



Now Serving The Following Campus Centers

Busch Student Center

Livingston Student Center

Rutgers Student Center

Cook Campus Center

Douglass Campus Center

*Your Off Premise Catering Specialist, Serving The
Rutgers Community for More Than 25 Years*

287 Old Bridge Turnpike, East Brunswick, NJ 08816

Phone: 732-238-4600 Fax: 732-238-7909

On The Web: www.twinoakscatering.com

Email: Info@twinoakscatering.com



Receptions & Cocktail Parties

Cocktail parties and receptions all have a specific function and at Twin Oaks we can help you develop a menu tailored to your event. Please keep in mind that when you are planning a reception style event that runs through a traditional meal time (lunch or dinner) that your guests will treat it as a meal.

Basic Reception Menu

Crudite' With Assorted Dips

International Cheese Tray With Crispy Crackers

Sliced Fresh Seasonal Fruit Platter

Mini Bruschetta Tower

*Classic Tomato * Five Olive Tapenade * Sicilian Eggplant Caponotina*

Garlic Rubbed Crostini

Fruit Punch With Bowls & Ladles

Coffee * Tea * Decaffeinated Coffee

Assorted Miniature Italian Pastries

Pricing includes black linen table clothes for food service tables, cocktail plates, plastic cups, cocktail napkins, coffee cups & condiments. All foods will be delivered & set up for a self serve reception. Service staff available for an additional charge.

- **\$15.95 per guest / Menu # SC-18 Minimum 25 guests**

Buffet Style Cocktail Party

Cold Appetizers

- **Bruschetta Tower:** Classic Tomato Bruschetta, Five Olive Tapenade, Sicilian Eggplant Caponata with Crispy Garlic Rubbed Crostini.
- **Martini Salads:** Olive & Artichoke Salad, Roasted Sweet Bell Pepper Salad, Baby Mozzarella & Tomato Salad served from large martini glasses.
- **Roasted Balsamic Vegetables:** Eggplant, Zucchini, Summer Squash, Portabella Mushrooms, Sweet Onions, & Carrots, grilled and served with sweet balsamic drizzle, extra virgin olive oil & chiffonade of basil.
- **International Cheese Selection:** Havarti with Dill, Vermont Cheddar, Smoked Gouda, Muenster, Jarlsberg cheeses served with assorted grapes and crispy crackers.
- **Sliced Fresh Fruit:** A variety of fresh sliced seasonal fruits & berries.

Hot Appetizers

- **Baked Brie w/ Raspberry Sauce:** The queen of cheeses enrobed with raspberry sauce and baked with crispy phyllo dough, served warm on a granite stone to maintain a perfect serving temperature.
- **Maryland Crab Dip:** Creamy & delicious, chock full of crab meat, served with toasted crostini.
- **Spinach & Artichoke Dip:** Fresh spinach and artichoke hearts sautéed with roasted garlic, roasted peppers and sun-dried tomatoes, blended with a selection of cheeses and cream, served with toasted crostini.

Beverages

- Assorted soda, sparkling water and still water, lemons & limes.

Included In Package:

- Deluxe disposable 7" cocktail plates, silver-like cocktail forks, cocktail napkins, 10 ounce clear plastic cups.
- Black floor length linens for buffet & beverage tables.
- Decorative centerpiece for buffet table.

Pricing: \$21.95 per guest / Menu # SC-19

Minimum 35 guests / plus \$125.00 server fee (additional staff may be required, please contact our banquet manager for details).

Optional Items & Service:

- Additional hot & cold dishes will be quoted upon request.
- Coffee service @ \$2.00 per person.
- Miniature assorted fresh baked mini Italian pastries @ \$2.00 per person.

Create Your Own Hot & Cold Buffet Style Cocktail Reception

Choice of Four Cold Appetizers

- **Crudite:** Fresh cut vegetables decorated on china platters with sour cream & onion and honey curry dips.
- **Bruschetta Tower:** Classic Tomato Bruschetta, Five Olive Tapenade, Sicilian Eggplant Caponata with Crispy Garlic Rubbed Crostini..
- **Martini Salads:** Olive & Artichoke Salad, Roasted Sweet Bell Pepper Salad, Baby Mozzarella & Tomato Salad served from large martini glasses.
- **Roasted Balsamic Vegetables:** Eggplant, Zucchini, Summer Squash, Portabella Mushrooms, Sweet Onions, & Carrots, grilled and served with sweet balsamic drizzle, extra virgin olive oil & chiffonade of basil.
- **International Cheese Selection:** Havarti with Dill, Vermont Cheddar, Smoked Gouda, Muenster, Jarlsberg cheeses served with assorted grapes and crispy crackers.
- **Sliced Fresh Fruit:** A variety of fresh sliced seasonal fruits & berries.
- **Finger Sandwiches:** An assortment of deli meats and salads on white & wheat triangles.
- **Hummus & Pita:** Traditional & roasted red pepper hummus served with fresh pita triangles.
- **Pinwheels:** A miniature version of our famous wrap sandwiches with assorted fillings.

Choice of Four Hot Appetizers

- **Swedish Meatballs:** All beef mini meatballs served in a sour cream / brown sauce.
- **Mini Eggplant Rollantini:** Tender eggplant cutlets stuffed with ricotta cheese and baked in fresh tomato sauce, topped with mozzarella cheese.
- **Assorted Stuffed Mushroom Caps:** Fresh button mushroom caps stuffed with an assortment of spinach & blue cheese, crabmeat, sun-dried tomato and Italian sausage.
- **Chicken Bites:** Tender strips of chicken breast served with the following preparation, Marsala, Florentine, Francaise, Picatta, Sweet Chili Glaze, Sweet & Sour.
- **Jalapeno Mac & Cheese:** Creamy with a kick! This is a popular dish with younger crowds.
- **Lobster & Shrimp Mac & Cheese:** Baked with three cheeses in a velvety white cream sauce laced with sherry and blended with chunks of shrimp & lobster, baked with a panko bread crumb topping. (add \$2.50 per person)
- **Tortellini Carbonara:** Meat tortellini blended with a rich sherry cream sauce with peas, mushrooms & prosciutto.
- **Tortellini Prima Vera:** Cheese tortellini blended with julienne of fresh vegetables in a rich alfredo sauce.
- **Steamed Veggie Dumplings:** Tender Asian style dumplings, steamed and served with warm dim sum dipping sauce.
- **Sweet & Sour Shrimp:** Tempura style shrimp served in sweet & sour sauce with pineapple chunks & cherries (add \$2.00 per person)

Beverages:

- Assorted soda, sparkling water and still water, lemons & limes.

Included In Package:

- Deluxe disposable 7" cocktail plates, silver-like cocktail forks, cocktail napkins, 10 ounce clear plastic cups.
- Black floor length linens for buffet & beverage tables.
- Decorative centerpiece for buffet table.

Pricing: \$21.95 per guest / Menu # SC-20

Minimum 35 guests / plus \$125.00 server fee (additional staff may be required, please contact our banquet manager for details).

Mini Meals Cocktail Party

On The Buffet

Mediterranean Tower

*Classic Tomato Bruschetta * Five Olive Tapenade * Sicilian Eggplant Bruschetta*

*Traditional Hummus * Roasted Red Pepper Hummus*

Garlic Crostini & Fresh Pita

Baked Brie

Creamy brie enrobed in raspberry sauce and wrapped in crispy phylo crust, served warm on a granite stone.

Martini's

(not really, just served in large martini glasses)

Fresh Baby Mozzarella Balls with Sweet Grape Tomatoes, Fresh Basil & Olive Oil

Olive & Artichoke Salad

Marinated Roasted Peppers

Butlered Hors D'oeuvres

Choice of 6 hors d'oeuvres & 3 Mini Meals

(see attached for additional selections)

Served on white china platters with fresh flowers and appropriate dips.

Hot

Pulled Pork On Rye Toast with Crispy Slaw

Mini Kobe Beef Cheese Burgers

Abi Tuna Spring Rolls w/ Spicy Plum Sauce

Assorted Miniature Quiche

Mushroom Caps with Spinach & Blue Cheese

Franks In Jackets

Cold

Shrimp Cocktail Shots

Salmon & Tuna Rolls w/ Ponzu & Wasabi on Tiny Plates

Mini Meals

(served butler style, choice of **Three**)

Lobster Mac & Cheese Served In Mini Campfire Pots

Mixed Vegetable Lomein served in Chinese takeout Boxes w/ Chop Sticks

Sliced Filet Mignon on Yukon Gold Smashed Potatoes w/ Porcini Mushroom Sauce

Shrimp or Tomato Basil Bisque Shooters

Jalapeno Mac & Cheese in Mini Campfire Pots

Pulled Pork over Jalapeno Mac & Cheese

Included In Package:

- Deluxe disposable 7" cocktail plates, silver-like cocktail forks, cocktail napkins, 10 ounce clear plastic cups., disposable mini meal plates & utensils.
- Black floor length linens for buffet & beverage tables. Decorative centerpiece for buffet table.
- Assorted soda, sparkling water, still water, lemons & limes.

Pricing: \$28.95 per guest / Menu # SC-20

Minimum 35 guests / plus staffing (please contact our banquet manager for details).

TWIN OAKS CATERERS

PHONE: 732-238-4600

FAX : 732-238-7909

Additional Butler Style Hors d'oeuvre Selections

Hot Hors d'oeuvres

Ahi Tuna Spring Rolls w/ Plum Sauce
Asparagus Blintzes
Asparagus & Salmon Quiche
Baked Brie With Honey Mustard & Walnuts
Baked Brie With Raspberry Sauce & Almonds
Beef Tenderloin & Mushroom Kabobs
Beef Teriyaki On A Stick
Broccoli Quiche
Breaded Mini Shrimp
Buffalo Chicken Tenders
Buffalo Shrimp
Calzones
Cheese Blintzes
Chicken Cordon Bleu Puffs
Chicken Sesame on A Stick
Clams Casino
Clams Oreganato
Coconut Chicken on A Stick
Coconut Shrimp
Crab Cakes
Egg Rolls
Franks In A Blanket
Mini Cuban Sandwiches
Jalapeno Poppers
Lamb Chops w/ Horseradish Dip **
Mini Reubens
Mushrooms Stuffed With Crabmeat
Mushrooms Stuffed With Spinach & Blue Cheese

Mushroom Caps Stuffed With Sundried Tomatoes
Mushroom Caps Stuffed With Sausage
Mushroom Caps Stuffed With Artichokes & Sun Dried Tomatoes
Oriental Shrimp Toast
Pizza Bagels
Potato Knishes
Potato Pancakes
Salmon & Goat Cheese Beggars Purse
Scallops Wrapped In Bacon
Shrimp Quiche
Shrimp & Scallop Kabobs
Spanikopita
Spinach Quiche
Steamed Oriental Dumplings
Stuffed Shrimp
Strombollis
Quiche Lorraine

****Additional Charge of \$3.95 per person**

Cold Hors d'oeuvres

Mini Phylo's with Lime Cilantro Grilled Shrimp
Corned Beef & Swiss Diamonds
Lump Crabmeat Spoonfuls
Asparagus w/ Herbed Cream Cheese Wrapped With Lox
Lox On Pumpernickle Diamonds
Melon en Prosciutto
Mozzarella & Roasted Pepper
Oriental Shrimp & Pea Pods
Olive Tapenade On Goat Cheese Crusted Crostini
Sushi Rolls w/ Ponzu & Wasabi

287 Old Bridge Turnpike, East Brunswick