

RAZA'S at Hamilton

Private Events Menu

Cocktail Reception ~ \$58

Cold Display

Minimum 45 people

Tomato and Fresh Mozzarella
Domestic and Imported Cheese Display
5 Leaf Caesar Salad
Raza's Greek Salad
Charcuterie Board ~ 6*
Seafood Salad ~ 11*
East Coast Oysters ~ 4 Each *
U-8-12 Chilled Shrimp 4 Each*

Hot

Choice of (4)

Chicken Chermoula
Spicy Penne Vodka
Salmon over Saffron Risotto
Pork Medallions Mushroom Demi
Paccheri Primavera
PEI Mussels White / Red Sauce
Chicken Picatta
Beef Meatballs Spicy Pomodoro
Fried Calamari Scallion Jalapeños Aioli ~ 6*
Seasonal Risotto
Beef Au Poivre ~ 6*
Short Rib Garlic Mashed

Sit Down Dinner ~ \$68

For the Table Ala Carte

Oysters Rockefeller, Charred Octopus, Shrimp Cocktail, ~ 21 each*

Family Style First Course

Choice of (2)

Choice of (4) ~ 10*

Mussels Red Or White Sauce

Roman Gnocchi

Fried Calamari 9*

Baby Gem Wedge

5 Leaf Caesar

Greek Salad

Steakhouse Bacon

Bread Service 6*

Manila Clams Oil and Garlic

Entrees

Select (4) Choice Table-side

Roasted Chicken Chermoula

Aged Duck Breast

Dry Aged Salmon

Heritage Pork Chop

Lamb Shank ~ 8*

8oz Filet Mignon ~ 7*

16oz Prime Dry Aged NY Strip ~ 12*

Roman Gnocchi Mushroom

Seasonal Risotto

Spicy Penne Vodka

Steakhouse Cuts Available Upon Request ~ MP

Ala Carte Brunch ~ \$39
(select (3) tableside)

Brîoché French Toast
berry jam, maple whipped cream

Pineapple Upside Down Pancake

Steak & Eggs
blackened skirt steak, sunny side, hash

Scrambled Eggs
Peppers, onions, gruyere cheese, toast

Chicken & Waffles
hot honey butter

Roman Gnocchi
local mushrooms, poached egg

Brunch Prefix ~ \$43
For the Table

Fresh Baked Scones & Muffins

Cinnamon Sugar Doughnuts

1st course (choice)
Caesar - ish Salad
roasted garlic anchovy herb dressing, croutons

truffled egg salad ~ toast points

Parfait ~ berries, granola, yogurt

2nd (Choice)
Open Faced Omelet
Peppers, caramelized onions, gruyere

Brîoché French Toast ~ berries, maple butter
Egg Shakshuka ~ tomato, cilantro, onions, chermoula, flatbread

Sides

Select (2)

Garlic Smashed
French Green Beans
Hand Cut Truffle Fries

Dessert

Choice of (1)

Seasonal Sorbet
Cheesecake Cannoli ~ 7*
Whipped Chocolate Cake
Crème Brûlée ~ 7*

Coffee And Tea Service ~ 4*

Bar Packages

No Shots permitted

Premium Open Bar (2) Hours 47 per person
Each additional hour 9 extra per person
Super Premium available at menu price*

Beer and Wine (2) hours 37 per person

Sparkling or Still Saratoga Water 8 per person

(2) Hours Soda and Juices 12 Extra per person

(2) Hours Sangria, Wine, and Mimosa 31 Extra per person

Brunch Cocktails ~ 17 Each

Bloody Standard ~ Hanger, Spicy tomato
Breakfastini ~ gin, vodka, lillet, orange marmalade
Spartan Spritz ~ italicus, gin, club soda
Farmers Daughters ~ mezcal, red pepper juice, lime
G.O.A.T ~ gin, orange, Aperol, tonic
No 557 ~ beer, bourbon, Campari, sweet vermouth

~ Add On's ~

Hand Passed Canapés ~ 20 per person
Half hour (choice of 6)

Crispy Polenta, black pepper pecorino aioli

Charred Octopus' Skewers 4 pp*

Open Faced Mini Steak Sandwich, caramelized onions

Melon & Prosciutto Seasonal, Crispy cheese

Mini Meatballs, Chicken satay

Bacon and Braised Apple,

Mini Caesar Salad Toast

Lollipop Lamb Chops - supplement 5 pp*

Seasonal Soup Shooters

Dressed Oysters 1/2 shell 7 pp*

Shrimp Cocktail 7 pp*

Assorted Seasonal Flatbreads

Crispy Spicy Fried Chicken Bites

Beef Tartar Toast,

Loaded Potato Croquette

Sesame Tuna Crudo Cones

Spicy Salmon Cones,

Seasonal Arancini

Payment and Deposits

\$500 is required upon signing of the definite contract. Final guest count and payment is due 7 business days prior to the event by certified check or cash. Above prices are subject to NJ

Sales Tax and 24% Service.

All payments are non-refundable.

3% convenience fee will be added to all payments paid by a credit card.

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