



PRIVATE EVENT PACKAGES

April 14, 2022



COCKTAIL PARTY PASSAROUNDS

\$25 pp

2 HOUR EVENT WITH YOUR CHOICE OF APPETIZERS

15 min. guests

Includes: soft drinks, coffee & tea.

APPETIZERS

CHOOSE (5)

Appetizers to be passed around to your guests by staff.

Central Sliders - beef burger, bacon, American cheese, southern remoulade

Nashville Hot Chicken Sliders - hot sauce, pickle chips

Bahn Mi Sliders - short rib, pickled vegetables, cilantro, sriracha aioli

Moroccan Chicken Skewer - with harissa aioli

Sliced Steak & Horseradish Crostini

Assorted Flatbreads: Caprese | Tuscan | Grilled Vegetable

Mozzarella en Carozza - house made fried cheese wedges, tomato sauce

Pan Seared Pork Dumplings - with Thai chili dipping sauce

Steamed Vegetable Dumplings - with Thai chili dipping sauce

Crab Stuffed Mushrooms

Sausage Stuffed Mushrooms

Lamb & Beef Meatballs - with tzatziki sauce

Mini Salmon Cakes - with ponzu dipping sauce

Pan Seared Scallops - with orange basil dipping sauce

Tuna Poke - with lettuce cups (+7 pp)

Mini Crab Cakes (+4 pp)

Crudite - with blue cheese & ranch: Small Tray (12-15) \$65 | Large Tray (18-24) \$95



BUFFET

LUNCH OR DINNER

\$35 pp

3 HOUR EVENT WITH YOUR CHOICE OF BUFFET OFFERINGS

*25 min. - 80 max. guests
Includes: soft drinks, coffee & tea.
Children (under 10 years old) - \$20 pp*

SALAD (1)

Garden Salad
Classic Caesar

MAINS (4)

Chicken Francaise
Roast Chicken - with wild mushrooms, chicken jus
Chicken Modena - pink sauce, peas, prosciutto, fresh mozzarella
Chicken Murphy - chicken, vinegar peppers, onions, mushrooms, potatoes, white wine
Southern Fried Chicken
Sausage, Peppers & Onions
Herb Crusted Pork Loin - with pork jus
Pork Spare Ribs - dry rubbed & caramelized
Beef Tips Burgundy - with mushrooms, shallots
Eggplant Rollatini Florentine - ricotta, spinach, tomato sauce, mozzarella
Basque Style Garlic Shrimp - garlic, white wine, saffron, smoked paprika, crostini
Ponzu Glazed Salmon
Penne Vodka
Rigatoni Bolognese
Vegetable Risotto
Sliced Steak Carving Station (+6 pp)

SIDES (2)

Roasted Lemon Potatoes
Garlic Mashed
Chef's Vegetable
Jasmine Rice

CHILDREN (2)

Under 10 years old
Mozarella Moons
Flatbread Pizza
Cheese Quesadilla
Cheeseburger Sliders & Fries

DESSERT*

Optional Add-on
Assortment of chef's dessert
selection served family style (+6 pp)
- OR -
Outside Dessert Fee (+1 pp)



PLATED

LUNCH OR DINNER

\$37 pp

3 HOUR EVENT WITH YOUR CHOICE OF PLATED OFFERINGS

10 min. - 25 max. guests

Includes: fresh bread & butter, soft drinks, coffee & tea.

FAMILY STYLE APPETIZERS*

Optional Add-On (+ 6 pp)

Mozzarella Moons
Fried Calamari - tomato sauce
Buffalo Chicken Bites - bleu cheese
Charcuterie Board

SOUP (1)

Potato Leek
Shrimp Bisque

- OR -

SALAD (1)

Garden Salad
Classic Caesar

PASTA*

Optional Add-On (+4 pp)

Penne Vodka
Tortellini Alfredo
Rigatoni Filetto Di Pomodoro -
with prosciutto, basil, garlic

MAINS (3)

Host selects (3). Guests choose day of event.

*Most served with chef's vegetable & potato (garlic mashed or
roasted lemon potatoes)*

Roast Chicken - with wild mushrooms, chicken jus
Chicken Roulade - ham & swiss, dijon cream sauce
Pork Saltimboca - with prosciutto, sage & mozzarella
Roast Pork Loin
Ponzu Glazed Salmon
Crab Cakes
Crab Stuffed Shrimp
Stuffed Filet of Sole (+4 pp)
Shrimp & Crab Risotto
Jambalaya - andouille sausage, chicken, shrimp, cajun spices, rice
Sliced Steak - with au jus & horseradish sauce
Filet Mignon Medallions (+6)

DESSERT*

Optional Add-on

Assortment of chef's dessert selection
served family style (+6 pp)

- OR -

Outside Dessert Fee (+1 pp)



DAYTIME BAR PACKAGES

EVENTS BEFORE 3PM | 3 HOUR EVENT

*All bar packages must be combined with a food package.
Pricing is applied to all guests over the legal drinking age. No shots.
A fee of \$100 per bartender will be applied to any event with a private bartender.*

TIER 1 PACKAGE

\$25 pp

House Red & White Wines
Mimosas
Domestic Draft & Bottle Beer*

TIER 2 PACKAGE

\$35 pp

House Red & White Wines
Mimosas
Bellinis
Prosecco
Bloody Marys
House Red & White Sangria
Domestic* & Imported
Draft & Bottle Beer*

TIER 3 PACKAGE

\$45 pp

House Red & White Wines
Mimosas
Bellinis
Prosecco
Bloody Marys
House Red & White Sangria
Domestic, Imported & Craft
Draft & Bottle Beer
Premium Spirits

TAB BAR

Each drink ordered is entered into a running tab that will be added to your final event bill.

CASH BAR

Your guests will pay for each drink ordered at the time of purchase.

**Excludes NJ local craft beer*



EVENING BAR PACKAGES

EVENTS AFTER 3PM | 3 HOUR EVENT

*All bar packages must be combined with a food package.
Pricing is applied to all guests over the legal drinking age. No shots.
A fee of \$100 per bartender will be applied to any event with a private bartender.*

TIER 1 PACKAGE

\$35 pp

Domestic Draft & Bottle Beer*
House Red & White Wines

TIER 2 PACKAGE

\$40 pp

Domestic* & Imported
Draft & Bottle Beer*
House Red & White Wines
House Spirits

TIER 3 PACKAGE

\$50 pp

Domestic, Imported & Craft
Draft & Bottle Beer
Premium Red & White Wines
Premium Spirits

*Discuss premium selections
with event coordinator*

TAB BAR

Each drink ordered is entered into a running tab that will be added to your final event bill.

CASH BAR

Your guests will pay for each drink ordered at the time of purchase.

**Excludes NJ local craft beer*



OUR EVENT SPACES

DOWNSTAIRS PRIVATE ROOM

25 min. - 70 max. guests
TUE-SUN
Daytime & Evening Events

UPSTAIRS DINING ROOM

25 min. - 80 max. guests
Weekdays (TUE-FRI)
Daytime Events (11a-2p)

UPSTAIRS BAR AREA

15 min. - 30 max. guests
Weekdays (TUE-FRI)
After Work Events (4-7p)

TERMS & AGREEMENT

DEPOSIT & CONTRACT - An event is considered booked and the event space secured if a \$250 nonrefundable deposit is paid the event contract must be signed by both the client and the event coordinator at the time that the deposit is placed.

PAYMENT - The final payment must be paid at the conclusion of the event in full by credit, debit, cash, or check. No more than 4 separate checks per party.

TAXES & GRATUITY - All combined Food & Drink Packages are subject to a 6.625% sales tax & 20% gratuity.

MENU SELECTIONS ----- (Due 2 weeks prior to event)

DIETARY RESTRICTIONS - Please notify us of any special requests (allergy or dietary restrictions) upon final menu selection.

FOOD & BEVERAGE ----- (All events require a Food & Drink package)

Adults are considered anyone who is 10 years old or older. Anyone under the age of 10 is considered a child and is eligible for the kids' pricing. Adults who are consuming alcohol must be at least 21 years old and have a government issued photo ID as proof. All guests who meet this criteria will be charged for the beverage package of the host's choice on the day of the event.

DESSERTS - Bringing outside desserts is permitted. Our outside dessert fee is \$1 pp

BARTENDER FEE - A fee of \$100 per bartender is applicable for events with bar packages.

FINAL HEADCOUNT ----- (Due 1 week prior to event)

If the headcount is more than the number of guaranteed guests, the host is responsible for paying for all guests accounted for. In the event that the headcount is lower than the guaranteed guest count, the host is still responsible for paying for the guaranteed number of guests given one week prior to the event coordinator.

OUTSIDE ALCOHOL is strictly prohibited.

LINENS - White linen table cloths are included in all event packages. Choose between (2) linen napkins options: white or blue.

EVENT SET-UP & BREAKDOWN

Your space is available to you 1 hour before the event starts and 30 minutes after the event to breakdown and clean-up. We will happily extend your party a room fee of \$250 per each additional hour.

DECORATIONS - We ask that you adhere to our decoration policies in order to preserve our walls, floors, furniture, fixtures or equipment. Please do not tape or tack anything to any surface. The use of confetti, glitter, sparkles or rose petals are prohibited. and subject to a \$100 clean-up fee. The restaurant will not be responsible for throwing away un-wanted decorations.

CANCELLATIONS

The \$250 event deposit is non-refundable/non-transferable & will be forfeited upon the cancelation of an event at any point in time after booking. If you wish to book a new date for your event, a new contract & additional deposit will be needed to do so. We do not transfer deposits. Central Kitchen & Cocktails reserves the right to cancel any event under any circumstance, on their own terms.