

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

SALAD

CHOOSE ONE (1)

Classic Caesar Salad

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

Misticanza Salad

Field greens, tomato, cucumber & 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

PASTA

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

MAINS

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** —————

+\$10 April, May, June & December

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

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

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

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

SALAD

Choose one (1)

Classic Caesar Salad

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

Misticanza Salad

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

HANDHELDS

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

\$58.95

+\$10 April, May, June & December

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

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

SALAD

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 & 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

PASTA

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

MAINS

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** —————

+\$10 April, May, June & December

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

PLATED DINNER

- 3 HOUR EVENT -

Plated Dinner is offered in Room 3
All Packages Are Subject to Room Minimums

Includes a printed menu for each place setting at the table
Fresh baked bread baskets & EVOO on all the tables

FAMILY SYLE APPETIZERS

PLEASE CHOOSE TWO (2)

OPTIONAL: CHOOSE 3 AT AN ADDITIONAL CHARGE

Mozzarella & Tomato Caprese

EVOO, salt, pepper, balsamic glaze & basil (gf)

Sausage Stuffed Mushrooms

Baked with sausage stuffing

Eggplant Rollatini

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

Stromboli

Pepperoni & mozzarella *-or-* Broccoli rabe & mozzarella (v)

Arancini

Crispy rice balls, fresh mozzarella, marinara (v)(n)

Crispy Calamari

Fried zucchini, caper berries, lemon & marinara

Burrata & Roasted Sweet Peppers

EVOO & arugula-almond pesto (v)(n)

SALAD

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 & red onion with red wine vinaigrette (v)(gf)

MAINS

CHOOSE FOUR (4)

Please note: Menu options are subject to change with our seasonal dining menus

Garganelli with Vodka Sauce

Tomato vodka cream sauce, pancetta & peas

Cavatelli & Chopped Clams

Calabrian chili butter, white wine, lemon & pangrattato

Mezzi Rigatoni a la Norma

Roasted eggplant, onion, oregano, plum tomato, ricotta salata

Lumache Bolognese

Veal, pork & beef Bolognese, mascarpone, grana Padano ricotta & basil

Herb Roasted Chicken Breast

Parsnip puree, roasted local mushrooms, vinegar & herb pan sauce (gf)

Chicken Milanese

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

Pork Chop Scarpariello

Vinegar peppers, bell peppers, fresh herbs & Yukon potatoes

Pan Roasted Salmon

Creamy garlic fregola & roasted heirloom tomato

Shrimp & Lemon Scampi Risotto

Lemon scampi sauce, garlic & basil (gf)

Upgrade Your Protein | Additional Charge added onto the total amount due

Branzino - Prepared according to our current dining menu + \$8.00

Pan Fried Veal Chop - Parmigiana or Milanese + \$14.00

————— **Dessert** —————

Choose one (1)

Served family style or as a station- Host's choice

- Chocolate Brownies -

-or-

- Bombolini -

(House Made Doughnuts, Cinnamon & Sugar)

Cut & Plate

For each cake or dessert brought by the event host/and or guests +2.00 per person

Espresso & Cappuccino

Priced Per Cup | Offered to Guests at Host's request

Single Espresso

\$4.00 each

Double Espresso

\$6.50 each

Cappuccino

\$7.50 each

————— **\$74.95** —————

+\$10 April, May, June & December

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

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

Enhancement Add-Ons

Additional charge will be added onto the total amount due

Family Style Appetizers

This style is offered with any event package

Mozzarella & Tomato Caprese

EVOO, salt, pepper, balsamic glaze & basil (gf)

\$5.50

Sausage Stuffed Mushrooms

Baked with sausage stuffing

\$5.50

Eggplant Rollatini

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

\$5.50

Stromboli

Pepperoni & mozzarella -or- broccoli rabe & mozzarella (v)

\$5.50

Arancini

Crispy rice balls, fresh mozzarella, marinara (v)(n)

\$6.50

Crispy Calamari

Fried zucchini, caper berries, lemon & marinara

\$6.50

Burrata & Roasted Sweet Peppers

Served over crostini, arugula-almond pesto & EVOO (v)(n)

\$7.50

Dessert Enhancements

Served family style or as a station | Host's choice

Chocolate Brownies

\$4.50

Mini Italian Pastries

\$5.50

Espresso & Cappuccino

Priced Per Cup | Offered to Guests at Host's request

Single Espresso

\$4.00 each

Double Espresso

\$6.50 each

Cappuccino

\$7.50 each

Bar Enhancements

Champagne Toast

\$6.00 Per person

Mimosas on Arrival

Flutes of champagne & orange juice arranged on a station when your guests arrive

Priced Per Glass | 30 Glass Minimum

\$5.00 Per person

Sangria on Arrival

Choice of Red or White

Mini Mason Jars arranged on a station when your guests arrive

Priced Per Glass | 30 Glass Minimum

\$8.00 Per person

BAR PACKAGES

- 3 Hour Private Event -

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

STEP 2

Select the level of your bar package

Please note: Below options are subject to change

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

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

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