

Forte
RISTORANTE

MENU PACKAGES



ANTIPASTI

CLAMS OREGANATA breadcrumbs, white wine, fresh herbs

GRILLED OCTOPUS lemon, capers, olives, oregano (+ \$3.00 per person)

CALAMARI FRITTI marinara sauce

EGGPLANT ROLLATINI ricotta, mozzarella, 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 (+ \$2.00 per person)

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, burrata

FUSILLI AL PESTO basil, parmesan, pignoli nuts, garlic, olive oil

SPICY RIGATONI VODKA rigatoni, spicy vodka sauce

BRANZINO castelvetrano olives, cherry tomatoes, lemon gremolata OR piccata OR oreganato

SHRIMP RISOTTO pan-seared shrimp, morel mushrooms, asparagus, truffle

ATLANTIC WILD SALMON polenta, sautéed broccoli rabe, tomato jam OR piccata OR oreganato

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, sliced potato and sauté, escarole

CHICKEN SAVOY garlic & balsamic vinegar, sliced 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 (+ \$4.00 per person)

VEAL MARTINI parmesan and panko breaded, lemon butter white wine sauce, sliced potato and sauté, escarole (+ \$5.00 per person)

VEAL SALTIMBOCCA prosciutto, sage, mozzarella, spinach, chicken jus (+ \$5.00 per person)

NY STRIP STEAK balsamic asparagus, mashed potatoes (+ \$8.00 per person)

Family style is served with roasted potatoes and mixed vegetables

DOLCI

Mixed trays of our House made desserts cut small

FRESH FRUIT PLATTER (+ \$3.00 per person)

PLATED 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**

*** Add on Mista Salad Course \$2.00 per person**

** Event Host is required to pre-select choices on or before 10 days prior to event date.*

Day of Event: Server(s) will take individual antipasti and secondi orders from the pre-selected host menu

ADDITIONAL SIDES - - \$10 per plate

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

CHICKEN SAVOY garlic & balsamic vinegar

CHICKEN & POTATOES thinly sliced potato, roasted garlic demi

CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, chicken jus

SAUSAGE, PEPPERS, POTATOES

EGGPLANT PARMESAN

SALMON PICCATA or OREGANATO

Included in buffet

MIXED VEGETABLES

ROASTED POTATO

DOLCI – served family style

Mixed trays of our House made desserts cut small

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

CHICKEN SAVOY garlic & balsamic vinegar

CHICKEN & POTATOES thinly sliced potato, roasted garlic demi

CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, chicken jus

SAUSAGE, PEPPERS, POTATOES

PORK CHOP PEPPERONATA sweet cherry peppers, sliced potatoes, oregano

EGGPLANT PARMESAN

SALMON PICCATA or OREGANATO

Included in buffet

MIXED VEGETABLES

ROASTED POTATO

DOLCI – served family style

Mixed trays of our House made desserts cut small

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

CHICKEN SAVOY garlic & balsamic vinegar

CHICKEN & POTATOES thinly sliced potato, roasted garlic demi

CHICKEN SALTIMBOCCA prosciutto, sage, mozzarella, chicken jus

SAUSAGE, PEPPERS, POTATOES

PORK CHOP PEPPERONATA sweet cherry peppers, sliced potatoes, oregano

FILET MIGNON ROAST

EGGPLANT PARMESAN

SHRIMP SCAMPI

SALMON PICCATA or OREGANATO

Included in buffet

MIXED VEGETABLES

ROASTED POTATO

DOLCI – served family style

Mixed trays of our House made desserts cut small

FRESH FRUIT PLATTER (+ \$3.00 per person)

FLORISTS:

The Lucky Farm – inside The Papaya Farmers Market
Contact Person: Lorenzo
260 S Summit Ave Hackensack 07601

BAKERIES:

Maria's Bakery
Phone: (201) 843-7990
386 Market St, Saddle Brook, NJ 07663-5937

Peace of Cake By Kelsey
Paramus NJ
Small Batch Baker & Cake Artist
Ig @PEACEOFCAKEBYKELSEY

ENTERTAINMENT:

B&A Entertainment & Photo Booth
DJ Bernie (Owner)
Phone: 973-270-7154
Annable (Owner)
732-692-7120

DJ Perry: 914-557-3204

PrimeTime DJ's
DJ Gino G
Phone: 973-767-3443
GINOBAGS73@YAHOO.COM

DJ Andre: 917-946-5105

INVITATIONS & STATIONARY:

Scott Graphics Printing
Contact: Christie & Scott McNiff
Phone: (201) 262-0473
Website: www.scottgraphicsprinting.com
690 River Rd New Milford NJ 07646

EVENT PLANNING & DESIGN:

CJM EVENTS
Contact Person: Cynthia
Phone: 201-954-7177
Email: CJMEVENTS77@GMAIL.COM

Such A Lovely Party
Daira Mendez
Phone: 973-632-1477
Email: LDYMENDEZ@YAHOO.COM
IG @SUCHALOVELYPARTY

Timeless Backdrops
Dana Sevajian & Christine Behmer
www.timeless-backdrops.com
TIMELESSBACKDROPS@OUTLOOK.COM
IG @TIMELESS_BACKDROPS_

BALLOONS:

Happy Balloon & Rental
Custom Balloon Design & Event Planning
Vanessa Morales – Balloon Decorator
Phone: 646-339-1541
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IG @HAPPYBALLOONS_ANDRENTALS

Balloon World
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