



TCNJ
Catering
GUIDE

2021 - 2022

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 our Catering Sales Coordinator for current pricing and be sure to visit our website at bookit.tcnj.edu/VirtualEms44.

TCNJ Catering looks forward to serving you and your guests!

Laura Stackhouse
Director of Catering
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Breakfast Buffets

10 person minimum

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

\$6.82 pp

Muffins: 352-386 CAL
Bagels: 330 CAL
Danishes: 360 CAL

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

\$8.38 pp

Muffins: 352-386 CAL
Bagels: 330 CAL
Danishes: 360 CAL
Juices: 140-150 CAL

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

\$8.90 pp

Muffins: 352-386 CAL
Bagels: 330 CAL
Danishes: 360 CAL
Juices: 140-150 CAL
Fruit: 25 CAL

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

\$10.09 pp

Muffins: 352-386 CAL
Bagels: 330 CAL
Danishes: 360 CAL
Juices: 140-150 CAL
Fruit: 25 CAL
Parfait: 140-210 CAL

Build Your Own Breakfast Buffet

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

\$12.47 pp

*The portion size for bakery items is 1.5 total pieces per person; 3 pieces per person for mini pastries. Please contact your Catering Coordinator if you have any questions.

Scrambled Eggs: 91 CAL
Boxed Cereals: See Box
Muffins: 352-386 CAL
Belgian Waffles: 160 CAL
Buttermilk Pancakes: 150 CAL

French Toast Sticks: 110 CAL

Home Fries: 113 CAL
Grits: 380 CAL
Hash Browns: 170 CAL
Bacon: 60 CAL
Pork Sausage: 130 CAL
Turkey Sausage: 80 CAL
Ham: 120 CAL

Breakfast a la Carte

Nutri-Grain or Granola Bar

\$1.70 pp | 90-160 CAL

Assorted Danish

\$2.37 pp | 360 CAL

Assorted Mini Pastries

\$2.37 pp | 140 CAL

Assorted Plain and Filled Croissants

Includes Butter and Jellies

\$2.37 pp | 160-380 CAL

Individual Fruited Yogurt

\$2.37 pp | 120-170 CAL

Assorted Fresh Bagels

Includes Butter, Jellies and Cream Cheeses

\$2.73 pp | 330 CAL

Yogurt and Granola

\$3.86 pp | 140-210 CAL

Fresh Sliced Seasonal Fruit

\$5.05 pp | 45 CAL

Whole Fruit

\$1.19 pp | 45-105 CAL

Quiche

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

\$14.43 pp | 290-370 CAL

Fluffy Scrambled Eggs

\$2.37 pp | 91 CAL

Breakfast Potatoes

\$1.19 pp | 113 CAL

Breakfast Meat

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

\$2.08 pp 60-130 CAL

Fresh Baked Regular or Low Fat Muffins

Includes Butter and Jellies

\$2.37 pp | 160-386 CAL

Assorted Fresh Baked Donuts

\$2.55 pp | 280-310 CAL

Fresh Baked Scones

Raspberry, White Chocolate or Apple Cinnamon

\$3.32 pp | 190-200 CAL

French Toast with Syrup and Butter

Traditional Cinnamon

\$5.64 pp | 130-170 CAL

Pancakes with Syrup & Butter

\$5.64 pp | 150 CAL

Fresh Fruit Salad

\$3.56 pp | 45 CAL

Scrambled Eggs with Cheese

\$2.97 pp | 240 CAL

Grits or Oatmeal

\$1.22 pp | 380 CAL

Frittata

\$2.68 pp | 225 CAL

Beverages a la Carte

Sodas (12 oz. Can)

\$1.79 each | 0-140 CAL

V8 Vegetable Juice (11.5 oz. Can)

\$2.02 each | 70 CAL

Juice by the Gallon

Cranberry, Apple or Orange

\$10.98 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

\$5.95pp- Minimum 10pp

Beverages: 0 CAL

Syrup: 15 CAL

Creamer: 30 CAL

Perrier (6.5oz)

\$2.37 each | 0 CAL

Hot Chocolate

\$11.29 per gallon | 200 CAL (8oz)

Hot Chocolate

\$2.66 per person | 200 Cal (8oz)

Ice Cold Lemonade

\$11.87 per gallon | 90 CAL (8oz)

Sparkling White Punch

\$13.36 per gallon | 160 CAL (8oz)

Tropicana Fruit Juices (10 oz. Bottle)

Assorted

\$1.96 each | 140 CAL

Bottled Water (16.9 oz)

\$2.18 each | 0 CAL

Hot or Cold Apple Cider

\$10.98 per gallon | 110 CAL (8oz)

Starbucks

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

\$3.86pp- Minimum 10pp

Beverages: 0 CAL

Syrup: 15 CAL

Creamer: 30 CAL

Freshly Brewed Coffee, Decaffeinated and Assorted Teas

\$2.68pp- Minimum 10pp | 0 CAL

Tropical Fruit Punch

\$10.98 per gallon | 60 CAL (8oz)

Sweetened Iced Tea

\$11.29 per gallon | 45 CAL (8oz)

Fresh Brewed Unsweetened Iced Tea

\$13.36 per gallon | 0 CAL

Coffee by the Gallon

\$11.29 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

\$4.16 pp

Add Cheese Sauce, Sour Cream, Shredded Cheese, Diced Tomatoes, Olives & Jalapeños for an additional \$2.66 pp

Add Seasoned Ground Beef for an additional \$4.45 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

\$7.37pp

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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

\$8.32 pp

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## **Vegetable and Hummus | 200 CAL**

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

\$5.29 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

\$6.23 pp

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## **Healthy Break | 90-160 CAL**

Includes: Granola Bars, Whole Fruit, Carrot & Celery Sticks and Bottled Water

\$7.06 pp

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Tortilla or Potato Chips with Salsa | 150-160 CAL

Includes Soda and Bottle Water

\$4.16 pp

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

\$15.74 each

One Topping - \$17.51 each

Two Toppings - \$18.71 each

Maximum 10 pies

# *From the Bakery*

*Ask your Catering Coordinator about seasonal dessert selections.*

## ***Rice Krispie Treats or Cocoa Puff Treats***

\$10.11 per dozen | 290 CAL

## ***Deluxe Bakery Bars***

*Lemon Crumb, Raspberry, Marble Cheese,  
Chocolate Pecan, Apple Caramel*

\$19.30 per dozen | 200-380 CAL

## ***10" Round Cake***

*Double Chocolate, Vanilla, Carrot, Lemon  
or Coconut*

*Feeds 16*

\$29.69 | 230-460 CAL

## ***Homemade Cookies***

*Chocolate Chip, Double Chocolate  
Chip, Sugar, Oatmeal Raisin*

\$7.43 per dozen | 160-180 CAL

## ***Fancy Petit Fours***

\$19.89 per dozen | 140 CAL

## ***Frosted Cupcakes***

\$8.31 per dozen | 370 CAL

## ***Brownies: Plain Chocolate***

\$10.09 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)*

\$19.00 per dozen | 95-320 CAL

## ***½ Sheet Cake (Filled)***

*Feeds 40*

\$45.12 | 260 CAL

## ***Full Sheet Cake (Filled)***

*Feeds 80*

\$80.75 | 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*

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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

\$16.63 pp

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## **Artisan Sandwich Buffet | 260-710 CAL**

\$17.82 pp

*Choice of three Gourmet Sandwiches From the Following List:*

- 550 CAL Smoked Turkey Club - Smoked Turkey Breast with Bacon, Lettuce, Tomato and Spicy Jack Cheese on Herbed Flatbread
- 540 CAL Tuscan Chicken - Tender Breast of Chicken with Pesto Mayonnaise, Lettuce, Tomato and Provolone on Focaccia
- 550 CAL Tomato & Fresh Mozzarella - Fresh Sliced Mozzarella with Basil Pesto and Tomato on Focaccia
- 410 CAL Grilled Country Chicken - Tender Breast of Chicken with Lettuce, Roasted Red Peppers and Goat Cheese on a French Baguette
- 375 CAL Hummus & Cucumber - Hummus, Thinly Sliced Cucumbers and Baby Spinach on Focaccia
- 430 CAL Tarragon Chicken Salad - 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



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 Focaccia 325 CAL

Chicken BLT - Tender Breast of Chicken with Bacon, Lettuce and Tomato on Multigrain Roll 710 CAL

Tuna Salad – Served on a Multigrain Roll with Sliced Red Onion, Cucumber and Leaf Lettuce, Finished with a Fresh Dill Mayonnaise 260 CAL

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Sub/ Hoagie Buffet

Choice of Three Hoagies and Two Salads

Includes: Individual Bags of Chips, Dessert, Assorted Sodas and Bottled Water.

\$16.03 pp | 380 CAL

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

Includes: Gourmet Artisan Sandwich, Bag of Chips, Soda or Water, Cookie, Whole Fruit and Condiments.

\$17.51 pp | 260 - 710 CAL

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Box Lunch - Classic

Includes: Sandwich, Bag of Chips, Soda or Water, Cookie, Whole Fruit and Condiments.

\$16.63 pp | 210 - 600 CAL

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### **Classic Sandwich Lunch**

Includes: Sandwich, Individual Bag of Chips, Fresh Whole Fruit, Cookies or Brownies, Assorted Sodas and Bottled Water. \$13.05 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

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### **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

\$55.20

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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

\$110.43

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## **Small Crudité Platter | 80-150 CAL**

Assorted Seasonal Vegetables Served with Ranch

Serves 10-15 guests

\$36.50

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Large Crudité Platter | 80-150 CAL

Assorted Seasonal Vegetables Served with Ranch

Serves 25-30 guests

\$69.45

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## **Small Sliced Fresh Fruit | 115-135 CAL**

Fresh Sliced Seasonal Fruit with Yogurt Dip

Serves 10-15 guests

\$54.71 pp

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Large Sliced Fresh Fruit | 115-135 CAL

Fresh Sliced Seasonal Fruit with Yogurt Dip

Serves 25-30 guests

\$109.58

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## **Small Cheese & Cracker | 340 CAL**

Served with Mustard Dip

Serves 10-15 guests

\$43.51

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Large Cheese & Cracker | 340 CAL

Served with Mustard Dip

Serves 25-30 guests

\$87.64

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## **Spinach Artichoke Dip with Pita Chips | 410 CAL**

Serves 10-15 guests

\$74.49

## *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.

\$34.04 PER DOZEN

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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

\$45.12 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.

\$84.74 PER PLATTER

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Appetizers

Assorted Mini Quiche | 160 CAL

PER DOZEN

\$17.82

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**Chicken Wings | 360 CAL**

PER DOZEN

\$15.54

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Cocktail Meatballs | 105 CAL

PER DOZEN

\$15.68

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**Mini Pizza Bagels | 180 CAL**

PER DOZEN

\$15.18

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Butterfly Shrimp | 150 CAL

PER DOZEN

\$25.57

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**Sesame Chicken | 300 CAL**

PER DOZEN

\$15.80

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Franks en Croute | 320 CAL

Served with mustard

PER DOZEN

\$15.31

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**Mini Chicken Cordon Bleu | 210 CAL**

PER DOZEN

\$15.45

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Shrimp Pot Sticker | 150 CAL

PER DOZEN

\$18.62

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**Vegetable Spring Rolls | 80 CAL**

PER DOZEN

\$12.30

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Pork Dumplings | 155 CAL

PER DOZEN

\$12.30

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**Spanakopita | 180 CAL**

PER DOZEN

\$12.30

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Reception Hors D'oeuvres

25 person minimum

6-8 Pieces per Person

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

*Costs per person for first hour \$12.47; second hour an additional \$6.21 per person.

HOT (Pick 3)

- Hot Wings with Blue Cheese Dip | 410 CAL
- Pork Dumplings with Soy Ginger Sauce | 155 CAL
- Franks En Croute | 320 CAL
- Shrimp Pot Sticker | 152 CAL
- Coconut Shrimp | 190 CAL
- Mini Tacos | 400 CAL
- Coconut Chicken | 270 CAL
- Spanakopita | 180 CAL
- Wild Mushroom Tarts | 230 CAL
- Asparagus en Phyllo | 365 CAL
- Meatballs (BBQ, Sweet n' Sour, Swedish, Marinara) | 180-520 CAL
- Mini Chicken Cordon Bleu | 420 CAL
- Scallops Wrapped in Bacon | 200 CAL
- Mini Crab Cake | 300 CAL
- Quesadilla Trumpets | 280 CAL
- Sesame Chicken | 300 CAL
- Assorted Quiches | 160 CAL
- Breaded Ravioli | 270 CAL
- Vegetarian Spring Rolls | 80CAL
- Kalamata Olive & Artichoke Tarts | 315 CAL

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## **COLD (Pick 3)**

- Cucumber Rounds with Feta & Chopped Tomato | 120 CAL
- Fresh Fruit Kabobs | 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

# *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)

\$ 17.21 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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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)

\$27.32 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

\$24.35 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

\$17.03 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

\$18.40 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

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

\$17.51 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

\$26.13 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
\$16.63 pp
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## **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  
\$21.98 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
\$27.01pp
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### ADD ONS: Per Person

*Petite Corn on the Cob \$1.19*  
*Barbecue Ribs \$4.94*  
*Grilled Roasted Vegetables \$3.50*  
*Grilled Salmon – Market Price*  
*Grilled Shrimp Kabobs \$10.44*  
*Grilled Tuna Steaks – Market Price*  
*Marinated Grilled Shrimp \$8.31*  
*Watermelon \$0.84*

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



# Buffets

*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.**

**Chicken Palermo**— Sautéed Boneless Chicken Breast Topped with Spinach, Provolone and a Balsamic Reduction \$19.60 pp | 660 CAL

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Chicken Francaise – Sautéed Boneless Chicken Breast Served with a Lemon Butter and White Wine Sauce \$19.60 pp | 340 CAL

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**Mesquite Grilled Chicken with Pineapple Salsa** – Smoky Grilled Chicken Served with a Warm Pineapple Salsa \$19.60 pp | 120 CAL

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Chicken Marsala – Sautéed Boneless Chicken Breast Served with a Mushroom and Marsala Wine Cream Sauce \$20.49 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 \$20.49 pp | 280 CAL

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Tuscan Chicken Parmesan – Breaded Boneless Breast of Chicken Pan-Fried and Topped with Roasted Eggplant, Tomato Basil Sauce and Melted Mozzarella Cheese \$20.49 pp | 450 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 \$24.05 pp | 380 CAL

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Stuffed Chicken Florentine – Chicken Breast Topped with Creamed Spinach and Three Cheese Blend \$20.49 pp | 410 CAL

Chicken Cordon Bleu \$24.05 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.

**Tri-colored Tortilla Chicken with Salsa** \$24.05 pp | 605 CAL

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Herb Grilled Chicken Breast \$19.60 pp | 100 CAL

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**Marinated Skirt Steak with Chimichurri** \$27.01 pp | 330 CAL

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Moroccan Chicken – Tender chicken cooked in an aromatic sauce with olives and lemon \$24.05 pp | 350 CAL

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**Braised Short Ribs** \$27.01 pp | 310 CAL

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Roasted Pork with Rosemary Au Jus and Apple Chutney \$19.60 pp | 215 CAL

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**Grilled Salmon and Tomato Bruschetta** – Grilled Salmon Fillet Serves atop Fresh Spinach Sprinkled with Tomato Bruschetta \$27.01 pp | 280 CAL

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Baked Tilapia \$24.05 pp | 100 CAL

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**Portobello Rosa** \$24.05 pp | 140 CAL

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Pasta Primavera – Pasta and Fresh Seasonal Vegetables Tossed in Herbed Olive Oil and Topped with Fresh Locatelli Cheese \$19.60 pp | 165 CAL

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**Vegetable Paella over Roasted Portobello** \$19.60 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 \$20.49 pp | 240 CAL

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**Eggplant Rollatini** – Tender Breaded Eggplant, Rolled and Stuffed with Delicate Ricotta Cheese Simmered in Marinara Sauce \$20.49 pp | 270 CAL

# Services

*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  
\$24.77 PER HOUR**

**1 - Chef  
\$44.54 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 be provided at the event.

## **Bar Setup Fee**

**Setups include cups, mixers, soda, fruit garnishes, napkins, ice & stirrers  
\$2.97 pp**

## **Bartender Fee**

**A Catering Services bartender must serve all alcohol at scheduled events on campus, one for every 50 guests, 4 hour minimum  
\$35.04 per hour**

# *Linen*

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*

\$3.70 EACH

*Other colors*

MARKET PRICE

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60" x 120" Tablecloths

(Fit 72" or 96" banquet tables)

Navy, Gold, White, Ivory

\$2.52 EACH

Other colors

MARKET PRICE

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## **120" Round Tablecloths**

(Fit 60" round tables and high tops)

*Navy, Gold, White, Ivory*

\$7.99 EACH

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132" Round Tablecloths

(Fit 72" round tables)

Navy, Gold, White, Ivory

\$9.24 EACH

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## **90" x 132" Tablecloths**

(Fit 72" tables to the floor on all sides) *Navy, Gold, White, Ivory*

\$10.63 EACH

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Tables Clothed & Skirted

\$17.15 EACH

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## **Linen Napkins**

*Any color*

\$0.91 EACH

# China

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.

## Guest Count and 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 seven days of the event.

# *Please Note*

- To ensure the success of your event, please inform your Catering 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.

## *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.

## *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.