



PRINCETON UNIVERSITY

CATERING

We take pride in our longstanding relationship with Princeton University. Using fresh, local, seasonal ingredients, (organic when possible), has allowed us to provide delicious food since 1991, setting us above and apart from traditional catering or deli fare.

Our knowledgeable catering team will help you with the planning process and create a custom-designed event tailored to your specific food and budget needs.

These sample menus were designed to offer ideas for your delivery and special event needs. We hope you find them as a useful. Please contact our expert catering planners to help with any questions you may have.

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SANDWICHES & SALADS

Cold Buffet

Assorted Sandwiches include:

- Roasted turkey, lettuce, granny smith apple, French brie cheese with cinnamon raisin mayo-baguette
- Roasted chicken breast, romaine lettuce, parmesan, tomato with Caesar dressingciabatta roll
- White albacore tuna salad, lettuce and tomato-wrap
- Chez Alice tarragon chicken salad, lettuce and tomato-wrap
- Roasted rare beef, Gruyere, baby spinach & tomato with parmesan horseradish spreadmulti grain
- Hummus, lettuce, tomato, red onions, cucumbers and shredded carrots-wrap
- Mozzarella, Tomato, Reduced Balsamic on Everything Bagel

Choose one:

- Cucumber, feta, tomatoes, red onion, black olives, fresh greens with balsamic vinaigrette
- Winter Kale Salad: with dried cranberries, toasted pecans, shaved parmesan and pear vinaigrette.
- Roasted Butternut Squash Winter Salad: with Kale, Quinoa and cranberry dressing.
- Roasted Beet Salad: with goat cheese, avocado, red onion, walnuts and raspberry vinaigrette.
- Kale Caesar Pasta Salad with radishes and shaved parmesan
- Tomatoes & mozzarella Baby spinach salad with gorgonzola, pear, toasted almonds and coconut, raspberry vinaigrette
- Baby mesclun salad raspberries, kiwis, and mandarin oranges served with our pear vinaigrette
- Feta zucchini salad: Zucchini/yellow squash, cherry tomatoes, olives, red Bermuda onions, and French feta cheese
- Chez Alice coleslaw with garbanzo beans, carrots, zucchini, cilantro, basil and horseradish sauce Winter wheatberrie
- Garden salad Greek salad Traditional Caesar salad

Choose one:

- Bruschetta Pasta Salad.
- Pesto Pasta with sundried tomatoes and roasted asparagus
- Orzo with grape tomatoes, feta & basil
- Pasta Puttanesca
- Saint Tropez Pasta Salad: farfalle with asparagus, sundried tomatoes, & goat cheese
- Sesame noodles
- Penne & vegetables
- Orzo with dill and grape tomatoes

Bottled water

Assorted Cookies

Disposable products

BUFFETS

All packages have a 25 person minimum. Hot items will be delivered in oven-safe pans, hot and ready to serve. Great for either your lunch or dinner event.

Hot Buffet

Slow roasted turkey breast in gravy

Mashed Potatoes

Penne with roasted garlic, wilted spinach, roasted grape tomatoes

Steamed Broccoli with garlic gloves, toasted almonds

Roasted Beet Salad, Mandarin oranges, red onion, avocado served with raspberry vinaigrette

Brownies & Blondies

Bottled water

Disposable products

Italian Style Buffet

Chicken Parmesan with marinara sauce and melted mozzarella

Eggplant Rolatini

Baked Ziti

Sautéed broccoli rabe with imported olives, garlic and red chili flakes

Arugula Salad & Shaved Parmesan served with lemon balsamic vinaigrette

Mini Cannoli's

Bottled water

Disposable products

Options:

Mac and cheese with broccoli

Meatloaf with Gravy

Mashed Potatoes

Haricots Verts & Slivered Carrots

Veggie Lasagna

Beef Stew

Double Crusted Chicken Pot Pie

Baked Ziti

French Onion Soup Casserole

Pasta Putanesca

Eggplant Parmigiana

Hearty Beef Chili

HORS D'OEUVRES

The following hors d'oeuvres and platters can be custom designed for your entertainment at Princeton University. Our catering team will be happy to put together a proposal for your full-service event.

From The Sea: Grilled Shrimp

- Traditional Shrimp Cocktail
- Spicy Shrimp & Snow Peas
- Smoked Salmon Canapé
- Bacon Wrapped Scallops
- Mini Lump Crab Cakes
- Lobster Roll

Chicken:

- Spiedie Chicken Skewer
- Sesame Chicken Skewer
- Thai Chicken Skewer Chicken
- Duxelle
- Chicken Waldorf Cup

Beef, Lamb, Pork:

- Ginger Soy Marinated Sirloin Tip
- Beef Wellington Bites
- Filet Tenderloin Canapé
- Herbed Baby Lamb Chops
- Bacon Wrapped Date
- Sausage Stuffed Mushrooms
- Ham & Swiss Sliders
- Asian Style Pork Bun
- Seven Spiced Roast Pork Croustades

Vegetarian: Chez Alice homemade Tomato Jam & Goat Cheese Canapés
C-Bliss Potato with Horseradish Cream & Chives
Brie & Apricot Tartlet
Brie & Strawberry Tartlet
Brie & Raspberry Tartlet
Fresh Fig with Montrachet **(August & September only)**
Avocado Mousse in a Phyllo Cup topped with Parmesan Cheese
Vegetable Dumplings with Soy Ginger Sauce
Crispy Potato Pancakes with Cinnamon Cream & Apples
Chez Alice Deviled Eggs- traditional, Caviar, chive, avocado, Bacon, etc.
Traditional Bruschetta
Spinach & Cheese Phyllo Triangles
Lasagna Stuffed Mushrooms
Risotto Balls with honey jalapeño dip
Mac & Cheese Bites
Mozzarella & Basil Cup
Tomato, Mozzarella & Basil Skewers drizzled with Reduced Balsamic
Baked Brie, Dried Cranberry & Walnut Cups
Summer vegetable pancakes with basil chive cream

Chez Alice Catering Company Platters, Displays & Dips

Italian Antipasto: An emperor's display of great Italian provolone & mozzarella cheeses, soppressata, salami, prosciutto, olives, aromatic artichokes, and roasted peppers

Deli Platter: Assorted: Ham, roast beef, turkey, and American cheese

Vegetarian: Assorted cheeses, roasted peppers, tomatoes, cucumbers, and bruschetta

Fixings: Lettuce, tomatoes, onions, peppers, olives, mayonnaise, and mustard

Cheese & Fruit: A beautiful presentation of our international cheeses, grapes, and seasonal berries served with crackers and toasted baguettes

Unique Cheese Platter: Made in the USA: Vermont, Wisconsin, California, etc.

From France: Bucheron, Roquefort, etc. with nuts & dried fruits

European Touch: Italy, France, Spain, etc.

Brie Tray: Mild, medium, intense

Middle Eastern: A unique arrangement of classic Middle Eastern hummus, tabbouleh, baba ghanouj, feta cheese, olives, spanakopita, stuffed grape leaves and grilled pita bread

Crudit : Fresh vegetables served with Chez Alice gourmet hummus and our signature artichoke dip

Fruit Platter: Sliced fruits served with organic vanilla yogurt and honey dipping sauce

Five Layer Greek Dip: Classic Middle Eastern hummus, tabbouleh, feta cheese, olives, and tomatoes

Guacamole Platter: Layers of fresh cilantro, guacamole, diced tomatoes, red Bermuda onions, grated cheeses, sour cream, hot red peppers, and lime juice served with tortilla chips

Crab & Artichoke Dip: Jumbo lump crab, artichoke hearts, herbs and lemon

Sushi Platter

Tuna, Salmon, Red Snapper, Yellow Tail, Shrimp, Scallop, Crab, Salmon Roe

Eel, Squid, Mackerel, Conch, California Roll, Tuna Roll

Chez Alice Signature Artichoke Dip: Artichoke hearts blended with Chez Alice secret ingredients

BBQS & PICNICS

* A staff attendant(s) is required for certain menus at an additional charge.

CHEZ ALICE Sample BBQ Menus

Package #1

Hot dog with bun, 100% beef
Hamburger with bun, 100% beef, All condiments included
Chicken Brochettes with Fresh Vegetables
Red C-Bliss Potato Salad, Feta Zucchini Salad
Watermelon

Package #2

Baby Back Ribs, Marinated in our Secret Sauce
Lamb Brochettes with a Yogurt Cucumber Sauce
Chicken Brochettes with Fresh Vegetables
Cheese Tortellini Salad, Potato Salad, Baked Beans
Fruit Brochettes

Package #3

Chicken Brochettes with Fresh Vegetables
Shrimp Brochettes with Cherry Tomatoes
Seafood Brochettes - Fresh Swordfish or Tuna
Filet Mignon Brochettes Marinated in Red Wine and Fresh Herbs
C-Bliss Potato Salad, New England Baked Beans
Garden Salad with French Feta
Watermelon Basket

Package #4

Baby Back Ribs, Marinated in our Secret Sauce
BBQ Chicken, ¼ Chicken with Homemade BBQ Sauce
Seafood Brochettes - Fresh Swordfish or Tuna
St. Tropez Pasta, Potato Salad

CLAM BAKE

Clams, Crab Claws, Cray Fish & Mussels, Served with Drawn Butter & Fresh Lemon
Corn on the Cob, New England Baked Beans

LOBSTER BAKE AVAILABLE

PIG ROAST AVAILABLE