



PRIVATE EVENTS CATERING MENU

BREAKFAST

listed price per person

COFFEE & PASTRY

Choice of Muffins, Danishes, Doughnut Holes

8

CLUB CONTINENTAL BREAKFAST

Muffins, Danishes, Bagels with Accompaniments

Orange Juice, Cranberry Juice

Coffee & Tea

12

RUTGERS CLUB BREAKFAST

Muffins, Danishes, Bagels with Accompaniments, Sliced Fruit Platter

Orange Juice & Cranberry Juice

Coffee & Tea

14

SMOKED SALMON PLATTER

Sliced Smoked Salmon with Accompaniments,
Flavored Cream Cheese, Sliced Bagels, Flat Bread

Orange Juice & Cranberry Juice

Coffee & Tea

14

RUTGERS CLUB DELUXE BREAKFAST

Scrambled Eggs, Breakfast Potatoes, choice of Bacon or Sausage,
choice of Pancakes, Waffles or French Toast

Muffins, Danishes, Bagels with Accompaniments, Sliced Fruit Platter

Orange Juice & Cranberry Juice

Coffee & Tea

24

BREAKFAST ADD-ONS

The following items can be added to any of the above packages

Sliced Fresh Fruit	7	Yogurt Parfait	5
Bacon & Sausage	7	Breakfast Sandwiches	7
Scrambled Eggs	6	Homemade Pancakes	6
Oatmeal or Grits	3	Crème Brûlée French Toast	6

BEVERAGES & SNACKS

listed price per person

BEVERAGES

FRESHLY BREWED COFFEE

Regular or Decaf

5

ASSORTMENT OF TEA

5

MINUTE MAID JUICES

Orange, Cranberry, Apple

3.50

COCA-COLA ASSORTMENT

3.50

BOTTLED WATER

3

COFFEE SERVICE COMBO

Coffee, Tea, Juice

option to include Coca Cola assortment for additional \$1 per person

5 | 6 with soda

SNACKS

Assorted Breakfast Breads & Rolls Variety of Bagels, Croissants, Danishes, & Sliced Bread	6	Mixed Nuts Serves 10-15	16
Assorted Pastry Danishes, Muffins, Doughnuts, & Strudels	6	Tortilla Chips & Salsa Serves 10-15	18
Assorted Deluxe Pastries	8	Pretzel Nuggets or Potato Chips	9
Gourmet Butter Cookies & Brownie Platter	12	Chocolate Chip, Sugar Cookies, & Brownie Platter	10

LUNCH

Prepared for groups of 15 or more. Listed price per person

SOUP & SANDWICH

Chef's Daily Soup, Assorted Prepared Sandwiches, choice of Potato Salad or Pasta Salad, Cookies, Soft Drinks, Coffee, & Tea

22

THE FIRESIDE SANDWICH PLATTER

Chef's Daily Soup, Customized Sandwich Platter, Garden Salad, Potato Salad, Fresh Fruit Platter, Cookies, Brownies, Soft Drinks, Coffee, & Tea

Select (3) of the following:

Tuna Salad, Turkey Breast, Baked Ham, Classic Hero, Shrimp Salad, Grilled Pesto Chicken Breast, Herb Roasted Sirloin, Smoked Turkey Breast, Lemon Chicken Salad, and Imported Cheese Trio

25

CLUB SPECIALTY SANDWICH BUFFET

Chef's Daily Soup, Assorted Specialty Sandwiches, Garden Salad, Pasta Salad, Sliced Fruit, Cookies, Brownies, Soft Drinks, Coffee, & Tea

Includes the following Sandwiches (up to 4):

Southwestern-Smoked Turkey Wrap

Grated Cheddar, Roasted Red Peppers, Lettuce, Fresh Tomato, Salsa, and a lightly spiced Chipotle Mayo, on a Seasoned Tortilla

Italiano

Prosciutto, Soppressata, Fresh Mozzarella, Charred Tomato, Mixed Greens, Balsamic Reduction served on Seeded Semolina

The Turkey Club

Oven Roasted Turkey, Turkey Bacon, Sharp Cheddar, Lettuce, Jersey Tomato, Garlic Aioli

The Roast Beef Club

Slow Cooked Roasted Beef, Applewood Bacon, Sharp Cheddar, Lettuce, Jersey Tomato, Garlic Aioli

Vegetarian Muffaletta

Cauliflower, Carrot, Grilled Eggplant, Aged Provolone, Olive & Cherry Pepper Relish, served on Focaccia

23

LUNCH BUFFET

Prepared for groups of 15 or more. Listed price per person

HOT BUFFET

CHEF'S CHOICE BUFFET

Chef's Choice of Soup, Salad, One Protein Entrée, Pasta, Starch, & Vegetable, Served with Dinner Rolls, Layer Cakes, Pies, Cookies, Brownies, Soft Drinks, Coffee, & Tea

28

PASTA BUFFET

Pasta Entrée, Composed Salad, Garden Salad or Caesar Salad, Cheesy Garlic Bread, Cookies, Brownies, Soft Drinks, Coffee, & Tea

28 | Lobster Ravioli +4

TACO BAR BUFFET

Blackened Sliced Beef & Grilled Chicken, Vegan Cauliflower, Served with sautéed Peppers & Onions, Warm Tortillas, Cilantro Rice, Abuela's Beans, Sour Cream, Guacamole, Fresh Salsa, Cotija, & Cheddar, Cookies, Brownies, Soft Drinks, Coffee, & Tea

27

HERB ROASTED SIRLOIN & MARINATED GRILLED CHICKEN BUFFET

Fresh Herb & Horseradish Beef, Lemon Rosemary Chicken Breast, Seasonal Vegetable Medley, Mixed Greens with Dressing, Dinner Rolls, Soft Drinks, Coffee, & Tea

Choice of the following:

Starch: Roasted Herb Potatoes or Rice Pilaf, Dessert: Assorted Pastries

34

SALMON BUFFET

Pan Roasted Salmon Filet, topped with Lemon & Dill Beurre Blanc, Served with Garden Salad, Fresh Vegetable Medley, Dinner Rolls, Soft Drinks, Coffee, & Tea

Choice of the following:

Starch: Roasted Herb Potatoes or Rice Pilaf, Dessert: Brownie Platter or Assorted Pies

31

BBQ BUFFET

BBQ Roasted Chicken, BBQ Pulled Pork, Creamy Macaroni & Cheese, Red Skinned Potato Salad, Creamy Coleslaw, Fresh Vegetable Medley, Corn Bread, Soft Drinks, Coffee, & Tea

Choice of the following:

Starch: Roasted Herb Potatoes or Roasted Mashed Potatoes, Dessert: Assorted Pies

38

DINNER BUFFET

Prepared for groups of 20 or more. Listed price per person

One Entrée Selection
34

Two Entrée Selection
38

Three Entrée Selection
41

ENTRÉES

STUFFED CHICKEN BREAST

Smoked Tomato, Spinach, Fontina

GRILLED PESTO MARINATED CHICKEN BREAST

Tomato Bruschetta Topping **GF**

HERB-MARINATED CHICKEN BREAST

Tarragon, Carmelized Shallot, Sherry Sauce **GF**

BRAISED BONELESS SHORT RIB

Wild Mushrooms, Roasted Pearl Onions
(Fall/Winter)

48-HOUR COOKED SHORT RIB

Charred Scallions, Tomato, Au Jus
(Spring/Summer)

GRILLED SOY-GINGER FLANK STEAK

Asian Slaw

MAPLE-BRINED PORK LOIN

Bacon & Sweet Potato Hash, Roasted Apple Demi Glace **GF**

BROILED ATLANTIC SALMON

Lemon Zest, Extra Virgin Olive Oil, & Fresh Thyme **GF**
(Spring/Summer)
Orange-Shoyu, Sesame, Baby Corn **GF**
(Fall/Winter)

MEDITERRANEAN COD

Roasted Tomatoes, Sautéed Spinach, Capers, Olives,
Roasted Peppers, & Fresh Basil **GF**

EGGPLANT PARMESAN **V**

SCALLOP & SHRIMP SCAMPI

Garlic, White Wine Broth, Lemon Butter **GF**

PASTAFILETTO DI POMODORO

Slow cooked San Marzano tomato and fresh basil
sauce sauce **V**

PASTA BOLOGNESE

Braised Beef Ragout

PENNE PASTA

Roasted Garlic, Fresh Mozzarella, & Basil Pesto **V**

SPINACH & ROASTED GARLIC TORTELLONI

Broccoli Rabe, White Beans, Sun-Dried Tomatoes, &
White Wine Butter Sauce **V**
(Fall/Winter)

Jersey Tomato, Mint, Sweet Corn **V**
(Spring/Summer)

WILD MUSHROOM RAVIOLI

Madeira Cream & Grilled Portabella **V**

BUTTERNUT SQUASH RAVIOLI

Maple Herb Cream (Fall/Winter) **V**

TOFU STIR-FRY

Scallions, Tamari, Ginger, & Asian Vegetables **VG GF**

CORN POLENTA

Wild Mushroom Ragout **VG GF**

CURRIED BABY VEGETABLES **VG GF**

DINNER BUFFET

Prepared for groups of 20 or more.

SALADS

choice of one marinated (left) and one leaf (right) salad

SESAME GREEN BEAN SALAD

Sweet Corn & Heirloom Tomato **VG GF**

BROWN RICE & WHITE BEAN SALAD **VG GF**

CONFETTI VEGETABLE ORZO SALAD **V**

CUCUMBER, CHICKPEA, & TOMATO SALAD **VG GF**

TOMATO, FRESH MOZZARELLA, & BASIL SALAD **V**

FIELD GREENS

Herb-Balsamic Vinaigrette **VG GF**

CAESAR SALAD

Housemade Seasoned Croutons, Fresh Pecorino
Romano Cheese **V**

FARRO, KALE, GRAPE, & SCALLIONS

Apple Cider Vinaigrette **VG**

ACCOMPANIMENTS

choice of one starch (left) and one vegetable (right)

SOUR CREAM & CHIVE WHIPPED POTATOES **V**

WHITE OR BROWN RICE WITH VEGETABLES & FRESH HERBS **VG**

ROASTED RED BLISS OR YUKON GOLD POTATOES WITH HERB OLIVE OIL **VG GF**

MASHED SWEET POTATOES WITH ROASTED CUMIN HONEY **V GF**

VEGETABLE FRIED RICE **V GF**

FARRO WITH ROASTED VEGETABLES **VG**

SAUTÉED SEASONAL VEGETABLE MEDLEY **VG GF**

SPRING ROASTED VEGETABLES **VG GF**

HONEY GLAZED TRI-COLOR CARROTS **VG GF**

SEARED ASPARAGUS WITH SHALLOTS **VG GF**

GREEN BEANS WITH CHERRY TOMATOES & LEEKS **VG GF**

MAPLE GLAZED BRUSSEL SPROUTS WITH BABY CARROTS **V GF** (Fall/Winter)

DINNER BUFFET

Prepared for groups of 20 or more. Listed price per person

CARVING STATION

ROSEMARY & GARLIC ROASTED BEEF SIRLOIN

13

HERB ROASTED TURKEY BREAST

9

DRY AGED GRILLED TOMAHAWK

23

COLORADO RACK OF LAMB

19

FILET MIGNON

18

PORK LOIN ROAST

12

APPLE HORSERADISH GLAZED HAM

8

DESSERT TABLE

included with the purchase of an entrée

ASSORTED CAKES • FRESH FRUIT • COOKIES • BROWNIES

DINNER BANQUET

Three Course Meal Starting at 47 per person
Please call us to customize your menu by choosing from
our selection of appetizers, soups, salads, entrées, and
specialty desserts. All meals include warm dinner rolls
with butter and hot beverages.

SOUPS

SOUP DU JOUR

Cream or Broth

SEAFOOD BISQUE DU JOUR

SALADS

HOUSE SALAD

Fresh Garden Vegetables, Seasonal Vinaigrette (VG GF)

CAESAR SALAD

Housemade Seasoned Croutons, Fresh Pecorino Romano Cheese (V)

FIELD GREENS, GRILLED VEGETABLES

Herb Balsamic Vinegar (VG GF)

BABY SPINACH, CANTALOUPE, DRIED CHERRIES

Optional Bacon, Toasted Pine Nuts, & Goat Cheese (V GF)

GOLDEN BEETS, FETA, GREEN BEANS, & WALNUTS (V GF)

FRESH MOZZARELLA & TOMATO SALAD (V GF)

Optional Burrata Cheese +3 (Spring/Summer)

GARBANZO, BUTTERNUT SQUASH, CRANBERRIES, & TAHINI (V GF)

(Fall/Winter)

FARRO, KALE, GRAPES, & SCALLIONS (V)

Apple Cider Vinaigrette (Fall/Winter)

DINNER BANQUET

APPETIZERS

SHRIMP COCKTAIL MARTINI

Julienne Vegetable Slaw, & Lemon Tabasco Cocktail Sauce **GF**

GOAT CHEESE GNOCCHI

Braised Boneless Short Ribs

SLICED SMOKED SALMON

Over Saffron Blini, Shaved Fennel, Red Onion, & Orange Segments

ENTRÉES

STUFFED FRENCH CHICKEN BREAST

Smoked Tomato, Spinach, Fontina, Fresh Thyme, Roasted Garlic Pan Sauce

BATTER DIPPED CHICKEN

Lemon White Wine, Roasted Artichokes, & Grape Tomatoes

PAN-SEARED RED SNAPPER

Fennel Saffron & Tomato Broth, Topped with Tapenade

ROASTED LOIN OF LAMB

Malbec & Quince Sauce **GF**

BROILED SALMON FILET

Lemon Zest, Extra Virgin Olive Oil, & Fresh Thyme **GF**

SLICED BEEF TENDERLOIN

Port Wine Demi Glace

RUTGERS CLUB SURF & TURF

Six Ounce Beef Filet & Grilled Shrimp

SCALLOP & SHRIMP SCAMPI

Garlic, Lemon & White Wine Broth **GF**

VEGAN POLENTA CAKES

Wild Mushroom Ragout, Grilled Vegetables **VG GF**

DINNER BANQUET

DESSERTS

LIMONCELLO GELATO

Refreshing, Rich, & Creamy Served in Champagne Flute

INDIVIDUAL CHEESECAKE

Over Fruit Coulis and Fresh Berries

TIRAMISU

Mascarpone, Sabayon Cream, & Espresso Coffee Soaked Lady Fingers, Topped with Whipped Cream and Cocoa Powder

FRUIT COBBLER

Choice of Apple, Pear, Cherry, or Peach with Chantilly Cream

DESSERT BITES PLATTER

Macaroons, French & Italian Cookies, Lemon, & Cheesecake Bars. Served to Share

PISTACHIO ICE CREAM

With Chocolate Sauce

CHOCOLATE MOUSSE TORTE

Dark Chocolate, Fleur de Sel

SEASONAL FRESH FRUIT

DESSERT ADD-ONS

The following items can be added to any of the above packages. Price per person.

CHOCOLATE MOLTEN CAKE

Vanilla Ice Cream, Chocolate Sauce, & Fresh Berries

7

CRÈME BRÛLÉE

Fresh Berries

7

BITE SIZE DESSERT ASSORTMENT

20 per table

BRUNCH BUFFET

Starting at 38 per person
Please call us to customize your menu by choosing from
our brunch selections

JUICE STATION

ORANGE • CRANBERRY • PINEAPPLE • GRAPEFRUIT

BREAKFAST SELECTIONS

BAGELS, MUFFINS, & DANISHES

With accompaniments

SCRAMBLED EGGS ^{GF}

BREAKFAST POTATOES ^{GF}

CHOOSE ONE

Pancakes • Waffles • Brioche French Toast

CHOOSE TWO

Applewood Smoked Bacon • Turkey Bacon
Breakfast Sausage • Turkey or Chicken Sausage

*VEGAN EGG PRODUCT & SAUSAGE AVAILABLE

OMELET STATION

WITH ACCOMPANIMENTS +5

SMOKED FISH PLATTER

SALMON, WHITING, & TROUT WITH
ACCOMPANIMENTS

BRUNCH BUFFET

LUNCH SELECTIONS

CHICKEN OR SALMON ENTRÉE

PASTA ENTRÉE

FRESH HERB RICE PILAF

VEGETABLE MEDLEY

Seasonal Steamed, Sautéed, or Roasted

MIXED GREEN SALAD

Dressing

CARVING STATION

TURKEY OR PORK LOIN +6

BEEF TENDERLOIN +11

BRUNCH BUFFET ADD-ONS

The following items can be added to any of the above packages
Price per person

Sliced Fruit	5	Grits	3
Breakfast Sandwiches	7	Yogurt & Granola Parfait	4
Vegetable Frittata	5	Dessert Table	8
Oatmeal	3	Butler Style Passed Cocktail	8

DISPLAYS & PLATTERS

Platter Price is available for parties of 20 people or more. Chef's selection of hot hors d'oeuvres can be offered in chafing dishes for cocktail receptions or added to any of the below platters for an additional charge

	Small Platter serves 30 people	Medium Platter serves 40 people	Large Platter serves 60 people
SEASONAL FRESH FRUIT	76	120	165
CHEESE & CHARCUTERIE BOARD	110	135	180
BERRIES, BREAD, GRAPES & CHEESE	104	136	188
CRUDITE	76	108	142

SIGNATURE PLATTERS & DISPLAYS

SOUTHWESTERN DIP (serves 30-40 people) **95 per platter | +25 extra salsa bowl**
Black Bean Vegetarian Chili, Fresh Tomato Salsa, Fresh Avocado Guacamole, & Homemade Chips

MEDITERRANEAN STYLE (serves 45 -50 people) **124 per platter**
Warm Spinach-Artichoke Dip in a Bread Bowl, Sun-dried Tomato Hummus, Baba Ganoush , Marinated Olives, & Assorted Bread, Pitas, & Flatbreads

ITALIAN ANTIPASTO **136 medium platter | 215 large platter**
Grilled Seasoned Vegetables, Cured Italian Meats, Fresh Mozzarella in Basil Pesto, Roasted Fennel, Hot Peppers, Smoked Cheese, & Assorted Crostini & Italian Breads. Medium Platter serves 30-45 people, Large Platter serves 40-65 people.

ASSORTED SEAFOOD DISPLAY **36 per person**
Shrimp Cocktail, Steamed Mussels, Smoked Salmon, Alaskan Crab Legs, Sauce, & Lemon Wedges

TEA SANDWICHES **12 per person**

BEVERAGE SERVICE

Listed price per person.

	First Hour		Second Hour		Third Hour
OPEN BAR House Wines, Domestic Beer, & Draft Beer	17	+	13	+	10
FULL BAR SERVICE House Mixed Drinks, House Wines, Domestic Beer, & Draft Beer	25	+	17	+	12
PREMIUM OPEN BAR Premium Liquor, Select Wines, Imported and Craft Beer	32	+	22	+	16
ULTRA PREMIUM OPEN BAR	Pricing Available Upon Request				

ADDITIONAL BEVERAGE OPTIONS

CASH BAR Drinks are purchased individually by each customer. One Rutgers Club Membership required per 10 guests.	CHAMPAGNE TOAST	6
TAB BAR A running tab of all drinks is kept, charges are per drink	SELF SERVE SOFT DRINK	4
PRIVATE FULL BAR SET UP 100+ beverages	SPECIALTY COCKTAIL	10+
	PUNCH BOWL 50 115 with alcohol Fruit Punch (serves approx. 40 people)	

HOUR COCKTAIL RECEPTION

Listed price per person.
Please inquire about our complete hors d'oeuvres selection.

PASSED HORS D'OEUVRES
23 (select 4 options)

STATIONARY HORS D'OEUVRES
27 (select 4 options)

ADDITIONAL SELECTION
7

HOT HORS D'OEUVRES

MARYLAND CRAB CAKES

Smoked Paprika Remoulade

VEGAN STUFFED MUSHROOMS **VG GF**

CHICKEN & WAFFLES

Bourbon Syrup

SHRIMP POT STICKERS

Thai Chili Dipping Sauce

BEEF WELLINGTON

Horseradish Cream

BRAISED CHICKEN EMPANADA

Chimichurri

LAMB SAMOSA

Mint Yogurt

ASSORTED VEGETARIAN QUICHE **V**

VEGETABLE SPRING ROLL **V**

SPINACH & SWISS PROFITEROLES **V**

POLENTA CAKE **VG**

Mushroom Ragout

CHEESE AREPAS **V GF**

PORK BELLY OVER FRIED RICE **GF**

COLD HORS D'OEUVRES

TOMATO BRUSCHETTA

Asiago Crostini **V**

CRAB SALAD

Wonton Crisp

SMOKED SHRIMP ON CUCUMBER

Wasabi Crème **GF**

MINI AVOCADO TACO **VG**

TOMATO, FRESH MOZZARELLA, & BASIL SKEWER **V GF**

MASCARPONE CROSTINI

Fig Spread **V**

BAR CUISINE

FLAT BREAD ASSORTMENT

ARANCINI

EMPANADA

Chicken or Beef

DUCK CONFIT MEATBALLS

SMOKED SHRIMP **GF**

BACON WRAPPED SCALLOPS **GF**

ASSORTED SLIDERS

THE RUTGERS CLUB RECEPTION OPTIONS

Please inquire about our complete hors d'oeuvres selection.

RECEPTION 1

HORS D'OEUVRES

Passed/Stationary. Chef's Choice of 4

CHARCUTERIE

Domestic Cheese, Olives, Dips, & Spreads

VEGETABLES & SPREADS

ASSORTED SOFT DRINKS

33
per person

RECEPTION 2

HORS D'OEUVRES

Passed. Chef's Choice of 4

CHARCUTERIE

Domestic Cheese, Olives, Dips, & Spreads

VEGETABLES & SPREADS

DESSERT BITES

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

40
per person

RECEPTION 3

PASSED HORS D'OEUVRES

Shrimp Pot Stickers • Vegetable Spring Rolls
Mini Beef Wellington • Tomato and Mozzarella
Skewers

CHARCUTERIE

Domestic Cheese, Olives, Dips, & Spreads

CHEF'S CHOICE SLIDERS

VEGETABLES & SPREADS

DESSERT BITES

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

46
per person

THE RUTGERS CLUB

RECEPTION OPTIONS

Please inquire about our complete hors d'oeuvres selection.

RECEPTION 4

HORS D'OEUVRES

Passed/Stationary. Choice of 5 from Page 15

CHARCUTERIE

Domestic Cheeses, Meats, Grilled Vegetables, & Olives

SMOKED SHRIMP PLATTER

VEGETABLES & SPREADS

BERRIES, BREAD, & CHEESE PLATTER

PASTA STATION

Chef's Choice

DESSERT BITES

COFFEE & TEA STATION

52
per person

RECEPTION 5

HORS D'OEUVRES

Passed/Stationary. Choice of 5 from Page 15

CHARCUTERIE

Domestic Cheeses, Meats, Grilled Vegetables, & Olives

ASSORTED PLATTER

Southwestern Dipping Platter, Italian Antipasto Platter, & Assorted Seafood Display

WARM DIP & SPREADS

DESSERT BITES

Sweet Street Bars, Macarons, Petit Fours, Cookies, & Brownies

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

66
per person

RECEPTION 6

HORS D'OEUVRES

Passed/Stationary. Choice of 6 from Page 15

CHARCUTERIE

Domestic Cheeses, Meats, Grilled Vegetables, & Olives

CARVING STATION

Hanger Steak au jus with Chimichurri or Poached Salmon with Chile Cream

SMOKED SHRIMP PLATTER

WARM DIP & SPREADS

PASTA STATION

Chef's Choice

SALAD STATION

Two Chef Selections

DESSERT STATION

French Macarons, Petit Fours, Sweet Street Bars, Cookies, Brownies, & Individual Dessert Cups

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

88
per person

GUARANTEES

Our office hours are 8:00 am to 4:00 pm, Monday through Friday. We suggest that you make preliminary arrangements at least 10 (ten) Working Days in advance of your event to guarantee your booking. An estimated number of attendees should be given at this time. A final guest count must be made 2 (two) days prior to your function.

Your event cannot be processed without providing an internal purchase order through Marketplace and providing a release number given. If paying by credit card or check, please be prepared to settle your account on the day of your function.

CANCELLATION POLICY

If there is a cancellation or drop in guest count within three days of a scheduled event, the client will be responsible for all expenses incurred to that point. A general guide for these charges is approximately \$3 per person for luncheons and receptions, and \$5 per person for dinners and buffets.

RUSH ORDERS

We will attempt to accommodate small emergency rush orders. Additional charges may be incurred.

INCLEMENT WEATHER CANCELLATION POLICY

When the University closes due to inclement weather conditions, there will be no cancellation charges for events rescheduled.

EMERGENCY TELEPHONE NUMBERS FOR CANCELLATIONS

848.932.7139

848.932.6550

848.932.0386

848.445.7228

The Rutgers Club
85 Avenue E
Livingston Dining Commons 2F
Piscataway, NJ 08854