

NERO'SSM

G·R·I·L·L·E

PRIVATE DINING
EVENT PACKAGES

DINNER

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

DINNER PACKAGE A

\$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

(\$10 surcharge)
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

NERO'S GRILLE

DINNER PACKAGE B

\$55 PER PERSON

FIRST COURSE:

HOT APPETIZER PLATTERS

baked clams casino & oreganata, crispy calamari, meatball lollypops,
firecracker shrimp, assorted dipping sauces

SECOND COURSE (guests' choice)::

GREENS SALAD

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

NERO'S FAMOUS CAESAR SALAD

crisp romaine, house croutons, parmigiano reggiano &
pecorino romano cheeses, classic caesar dressing

THIRD COURSE (guests' choice):

SWORDFISH	FREE RANGE	SLICED FILET	#1 GRADE	GRILLED 12 OZ.
MEDITERRANEO	CHICKEN BREAST	MIGNON	YELLOWFIN AHI	DRY AGED N.Y.
marinated & grilled,	MILANESE	yukon gold whipped	TUNA	STRIP STEAK
artichoke hearts,	grilled or breaded,	potatoes, seasonal	(\$10 surcharge)	(\$10 surcharge)
capers, olives,	baby arugula salad	vegetables, port wine	seasonal preparation	yukon gold whipped
spinach, tomatoes,	with roma tomatoes,	demi-glace		potatoes, seasonal
lemon olive oil &	fresh mozzarella,			vegetables, port wine
roasted garlic white	shaved red onions,			demi-glace
wine sauce, linguini	balsamic vinaigrette			
pasta				

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

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

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

NERO'S GRILLE

DINNER PACKAGE C

\$75 PER PERSON

FIRST COURSE:

CHILLED SHELLFISH PLATTERS

freshly shucked local oysters, littleneck & cherrystone clams, colossal shrimp cocktail, crabmeat cocktail, house cocktail sauce, mustard aioli, fresh cucumber mignonette, served on tiers of crushed ice

SECOND COURSE:

HOT APPETIZER PLATTERS

baked clams casino & oreganata, crispy calamari, meatball lollypops, firecracker shrimp, assorted dipping sauces

THIRD COURSE (guests' choice):

GREENS SALAD

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

NERO'S FAMOUS CAESAR SALAD

crisp romaine, house croutons, parmigiano reggiano & pecorino romano cheeses, classic caesar dressing

FOURTH COURSE (guests' choice):

**SWORDFISH
MEDITERRANEO**
marinated & grilled,
artichoke hearts, capers,
olives, spinach, tomatoes,
lemon olive oil &
roasted garlic white wine
sauce, linguini pasta

**PAN ROASTED FREE
RANGE CHICKEN**
yukon gold whipped
potatoes, sautéed string
beans

**#1 GRADE
YELLOWFIN AHI
TUNA**
seasonal preparation

**GRILLED 12 OZ. DRY
AGED N.Y. STRIP
STEAK**
yukon gold whipped
potatoes, seasonal
vegetables, port wine demi-
glace

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

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

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

NERO'S GRILLE

DINNER BUFFET

\$50 PER PERSON

(40 PERSON MINIMUM)

ARTISANAL CHEESE & VEGETABLE CRUDITE STATION

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

PENNE PASTA

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.

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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 & 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 & 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

YELLOWFIN AHI TUNA
NICOISE SALAD
SEARED RARE, MIXED
GREENS, IMPORTED
OLIVES, POACHED
POTATOES, HARICOT
VERTS, ARTICHOKE
HEARTS, EGG,
CHAMPAGNE
VINAIGRETTE

BLACKENED MONTAUK
SWORDFISH
TROPICAL FRUIT SALSA,
YUKON GOLD WHIPPED
POTATOES

MONTAUK SWORDFISH
MEDITERRANEO
ARTICHOKE HEARTS,
OLIVES, CAPERS, SPINACH,
TOMATOES, LEMON OLIVE
OIL, ROASTED GARLIC
WHITE WINE SAUCE,
SERVED OVER LINGUINI
PASTA

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