

Raza's at Hamilton

Private Event Menu

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

Bríoche 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

Brioche French toast ~ berries, maple butter
Egg shakshuka ~ tomato, cilantro, onions, chermoula, flatbread

Sides

Select (2)

Heirloom Carrots cumin hot honey
Garlic Smashed
French Green Beans
Hand Cut Truffle Fries

Dessert

Choice of (1)

Cheesecake cannoli
whipped chocolate cake
Coffee donuts

Coffee ~ Herbal Tea ~ Decaffeinated

Bar Packages

No Shots permitted

Premium Open Bar (3) Hours 47 per person
Each additional hour 9 extra per person
Super Premium available at menu price*

Beer And Wine (3) hours 37 per person

Sparkling or Still Saratoga Water 8 per person

(3) Hours Soda and Juices 12 Extra per person

(3) 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

~ Optional'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
Fig & 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 5 pp*
Shrimp cocktail 5 pp*
Assorted seasonal flatbreads
Crispy spicy fried chicken bites
Goat cheese tarts,
Beef sliders
Beef tartar toast,
Loaded Potato croquette

Sesame Tuna crudo cones

Canapes ~ Cont

Spicy salmon cones,

Seared Hamachi kimchi

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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<http://www.razasnj.com>