



# RUTGERS

## Catering and Special Events

### Wedding Bells are Ringing at Rutgers

By Maren Bencivenga and Heather Scarola

Rutgers University Catering prides itself on its unerring efforts to successfully provide service to the many university events held within our Rutgers community. But did you know we plan and execute weddings and social events as well? We offer several wedding packages available for viewing on our website, but that's just to start. We will also work to customize a package to suit your personal and budgetary needs. Our weddings range from an elaborate 300 guest white wedding served meal extravaganza to a more intimate and casual affair providing heavy hors d'oeuvres and various food stations to choose from. Our sales and event management team will work diligently to ensure the vision of your special day is brought to life and remembered forever.

There are several venues within the university available and perfectly suited for weddings, two popular sites being Cooper Dining Hall and Neilson Dining Hall's Round Room. Set back from Nichol Avenue on Douglass Campus, Cooper Dining Hall is surrounded by beautiful flowering trees and a well manicured lawn area perfect for a cocktail reception. Inside brags of panoramic windows and a walkway lined with old fashioned streetlights well suited to announce the Mr. & Mrs. for the first time.

The Round Room located in Neilson Dining Hall on Douglass Campus is also aesthetically pleasing. The site's glass ceiling and many windows creates a bright airy atmosphere. The unique shape of the room allows your guest's tables to surround the dance floor keeping all who attend in close proximity to the festivities of the day. The lower lounge is perfect for hosting the cocktail hour as guests with ample room for mingling while savoring the choice offerings available from various food and beverage stations. The

colorful Rutgers Gardens located just off Ryder's Lane is a wonderful place to take breathtaking photos. The venue possibilities within the university grounds don't end there. Rutgers has a student center on each of its five campuses as well as two additional dining halls that can also be transformed to fit your needs. Let us customize your décor, and provide various specialty options for chairs styles, china and glassware creating a truly elegant ambience. "Talk cake" with our onsite baker who has created many beautiful custom wedding cakes for our brides and grooms. Recommendations on Florists and DJs are also available upon request. Rutgers is a wonderful place to host your special day and Rutgers Catering has all the amenities available to make your wedding day an unforgettable event.

For more information on wedding packages please contact Heather Scarola at Rutgers Catering @ 732-932-1930 or email [h.scarola@rutgers.edu](mailto:h.scarola@rutgers.edu).



Susan Dimaio

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## Future Buzz

By Maren Bencivenga

Dining Services has always done its best to provide the freshest and most nutritionally balanced meals to nourish and support the student population. But it doesn't stop there. For the past three years, Dining Services has also strived to encourage the culinary interests of the Rutgers students by sponsoring an annual Iron Chef competition. This year the dual challenge was held at Neilson Dining Hall on April 14<sup>th</sup> and at Busch Dining Hall on April 15<sup>th</sup>, offering the 20 competing students the opportunity to display their culinary talents. Each participant's main objective was to create their own recipe within a 20 minute time period using only the ingredients and appliances available within the sponsoring

dining hall. Volunteer judges from our esteemed faculty and chef staff were present to preside over the competitors. Using specified criteria to choose the winners, the students dishes were judged on taste, creativity, practicality, presentation, nutrition and sanitation. Although the competition was very close, winners at each dining hall were finally chosen and prizes were presented. The recipient of the Iron Chef first place at Neilson Dining Hall was Joseph Cifeli for his "hummus, vegetable salad and chicken platter served with toasty pita." Gabby Ferrer won first place Iron Chef honors with her "warm veggie and chicken wrap" recipe at Busch Dining Hall. Runners up were Elizabeth Sherman, Mike Yan, Suzan Akkayaoglu and Brian Hughes. Congratulations to all the talented Rutgers students! Dining Services wishes you a bright culinary future!

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# Party Crashers & Paparazzi

By Maren Bencivenga and Heather Scarola



The annual Loyal Sons & Daughters induction ceremony that was enjoyed by all who attended on April 10<sup>th</sup> has been selected as our showcase event for this issue. This elegant affair held in Neilson's round room on the Douglass campus displayed black table linens accented with shimmering red overlays representing Rutgers colors. The décor also consisted of two large topiaries with white flowers that accented the entrance way into the room. This four-hour celebration began with an hors d'oeuvre reception including an open bar that boasted the "Tuscan Knight," the signature drink of the evening that was sampled and enjoyed by all the attendees. The served

dinner that followed offered guests a three entrée choice of hanger steak, black sea bass or a vegetarian polenta cake. The meal was enhanced by the melodic tones of a Jazz Quartet. A performance by the Rutgers pep squad and a debut appearance by the Jersey Devil added to the excitement of the evening. The induction ceremony and the presentation of awards to the ten distinguished honorees concluded the festivities for the evening.

This special black tie affair has been traditionally held for over 50 years to honor Rutgers alumni who have made an enduring contribution to the university. Robert Eichert, a member of the Rutgers Alumni

Association and co-chair of the Loyal Sons & Daughters committee said it best as he explained that "these volunteers are the worker bees out there that are not the largest donors but contribute significantly to the benefit of the university." At this year's event there were ten alumni that were inducted into this distinguished group for their special contributions. New honorees include Mary Baglivo, Fred Baser, James Cuvliello, Sheldon Denburg, Eugene Gentile, Cheryl Grobelny, Theo Hardies, Elaine Shovlin, C. Vivian Stringer and Ellen Yu. Congratulations goes out to the newly inducted alumni for all their outstanding accomplishments.

## Food Critics Choice

Rutgers Catering has always strived for excellence in the preparation and execution of all our catered events. Wedding Receptions allows our expertise to shine through as our trained catering team works its magic on that special day. This is our most popular wedding package.

### Wedding Package I

Five Hour  
Cocktail Hour & Served Dinner

### Cocktail Hour

Bar Stocked with Assorted Soda, Bottled Water  
Bar Set Ups  
Butler Style Hors D'Oeuvres

Champagne Toast

### Served Dinner-First Course

(select one)  
Cheese Tortellini Alfredo  
Seasonal Vegetable Ravioli with Tomato Basil Sauce  
Fresh Seasonal Fruit Medley  
Grilled Polenta with Wild Mushroom Ragù  
Caesar Salad  
Mesclun Greens with Herb Vinaigrette

### Entrée

(select two)  
Baked Salmon with Cucumber Dill Sauce  
Potato Crusted Cod Veloute  
Sautéed Chicken Picatta with Lemon, White Wine & Capers  
Chicken Roulades with Caramelized Onion & Brie  
Tenderloin of Pork with Mango Chutney  
Sliced Marinated Hanger Steak

Dinner Rolls, Appropriate Starch & Vegetable  
Coffee, Tea and Decaffeinated Coffee  
3 Tier Wedding Cake

## What's Cooking?

Contributed by Chef Julian Brown

This recipe was one of the culinary highlights of the Loyal Sons & Daughters event held recently at Neilson Dining Hall. Bon Appetit!

### Roasted Sea Bass with Tomato Coulis and Fennel Salsa

#### Tomato Coulis

2 ½ lbs ripe tomatoes, halved, seeded, chopped  
4 ½ tbsp extra virgin olive oil  
3 tbsp balsamic vinegar

#### Fish

¼ cup extra virgin olive oil  
2 tsp balsamic vinegar  
10 (5 to 6oz) sea bass fillets  
All purpose flour  
Fennel salsa  
Fresh basil sprigs

#### For Coulis:

Blend tomatoes in processor until almost smooth. Gradually blend in oil, then vinegar. Process until coulis is smooth scraping down sides of bowl occasionally. Season coulis with salt and pepper. Transfer to bowl.

#### For Fish:

Whisk oil and vinegar to blend in 13x9x2 inch glass baking dish. Sprinkle fish with salt and pepper. Place fish in marinade in dish; turn to coat. Chill at least 1 hour and up to 2 hours.

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 400 degrees F. Place 1 large rimmed baking sheet on each rack and heat 15 minutes. Dust flat side of each fillet with flour. Brush each heated baking sheet generously with oil. Place 5 fillets, floured side down on each prepared sheet. Place fish in oven and roast until just opaque in center about 12 minutes. Spoon 3 tablespoons coulis into center of each plate. Top with fish. Spoon salsa along side. Garnish with basil. Enjoy!

## CaterBuzz Staff

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