

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, or 973.921.0888

Chef David Burke 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 signed and a 50% non-refundable deposit is required. The final balance is due day or evening of your scheduled event.

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
- Chicken Satay Skewers
- Lobster Dumplings \$1. Supplement
- Mini Grilled Cheese \$1. Supplement for Proscuitto
- Mini Eggs Benedict
- Mini Cheese Burgers
- Duck and Manchego Grilled Cheese \$1. Supplement
- Kobe Corn Dogs
- Asian Shrimp Sliders \$1. Supplement
- Onion Flan with Smoked Scallop Hash
- Wild Mushroom Strudel
- Mini Crab Cake \$1. Supplement
- Fried Oysters Tartar sauce
- Mini Meatloaf on toast
- Foie Gras Lollipop \$2. 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

Chicken Lollipops

BBQ sauce, bleu cheese dressing

ENTREE: choice of two

Wood Oven Roasted Organic Baby Chicken

lemon, parsley, braised Yukon gold potatoes, sautéed spinach

Organic Salmon “BLT”

bacon chip, frisée, oven-roasted tomatoes, white bean ragout

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

Market Sashimi

wasabi crème fraîche, seaweed salad

Seasonal Soup

ENTRÉE: select three

Yellowfin Tuna

mustard crusted, jicama, haas avocado, grapefruit essence

Filet Mignon

bacon, bleu cheese, watercress salad, potato pancake

Fire-Roasted Prawns

cherry tomatoes, grilled brioche, red pepper and citrus essence

House-Made Pappadelle

sautéed shrimp, prosciutto meatballs, tomato and garlic confit

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

Fried East Coast Oysters

lemon, parsley, remoulade, mustard seed pickled vegetables

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

Jumbo Lump Crab Cake

watercress salad, piquillo peppers

ENTRÉE: select three

Filet Mignon

bacon, bleu cheese, california watercress

28 Day Dry-Aged Bone-In Ribeye

wild mushroom, yukon gold potato "hash"

Whole Oven Roasted Fish of the Day

seasonal accompaniments

Fire-Roasted Prawns

cherry tomatoes, grilled brioche, red pepper and citrus essence

DESSERT: select two

Chocolate soufflé

Apple Tart

Smore's Bombe

seasonal fruit

assorted sorbets and ice cream