

# Dinner and Ghost Hunt

Minimum of 20 people per group.

All menus and prices are subject to change. 15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.

Your night begins inside the historic Nassau Inn – the same inn that hosted luminaries such as George Washington, Thomas Jefferson, Grover Cleveland, Andrew Carnegie, Malcolm Forbes, the Ford Families, and many more.

Following your private seasonal fall themed dinner, a TAPs certified ghost hunter will arrive to prep your group for your paranormal team building event. EMF meters, dowsing rods, and therma-meters are some of the tools each of your guests will use throughout the evening. Paranormal professionals will guide your investigation into areas of the hotel reported as haunted by Nassau Inn staff. It is here that your guests will test out the PEAR lamp, the device designed by Princeton University Professors which proves paranormal activity exists.

After guests bundle up, your group will be escorted to haunted areas on the Princeton University campus. The event concludes with a picturesque stroll through Palmer Square leading inside a locked cemetery, where guests will have private access to see the gravestones of Grover Cleveland, Aaron Burr Jr., Nobel Prize Winners, and countless typhoons.

Call 609-921-7500 or email Sales@NassauInn.com to book your Dinner & Ghost Hunt today.



## Menu:

### Plated Dinner

*Cream of Butternut Squash*  
Caramelized onion, butternut squash

—OR—

### *Apple Orchard Salad*

Seasonal greens, apples, dried cranberries, hazelnuts, quinoa, granola, hazelnut dressing

### Entrées

#### *Pan Seared Salmon with Crabmeat Risotto*

Creamy tomato risotto, goat cheese, crabmeat, tomato herb butter sauce

#### *Red Wine Braised Beef Short Ribs*

Cheddar mashed potatoes

#### *Sautéed All Natural Chicken Breast*

Seared potato gnocchi, spinach, leeks, whole grain mustard cream

### Dessert

#### *Pumpkin Cheesecake*

—OR—

#### *Apple Tart*

Crème Anglaise

Freshly Ground Regular and Decaffeinated Lavazza Coffee,  
Assorted Teas, Assorted Soft Drinks and Iced Tea

**\$75 per person**

### Buffet Dinner

*Antipasto*

*Caesar Salad*

*Apple Orchard Salad*

*Grilled Salmon*

Tomato herb butter sauce

*Seared Chicken Breast*

Whole grain mustard cream

*Red Wine Braised Beef Short Ribs*

*Cheddar Mashed Potatoes*

*Mixed Vegetable Medley*

### Dessert Display



Freshly Ground Regular and Decaffeinated Lavazza Coffee,  
Assorted Teas, Assorted Soft Drinks and Iced Tea

**\$80 per person**

