



Conference & Events Center

760 Alexander Road, PO Box 1 | Princeton, NJ 08543-0001 | www.conferencecenternj.com



***Check out our website, www.conferencecenternj.com
for information on special promotions, 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. 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.
- Complimentary 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 event in
Princeton, NJ
...or looking for
meeting space
in the
Mercer County
Area?***



The NJHA Conference and Event Center is a tobacco free campus.



Room Prices & Capacities

Room	Sq. Foot	Room Cost <i>Includes set-up fee</i>	Discounted Room Cost*	Theater	Classroom	Horseshoe	Conference
A, B, or C	936	\$880	\$440	64	48	24	28
AB	1872	\$1,320	\$880	128	96	N/A	N/A
ABC	2808	\$1,755	\$1,320	190	144	N/A	N/A
Garden Room	3100	\$1,755	\$1,320	24 Round Tables, 168 Seats		N/A	N/A

*Discounted room rate when ordering hot buffet lunch.

Business Center

Copying35 Per Copy
Faxing	\$1.20 Per Page
Pads	\$2.20 Per Pad
Pencils45 Per Pencil
Pens	\$1.30 Per Pen

Audio - Visual Equipment

All audio-visual equipment prices are per room.

Ceiling Projection (Garden Room).....	\$650.00	Laser Pointer	\$50.00
Ceiling Projection (individual).....	\$435.00	Speaker Phone	\$150.00
Portable Projector	\$335.00	Flip Chart	\$55.00
Laptop	\$185.00	Screen /AV Cart/Power Cord	\$105.00
Internet Access	\$110.00	Power Cord or Strip	\$8.00
CD/DVD	\$110.00	Sound System (lunch break)	\$150.00
Digital Audio Recording (2 Hour Minimum).....	\$60.00 per hour	Display Tables	\$55.00
Wireless Microphone	\$190.00		

In-house audio visual pricing includes in-house assistance

Customers who provide their own projector will be required to pay an additional \$105.00 for Screen, AV Cart and Power Cord



Breakfast Selections

The Hot Breakfast Buffet

Scrambled eggs, pancakes or french toast, sausage, bacon, home fried potatoes plus
The Deluxe Continental

\$18.60 per person

The Continental

Regular and low-fat muffins, variety of fresh-baked scones and bagels with cream cheese and butter

- Freshly Brewed Coffee

\$7.80 per person

The Deluxe Continental

The Continental breakfast served with seasonal fresh cut fruit and chilled juices

\$12.65 per person

Hot Breakfast Sandwiches

Egg and cheese, pork roll egg and cheese, sausage egg and cheese sandwiches on a croissant or english muffin

- Freshly Brewed Coffee

\$11.35 per person

The Healthy Choice

Hard Boiled Eggs, Variety of Yogurts, Fresh Cut Fruit, Variety of Snack Bars

- Freshly Brewed Coffee

\$10.85 per person

The Snack Package

Otis Spunkmeyer cookies, seasonal fresh cut fruit, canned soda and chilled juices

\$8.75 per person

Additional Snacks

Vegetable Crudites	\$4.35 per person
Fresh Cut Fruit.....	\$4.95 per person
Otis Spunkmeyer Cookies (2).....	\$2.85 per person
Cheese and Cracker Tray	\$4.80 per person
Hot Pretzels (Plain)	\$2.55 per person
Yogurt (plain, low fat strawberry, vanilla, peach, blueberry)	\$1.85 per person
Granola Bars (oat and nuts, sweet and salty nut, chocolate nut)	\$2.25 per person
Canned Soda/Bottled Water	\$2.40 per person
Chilled Juices	\$2.40 per person
Coffee Service	\$2.40 per person

All food and beverages will be cleared one-half hour before the scheduled end of meeting



Deli Choices

- Signature salads available for an additional \$2.80 per person, refer to list
- Standard salad options include cole slaw, pasta primavera, tossed salad

Add grilled chicken for an additional \$1.60 per person

The Baguette Collection

An assortment of our signature combination sandwiches served on french baguettes, accompanied by:

- Freshly prepared salads (3)
- Kosher pickles, relish and sliced peppers
- Chilled cans of assorted soda and bottled water
- Freshly baked Otis Spunkmeyer cookies

\$20.30 per person

Rappz-ody at Lunch

Collection of tortilla sandwiches with a variety of our signature fillings. Served with:

- Freshly prepared salads (3)
- Kosher pickles, relish and sliced peppers
- Chilled cans of assorted soda and bottled water
- Freshly baked Otis Spunkmeyer cookies

\$19.10 per person

The Stacked Platter

A variety of lunch meats and cheeses piled high on a platter with a tuna salad centerpiece. Served with:

- Kaiser rolls, rye bread, a relish tray and condiments
- Kosher pickles, relish and sliced peppers
- Freshly prepared salads (3)
- Chilled cans of assorted soda and bottled water
- Freshly baked Otis Spunkmeyer cookies

\$19.10 per person



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Entree Selections

All hot luncheons include antipasto/salad bar, fresh baked breads and butter, cookies, hot bread pudding, assorted soda and juice. All items include a freshly steamed vegetable, side of starch and delicious pasta.

Chicken

Chicken Stir Fry – Soy and ginger sauce with oriental vegetables

California Style Chicken – White wine sauce with artichoke hearts and peeled tomatoes

Chicken Piccata – Lemon caper butter sauce with white wine

Chicken Del Sol – Sun-dried tomato and asparagus sauce

Chicken Marsala – Marsala wine sauce with sauteed mushrooms

Garlic Roasted Chicken – Browned in olive oil and garlic; roasted in rosemary


Pesto Baked Chicken – Creamy pesto sauce with fresh basil

Chicken Parmesan – Breaded chicken breast topped with mozzarella and tomato sauce

Wisconsin Style Chicken Breast – Light cream sauce topped with melted cheddar cheese and diced onion and red peppers

Baked Chicken Quarters – Breast and wing pieces of chicken prepared with your choice of BBQ sauce, Caribbean Jerk seasoning or Montreal chicken seasoning

Dijon Chicken Florentine – Dijon mustard sauce with fresh chopped spinach and caramelized onions

 **Chicken Saltimbocca** – Topped with thin sliced prosciutto (ham), fresh spinach and Swiss cheese with Madeira sauce. Also available without prosciutto

Orange Ginger Grilled Chicken Breast – grilled with a orange ginger honey marinade

Charbroiled Marinated Chicken Tenders – Glazed with soy, ginger, garlic and chives

Chicken Teriyaki – Marinated in soy sauce, honey and ginger topped with Asian seasoning

Beef & Pork

Beef Stir Fry – Soy and ginger sauces with a variety of oriental vegetables

 **Montreal Seared Flank Steak** – Marinated grilled flank steak served over toast points with a light au jus sprinkled with Montreal seasoning

Confetti Stuffed Pork Loin – Shredded vegetable stuffing with rich pork gravy

Sausage and Peppers – Hot or mild sausage

Meatballs, Pasta and Marinara – Your choice of penne, spaghetti or fussilli (corkscrew)pasta served with zesty marinara and homemade meatballs on the side

Sautéed Pork Medallions with Sherry Sauce – Tender center cuts of pork loin dipped in a Dijon coating and topped with Sherry sauce and sautéed balsamic fresh mushrooms

 **Filet Mignon** – fresh herb rubbed

 **Prime Rib Roast** – Coated with mustard garlic sauce and marinated in Au Jous sauce

 **Sirloin Steak** – coated with mustard shallot sauce, pepper, and fresh lemon juice

Please add an additional \$2.05 per person for those entrees marked with this symbol 



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Seafood

- Baked Salmon Fillet** – White wine sauce with fresh dill
- Flounder Francaise** – Lightly coated in a lemon butter sauce
- Baked Stuffed Sole** – Rolled and filled with crabmeat stuffing
- Coconut Crusted Tilapia** – Coated with toasted coconut and diced mango
- Lemon Garlic Trout, Flounder or Tilapia** – broiled in lemon juice, seasoned with Old Bay, garlic and parsley
- Shrimp Stir Fry** – Tender shrimp and crisp vegetables flavored with a garlic and ginger sauces

Pasta

- Penne A la Vodka** – Vodka sauce served with fresh tomatoes and parmesan
- Cavatappi Primavera** – Light cream sauce with fresh cut vegetables
- Cavatelli, Shrimp and Broccoli** – Scampi sauce with fresh garlic and crushed pepper
- Cheese Ravioli** – Marinated in homemade sauce or lemon basil butter sauce
- Tortellini Provencal** – Pasta tossed with chunks of plum tomato, onion and basil
- Macaroni and Cheese** – homemade with low fat reduced sauce
- Baked Ziti** – fresh mozzarella, ricotta and Parmesan cheese

Vegetarian

- Stuffed Shells** – Large pasta shells stuffed with a combination of ricotta cheese, parmesan cheese and parsley, topped with chunky marinara and mozzarella cheese
- Eggplant Rollatini** – Breaded eggplant stuffed with ricotta cheese and topped with hearty marinara and mozzarella cheese
- Baked Manicotti** – Pasta stuffed with ricotta and topped with shredded provolone cheese and tomato sauce
- Vegetable Lasagna** – Assorted vegetables layered with pasta and topped with a cream sauce
- Four Cheese Mushroom Ziti** – baked with Southwest seasoning

Healthy Choices

- Grilled Tuna Steak** – Tuna marinated overnight and grilled to order
- Chicken Sorrita** – Spicy wine sauce with mushrooms, onions and diced green peppers
- Chicken Breast Cacciatore** – Lightly floured chicken breast topped with peppers, onions, sauteed mushrooms and marinara
- Falafel Sandwich or Salad** – Tahini sauce with chick peas seasoned with scallions, parsley and cumin served in pita shells

One Entree Luncheon – \$24.80 | Two Entree Luncheon – \$29.00 | Three Entree Luncheon – \$33.85

Kosher meals, gluten free, and meatless options are available with advance notice.

Please contact staff regarding pricing.

Add Soup du jour Service – \$2.65

(one vegetarian, one non vegetarian soup)

Add Assorted Cakes & Pies – \$2.65

Regular luncheon served with cookies and bread pudding

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The Working Lunch

Treat your 10 or more attendees to a hot lunch while maintaining a captive audience in one of our conference rooms. We will now deliver hot lunch to your room in chafing dishes. Choose any of the Hot Luncheon Options off of our menu, or try one of these:

Chicken Quesadillas – served with salsa and sour cream with dirty rice and red beans and cut corn mexicana

French Dip Roast Beef – hot sliced roast beef au jus served with warm French baguettes with a side of potatoes au gratin and steamed broccoli

Hot Meatball Sandwiches – homemade meatballs prepared in zesty marinara, served on a hoagie roll with a side of Penne Pasta and Parmesan cheese and fresh mixed vegetables

Broccoli Quiche – served with rosemary roasted potatoes and fresh sliced carrots with dill

Philadelphia or Chicken Cheesesteak – served on a 7" hoagie roll with peppers and onions and seasoned french fries

Italian Sausage and Peppers Hoagies – grilled sausage (hot or mild) served on a hoagie roll with peppers and onions on the side

Pulled Pork Barbeque Sandwiches – served with homemade cole slaw on fresh Kaiser roll

Flank Steak Hoagie – served on hoagie roll topped with Pepper Jack cheese

Meat Lasagna – homemade pasta with four cheeses prepared with ground beef or turkey

\$23.95 per person

Includes your choice of tossed or Caesar salad, dinner rolls/butter, Otis Cookies and beverages.



Signature Salad List

Grilled Balsamic Vegetables – Zucchini, squash, peppers, carrots and onions grilled with olive oil, rosemary, oregano and basil. Tossed with balsamic vinegar.

Tuna & Pasta Putanesca – Capers and black olives tossed with dijonaise, tuna and pasta.

Fresh Cut Fruit – Watermelon, cantaloupe and pineapple.

Cucumber & Apple Waldorf – Diced cucumbers and apples tossed with raisins, walnuts, mayonnaise and vinegar.

Tomato, Fresh Basil, and Mozzarella – Tomato wedges, chopped fresh basil and wet mozzarella coated with oil and vinegar.

Marinated Green Beans with Toasted Walnuts – Green beans marinated in red wine vinegar with onions and red peppers, topped with toasted walnuts.

Cheese Tortellini with Ranch Dressing – Tri-colored cheese tortellini tossed with ranch dressing with diced red and green peppers.

Roasted Peppers, Grilled Onion, and Provolone – Red peppers roasted on the open grill and marinated in balsamic vinegar, mixed with grilled onions and triangles of provolone.

Fresh Spinach & Walnuts with Orange Vinaigrette – Fresh spinach tossed with orange wedges and toasted walnuts topped with fresh orange vinaigrette.

Tomato Oreganato -Tomato wedges, pepperoncini, onion and olives tossed with oil, vinegar, basil and oregano.

Mushroom Lo Mein – Thin pasta marinated in soy ginger and garlic, topped with sauteed mushrooms, onions and peppers.

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

New Potato with Fresh Dill – Steamed new potatoes diced and tossed with hard boiled eggs, onion, dijonaise, peppers and fresh dill.

Oriental Sesame Noodle – Wide noodles tossed in teriyaki and mixed with toasted sesame seeds, snow peas and onions.

Creamy Dill & Cucumber Salad – Peeled and diced cucumbers and onions, tossed with sour cream, vinegar and dried dill leaves.

Marinated Pasta Primavera – Rotini pasta marinated in Italian dressing tossed with broccoli, carrots, onions and peppers.

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

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

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

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

Avocado Tomato Fresh Basil Salad – Mix avocado, tomato and basil with fresh garlic topped Italian dressing.

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