

Breakfast Menu

Coffee with Choice of Pastry

*Choice of: muffins, danish, or doughnuts
2.95 per person*

"Club" Continental Breakfast

*Choose from orange or cranberry juice, muffins, danish, bagels with accompaniments, coffee and tea
4.50 per person*

Rutgers Club Breakfast

*Includes orange and cranberry juice, muffins, danish, bagels with accompaniments, sliced fruit platter,
coffee and tea
6.95 per person*

Smoked Salmon Platter

*Includes sliced smoked salmon, with accompaniments and flavored cream cheese, sliced bagels and flat
breads, orange and cranberry juice, coffee and tea
7.95 per person*

Rutgers Club Deluxe Breakfast

*Enjoy orange and cranberry juices, muffins, danish, bagels with accompaniments, sliced fruit platter,
scrambled eggs, choice of bacon or sausage, fresh hash browns, coffee and tea
9.95 per person*

The following items can be added to any of the above packages:

*Sliced Fresh Fruit
2.50 per person*

*Scrambled Eggs
1.95 per person*

*Bacon and Sausage
2.00 per person*

*Crème Brule French toast
2.00 per person*

*Fresh Belgian Waffles
3.00 per person*



Beverage and Snack Menu

Beverages

Freshly Brewed Coffee

*Choose from Regular or Decaf
1.25 per cup*

Assortment of Teas

*Choose from Regular or Decaf
1.25 per cup*

Assortment of Juices

*Choose from Orange or Cranberry Juice
5.95 per carafe*

Assortment of Soft Drinks

*Includes Pepsi, Diet, Mountain Dew, Cherry, Orange, Sierra Mist, and Ginger Ale
4.95 per pitcher*

Bottled Water

1.50 per bottle

Coffee Service Combo

*Coffee, Tea, and Juice
2.25 per person*

*Coffee, Tea, Juice, and Soda
2.75 per person*

Snacks

Assorted Breakfast Breads, and Rolls

*Includes a variety of Bagels, Croissants, Bialys, and Sliced Bread
2.95 per person*

Assorted Danish, Muffins, Doughnuts, and Strudels

3.25 per person

Afternoon Break

Assortment of Deluxe Pastries

5.95 per person

Mixed Nuts

7.50 per bowl

Tortilla Chips and Salsa

6.95 per bowl (serves 10/15)

Gourmet Butter Cookie and Brownie Platter

4.95 per person

Chocolate Chip and Sugar Cookie Platter with Brownies

3.95 per person

Pretzel Nuggets or Potato Chips

5.95 per bowl

199 College Avenue
New Brunswick, New Jersey 08901
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Lunch Menu

Prepared for groups of 15 to 20 people

Soup and Sandwich

Includes the soup of the day, assorted prepared sandwiches, choice of potato or pasta salad, cookies, soft drinks, coffee and tea
9.95 per person

Rutgers Deli Bar

Chef's daily soup, cold cut platter with assorted meats and cheese, sliced breads and rolls, pasta salad, chips, sliced fruit, cookies and brownies, coffee, tea and soft drinks
10.95 per person

"The Fireside"

Chef's daily soup, a customized sandwich platter, garden salad, and potato salad, fresh fruit platter, cookies, brownies, coffee, tea and soft drinks
12.95 per person

"The Fireside" Sandwich Platter Includes Your Choice of 3 of the Following Options:

- | | | | | |
|--------------------------------|------------------------|------------------------|-----------------------|------------------------|
| • Apple Tuna Salad | • Turkey Breast | • Baked Ham | • Classic Hero | • Shrimp Salad |
| • Grilled Pesto Chicken Breast | • Herb Roasted Sirloin | • Smoked Turkey Breast | • Lemon Chicken Salad | • Imported Cheese Trio |

The Club Specialty Sandwich Buffet

14.95 per person

- **Mediterranean Hero Sandwich** served on a whole-wheat baguette with imported salami, ham, and cheese, mixed greens, slice tomato, shaved red onion salad, fresh oregano, cider vinegar and olive oil.
- **Sloppy Joe Triple Decker** served on thinly sliced rye and marble rye bread, homemade coleslaw, turkey, baked ham and Swiss cheese.
- **Southwestern-Smoked Turkey Wrap** served on seasoned tortilla, grated cheddar cheese, roasted red pepper, lettuce, fresh tomato salsa and a lightly spiced chipotle mayo.
- **Antipasto Vegetable Sandwich** on focaccia bread, with fresh grilled vegetables of eggplant, zucchini, squash, portabella mushroom, smoked mozzarella cheese, roasted peppers, with a basil pesto mayonnaise.

The club specialty sandwiches served with chef's daily soup, chips, pasta salad, garden salad, sliced fruit, cookies and brownies, coffee, tea and soda.



Lunch Menu

Prepared for groups of 15 to 20 people

Hot Buffet Foods

Pasta and Salad Bar

Includes cheese ravioli in sage cream sauce, penne with fresh herb marinara, cold antipasto salad, Caesar salad and garden salad, all served with cheesy garlic bread, cookies, brownies, soft drinks, coffee and tea.

11.95 per person

Southwestern Fajita Bar

Blackened, sliced beef and grilled chicken served with sautéed peppers and onions, warm tortillas, rice and beans. Includes a choice of toppings: sour cream, fresh salsa, pepper jack and cheddar cheese. Also includes cookies, brownies, coffee, tea, and soft drinks.

13.95 per person

Herb Roasted Sirloin and Marinated Grilled Chicken Buffet

Fresh herb and horseradish beef and lemon rosemary chicken breast, side of seasonal vegetable medley, roasted herb potato or rice pilaf, mixed greens with dressings, served with dinner rolls and choice of layered cake or pie, soft drinks, coffee and tea.

14.95 per person

Salmon Buffet

Pan roasted salmon filet topped with a lemon and dill beurre blanc served with garden salad, fresh vegetable medley, choice of herb roasted potato or rice pilaf, dinner rolls, layered cakes or pie, coffee, tea and soft drinks.

12.95 per person

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Entrées

- *Pesto Marinated Grilled Chicken Breast with Grilled Red Onions, Wild Mushrooms and a Natural Roasted Garlic Jus*
- *Herb Marinated Chicken Breast with Crisp Bacon, Wilted Spinach in a Caramelized Onion Sauce*
- *Chicken Francaise: Egg Battered Chicken Breast Finished with a Lemon Herb Sauce*
- *Stuffed Chicken Breast (with choice of stuffing)*
 - *Broccoli Rabe, Smoked Mozzarella Cheese, and Roasted Italian Sausage*
 - *Risotto with Wilted Spinach and Oven Roasted Tomatoes*
 - *Cranberry, Orange, and Wild Rice Stuffing*
- *Broiled Sea Bass (market price) or Cod Mediterranean served with Roasted Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Peppers, and finished with Fresh Basil*
- *Spanish Rice and Beans Entrée with Chicken and a choice of either Shrimp or Sausage*
- *Steamed Atlantic Salmon Filet with a Fresh Lemon Dill Sauce*
- *Orecchiette Pasta with Broccoli Rabe, White Beans, and Sun-Dried Tomatoes in a white wine butter sauce*
- *Pot Roast Jardinière*
- *Penne Pasta with a Pink Vodka Sauce*
- *Campanelle Pasta with Grilled Red Onions, Diced Plum Tomatoes and Wild Mushrooms in a Pesto Cream Sauce*
- *Wild Mushroom Ravioli with a Sage Cream Sauce and Truffle oil*
- *Grilled Melon -Marinated Flank Steak with Roasted Red Peppers, Toasted Garlic Pearls, Wilted Arugula and a Shallot Au-jus*
- *Rigatoni Pasta with Eggplant, Spinach, Cherry Tomatoes, in a Pomodoro Sauce and Fresh Mozzarella Cheese*

One Entrée	15.95
Two Entrées	17.95
Three Entrées	21.95

Salads

Choose one leaf and one marinated

Field Greens with Citrus Herb Vinaigrette

Caesar Salad with House-made Seasoned Croutons

Baby Spinach Salad with Roasted Peppers, Crumbled Goat Cheese, Toasted Garlic Slices and Sherry Vinaigrette

Plum Tomato, Fresh Mozzarella, and Basil Salad

Italian Antipasto Salad

Pecan Barley and Grilled Salmon Salad

Greek Orzo Pasta Salad with a Red Wine Dressing

Green Bean and Caramelized Shallot with Cherry Tomatoes, Pine Nuts, and a Basil Pesto Dressing

Accompaniments

Choose one vegetable and one starch to compliment your entrée

Herb Roasted or Boiled Potatoes

Fresh Herb Rice Pilaf

Three-Olive Israeli Couscous

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

White and Wild Rice with Dried Fruit

Hazelnut Green Beans Noisette

Sautéed Seasonal Vegetable Medley

Steamed Broccoli with Lemon Zest and Shallots

Maple-Glazed Root Vegetables

Carving Stations

Considered an entrée choice

Honey Whole Grain Mustard Glazed Ham

Herb Roasted Turkey Breast with Home-Style Gravy

Horseradish and Rosemary Roasted Beef Sirloin

Pesto Marinated Leg of Lamb

Dessert Table

Features Layer Cakes, Pies, Cookie and Brownie Tray, Coffee and Tea

Appetizers

Shrimp Cocktail Martini with a Julienne Vegetable Slaw and a Lemon Tabasco Cocktail Sauce
7.95 per person

Sliced Smoked Salmon served on a Saffron Blini with Shaved Fennel, Red Onion and Orange Segments
5.75 per person

Goat Cheese Gnocchi with Braised Boneless Short Ribs
6.75 per person

Soups

Soup du Jour
1.95 per person

Shrimp Bisque
2.95 per person

Cream of Wild Mushroom
2.00 per person

Smoked Tomato
1.95 per person

Salads

House Salad with Fresh Garden Vegetables
2.95 per person

Caesar Salad
3.95 per person

Field Greens, Grilled Vegetables and Herb Balsamic Vinegar
4.25 per person

Baby Spinach with Mandarin Orange Segments, Crisp Bacon, Toasted Pine Nuts and Goat Cheese
4.50 per person



Dinner Banquet Entrees

Stuffed French Chicken Breast with a Smoked Tomato Risotto served with seasonal vegetables and a fresh thyme and roasted garlic pan sauce
15.95 per person

Chicken Francaise served with a choice of rice or potato, seasonal vegetables as well as a lemon white wine sauce
15.50 per person

Pan-Seared Red Snapper served over a creamy fennel orzo salad and seasonal vegetables in a saffron and vermouth mussel broth
19.95 per person

Veal Citron over roasted mushroom and braised leek, pappardelle pasta served with a black truffle cream sauce
19.95 per person

Potato Crusted Salmon Filet with whole grain mustard whipped potatoes, wilted spinach and leeks in roasted garlic cream sauce
17.95 per person

Sliced Beef Tenderloin served with a caramelized onion and Swiss cheese potato gratin, seasonal vegetables and a port wine demi-glace
20.95 per person

“Rutgers Club Surf and Turf”-- 6 oz. Beef Filet served with three grilled shrimp atop a parmesan potato pancake, seasonal vegetables and a white peppercorn sauce
25.95 per person

Seafood Ragout served with seared sea scallops, cherrystone clams, mussels, and grilled halibut served over lemon-scented rice pilaf and finished with a roasted fennel and tomato fumet
19.95 per person

“Club Vegetarian Trio”-- grilled vegetable napoleon, fresh herb crepe with roasted vegetables and a confetti couscous salad
14.95 per person

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Banquet Desserts

Othello Velvet Mousse with whipped cream and fresh berries
4.50 per person

Tiwana special chocolate sponge cake with sliced bananas, pecans, and Bavarian cream, topped with chocolate sauce and fresh strawberries
3.50 per person

Tiramisu, Marscapone cheese, sabayon cream and espresso coffee finished with lady fingers and topped with whipped cream and cocoa powder
3.50 per person

Chocolate Molten Cake with vanilla ice cream, crème de Pirouline wafer, chocolate sauce, and fresh berries
4.50 per person

Crème Brule with a Biscotti cookie and fresh berries
3.25 per person

Fruit Cobbler with Chantilly cream (apple, pear, or peach)
3.50 per person

Banana Black Walnut Strudel with vanilla ice cream, fresh berries and a raspberry sauce
3.50 per person

Rice Pudding napoleon with cinnamon sugar phyllo crisp, port wine and currant sauce finished with chantilly cream
2.95 per person

Viennese Table assortment of artistically handmade miniature desserts
5.95 per person

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Displays and Platters

Displays

Seasonal fresh fruit platter.....	small	45.00	medium	85.00	large	120.00
Imported cheese platter.....	small	60.00	medium	85.00	large	120.00
Berries, bread, grapes and cheese.....	small	60.00	medium	90.00	large	120.00
Crudités display platter.....	small	45.00	medium	85.00	large	120.00
Tea sandwiches and assorted canapés...	5.95 per person					

A per person price is for parties of 1-20 people. A platter price is available for parties of 20 people or more. A small platter serves 20 people. A medium platter serves 40 people. A large platter serves 60 people.

Platters

Southwestern Dipping Platter

Three-bean vegetarian chili, fresh tomato salsa and fresh avocado guacamole, homemade chips for dipping
60.00 per platter (serves 30 to 40 people)
20.00 for extra bowl of salsa

Mediterranean Style Dipping Platter

Warm spinach-artichoke dip in hollowed out bread bowl, sun-dried tomato hummus, grilled vegetable salsa and marinated olive bar, served with assorted breads, pitas and flat breads
75.00 per platter (serves 45 to 50 people)

Italian Antipasto Platter

Grilled seasoned vegetables, spicy pepper ham, fresh mozzarella in basil pesto, roasted fennel, Italian olives and smoked cheese, served with assorted crostini and Italian breads
75.00 per medium platter (serves 30 to 45 people)
120.00 per large platter (serves 40 to 65 people)

Assorted Seafood Display

Shrimp cocktail, steamed mussels, fresh oyster on the half shell, smoked salmon, alaskan crab legs, sauces, lemon wedges
15.00 per person

***Chefs' selection of hot hors d'oeuvres can be chaffered for cocktail receptions or added to any of the above platters for an additional charge**

The Rutgers Club prepares and serves all of our selection according to the regulations of the New Jersey Sanitary Code. As parts of compliance with that code, we do advise that the consumption of raw or under cooked meats, seafood, shellfish and eggs may increase your risk of food borne illness, especially pregnant women, children, the elderly, and those with certain medical conditions. Please consult the staff if you have any questions.

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Cocktail Reception

Passed Hors d'oeuvres
price per person, per hour, per item

Hot Hors d'oeuvres

<i>Spanikopita.....</i>	<i>2.25</i>
<i>Assorted Mini Quiches.....</i>	<i>1.50</i>
<i>Mini Crab Cakes with a Caper Remoulade.....</i>	<i>2.75</i>
<i>Smoked Chicken and Black Bean Quesadillas.....</i>	<i>2.00</i>
<i>Pastry Wrapped Cocktail Franks.....</i>	<i>1.75</i>
<i>Vegetarian Spring Rolls with a Rice Wine Dipping Sauce.....</i>	<i>1.75</i>
<i>Skewered Grilled Shrimp Scampi.....</i>	<i>2.75</i>
<i>Thai BBQ Duck Satay.....</i>	<i>2.50</i>
<i>Applewood Bacon Wrapped Sea Scallops.....</i>	<i>2.75</i>
<i>Homemade Pizza Bagels.....</i>	<i>1.75</i>

Cold Hors d'oeuvres

<i>Roasted Vegetable Ratatouille in Cucumber Cups.....</i>	<i>1.75</i>
<i>Shrimp and Mango Salad over Herb Crostini.....</i>	<i>2.50</i>
<i>Fresh Tomato and Olive Bruschetta.....</i>	<i>1.00</i>
<i>Smoked Salmon Crepes with Mustard Seed Caviar.....</i>	<i>2.00</i>
<i>Sliced Roast Beef served on Grilled Ciabatta Toast with a Horseradish Cream.....</i>	<i>2.00</i>
<i>White Bean Hummus served on Focaccia Toast with Roasted Peppers.....</i>	<i>1.25</i>

** Please limit your total selection to 8 items but no fewer than 6*

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Beverage Menu

Beverage Services

Champagne Toast
1.95 per person

Pitcher of Beer
9.95 per pitcher

Carafe of House Wine
9.50 per carafe

Pitcher of Soda
4.95 per pitcher

Pitcher of Juice
5.95 per pitcher

Open Bar

First Hour 9.95 per person
Second Hour 8.95 per person
Third Hour 7.95 per person

Cash Bar

Drinks are purchased individually by each customer

Tab Bar

A running tab of all drinks is kept, charges are per drink

Punch Bowls

Serves approximately 40 people

Plain Fruit Punch 30.00

With Alcohol 75.00

A self-serve beverage station may be set up, charges based on the number of pitchers or carafes served.

A full bar set up in a private room will be an additional \$75.00.

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Guarantees

Our office hours are 8:00 a.m. to 4:00 p.m. Monday thru Friday. We suggest you make preliminary arrangements at least ten (10) working days in advance of your event to guarantee your booking. An estimated number of attendees should be given at this time. A final guest count must be made two (2) days prior to your function.

We will attempt to accommodate small emergency rush orders. Unfortunately, we may not be able to staff these events. Rush orders incur an additional \$25.00 surcharge.

Your event cannot be processed without setting up an internal purchase order through RIAS and a release number given.

Cancellation Policy

If there is a cancellation or drop in guest count within two days of a scheduled event, the client will be responsible for all expenses incurred to that point.

A general guide for these charges is approximately \$3.00 per person for luncheons and receptions, and \$5.00 per person for dinners and buffets.

Inclement Weather Cancellation Policy

When the University closes due to weather conditions, there will be no cancellation charges.

Emergency Telephone Numbers for Cancellations

*The Rutgers Club
732 932 7139
732 932 6550
732 932 6659*

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