



Holiday PARTY PACKAGES



Call, visit our website, or email sales@nassauinn.com to schedule your tour, request more information, or speak to our catering teams.

10 Palmer Square • Princeton, NJ 08542 • (609) 921-7500 • nassauinn.com



Sleigh RIDE

Four-hour reception includes butler-passed Hors d'Oeuvres and Perrier upon arrival, appetizer, salad, entrée, premium open bar, dessert with coffee and tea service, and parking for evening and weekend events (excludes overnight parking).

Cocktail Hour *(Select Six passed Hors D' Ouevres)*

Crab Cakes, Remoulade	Mini Beef Wellington	Four Cheese Arancini
Mini Franks in a Blanket, Mustard	Vegetable Quesadilla	Eggplant Caponata Phyllo
Tandoori Chicken, Yogurt Dip	Coconut Shrimp, Thai Sweet Chili	Vegetable Tikki
Spanikopita		Cherry Blossom Tart

Displayed assortment of fresh seasonal vegetables, dipping sauces, hummus, pita chips, and cheeses.

Station *(Select One)*

Oktoberfest- Bratwurst, Pretzel Slider Bun, Sauerkraut, Beer Cheese Sauce, Mustard
- OR -

Pasta - Tortellini, Marsala, Mushrooms, Peas, Pancetta AND Cavatappi Pomodoro, Plum Tomato Sauce
Focaccia Bread, Extra Virgin Olive Oil

Champagne Toast

Appetizers *(Select One)*

Wild Mushroom & Goat Cheese Risotto, White Truffle Cream Sauce
Butternut Squash Ravioli, Sage Brown Butter Sauce

Salads *(Select One)*

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Baby Spinach, Dried Cranberries, Bacon, Goat Cheese, Citrus Vinaigrette
Arugula, Wine Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Entrées

*Selection of two with pre-determined counts and place card noting guest entrée. Vegetarian option available with predetermined counts.
Add \$7.95 per person for an additional option.*

Herb Crusted French Cut Chicken Breast, Herbed Gravy
Korean BBQ Beef Short Rib, Demi-Glace
Grilled Salmon, Miso Glaze
Surf & Turf, Petit Filet Mignon, Demi-Glace, Crab Cake, Saffron Aioli (\$10 upgrade)
Chef's selection of seasonal sides accompany all entrées.

Dessert *(Select One)*

NY Cheesecake, Raspberry Coulis
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheesecake, Chocolate Sauce
Table-side Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$130 per person

*All menus and prices are subject to change.
15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.*



Winter Wonderland RECEPTION

Three-hour reception including open bar, butler-passed Hors d'Oeuvres upon arrival, stations & displays, dessert, coffee and parking for evening and weekend events (excludes overnight parking).

Three Hour Open Bar

Liquor

Tito's, Tanqueray, Bacardi, Jack Daniels, Cuervo Gold,

Cordials

Triple Sec, Sweet & Dry Vermouth

Beer *(Select Three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, New Belgium Fat Tire,
New Belgium Voodoo Ranger, Victory Brotherly Love IPA, Sam Adams Seasonal,
Truly Lemonade, Brooklyn Brewery Seasonal

Wine *(Select One White and One Red)*

Pinot Grigio or Chardonnay, Cabernet or Merlot

Cocktail Reception

Butler-passed champagne with cranberries

Butler-Passed Hors d'Ouevres *(Select Four)*

Mini Beef Wellington
Cheesesteak Spring Roll
Four Cheese Arancini
Tomato & Mozzarella Crostini
Eggplant Caponata
Smoked Salmon, Herbed Cheese, Pumpernickel
Crab Cake, Remoulade
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli



Winter Wonderland CONTINUED

Display

Charcuterie Board

Salami, Prosciutto, Capicola, Kalamata Olives, Green Olives, Manchego, Cheddar, Brie, Pears, Dried Figs, Dark Chocolate Chunks, Pepperoncini, Baby Carrots, Almonds, Dill Pickles, Crackers

Carving Station *(Select One)*

Five Pepper Crusted Strip Loin

Bordelaise Sauce, Horseradish Cream

Silver Dollar Rolls

OR

Roasted Turkey Breast

Honey Mustard, Orange Cranberry Relish, Mayonnaise

-Choice of One-

Pasta *(Select Two)*

Tortellini, Marsala, Mushrooms, Peas, Pancetta
Orecchiette, Basil Pesto, Pine Nut, Garlic, Parmesan
Cavatappi Pomodoro, Plum Tomato Sauce, Basil
Penne ala Vodka

Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flakes

-OR-

Mini Taco Station

Choice of Sliced Beef or Chicken, Mini Soft Shell Tacos, Sautéed Peppers and Onions, Lettuce, Pico de Gallo, Cotija Cheese, Pickled Onion, Avocado Crema

-OR-

Mac & Cheese Bar *(Select One)*

Choice of Truffle Lobster, Short Rib, Nashville Hot Chicken
Tossed with Homemade Cheese Sauce over Elbow Macaroni
Corn Bread, Scallions

Dessert

Assorted Holiday Themed Pastries & Cookies on Display
Hot Chocolate, Regular & Decaffeinated Coffees, Assorted Teas

\$95 per person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.



Holiday PLATED DINNER

Plated dinner package includes an appetizer, salad, intermezzo, entrée and dessert. Entrée orders may be taken table-side for groups of 25 or less. A server charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.

Appetizers *(Select One)*

Wild Mushroom & Goat Cheese Risotto, White Truffle Cream Sauce
Butternut Squash Ravioli, Brown Butter Sage Sauce

Salads *(Select One)*

Baby Spinach, Dried Cranberries, Bacon, Goat Cheese, Citrus Vinaigrette
Arugula, Wine Poached Pear, Walnuts, Bleu cheese, Champagne Vinaigrette
Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette

Entrées

Selection of two entrées with pre-determined counts and place card noting guest entrée selection.

Price based on highest priced entrée for all guests. Please add \$4.95 per person for choice of three (does not include vegetarian options).

Herb Crusted French Cut Chicken Breast, Herbed Gravy
Korean BBQ Braised Short Rib
Grilled Filet Mignon, Peppercorn Cognac Demi-Glace
Vegetable Strudel, Tomato Coulis
Grilled Salmon, Miso Glaze
Surf & Turf, Seared Filet Mignon, Crab Cake, Saffron Aioli (\$10 upgrade)
Chef's selection of seasonal sides accompany all entrées.

Dessert

Display of Assorted Petit Fours on Tables
- AND -
(Select One)

NY Cheesecake, Raspberry Coulis
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheesecake, Chocolate Sauce

Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular & Decaffeinated Lavazza Coffee & Assorted Teas

\$75 per person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.



Holiday PLATED LUNCH

Plated lunch package includes an appetizer, entrée and dessert. Entrée orders may be taken table-side for groups 25 or less. A server charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.

Appetizers *(Select One)*

Roasted Butternut Squash Soup, Toasted Pumpkin Seed
Baby Spinach, Dried Cranberries, Bacon, Goat Cheese, Citrus Vinaigrette
Spring Mix, Tomatoes, Julienne Carrots, Cucumbers, Red Cabbage, Balsamic Vinaigrette

Entrées

Selection of two entrées with pre-determined counts and place card noting guest entrée selection.

Price based on highest priced entrée for all guests.

Please add \$4.95 per person for choice of three (does not include vegetarian options).

Herb Crusted French Cut Chicken Breast, Herbed Gravy
Korean BBQ Braised Short Rib
Vegetable Strudel, Tomato Coulis
Grilled Salmon, Miso Glaze

Chef's selection of seasonal sides accompany all entrées.

Dessert *(Select One)*

NY Cheesecake, Raspberry Coulis
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheesecake, Chocolate Sauce

Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular & Decaffeinated Lavazza Coffee & Assorted Teas

\$53 per person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.



Holiday DINNER BUFFET

For groups of 20 or more guests.

Appetizers

Antipasto Display:

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow Bell Peppers,
Marinated Artichokes, Mushrooms, Kalamata Olives, Pepperoncini, Baguette
Spring Mix, Toasted Spiced Walnuts, Dried Cranberries, Goat Cheese, Champagne Vinaigrette

Entrées

Selection of two entrées, please add \$4.95 per person for choice of three.

All entrées accompanied by chef's selection of seasonal sides.

Beef Tips Bourguignon, Wild Mushrooms
Breast of Chicken, Roasted Red Peppers, Pesto, topped with Mozzarella Cheese
Oven Roasted Salmon, Citrus Beurre Blanc
Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage
Tortellini, Marsala, Mushrooms, Peas, Pancetta

Dessert

Display of Assorted Cakes, Tarts and Miniature Pastry

Yule Log

Assorted Soft Drinks, Bottled Water, Iced Tea,

Freshly Ground Regular & Decaffeinated Lavazza Coffee & Assorted Teas

\$63 per person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.



Holiday LUNCH BUFFET

For groups of 20 or more guests.

Appetizers

Spring Mix, Toasted Spice Walnuts, Dried Cranberries, Goat Cheese, Champagne Vinaigrette
Bocconcini, Cherry Tomatoes, Fresh Basil, Olive Oil

Entrées

Selection of two entrées, please add \$4.95 per person for choice of three.

All entrées accompanied by chef's selection of seasonal sides.

Flank Steak, Demi-Glace
Chicken Florentine, Spinach, Swiss Cheese, Sauce Mornay
Grilled Salmon, Citrus Beurre Blanc
Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage
Tortellini, Marsala, Mushrooms, Peas, Pancetta

Dessert

Display of Assorted Cakes, Tarts and Miniature Pastry
Yule Log

*Assorted Soft Drinks, Bottled Water, Iced Tea,
Freshly Ground Regular & Decaffeinated Lavazza Coffee & Assorted Teas*

\$50 per person

*All menus and prices are subject to change.
15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.*