LA MONDINA *Banquets*

ROOM ONE

ACCOMODATES 50 - 80 GUESTS
Start Times : 12:30 pm or Earlier

ROOM TWO

ACCOMODATES 30 - 55 GUESTS
Start Times : 12:30 pm or Earlier

ROOM THREE

UPSTAIRS

ACCOMODATES 35 - 70 GUESTS
Start Times :
12:30 pm or Earlier & 5:00 pm or Later

NEED TO KNOW

- A 3 HOUR EVENT -
All events have a standard 3 hour time frame.

Additional Hour - $500
$800 *with less than 2 week notice*
(does not extend open bar packages)

- FOOD & BEVERAGE MINIMUMS -
Each event carries a food & beverage minimum — the amount your menu and bar choices reach for your event, based on the room, day, and time you've booked.
Mandatory Bar : *All bookings must choose from of our bar packages.*

- CHILDREN (8 & UNDER) -
$35 per

- ADDITIONAL CHARGES -
Please read your booking contract to determine any additional charges and fees attached to your event.
Prices outlined in this packet may not include those charges & fees.



ALL IFORMATION OUTLINED IN THIS PACKET IS SUBJECT TO CHANGE WITHOUT NOTICE
Packages & Pricing for your event will become available to you 4 months prior to your event date.
Typically, we do not make drastic changes to these packages month over month.

BUFFET

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

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*** DENOTES A PREMIUM MENU OPTION TO BE SELECTED AS YOUR CHOICE(S) FOR THE SECTION.**

These options are NOT priced as additions to the package.
To ADD menu items to this package, please see our "Additions" Page for options & pricing.

SALAD

CHOICE OF ONE (1) OPTION

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***

*** L.M. CHOPPED SALAD -** *iceburg lettuce, radicchio, roasted peppers, spicy coppa, caciocavallo, crispy chickpeas, celery, olives, pepperoncini, cherry tomato, red onion & creamy Italian dressing.* | ***+ $4 per person***

PASTA

CHOICE OF ONE (1) OPTION

RIGATONI WITH VODKA SAUCE - *Tomato-vodka cream, basil & parmigiano reggiano (v)*

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)*

*** TORTELLINI ALFREDO** – *Cheese tortellini, pecorino alfredo sauce* | ***+ $3 per person***

*** 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***

SIDES

CHOICE OF ONE (1) OPTION

HERB ROASTED POTATOES *(v)(gf)*

SAUTEED ZUCCHINI *(v)(gf)*

ROASTED CARROTS & GREEN BEANS *(v)(gf)*

*** CHOPPED BROCCOLI RABE** *(v)(gf)* | ***+ $3 per person***

*** PARMESAN HERB RISOTTO** *(v)(gf)* | ***+ $3 per person***

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BUFFET

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*** DENOTES A PREMIUM MENU OPTION TO BE SELECTED AS YOUR CHOICE(S) FOR THE SECTION.**

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To ADD menu items to this package, please see our "Additions" Page for options & pricing.

MAINS

CHOICE OF TWO (2) OPTIONS

CHICKEN PARMIGIANA - *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 (gf)*

CHICKEN MILANESE - *Crispy chicken breast & arugula salad with fennel, onion, tomato, parmigiano reggiano & redwine 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 - *Garlic pan 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***

DESSERT

CHOICE OF ONE (1) OPTION - ***Served Family Style***

DOUBLE CHOCOLATE BROWNIES || FRESH FILLED MINI CANNOLI

CREAM-PUFF PASTRIES
CLASSIC CREAM *-or-* STRAWBERRY CREAM *-or-* COFFEE CREAM

*** FRESH FRUIT PLATTERS** - *Seasonal fresh fruit* | ***+ $3 per person***

*** BOMBOLINI** - *Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise* | ***+ $3 per person***

Outside Dessert / Cut & Plate - *Applies to each dessert being cut & plated by the staff* | ***+ $2 per person***

$53

PER PERSON | PLUS OPTIONS
$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

FAMILY STYLE

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

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*** DENOTES A PREMIUM MENU OPTION TO BE SELECTED AS YOUR CHOICE(S) FOR THE SECTION.**

These options are NOT priced as additions to the package.
To ADD menu items to this package, please see our "Additions" Page for options & pricing.

SALAD

CHOICE OF ONE (1) OPTION

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***

*** L.M. CHOPPED SALAD -** *iceburg lettuce, radicchio, roasted peppers, spicy coppa, caciocavallo, crispy chickpeas, celery, olives, pepperoncini, cherry tomato, red onion & creamy Italian dressing.* **| + *$4 per person***

PASTA

CHOICE OF ONE (1) OPTION

RIGATONI WITH VODKA SAUCE - *Tomato-vodka cream, basil & parmigiano reggiano (v)*

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)*

*** TORTELLINI ALFREDO –** *Cheese tortellini, pecorino alfredo sauce* **| + *$3 per person***

*** 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***

SIDES

CHOICE OF ONE (1) OPTION

HERB ROASTED POTATOES *(v)(gf)*

SAUTEED ZUCCHINI *(v)(gf)*

ROASTED CARROTS & GREEN BEANS *(v)(gf)*

*** CHOPPED BROCCOLI RABE** *(v)(gf)* **| + *$3 per person***

*** PARMESAN HERB RISOTTO** *(v)(gf)* **| + *$3 per person***

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FAMILY STYLE

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✻ DENOTES A PREMIUM MENU OPTION TO BE SELECTED AS YOUR CHOICE(S) FOR THE SECTION.

These options are NOT priced as additions to the package.
To ADD menu items to this package, please see our "Additions" Page for options & pricing.

MAINS

CHOICE OF TWO (2) OPTIONS

CHICKEN PARMIGIANA - *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 (gf)*

CHICKEN MILANESE - *Crispy chicken breast & arugula salad with fennel, onion, tomato, parmigiano reggiano & redwine 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 - *Garlic pan 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***

DESSERT

CHOICE OF ONE (1) OPTION - ***Served Family Style***

DOUBLE CHOCOLATE BROWNIES || FRESH FILLED MINI CANNOLI

CREAM-PUFF PASTRIES
CLASSIC CREAM -*or*- STRAWBERRY CREAM -*or*- COFFEE CREAM

✻ FRESH FRUIT PLATTERS - *Seasonal fresh fruit* | ***+ $3 per person***

✻ BOMBOLINI - *Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise* | ***+ $3 per person***

Outside Dessert / Cut & Plate - *Applies to each dessert being cut & plated by the staff* | ***+ $2 per person***

$59

PER PERSON | PLUS OPTIONS
$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, 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 (v)* - ***included***

BREAKFAST POTATOES *with peppers & onions (v)(gf)* - ***included***

CHOICE OF ONE (1) BREAKFAST MEAT

APPLE-WOOD SMOKED BACON *or* **BREAKFAST SAUSAGE**

FRITTATA

-ITALIAN BAKED EGG PIE-

CHOICE OF ONE (1) OPTION

TUSCAN FRITTATA - *arugula, roasted tomato, caramelized onion, goat cheese, shaved parmigiano cheese, balsamic & chive. (gf)*

MUSHROOM & LEEK FRITTATA - *braised leeks, local mushrooms & boursin cheese, finnished with aged balsamic. (gf)*

WESTERN FRITTATA - *ham, cheddar cheese, bell pepper & onion, finsihed with grated cured egg yolk. (gf)*

BROCCOLI & CHEDDAR FRITTATA - *cheddar cheese & broccoli . (gf)*

SALAD

CHOICE OF ONE (1) OPTION

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)*

TRI COLOR PASTA SALAD - *marinated tomato, mixed olives, mozzarella, bell pepper & red onion with creamy italian vinaigrette. (v)*

HANDHELDS

CHOICE OF TWO (2) OPTIONS

AVOCADO & BURRATA TOAST - *seven grain toast, smashed avocado, tomato bruschetta & burrata. (v)*

HOT FRIED CHICKEN SANDWICH - *buttermilk fried chicken, hot sauce, apple-carrot slaw & basil aioli*

BLACK FOREST HAM & GRUYERE SANDWICH - *with caramelized onions & dijon mustard.*

TOASTED STEAK & PROVALONE SANDWICH - *with arugula, pickled onion & horseradish aioli.*

TOASTED ASIAGO CHICKEN SANDWICH - *with tomato, basil, red onion & roasted garlic aioli.*

CHICKEN SALAD SANDWICH - *seven grain bread, chciken, celery, grapes & dried cranberries.*

CHICKEN CAESAR WRAP - *griled chicken breast, romaine, croutons & caesar dressing.*

CRISPY EGGPLANT & GOAT CHEESE WRAP - *with marinated tomatoes, spinach & basil pesto. (v)*

BALSAMIC CHICKEN & SPINACH WRAP - *with carmelized onions, roasted peppers, spinach & roasted garlic aioli.*

Additional Handheld Option (1) | + $4 per person

$59

PER PERSON | PLUS OPTIONS
$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

PLATED LUNCHEON

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

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*** DENOTES A PREMIUM MENU OPTION TO BE SELECTED AS YOUR CHOICE(S) FOR THE SECTION.**

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FAMILY STYLE APPETIZERS

CHOICE OF TWO (2) OPTIONS

ANTIPASTO TAVOLO GRANDE - *Chefs selection of cured meats, artisinal cheeses & accompaniments.*

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

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

STUFFED MUSHROOMS - *Sausage Stuffing -or- Spinach & Artichoke Stuffing (v)*

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 - *with lemon & marinara.*

MAINS

CHOICE OF THREE (3) OPTIONS

A menu will be printed with your 3 options. Your guests will each choose 1

RIGATONI A LA VODKA - *Tomato-vodka cream, basil & parmigiano reggiano (v)*

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

CHICKEN PARMIGIANA - *Crispy chicken breast topped with marinara sauce & fresh mozzarella. with pasta.*

CHICKEN FRANCAISE - *Egg battered chicken breast & lemon butter sauce. with chefs vegetable.*

CHICKEN MARSALA - *Seared chicken breast & mushroom marsala sauce. with chefs vegetable. (gf)*

CHICKEN MILANESE - *Crispy chicken breast & arugula salad with fennel, onion, tomato, parmigiano reggiano & redwine vinaigrette.*

MEDITERRANEAN SALMON - *Plum tomato olives, capers & onion. with chefs vegetable.*

EGGPLANT PARMIGIANA - *Crispy fried eggplant topped with marinara sauce & fresh mozzarella. with pasta. (v)*

DESSERT

CHOICE OF ONE (1) OPTION - ***Served Family Style***

DOUBLE CHOCOLATE BROWNIES || FRESH FILLED MINI CANNOLI

CREAM-PUFF PASTRIES
CLASSIC CREAM *-or-* STRAWBERRY CREAM *-or-* COFFEE CREAM

*** FRESH FRUIT PLATTERS** - *Seasonal fresh fruit* | ***+ $3 per person***

*** BOMBOLINI** - *Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise* | ***+ $3 per person***

Outside Dessert / Cut & Plate - *Applies to each dessert being cut & plated by the staff* | ***+ $2 per person***

$65

PER PERSON | PLUS OPTIONS
$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

NETWORK LUNCHEON

WEDNESDAY - THURSDAY - FRIDAY

A TWO (2) HOUR EVENT - BUFFET STYLE

CAFÉ

FRESH BREWED COFFEE & ASSORTED HOT TEA

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

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

SALAD

CHOICE OF TWO (2) OPTIONS

TRI COLOR PASTA SALAD - *with marinated tomato, mixed olives, mozzarella, bell pepper & red onion with creamy italian vinaigrette. (v)*

POTATO SALAD - *potato, bell peper, scallion, red onion, parsley & dijonnaise. (v)(gf)*

CUCUMBER & TOMATO SALAD - *with mozzarella, basil, red onion, olives, roasted pepper & balsamic. (v)(gf)*

CAESAR SALAD - *hearts of romaine & toasted croutons tossed in house made Caesar dressing. (v)*

Additional Salad Option (1) | + $3 per person

HANDHELDS

CHOICE OF TWO (2) OPTIONS

GRILLED CHEESE - *French Onion Gruyere* ***-or-*** *Baked Brie & Fig*

B.L.T.A. - *Seven grain toast, bacon, lettuce, tomato, smashed avocado & mayo.*

ITALIAN SUB SANDWICH - *Semolina bread, cappicolo, sopressatta, provolone, lettuce, tomato, onion, oregano, oil & vinegar*

CRISPY CHICKEN CAESAR SANDWICH - *Semolina bread, crispy chicken cutlet, romaine caesar slaw.*

CRISPY EGGPLANT & GOAT CHEESE WRAP - *With marinated tomatoes, spinach & basil pesto. (v)*

Additional Handheld Option (1) | + $4 per person

HOT BUFFET DISH

CHOICE OF ONE (1) OPTION

RIGATONI A LA VODKA - *Tomato-vodka cream, basil & parmigiano reggiano (v)*

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

CHICKEN PARMIGIANA - *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.*

OPTIONAL BAR PACKAGE

Due to the business nature of this package, it is NOT mandatory to select a bar package for this event style. There will not be a bartender present, unless a bar package is selected by the event host.

$45

PER PERSON | PLUS OPTIONS
$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

COCKTAIL PARTY

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*** DENOTES A PREMIUM MENU OPTION TO BE SELECTED AS YOUR CHOICE(S) FOR THE SECTION.**

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SERVER PASSED APPETIZERS

Cocktail Style - Individually portioned & passed to your guests.

CHOICE OF SIX (6) OPTIONS

MOZZARELLA & TOMATO SKEWERS - *aged balsamic & basil (v)(gf)*

ANTIPASTO SKEWERS - *sopressatta, red pepper, mozzarella, salami, olive. (gf)*

ANTIPASTO ENDIVE LEAVES - *chopped antipasto salad (salami, soppressata, olive, onion, provolone, pepperoncini) on endive leaves. (gf)*

BRUSCHETTA - *roma tomato, onion, basil & parmigiano. on focaccia crisp. (v)(gf)*

STUFFED MUSHROOMS - ***Sausage Stuffing*** *-or-* ***Spinach & Artichoke Stuffing*** *(v)(gf)*

ARANCINI (RICE BALLS) - ***Classic Cheese****, with marinara. (v)* *-or-* ***Truffle Mushroom****, with truffle fonduta. (v)*

MINI EGGPLANT FRITTA - *fried eggplant stacks, with basil pesto ricotta, mozzarella & aged balsamic. (v)*

GOAT CHEESE FRITTERS - *fried goat cheese, fig jam & apple. (v)*

FRIED RAVIOLI - *semolina crusted ricotta ravioli, marinara. (v)*

TRUFFLE FRIES - *truffle oil & parmigiano reggiano. (v)*

FRIED POLENTA TRIANGLES - *gorgonzola, honeycomb & bacon. (gf)*

MINI MEATBALLS - *veal, pork & beef blend, marinara & ricotta.*

VODKA CHICKEN PARM BITES - *fried chicken meatball, mozzarella, vodka sauce & crispy basil.*

*** SHRIMP COCKTAIL** - *with cocktail sauce. (gf)* **+$6** ***p.p.***

*** FILET MIGNON CROSTINI** - *sliced filet, horseradish aioli, chive, semolina crostini* **+$5** ***p.p.***

*** LAMB LOLLIPOPS** - *herb marinated, with salmoriglio sauce. (gf)* **+$10** ***p.p.***

*** CRAB CAKES** - *charred lemon aioli, frisee, red bell pepper.* **+$7** ***p.p.***

SALAD & PASTA STATION

CHOICE OF ONE (1) OPTION

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)*

CHOICE OF ONE (1) OPTION

RIGATONI WITH VODKA SAUCE - *tomato-vodka cream, basil & parmigiano reggiano (v)*

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)*

TORTELLINI ALFREDO – *cheese tortellini, pecorino alfredo sauce*

DESSERT

CHOICE OF ONE (1) OPTION - ***Server Passed***

DOUBLE CHOCOLATE BROWNIES || FRESH FILLED MINI CANNOLI || BOMBOLINI DOUGHNUTS

Coffee & Tea Station

$64

PER PERSON | PLUS OPTIONS

Alcohol beverages, NJ Sales Tax & Gratuity, 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

CHOICE OF TWO (2) OPTIONS

ANTIPASTO TAVOLO GRANDE - *Chefs selection of cured meats, artisinal cheeses & accompaniments.*

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

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

STUFFED MUSHROOMS - *Sausage Stuffing -or- Spinach & Artichoke Stuffing (v)*

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 - *with lemon & marinara.*

SALAD

CHOICE OF ONE (1) OPTION

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

CHOICE OF FOUR (4) OPTIONS

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

RIGATONI A LA VODKA - *Tomato-vodka cream, basil & parmigiano reggiano (v)*

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

CAVATELLI & 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 - *Lemon shallot butter, roasted potato, artichoke, pepper & olive with tomato pesto.*

CHICKEN PARMIGIANA - *Crispy chicken breast topped with marinara sauce & fresh mozzarella. With spaghetti marinara.*

CHICKEN MILANESE - *Crispy chicken breast & arugula salad with fennel, onion, tomato, parmigiano reggiano & redwine vinaigrette.*

PORK CHOP SCARPARIELLO - *Hot vinegar peppers, bell peppers, crumbled sausage,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, grean 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

CHOICE OF ONE (1) OPTION - ***Served Family Style***

DOUBLE CHOCOLATE BROWNIES || FRESH FILLED MINI CANNOLI

CREAM-PUFF PASTRIES

CLASSIC CREAM *-or-* STRAWBERRY CREAM *-or-* COFFEE CREAM

*** FRESH FRUIT PLATTERS** - *Seasonal fresh fruit* | ***+ $3 per person***

*** BOMBOLINI** - *Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise* | ***+ $3 per person***

Outside Dessert / Cut & Plate - *Applies to each dessert being cut & plated by the staff* | ***+ $2 per person***

$75

PER PERSON | PLUS OPTIONS

$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

PREMIUM PLATED DINNER

A FOUR HOUR EVENT

Includes: A custom printed menu for each place setting at the table.

FOR THE TABLE

Served family style at your tables, as a bread course.

HANDMADE FOCACCIA & WHIPPED RICOTTA - ***included***

FAMILY STYLE APPETIZERS

CHOICE OF TWO (2) OPTIONS

EGGPLANT CAPONATA - *Tomato, Olives, Capers, Bell Pepper, Red Onion. (vegan)*

MUSHROOM ARANCINI - *Pecorino Fonduta (vegetarian)*

ARTICHOKE & SPINACH CROSTINI - *(vegetarian)*

BURRATA & GRILLED PEACHES *with Aged Balsamic*

CHOICE OF TWO (2) OPTIONS

SHRIMP COCKTAIL – *cocktail sauce & lemon*

FILET MIGNON CROSTINI - *horseradish crema & chive*

CRAB CAKES - *Lemon Aioli & Arugula*

PLATED SALAD COURSE

CHOICE OF ONE (1) OPTION

All your guests will be served the same salad selection

LITTLE GEM CAESAR – *Baby romaine, crushed croutons, pecorino, house Caesar dressing.*

ARUGULA - *with crispy prosciutto, tomatoes, shaved Parmigianino Reggiano & honey pepper vinaigrette.*

PLATED PASTA COURSE

CHOICE OF ONE (1) OPTION

All your guests will be served the same pasta selection

RIGATONI WITH VODKA SAUCE

TAGLIATELLE BOLOGNAISE - *(vegan option available)*

GNOCCHI WITH BLACK TRUFFLE CREAM *(vegetarian)*

RAVIOLO CARBONARA - *Handmade raviolo with house made ricotta, egg yolk, guanciale, pecorino & black pepper burre fuso.*

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PREMIUM PLATED DINNER

A FOUR HOUR EVENT

Includes: A custom printed menu for each place setting at the table.

PLATED MAIN COURSE

guest choice

CHOICE OF FOUR (4) OPTIONS

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

FILET MIGNON - *Potato Pavé, Charred Asparagus, Au Poive.*

HOUSE PORK CHOP - *Leak & focaccia Bread Pudding, glazed baby carrots, Pork jus.*

VEAL ROULADE - *Speck, mushroom duxelle, Mozzarella, Brussels Sprout & Potato Hash, mederia veal jus.*

HERB ROASTED CHICKEN BREAST - *Lemon shallot butter, roasted potato, artichoke, pepper & olive with tomato pesto.*

CHICKEN MILANESE - *Crispy chicken breast & arugula salad with fennel, onion, tomato, parmigiano reggiano & redwine vinaigrette.*

PORK CHOP SCARPARIELLO - *Hot vinegar peppers, bell peppers, crumbled sausage, 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, grean beans, onion & parsley.*

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

DESSERT

coffee, tea, espresso & cappuccino

BOMBOLINI & FRESH FRUIT - ***included***

Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise. Fresh seasonal fruit.

guest choice dessert upgrade | ***+ $5 per person***

Each guest will choose one of the following options, as a plated dessert course.

FLOURLESS CHOCOLATE HAZELNUT CAKE
OLIVE OIL CAKE
TIRAMISU

$130

PER PERSON | PLUS OPTIONS
$35.00 per child 8 years old & under

Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

BAR PACKAGES

WINE, BEER & SANGRIA

DAYTIME EVENTS OLNY

3 HOUR OPEN BAR | *$25 per person*

Includes the following wine brands, red & white sangria, & all bottled beer options.

Benziger Chardonnay | Terra Alpina Pinot Grigio | Napa Cellars Sauvignon Blanc | Whispering Angel Rose'
Robert Mondavi Cabernet | Joel Gott Pinot Noir | Chelsea Goldschmidt Merlot | Pessimist Red Blend | Bodegas Salentein Malbec
Red & White Sangria, Mimosas & Prosecco

SPRITZ UPGRADE | + *$4 per person*
Aperol Spritz | Hugo Spritz (St. Germaine) | Limoncello Spritz

***Not* Available for Consumption Tab Billing - Additional Hour + $10 pp**

HOUSE LIQUOR, WINE & BEER

3 HOUR OPEN BAR | *$35 per person*

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

Tito's Vodka | Tangueray Gin | Espolan Blanco Tequila | Dewar's White Label Scotch | Bacardi Rum | Captain Morgan Spiced Rum
Bounty Coconut Rum | Four Roses Bourbon | Jack Daniel's American Whiskey | Bailys Irish Cream | Tia Maria | Marie Brizard | Kahlua

***Not* Available for Consumption Tab Billing. - Additional Hour + $12 pp**

PREMIUM LIQUOR, WINE & BEER

3 HOUR OPEN BAR | *$45 per person*

Includes almost all liquor brands behind the bar & a selection of premium wines by-the-glass

Some Included brands are:

Grey Goose Vodka | Belvedere Vodka | Casamigos Tequilla | Don Julio Tequila
Johnny Walker Black | Bulliet Bourbon & Rye | Makers Mark | Cordials | Amaro & More

Super-Premium brands NOT included
Don Julio 1942, Johnny Walker Blue, Blantons, Clase Azul, etc.

LA MONDINA SIGNATURE COCKTAIL UPGRADE | + *$4 per person*

Pick Two (2) of our Signature Cocktails to Add to your Bar Offerings

Sicilian Revenge | Pear Pressure | Always Sunny | Bounty on the Beach | Pistachio Martini

Available for Consumption Tab Billing. (Each Drink Ordered at Menu Price) - Additional Hour + $14 pp

BAR UPGRADES

CHAMPAGNE TOAST | *$6 per glass*
One per guest* | *Flutes of champagne at each place setting.

MIMOSAS ON ARRIVAL | *$5 per glass*
30 glass minimum* | *Flutes of champagne & orange juice arranged on a station when your guests arrive

*Traditional Cocktails & Mixed Drinks Only -- **Absolutely No Shots & Double Pours Served During Private Events***
Alcohol beverages, NJ Sales Tax & Gratuity, are not included in this price. - Bar Package selection is required for private events.

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, artisinal cheeses & accompaniments.* **+$7 *p.p.***

STUFFED MUSHROOMS - *Sausage Stuffing -or- Spinach & Artichoke Stuffing (v)* **+$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 - *with 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, basil & parmigiano reggiano (v)* **+$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.***

TORTELLINI ALFREDO – *Cheese tortellini, pecorino alfredo sauce* **+$6 *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 PARMIGIANA - *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 (gf)* **+$5 *p.p.***

CHICKEN MILANESE - *Crispy chicken breast & arugula salad with fennel, onion, tomato, parmigiano reggiano & redwine 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 PARMIGIANO - *Crispy fried eggplant topped with marinara sauce & fresh mozzarella* **+$5 *p.p.***

ITALIAN SAUSAGE, PEPPERS & ONION - *Garlic pan 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.***

HERB ROASTED POTATOES **+$5 *p.p.***

SAUTEED ZUCCHINI, LEMON, GARLIC & OLIVE OIL **+$5 *p.p.***

ROASTED CARROTS & STRING BEANS **+$5 *p.p.***

CHOPPED BROCCOLI RABE, LEMON, GARLIC & OLIVE OIL **+$5 *p.p.***

PARMESAN HERB RISOTTO **+$5 *p.p.***

DESSERT

DOUBLE CHOCOLATE BROWNIES | *+ $3 p.p.* // **FRESH FILLED MINI CANNOLI** | *+ $3 p.p.*

CREAM-PUFF PASTRIES - *Classic Cream -or- Strawberry Cream -or- Coffee Cream* | *+ $3 p.p.*

BOMBOLINI - *Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise* | *+ $5 p.p.*

FRESH FRUIT PLATTERS - *Seasonal fresh fruit* | *+ $5 p.p.*