



BOTTAGRA
RESTAURANT + BAR

SIT DOWN BANQUET MENU

APPETIZERS - SELECT 3 - Served Family Style

FRIED CALAMARI
traditional or teriyaki

CLAMS CASINO

CLAMS OREGANATO

EGGPLANT ROLLATINI

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

SEAFOOD SALAD

PASTA - SELECT 1 - Served Individual

RIGATONI VODKA
peas & prosciutto

RIGATONI VODKA PLAIN

PENNE FRESH TOMATO BASIL

CAVATELLI & BROCCOLI

BOWTIE
wild mushroom truffle cream sauce

CHEESE TORTELLINI ALFREDO

MEZZE RIGATONI BOLOGNESE

ORRECHIETE
crumbled sausage, broccoli rabe, garlic & oil

RIGATONI NORMA
eggplant, tomato basil, ricotta salata

SALAD - Select 1 - Served Individual

ARUGULA & WALNUT
CAESAR
BOTTAGRA HOUSE

ENTREES - SELECT 3

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

DESSERTS & COFFEE

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

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

SIT DOWN BANQUET MENU

BAR PACKAGES - 3 HOURS

DRAFT BEER & HOUSE WINE

\$15 per person

RED SANGRIA PITCHER

\$35 each

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

PACKAGE INFORMATION

\$75 PER PERSON - \$35 PER CHILD (3YR-12YR)

PLUS STATE TAX & 22% GRATUITY

ALL SIT DOWN 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.