

Molto Bene

Private Events

HOSTING MEMORABLE OCCASIONS IN CRANBURY, NJ

Host a signature special event at Molto Bene. From Corporate Lunches, Baby/Bridal showers to birthdays, anniversaries and religious celebrations to dinners, we ensure an effortlessly hosted gathering for you and a memorable occasion for your guests...

Contact: events@moltobeneonline.com

Phone: 609.642.6724

Brunch Buffet

Available on Saturdays and Sundays only. 12PM to 3PM

COLD

Mixed Green Salad with Honey Balsamic Vinaigrette

Fresh Fruit Platter with Yogurt Dip

Croissants/Bagels/Muffins/Cream Cheese/Fig Marmalade/Butter

Italian Cookies

HOT

Choice of one (or both for an extra \$6.00 per person)

Chicken Breast (Marsala, Lemon, or Parmesan)

OR

Stuffed Zucchini – Quinoa, tomatoes, red bell peppers, onions, basil, white balsamic glaze, tomato-basil sauce

Chef's Selection of Seasonal Vegetables

PASTA

Choice of one

Penne Vodka, Linguine Primavera, or Spaghetti Marinara

BREAKFAST

Scrambled Eggs

Breakfast Sausage or House Cut Bacon

Breakfast Potatoes

Buttermilk Pancakes with Maple Butter

Soda/Iced Tea/Coffee & Hot Tea Included

\$32.00 per person (kids \$16.00)

(Does not include tax, 20% service charge, and space fee)

Minimum 25 guests

Corporate Luncheon Package

Tuesday through Friday Lunch Only. **If up in the Loft, the menu will be served buffet style.**

(Choice of soup and salad; 4 Paninis; 2 Pizzas. Served with Potato Chips)

First Course

Select Soup or Salad (see current menu for salad options)

Italian Sausage and Red Lentil Soup

Soup of the Day

Mixed Green Salad

Spinach Salad

Arugula Salad

Second Course

Select Panini or Pizza

Hamburger di Pollo - Italian herb ground chicken, fontina cheese, roasted garlic, tomato chili pureé, micro greens, brioche

Pollo Arrosto Roasted chicken, caciocavallo cheese, marinated roasted red peppers, arugula, roasted garlic alioli, ciabatta

Mozzarella Fresca – Fresh house-made mozzarella, tomatoes, basil pesto alioli, balsamic glaze, ciabatta

Verdure Miste (Vegetarian) – Baby spinach, wild mushrooms, roasted tomatoes, asiago cheese, basil pesto alioli, flatbread

MB Grilled Cheese - Fontina cheese, thick cut bacon, tomatoes, fresh basil, roasted garlic, roasted tomato alioli, 7-grain bread

BBQ Pulled Pork – Bacon, buttermilk ranch, cheddar, scallions, crispy onions, brioche

33 Burger – Ground pork, beef, and bacon, caciocavallo cheese, pickles, tomato, arugula, whipped ricotta, focaccia bread

Pear & Pancetta Pizza - Chianti wine soaked pears, crispy pancetta, pesto cream cheese, balsamic glaze

Buffalo Mozzarella Pizza Imported buffalo mozzarella, fresh basil, pomodoro sauce

Dessert

Italian Cookies

Soda / Iced Tea/ Coffee & Hot tea include
(Espresso Bar Available as an upgrade)

\$19 per person

(Does not include tax, 20% service charge, and space fee)

Minimum 15 guests

Luncheon Package

Minimum of 35 people on Saturday and Sunday. Menu will be served buffet style.

Spuntini

Served Family Style

Spuntini Trio (Snack Trio)

Mixed olive tapenade; Italian style hummus; Goat cheese spread; toasted flat bread & grissini

Bruschetta

Fresh tomato, garlic, basil

Spiedini (Skewers)

Chicken and Beef

First Course

Select Salad or Soup buffet style

House Salad

OR

Italian Sausage and Red Lentil Soup

Soup of the Day

Second Course

An Assortment of Panini's on trays with house-made potato chips

Pollo Arrosto- Roasted chicken, fresh basil, caciocavallo cheese, roasted tomato, alioli, ciabatta

Mozzarella Fresca – Fresh House made mozzarella, balsamic glaze, tomatoes, arugula, basil pesto alioli, ciabatta

Verdure Miste (Vegetarian) – Baby spinach, wild mushrooms, roasted tomatoes, asiago cheese, basil pesto alioli, flatbread

MB Grilled Cheese - Fontina cheese, thick cut bacon, tomatoes, fresh basil, roasted garlic, roasted tomato alioli, 7-grain bread

Dessert

Italian Cookies

Soda / Iced Tea/ Coffee & Hot tea include
(Espresso Bar Available as an upgrade)

\$24 per person (Kids \$12.00)
(Does not include tax, 20% service charge, and space fee)
Minimum 25 guests

Basic Buffet Lunch Package

If up on Loft, minimum 35 people Friday and Saturday

Insalata

Select One (buffet style)

Mista Salad

Mixed greens, heirloom cherry tomatoes, shaved asiago, homemade herb croutons, cucumbers, red wine vinaigrette

Arugula Salad

Baby arugula, crumbled gorgonzola, toasted almonds, dried figs, honey-balsamic vinaigrette

Pasta

Select One

Linguine Primavera

Penne Vodka

Spaghetti Marinara

Main Course

Select One (second choice \$8.00 per person)

Chicken Breast (Marsala, Lemon, or Parmesan)

Cod Fillet in a Lemon White Wine Sauce

Stuffed Zucchini

Sides

Chef's Selection of Seasonal Vegetables and Starch

Dessert

Italian Cookies

Dinner Rolls Included

Soda / Iced Tea/ Coffee & Hot tea included

(Espresso Bar Available as an upgrade)

\$30 Per Person (kids \$15.00)

(Does not include tax, 20% service charge, and space fee)

Minimum 25 guests

Upgraded Buffet Lunch Package

Minimum of 35 people Saturday and Sunday

Insalata

Select One (see current menu for options)

Mixed Green Salad

Spinach Salad

Arugula Salad

Main Pasta Course

Select One

Ricotta Gnocchi

Homemade ricotta gnocchi, house made sweet Italian sausage, sweet peas, sun dried tomatoes, parmesan cheese, cream

Penne Pasta

Penne pasta, crushed tomatoes, garlic, basil, red chili flakes, shaved asiago cheese

Risotto

Saffron Arborio rice, peas, shredded carrots and zucchini, parmesan cheese

Main Course

Select Two (Third entrée \$8.00 per person)

Chicken Breast (Marsala, Lemon, or Parmesan)

Cod Fillet in a Lemon White Wine Sauce

Stuffed Zucchini

Sides

Chef's Selection of Seasonal Vegetables and Starch

Dessert

Italian Cookies

Dinner Rolls Included

Soda / Iced Tea/ Coffee & Hot tea included

(Espresso Bar Available as an upgrade)

\$34 per Person (Kids \$16.00)

(Does not include tax, 20 % service charge, and space fee)

Minimum 25 guests

Basic Dinner Package (Plated)

(Downstairs Only)

First Course

Choice of

Mista Salad or Arugula Salad

Italian Sausage and Red Lentil Soup or Soup of the Day

Main Course

Choice of

Country Fried Chicken Thighs

Wilted kale, country biscuits, parmesan gravy

Seafood "Paella"

Chicken, chorizo, shrimp, calamari, shredded carrots and zucchini, peas, saffron Arborio rice

Frenched Pork Chop

Apple cider brine, parmesan potato gratin, butter braised leeks, apple cider pan sauce

Stuffed Zucchini

Quinoa, tomatoes, red bell peppers, onions, basil, white balsamic glaze, tomato-basil sauce

Dessert

Choice of

Mini Cannoli

Or

Gelato/Sorbetto

Soda / Iced Tea/ Coffee & Hot tea included

(Espresso Bar Available as an upgrade)

Dinner Rolls Included

\$38 per person (kids menu please ask)

(Does not include tax, 20% service charge, and space fee)

Minimum 15 guests

Basic Buffet Dinner Package

Minimum of 35 people on Friday and Saturday nights

Salad

Select One (see current menu for options)

Mixed Green Salad

Spinach Salad

Arugula Salad

Main Pasta Course

(Select One)

Ricotta Gnocchi

Homemade ricotta gnocchi, house made sweet Italian sausage, sweet peas, sun dried tomatoes, parmesan cheese, cream

Penne Pasta

Penne pasta, crushed tomatoes, garlic, basil, red chili flakes, shaved asiago cheese

Risotto

Saffron Arborio rice, peas, shredded carrots and zucchini, parmesan cheese

Main Course

Select Two (third entrée \$8.00 per person)

Chicken Breast (Marsala, Lemon, or Parmesan)

Cod Fillet in a Lemon White Wine Sauce

Prime Rib of Beef with Au Jus

Stuffed Zucchini

Sides

Chef's Selection of Seasonal Vegetables and Starch

Dessert

Italian Cookies & Tray of Cannoli

Dinner Rolls Included

Soda / Iced Tea/ Coffee & Hot tea included

(Espresso Bar Available as an upgrade)

\$44 Per Person (kids \$22.00)

(Does not include tax, 20% service charge, and space fee)

Minimum 25 guests

Upgraded Buffet Dinner Package

Minimum of 35 people on Friday and Saturday nights

Spuntini

Spuntini Trio (Snack Trio)

Mixed olive tapenade; Italian style hummus; Goat cheese spread; toasted flat bread & grissini

Bruschetta

Fresh tomato, garlic, basil

Spiedini (Skewers)

Chicken and Beef

Salads

Select One

Mixed Green

Arugula

Main Pasta Course

Select One

Ricotta Gnocchi

Homemade ricotta gnocchi, house made sweet Italian sausage, sweet peas, sun dried tomatoes, parmesan cheese, cream

Penne Pasta

Penne pasta, crushed tomatoes, garlic, basil, red chili flakes, shaved asiago cheese

Risotto

Saffron Arborio rice, peas, shredded carrots and zucchini, parmesan cheese

Main Course

Select Two (Third entrée \$8.00 per person)

Chicken Breast (Marsala, Lemon, or Parmesan)

Cod Fillet in a Lemon White Wine Sauce

Prime Rib of Beef with Au Jus

Stuffed Zucchini

Sides

Chef's Selection of Seasonal Vegetables and Starch

Dessert (Buffet Style)

Select one (All three \$2 per person)

Apple Crumb Cake, Lemon Meringue Pie, Cannoli Cake

Dinner Rolls Included

Soda / Iced Tea/ Coffee & Hot tea include

(Espresso Bar Available as an upgrade)

\$50 Per Person (kids \$25.00)

(Does not include tax, 20% service charge, and space fee)

Cocktail Reception & Station Party

Passed Hors d'Oeuvres

Select Four

- Chicken Meatballs with red pepper puree
 - Garlic Herb Marinated grilled Shrimp
- Sea Salted beef skewers with roasted garlic alioli
- Papas Bravas- crispy fried potatoes and spicy alioli
- Bacon wrapped dried figs, bleu cheese, fig vincotto
- Mozzarella, basil and cherry tomato skewers with balsamic glaze

Select Two

Artisanal Cheese Platter

Artisanal Salumi Platter

Fresh fruit and berries platter with yogurt dip

Vegetable crudite with homemade ranch dressing

Salad Station

Mixed Greens

Dressings and Toppings

Pasta Stations

Select One (add a second for an up-grade)

Ricotta Gnocchi

Homemade ricotta gnocchi, house made sweet Italian sausage, sweet peas, sun dried tomatoes, parmesan cheese, cream

Penne Pasta

Penne pasta, crushed tomatoes, garlic, basil, red chili flakes, shaved asiago cheese

Risotto

Saffron Arborio rice, peas, shredded carrots and zucchini, parmesan cheese

Bruschetta Station

Tomato and Basil

and

Chick Pea Puree

Italian cookie and Coffee Station

Assorted Italian cookies, Coffee & Hot tea

Soda / Iced Tea included

(Espresso Bar Available as an upgrade)

\$39 Per Person (kids \$16.00)

(Does not include tax and 20% service charge)

Minimum 35 guests

Italian Buffet

Minimum of 35 people on Friday and Saturday nights

Salad

Caprese Salad

Fresh Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

Main Pasta Course

(Select One)

Penne Pasta

Penne Pasta, Crushed Tomatoes, Garlic, Basil, Red Chili Flakes, Shaved Asiago Cheese

Risotto Genovese

Arborio Rice, Basil Pesto, Toasted Pinenuts, White Wine, Shaved Parmigiano Reggiano Cheese

Fettuccine Alfredo

Cream, Parmesan Cheese, Garlic, Basil, Cracked Black Pepper

Main Course

Select Two (third entrée \$8 per person)

Chicken Breast (Marsala, Piccata, or Parmesan)

Shrimp Scampi (White Wine Garlic Sauce)

Sausage and Peppers (Light Tomato Sauce)

Beef Meatballs (Light Tomato Sauce)

Eggplant Parmesan (Marinara Sauce)

Sides

Garlic and Parmesan Roasted Potatoes

And

Roasted Zucchini with Tomato and Onions

Dessert

Italian Cookies and Cannoli Tray

Dinner Rolls Included

Soda / Iced Tea/ Coffee & Hot tea include

(Espresso Bar Available as an upgrade)

\$45 Per Person (kids \$22.50)

(Does not include tax, 20% service charge, and space fee) Minimum 25 guests

On A Budget Menu

Tuesday through Friday (Friday Lunch Only)

Salads

Mixed Green

Macaroni Salad or Potato Salad

Deli Platter

Ham, Salami, Turkey, Roast Beef, American, Pepper Jack, Fontina Cheese

Lettuce, Tomato, Red Onion, Pickles, Mayo, Mustard, Oil & Vinegar

Salt, Pepper, Oregano

Mini Hero Rolls

Home-Made Potato Chips

Assorted Italian Cookies

Soda / Iced Tea / Coffee & Hot tea, Charged on Consumption

\$17 Per Person

(Does not include tax and 20% service charge)

Minimum 25 guests

Restaurant Style Seating

No Linens

Buffet Style Only

Non-Private

2 Hour event

No Substitutions for this Menu

Menu Upgrades

(Small serves 20-30, Large serves 40-50)

Bruschetta Display - Small \$60/Large \$115

- Select two off current menu

Appetizer Display - Small \$75/Large \$140 (Select One)

- Chickpea Fritters with Lemon Yogurt Sauce
- Snack Trio - Italian style Hummus, Olive Tapenade and Herb Goat Cheese Spread
- Chicken Meatballs with Red Pepper Spread
- Beef Meatballs in Marinara
- Rice Balls with Basil Pesto Alioli

Fritto Misto Platter - Small \$125/Large \$230

- Lightly fried shrimp, calamari, mixed olives, sliced chili peppers, lemon alioli

Artisanal Cheese Display- Small \$60/Large \$115

- Chef's Selection of 3 cheeses, served with homemade fig marmalade and flatbread

Artisanal Salumi Display- Small \$75/Large \$140

- Chef's Selection of 3 cured meats, served with homemade fig marmalade and flatbread

Artisanal Salumi and Cheese Display- Small \$95/Large \$175

- Chef's Selection of 3 cured meat and 3 cheeses, served with homemade fig marmalade, arugula and flatbread

Pizzette Display- 2 for \$20, 6 for \$55, 12 for \$100

Choose from the following. Cut into eighths.

- **Pear & Pancetta**- Chianti wine soaked pears, pancetta, pesto cream cheese, balsamic glaze
- **Buffalo Mozzarella**- Imported buffalo mozzarella, fresh basil, pomodoro sauce

Vegetable Crudités Platter - Small \$50/Large \$90

- Assorted vegetables, Homemade Buttermilk Ranch Dressing

Upgraded Beverage: \$2 Per Person

- Italian Soda (Cherry, Strawberry, Raspberry), Nantucket Nectars (Orange, Cranberry, Apple), Pellegrino Water, Flavored Pellegrino (Orange, Lemon, Blood Orange)

Full Illy Coffee Bar - \$3 Per Person

- Single Cappuccino, Latte, Espresso, Hot Chocolate

Plated Dessert - \$3 Per Person

- Mini Cannoli or Homemade Bread Pudding

Cakes/Pies – (Feeds 8/10 People)

- Lemon Meringue, Cannoli Cake, Apple Crumb - \$18
- Home Made White chocolate cheesecake - \$29.99, Home Made Tiramisu - \$32.99
- Imported from Italy Pistacchio and Ricotta Torte (feeds 14 people) - \$56
- Imported from Italy Cappuccino Cake (feeds 12 people) or Chocolate Chip Cheesecake (feeds 16) - \$46

Kids Menu

(All kids that eat off the buffet are Half Price, 12 and under)

Al La Carte Kids Menu (12 and Under) - \$5.95

- Chicken Fingers with Potato Chips
- Grilled Ham and American Cheese on Flatbread with Potato Chips
- Macaroni and Cheese
- Grilled Chicken Breast with Vegetables
- Pasta with Butter or Marinara Sauce (Add Beef or Chicken Meatballs \$1.50 Per Order)
- Cheese Pizza

All kids meals include Lemonade or Fruit Punch

(Upgrade potato Chips to house-cut French Fries \$2 Per Order)

Kids Platters Buffet or Family Style (feeds 15 kids)

- Chicken Fingers - \$70
- House-Cut French Fries with Home-Made Ketchup - \$45
- Macaroon and Cheese - \$55
- Mini Pigs in a Blanket – (price upon request)
- Cheese Steak Egg Rolls – (price upon request)
- Fried Mac & Cheese Balls – (price upon request)

- Gelato/Sorbetto - \$3 Per Person
- Individual Chocolate Mousse Cup (minimal 12) - \$5
- Individual Strawberry & Creame Cup (minimal 12) - \$4
- Pitcher of Chocolate Milk - \$9
- Lorina Sparkling Soda - \$5 Per Bottle (choice one flavor)

Pink Lemon aid, Lemon aid, Black currant

Details and Rates

ALL MENUS MUST BE FINALIZED 2 WEEKS IN ADVANCE.

- Final count for guests must be finalized 1 week before the event. If no changes are made 3 days prior to the event, you will be charged the original customer count.
- A 20% non-refundable deposit will be due upon signing a Catering Agreement and Final payment must be made within 1 week prior to the event.
- All parties will receive an additional 20% service charge and 6.625% sales tax.
- Specialized entrees available upon request with additional charges, please speak to the event coordinator for more information.
- Menu selections may change due to seasonal availability.
- Soda, hot tea, juice and regular coffee are included in the package price.
- Espresso based drinks are not included in package price and will be charged on a consumption basis if upgrade was not selected.
- Selection of entrees with pre-determined counts and place cards noting guest entrée selection is due 2 weeks before event. Entrée orders may be taken tableside for groups of 25 people or less; a \$5.00 surcharge will apply per person.
- The Loft has a \$1700.00 net minimum for Friday nights and a net minimum of \$2200.00 for Saturday nights. For private parties that don't meet our net minimum, a room rental will apply. You do have the option of upgrading the menu to make up the difference. Parties of 15 or less will be seated downstairs.
- All parties are 4 hours. To extend the hours longer, an hourly room rental charge will apply. \$100 to \$200 per hour.
- When decorating/setting up for the party, set-up needs to be done with-in business hours. Molto Bene will allow you to set up an hour and a half before your party starts.
- One server per 25 guests. If you want extra servers, a \$75.00 server fee plus extra gratuity will apply.
- No outside food permitted due to health code violations.
- Molto Bene is not responsible for any loss or damages that happen during the event.

If restaurant needs to be closed to the public for your event, a flat rental fee will be added depending on time, date and availability.

Name _____

Date _____

Name _____

Date _____

Private Party Room Accommodations

- ❖ **Marble Room:** Up to 16 people, plated or family style
- ❖ **The Loft:** Up to 50 people, buffet ONLY

- The full bottom Restaurant: Up to 50 people, plated, family style or buffet
- The whole restaurant upstairs and downstairs: Up to 93 people family style or buffet

Some rooms can be combined to accommodate more guests. Some rooms will have a lower number to accommodate a buffet.

- Molto Bene will supply all tables, white linens (if needed), chairs, silverware, glassware, all food and condiments, water, soda, juices, black napkins, coffee and tea. (colored linens are available for an up-charge upon request)
- The host of the event is responsible for all beer and wine, flowers, specialty cakes and decorations (Molto Bene will not put holes in any walls or ceilings to hang decorations)

Parking Information

- Molto Bene has street parking up and down Main Street.
- There is also public parking at **Sweetwater's** parking lot in the back of the building.
 - **32 North Main Street Cranbury, NJ 08512**

For any questions please contact the sales coordinator at 609-642-6724 or email us at events@moltoebeneonline.com