



BOTTAGRA
RESTAURANT + BAR

BUFFET STYLE BANQUET MENU

HOT APPETIZERS

SELECT 2

FRIED CALAMARI
traditional or teriyaki

CLAMS CASINO

CLAMS OREGANATO

EGGPLANT ROLLATINI

SICILIAN RICEBALLS

MUSSELS FRADIAVOLO

MUSSELS WHITE WINE GARLIC

MOZZARELLA IN CAROZZA

SAUSAGE & PEPPERS

VEAL MEATBALLS TOMATO BASIL

STUFFED MUSHROOMS

COLD APPETIZERS - SELECT 3

ITALIAN COLD ANTIPASTO

imported italian meats & cheese, beans, artichokes, olives

TOMATO & FRESH MOZZARELLA

EGGPLANT CAPONATA CROSTINI

TOMATO & RED ONION BRUSCHETTA

MARINATED GRILLED VEGETABLES

CHEESE TORTELLINI WITH PESTO

BOWTIE PASTA SALAD

sun-dried tomatoes, olives, arugula

SEAFOOD SALAD

STRING BEAN, POTATO, RED ONION SALAD

BOTTAGRA HOUSE SALAD

CAESAR SALAD

RAW BAR ICE DISPLAY

*littleneck clams, blue point oysters, shrimp cocktail,
seafood salad*

add \$25 per person

PASTA - SELECT 1

RIGATONI VODKA
peas & prosciutto

RIGATONI VODKA PLAIN

PENNE FRESH TOMATO BASIL

CAVATELLI & BROCCOLI

CHEESE TORTELLINI ALFREDO

MEZZE RIGATONI BOLOGNESE

BOWTIE

wild mushroom truffle cream sauce

ORRECHIETE

crumbled sausage, broccoli rabe, garlic & oil

RIGATONI NORMA

eggplant, tomato basil, ricotta salata

ENTREES - SELECT 2

CHICKEN BREAST

marsala, francese, parmesan

ANGRY CHICKEN PARM

spicy vodka sauce

CHICKEN GIAMBOTTA

sausage, potatoes, onions, mushrooms, peppers

CHICKEN BALSAMICO

balsamic vinegar, herbs, parmesan cheese

VEAL

marsala, francese, parmesan

VEAL SALTIMBOCCA

prosciutto, spinach, mozzarella, marsala wine sauce

VEAL SORRENTINO

eggplant, tomato, mozzarella, marsala wine sauce

ROASTED SALMON PROVENCIALE

capers, cherry tomatoes, white wine sauce

SHRIMP SCAMPI

garlic white wine sauce

BRAISED BEEF SHORTRIBS

**ALL ENTREES SERVED WITH
ROASTED POTATOES & SEASONAL VEGETABLES**



B O T T A G R A
RESTAURANT + BAR

BUFFET STYLE BANQUET MENU

DESSERTS & COFFEE

FRESH FRUIT & ZEPPOLIS
REGULAR COFFEE, TEA & SOFT DRINKS
ESPRESSO & CAPPUCCINO
add \$4 per person

FOR THE KIDS

INDIVIDUAL CHOICE OF :
CHICKEN TENDERS & FRENCH FRIES
MARGHERITA PIZZA
PENNE FRESH TOMATO OR VODKA SAUCE
MACARONI & CHEESE

BAR PACKAGES - 3 HOURS

CHAMPAGNE, BELLINI, MIMOSA - \$15 per person
DRAFT BEER & HOUSE WINE - \$15 per person
RED SANGRIA PITCHER - \$35 each
STANDARD BAR - \$35 per person
*absolute, titos, jameson, jack daniels, jw black, tanqueray,
captain morgan, bacardi, patron, makers mark
draft beer, house wine, no shots or cordials*

PREMIUM BAR

*grey goose, ketel one, jameson, jack daniels, jw black,
hendricks gin, casamigos blanco & reposado, bulleit bourbon,
glenlivet 12, bottled beer, premium wine,
includes shots & cordials
\$45 per person
*additional bar hour \$15 per person**

PACKAGE INFORMATION

\$60 PER PERSON - \$35 PER CHILD (3YR-12YR)
PLUS STATE TAX & 22% GRATUITY

ALL BUFFETT STYLE EVENTS ARE FOR 3 HOURS - (additional hour \$10 per person)

- STANDARD LINEN BLACK OR WHITE INCLUDED
- SPECIALTY LINEN \$3 PER NAPKIN/ \$15 PER TABLECLOTH
- CAKE CUTTING FEE- \$2 PER PERSON
- CUSTOM PRINTED MENUS - \$3 EACH
- MAITRE D FEE \$150 (parties of 25 plus guests)
- BARTENDER FEE (if bar package is not selected) \$150
- OUTDOOR TENTED EVENT SPACE BARTENDER FEE \$150 PER
- DJ EQUIPMENT RENTAL FEE \$250
- RESIDENT DJ \$800 (3 hour events, not including wedding celebration – each additional hour \$250)

EVENT CONTRACT

GUEST NAME : _____

ADDRESS: _____

PHONE #: _____

DATE OF EVENT: _____ NUMBER OF GUESTS: _____

DEPOSIT (non refundable): \$ _____

CASH CHECK CREDIT CARD

a non cash adjustment will be applied when paying by credit

To book an event call us at 973.423.4433 ext 3 to speak with one of our event specialists.