



Check out our website,
www.conferencecenternj.com
for info on special deals, room
sizes, menus, photos & more.

Welcome to the NJHA Conference and Event Center where our flexible meeting space, scenic grounds and tantalizing menu choices make us the ideal location for any occasion.

In these tough economic times, our experienced planners will work within any budget to make your event a success. We offer a special Event Package and Meeting Stimulus Package, so whether yours is a social affair or a business meeting, we have you covered. Our a la carte daily meeting pricing enables you to pick and choose the services you want at a price lower than any Day Meeting Package that you will find in the area.

Whether your guests number in the 200s or a handful, the NJHA Conference and Event Center works for you – with style:

- Refurbished meeting rooms and Garden Room dining area offer convenience and luxury.
- Accent your experience with an enticing array of dining selections all prepared on site by Chef Mido. Your choice of more than 50 entrées all served with our famous salad/antipasto bar, cookies, hot bread pudding and fresh baked breads in our beautiful Garden Room complete with a scenic view of the surrounding woods. Breakfast choices, breakout snacks, a full menu of salads and deli items are also available.
- High-tech audiovisual equipment holds your message out front, your speakers and audience in sync.
- Free Wi-Fi in all rooms keeps you in touch with colleagues back at the office.
- Our professional Conference Center staff anticipates and responds to every logistical detail from the meeting planner or special request from a guest of honor.

*Planning
an affair in
Princeton,
New Jersey*
...or looking for
meeting space in
the Mercer County
Area?



Signature Salad List

G B V – Zucchini, squash, peppers, carrots and onions grilled with olive oil, rosemary, oregano and basil. Tossed with balsamic vinegar.

T P P – Capers and black olives tossed with dijonaise, tuna and pasta.

F C F – Watermelon, cantaloupe and pineapple.

C A W – Diced cucumbers and apples tossed with raisins, walnuts, mayonnaise and vinegar.

T , F B , M – Tomato wedges, chopped fresh basil and wet mozzarella coated with oil and vinegar.

M G B T W – Green beans marinated in red wine vinegar with onions and red peppers, topped with toasted walnuts.

C T R D – Tri-colored cheese tortellini tossed with ranch dressing with diced red and green peppers.

R P , G O , P – Red peppers roasted on the open grill and marinated in balsamic vinegar, mixed with grilled onions and triangles of provolone.

F S W O V – Fresh spinach tossed with orange wedges and toasted walnuts topped with fresh orange vinaigrette.

T O – Tomato wedges, pepperoncini, onion and olives tossed with oil, vinegar, basil and oregano.

M L M – Thin pasta marinated in soy ginger and garlic, topped with sauteed mushrooms, onions and peppers.

A – Ham, salami, provolone, pepperoncini, cauliflower, onion and peppers mixed together with Italian dressing.

N P F D – Steamed new potatoes diced and tossed with hard boiled eggs, onion, dijonaise, peppers and fresh dill.

O S N – Wide noodles tossed in teriyaki and mixed with toasted sesame seeds, snow peas and onions.

C D C S – Peeled and diced cucumbers and onions, tossed with sour cream, vinegar and dried dill leaves.

M P P – Rotini pasta marinated in Italian dressing tossed with broccoli, carrots, onions and peppers.

M M – Mushrooms marinated in red wine vinegar, olive oil and garlic, topped with diced red peppers and onions.

O G – Orzo pasta tossed with curry powder, chickpeas and scallions, topped with seasoned honey dijon dressing.

C S – A classic combination of Romaine lettuce, parmesan cheese, crunchy croutons, grilled chicken and creamy Caesar dressing

M S – Romaine lettuce with chopped green pepper, tomato, cucumber, red onion, kalamata olives topped with crumbly feta cheese

Garden Salad – Spring mix of Arugula, spinach, iceberg and romaine lettuce mixed with English cucumber, cherry tomatoes and red onion

Quinoa Salad – Black beans, olive oil, lime, cilantro juice, cumin tomatoes and green onions
