

NERO'SSM

G·R·I·L·L·E

PRIVATE DINING
EVENT PACKAGES

LUNCH / BRUNCH

618 S. LIVINGSTON AVE. LIVINGSTON, NJ 07039
PH.973.994.1410 FAX 973.994.0844

NERO'S GRILLE

PRIVATE EVENTS MISSION STATEMENT:

OUR GOAL AT NERO'S GRILLE IS TO OFFER THE HIGHEST QUALITY INGREDIENTS PREPARED IN A MANNER TO SHOWCASE THOSE INGREDIENTS WITH A LEVEL OF SERVICE THAT SURPASSES ANY EXPECTATIONS.

THIS GOAL IS EXTENDED TO OUR PRIVATE EVENTS DEPARTMENT SIMULTANEOUSLY WITH THE GOAL OF MAKING YOU SHINE AS THE ULTIMATE HOST AT YOUR EVENT.

OUR PRIVATE EVENTS COORDINATOR AND STAFF ARE WAITING TO MAKE YOUR NEXT EVENT WHETHER BUSINESS OR PLEASURE, A FLAWLESS SUCCESS.

THANK YOU FOR ENTRUSTING NERO'S GRILLE TO HOST YOUR NEXT AFFAIR.

NERO'S GRILLE

LUNCH PACKAGE A

\$25 PER PERSON

FIRST COURSE:

GREENS SALAD

mixed greens, roma tomatoes, english cucumbers, red onions, shaved radish,
grated pecorino romano cheese, red wine vinaigrette

SECOND COURSE (guests' choice):

12 OZ. SIRLOIN

BURGER

vermont cheddar,
applewood smoked
bacon, bibb lettuce,
beefsteak tomato, red
onion, served on a
brioche roll with crispy
shoestring fries

MEZZO RIGATONI

prosciutto, sweet
onions, san marzano
tomato vodka sauce

COLD POACHED SALMON

marinated cucumbers,
beefsteak tomato, baby
arugula, fresh lemon
dill dressing

FREE RANGE CHICKEN

MILANESE

grilled or breaded
cutlet, served with a
baby arugula salad with
roma tomatoes, red
onions, fresh
mozzarella cheese,
balsamic vinaigrette,
parmigiano reggiano
cheese

THIRD COURSE (choose 2 offerings, guests' choice):

KEY LIME PIE, CHOCOLATE CAKE, TIRAMISU,
SEASONAL BREAD PUDDING, N.Y. STYLE CHEESECAKE

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

LUNCH PACKAGE B

\$30 PER PERSON

FIRST COURSE (served family style):

CRISPY CALAMARI
marinara, lemon garlic aioli

FRESH MOZZARELLA CAPRESE
sliced beefsteak tomato, red onions, roasted
red peppers, sun-dried tomatoes, fresh basil,
extra virgin olive oil, balsamic reduction

SECOND COURSE (guests' choice):

CALIFORNIA COBB
applewood smoked
bacon, grilled chicken,
beets, roma tomatoes,
hard cooked egg,
provolone cheese,
shrimp, avocado

PENNE W/ SWEET
SAUSAGE
broccoli rabe, hot
cherry peppers, roasted
garlic white wine sauce,
pecorino romano
cheese

COLD POACHED
SALMON
marinated cucumbers,
beefsteak tomato, baby
arugula, fresh lemon
dill dressing

FREE RANGE
CHICKEN
PARMIGIANA
marinara, melted
mozzarella cheese,
linguini pasta

THIRD COURSE (choose 2 offerings, guests' choice):

KEY LIME PIE, CHOCOLATE CAKE, TIRAMISU,
SEASONAL BREAD PUDDING, N.Y. STYLE CHEESECAKE

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

LUNCH PACKAGE C

\$35 PER PERSON

FIRST COURSE:

GREENS SALAD

mixed greens, roma tomatoes, english cucumbers, red onions, shaved radish,
grated pecorino romano cheese, red wine vinaigrette

SECOND COURSE (guests' choice):

ATLANTIC SALMON FILLET

(seasonal preparation)
yukon gold whipped
potatoes, sautéed
seasonal vegetables

MEZZO RIGATONI

prosciutto, sweet
onions, san marzano
tomato vodka sauce

CHICKEN MARSALA

seared murray's free
range chicken breast,
sautéed mushrooms,
marsala wine sauce,
yukon gold whipped
potatoes

SLICED FILET MIGNON

yukon gold whipped
potatoes, seasonal
vegetables,
port wine demi-glace

THIRD COURSE (choose 2 offerings, guests' choice):

KEY LIME PIE, CHOCOLATE CAKE, TIRAMISU,
SEASONAL BREAD PUDDING, N.Y. STYLE CHEESECAKE

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

LUNCH BUFFET

\$40 PER PERSON

(40 PERSON MINIMUM)

SALADS

CAPRESE

fresh mozzarella cheese,
sliced tomatoes, fresh basil,
roasted red peppers, sun-
dried tomatoes, extra virgin
olive oil, balsamic reduction

NERO'S FAMOUS CAESAR

crisp romaine lettuce, house
croutons, parmigiano
reggiano cheeses, classic
caesar dressing

NERO'S CHOPPED SALAD

iceberg lettuce, spinach,
tomatoes, genoa salami,
imported sharp provolone,
beets, red onions, pimentos,
house vinaigrette

MAIN DISHES

MEZZO RIGATONI

prosciutto, sweet
onions, peas, pink
vodka sauce

CHICKEN MARSALA

murray's free range
chicken breast,
sautéed mushrooms,
marsala wine sauce

ATLANTIC SALMON

dijon horseradish
panko crusted, dijon
vinaigrette

ROASTED P.E.I.

MUSSELS
san marzano
tomatoes, fresh
herbs, roasted garlic,
white wine

SIDE DISHES

CONFETTI RICE

basmati rice, confetti vegetables

MIXED VEGETABLES

seasonal mix, roasted garlic & olive oil

DESSERT

ASSORTED COOKIES

FRESH SEASONAL FRUIT

CARVING STATION ADDITIONS:

SLOW ROASTED TURKEY BREAST W/ CLASSIC TURKEY GRAVY \$8 P.P.

HATFIELD RESERVE PORK LOIN W/ CRANBERRY JAM \$9 P.P.

BLACK ANGUS SIRLOIN W/ MUSHROOM GRAVY \$10 P.P.

WHOLE BEEF TENDERLOIN (FILET MIGNON) W/ HORSERADISH CREAM \$15 P.P.

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

BRUNCH BUFFET A

\$35 PER PERSON

(40 PERSON MINIMUM)

ASSORTED BAKED GOODS:

BAGELS
CROISSANTS
DANISH
MUFFINS

SALADS:

MIXED BABY GREENS
NERO'S FAMOUS CAESAR
SEASONAL FRUIT

HOT BUFFET:

FRESH HERB SCRAMBLED EGGS
APPLEWOOD BACON
BREAKFAST SAUSAGE
FRENCH TOAST
HOME FRIES

DESSERT:

ASSORTED COOKIES
ASSORTED PASTRIES

BEVERAGES:

ASSORTED JUICES
FRESH ROASTED COFFEE

CARVING STATION ADDITIONS:

SLOW ROASTED TURKEY BREAST W/ CLASSIC TURKEY GRAVY \$8 P.P.
HATFIELD RESERVE PORK LOIN W/ CRANBERRY JAM \$9 P.P.
BLACK ANGUS SIRLOIN W/ MUSHROOM GRAVY \$10 P.P.
WHOLE BEEF TENDERLOIN (FILET MIGNON) W/ HORSERADISH CREAM \$15 P.P.

NERO'S GRILLE

BRUNCH BUFFET B

\$50 PER PERSON

(40 PERSON MINIMUM)

ASSORTED BAKED

GOODS:

BAGELS
CROISSANTS
DANISH
MUFFINS
ENGLISH MUFFINS

SALADS:

MIXED BABY GREENS
NERO'S FAMOUS CAESAR
SEASONAL FRUIT SALAD
CAPRESE

CHILLED RAWBAR:

LOCAL OYSTERS
LOCAL LITTLENECK CLAMS
LOCAL CHERRYSTONE CLAMS
JUMBO SHRIMP COCKTAIL
MIXED SEAFOOD SALAD

HOT BUFFET:

FRESH HERB SCRAMBLED EGGS
APPLEWOOD BACON
BREAKFAST SAUSAGE
FRENCH TOAST
HOME FRIES
P.E.I. MUSSELS MARINARA

CHICKEN MARSALA
PENNE VODKA
ATLATIC SALMON
CONFETTI RICE
SEASONAL VEGETABLES
SMOKED FISH PLATTER

CARVING STATION

SLOW ROASTED TURKEY BREAST WITH CLASSIC TURKEY GRAVY
BLACK ANGUS SIRLOIN WITH A PORT WINE DEMI-GLACE

DESSERT:

ASSORTED COOKIES & PASTRIES
ICE CREAM SUNDAE BAR
SHEET CAKE

BEVERAGES:

ASSORTED JUICES
FRESH ROASTED COFFEE

UNLIMITED CHAMPAGNE & CHAMPAGNE COCKTAILS \$15 PER PERSON

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

PACKAGE ADDITIONS:

ARTISANAL CHEESE & VEGETABLE CRUDITE: \$5 P.P.

INTERMEZZO COURSE: \$5 P.P.

FRESH LEMON SORBET W/ CHILLED CITRUS VODKA DRIZZLE
RASPBERRY SORBET W/ CHILLED RASPBERRY LIQUEUR DRIZZLE

PASTA COURSE: \$6 P.P.

CAVATELLI SAN MARZANO W/ FRESH BASIL & ROASTED GARLIC
RIGATONI VODKA W/ PROSCIUTTO, SWEET ONIONS & PEAS
PAPPARDELLE W/ WILD MUSHROOM MARSALA CREAM SAUCE

COLD ANTIPASTO PLATTERS: \$8 P.P.

ASSORTED SALUMI, FRESH MOZZARELLA CHEESE, PROVOLONE & PROSCIUTTO STUFFED CHERRY PEPPERS, FIRE
ROASTED RED PEPPERS, HOUSE OLIVE MIX

HOT APPETIZER PLATTERS: \$12 P.P.

BAKED LOCAL CLAMS OREGANATA & CASINO, CRISPY POINT JUDITH CALAMARI, FIRECRACKER SHRIMP,
MEATBALL LOLLYPOPS, ASSORTED DIPPING SAUCES

CHILLED SHELLFISH TOWERS: \$15 P.P.

FRESHLY SHUCKED LOCAL OYSTERS, LITTLENECK & CHERRYSTONE CLAMS, COLOSSAL SHRIMP COCKTAIL,
MARYLAND CRABMEAT COCKTAIL, HOUSE COCKTAIL SAUCE, MUSTARD AIOLI, FRESH CUCUMBER MIGNONETTE

PASSED HORS D'OEUVRES: \$15 P.P. PER HOUR

PLEASE CHOOSE 6:

MINI PIGS IN A BLANKET W/ MUSTARD AIOLI
CHICKEN SATAY W/ CHIPOTLE AIOLI
AHI TUNA TARTARE W/ GUACAMOLE
MINI SAUSAGE & PEPPER SLIDERS
MARYLAND CRABMEAT STUFFED MUSHROOMS
PROSCIUTTO WRAPPED MELON
BRUSCHETTA AL POMODORO
BLACK ANGUS BEEF SATAY
AMERICAN KOBE BEEF MEATBALL LOLLYPOPS
MINI CAPRESE KEBOBS
AMERICAN KOBE BEEF SLIDERS
FIRECRACKER SHRIMP SKEWERS
CRISPY VEGETABLE POTSTICKERS
MINI GRILLED CHEESE & TOMATO SOUP
POTATO PANCAKES WITH SOUR CREAM & HOUSE MADE APPLESAUCE
CACIO E PEPE FORKS
BOARDWALK CRISPY RAVIOLI W/ DIPPING SAUCES
PROVOLONE & APPLEWOOD SMOKED BACON ARANCINI
B.L.T WEDGE SKEWERS
HAM & GRUYERE POTATO CROQUETTES
HOUSE MADE HUMMUS FLATBREAD W/ CRISPY SPICED CHICK PEAS

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

ALCOHOLIC BEVERAGE OPTIONS:

CHARGED ON

CONSUMPTION:

GUESTS' MAY ORDER FROM SERVERS, DRINKS CHARGED TO FINAL BILL.

CASH BAR:

GUESTS' MAY ORDER FROM SERVERS, GUESTS' WILL BE RESPONSIBLE FOR PAYING FOR EACH ROUND AS ORDERED. FINAL BILL WILL NOT HAVE LIQUOR CHARGED.

HOUSE WINE ONLY:

SERVERS WILL POUR HOUSE WINE BY THE BOTTLE WITH A \$25 PER BOTTLE CHARGE. LIQUOR AND BEER WILL NOT BE SERVED.

OPEN BEER & WINE:

\$15 FIRST HOUR / \$10 SECOND HOUR / \$5 EACH ADDITIONAL HOUR

GUESTS WILL BE SERVED HOUSE WINES AND DOMESTIC BEERS FOR THE ALLOTTED TIME. NO LIQUOR WILL BE SERVED.

OPEN BAR:

\$25 FOR FIRST HOUR

\$35 FOR TWO HOURS

\$40 FOR THREE HOURS

HOUSE WINE, DOMESTIC BEERS, ALL ALCOHOLIC BEVERAGES USING HOUSE LIQUORS WILL BE SERVED (ABSOLUT, BEEFEATER, BACARDI, JOSE CUERVO, DEWARS ETC...) FOR THE ALLOTTED TIME. EXCLUSIONS APPLY: SPECIALTY MARTINIS, SINGLE MALT SCOTCHES, COGNACS, RESERVE WINES, SHOTS OF ANY TYPE, AND DOUBLE POURS.

PREMIUM OPEN BAR:

\$30 FOR FIRST HOUR

\$40 FOR TWO HOURS

\$45 FOR THREE HOURS

ALL AVAILABLE WINES BY THE GLASS, ALL AVAILABLE BEERS, SPECIALTY MARTINIS, ALL ALCOHOLIC BEVERAGES WILL BE SERVED USING TOP TIER BRANDS (GREY GOOSE, HENDRICKS, GOSLINGS, PATRON, GLENLIVET ETC...) FOR THE ALLOTTED TIME. EXCLUSIONS APPLY: SINGLE MALT SCOTCHES, COGNACS, RESERVE WINES, SHOTS OF ANY TYPE, AND DOUBLE POURS.

NERO'S GRILLE CARES FOR THE SAFETY OF OUR CLIENTELE.

WE RESERVE AND EXERCISE THE RIGHT TO REFUSE ALCOHOLIC BEVERAGES TO ANY INDIVIDUAL THAT APPEARS TO BE INTOXICATED, UNFIT TO CONSUME ALCOHOL, OR APPEARS TO BE A THREAT TO THE SAFETY OF THE GENERAL PUBLIC.

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED

NERO'S GRILLE

SUBSTITUTION OPTIONS

PASTA OPTIONS:

SWEET SAUSAGE &
BROCCOLI RABE
CHERRY PEPPERS,
RICOTTA SALATA,
GARLIC WHITE WINE
SAUCE,
RIGATONI

PUTTANESCA
OLIVES, CAPERS,
CHILI FLAKES,
ANCHOVIES, SAN
MARZANO TOMATO
SAUCE,
PENNE RIGATE

NONNA'S SAUCE
SWEET & HOT ITALIAN
SAUSAGE, FRESH
BASIL, SAN MARZANO
TOMATOES, FRESH
HERB RICOTTA,
CAVATAPPI

AOSTA
SLOW ROASTED
EGGPLANT, FRESH
MOZZARELLA, SWEET
BASIL, SAN MARZANO
TOMATO SAUCE,
RIGATONI

VODKA
PROSCIUTTO, SWEET
ONIONS, PEAS, SWEET
CREAM, SAN
MARZANO TOMATO
SAUCE,
MEZZO RIGATONI

BOLOGNESE
BEEF, PORK & VEAL
RAGU WITH ROOT
VEGETABLES IN A SAN
MARZANO TOMATO
SAUCE,
MEZZO RIGATONI

FUNGHI MARSALA
WILD MUSHROOMS,
SWEET CREAM,
MARSALA WINE
SAUCE,
PAPPARDELLE

CACIO E PEPE
PECORINO ROMANO,
PARMIGIANO
REGGIANO, BUTTER,
CRACKED BLACK
PEPPER,
SPAGHETTI

CHICKEN OPTIONS:

MARSALA
PAN SEARED
CHICKEN BREAST,
SAUTÉED
MUSHROOMS,
MARSALA WINE
SAUCE

FRANCESE
LIGHTLY EGG
BATTERED
SIMMERED IN A
LEMON BUTTER
WHITE WINE SAUCE

SALTIMBOCCA
PAN SEARED TOPPED
WITH PROSCIUTTO,
MOZZARELLA, FRESH
SAGE, MARSALA
WINE SAUCE

FLORENTINE
TOPPED WITH
SPINACH,
MOZZARELLA,
MARINARA,
SIMMERED IN A
LEMON BUTTER
SAUCE

JULIO
BONELESS PIECES
SAUTÉED WITH
FRESH GARLIC,
LEMON, WHITE
WINE, PECORINO
ROMANO CHEESE

SAVOY
BONELESS PIECES
SAUTÉED WITH
FRESH GARLIC,
TOPPED WITH
PECORINO ROMANO,
SIMMERED IN RED
WINE VINEGAR

MILANESE
BREADED OR
GRILLED SERVED
WITH A BABY
ARUGULA SALAD,
FRESH MOZZARELLA,
ROMA TOMATOES,
RED ONIONS,
BALSAMIC
VINAIGRETTE

SAN REMO
BONELESS BREAST
PIECES BRAISED
WITH MUSHROOMS,
SUN-DRIED
TOMATOES,
BALSAMIC VINEGAR
& OLIVE OIL

HERB ROASTED
HALF CHICKEN
MARINATED IN
FRESH GARLIC,
ROASTED WITH
WHOLE HERBS,
SERVED WITH
PAN GRAVY

CHICKEN STIR-FRY
BONELESS BREAST
PIECES SAUTÉED
WITH FRESH
VEGETABLES IN A
SESAME SOY GLAZE

NERO'S GRILLE

SUBSTITUTION OPTIONS

FISH OPTIONS:

(BASED ON MARKET AVAILABILTY, ADDITIONAL CHARGES MAY APPLY)

SESAME SEARED
YELLOWFIN AHI TUNA
FRESH VEGETABLE &
WHOLE WHEAT NOODLE
STIR-FRY

SEARED RARE, MIXED
GREENS, IMPORTED
OLIVES, POACHED
POTATOES, HARICOT
VERTS, ARTICHOKE
HEARTS, EGG,
CHAMPAGNE
VINAIGRETTE

TROPICAL FRUIT SALSA,
YUKON GOLD WHIPPED
POTATOES

TOMATOES, LEMON OLIVE
OIL, ROASTED GARLIC
WHITE WINE SAUCE,
SERVED OVER LINGUINI
PASTA

YELLOWFIN AHI TUNA
NICOISE SALAD

BLACKENED MONTAUK
SWORDFISH

MONTAUK SWORDFISH
MEDITERRANEO
ARTICHOKE HEARTS,
OLIVES, CAPERS, SPINACH,

GRILLED COLOSSAL
SHRIMP
MARINATED & GRILLED
SERVED WITH A ROASTED
GARLIC WHITE WINE
SAUCE

COLOSSAL SHRIMP
FRA DIAVOLO
SERVED IN A SPICY SAN
MARZANO TOMATO SAUCE
OVER LINGUINI PASTA

LOCAL FILLET OF SOLE
FRANCESE
LIGHTLY EGG BATTERED
AND SIMMERED IN A
LEMON BUTTER SAUCE

STUFFED LOCAL FILLET OF
SOLE
SPINACH & CRABMEAT
STUFFED, WHITE WINE
BUTTER SAUCE

WHOLE NANTUCKET LOBSTERS
STEAMED, GRILLED OR "ANGRY" STYLE

DAYBOAT SCALLOPS
SEASONAL PREPARATION

MEAT OPTIONS:

(BASED ON MARKET AVAILABILTY, ADDITIONAL CHARGES APPLY)

10 OZ.
CENTER CUT
FILET
MIGNON

12 OZ. N.Y.
STRIP STEAK

20 OZ. N.Y.
STRIP STEAK

14 OZ.
CENTER CUT
VEAL CHOP

20 OZ.
HATFIELD
PREMIUM
RESERVE
PORK CHOP

16 OZ.
COWBOY
RIBEYE

NERO'S GRILLE IS PROUD OF OUR LONGSTANDING AND CLOSE RELATIONSHIPS

WITH OUR FISH, MEAT & PRODUCE PURVEYORS.

IF THERE IS AN ITEM YOU WOULD LIKE TO INQUIRE ABOUT,

PLEASE LET US KNOW AND WE WILL BE MORE THAN HAPPY TO SEEK IT OUT.

N.J. SALES TAX & SUGGESTED 20% GRATUITY NOT INCLUDED