FOOD INNOVATION CENTER

Grand Opening
Rutgers Food Innovation Center Facility – October 17, 2008
Spectacular Taste of the Garden State Reception Menu

Savory New Jersey Starters

Rutgers Ramapo Tomato Bruschetta served with olive pesto, herbed cream cheese and crostini toasts
Circle M Farms Peach Salsa served with crispy white tortilla chips
Muirhead of Ringoes, NJ Chardonnay and Chambourcin Wine Jellies made with local Unionville Vineyards Wine
Grains for Good Whole Grain Bagel Crisps, a product of the Community Food Bank of New Jersey
Fall Harvest Spinach Salad featuring Paradise Hill Farm dried Red and White Cranberries, Dreamer's Dressing, walnuts and blue cheese
Jersey Fresh Eggplant Fries by Panther Brand, Flaim Farms served with Don Pepino Spaghetti Sauce

A Sampling of Tasty Skewers and Sandwiches

Honey Mustard Chicken
Glazed Ginger Pork
BBQ Pineapple Meatballs
Beef with Horseradish Cream, Ham & Swiss, Turkey with Roasted Red Peppers, Parmesan Egg Salad, Homemade Chicken and Tuna Salad Sandwiches

Garden State Sweet Finales

Vanilla Cream Mini Tarts with Farmers' Own Blueberry Preserves
Outrageous Cookie Dough Assorted Cookies by The Fat Boy Cookie Company
Blackwell's Organic Soy Chocolate Gelato and Raspberry Sorbetto
Limpert’s “World Best” Hot Fudge and Creamy Hot Butterscotch Toppings served with Sunny Slope Farms Apples & Pound Cake Dippers
Muirhead of Ringoes, NJ Dessert Squares featuring Green Tomato Mincemeat

Bountiful Beverage Selections

Jersey Blues Iced Tea, Circle M Farms Peach Cider,
Fralingers Apple Cider, Lacas Coffee, Bottled water
Heritage Station Wines:
Steel Rails Red, Chardonnay & Apple Wines

Catering by S.R. Riley’s, Bridgeton, NJ
Tenting by Rental City, Vineland, NJ
Flowers, Pumpkins and Gourds complements of Rutgers Agricultural Research & Extension Center & Centerton Nursery