



# Holiday PARTY PACKAGES



PC: JKDPROPHOTO LLC

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# Sleigh RIDE

4-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)

**Dumplings & Yakatori** - Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls, Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce, Soy Sauce **OR**  
**Pasta** - Tortellini, Marsala, Mushrooms, Peas, Pancetta, 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  
*Tablesides 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.*



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# Winter Wonderland RECEPTION

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*3 hour cocktail reception including open bar, pass hors d'oeuvres, stations & display, dessert, coffee and parking for evening and weekend events (excludes overnight parking).*

## **Three Hour Open Bar**

### **Liquor**

Sourland Mountain Vodka, Sourland Mountain Gin, Bacardi, Jack Daniels, Cuervo Gold,

### **Cordials**

Triple Sec, Sweet & Dry Vermouth

### **Beer (Select Three)**

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, New Belgium Fat Tire, New Belgium VooDoo Ranger, Sam Adams Seasonal, Brooklyn Seasonal House

### **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'oeuvres (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**

#### **Honey Glazed Bone-In Ham**

Dijon Mustard, Mayonnaise, Peach Relish

*Hawaiian Rolls*

### **-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**

#### **Kielbasa & Pierogies**

Kielbasa, Pierogis, Sautéed Onions, Sour Cream & Scallions

**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.*



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# Holiday PLATED DINNER

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*Plated dinner package includes an appetizer, salad, intermezzo, entrée and dessert. Entrée orders may be taken tableside 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.*



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# Holiday PLATED LUNCH

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*Plated lunch package includes an appetizer, entrée and dessert. Entrée orders may be taken tableside 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.*





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# Holiday DINNER BUFFET

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*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.*



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# *Holiday* LUNCH BUFFET

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*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.*