

# restaurant.mc

Thank you for your interest in restaurant.mc for your upcoming event.

restaurant.mc can accommodate many different environments to suit your special needs. From a dinner party in our private dining room with state of the art audio visual capabilities and autonomous stereo system to a cocktail party in our mezzanine dining room. We will assist you in making your event a unique and memorable experience.

Our private dining room accommodates up to 20 guests for a sit-down event and 26 guests for cocktails and hors d'oeuvres. The room features a digital projector, which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPod to our surround-sound system and play your favorite tunes. In addition, we can host your special event in the mezzanine area, which can seat up to 80 guests or 120 for cocktails and hors d'oeuvres. The entire restaurant is also available for private events. Please inquire for accommodations and costs. For additional information, please contact Evelyn Hsu at [evelyn@restaurantmc.com](mailto:evelyn@restaurantmc.com), or 973.921.0888.

Chef Steve Permaul has designed a variety of special events menus that are priced per person to assist you in planning for your special occasion. Multi-course menus paired with wines are available upon request. There is a \$1000.00 food & beverage minimum required in the private dining rooms and a standard 20% service & 7% tax on all food & beverages. To confirm any event, a contract must be written and a 50% non-refundable deposit is required. The final balance is due day or evening of your scheduled evening.

We customize menus and welcome special requests. Menus are printed at the restaurant. We are happy to apply a personalized title or logo upon request. Images must be sent in JPG format with no less than 150 dpi resolution.

Reception-

Choices for passed Hors D'oeuvres  
(Please select six)

**Cold**

- Salmon Tartar
- Goat cheese with Marinated Eggplant Roulade
- Truffled Chicken Salad
- Ratatouille Tartlet
- Tomato Bruschetta
- Mini Quiché
- Tuna Tartar on Himalyan Rock Salt \$2. Supplement
- Foie-Mousse on Raisin Toast \$2. Supplement
- Caviar stuffed Fingerling potatoes MP Availability

**Hot**

- Buffalo Chicken Dumplings
- Mini Grilled Proscuitto Pannini
- Lobster Dumplings \$1. Supplement
- Mini Grilled Cheese \$1. Supplement for Proscuitto
- Mini Eggs Benedict
- Mini Cheese Burgers
- Wild Mushroom Strudel
- Mini Crab Cake \$1. Supplement
- Fried Oysters Tartar sauce
- Mini Meatloaf on toast
- Foie Gras Dumplings \$1. Supplement

\$18.00 For Half an Hour Per Person

\$24.00 For One Hour Per Person

STATIONARY PLATTERS *Conducive for sharing*

Chilled Lump Crab \$4 per person

Shrimp Cocktails- \$8 per person

Oysters - Market Price

Traditional Caviar Bar - Market Price

Seafood & Shellfish Platter *Oysters, Clams, Shrimp, Lump Crab, Lobster* - \$80

(Serves 8-10)

Cured Meat Platter *Chef's Selection with breads and marinated olives* - \$10 per person

Artisinal Cheese Platter *Served with dried fruits and walnut raisin bread* - \$10 per person

Menu Options

## LUNCH

Two-Course (Selection of appetizer and entrée) \$24 per person

## DINNER

Cocktail Hour– One hour passed Hors D' Oeuvres with open bar \$38 per person

Three-Course (Selection of appetizer, entrée and dessert) \$52 per person

APPETIZER: choice of one  
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*aged goat cheese, butter lettuce, bacon, apple chips, walnut vinaigrette*

Seasonal Soup

Simple Salad

*butter lettuce, baby greens, shaved fennel, mustard vinaigrette*

Parfait of Tuna and Salmon Tartars

*crème fraîche, lemon and lime zests*

ENTREE: choice of two

Wood Oven Roasted Organic Baby Chicken

*lemon, parsley, braised Yukon gold potatoes, sautéed spinach*

Organic Salmon with Ginger and Exotic Spices

*wood roasted bok choy, shiitake and enoki mushrooms*

House-Made Papardelle

*prawns, prosciutto meatballs, nicoise olives, tomato, garlic confit*

Braised Short "Hills" Ribs

*cumin-scented polenta*

DESSERTS: choice of one

Apple Tart

crème brulee

seasonal fruit and sorbets

Coffee and tea are not included. Wine, beer, spirits, and soft drinks are based on consumption for all events. For specialty cakes, arrangements can be made with our Pastry Chef.

Three-Course Dinner \$68 Per Person

APPETIZER: select two

Tempura Calamari

*miso and sriracha glaze, citrus marmalade*

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*aged goat cheese, butter lettuce, bacon, apple chips, walnut vinaigrette*

Smoked Salmon and Dill Breadsticks

*pink grapefruit, cucumbers, apple and horseradish emulsion*

Seasonal Soup

ENTRÉE: select three

Yellowfin Tuna

*cornmeal crusted, jicama, haas avocado, grapefruit essence*

Filet Mignon

*whipped potatoes and baby carrots*

Duck "A l'Orange".mc

*cranberry and orange marmalade, roasted spanish squash, candied kumquats*

House-Made Pappadelle

*sautéed shrimp, tomato confit, prosciutto meatballs*

DESSERT: select two

seasonal fruit tart

chocolate mousse cake

crème brulee

assorted sorbets and ice creams

## Three-Course Dinner \$82 Per Person

APPETIZER: select three

Parfait of Tuna and Salmon Tartars  
*crème fraîche, lemon and lime zests*

Scallop and Chorizo "Benedict"  
*quail egg, potato cake, tapenade*

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*aged goat cheese, butter lettuce, bacon, apple chips, walnut vinaigrette*

Crisped Cilantro Shrimp and Boneless BBQ Ribs  
*pickled pineapple, lime honey*

Jumbo Lump Crab Cake  
*watercress salad, piquillo peppers*

ENTRÉE:

Filet Mignon  
*bacon, bleu cheese, california watercress*

28 Day Dry-Aged Bone-In Sirloin  
*wild mushroom, yukon gold potato "hash"*

Lobster Steak  
*seasonal risotto*

Whole Oven Roasted Fish of the Day  
*seasonal accompaniments*

DESSERT:

Lemon Chocolate Torte

Chocolate soufflé

Panna Cotta

seasonal fruit

assorted sorbets and ice cream