



the fresh FORK

SEASONAL CATERING. QUALITY SERVICE.

BREAKFAST

CONTACT US

CARNEGIE CENTER PRINCETON NJ

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BREAKFAST

conference continental breakfast - \$9.99

per guest (minimum of 6 required)

- house baked miniature scones, pastries, muffins & bagels
- granola, berry yogurt parfaits
- sliced seasonal fresh fruit & berries
- orange, grapefruit, cranberry & apple juice

corporate continental breakfast - \$10.99 per guest ***(minimum of 6 required)***

- rugellah, miniature croissants & fresh oven baked granola bars
- granola, berry yogurt parfaits
- sliced seasonal fresh fruit & berries
- orange, grapefruit, cranberry & apple juice

american hot breakfast - \$13.99 per guest ***(minimum of 12 required)***

- scrambled eggs
- bacon
- sausage
- home fried potatoes
- sliced seasonal fresh fruit & berries
- orange, grapefruit, cranberry & apple juice

miniature hot breakfast sandwiches - \$9.99 per guest ***(minimum of 6 required)***

- bacon, egg & cheese
- taylor ham, egg & cheese
- sausage, egg & cheese
- turkey bacon & egg white
- sliced seasonal fresh fruit & berries
- orange, grapefruit, cranberry & apple juice

coffee service - \$2.99 per guest ***(minimum of 6 required)***

- premium coffee - regular and decaffeinated
- tea, lemon wedges and honey

fresh fruit platter - \$4.99 per guest ***(minimum of 6 required)***

- sliced seasonal fresh fruit and berries

BEVERAGES

assortment of bottled beverage \$2.29 per guest

- carbonated bottled soda
- bottled water

tropicana juices - \$2.99 per guest

- orange, grapefruit, cranberry and apple

bottled water - \$1.99 per guest

bottled soda - \$1.99 per guest

- assorted coke/pepsi bottled beverage



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LUNCH

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traditional deli - \$16.99 per guest (minimum of 6 required)

- house roasted beef and cheddar cheese
- oven roasted turkey and american cheese
- black forest smoked ham and swiss cheese
- grilled vegetables and fresh mozzarella cheese
- fresh fruit salad
- garden salad w/ house balsamic vinaigrette
- house made chips or carrot and celery sticks
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water
(served w/ an assortment of fresh rolls and wraps)

conference deli - \$17.99 per guest (minimum of 6 required)

- smoked ham, honey mustard and brie cheese
- crispy buffalo chicken and crumbled bleu cheese
- genoa salami, pepperoni and provolone cheese
- mediterranean vegetarian and feta cheese
- fresh fruit salad
- pasta salad
- house made chips or carrot and celery sticks
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water
(served w/ an assortment of fresh rolls and wraps)

executive deli - \$19.99 per guest (minimum of 6 required)

- seasonal sandwich specials

☐ **spring specials:**

- ❖ black forest ham, smoked gouda, pineapple slaw & chipotle mayonnaise
- ❖ grilled chicken pesto, fresh mozzarella & tomato
- ❖ roasted turkey, cheddar cheese, bacon & garlic aioli
- ❖ balsamic fire grilled zucchini, roasted peppers, fresh mozzarella & spinach

☐ **summer specials:**

- ❖ caribbean style chicken, papaya salsa, chipotle mayonnaise
- ❖ roasted turkey, avocado & bacon
- ❖ roast beef, sharp cheddar, watercress & horseradish spread
- ❖ caprese (tomato, fresh basil & fresh mozzarella)

☐ **fall specials:**

- ❖ southwest ham, w/ pepper jack, roasted poblano peppers & chipotle aioli
- ❖ herb roasted chicken salad w/ roasted shallot aioli, feta & tomato relish
- ❖ asian noodle slaw, fresh cilantro, sweet & hot oriental spread
- ❖ roasted turkey, muenster & garlic aioli

☐ **winter specials:**

- ❖ grilled cajun chicken, pepper jack & roasted peppers
- ❖ smoked turkey, cranberry cream cheese & arugula
- ❖ prosciutto, salami, fresh basil & asiago cheese
- ❖ grilled marinated eggplant, portobello, roasted peppers & fresh mozzarella

LUNCH

all seasonal sandwich specials include:

- fresh fruit salad
- cobb salad w/ balsamic vinaigrette
- house made chips or carrot and celery sticks
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water (served w/ an assortment of fresh rolls and wraps)

antipasti board - \$19.99 per guest (minimum 6)

- shaved prosciutto
- sopressata
- genoa salami
- provolone
- fresh mozzarella
- house baked focaccia
- olive medley
- roasted red peppers
- grilled eggplant
- banana peppers
- oil & vinegar cruets
- caesar salad
- house baked cookies & miniature cannoli's
- assortment of bottled carbonated soda and bottled water

ny deli board - \$19.99 per guest (minimum 6)

- shaved corned beef
- shaved pastrami
- roasted turkey
- sliced swiss cheese
- russian dressing
- spicy brown mustard
- cocktail rye bread
- cocktail marble bread
- cole slaw & macaroni salad
- house baked chips
- house baked cookies & chocolate éclairs
- assortment of bottled carbonated soda and bottled water

miniature sandwich & soup board - \$17.99 per guest (minimum 6)

- tuna salad
- chicken salad
- roasted turkey & american cheese
- house roasted vegetable stacker
- soup du jour
- fresh fruit salad
- house baked chips or carrot and celery sticks
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water (served w/ an assortment of miniature rolls & croissants)

SALADS— serves 6

includes dinner rolls or focaccia, assorted bottled beverages and cookies & bars platter

classic wedge - \$69.99

iceberg lettuce, tomatoes, hard boiled egg, chopped bacon, avocado & crumbled bleu cheese dressing

- accompanied w/ focaccia bread

asian tofu salad - \$69.99

buckwheat soba noodles, tofu, cabbage, carrots, crushed cashews &

sesame ginger vinaigrette

- accompanied w/ crispy wontons

crispy buffalo chicken - \$79.99

iceberg lettuce, tomatoes, red onion, celery, black beans, crumbled bleu cheese & ranch dressing

- accompanied w/ flour tortillas

grilled chicken caesar - \$79.99

romaine, tomatoes, kalamata olives, homestyle croutons, creamy caesar dressing

- accompanied w/ focaccia bread

roasted vegetable - \$79.99

marinated asparagus , eggplant, roasted red peppers, zucchini,

portobello mushrooms, spinach, fresh mozzarella & balsamic vinaigrette

- accompanied w/ focaccia bread

grilled north atlantic salmon - \$99.99

gourmet mixed greens, hard boiled egg, tomato, red bliss potato,

kalamata olives, red onion & lemon dill dressing

- accompanied w/ focaccia bread

grilled flank steak - \$99.99

romaine lettuce, frizzled onions, crumbled feta cheese, roasted tomato & creamy italian dressing

- accompanied w/ focaccia bread

HOT BUFFET PACKAGES

hot buffets - (minimum of 12 guests required)

hot buffet #1 - \$19.99 per guest

- chicken francaise
- brown rice
- sautéed garlic spinach
- focaccia bread & olive dip
- apple, walnut, bleu cheese, mesculin salad w/ raspberry vinaigrette
- fresh fruit salad
- house baked cookies & petit fours
- assortment of bottled carbonated soda and bottled water

hot buffet #2 - \$20.99 per guest

- sautéed breast of chicken w/ wild mushrooms & sherry demi glace
- black pepper & parmesan risotto
- buttered green beans
- focaccia bread & olive dip
- chopped italian salad: fresh mozzarella, roasted peppers, olives w/ balsamic vinaigrette
- fresh fruit salad
- house baked cookies & cream puffs
- assortment of bottled carbonated soda and bottled water

hot buffet #3 - \$19.99 per guest

- grilled chicken pesto
- tortellini alfredo
- roasted plum tomatoes & grilled eggplant
- focaccia bread & olive dip
- caesar salad
- fresh fruit salad
- house baked cookies & cannoli's
- assortment of bottled carbonated soda and bottled water

hot buffet #4 - \$18.99 per guest

- stuffed shells
- sausage & peppers
- sautéed garlic broccoli
- focaccia bread & olive dip
- caesar salad
- fresh fruit salad
- house baked cookies & cannoli's
- assortment of bottled carbonated soda and bottled water

hot buffet #5 - \$18.99 per guest

- penne vodka w/ chicken, prosciutto & peas
- eggplant rollatini
- grilled zucchini
- focaccia bread & olive dip
- chopped italian salad: fresh mozzarella, roasted peppers, olives w/ balsamic vinaigrette
- fresh fruit salad
- house baked cookies & italian pastries
- assortment of bottled carbonated soda and bottled water

HOT BUFFET PACKAGES

hot buffet #6 - \$20.99 per guest

- grilled north atlantic salmon w/ lemon dill sauce
- braised tomatoes & lentils
- grilled asparagus
- focaccia bread & olive dip
- greek salad: olive, lettuce, cucumber, tomato , feta w/ lemon olive oil dressing
- fresh fruit salad
- house baked cookies & napoleon
- assortment of bottled carbonated soda and bottled water

hot buffet #7 - \$18.99 per guest

- chicken & broccoli
- jasmine rice
- vegetable egg rolls
- crispy wontons & duck sauce
- sesame oriental buckwheat noodle salad
- fresh fruit salad
- chinese cookies & dessert bars
- assortment of bottled carbonated soda and bottled water

hot buffet #8 - \$17.99 per guest

- home made beef or turkey chili (specify in special requests)
- rice pilaf
- cheddar cheese
- sour cream
- tortilla chips
- cucumber, lime, cilantro, red onion & tomato
- fresh fruit salad
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water

hot buffet #9 - \$18.99 per guest

- marinated grilled breast of chicken
- seasonal vegetable
- herbed whole wheat cous cous
- focaccia bread & olive dip
- greek salad: olive, lettuce, cucumber, tomato , feta w/ lemon olive oil dressing
- fresh fruit salad
- house baked cookies & baklava
- assortment of bottled carbonated soda and bottled water

hot buffet #10 - \$20.99 per guest

- grilled marinated flank steak
- roasted red bliss potatoes
- sautéed garlic spinach
- focaccia bread & olive dip
- apple, walnut, bleu cheese, mesculin salad w/ raspberry vinaigrette
- fresh fruit salad
- house baked cookies & custard éclairs
- assortment of bottled carbonated soda and bottled water

HOT BUFFET PACKAGES

seasonal hot buffets - \$19.99 per guest
(minimum of 12 required)

☐ **spring specials:**

- herb roasted french cut chicken w/ natural juice
- grilled asparagus & baby carrots
- wild rice
- focaccia bread
- caesar salad
- fresh fruit salad
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water

☐ **summer specials:**

- bbq chicken
- roasted corn
- roasted sweet potato
- biscuits & butter
- garden salad
- wedges of watermelon
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water

☐ **fall special:**

- house roasted turkey w/ pan gravy
- stuffing & mashed potatoes
- green beans & cranberry sauce
- corn bread
- apple, walnut, bleu cheese, mesculin salad w/ raspberry vinaigrette
- fresh fruit salad
- house baked cookies & apple pie
- assortment of bottled carbonated soda and bottled water

☐ **winter special:**

- roasted garlic glazed apricot roasted pork loin
- rosemary roasted red bliss potatoes
- sautéed swiss chard
- focaccia bread & olive dip
- apple, walnut, bleu cheese, mesculin salad w/ raspberry vinaigrette
- fresh fruit salad
- house baked cookies & dessert bars
- assortment of bottled carbonated soda and bottled water



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SNACK

AFTERNOON SELECTIONS

traditional dessert platter - \$3.99 per guest

- a variety of house baked cookies, brownies & bars

afternoon combo - \$7.99 per guest

- coffee - regular and decaffeinated, tea and honey
- a variety of chilled bottled soda & water
- house baked cookie & brownie platter

fresh fruit & cheese platter - \$8.99 per guest

- an array of imported & domestic cheese
- fresh fruits served w/ assorted crackers & crostini's
- vanilla & chocolate

petite iced cupcakes - \$3.99 per guest

(2 cupcakes per person)

- vanilla & chocolate

hummus platter - \$4.99 per guest

- traditional house made hummus
- pita chips
- assorted crudités

BAKE SHOP CAKES

your choice of cake, filling, icing & description:

cake size:

- 7 in cake (serves 8 – 10) - \$24.99
- 10 in cake (serves 18 – 20) - \$47.99
- 12 in cake (serves 20 – 22) - \$52.99
- half sheet cake (serves 35) - \$86.99
- full sheet cake (serves 50 – 70) - \$180.99

cake choice:

- yellow cake or chocolate cake

filling choice:

- chocolate buttercream
- vanilla buttercream

icing topping choice:

- vanilla butter cream
- chocolate butter cream

additional priced icing topping choice:

- chocolate ganache
- whipped cream

additional priced filling choice:

- fresh banana
- fresh strawberry
- cannoli cream

additional priced specialty cakes:

- carrot cake
- red velvet cake
- german chocolate

what would you like the cake to say?:

- (provide description)

guest count:

- (provide guest count)



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INFORMATION

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eurest is pleased to provide catering services designed for your needs. if there are special arrangements that need to be made outside our catering menu, then our catering staff is available to assemble a custom catered event that meets your needs, we have the ability and resources to provide all levels of service from a sit-down, white tablecloth affair with black tie service and china, as well as outdoor picnics. it is our goal to make your job as easy as possible and to meet or exceed your expectations. we have a team of professional and dedicated associates specializing in serving the service you desire, with menu to match. we welcome all comments and opportunities to help us serve you.

RESERVATIONS

we ask that all reservations be placed as early as possible. we ask that all orders are placed the business prior by 3:00pm. all hot buffet or specialty event catering we require 72 hours notice. we understand that impromptu requests are sometimes necessary, and we will make every effort to accommodate those requests. if you have not received confirmation of your request within 24 hours, please give us a call. all orders will be confirmed as they are submitted through catertrax.

CANCELLATIONS

We realize that emergency cancellations may occur, and we'll do our best to avoid any cancellation charges. Should any charges occur they will only be for specially ordered food products or prepared food that cannot be utilized.

HOURS OF OPERATIONS

prices quoted are for services provided during the normal business hours monday - friday, between the hours of 7:00 a.m. to 3:00 p.m. however, arrangements can be made to cater functions after hours. there will be an additional charge for after hours services.

CONTACT US

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