



FICUS

PRIVATE DINING
& EVENTS

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FICUS

PRIVATE DINING

Thank you for considering Ficus for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

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CONTENTS

Part I

ROOMS & PRICING

- 1 GALLERY DINING ROOM
- 2 NASSAU ROOFTOP
- 3 THE CAFE
- 4 THE BACK ROOM
- 5 CIRCLE VERANDA

Part II

MENUS

- 1 BREAKFAST
- 2 BRUNCH
- 3 LUNCH
- 4 DINNER
- 5 COCKTAILS & HORS D'OEUVRES
- 6 BEVERAGE PACKAGES
- 7 ON-SITE OFFERINGS

GALLERY DINING ROOM

2ND FLOOR INDOOR



GUEST CAPACITIES

PLATED	BUFFET STYLE	COCKTAILS & HORS D'OEUVRES
55	55	100

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST:

\$25

minimums varies

LUNCH:

\$32

minimums varies

BRUNCH:

\$36

minimums \$1800

DINNER: \$55

minimums \$2100

(Off-peak discounts available)

NASSAU ROOFTOP

2ND FLOOR OUTDOOR



GUEST CAPACITIES

PLATED	BUFFET STYLE	COCKTAILS & HORS D'OEUVRES
30-40	55	55

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: \$25
see menu on page

LUNCH: \$32
see menu on page

BRUNCH: \$36
see menu on page

DINNER: \$55
see menu on page

THE CAFE

1ST FLOOR INDOOR



GUEST CAPACITIES

PLATED	BUFFET STYLE	COCKTAILS & HORS D'OEUVRES
15-20	20-30	20-30

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

LUNCH: \$18-21
see menu on page

BRUNCH: \$28-\$36
see menu on page

DINNER: \$28-\$55
see menu on page

DINNER

3 COURSE PRIX FIXE \$55/GUEST

PLEASE SELECT 1-2 STARTERS, 3 ENTREES, 2-3
DESSERTS OPTIONS

4 COURSE PRIX FIXE \$65/GUEST

PLEASE SELECT 2 STARTERS OR H'DOURVES, 2 SOUP
OR SALAD, 3 ENTREES, 2-3 DESSERTS OPTIONS

A lower-budget option is available. Please contact us with your budget, and we'll follow up with you.

STARTERS

ADD ON TABLE HORS D'OEUVRES BEFORE
STARTERS. CHOICE OF TWO FOR \$9 PP

BUTTERNUT SQUASH SOUP ROASTED
PUMPKIN SEEDS, HERB OIL

TOMATO SOUP FRESH TOMATO, SHERRY
VINEGAR, BUTTER

HOUSE SPRING SALAD ARUGULA, RED
RADISH, ORANGE, FETA, SHALLOTS, CITRUS
VINAIGRETTE, PUMPKIN SEEDS

BEET & ORANGE SALAD GOAT CHEESE,
PUMPKIN SEEDS, CITRUS VINAIGRETTE

CRANBERRY KALE SALAD PARMESAN,
CANDIED WALNUTS, SHALLOT VINAIGRETTE

PEAR & BURRATA SALAD ARUGULA, FENNEL,
SHALLOTS, CANDIED WALNUTS, BALSAMIC GLAZE,
CITRUS VINAIGRETTE

MEDITERRANEAN SALAD LETTUCE, CUCUMBER,
GRAPE TOMATO, ONIONS, KALAMATA OLIVES, FETA
CHEESE, BALSAMIC VINAIGRETTE

KALE OR LETTUCE CAESAR SALAD
CROUTONS, CAESAR DRESSING, PARMESAN

POTATO CROQUETTES CHEDDAR CHEESE,
CHIPOTLE AIOLI, TOMATO JAM

KOREAN BULGOGI TACOS HOUSE-MADE TORTILLAS,
MARINATED RIBEYE, PICKLED RED CABBAGE,
CHIPOTLE AIOLI, LETTUCE, FETA CHEESE

CHILI SHRIMP DUMPLINGS CHILI CRISP,
SCALLIONS, SOY GINGER SAUCE

SALMON CAKE CAJUN TARTAR SAUCE

BEET CAPPACCIO ORANGE SEGMENTS,
SHALLOTS, HERB OIL, PEPITAS, ORANGE GEL,
GOAT CHEESE

ENTREES

ALFREDO WITH CHICKEN OR SHRIMP

FETTUCCINE PRIMAVERA BASIL PESTO,
WHITE WINE, MUSHROOMS, CONFIT TOMATO,
BROCCOLI, PARMESAN

TAGLIATELLE BOLOGNESE PARMESAN,
BASIL, BOLOGNESE SAUCE

STUFFED BELL PEPPER (V, GF) QUINOA, GRAPE
TOMATO, SPINACH, FETA, ROMESCO SAUC

BRICK CHICKEN CITRUS SOY GLAZE,
BUTTERNUT SQUASH & APPLE PUREE,
SAUTEED KALE, PICKLED FENNEL

CAJUN ROASTED CHICKEN CHICKEN JUS, ROASTED
SEASONAL VEGETABLES

CIDER GLAZED CHICKEN HALF ROASTED CHICKEN,
CIDER GLAZE, ROASTED ROOT VEGETABLES

WAGYU BEEF CHEEK HERB GARLIC POMMES PUREE,
SAUTEED SPINACH, CRISPY SHALLOTS, DEMI-GLACE

HONEY MISO SALMON CAJUN SEASONED SALMON,
HONEY MISO GLAZE, TRI-COLOR QUINOA,
BROCCOLINI, YUZU GELATIN

NY STRIP STEAK CHIMICHURRI SAUCE,
POMMES PUREE OR FRIES (SURCHARGE MAY
APPLY)

FIGUS BEEF BURGER BRIOCHE BUN, 8OZ
ANGUS BEEF, SECRET SAUCE, MILD
CHEDDAR CHEESE, TOMATO, BABY ARUGULA,
RED ONION, FRENCH FRIES

KOREAN BURGER BRIOCHE BUN, 8OZ ANGUS
BEEF, BULGOGI, CUCUMBER KIMCHI,
CARROTS, BABY ARUGULA, CHIPOTLE AIOLI,
GRUYERE CHEESE

BLUE CHEESE BACON BURGER BRIOCHE
BUN, 8OZ ANGUS BEEF PATTY, BALSAMIC
GLAZE, ARUGULA, BLUE CHEESE CRUMBLE,
CAMELIZED ONIONS, GARLIC AIOLI

DESSERTS

CHOCOLATE MOUSSE WHIPPED
CREAM, SHAVED CHOCOLATE

MANGO YUZU SORBET FRESH
BERRIES, COCONUT CHIPS

CRÈME BRÛLÉE CARAMELIZED
SUGAR, BERRY

COINTREAU TIRAMISU
ESPRESSO, RAW CACAO

MATCHA TIRAMISU BERRY,
JAPANESE MATCHA

CHEESECAKE SEASONAL
FLAVOR, SEASONAL COMPOTE

FRUIT BOWL SEASONAL
FRUITS, MASCARPONE

POACHED PEAR VANILLA
ICE CREAM



SAMPLE
3 COURSE PRIX FIXE

FIGUS

A PLACE FOR BON VIVANT

3 COURSE PRIX FIXE

1ST COURSE

HOUSE SPRING SALAD

arugula, red radish, orange, feta, shallots,
citrus vinaigrette, pumpkin seeds

2ND COURSE

Choice of

HONEY MISO SALMON

cajun seasoned salmon, honey miso glaze, tri-color
quinoa, broccolini, yuzu gelatin

WAGYU BEEF CHEEK

pommes puree, sautéed spinach, demi-glacé

STUFFED BELL PEPPER

quinoa, grape tomato, spinach, feta, Romesco sauce

3RD COURSE

Choice of

CHOCOLATE MOUSSE

whipped cream, shaved chocolate

MANGO YUZU SORBET

fresh berry, coconut chips



Sean & Chelsea

OCTOBER 5, 2024

1ST COURSE

Choice of

HOUSE SPRING SALAD

arugula, red radish, orange, feta, shallots, citrus
vinaigrette, pumpkin seeds

POTATO CROQUETTES

cheddar cheese, chipotle aioli, tomato jam

2ND COURSE

Choice of

HONEY MISO SALMON

grilled salmon, honey miso glaze, white rice,
bok choy, yuzu gelatin

WAGYU BEEF CHEEK

pommes puree, sautéed spinach, demi-glace,
crispy shallots

FETTUCCINE PRIMAVERA

basil pesto, white wine, mushrooms, confit
tomato, broccoli, fettuccine pasta, parmesan

3RD COURSE

Choice of

CHOCOLATE MOUSSE

whipped cream, shaved chocolate

MAPLE PUMPKIN CHEESECAKE

whipped cream, pumpkin spice, biscoff



FICUS

A PLACE FOR BON VIVANT



SAMPLE
4 COURSE PRIX FIXE

FIGUS

A PLACE FOR BON VIVANT

HAPPY BIRTHDAY

1ST COURSE

SPRING SALAD

arugula, cucumber, grape tomato,
shallots, citrus vinaigrette

2ND COURSE

Choice of

CHILI CRAB DUMPLINGS

chili crisp, soy ginger sauce

PEACHES & BURRATA

poached peach, balsamic reduction,
prosciutto, basil pesto, peach reduction

3RD COURSE

Choice of

RATATOUILLE PASTA

seasonal vegetables, tomato sauce, cavatelli

PAN SEARED SALMON

pan seared salmon, summer vegetables, tomato
sauce, basil pesto, balsamic glaze

CAJUN ROASTED CHICKEN

haricots vert, seasonal vegetables, au jus

4TH COURSE

Choice of

CREME BRULEE

vanilla custard, berries, caramelized sugar

MANGO YUZU SORBET

mango, yuzu, berries

CHOCOLATE MOUSSE

velvety dark chocolate mouse, shaved bourbon chocolate

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER OR WAITRESS

FIGUS

A PLACE FOR BON VIVANT

HAPPY BIRTHDAY

1ST COURSE

BEET CARPACCIO

pumpkin seeds, shallots, orange marmalade

2ND COURSE

Choice of

CHILI CRAB DUMPLINGS

chili crisp, soy ginger sauce

PEACHES & BURRATA

poached peach, balsamic reduction,
prosciutto, basil pesto, peach reduction

3RD COURSE

Choice of

RATATOUILLE PASTA

seasonal vegetables, tomato sauce, cavatelli

PAN SEARED SALMON

pan seared salmon, summer vegetables, tomato
sauce, basil pesto, balsamic glaze

CAJUN ROASTED CHICKEN

haricots vert, seasonal vegetables, au jus

4TH COURSE

Choice of

CREME BRULEE

vanilla custard, berries, caramelized sugar

MANGO YUZU SORBET

mango, yuzu, berries

CHOCOLATE MOUSSE

velvety dark chocolate mouse, shaved bourbon chocolate

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER OR WAITRESS



SAMPLE
5 COURSE PRIX FIXE

FIGUS

A PLACE FOR BON VIVANT

5 COURSE TASTING MENU

\$79

AMUSE - BOUCHE

BEET CARPACCIO

2ND COURSE

MUSHROOM SOUP

3RD COURSE

Choice of

HOUSE SPRING SALAD

arugula, red radish, orange, feta, shallots, citrus vinaigrette, pumpkin seeds

POTATO CROQUETTES

cheddar cheese, chipotle aioli, tomato jam

4TH COURSE

Choice of

HONEY MISO SALMON

cajun seasoned salmon, honey miso glaze, tri-color quinoa, broccolini, yuzu gelatin

WAGYU BEEF CHEEK

pommes puree, sautéed spinach, demi-glace

STUFFED BELL PEPPER

quinoa, grape tomato, spinach, feta, Romesco sauce

5TH COURSE

Choice of

CREME BRULEE

vanilla custard, berries, caramelized sugar

MANGO YUZU SORBET

mango, yuzu, berries

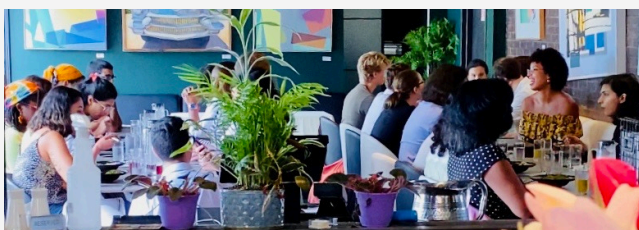
CHOCOLATE MOUSSE

velvety dark chocolate mouse, shaved bourbon chocolate

BUFFET DINNER PRICING

This is a general price guide for reference. We'd love to hear your preferences first so we can provide a detailed quote. Lower-budget options are always available.

BUFFET PRICING LIST						
	H'dourves	Salad	Entree	Side	Dessert	Drink
\$46 (off-peak)	n/a	1	2	1	n/a or cakes a la carte	Tea/Coffee/Soda: \$5 per guest for
\$50 (off-peak)	1	1	2	1	1	
\$50	1	1	2	1	n/a or cakes a la carte	Espresso drinks/ Mocktail: \$7 per guest
\$55	1	1	2	2	1	
\$55	1	1	3	1	n/a or cakes a la carte	+Cocktail pitcher: \$5 per guest
\$60	2	1	3	1	1	
\$72	n/a	1	2+1 premium	2	1	



BUFFET DINNER

SALADS
CAESAR SALAD
MEDITERRANEAN
CHINESE CABBAGE
CHOPPED SALAD
CRANBERRY KALE
BEET & ORANGE

SIDES
POMMES ALIGOT
ROASTED SEASONAL
VEGETABLES
ROASTED POTATO WEDGES
SCALLOPED POTATOES
ROASTED BROCCOLI
CREAMED SPINACH

ENTREES
PASTA & BEYOND
ALFREDO
with chicken or shrimp
PENNE ALLA VODKA
PENNE PRIMAVERA
RATATOUILLE PASTA
RIGATONI BOLOGNESE
RIGATONI CARBONARA
VEGAN LASAGNA
SEAFOOD PAELLA
CHEF'S FRIED RICE
*with vegetable, chicken, or
shrimp, beef or tofu*
VEGAN QUINOA STIRY FRY
TOFU QUINOA PLATTER
BIBIMBAP PLATTER
RICE PILAF

**Gluten-free pasta options are available;
an upcharge may apply.*

VEGETERIAN/VEGAN

MAPO TOFU
RATATOUILLE

SEAFOOD

HERB CRUSTED SALMON
HONEY MISO SALMON
LEMON HERB SHRIMP

POULTRY AND MEAT

ROASTED CHICKEN
CHICKEN PICCATA
CHICKEN MARSALA
CREAMY MUSHROOM CHICKEN
SESAME CHICKEN
CHICKEN TIKKA MASALA
KOREAN BEEF BBQ (BULGOGI)
PRIME RIB
(PREMIUM OPTION)

DESSERTS
CHOCOLATE MOUSSE
CHOCOLATE CAKE
NY CHEESECAKE
BASQUE BURNT CHEESECAKE
CHURRO WAFFLE
TIIRAMISU
MATCHA TIRAMISU

SEASONAL FRUIT PLATTER
DESSERT PLATTER
COOKIE & BROWNIE PLATTER
ULTIMATE BROWNIE
CREME BURLEE TART
PEACH CREAM BEIGNETS
BOURBON APPLE BLONDIES
CROQUEMBOUCHE