

Raza's at Hamilton

Private Event Menu

Cocktail Reception ~ \$69

Cold

Choice of (2)

Tomato and Fresh Mozzarella
Domestic and Imported Cheese Display
5 Leaf Caesar Salad
Beet and blood orange
Charcuterie Board ~ 8*
Cold Seafood Salad ~ 11*
East & West Coast Oysters ~ 4 Each *
U-10 Chilled Shrimp 5.50 Each*

Hot

Choice of (4)

Chicken Chermoula
Spicy Penne vodka
Salmon farrotto
Pork Medallions Mushroom Demi
Thai Pepper Chicken
Mussels in a coconut Broth
Beef Meatballs Spicy Pomodoro
Fried Calamari Scallion Jalapeños Aioli ~ 7*
Seasonal Risotto
Beef au Poivre ~10*
Short Rib Garlic mashed

Sit Down Dinner ~ \$78

For the table Ala Carte

Steakhouse Bacon, Shrimp cocktail, Clams Casino ~ 21 Each*

Family Style First Course

Choice of (2)

Mussels' coconut broth

Roman Gnocchi

Fried Calamari 7*

Oysters Rockefeller 4*

Baby gem Wedge

5 Leaf Caesar

Beet Salad

Entrees

Select (3) Choice Table-side

Roasted Chicken chermoula

Aged Duck Breast

Dry Aged Salmon

Heritage Pork chop

Day-boat Halibut chowder

Lamb shank

Ny strip 14oz

Roman Gnocchi mushroom

Seasonal Risotto

Roasted Eggplant chili lime peanut tahini

Steakhouse Cuts available upon Request ~ MP

Ala Carte Brunch ~ \$39

(select (3) tableside)

Brioche French toast
berry jam, maple whipped cream

Pineapple upside down pancake

Steak & Eggs
blackened skirt steak, sunny side, hash

Scrambled Eggs
Peppers, onions, gruyere cheese, toast

Chicken & Waffles
hot honey butter

Roman gnocchi
local mushrooms, poached egg

Brunch prefix ~ \$43

For the table

Fresh baked scones & muffins
Cinnamon sugar doughnuts

1st course (choice)
Caesar - ish salad
Roasted garlic anchovy herb dressing, croutons

Truffled egg salad ~ toast points

Parfait ~ berries, granola, yogurt

2nd (Choice)
Open faced omelet
Peppers, caramelized onions, gruyere

Brioche French toast ~ berries, maple butter
Egg shakshuka ~ tomato, cilantro, onions, chermoula, flatbread

Sides

Select (2)

Heirloom Carrots cumin hot honey
Garlic Smashed
French Green Beans
Hand Cut Truffle Fries

Dessert

Choice of (1)

Cheesecake cannoli
whipped chocolate cake
Coffee donuts

Coffee ~ Herbal Tea ~ Decaffeinated

Bar Packages

No Shots permitted

Premium Open Bar (3) Hours 47 per person
Each additional hour 9 extra per person
Super Premium available at menu price*

Beer And Wine (3) hours 37 per person

Sparkling or Still Saratoga Water 8 per person

(3) Hours Soda and Juices 12 Extra per person

(3) Hours Sangria, Wine, and Mimosa 31 Extra per person

Brunch Cocktails ~ 17 Each

Bloody Standard ~ Hanger, Spicy tomato
Breakfastini ~ gin, vodka, lillet, orange marmalade
Spartan Spritz ~ italicus, gin, club soda
Farmers Daughters ~ mezcal, red pepper juice, lime
G.O.A.T ~ gin, orange, Aperol, tonic
No 557 ~ beer, bourbon, Campari, sweet vermouth

~ Optional's ~

Hand Passed Canapés ~ 20 per person
Half hour (choice of 6)

Crispy polenta, black pepper pecorino aioli

Charred octopus' skewers 4 pp*

Open faced mini steak sandwich, caramelized onions

Fig & Prosciutto seasonal, Crispy cheese

Mini meatballs, Chicken satay

Bacon and braised apple,

Mini Caesar salad toast

Lollipop lamb chops - supplement 5 pp*

Seasonal soup shooters

Dressed oysters 1/2 shell 5 pp*

Shrimp cocktail 5 pp*

Assorted seasonal flatbreads

Crispy spicy fried chicken bites

Goat cheese tarts,

Beef sliders

Beef tartar toast,

Loaded Potato croquette

Sesame Tuna crudo cones

Spicy salmon cones,

Seared Hamachi kimchi

Seasonal arancini

Payment and Deposits

\$500 is required upon signing of the definite contract. Final guest count and payment is due 7 business days prior to the event by certified check or cash. Above prices are subject to NJ sales Tax and 24% Service.

All payments are non-refundable.

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3.9% convenience fee will be added to all payments paid by a credit card.