



**BOTTAGRA**  
RESTAURANT + BAR

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**FAMILY STYLE BANQUET MENU**

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**APPETIZERS - 1ST COURSE - SELECT 3**

FRIED CALAMARI  
*traditional or teriyaki*

CLAMS CASINO

CLAMS OREGANATO

MINI CRABCAKES

SPIEDINI ALLA ROMANA  
*anchovy lemon caper sauce*

SICILIAN RICEBALLS

MUSSELS FRADIAVOLO

MUSSELS WHITE WINE GARLIC

MOZZARELLA IN CAROZZA

ITALIAN COLD ANTIPASTO  
*imported italian meats & cheese, beans, artichokes, olives*

TOMATO & FRESH MOZZARELLA

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**PASTA & SALAD - 2ND COURSE  
SELECT 1 PASTA 1 SALAD**

RIGATONI VODKA  
*peas & prosciutto*

RIGATONI VODKA PLAIN

PENNE FRESH TOMATO BASIL

CAVATELLI & BROCCOLI

BOWTIE  
*wild mushroom truffle cream sauce*

CHEESE TORTELLIINI ALFREDO

MEZZE RIGATONI BOLOGNESE

ORRECHIETE  
*crumbled sausage, broccoli rabe, garlic & oil*

RIGATONI NORMA  
*eggplant, tomato basil, ricotta salata*

**SALAD**

ARUGULA & WALNUT  
CAESAR  
BOTTAGRA HOUSE

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**ENTREES - 3RD COURSE - SELECT 2**

CHICKEN BREAST  
*marsala, francese, parmesan or milanese*

ANGRY CHICKEN PARM  
*spicy vodka sauce*

CHICKEN SORRENTINO  
*eggplant, tomato, mozzarella, marsala wine sauce*

VEAL  
*marsala, francese, parmesan, or milanese*

VEAL SALTIMBOCCA  
*prosciutto, spinach, mozzarella, marsala wine sauce*

VEAL SORRENTINO  
*eggplant, tomato, mozzarella, marsala wine sauce*

PIGNOLI CRUSTED SALMON  
*truffle cream sauce*

STUFFED SHRIMP WITH CRAB MEAT  
*lemon white wine sauce*

BRAISED BEEF SHORTRIBS

CHATEAUBRIAND (sliced filet mignon)  
*add \$15 per person*

GRILLED SKIRT STEAK  
*port wine reduction  
add \$12 per person*

ALL ENTREES SERVED WITH  
ROASTED POTATOES & SEASONAL VEGETABLES

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**DESSERTS & COFFEE**

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

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**FOR THE KIDS**

INDIVIDUAL CHOICE OF :

CHICKEN TENDERS & FRENCH FRIES  
MARGHERITA PIZZA  
PENNE FRESH TOMATO OR VODKA SAUCE  
MACARONI & CHEESE



**B O T T A G R A**  
RESTAURANT + BAR

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**FAMILY STYLE BANQUET MENU**

**BAR PACKAGES - 3 HOURS**

DRAFT BEER & HOUSE WINE

\$15 per person

STANDARD BAR

*absolute, titos, jameson, jack daniels, jw black, tanqueray, captain morgan, bacardi, patron, makers mark,  
draft beer, house wine, no shots or cordials*

\$35 per person

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\*

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**PACKAGE INFORMATION**

\$65 PER PERSON - \$35 PER CHILD (3YR-12YR)

PLUS STATE TAX & 22% GRATUITY

ALL FAMILY 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)

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**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.**