

Forte

RISTORANTE

2023 MENU PACKAGES



ANTIPASTI

- CLAMS OREGANATA breadcrumbs, white wine, fresh herbs
- GRILLED OCTOPUS lemon, capers, olives, oregano (+ \$3.00 per person)
- CALAMARI FRITTI marinara OR ginger emulsion OR balsamico
- EGGPLANT ROLLATINI ricotta, mozzarella, prosciutto, vodka sauce
- IMPORTED BURRATA & PROSCIUTTO arugula, aged balsamic, extra virgin olive oil
- JUMBO SHRIMP COCKTAIL lemon, horseradish, cocktail sauce (+ \$8.00 per person)
- INSALATA ALLA CAESAR house made caesar dressing
- CAPRESE house made mozzarella, tomato, basil, aged balsamic
- ROASTED BEETS red and gold beets, toasted pistachio, fried goat cheese, meyer lemon vinaigrette
- MISTA spring mix lettuce, cherry tomato, shaved parmigiano cheese, balsamic, extra virgin olive oil
- BELGIAN ENDIVE & RADICCHIO crumbled gorgonzola, caramelized walnuts, roasted pear, white balsamic vinaigrette

SECONDI

- PASTA SHAPE OF CHOICE pomodoro OR vodka sauce
- CAVATELLI CON CIME DI RAPE crumbled sausage, broccoli rabe, shaved parmigiano
- PACCHERI BOLOGNESE veal, pork & beef rags, whipped burrata
- PAPPARDELLE CON FUNGI porcini mushrooms, truffle creme sauce
- FUSILLI AL PESTO basil, pignoli, garlic, olive oil
- SPICY RIGATONI VODKA house made rigatoni, spicy vodka sauce
- BRANZINO castelvetrano olives, cherry tomatoes, lemon gremolata
- SHRIMP RISOTTO pan seared shrimp, morel mushrooms, asparagus, truffle
- ATLANTIC WILD SALMON polenta, sautéed broccoli rabe, tomato jam
- CHOICE OF PROTEIN marsala OR francese OR parmigiano OR piccata OR capricciosa (veal \$5.00 per person)
- CHICKEN SCARPARELLO cherry peppers, sausage, potato, lemon white sauce
- CHICKEN MARTINI parmesan and panko breaded, lemon butter white wine sauce, roasted potato and sauté, escarole
- CHICKEN SAVOY garlic & balsamic vinegar, roasted potato
- CHICKEN & POTATOES thinly sliced potato, roasted garlic demi
- CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, spinach, chicken jus
- PORK CHOP PEPPERONATA sweet cherry peppers, sliced potatoes, oregano (+ \$3.00 per person)
- VEAL MARTINI parmesan and panko breaded, lemon butter white wine sauce, roasted potato and sauté, escarole (+ \$5.00 per person)
- VEAL SALTIMBOCCA prosciutto, sage, mozzarella, spinach, chicken jus (+ \$5.00 per person)
- 16 oz PRIME NY STRIP STEAK balsamic braised red onion, mashed potatoes (+ \$5.00 per person)

DOLCI

- TIRAMISU
- MINI CANNOLI
- RICOTTA CHEESECAKE
- CHOCOLATE MOUSSE fresh berries
- TARTUFO

PLATED or FAMILY STYLE DINNER PRICING

PRE-SELECT (3) ITEMS FROM EACH COURSE: \$60.00

PRE-SELECT (4) ITEMS FROM EACH COURSE: \$70.00

*** Add on Pasta Course \$8.00 per person**

** Event Host is required to pre-select choices on or before 10 days prior to event date. Guests orders will be taken at the event.*

SIDES family style - - \$10

- FRIED LONG HOTS or CHERRY PEPPERS | BROCCOLI RABE garlic & oil
- MASHED POTATOES | CREAMY PARMESAN POLENTA | SLICED POTATOES FRITTI
- GRILLED ASPARAGUS shaved parmigiano | SAUTÉED ESCAROLE
- FRENCH FRIES | TRUFFLE FRIES

REQUIRED FOR 14 PERSONS OR MORE

** Menus may be subject to seasonal selection and pricing updates. Above prices do not include NJ Tax or 23% gratuity, both will be applied to the final bill.*

** Menu selections are to be the same for all attendees unless special arrangements have been made. Selections must be made no later than 10 days prior to the event date. Items selected after this time will be subject to availability.*

DINNER BUFFET ONE - \$55 per person

MISTA SALAD mixed greens, shaved parmesan, balsamic dressing

PASTA penne pomodoro OR rigatoni vodka OR cavatelli broccoli rabe & sausage

Choice of three...

CHOICE OF PROTEIN marsala OR francese OR parmigiano OR piccata OR capricciosa (veal \$5.00 per person)

CHICKEN SCARPARELLO cherry peppers, sausage, potato, lemon white sauce

CHICKEN MARTINI parmesan and panko breaded, lemon butter white wine sauce, roasted potato and sauté, escarole

CHICKEN SAVOY garlic & balsamic vinegar, roasted potato

CHICKEN & POTATOES thinly sliced potato, roasted garlic demi

CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, spinach, chicken jus

SAUSAGE, PEPPERS, POTATOES

EGGPLANT PARMESAN

SALMON PICCATA

MIXED VEGETABLES

ROASTED POTATO

TIRAMISU

MINI CANNOLI & SFOGLIATELLA

FRESH FRUIT PLATTER (+ \$3.00 per person)

DINNER BUFFET TWO - \$65 per person

MISTA SALAD mixed greens, shaved parmesan, balsamic dressing

BAKED CLAMS & FRIED CALAMARI

PASTA penne pomodoro OR rigatoni vodka OR cavatelli broccoli rabe & sausage

Choice of four...

CHOICE OF PROTEIN marsala OR francese OR parmigiano OR piccata OR capricciosa (veal \$5.00 per person)

CHICKEN SCARPARELLO cherry peppers, sausage, potato, lemon white sauce

CHICKEN MARTINI parmesan and panko breaded, lemon butter white wine sauce, roasted potato and sauté, escarole

CHICKEN SAVOY garlic & balsamic vinegar, roasted potato

CHICKEN & POTATOES thinly sliced potato, roasted garlic demi

CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, spinach, chicken jus

SAUSAGE, PEPPERS, POTATOES

PORK CHOP PEPPERONATA sweet cherry peppers, sliced potatoes, oregano

EGGPLANT PARMESAN

SALMON PICCATA

MIXED VEGETABLES

ROASTED POTATO

TIRAMISU

MINI CANNOLI & SFOGLIATELLA

FRESH FRUIT PLATTER (+ \$3.00 per person)

30 PERSON MINIMUM

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DINNER BUFFET THREE - \$75 per person

MISTA SALAD mixed greens, shaved parmesan, balsamic dressing

BAKED CLAMS & FRIED CALAMARI

PASTA penne pomodoro OR rigatoni vodka OR cavatelli broccoli rabe & sausage

Choice of four...

CHOICE OF PROTEIN marsala OR francese OR parmigiano OR piccata OR capricciosa (*veal \$5.00 per person*)

CHICKEN SCARPARELLO cherry peppers, sausage, potato, lemon white sauce

CHICKEN MARTINI parmesan and panko breaded, lemon butter white wine sauce, roasted potato and sauté, escarole

CHICKEN SAVOY garlic & balsamic vinegar, roasted potato

CHICKEN & POTATOES thinly sliced potato, roasted garlic demi

CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, spinach, chicken jus

SAUSAGE, PEPPERS, POTATOES

PORK CHOP PEPPERONATA sweet cherry peppers, sliced potatoes, oregano

FILET MIGNON ROAST

EGGPLANT PARMESAN

SHRIMP SCAMPI

SALMON PICCATA

MIXED VEGETABLES

ROASTED POTATO

TIRAMISU

MINI CANNOLI & SFOGLIATELLA

FRESH FRUIT PLATTER (*+ \$3.00 per person*)