



Gather WITH FAMILY & FRIENDS



SPREAD OUT & *Celebrate*

Safely in One of our Private Dining Rooms

Call or visit our website to schedule your tour or request more information.
10 Palmer Square • Princeton, NJ 08542 • (609) 921-7500 • nassauinn.com



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

Crab Cake, Remoulade
Coconut Shrimp, Thai Sweet Chili
Scallops Wrapped in Bacon
Tuna Carpaccio, Cucumber, Wasabi Aioli
Mini Beef Wellington

Rare Seared Filet of Beef Crostini, Horseradish Cream
Baby Lamb Chops
Tandoori Chicken, Yogurt
Spinach and Artichoke Tart
Cherry Blossom Tart

Champagne Toast

Appetizers *(Select One)*

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli
Butternut Squash Ravioli, Sage Brown Butter Sauce
Poached Shrimp, Cocktail Sauce, Lemon

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.

Herb Crusted French Cut Chicken Breast, Natural Jus
Surf & Turf, Petit Filet Mignon, Demi-Glace, Crab Cake, Saffron Aioli
Merlot Braised Beef Short Rib, Demi-Glace
Seared Salmon, Lemon Chive Beurre Blanc

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

Tableside Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee, Assorted Teas

\$115 per person

15% gratuity, 6% 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 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 Cake, White Truffle Aioli
Butternut Squash Ravioli, Sage Brown Butter Sauce
Poached Shrimp, Cocktail Sauce, Lemon

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

Intermezzo of Lemon Sorbet

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, Natural Jus
Merlot Braised Boneless Short Rib, Demi-Glace
Grilled Filet Mignon, Peppercorn Cognac Demi-Glace
Vegetable Strudel, Tomato Coulis
Grilled Salmon, Lemon Chive Beurre Blanc
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

\$58 per person

15% gratuity, 6% 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 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, Natural Jus
Merlot Braised Boneless Short Rib, Demi-Glace
Vegetable Strudel, Tomato Coulis
Grilled Salmon, Lemon Chive Beurre Blanc
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*

\$40 per person

15% gratuity, 6% taxable service charge, and 6.625% New Jersey sales tax will apply.