



BONITA  
BY THE RIVER

PRIVATE DINING  
& EVENT MENU

# BAR PACKAGES

## **OPTION #1: RUNNING BAR TAB**

DRINKS WILL BE ORDERED & PAID FOR ACCORDING TO CONSUMPTION. BILL WILL BE ADDED TO FINAL FOOD & BEVERAGE BILL.

## **OPTION #2: WINE & BEER PACKAGE**

SELECTION OF HOUSE WINES SOLD BY GLASS & ALL DOMESTIC IMPORTED DRAFT & BOTTLED BEER.

**3 HOURS | \$40 PER PERSON**

**4 HOURS | \$50 PER PERSON**

## **OPTION #3: BONITA PACKAGE | WINE, BEER & SPIRITS**

PREMIUM SELECTION OF KETEL ONE, TITO'S, BACARDI, BOMBAY SAPPHIRE, MAKER'S MARK, JACK DANIELS, PATRON SILVER, BULLEIT BOURBON, DEWERS SCOTCH  
\*EXCLUDES SHOTS | INCLUDES SOFT DRINKS & JUICES

**3 HOURS | \$50 PER PERSON**

**4 HOURS | \$60 PER PERSON**

20 PERSON MINIMUM FOR BAR PACKAGES  
SALES TAX & GRATUITY NOT INCLUDED

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## BONITA SOCIAL HOUR

**5-7PM | SUNDAY, TUESDAY,  
WEDNESDAY, THURSDAY | BAR AREA**

PASSED HORS D'OEUVRES WITH BEER & WINE | \$40 PP

PASSED HORS D'OEUVRES WITH BEER, WINE & SPIRITS | \$50 PP

\* SALES TAX & GRATUITY NOT INCLUDED.

# EVENT MENU

## THREE COURSE PRE-FIXE | \$50 PP

\*NJ SALES TAX & GRATUITY NOT INCLUDED

### APPETIZERS

ADVANCE SELECTION OF TWO | SERVED FAMILY STYLE

<b>EGGPLANT ROLLATINI</b>	<b>FRIED CALAMARI</b>	<b>HAM &amp; MANCHEGO CROQUETAS</b>
<b>SPECIALTY FLATBREAD</b>	<b>STEAMED MUSSELS</b>	<b>1920 CAESAR SALAD</b>
<b>MIXED GREEN SALAD</b>	<b>BURRATA &amp; TOMATO</b> + \$4 PER PERSON	<b>ARUGULA SALAD</b>

### PASTA COURSE

ADVANCE SELECTION OF ONE | SERVED FAMILY STYLE

<b>PASTA VODKA</b>	<b>PASTA TOMATO &amp; BASIL</b>	<b>PASTA PESTO</b>
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### ENTREES

ADVANCE SELECTION OF TWO | SERVED WITH ROASTED POTATO & MIXED VEGETABLES

#### CHICKEN

- CHICKEN PARMIGIANA**  
breaded, tomato sauce, mozzarella
- CHICKEN FRANCESE**  
egg battered, lemon white wine
- CHICKEN MARSALA**  
seared, shallot & capers,  
lemon white wine
- CHICKEN SALTIMBOCCA**  
pan seared, baked with prosciutto,  
mozzarella, pan sherry gravy
- CHICKEN MADRID**  
pan crust, chorizo, cherry peppers,  
artichoke, lemon garlic white wine

#### ADD ONS

- PORK CHOP +\$6 PP**  
sweet or cherry peppers
- STEAK OPTION | MP**  
AVAILABLE UPON REQUEST

#### SEAFOOD

- PAN SEARED ATLANTIC SALMON**  
caper butter sauce
- SALMON ST TROPEZ**  
pan seared, lemon garlic white wine
- SHRIMP PARMIGIANA**  
marinara, baked mozzarella
- SHRIMP FRANCESE**  
egg battered, lemon white wine

#### VEGETARIAN

AVAILABLE UPON REQUEST

# BRUNCH BUFFET

**\$45 PER PERSON**

\*NJ SALES TAX & GRATUITY NOT INCLUDED

## BRUNCH BUFFET INCLUDES:

SERVED BUFFET STYLE

- FRENCH TOAST
- CHICKEN & WAFFLES OR WAFFLES
- FRESH FRUIT PLATTER
- TRADITIONAL SCRAMBLED EGGS OR CACIO E PEPE SCRAMBLED EGGS
- BREAKFAST SAUSAGE
- CRISPY BACON
- MIXED GREENS SALAD OR CAESAR SALAD
- BAGELS WITH ASSORTED SPREADS
- LOX PLATTER WITH CAPERS & BERMUDA ONION
- COFFEE, TEA & SODA

## BRUNCH ADD ONS:

- CHEF ATTENDED OMELETTE STATION: \$10 PER PERSON
- MIMOSA & BELLINI PACKAGE: 3 HOURS | \$25 PER PERSON
  - BLOODY MARY ADD ON: \$8 PER PERSON
- CAPPUCCINO & ESPRESSO PACKAGE: \$3 PER PERSON
- BEER & WINE PACKAGE: 3 HOURS | \$40 PP OR 4 HOURS | \$50 PP
- BEER, WINE & SPIRIT PACKAGE: 3 HOURS | \$55 PP OR 4 HOURS | \$65 PP