

Open Bar Per Hour - \$20 per person +\$55 Bartender Flat Fee

Draft Beer, Wine & Homemade Sangria *Per Hour - \$14 per person*

Champagne & Mimosas Per Hour - \$12 per person

> **Tab Bar** Prices a la Carte +\$55 Bartender Flat Fee

ALL of the above alcohol packages require a 2hr minimum

Cash Bar Guests pay bar tab individually

Single Champagne Toast \$8 per person

Soda

\$4 per person *Included for any 21+ adult w/ the first four alcohol packages Please note that the prices listed do not include sales tax. A party gratuity of 20% will be added, and there is a 4% service charge for credit card transactions.

Keep in mind that prices and availability may change without prior notice.For party pricing details, please give us a call. Do remember that party dates are considered confirmed only upon receipt of a deposit.





409 Franklin Street Bloomfield, NJ 07003 973-680-4500

eatbeefgethooked.com



Our staff is dedicated to managing all the details to ensure your special occasion will be unique and memorable. Our emphasis is on "homemade" so be assured that your selections will be prepared from only the finest and freshest of ingredients.

In addition to the menus provided, we welcome the opportunity to custom design a menu to incorporate your tastes and desires.

Book your event today! 973-680-4500



Appetizers (SELECT FOUR)

Penne Ala Vodka w/ Prosciutto Steamed Clams (In Basil, Butter, Beer Broth) Italian Sausage Stuffed Mushrooms Fried Calamari • Buffalo Wings Honey Garlic Wings • Tuna Wontons Mussels Diavolo • Buffalo Chicken Dip Spinach Dip• Crab & Spinach Dip Crispy Hoisin Brussels Sprouts Macaroni & Cheese

Salad

(SELECT ONE)

Garden Salad w/ Homemade Balsamic Vinaigrette Creamy Caesar w/ Shaved Parm & Homemade Croutons Crudite Platter w/ Seasonal Veggies & Ranch

Elevated Selections

Shrimp Cocktail (\$8 Additional per person) Spanish Shrimp (\$6 Additional per person) Lump Crab Cakes (\$8 Additional per person) Lamb Chops (\$14 Additional per person) Sliced Steak w/ Garlic Butter (\$12 Additional per person)

Three Hour Open Bar

Beer, Wine, Sangria, Mixed Cocktails & Non Alcoholic Beverages

\$75 per person

20 person min. / 50 person max.

Appetizers (Family Style) (SELECT THREE) Cavatelli & Broccoli

Plate Terved

Penne Ala Vodka w/ Prosciutto Steamed Clams (In Basil, Butter, Beer Broth) Italian Sausage Stuffed Mushrooms Fried Calamari • Buffalo Wings Tuna Wontons • Mussels Diavolo Buffalo Chicken Dip • Spinach Dip Spanish Shrimp (\$6 Additional PER PERSON) Lump Crab Cake (\$8 Additional PER PERSON)

Rolls

Salad

(SELECT ONE) Garden Salad w/ Homemade Balsamic Vinaigrette Caesar Salad

Entree

(SELECT ONE AT TIME OF ORDERING)

Prime Rib of Beef Broiled Wild Lemon Butter Salmon Chicken Francaise Roasted Chicken Seafood Pasta w/ Crab, Shrimp, & Scallops Filet Mignon (\$15 ADDITIONAL PER PERSON)

Sides

(SELECT TWO) Homemade Garlic Mashed Potatoes Yellow Rice Sauteed Broccoli w/ Garlic & Oil Crispy Brussels Sprouts w/ Hoisin

Coffee

Dessert Cheesecake

\$45 per person

20 person min. / 25 person max.

Appetizers (SELECT THREE)

Cavatelli & Broccoli Penne Ala Vodka w/ Prosciutto Steamed Clams (In Basil, Butter, Beer Broth) Italian Sausage Stuffed Mushrooms Fried Calamari • Buffalo Wings Tuna Wontons • Mussels Diavolo Buffalo Chicken Dip • Spinach Dip Spanish Shrimp (\$6 Additional PER PERSON) Lump Crab Cake (\$8 Additional PER PERSON)

Rolls

Salad

(SELECT ONE) Garden Salad w/ Homemade Balsamic Vinaigrette Caesar Salad

Entree

(SELECT THREE)

Prime Rib of Beef Broiled Wild Lemon Butter Salmon Chicken Francaise Seafood Pasta w/ Crab, Shrimp, & Scallops BBQ Pork Ribs Sliced Steak w/ Herb Butter

Sides (SELECT TWO)

Homemade Garlic Mashed Potatoes Macaroni & Cheese • Yellow Rice Sauteed Broccoli w/ Garlic & Oil Crispy Brussels Sprouts w/ Hoisin

Coffee

Dessert Cheesecake

\$50 per person

25 person min. / 50 person max.