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

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Budget Deli Lunch

- Assorted Deli Sandwiches (2—half sandwiches per person) prepared on fresh baked Kaiser rolls, deli rye and croissants. Medium Rare Roast Beef, Turkey Breast, Ham & Cheese, Tuna Salad, Chicken Salad, Grilled Vegetable.
- Potato Chips & Pretzels.
- Relish tray with pickles, olives, lettuce & tomato.
- Bottled Water (1 per person)
- Full disposable service, condiments, black linen floor length table clothes for buffets.

\$9.75 per guest / Menu # SC-5

Minimum 15 guests

Classic Sandwich Lunch

- Assorted Deli Sandwiches (3—half sandwiches per person) prepared on fresh baked Kaiser rolls, deli rye and croissants. Medium Rare Roast Beef, Turkey Breast, Ham & Cheese, Tuna Salad, Chicken Salad, Grilled Vegetable.
- Choice of two fresh made salads: House Green Salad w/ assorted dressings, Potato Salad, Pasta Salad Prima Vera, Old Fashion Elbow Macaroni Salad.
- Relish tray with pickles, olives, lettuce & tomato.
- Fresh Baked Home Style Cookies.
- Assorted Canned Soda & Bottled Water (1 per person)
- Full disposable service, condiments, black linen floor length table clothes for buffets.

\$12.00 per guest / Menu # SC-4

Minimum 15 guests

Wrapper Lunch

- An assortment of gourmet wraps prepared on spinach, honey wheat & sun-dried tomato tortillas.
- Grilled Chicken Caesar: Grilled chicken tossed with crispy romaine lettuce & Caesar dressing.
- Beef Steak: Medium rare roast beef, havarti cheese, lettuce, tomato & horseradish mayo.
- Ham & Swiss: w/ lettuce, tomato & honey mustard.
- Vegetarian Steak: Grilled portabella mushroom, roasted red peppers, fresh mozzarella w/ pesto mayo.
- Choice of two fresh made salads: House Green Salad w/ assorted dressings, Potato Salad, Pasta Salad Prima Vera, Old Fashion Elbow Macaroni Salad, Cole Slaw.
- Fresh Baked Home Style Cookies.
- Assorted Canned Soda & Bottled Water (1 per person)
- Full disposable service, condiments, black linen floor length table clothes for buffets.

\$12.00 per guest / Menu # SC-6 Minimum 15 guests

Box Lunches

Subway Lunch

- Freshly prepared 6" sub w/ lettuce, tomato, onions, seasonings, all boxes labeled by filling: Choice of Three: Roast Beef & Provolone, Turkey Breast & Provolone, Italian Combo, Ham & Provolone, Tuna Salad, Grilled Vegetable & Fresh Mozzarella.
- Individual containers of Potato & Pasta Salad Prima Vera.
- Individually wrapped fudge brownie.
- Potato Chips
- Assorted Canned Soda & Bottled Water (1 per person)
- Cutlery kit, mayonnaise, mustard, Italian Dressing **\$12.00 per guest / Menu # SC-7**

Minimum 15 guests

Classic Lunch In A Box

- Freshly prepared Sandwich on your choice of Kaiser rolls, deli rye, fresh baked croissant or wrap, all boxes labeled by filling: Choice of Three: Roast Beef , Turkey Breast , Ham & Swiss, Tuna Salad, Chicken Salad, Grilled Vegetable & Fresh Mozzarella.
- Individual container of Salad (choice of one) Potato Salad, Pasta Salad Prima Vera, Cole Slaw, Old fashioned elbow macaroni salad.
- Individually wrapped fudge brownie.
- Apple.
- Assorted Canned Soda & Bottled Water (1 per person)
- Cutlery kit, mayonnaise, mustard. **\$10.00 per guest / Menu # SC-8**

Minimum 15 guests

Budget Lunch In A Box

- Freshly prepared Sandwich on your choice of Kaiser rolls, deli rye, fresh baked croissant or wrap, all boxes labeled by filling: Choice of Three: Roast Beef , Turkey Breast , Ham & Swiss, Tuna Salad, Chicken Salad, Grilled Vegetable & Fresh Mozzarella.
- Potato Chips.
- Bottled Water (1 per person)

Cutlery kit, mayonnaise, mustard. **\$6.95 per guest / Menu # SC-9**

Minimum 15 guests

Specialty Cold Luncheons

Gourmet Salad Luncheon

- Grilled Chicken & Asparagus Salad: Tender sliced grilled chicken breast served over mixed field greens with grilled fresh asparagus, sliced sweet grape tomatoes, cucumbers, carrot match sticks and crumbled goat cheese, served with raspberry vinaigrette on the side.
- Dilled Shrimp Salad: baby shrimp tossed in a dill & crème fresh dressing, served on a bed of arugula and topped with pickled red onion.
- Spinach & Strawberry Salad: fresh baby leaf spinach tossed with fresh strawberries and candied pecans, served with Tarragon Dijon Vinaigrette.
- South-Western Quinoa Salad: Steamed quinoa tossed with diced red & yellow bell peppers, red onion, diced tomatoes, fresh cilantro & lime juice w/ extra virgin olive oil.
- Roasted Red Pepper Hummus & Traditional Hummus with Fresh Pita Bread.
- Fresh Sliced Fruit Platter & Home Style Cookies.
- Assorted Canned Soda & Bottled Water (1 per person)
- Deluxe disposable service w/ silver-like utensils, all platters served from china platters, multi level display.
\$17.95 per guest / Menu # SC-10

Minimum 25 guests

Cold Ala Carte Luncheon Items:

- Additional canned soda or bottled water @ \$1.50 each.
- Decorated occasion cakes 1/2 sheet @ \$85.00 / full sheet @ \$145.00.
- Fresh fruit salad or sliced fruit platters @ \$2.50 per person.
- Giant subs by the foot (3, 4, 5 or 6 foot) @ \$20.00 per foot, choice of fillings.
- Assorted miniature Italian pastries @ \$14.50 per dozen.
- Fresh brewed iced tea or pink lemonade @ \$7.95 per gallon (3 gallon minimum)
- Linen tablecloths for seating tables will be quoted upon request.

May be ordered with either of the above luncheon menus.