

# BUFFET

- 3 HOUR EVENT -

Buffet Style is offered in Room 1 & 2  
All Packages Are Subject to Room Minimums

Fresh baked bread baskets & EVOO on all tables

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## SALAD

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CHOOSE ONE (1)

### Classic Caesar Salad

Hearts of romaine & toasted croutons tossed in house made Caesar dressing

### Misticanza Salad

Field greens, tomato, cucumber, olive & red onion with red wine vinaigrette (v)(gf)

**Upgrade Your Salad | Additional Charge added onto the total amount due**

**Arugula Pear Salad** - Arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) + \$3.00

**Farmhouse Salad** - Mixed lettuce, olives, chickpeas, salumi, grana padano, onion, tomato, almonds, marinated peppers & red wine vinaigrette (n)(gf) + \$4.00

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## PASTA

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CHOOSE ONE (1)

### Mezzi Rigatoni with Vodka Sauce

Tomato vodka cream sauce, pancetta & peas

### Mezzi Rigatoni Pomodoro

Plum tomato, garlic, EVOO & basil (v)

### Cavatelli with Broccoli

Toasted garlic, lemon butter, white wine & herbs (v)

### Spaghetti with Garlic & EVOO

Parsley, lemon juice, Calabrian chili & toasted breadcrumbs (v)

**Upgrade Your Pasta | Additional Charge added onto the total amount due**

**Cavatelli with Sausage and Arugula Pesto** – Arugula almond, pesto, sweet sausage and cheese (n) + \$3.00

**Mezzi Rigatoni a la Norma** - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v) + \$4.00

**Cavatelli with Broccoli Rabe** - Garlic, EVOO, chopped broccoli rabe & chile flake (v) + \$5.00

**Mezzi Rigatoni Bolognese** - Veal, pork & beef bolognese, finished with mascarpone cheese + \$6.00

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## MAINS

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CHOOSE TWO (2)

### Chicken Parmesan

Crispy chicken breast topped with marinara sauce & fresh mozzarella

### Chicken Francaise

Egg battered chicken breast & lemon butter sauce

### Chicken Marsala

Seared chicken breast & mushroom marsala sauce

### Chicken Milanese

Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and lemon thyme vinaigrette

**Chicken Piccata**

Egg battered chicken breast & lemon caper butter sauce

**Eggplant Rollatini**

Fried eggplant filled with ricotta, baked with marinara & mozzarella (v)

**Fried Eggplant Parmesan**

Crispy fried eggplant topped with marinara sauce & fresh mozzarella

**Italian Sausage, Peppers & Onion**

Light tomato sauce (gf)

**Upgrade Your Mains | Additional Charge added onto the total amount due**

**Italian Sausage & Broccoli Rabe** - Garlic & EVOO (gf) + \$7.00

**Roasted Pork Loin** - Sliced, with natural pan sauce + \$7.00

**Salmon** - Plum tomato olives, capers & onion (gf) + \$8.00

**Sliced Roast Beef** - Sliced, with natural pan sauce + \$9.00

**Garlic Shrimp** - Shrimp sauteed with garlic, EVOO & lemon (gf) + \$9.00

**Chicken Saltimbocca** - Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach + \$4.00

**SIDES**

CHOOSE ONE (1)

- Herb Roasted Potatoes -

- Sauteed Zucchini lemon, garlic & EVOO -

- Sauteed Carrots & String Beans, salt, pepper & EVOO -

**Upgrade Your Sides | Additional Charge added onto the total amount due**

Chopped Broccoli Rabe lemon, garlic & EVOO + \$3.00

Parmesan Herb Risotto + \$3.00

**\$49.95**

**PER PERSON | PLUS OPTIONS**

\$25.00 per child 8 years old & under

Includes: Soft Drinks | Coffee | Tea

*Please note:* Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included

Cut & Plate Fee: For each cake or dessert brought by the event host/and or guests +2.00 per person

Extended Time: \$300 charge per hour | *Cannot extend past 3:00PM*

*Please note:* Bar Package selection is required for private events

# BRUNCH BUFFET

- 3 HOUR EVENT -

Buffet Style is offered in Room 1 & 2  
All Packages Are Subject to Room Minimums

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## FAMILY STYLE APPETIZERS

### **Bombolini**

*Warm house made cinnamon-sugar donuts accompanied by seasonal jam & Nutella sauce*

### **Assorted Formaggi & Frutta Board**

*Chef's selection of assorted cheese and fresh seasonal fruit*

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## Includes Brunch Favorites

Fresh Baked Chocolate Croissants  
Cinnamon French Toast with maple syrup  
Breakfast Potatoes with peppers & onions

### **Choose 1**

Apple-wood smoked bacon

-or-

Breakfast Sausage

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## Frittata

*Italian Baked Egg pie*

Choose One (1)

### **Tuscan Frittata**

Arugula, roasted tomato, caramelized onion, goat cheese, shaved parmigiano cheese, balsamic & chive

### **Sausage & Pepper Frittata**

Italian Sausage, bell pepper, onions, shaved parmigiano cheese & chive

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## SALAD

Choose one (1)

### **Classic Caesar Salad**

Hearts of Romaine & toasted croutons tossed in house made Caesar dressing

### **Garden Salad**

Field greens, tomato, cucumber & red onion with balsamic vinaigrette

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## HANDHELDS

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Choose Two (2)

### **Ricotta Toast**

Challah bread, whipped ricotta & seasonal jam

### **Avocado Toast**

Seven grain toast, smashed avocado, tomato bruschetta, herb salad, soft scrambled eggs  
*Substitute soft scrambled eggs with burrata for an additional \$2.00 per person*

### **Hot Fried Chicken Sandwich**

Buttermilk fried chicken, apple & carrot slaw & basil aioli

### **Black Forest Ham, Egg & Gruyere Sandwich**

Over-medium egg, seasonal jam & whole grain mustard

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**\$58.95**

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#### **PER PERSON | PLUS OPTIONS**

\$25.00 per child 8 years old & under

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Cut & Plate Fee: For each cake or dessert brought by the event host/and or guests +2.00 per person

Extended Time: \$300 charge per hour | *Cannot extend past 3:00PM*

*Please note:* Bar Package selection is required for private events

# FAMILY STYLE

- 3 HOUR EVENT -

Family Style is offered in Room 1, 2 and 3  
All Packages Are Subject to Room Minimums

Fresh baked bread baskets & EVOO on all tables

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## SALAD

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CHOOSE ONE (1)

All your guests will be served the same salad selection

### Classic Caesar Salad

Hearts of romaine & toasted croutons tossed in house made Caesar dressing

### Misticanza Salad

Field greens, tomato, cucumber, olive & red onion with red wine vinaigrette (v)(gf)

### Upgrade Your Salad | Additional Charge added onto the total amount due

**Arugula Pear Salad** - Arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) + \$3.00

**Farmhouse Salad** - Mixed lettuce, olives, chickpeas, salumi, grana padano, onion, tomato, almonds, marinated peppers & red wine vinaigrette (n)(gf) + \$4.00

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## PASTA

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CHOOSE ONE (1)

All your guests will be served the same pasta selection

### Mezzi Rigatoni with Vodka Sauce

Tomato vodka cream sauce, pancetta & peas

### Mezzi Rigatoni Pomodoro

Plum tomato, garlic, EVOO & basil (v)

### Cavatelli with Broccoli

Toasted garlic, lemon butter, white wine & herbs (v)

### Spaghetti with Garlic & EVOO

Parsley, lemon juice, Calabrian chili & toasted breadcrumbs (v)

### Upgrade Your Pasta | Additional Charge added onto the total amount due

**Cavatelli with Sausage and Arugula Pesto** – Arugula almond, pesto, sweet sausage and cheese (n) + \$3.00

**Mezzi Rigatoni a la Norma** - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v) + \$4.00

**Cavatelli with Broccoli Rabe** - Garlic, EVOO, chopped broccoli rabe & chile flake (v) + \$5.00

**Mezzi Rigatoni Bolognese** - Veal, pork & beef bolognese, finished with mascarpone cheese + \$6.00

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## MAINS

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CHOOSE TWO (2)

### Chicken Parmesan

Crispy chicken breast topped with marinara sauce & fresh mozzarella

### Chicken Francaise

Egg battered chicken breast & lemon butter sauce

### Chicken Marsala

Seared chicken breast & mushroom marsala sauce

### Chicken Milanese

Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and lemon thyme vinaigrette

**Chicken Piccata**

Egg battered chicken breast & lemon caper butter sauce

**Eggplant Rollatini**

Fried eggplant filled with ricotta, baked with marinara & mozzarella (v)

**Eggplant Parmesan**

Crispy fried eggplant topped with marinara sauce & fresh mozzarella

**Italian Sausage, Peppers & Onion**

Light tomato sauce (gf)

**Upgrade Your Mains | Additional Charge added onto the total amount due**

**Italian Sausage & Broccoli Rabe** - Garlic & EVOO (gf) + \$7.00

**Roasted Pork Loin** - Sliced, with natural pan sauce + \$7.00

**Salmon** - Plum tomato olives, capers & onion (gf) + \$8.00

**Sliced Roast Beef** - Sliced, with natural pan sauce + \$9.00

**Garlic Shrimp** - Shrimp sauteed with garlic, EVOO & lemon (gf) + \$9.00

**Chicken Saltimboca** – Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach + \$4.00

————— **SIDES** —————

**CHOOSE ONE (1)**

**All your guests will be served the same side selection**

- Herb Roasted Potatoes -

- Sauteed Zucchini lemon, garlic & EVOO -

- Sauteed Carrots & String Beans, salt, pepper & EVOO -

**Upgrade Your Sides | Additional Charge added onto the total amount due**

Chopped Broccoli Rabe lemon, garlic & EVOO + \$3.00

Parmesan Herb Risotto + \$3.00

————— **\$52.95** —————

**PER PERSON | PLUS OPTIONS**

\$25.00 per child 8 years old & under

Includes: Soft Drinks | Coffee | Tea

*Please note:* Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included

Cut & Plate Fee: For each cake or dessert brought by the event host/and or guests +2.00 per person

Extended Time: \$300 Charge Per Hour | *Cannot extend past 3:00PM*

*Please note:* Bar Package selection is required for private events

# BAR PACKAGES

- 3 Hour Private Event -

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## STEP 1

Select the style of your bar package

### Option 1: TAB BAR

Each drink ordered is entered into a running tab that will be added to your final event bill

-OR-

### Option 2: OPEN BAR

A fixed price, per-person, added to your event package. Prices are based on the bar offerings you have chosen, and the duration of the open bar

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## STEP 2

Select the level of your bar package

Please note: Below options are subject to change

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### Tier 1

#### Selected Beer, Wine & Liquor

**\$30.00 Per person for 3 hours**

##### Wine Choices:

*RM Private Selection Cabernet | Angeline Pinot Noir | Velvet Devil Merlot | Campobello Chianti | Harken Chardonnay | Ruffino Pinot Grigio | Matua Sauvignon Blanc | Carpineto Rosato*  
*Sangria & Prosecco Both Served by the Glass*

##### Liquor Choices:

*Sobieski Vodka | Tito's Vodka | Tangueray Gin | Tres Agaves Tequila | Dewar's White Label Scotch | Bacardi Rum | Captain Morgan Spiced Rum | Shipwreck Coconut Rum | Seagram's 7 Canadian Whiskey | Jack Daniel's American Whiskey | Four Roses Bourbon | Baily's Irish Cream | Tia Maria Marie | Brizard Kahlua*

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### Tier 2

#### Fully Loaded Premium Beer, Wine & Liquor

**\$40.00 Per person for 3 hours**

##### Wine Choices:

*Ca'Momi Napa Valley Cabernet | Simi Alexander Valley Cabernet | Meiomi Pinot Noir | Ruffino 'Tan' Chianti Classico Reserva | San Polo Rubio Super Tuscan | Pessimist by Daou Red Blend | Domaine Bosquet Organic Malbec | Antinori Bramito Chardonnay | Ferrari-Carano Chardonnay | Santa Margherita Pinot Grigio | Kim Crawford Sauvignon Blanc | Simone Pecorino | Romero Arnies | Ame du Vin Rose*

*Sangria & Prosecco Both Served by the Glass*

**Liquor Choices:**

*All Liquor brands behind the bar. Excluding Super Premium Brands*

————— **Tier 3** —————

**Craft Cocktail Package  
& Fresh Squeeze  
Fully Loaded Premium Beer, Wine & Liquor  
\$45.00 Per person for 3 hours**

*Craft Cocktails are found on our restaurant menu*

**Wine Choices:**

*Ca'Momi Napa Valley Cabernet | Simi Alexander Valley Cabernet | Meiomi Pinot Noir | Ruffino 'Tan'  
Chianti Classico Reserva | San Polo Rubio Super Tuscan | Pessimist by Daou Red Blend | Domaine  
Bosquet Organic Malbec | Antinori Bramito Chardonnay | Ferrari-Carano Chardonnay | Santa  
Margherita Pinot Grigio | Kim Crawford Sauvignon Blanc | Simone Pecorino | Romero Arnies |  
Ame du Vin Rose*

*Sangria & Prosecco Both Served by the Glass*

**Liquor Choices:**

*All Liquor brands behind the bar. Excluding Super Premium Brands*

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All Bar Packages are subject to a bartender fee of \$100 per bartender  
Please note: Depending on your head count, there may be an additional charge for any extra bartender added onto  
your event  
Traditional Cocktails & Mixed Drinks Only- Only applies to Tier 1 & 2 Bar Package  
Absolutely No Shots & Double Pours Served During Private Events  
All packages are subject to room minimums, NJ sales tax & 22% Hospitality Fee