chip, Sugar, Oatmeal Raisin \$8.87 per dozen | 160-180 CAL

### **Fancy Petit Fours**

\$23.75 per dozen | 140 CAL

### **Frosted Cupcakes**

\$9.93 per dozen | 370 CAL

### **Brownies: Plain Chocolate**

\$12.05 per dozen | 150 CAL

#### Mini Assorted Desserts

Cannoli, Cream Puffs, Eclairs, Mini Brownies, Assorted
Tarts, Petit Fours, Mini Cheesecakes, Chocolate
Covered Strawberries (seasonally)
\$22.70 per dozen | 95-320 CAL

### 1/2 Sheet Cake (Filled)

Feeds 40 \$53.90 | 260 CAL

### Full Sheet Cake (Filled)

Feeds 80 \$96.46 | 260 CAL



Wraps Available Upon Request

All Sandwich Buffets Include Your Choice of Two Salads, Individual Bags of Assorted Chips, a Cookie & Brownie Platter or Vanilla, Chocolate or Lemon Cake, Assorted Canned Soda and Bottled Water.

### Salad Selection: (Pick 2) | 80-290 CAL

Mixed Green Garden, Apple Cinnamon Couscous, Spinach Salad, Caesar with Garlic Croutons, Country Red Potato Salad, Greek Salad, Bowtie, Feta & Grape Tomato Salad, Green Bean Salad, Fresh Fruit Salad, Quinoa Salad

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Classic Deli Sandwich Buffet | 210-600 CAL

Choose three of our Classic Sandwiches from the following list:

Rare Roast Beef & Provolone, Roasted Turkey Breast, Tender Chicken Salad, Garden Vegetable with Hummus, Tuna Salad, Honey Cured Ham & Swiss

Served with Lettuce, Tomato, Mustard and Mayonnaise on the Side $$19.87\ \mbox{\scriptsize pp}$$

Artisan Sandwich Buffet | 260-710 CAL

\$21.29 pp

Choice of three Gourmet Sandwiches From the Following List:

Smoked Turkey Club - Smoked Turkey Breast with Bacon, Lettuce, Tomato and Spicy Jack Cheese on Herbed Flatbread

540 CAL	<u>Tuscan Chicken</u> - Tender Breast of Chicken with Pesto Mayonnaise, Lettuce, Tomato and Provolone on Focaccia
550 CAL	<u>Tomato & Fresh Mozzarella</u> - Fresh Sliced Mozzarella with Basil Pesto and Tomato on Twist Roll
410 CAL	<u>Grilled Country Chicken</u> - Tender Breast of Chicken with Lettuce, Roasted Red Peppers and Goat Cheese on a French Baguette
375 CAL	<u>Hummus & Cucumber</u> - Hummus, Thinly Sliced Cucumbers and Baby Spinach on Twist Roll
430 CAL	<u>Tarragon Chicken Salad</u> - White Meat Chicken Salad with Sliced Almonds, Dried Apricots, Scallions, Sun-Dried Tomatoes, Lettuce and a Honey Dijon Spread
600 CAL	Roast Beef with Wasabi - Roast Beef with Wasabi Mayonnaise, Lettuce, Tomato and Swiss Cheese on an Onion Roll

550 CAL

Black Forest Ham - Black Forest Ham with Spicy Mustard, Lettuce, Tomato and Dill Havarti Cheese on Pumpernickel Bread

380 CAL

Healthy Hip Sandwich - Roasted Fresh Vegetables and Herbed Cream Cheese with Swiss on Twist Roll 325 CAL

<u>Chicken BLT</u> - Tender Breast of Chicken with Bacon, Lettuce and Tomato on Multigrain Roll

710 CAL

<u>Tuna Salad</u> – Served on a Multigrain Roll with Sliced Red Onion, Cucumber and Leaf Lettuce, Finished with a Fresh Dill Mayonnaise

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### **Sub/ Hoagie Buffet**

Choice of Three Hoagies
Ham, Italian, Roast Beef, Roasted Vegetable, Turkey
and Two Salads
Includes: Individual Bags of Chips, Dessert, Assorted Sodas and Bottled Water.
\$19.14 pp | 380 CAL

#### **Box Lunch - Artisan Sandwich**

Includes: Gourmet Artisan Sandwich, Bag of Chips, Soda or Water, Cookie, Whole Fruit and Condiments.  $$20.91 \text{ pp} \mid 260$  - 710 CAL

#### **Box Lunch - Classic**

Includes: Sandwich, Bag of Chips, Soda or Water, Cookie, Whole Fruit and Condiments.  $\$19.87\ pp\ |\ 210$  -  $600\ CAL$ 

Salads: 80-290 CAL Fruit: 45 - 105 CAL

Cookies: 160-180 CAL

Brownies: 150 CAL

Beverages: 0-140 CAL

### Gluten Free, Kosher and Halal Meals are Available

Contact the Catering Team for More Details and Pricing ext. 2265

### Party Trays

### Small Crostini Platter | 110-140 CAL

Served with our Homemade Tomato Basil Bruschetta and Chopped Spinach Artichoke Spreads Served with Garlic Toast Rounds

> Serves 10-15 guests \$65.93

### **Large Crostini Platter** | 110-140 CAL

Served with our Homemade Tomato Basil Bruschetta and Chopped Spinach Artichoke Spreads
Served with Garlic Toast Rounds

Serves 25-30 guests \$131.90

### Small Crudité Platter | 80-150 CAL

Assorted Seasonal Vegetables Served with Ranch Serves 10-15 guests \$43.60

### Large Crudité Platter | 80-150 CAL

Assorted Seasonal Vegetables Served with Ranch Serves 25-30 guests

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\$82.96

Small Sliced Fresh Fruit | 115-135 CAL

Fresh Sliced Seasonal Fruit with Yogurt Dip Serves 10-15 guests \$65.35

Large Sliced Fresh Fruit | 115-135 CAL

Fresh Sliced Seasonal Fruit with Yogurt Dip

Serves 25-30 guests \$130.89

Small Cheese & Cracker | 340 CAL

Served with Mustard Dip Serves 10-15 guests \$51.98

Large Cheese & Cracker | 340 CAL

Served with Mustard Dip Serves 25-30 guests \$104.69

Spinach Artichoke Dip with Pita Chips | 410 CAL

Serves 10-15 guests \$88.97

Party Platter-Trays

Petite Sandwich Platter | 210-530 CAL

Assorted Petite Sandwiches to include Turkey & Cheese, Ham & Cheese, and Roasted Vegetable. Served with Mustard & Mayonnaise on the Side.

\$40.65 PER DOZEN

Assorted Deli Wrap Tray | 370-560 CAL

Assorted Deli Wraps to include: ½ pp - Turkey & Cheese, Ham & Cheese, and Roasted Vegetable. Served with Mustard & Mayonnaise on the Side.

6 Wraps Cut Into 12 Pieces \$53.90 PER DOZEN

Baked Brie en Croute | 135 CAL

With fruit preserves and honey, garnished with fresh fruit. One platter serves 20 guests. \$101.22 PER PLATTER

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# <u>Appetízers</u>

Assorted Mini Quiche | 160 CAL

PER DOZEN

\$21.29

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Cocktail Meatballs | 105 CAL

PER DOZEN

\$18.73

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Sesame Chicken | 300 CAL

PER DOZEN

\$18.87

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Franks en Croute | 320 CAL

Served with mustard

PER DOZEN

\$18.28

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Shrimp Pot Sticker | 150 CAL

PER DOZEN

\$22.25

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Vegetable Spring Rolls | 80 CAL

PER DOZEN

\$14.69

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Pork Dumplings | 155 CAL

PER DOZEN

\$14.69

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Spanakopita | 180 CAL

PER DOZEN

\$14.69

Contact the Catering Department for additional selections 609-771-2265.

<u>Reception Hors D'oeuvre</u>s

25 person minimum 6-8 Pieces per Person

Price Reflects Stationary Display. Contact your Catering Coordinator for Butler Service at an Additional Charge. Gluten-Free Options are Available Upon Request.

*Costs per person for first hour \$14.90; second hour an additional \$7.42 per person.

HOT (Pick 3)

Pork Dumplings with Soy Ginger Sauce | 155 CAL
Franks En Croute | 320 CAL
Shrimp Pot Sticker | 152 CAL
Mini Tacos | 400 CAL
Spanakopita | 180 CAL
Asparagus en Phyllo | 365 CAL
Meatballs (BBQ, Sweet n' Sour, Swedish, Marinara) | 180-520 CAL
Cheese Quesadilla | 280 CAL
Sesame Chicken | 300 CAL
Assorted Quiches | 160 CAL
Breaded Ravioli | 270 CAL
Vegetarian Spring Rolls |80 CAL
Chicken & Cheese Quesadilla

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### COLD (Pick 3)

Cucumber Rounds with Feta & Chopped Tomato | 120 CAL
Fresh Fruit Display | 45 CAL
Sun-Dried Tomato and Fresh Mozzarella Crostini | 260 CAL
Asparagus Wrapped in Prosciutto | 290 CAL
Antipasto Skewers | 190 CAL
Fresh Dill Salmon Salad with Capers atop Cucumber Rounds | 70 CAL
Cheese & Cracker Display | 340 CAL
Crudité with Dip | 80-150 CAL
Hummus with Pita Chips | 200 CAL
Spinach Artichoke Dip with Pita Chips | 410 CAL

Contact the Catering Department for additional selections 609-771-2265.

### Build Your Own Buffet

### 15 person minimum

\*All Buffet Selections Include Ice Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

Canned Soda and Bottled Water are Available as Substitutions Upon Request.

Gluten-Free Options are Available Upon Request.

Contact the Catering Department for pricing 609-771-2265.

### **Chicken Caesar Salad Buffet**

Romaine Lettuce (10 CAL), Fresh Parmesan Cheese (80 CAL), Seasoned Croutons (30 CAL), Cherry Tomatoes (13 CAL), Shredded Carrots (26 CAL), and Caesar Dressing (90 CAL) with Fresh Baked Breadsticks (130 CAL) or Rolls and Butter (70 CAL)

Angel Food Cake with Seasonal Fruit (95 CAL)

\$ 20.56 pp

Enhance your salad by adding: Grilled Portobello Mushroom (8 CAL) and Roasted Red Pepper (9 CAL), Blackened Tofu (45 CAL) or Cornmeal Crusted Tofu (45 CAL), Blackened Steak (45 CAL) or Blackened Shrimp (44 CAL)

### **Tuscan Garden Buffet**

Assorted Rolls and Butter | 70 CAL Penne in Vodka Sauce | 80 CAL

Herb Grilled Chicken Breast | 130 CAL
Caesar Salad (590 CAL), Antipasto Buffet of Grilled and Marinated Vegetables (35 CAL),
Olives (20 CAL), Provolone Cheese (100 CAL), Fresh Mozzarella Cheese (70 CAL),

Genoa Salami (105 CAL) and Italian Spice Ham (65 CAL)

Mini Italian Pastries (140 CAL)

\$32.65 pp

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Classic Hot Buffet

Oven Roasted Herbed Chicken Breast | 100 CAL
Shaved Hot Roast Beef au Jus Horseradish | 140 CAL
Mashed Potatoes | 180 CAL
Buttered Baby Carrots | 100 CAL
Garden Salad with Assorted Dressings | 80 Cal
Dinner Rolls and Butter | 70 CAL
Apple Pie with Whipped Cream | 450 CAL
\$29.09 pp

Homestyle Buffet

Fresh Rolls & Butter | 70 CAL Garden Salad | 80 CAL

Select One: Fried Chicken, Sliced Eye Round with Fresh Thyme Gravy | 270-680 CAL Select One: Rice Pilaf, Wild Rice or Buttered Mashed Red Potatoes | 120-240 CAL

Select One: Honey Sweet Baby Carrots, Green Beans, Roasted Zucchini and Squash, or Teriyaki Mixed Vegetables |40-120 CAL Select One: Cookies and Brownies, Vanilla Cake, Chocolate Cake or Lemon Cake |150-260 CAL

\$20.35 pp

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#### **Southwestern Buffet**

Create Your Own Taco |260 CAL, Fajita |110 CAL, or Nacho Salad with the following: Ground Beef |180 CAL, or Grilled Tequila Lime Vegetables |50 CAL, Refried Beans |75 CAL Toppings: Lettuce, Tomato, Shredded Cheddar Cheese, Jalapeño Peppers, Sour Cream, Salsa |0-110 CAL Assorted Soda and Bottled Water

Cookies and Brownies, Vanilla Cake, Chocolate Cake or Lemon Cake | 150-260 CAL

\$21.98 pp

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Italian Pasta Buffet

Select One: Greek, Tossed Garden or Caesar Salad |80-150 CAL Select One: Penne Pasta, Bowtie Pasta, Linguini or Rigatoni |200 CAL

Select One: Meatballs & Marinara, Sausage Marinara, Alfredo Sauce, Blush Sauce or Garlic Herb Oil | 120-200 CAL

Sautéed Broccoli | 130 CAL

Garlic Bread | 150 CAL

Select One: Cookies and Brownies, Vanilla Cake, Chocolate Cake or Lemon Cake | 150-260 CAL

\$20.91 pp

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#### **American Chinese Classics**

Mixed Greens with Mandarin Oranges, Almonds and Soy Vinaigrette | 150 CAL Vegetable Spring Roll | 80 CAL

Select One: Chicken with Crispy Broccoli, General Tso's Chicken or Tempura Vegetables in Black Bean Sauce | 130-280 CAL

Select One: White Rice, Fried Rice, Shrimp Fried Rice | 130-165 CAL

Teriyaki Mixed Vegetables | 90 CAL

Select One: Cookies and Brownies, Vanilla Cake, Chocolate Cake or Lemon Cake 150-260 CAL \$31.20 pp

### Barbecue Buffets

All Buffet Selections Include Canned Soda and Bottled Water.

Gluten-Free Options are Available Upon Request.

#### **Classic Barbecue**

Hamburgers, Veggie Burgers and Hot Dogs
Hamburger and Hot Dog Rolls
Lettuce, Tomato, Onion, American Cheese Slices and Condiments
Salad
Assorted Chips
Cookies and Brownies
\$19.87 pp

### **Premium Barbecue**

Barbecue Chicken Breast or Fried Chicken
Hamburgers, Veggie Burgers and Hot Dogs
Hamburger and Hot Dog Rolls
Lettuce, Tomato, Onion, American Cheese Slices and Condiments
Two Salads
Assorted Chips
Cookies and Brownies
\$26.26 pp

### **Ultimate Barbecue**

Barbecue Chicken or Fried Chicken, Grilled BBQ Southwestern Flank Steak, Veggie Burgers Two Salads, Rolls, Condiments, Chips, Drinks and Deluxe Dessert Bars \$32.26 pp

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ADD ONs: Per Person
Petite Corn on the Cob \$1.41
Barbecue Ribs \$5.90
Grilled Roasted Vegetables \$4.18
Marinated Grilled Shrimp \$9.93
Watermelon \$1.00

Hamburger: 205 CAL

Veggie Burger: 260 CAL

Hot Dog: 180 CAL

Tomato: 5 CAL

Tomato: 5 CAL

Hamburger Bun: 140 CAL
Hot Dog Bun: 160 CAL
BBQ Chicken: 130 CAL
Salad: 80 CAL
Condiments: 0-200 CAL
Salad: 80 CAL

Fried Chicken: 335 CAL Chips: 160 CAL

BBQ Steak: 200 CAL Cookies & Brownies: 150-190 CAL



All Buffet Selections Include Rolls and Butter, Salad, Starch, Vegetable, Dessert, Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

Chicken Palermo— Sautéed Boneless Chicken Breast Topped with Spinach, Provolone and a Balsamic Reduction \$23.42 pp |660 CAL

Chicken Francaise – Sautéed Boneless Chicken Breast Served with a Lemon Butter and White Wine Sauce \$23.42 pp | 340 CAL

Mesquite Grilled Chicken with Pineapple Salsa – Smoky Grilled Chicken Served with a Warm Pineapple Salsa \$23.42 pp | 120 CAL

Chicken Marsala – Sautéed Boneless Chicken Breast Served with a Mushroom and

Marsala Wine Cream Sauce \$24.47 pp | 200 CAL

Chicken Parmesan \$23.42 pp | 450 CAL

Grilled Chicken Romana – Pan-Seared Chicken Breasts Topped with Sautéed Artichokes and Fresh Sage and Coated with an Herbed Veloute \$28.74 pp | 380 CAL

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**Stuffed Chicken Florentine** – Chicken Breast Topped with Creamed Spinach and Three Cheese Blend \$24.47 pp | 410 CAL

Chicken Cordon Bleu \$28.74 pp | 620 CAL

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# Buffets Continued

### 15 person minimum

All Buffet Selections Include Rolls and Butter, Salad, Starch, Vegetable, Dessert, Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

Herb Grilled Chicken Breast \$23.42 pp | 100 CAL

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Marinated Skirt Steak with Chimichurri \$32.26 pp | 330 CAL

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**Moroccan Chicken** – Tender chicken cooked in an aromatic sauce with olives and lemon \$28.74 pp | 350 CAL

Braised Short Ribs \$32.26 pp | 310 CAL

Roasted Pork with Rosemary Au Jus and Apple Chutney \$23.42 pp | 215 CAL

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Grilled Salmon and Tomato Bruschetta – Grilled Salmon Fillet Serves atop

Fresh Spinach Sprinkled with Tomato Bruschetta \$32.26 pp | 280 CAL

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Baked Tilapia \$28.74 pp | 100 CAL

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Pasta Primavera – Pasta and Fresh Seasonal Vegetables Tossed in Herbed Olive Oil \$23.42 pp | 165 CAL

Vegetable Paella over Roasted Portobello \$23.42 pp | 260 CAL

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**Cheese Stuffed Pasta Shells** – Pasta Shells Filled with a Flavorful Mix of Italian Cheese Herbs, Cooked in a Plum Tomato Sauce and Topped with Parmesan Cheese \$24.47 pp | 240 CAL

**Eggplant Rollatini** – Tender Breaded Eggplant, Rolled and Stuffed with Delicate Ricotta Cheese Simmered in Marinara Sauce \$24.47 pp | 270 CAL

Contact the Catering Department to customize your menu 609-771-2265

### <u>Servíces</u>

There are various types of service available to you for your special event. You may choose to have a reception, a plated style meal, a buffet style meal or a combination of these options. Your Catering Coordinator can provide you with assistance in choosing which style best suit your event.

609-771-2265

- Plated style means that all courses will be served to guests seated at tables.
   Included are flowers, linen and one wait staff for every 20 guests.
- Buffet service means that all meal items will be displayed on a buffet table where guests will help themselves to their meal.

### <u>Enhancement</u>

Should you desire additional wait staff or a chef to attend to your event, the following fees apply:

1 - Wait Staff \$29.58 PER HOUR 1 - Chef \$53.21 PER HOUR

### Bar Services

Should your program include alcoholic beverages, your Conference Coordinator will be glad to assist you with all arrangements and offer suggestions for the most appropriate service for your special event type. As there are many variables involved in this particular service, it is vital that you let your Conference Coordinator know immediately so arrangements can be made in a timely manner.

A Permit is required for all events serving alcohol held in a non-licensed facility. Sodexo will obtain said permit from Division of Alcohol Beverage Control if they are providing and serving the alcohol. Acquiring the permit takes a minimum of three weeks prior to the event. The permit fee will be added to the client contract and a copy of your license will provided at the event.

#### **Bar Setup Fee**

Setups include cups, soda, napkins, ice & stirrers \$3.54 pp

### **Bartender Fee**

A Catering Services bartender must serve all alcohol at scheduled events on campus, one for every 50 guests, 4 hour minimum \$41.86 per hour



Standard linen and skirting are provided on serving tables for all events. Standard linen is provided on seating tables of events held in Trenton Hall 120, 123 and 201, Education Building 212, Brower Student Center 225 and The 1855 Room at no additional charge accompanied by a catering event. In addition, linen is provided for one registration table at no additional charge when accompanied by a catering order. Specialty colors and patterns are available at an extra charge to enhance your event. Any linens not returned, or returned damaged, will be charged at full replacement cost.

### Additional linens can be provided at the following cost:

### 90" x 90" Tablecloths

(Fit specialty tables)
Navy, Gold, White, Ivory, Black
\$4.42 EACH
Other colors
MARKET PRICE

### 60" x 120" Tablecloths

(Fit 72" or 96" banquet tables)
Navy, Gold, White, Ivory, Black
\$3.01 EACH
Other colors
MARKET PRICE

### 120" Round Tablecloths

(Fit 60" round tables and high tops) Navy, Gold, White, Ivory, Black \$11.08 EACH

### 90" x 132" Tablecloths

(Fit 72" tables to the floor on all sides)

Navy, Gold, White, Ivory, Black
\$12.70 EACH

### **Tables Clothed & Skirted**

\$20.48 EACH

### **Linen Napkins**

Assorted colors
Contact the Catering Department for colors
\$1.09 EACH



China is provided for catered events in Trenton Hall 116, 120, 123, 201, Education Building 212, Brower Student Center 100, 225 and The 1855 Room. For all other locations, prices include all disposables: napkins, plates, cups and utensils.

# Guest Countand Guarantee Policy

Your Catering Sales Coordinator will plan, purchase and bill for all guests you indicate will attend.

### Our guarantee policy works as follows:

- Counts for all catered affairs are required one week in advance. Once received, the number will be considered a guarantee and not subject to reduction.
- Cancellations up to 14 days prior to an event are without charge. After 14 days, but prior to 48 hours the charge will be ½ the cost of the event. Cancellations within 48 hours prior to the event will result in a charge for the **entire** event.
- If your event does not meet the guest minimum for a particular menu, a 25% surcharge will be applied to the catering bill.
- A 25% late fee may be charged for any function booked within 7 days of the event.

### Please Note

- To ensure the success of your event, please inform your Catering Coordinator of any special dietary requirements.
- In case of inclement weather, please discuss a secondary plan to avoid any unnecessary cancellation fees.
- Your Catering Coordinator can also provide you with our seasonal menu specials.
- Catering Services reserves the right to substitute items in the event of product unavailability. We will make every attempt to inform you of this change as far in advance as possible.

### **Fees for the use of Traditions Restaurant**

<u>Table/Chair Replacement Fund Fee</u> – This will be a charge included on all event contracts that goes into a fund, held by the College, for replacement of tables and chairs for normal wear and tear. For all events this would be \$50.00 per event. (Any damage at a specific event, should there be any damages, would be charged to the event).

<u>Set Up/Clean Up Fee</u> – This is a service fee for each event included in the contracts that is paid to TCNJ Dining Services for the set-up, clean up and reset of Traditions. For all events this will be \$150.00 per event.

<u>Charge for Closing Early</u> – This is a charge to reimburse TCNJ Dining Services and the campus for revenue lost when an event necessitates closing Traditions prior to the scheduled closing time.

The hourly fee for closing early will be \$400.00 per hour.

Please contact your conference or catering coordinator for specific times and dates that this would apply.

### Fees for the use of The 1855 Room

<u>Set Up/ Clean Up Fee</u> – This will be a service fee for each event included in the contracts that is paid to TCNJ Dining Services for the set-up, clean up and reset of The 1855 Room. For all events, this will be \$150.00 per event.