

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!

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

## Breakfast Buffets <br> 10 person minimum

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

Simple Start Continental<br>Fresh Baked Muffins, Danish and Bagels<br>Plain and Light Cream Cheese, Butter and Jellies<br>Muffins: 352-386 CAL<br>Bagels: 330 CAL<br>Danishes: 360 CAL

$\$ 7.42 p p$

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

Muffins: 352-386 CAL
Bagels: 330 CAL
Danishes: 360 CAL
Juices: 140-150 CAL
$\$ 9.12 p p$
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
Muffins: 352-386 CAL
Bagels: 330 CAL
Danishes: 360 CAL
Juices: 140-150 CAL
Fruit: 25 CAL

## $\$ 9.69 p p$

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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
\$10.98pp

\section*{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
\(\$ 13.58 \mathrm{pp}\)
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Breakfast Meat
Bacon, Turkey Bacon, Turkey Sausage, Pork Sausage, Chicken Sausage
\$2.27 pp 60-130 CAL

Fresh Baked Regular or Low Fat Muffins Includes Butter and Jellies \$2.58 pp | 160-386 CAL

Assorted Fresh Baked Donuts \$2.77 pp | 280-310 CAL

Fresh Baked Scones
Raspberry, White Chocolate or Apple Cinnamon \$3.61 pp | 190-200 CAL

French Toast with Syrup and Butter
Traditional Cinnamon \$6.14 pp | 130-170 CAL

Pancakes with Syrup \& Butter
\$6.14 pp | 150 CAL

Fresh Fruit Salad
\$3.87 pp | 45 CAL

Scrambled Eggs with Cheese
\$3.23 pp | 240 CAL

Grits or Oatmeal
\$1.32 pp | 380 CAL

Frittata
\$2.92 pp | 225 CAL

## Beverages a la Carte

Sodas (12 oz. Can)
\$1.95 each | 0-140 CAL

V8 Vegetable Juice (11.5 oz. Can)
\$2.19 each | 70 CAL

Juice by the Gallon
Cranberry, Apple or Orange
\$11.95 per gallon | 140-150 CAL (10oz)

Premium Hot Beverages
Includes Starbucks Coffee, Decaf, Tazo Herbal
Tea Bags and Starbucks Condiments
Includes 3 Coffee Syrups and Flavored Creamers
\$6.48pp- Minimum 10pp
Beverages: 0 CAL
Syrup: 15 CAL
Creamer: 30 CAL
Perrier (6.50z)
\$2.58 each | 0 CAL

Hot Chocolate
$\$ 12.30$ per gallon | 200 CAL (8oz)

Hot Chocolate
\$2.90 per person | 200 Cal (8oz)

Lemonade
\$12.93 per gallon | 90 CAL (8oz)

Sparkling White Punch
\$14.54 per gallon | 160 CAL (8oz)

Tropicana Fruit Juices (10 oz. Bottle)
Assorted
\$2.13 each | 140 CAL

Bottled Water (16.9 oz)
\$2.37 each | 0 CAL

Hot or Cold Apple Cider
\$11.95 per gallon | 110 CAL (8oz)

Starbucks
Includes Starbucks Coffee, Decaf, Tazo Herbal
Tea Bags and Starbucks Condiments
\$4.20pp- Minimum 10pp
Beverages: 0 CAL
Syrup: 15 CAL
Creamer: 30 CAL

Freshly Brewed Coffee,
Decaffeinated and Assorted Teas \$2.92pp- Minimum 10pp | 0 CAL

Tropical Fruit Punch
\$11.95 per gallon | 60 CAL (8oz)
Sweetened Iced Tea
\$12.30 per gallon | 45 CAL (8oz)

Fresh Brewed Unsweetened Iced Tea
\$14.54 per gallon | 0 CAL

Coffee by the Gallon
$\$ 12.30$ 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
\$4.53 pp
Add Cheese Sauce, Sour Cream, Shredded Cheese, Diced Tomatoes, Olives \& Jalapeños for an additional \$2.76 pp Add Seasoned Ground Beef for an additional \$4.84 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
\$8.02pp
Nature Break | 45-160 CAL
Granola Bars, Rice Krispie Treats, Individual Fruited Yogurts, Basket of Whole Fruit Chilled Bottles of Spring Water and Fruit Flavored Sparkling Water
\(\$ 9.06\) pp
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Vegetable and Hummus | 200 CAL
Vegetables and Hummus (Roasted Red Pepper Hummus, Regular or Spicy) Served
with Pita Chips
\$5.75 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
\(\$ 6.78 \mathrm{pp}\)

Healthy Break | 90-160 CAL
Includes: Granola Bars, Whole Fruit, Carrot \& Celery Sticks and Bottled Water
\(\$ 7.69 \mathrm{pp}\)
Tortilla or Potato Chips with Salsa | 150-160 CAL
Includes Soda and Bottle Water
\$4.53 pp
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Fresh Baked Pizza - 16" Cheese | 220-260 CAL
\$17.14 each
One Topping - \$19.06 each
Two Toppings - \$20.37 each

Ask your Catering Coordinator about seasonal dessert selections.

Rice Krispie Treats or Cocoa Puff Treats
\$11.00 per dozen | 290 CAL

Deluxe Bakery Bars
Lemon Crumb, Raspberry, Marble Cheese, Chocolate Pecan, Apple Caramel
\$21.01 per dozen | 200-380 CAL

10" Round Cake
Double Chocolate, Vanilla, Carrot, Lemon
or Coconut
Feeds 16
$\$ 32.32$ | 230-460 CAL
Homemade Cookies
Chocolate Chip, Double Chocolate
Chip, Sugar, Oatmeal Raisin
\$8.09 per dozen | 160-180 CAL

Fancy Petit Fours
\$21.65 per dozen | 140 CAL

Frosted Cupcakes
\$9.05 per dozen | 370 CAL

## Brownies: Plain Chocolate

\$10.98 per dozen | 150 CAL

## Mini Assorted Desserts

Cannoli, Cream Puffs, Eclairs, Mini Brownies with Walnuts, Assorted Tarts, Petit Fours, Mini Cheesecakes, Chocolate Covered Strawberries (seasonally)
\$20.69 per dozen | 95-320 CAL
$1 / 2$ Sheet Cake (Filled)
Feeds 40
\$49.12| 260 CAL

Full Sheet Cake (Filled)
Feeds 80
$\$ 87.91$ | 260 CAL

# Sandwiches 

## 15 person minimum

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, Tabbouleh Salad

## 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
\$18.10 pp

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Artisan Sandwich Buffet | 260-710 CAL
\(\$ 19.40 \mathrm{pp}\)
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

Tuscan Chicken - Tender Breast of Chicken with Pesto Mayonnaise, Lettuce, Tomato and Provolone on Focaccia

Tomato \& Fresh Mozzarella - Fresh Sliced Mozzarella with Basil Pesto and Tomato on Twist Roll

Grilled Country Chicken - Tender Breast of Chicken with Lettuce, Roasted Red Peppers and Goat Cheese on a French Baguette

Hummus \& Cucumber - Hummus, Thinly Sliced Cucumbers and Baby Spinach on Twist Roll

Tarragon Chicken Salad - White Meat Chicken Salad with Sliced Almonds, Dried Apricots, Scallions, Sun-Dried Tomatoes, Lettuce and a Honey Dijon Spread

Roast Beef with Wasabi - Roast Beef with Wasabi Mayonnaise, Lettuce, Tomato and Swiss Cheese on an Onion Roll

\section*{Sub/ Hoagie Buffet}

Choice of Three Hoagies and Two Salads Includes: Individual Bags of Chips, Dessert, Assorted Sodas and Bottled Water.
\$17.45 pp|380 CAL
\(\sim \sim \sim\)

\section*{Box Lunch - Artisan Sandwich}

Includes: Gourmet Artisan Sandwich, Bag of Chips, Soda or Water, Cookie, Whole Fruit and Condiments.
\$19.06 pp|260-710 CAL
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## Box Lunch - Classic

Includes: Sandwich, Bag of Chips, Soda or Water, Cookie, Whole Fruit and Condiments.
\$18.10 pp|210-600 CAL

## Classic Sandwich Lunch

Includes: Sandwich, Individual Bag of Chips, Fresh Whole Fruit, Cookies or Brownies, Assorted Sodas and Bottled Water. \$14.21 pp 210-600 CAL

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Salads: 80-290 CAL
Fruit: 45-105 CAL
Cookies: 160-180 CAL
Brownies: 150 CAL
Beverages: 0-140 CAL

\section*{Gluten Free, Kosher and Halal Meals are Available}

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

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
\$60.09
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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
\$120.21

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Small Crudité Platter| 80-150 CAL
Assorted Seasonal Vegetables Served with Ranch
Serves 10-15 guests
\$39.73

Large Crudité Platter| 80-150 CAL
Assorted Seasonal Vegetables Served with Ranch
Serves 25-30 guests
\$75.61
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Small Sliced Fresh Fruit | 115-135 CAL
Fresh Sliced Seasonal Fruit with Yogurt Dip
Serves 10-15 guests
\$59.56 pp
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Large Sliced Fresh Fruit | 115-135 CAL
Fresh Sliced Seasonal Fruit with Yogurt Dip
Serves 25-30 guests
\$119.29

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Small Cheese \& Cracker | 340 CAL
Served with Mustard Dip
Serves 10-15 guests
\$47.37
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Large Cheese \& Cracker | 340 CAL
Served with Mustard Dip
Serves 25-30 guests
\$95.41
Spinach Artichoke Dip with Pita Chips | 410 CAL
Serves 10-15 guests
\$81.09

# Party Platter-Trays 

Petite Sandwich Platter | 210-530 CAL<br>Assorted Petite Sandwiches to include Turkey \& Cheese, Ham \& Cheese, and Roasted Vegetable. Served with Mustard \& Mayonnaise on the Side.

\$37.05 PER DOZen

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\section*{Assorted Deli Wrap Tray | 370-560 CAL}

Assorted Deli Wraps to include: \(1 / 2 \mathrm{pp}\) - Turkey \& Cheese, Ham \& Cheese, and Roasted Vegetable. Served with Mustard \& Mayonnaise on the Side.

6 Wraps Cut Into 12 Pieces
\$49.12 PER DOZen
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Baked Brie en Croute | 135 CAL
With fruit preserves and honey, garnished with fresh fruit. One platter serves 20 guests.
$\$ 92.25$ PER PLATTER

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\section*{Appetizers}
\begin{tabular}{|c|}
\hline Assorted Mini Quiche | 160 CAL \\
\hline PER DOZEN \\
\hline \$19.40 \\
\hline ~~~~ \\
\hline Cocktail Meatballs | 105 CAL \\
\hline PER DOZEN \\
\hline \$17.07 \\
\hline ~~~~ \\
\hline Sesame Chicken 1300 CAL \\
\hline PER DOZEN \\
\hline \$17.20 \\
\hline ~~~ \\
\hline Franks en Croute \| 320 CAL \\
\hline Served with mustard \\
\hline PER DOZEN \\
\hline \$16.66 \\
\hline ~~~~ \\
\hline Shrimp Pot Sticker | 150 CAL \\
\hline PER DOZEN \\
\hline \$20.28 \\
\hline ~~~~ \\
\hline Vegetable Spring Rolls | 80 CAL \\
\hline PER DOZEN \\
\hline \$13.39 \\
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\hline Pork Dumplings | 155 CAL \\
\hline PER DOZEN \\
\hline \$13.39 \\
\hline ~~~~ \\
\hline Spanakopita | 180 CAL \\
\hline PER DOZEN \\
\hline \$13.39 \\
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\end{tabular}

\title{
Reception HorsD'oeuvres \\ 25 person minimum \\ 6-8 Pieces per Person
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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 \(\mathbf{\$ 1 3 . 5 8}\); second hour an additional \(\mathbf{\$ 6 . 7 6}\) per person.

\section*{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

\section*{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

\title{
Build Your Own Buffet
}

\section*{15 person minimum}

\title{
*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.
}

\section*{Contact the Catering Department for pricing 609-771-2265.}

\section*{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) \$ 18.73 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)
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\section*{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)
\$29.75 pp

\section*{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
\$26.51 pp

\section*{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
\$18.54 pp

\section*{Southwestern Buffet}

Create Your Own Taco \(\mid 260\) CAL, Fajita \(\mid 110\) CAL, or Nacho Salad with the following:
Ground Beef | 180 CAL, or Grilled Tequila Lime Vegetables 150 CAL, Refried Beans 175 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 \$20.03 pp

\section*{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
Select One: Cookies and Brownies, Vanilla Cake, Chocolate Cake or Lemon Cake |150-260 CAL \$19.06 pp
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Taste of the Orient
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 \$28.44 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
$\$ 18.10 \mathrm{pp}$

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\section*{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
\(\$ 23.93 \mathrm{pp}\)
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## Ultimate Barbecue

Barbecue Chicken or Fried Chicken, Grilled BBQ Southwestern Flank Steak, Veggie Burgers
Two Salads, Rolls, Condiments, Chips, Drinks and Deluxe Dessert Bars
$\$ 29.40 \mathrm{pp}$

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ADD ONs: Per Person
Petite Corn on the Cob \$1.29
Barbecue Ribs \$5.38
Grilled Roasted Vegetables \$3.81
Grilled Salmon - Market Price
Grilled Shrimp Kabobs \$11.36
Grilled Tuna Steaks - Market Price
Marinated Grilled Shrimp \$9.05
Watermelon \$0.91

Hamburger: 205 CAL
Veggie Burger: 260 CAL
Hot Dog: 180 CAL
Hamburger Bun: 140 CAL
Hot Dog Bun: 160 CAL
BBQ Chicken: 130 CAL
Fried Chicken: 335 CAL BBQ Steak: 200 CAL

Lettuce: 5 CAL
Onion: 5 CAL
Tomato: 5 CAL
American Cheese: 60 CAL
Condiments: 0-200 CAL
Salad: 80 CAL
Chips: 160 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 \$21.34 pp |660 CAL
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Chicken Francaise - Sautéed Boneless Chicken Breast Served with a Lemon Butter and White Wine Sauce \$21.34 pp | 340 CAL

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Mesquite Grilled Chicken with Pineapple Salsa - Smoky Grilled Chicken Served with a Warm Pineapple Salsa \$21.34 pp |120 CAL ~~~~

Chicken Marsala - Sautéed Boneless Chicken Breast Served with a Mushroom and Marsala Wine Cream Sauce \(\$ 22.30\) pp | 200 CAL
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Chicken Saltimbocca - Pan Roasted Tender Breast of Chicken Stuffed with Italian Provolone Cheese and Cured Ham with Herbs \$22.30 pp |280 CAL ~~~~

Tuscan Chicken Parmesan - Breaded Boneless Breast of Chicken Pan-Fried and Topped with Roasted Eggplant, Tomato Basil Sauce and Melted Mozzarella Cheese $\$ 22.30 \mathrm{pp} \mid 450 \mathrm{CAL}$

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Grilled Chicken Romana - Pan-Seared Chicken Breasts Topped with Sautéed Artichokes and Fresh Sage and Coated with an Herbed Veloute \(\$ 26.19\) pp | 380 CAL

Stuffed Chicken Florentine - Chicken Breast Topped with Creamed Spinach and Three Cheese Blend \$22.30 pp | 410 CAL

Chicken Cordon Bleu \$26.19 pp | 620 CAL

\title{
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.

Tri-colored Tortilla Chicken with Salsa \$26.19 pp |605 CAL

Herb Grilled Chicken Breast \$21.34 pp | 100 CAL
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Marinated Skirt Steak with Chimichurri \$29.40 pp | 330 CAL

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Moroccan Chicken - Tender chicken cooked in an aromatic sauce with olives and lemon \$26.19 pp | 350 CAL
\(\sim \sim \sim \sim\)
Braised Short Ribs \$29.40 pp | 310 CAL
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Roasted Pork with Rosemary Au Jus and Apple Chutney \$21.34 pp | 215 CAL ~~~~

Grilled Salmon and Tomato Bruschetta - Grilled Salmon Fillet Serves atop Fresh Spinach Sprinkled with Tomato Bruschetta \$29.40 pp |280 CAL ~~~~

Baked Tilapia \$26.19 pp | 100 CAL

Portobello Rosa \$26.19 pp | 140 CAL
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Pasta Primavera - Pasta and Fresh Seasonal Vegetables Tossed in Herbed Olive Oil \$21.34 pp |165 CAL

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Vegetable Paella over Roasted Portobello \$21.34 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 $\$ 22.30$ pp |240 CAL

Eggplant Rollatini - Tender Breaded Eggplant, Rolled and Stuffed with Delicate Ricotta Cheese Simmered in Marinara Sauce \$22.30 pp |270 CAL

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.


## Enhancement

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

| 1 - Wait Staff | 1 - Chef |
| :---: | :---: |
| $\$ 26.96$ PER HOUR | $\$ 48.49$ PER HOUR |

## Barservíces

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, fruit garnishes, napkins, ice \& stirrers
\$3.23 pp

Bartender Fee
A Catering Services bartender must serve all alcohol at scheduled events on campus, one for every 50 guests, 4 hour minimum

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\$ 38.15 \text { per hour }
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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<br>(Fit specialty tables)<br>Navy, Gold, White, Ivory<br>$\$ 4.03$ EACH<br>Other colors<br>MARKET PRICE<br>~~~~

$60 " \times 120^{\prime \prime}$ Tablecloths
(Fit 72" or 96" banquet tables)
Navy, Gold, White, Ivory
\$2.74 EACH
Other colors
MARKET PRICE


120" Round Tablecloths
(Fit 60" round tables and high tops)
Navy, Gold, White, Ivory
$\$ 9.00$ EACH
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132" Round Tablecloths
(Fit 72" round tables)
Navy, Gold, White, Ivory
$\$ 10.06 \mathrm{EACH}$

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90" x 132" Tablecloths
(Fit 72" tables to the floor on all sides) Navy, Gold, White, Ivory
\$11.57 EACH
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## Tables Clothed \& Skirted

\$18.67 EACH

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Linen Napkins
Any color
\(\$ 0.99\) EACH

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

\title{
Guest Countand Guarantee Policy
}

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

\section*{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 \(1 / 2\) 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 seven days of the event.
- To ensure the success of your event, please inform yourCatering Sales 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.

\section*{Fees for the use of Traditions Restaurant}

Table/Chair Replacement Fund Fee - 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).

Set Up/Clean Up Fee - 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.

Charge for Closing Early - 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.

\section*{Fees for the use of The 1855 Room}

Set Up/ Clean Up Fee - 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.~~~~

