



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.

summer menu

passed hors d'oeuvres

SHRIMP SKEWER
peach cocktail sauce

MINI SHRIMP ROLL
corn remoulade

SALMON FRITTER
arugula, lemon aioli

CURED AHI TUNA CRUDO
sweet chili, soy

CANDIED BACON JAM CROSTINI
roasted tomato

PULLED PORK
peach bbq sauce, fried polenta

BEEF BULGOGI SPRING ROLLS
roasted strawberry sriracha

GINGER ARANCINI **V**
scallion relish

COMPRESSED WATERMELON **V**
soy, sesame seed dukkah

BABY CORN ELOTE **VG**
chili-lime mayo, cotija

FRIED POLENTA CAKES
pickled corn, chili, lime

COCONUT-FRIED CHICKEN
curried basil crema

SPICY DUCK MEATBALL
lemongrass chimichurri

CHICKEN YAKITORI
calamansi teriyaki sauce

MINI CHICKEN TACO
peach salsa

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summer menu

grazing table

CRUDITÉS DISPLAY

fresh heirloom carrots, carnival cauliflower, zucchini, asparagus, heirloom cherry tomatoes, black garlic tzatziki, baba ghanoush, scallion ranch dip, roasted squash hummus

CHEESE DISPLAY

selection of cherry grove farm cheeses, fruitwood orchards honey, marinated olives, dried fruits, fig jam

BREAD BOARD

assortment of flat and lavash breads and breads, roasted gold bar squash hummus, calabrian chili and peach jam, smoked garlic, preserved lemon olive oil

FRIED CHICKEN HOT HONEY BISCUITS

pickled peaches

TUNA TATAKI TOSTADA

ponzu apple jam

SHRIMP TOAST

five spice and scallion crema

MEXICAN STREET CORN RIBS **VG**

GRILLED PINEAPPLE TERIYAKI SKEWER **V**

LOBSTER CANNOLI

CHAR SIU BLT SLIDERS

summer menu

board enhancements

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

each board serves up to 35 guests

SWEET BOARD

lemon raspberry cupcakes, brown butter peach 350
blondies, strawberry passion fruit tart,
chocolate peanut butter tarts, fresh berries

CLASSIC SALUMI & HOUSE PICKLED VEGETABLE BOARD 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

dessert station

22.00 per guest

30 guest minimum

STRAWBERRY CURD TART

citrus mascarpone

VEGAN FRUIT TARTS V

passion fruit curd

CORN FLAKE COOKIES

KEY LIME PIE CUPCAKES

CHOCOLATE RASPBERRY BROWNIES

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buffet menu

EAGLE ROAD FARM BABY GEM SALAD **V**
summer squash, roasted peaches, sherry
vinaigrette

ORZO PASTA SALAD
cherry tomatoes, brioche croutons, crispy
prosciutto, shredded romaine, caesar dressing

CUCUMBER SALAD **V**
sesame, pickled chilies, rolling hills farm
greens, ponzu vinaigrette

BRAISED BEEF SHORT RIB
grilled asparagus, warm potato salad

PAN-ROASTED SALMON
eggplant and onion purée, pattypan squash,
grape and basil salsa

GEMELLI PASTA **VG**
roasted mushrooms, heirloom cherry
tomatoes, brown butter piquillo pepper purée

SELECTION OF SEASONAL DESSERTS
vegan fruit tarts, passion fruit curd **V**

corn flake cookies

key lime pie cupcakes

summer menu

signature salad

EAGLE ROAD FARM BABY GEM
CAESAR

parmigiano reggiano, brown butter
crumbs, miso caesar dressing

KOHLRABI SWISS CHARD SALAD **VG**

roasted corn relish, pickled blueberries,
cherry grove farm buttercup brie, citrus
vinaigrette

CUCUMBER SALAD **V**

chili crisp, frissé, sesame, celery, mustard
frills, sweet soy dressing

HEIRLOOM TOMATO PEACH SALAD **V**

rolling hills farm greens, balsamic
vinaigrette, pistachios

entrées

HALIBUT

eggplant and onion purée, zucchini salad,
pomegranate parsley

GRIGGSTOWN FARM CHICKEN BREAST

quinoa grilled vegetable salad, harissa coulis

ENGLISH PEA RISOTTO **VG**

preserved lemon, brown butter, pickled cherry
tomatoes, roasted mushroom

CURRY SPICED GOLD BAR SQUASH **V**

quinoa tabouleh, black garlic and coconut yogurt

ROASTED NEWYORK STRIP

grilled asparagus, roasted miso sweet potatoes,
black garlic crema, sweet soy jus

dessert

STRAWBERRY BASIL SORBET

lemon olive oil cake, pistachio, basil oil

YUZU JASMINE TART

poached mango, sesame crunch

PASSION FRUIT COCONUT PAVLOVA

coconut cream, fresh passion fruit

COCOA CARAMEL CRUNCH

smoky caramel, honey-roasted peanuts

