



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