

# LA MONDINA *Banquets*

## ROOM ONE

50 GUEST MINIMUM

*Buffet Package / Brunch Buffet / Family Style*

*Start Times : 12:00 pm or Earlier*

## ROOM TWO

30 GUEST MINIMUM

*Buffet Package / Brunch Buffet / Family Style*

*Start Times : 12:00 pm or Earlier*

## ROOM THREE UPSTAIRS DINING ROOM

20 GUEST MINIMUM

*Family Style / Plated Dinner*

*Start Times : 4:00 pm or Later*

*\*\* Accessible only by stairwell : not handicap accessible \*\**

## NEED TO KNOW

- A 3 HOUR EVENT -

*All events have a standard 3 hour time frame.*

*Additional Hour - \$300 (does not extend open bar packages)*

- SOFT DRINKS / COFFE & TEA -

*Included in All of Our Packages*

- A BAR PACKAGE MUST BE ADDED TO ALL EVENTS -

*Consumption Bar Tab or Open Bar Package*

*A bar package must be selected from our list of options to complete an event booking.*

*Bartender fee to be added to final bill.*

- CHILDREN (8 & UNDER) -

*\$25 per*

- PREMIUM BOOKING DATES -

*May / June / December*

*package prices subject to increase during these months*

HOSPITALITY FEE

*22% of total items purchased for the event.*

*This is NOT a gratuity or tip for the staff.*



# BUFFET

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*Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea*

## 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)

**ARUGULA PEAR SALAD** - Arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) | + \$3 per person

**FARMHOUSE SALAD** - Mixed lettuce, olives, chickpeas, salumi, grana padano, onion, tomato, almonds, marinated peppers & red wine vinaigrette (n)(gf) | + \$4 per person

## PASTA

CHOOSE ONE (1)

**RIGATONI WITH VODKA SAUCE** - Tomato vodka cream sauce, pancetta & peas

**RIGATONI POMODORO** - Plum tomato, garlic, EVOO & basil (v)

**CAVATELLI WITH BROCCOLI** - Toasted garlic, lemon butter, white wine & herbs (v)

**RIGATONI A LA NORMA** - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v)

**CAVATELLI WITH SAUSAGE AND ARUGULA PESTO** - Arugula almond, pesto, sweet sausage and cheese (n) | + \$3 per person

**CAVATELLI WITH BROCCOLI RABE** - Garlic, EVOO, chopped broccoli rabe & chile flake (v) | + \$3 per person

**RIGATONI BOLOGNESE** - Veal, pork & beef bolognese, finished with mascarpone cheese | + \$5 per person

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*Interested in ADDING more options to this package? - See our Additions page to add items.*

## SIDES

CHOOSE ONE (1)

**HERB ROASTED POTATOES**

**SAUTEED ZUCCHINI, LEMON, GARLIC & OLIVE OIL**

**ROASTED BABY CARROTS & STRING BEANS**

**CHOPPED BROCCOLI RABE, LEMON, GARLIC & OLIVE OIL** | + \$3 per person

**PARMESAN HERB RISOTTO** | + \$3 per person

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*Additional Sides (1) | + \$5 per person*

# BUFFET

Page 2 of 2

*Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea*

## 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)*

**ITALIAN SAUSAGE & BROCCOLI RABE** - *Garlic & EVOO (gf) | + \$3 per person*

**CHICKEN SALTIMBOCCA** - *Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach | + \$3 per person*

**ROASTED PORK LOIN** - *Sliced, with natural pan sauce | + \$3 per person*

**SALMON** - *Plum tomato olives, capers & onion (gf) | + \$4 per person*

**SLICED ROAST BEEF** - *Sliced, with natural pan sauce | + \$6 per person*

**GARLIC SHRIMP** - *Shrimp sauteed with garlic, EVOO & lemon (gf) | + \$6 per person*

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*Interested in ADDING more options to this package? - See our Additions page to add items.*

## DESSERT

*OPTIONAL - Served family style*

**DOUBLE CHOCOLATE BROWNIES** | + \$3 per person

**FRESH FILLED MINI CANNOLI** | + \$3 per person

**BOMBOLINI** | + \$5 per person

*Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise*

**Outside Dessert / Cut & Plate** | + \$2 per person

*Applies to each dessert being cut & plated by the staff*

# \$49.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

**Package prices subject to increase for MAY, JUNE & DECEMBER bookings.**

*Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.*

# FAMILY STYLE

Page 1 of 2

*Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea*

## 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)

**ARUGULA PEAR SALAD** - Arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) | + \$3 per person

**FARMHOUSE SALAD** - Mixed lettuce, olives, chickpeas, salumi, grana padano, onion, tomato, almonds, marinated peppers & red wine vinaigrette (n)(gf) | + \$4 per person

## PASTA

CHOOSE ONE (1)

**RIGATONI WITH VODKA SAUCE** - Tomato vodka cream sauce, pancetta & peas

**RIGATONI POMODORO** - Plum tomato, garlic, EVOO & basil (v)

**CAVATELLI WITH BROCCOLI** - Toasted garlic, lemon butter, white wine & herbs (v)

**RIGATONI A LA NORMA** - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v)

**CAVATELLI WITH SAUSAGE AND ARUGULA PESTO** - Arugula almond, pesto, sweet sausage and cheese (n) | + \$3 per person

**CAVATELLI WITH BROCCOLI RABE** - Garlic, EVOO, chopped broccoli rabe & chile flake (v) | + \$3 per person

**RIGATONI BOLOGNESE** - Veal, pork & beef bolognese, finished with mascarpone cheese | + \$5 per person

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*Interested in ADDING more options to this package? - See our Additions page to add items.*

## SIDES

CHOOSE ONE (1)

**HERB ROASTED POTATOES**

**SAUTEED ZUCCHINI, LEMON, GARLIC & OLIVE OIL**

**ROASTED BABY CARROTS & STRING BEANS**

**CHOPPED BROCCOLI RABE, LEMON, GARLIC & OLIVE OIL** | + \$3 per person

**PARMESAN HERB RISOTTO** | + \$3 per person

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*Additional Sides (1) | + \$5 per person*

# FAMILY STYLE

Page 2 of 2

*Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea*

## 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)

**ITALIAN SAUSAGE & BROCCOLI RABE** - Garlic & EVOO (gf) | + \$3 per person

**CHICKEN SALTIMBOCCA** - Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach | + \$3 per person

**ROASTED PORK LOIN** - Sliced, with natural pan sauce | + \$3 per person

**SALMON** - Plum tomato olives, capers & onion (gf) | + \$4 per person

**SLICED ROAST BEEF** - Sliced, with natural pan sauce | + \$6 per person

**GARLIC SHRIMP** - Shrimp sauteed with garlic, EVOO & lemon (gf) | + \$6 per person

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*Interested in ADDING more options to this package? - See our Additions page to add items.*

## DESSERT

OPTIONAL - Served family style

**DOUBLE CHOCOLATE BROWNIES** | + \$3 per person

**FRESH FILLED MINI CANNOLI** | + \$3 per person

**BOMBOLINI** | + \$5 per person

*Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise*

**Outside Dessert / Cut & Plate** | + \$2 per person

*Applies to each dessert being cut & plated by the staff*

# \$52.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

**Package prices subject to increase for MAY, JUNE & DECEMBER bookings.**

*Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.*

# PLATED DINNER

*Includes: A printed menu for each place setting at the table. Bread & Olive Oil, Soft Drinks, Coffee & Tea*

## FAMILY STYLE APPETIZERS

CHOOSE TWO (2)

**ANTIPASTO TAVOLO GRANDE** - chefs selection of cured meats, artisanal cheeses & accompaniments.

**MOZZARELLA & TOMATO CAPRESE** - EVOO, salt, pepper, balsamic glaze & basil (gf)

**BURRATA & ROASTED SWEET PEPPERS** - EVOO & arugula-almond pesto (v)(n)

**SAUSAGE STUFFED MUSHROOMS** - Baked with sausage stuffing

**EGGPLANT ROLLATINI** - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v)

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

**ARANCINI** - Crispy rice balls, fresh mozzarella, marinara (v)(n)

**CRISPY CALAMARI** - Fried zucchini, caper berries, lemon & marinara.

## 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)

*A menu will be printed with your 4 options. Your guests will each choose 1*

**RIGATONI A LA VODKA** - Tomato vodka cream sauce, pancetta & peas

**RIGATONI A LA NORMA** - Roasted eggplant, onion, oregano, plum tomato, ricotta salata (v)

**CALAMARATA & CLAMS** - Mid-neck & chopped clams , calabrian chili butter, white wine, lemon & pangrattato

**TAGLIATELLE BOLOGNESE** - Veal, pork & beef Bolognese, mascarpone, grana Padano ricotta & basil

**HERB ROASTED CHICKEN BREAST** - Warm farro salad with roasted pepper, salt roasted onion, zucchini & salsa verde.

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

**PORK CHOP SCARPARELLO** - Hot vinegar peppers, bell peppers, fresh herbs & Yukon potatoes

**PAN ROASTED SALMON** - Spinach & white bean stufato, roasted tomatoes & bagna cauda. (gf)

**FILET OF BRANZINO** - with blistered tomato panzanella salad, tossed with foccacia croutons, green beans, onion & parsley.

**SHRIMP SCAMPI RISOTTO** - Shrimp, lemon scampi sauce, garlic & basil (gf)

*Menu options are subject to change with our seasonal dining menus*

## DESSERT

CHOOSE ONE (1) - Served family style

**DOUBLE CHOCOLATE BROWNIES or FRESH FILLED MINI CANNOLI**

**BOMBOLINI** | + \$3 per person

*Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise*

**Outside Dessert / Cut & Plate** | + \$2 per person

*Applies to each dessert being cut & plated by the staff*

# \$74.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

**Package prices subject to increase for MAY, JUNE & DECEMBER bookings.**

*Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.*

# BRUNCH BUFFET

*Includes: Soft Drinks, Coffee & Tea*

## FOR THE TABLES

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

**FRUITTA & FORMAGGI** - Chef's selection of fresh seasonal fruit & assorted cheese - *included*

## BRUNCH BUFFET

**FRESH BAKED CROISSANTS** *Chocolate & Butter - included*

**FRENCH TOAST BREAD-PUDDING** *with maple syrup - included*

**BREAKFAST POTATOES** *with peppers & onions - included*

CHOOSE ONE (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 & BURRATA TOAST** - *Seven grain toast, smashed avocado, tomato bruschetta & burrata.*

**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

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

*Package prices subject to increase for MAY, JUNE & DECEMBER bookings.*

*Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.*

# BAR OPTIONS

## BILLING STYLE

CHOOSE ONE (1)

### CONSUMPTION TAB

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

**Bar Upgrades : \$60 set-up fee for each bar upgrade when opting for a Consumption Tab, Plus the cost of each drink ordered.**

### OPEN BAR PACKAGE \*

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

## BAR OFFERINGS

CHOOSE ONE (1)

### WINE & SANGRIA

3 HOUR OPEN BAR | \$20 per person \*

**Open Bar Billing Only -- Includes the following wine brands, red & white sangria, & all bottled beer options.**

Harken Chardonnay | Esperto Pinot Grigio | Napa Cellars Sauvignon Blanc | Bieler Sabine Rose' | Vitiano Bianco

Robert Mondavi Cabernet | Angeline Pinot Noir | Velvet Devil Merlot | Pessimist Red Blend

Sangria & Prosecco Both Served by the Glass

### SELECT LIQUOR, WINE & BEER

3 HOUR OPEN BAR | \$30 per person \*

**Includes the following liquor brands, plus wines, sangria & beer listed in the package above.**

Sobieski Vodka | Tito's Vodka | Tangueray Gin | Tres Agaves Tequila | Dewar's White Label Scotch | Bacardi Rum | Captain Morgan Spiced Rum

Bounty Coconut Rum | Seagram's 7 Canadian Whiskey | Jack Daniel's American Whiskey | Four Roses Bourbon | Bailys Irish Cream | Tia Maria | Marie Brizard | Kahlua

### PREMIUM LIQUOR, WINE & BEER

3 HOUR OPEN BAR | \$40 per person \*

**Includes all liquor brands behind the bar & premium wines by-the-glass, plus select wine & beer options.**

Included brands but not limited to

Grey Goose Vodka | Belvedere Vodka | Casamigos Tequilla | Patron Tequila | Johnny Walker Black | Bulliet Bourbon & Rye | Knob Creek | Cordials & More

Super premium brands NOT included Liquor : Don Julio 1942, Johnny Walker Blue, Clase Azul, etc. -- Wines : Tyros Cabernet & 'Bernardina' Nebbiolo d'Alba

### SIGNATURE COCKTAIL UPGRADES

Priced to add to the Premium Open Bar Package only.

**PICK TWO (2) | + \$4 per person \***

Your choice of two (2) signature cocktails from our cocktail list

**PICK FIVE (5) | + \$8 per person \***

Your choice of five (5) signature cocktails from our cocktail list

## BAR UPGRADES

Priced to add to your Open-Bar Package -- For Consumption Billing : Each bar upgrade has a \$60 set-up fee.

**BUBBLES FOR BRIDES | + \$3 per person \***

sparkling prosecco with fruit infusions

**NINE MONTHS OF MOCKTAILS | + \$2 per person \***

A full selection of non-alcoholic "mocktails", mixed by your bartender.

**CHAMPAGNE TOAST | \$6 per glass**

No set-up fee

**MIMOSAS ON ARRIVAL | \$5 per glass**

30 glass minimum | Flutes of champagne & orange juice arranged on a station when your guests arrive -- No set-up fee.

**All Bar Packages are subject to a bartender fee of \$175 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 -- **Absolutely No Shots & Double Pours Served During Private Events**

All packages are subject to room minimums, NJ sales tax & 22% Hospitality Fee



# ADDITIONS

## FAMILY STYLE APPETIZERS

- MOZZARELLA & TOMATO CAPRESE - EVOO, salt, pepper, balsamic glaze & basil (gf) +\$5 p.p.
- BURRATA & ROASTED SWEET PEPPERS - EVOO & arugula-almond pesto (v)(n) +\$5 p.p.
- ANTIPASTO TAVOLO GRANDE - chefs selection of cured meats, artisanal cheeses & accompaniments. +\$7 p.p.
- SAUSAGE STUFFED MUSHROOMS - Baked with sausage stuffing +\$5 p.p.
- EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v) +\$6 p.p.
- STROMBOLLI - Pepperoni & mozzarella -or- Broccoli rabe & mozzarella (v) +\$5 p.p.
- ARANCINI - Crispy rice balls, fresh mozzarella, marinara (v)(n) +\$5 p.p.
- CRISPY CALAMARI - Fried zucchini, caper berries, lemon & marinara +\$7 p.p.
- SHRIMP COCKTAIL - U10s, served on ice, with cocktail sauce & lemon +\$9 p.p.

## BUFFET OR FAMILY STYLE DISHES

- RIGATONI WITH VODKA SAUCE - Tomato vodka cream sauce, pancetta & peas +\$4 p.p.
- RIGATONI POMODORO - Plum tomato, garlic, EVOO & basil (v) +\$4 p.p.
- CAVATELLI WITH BROCCOLI - Toasted garlic, lemon butter, white wine & herbs (v) +\$4 p.p.
- RIGATONI A LA NORMA - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v) +\$4 p.p.
- CAVATELLI WITH SAUSAGE AND ARUGULA PESTO - Arugula almond, pesto, sweet sausage and cheese (n) +\$6 p.p.
- CAVATELLI WITH BROCCOLI RABE - Garlic, EVOO, chopped broccoli rabe & chile flake (v) +\$6 p.p.
- RIGATONI BOLOGNESE - Veal, pork & beef bolognese, finished with mascarpone cheese +\$7 p.p.
- CHICKEN PARMESAN - Crispy chicken breast topped with marinara sauce & fresh mozzarella +\$5 p.p.
- CHICKEN FRANCAISE - Egg battered chicken breast & lemon butter sauce +\$5 p.p.
- CHICKEN MARSALA - Seared chicken breast & mushroom marsala sauce +\$5 p.p.
- CHICKEN MILANESE - Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and lemon thyme vinaigrette +\$5 p.p.
- CHICKEN PICCATA - Egg battered chicken breast & lemon caper butter sauce +\$5 p.p.
- CHICKEN SALTIMBOCCA - Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach +\$7 p.p.
- EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v) +\$5 p.p.
- FRIED EGGPLANT PARMESAN - Crispy fried eggplant topped with marinara sauce & fresh mozzarella +\$5 p.p.
- ITALIAN SAUSAGE, PEPPERS & ONION - Light tomato sauce (gf) +\$5 p.p.
- ITALIAN SAUSAGE & BROCCOLI RABE - Garlic & EVOO (gf) +\$7 p.p.
- ROASTED PORK LOIN - Sliced, with natural pan sauce +\$7 p.p.
- SALMON - Plum tomato olives, capers & onion (gf) +\$8 p.p.
- SLICED ROAST BEEF - Sliced, with natural pan sauce +\$9 p.p.
- GARLIC SHRIMP - Shrimp sauteed with garlic, EVOO & lemon (gf) +\$9 p.p.

## DESSERT

- DOUBLE CHOCOLATE BROWNIES | + \$3 p.p.
- FRESH FILLED MINI CANNOLI | + \$3 p.p.
- BOMBOLINI - Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise | + \$5 p.p.

## OTHER OPTIONS

- CUSTOM NAPKIN COLOR +\$1 p.p.
  - EXTRA HOUR +\$300 flat
- some times may be restricted -- does not extend open bar packages.