



mosaic

*Set atop the third floor of the
Princeton University Art Museum*

Mosaic is shaped by creativity and guided by purpose. Every detail is intentional. Seasonal ingredients, sustainable choices, and the work of artisans define the experience. Each maker was chosen for their story, for the way their craft brings both function and beauty to the table. Like its namesake, every element at Mosaic is thoughtfully placed to form a larger composition that extends the Museum experience. Our hospitality celebrates creativity and connection, where culinary expression meets design. What feels effortless is built on care, creating experiences to be savored in the moment and remembered beyond it.

private event menus

AVAILABLE AFTER HOURS AND ALL DAY TUESDAY & WEDNESDAY

- Member reservation policy: The exclusive opportunity to hold an event in the Museum is reserved for our members. For more information about special events, please contact museumevents@princeton.edu.
- \$3,000 food & beverage minimum per event
- Bar packages available
- Alcohol purchases limited to Prospect House Association and Museum members and their guests.
- 20% gratuity and additional administrative fees

offerings

classic menu

105.00 per guest

choice of three course dinner or buffet

THREE COURSES

one appetizer, two entrées, dessert, plus breadbasket and coffee and tea service

upgraded menu

120.00 per guest

THREE COURSES

two appetizers, three entrées, desserts, plus breadbasket and coffee and tea service

cocktail receptions

ONE HOUR

90.00 *per guest*

three hors d'oeuvres and grazing table

TWO HOURS

118.00 *per guest*

six hors d'oeuvres, grazing table, and one sweet board

COCKTAIL RECEPTION & SEATED DINNER

125.00 *per guest*

includes 30 minutes of passed hors d'oeuvres (three selections) and classic pre-fixe menu

we are happy to customize your experience; please consult with your catering representative regarding personalized menu options and à la carte station pricing.

mosaic

fall menu

passed hors d'oeuvres

SHRIMP CROQUETTE
apple and saffron jam

CRAB MAC N CHEESE
lemon breadcrumbs

HAMACHI TARTARE
arugula and lemon aioli, crostini

SEARED TUNA SKEWERS
dukkah, harissa mayo

CHORIZO STUFF DATES

MINI CHICAGO BRAISED BEEF HOAGIE

BEEF SIRLOIN SATAY
parsnip teriyaki sauce

STICKY GARLIC SHORT RIBS
gingered sushi rice

GINGER CHICKEN ARANCINI
scallion relish

CHICKEN PESTO MEATBALLS

CHICKEN EMPANADA
fire roasted vegetables, red pepper sauce

MINI CHICKEN TINGA TACOS
cranberry salsa

CELERY **V**
coconut, peanut puree, garlic chips

POLENTA CAKE **V**
dried cranberry chutney

ROASTED BABY CARROTS **VG**
local honey, cumin, parsley salsa

PEAR AND RASPBERRY BUTTER, BRIE **VG**
crostini

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fall menu

grazing table

CHEESE BOARD

grana podana, local cherry grove farm cheese, whipped ricotta, drunken goat cheese, fruitwood orchard honey, marcona almonds, dried fruits, fig jam

CRUDITIE BOARD

pickled cauliflower, cucumbers, heirloom cherry tomatoes, baby carrots, caramelized onion dip, parsnip hummus, cauliflower **caesar** dip

BREAD BOARD

assortment of crispy flat breads, angel pita bread, bread sticks, miso apple butter, almond romesco sauce, calabrain chili and garlic oil

placed small bites

CRAB CAKE SLIDERS

old bay mayo, lettuce and tomato

BRAISED BEEF TACOS

pickled shallots, spicy mayo

SHRIMP PARM TOAST

ROASTED PUMPKIN, CRANBERRY CHUTNEY, POLENTA CAKE **VG**

STUFFED SWEET PEPPERS **VG**

ginger rice, soy glaze

*fall menu**board enhancements*

*enhance your cocktail reception or dinner with one of
our signature boards*

each board serves up to 35 guests

SWEET BOARD 350

pumpkin pie tart, spiced whipped cream,
chocolate pecan tart, apple pie cupcake, vegan
espresso shortbread

**ASSORTED SALUMI AND HOUSE PICKLED
VEGETABLES 300**

soppressata, capicola, prosciutto, pickled
cucumbers, pickled chilis, pickled cauliflower

BREADS & BUTTER BOARD 175

toast points, baguette, herb and garlic butter,
smoked tomato butter, local honey butter

HOUSE FRIED TORTILLAS BOARD V 175

salsa roja, salsa macha, yuzu guacamole

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buffet menu

ROASTED BEET SALAD **V**

macerated blackberries, figs, herbs, rolling hills farm greens, toasted pumpkin seeds, citrus vinaigrette

COUSCOUS SALAD **V**

roasted local squashes, dried cranberries, pecans, sherry vinaigrette

SWISS CHARD, CHERRY TOMATOES, CAULIFLOWER **V**

almonds, cherry vinaigrette

ROASTED GRIGGSTOWN CHICKEN BREAST

herb de provence, celeriac, pumpkin polenta, sage and maple jus

HERB CRUSTED SALMON

charred romanesco, fingerling potatoes, beer and mustard cream

SPAGHETTI, ROASTED MAITAKE MUSHROOMS **VG**

cherry heirloom tomatoes, dashi brown butter

CHARRED EGGPLANT **V**

squash hummus, chickpea and parsley salad, roasted cherry tomatoes, pomegranates

Includes:

Dinner Rolls & Butter, Chef Selection Mini Pastries, Mosaic Fruit Platter, Coffee & Tea Service

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fall menu

signature salad

ROASTED BEET SALAD **VG**

shaved carrots, almonds, frisee, blackberries,
whipped brie, citrus vinaigrette

ROASTED PARSNIPS, DELICATA SQUASH **V**

rolling hills farm greens, pumpkin seeds,
pomegranates, calabrian chili vinaigrette

EAGLE ROAD FARM BABY GEM CAESAR

parmigiano reggiano, brown butter crumbs, miso
caesar dressing

ROASTED CAULIFLOWER **V**

chermoula, pomegranate mint salsa, pickled
cauliflower, mustard frills

entrées

HALIBUT

parsnips 3 ways, parsnip ginger puree, coconut braised
parsnips, pickled parsnips

PAN ROASTED SALMON

delicata squash, charred radicchio, squash mole

GRIGGSTOWN FARM CHICKEN BREAST

beluga lentils, frisbee, apple, cranberry chutney

FORBIDDEN BLACK RICE RISOTTO **VG**

pickled beets, butternut squash, cherry heirloom
tomatoes

JERK SPICED SWEET POTATO **VG**

coconut yogurt crema, pickled ginger, frisee, pepitas
black garlic

BRAISED BEEF SHORT RIB

roasted & pickled carrots, guinness cheddar polenta

dessert

CARAMEL PANNA COTTA

caramel mousse, apple compote, spice cake

CHOCOLATE & CHERRIES

cocoa sponge cake, spiced cherries, vanilla bean
cremeux

PUMPKIN CHEESECAKE DOME

cheesecake ice cream, pumpkin cake, salted
caramel

OLIVE OIL CAKE

poached pear, brown butter crumble, whipped
mascarpone

CHOCOLATE HAZELNUT TART

crème fraiche, hazelnut praline, cocoa nib
crunch

Includes:

Dinner Rolls & Butter, Coffee & Tea Service

holiday specials (Nov 30th - Dec 24th)

passed hors d'oeuvres

STUFFING POPPERS
roasted chicken, mashed potato, sage
gravy dipping sauce

FRIED BRUSSELS SPROUTS
apricot glaze

ONION TOAST
red wine, rosemary, crostini

holiday grazing table

BAKED SAUSAGE STUFFING CUPS
roasted garlic crema

SWEET POTATO SKEWERS
cinnamon, brown sugar

GLAZED HAM
fruitwood orchards honey, crostini

TURKEY MEATBALL SLIDERS
cranberry jam

ROASTED PARSNIP TOSTADA
ginger soy glaze

CHEESE BOARD
whipped brie, honey, black pepper, parmigiano
reggiano, calabrian chili, rosemary farmer's cheese,
cranberry, rosemary, pecan crusted goat cheese
grapes, figs, dried fruits, nuts

PARMESAN LEAK PASTRY **VG**

CRUDITE BOARD
radish, cauliflower, cherry tomato, cucumber,
celery, heirloom carrots, parsnip & ginger dip,
balsamic onion jam, chestnut romesco

CHARCUTERIE BOARD
selection of cured meat, grainy mustard,
cornichons, olives, crostini

BREAD BOARD
cranberry chutney, stracciatella with
tomato, basil jam, mulled wine butter,
rosemary, garlic olive oil

holiday sweet board add on

SWEET BOARD 350
candy cane chocolate ganache tarts,
pumpkin spice budino, eggnog custard
graham cracker tart, ginger spiced
cupcakes **VG**

