



Ninety Acres Culinary Center

*Note ~ Receipt of attached menus does not guarantee space.
Event space should not be considered guaranteed until*

Thank you for expressing an interest in Ninety Acres Culinary Center. Our goal is to make your event unique and memorable. We offer a variety of menus that can be tailored to your catering needs. Chef David C. Felton uses the freshest ingredients available to create intense, flavorful modern cuisine. To compliment your fare, you may choose wine from a list of over 1,000 selections. Our experience and attention to every detail will enable you to enjoy your special occasion, and the company of your guests, without concern. It would be my pleasure to answer any questions you might have regarding a private function at Ninety Acres. Please feel free to contact me at 908.901.4713 or MDashio@natirar.com

*Sincerely,
Megan Dashio*

*The **Private Dining Room** is a spectacular glass-enclosed private room overlooking the farm and comfortably accommodates up to 18 guests for reception and dinner.*

*The **Wine Cellar** seats up to 40 for dinner, has a full bar and a glass-enclosed wine display, and opens up onto a private garden.*

*The **Cooking School** is also available for private events and seats up to 40 guests.*

Dinners may be combined with cooking demonstrations or wine classes.

All of our private rooms have full audio visual capabilities including large flat panel LCD televisions, computer hookups for PowerPoint presentations, cable television and separate music and lighting controls.

~ Additional Charges ~

*A 20% service charge will be added to all food and beverage charges in the **Private Dining Room**,*

*A 21% service charge will be added to all food and beverage charges in the **Cooking School** and **Wine Cellar**,
and a sales tax of 7% is applied to the total charges, excluding gratuity.*

*For parties of 25 guaranteed guests or more, there will be a valet charge of \$2 per guest
and a coat check charge of \$1 per guest.*

~ Space Minimums ~

Evening Dining

we recommend



Reception

Standard Open Bar ~ house liquor, domestic and imported beer, sommelier selection of wine,
all mixers and soft drinks

(wine upgrades available upon request - charges vary)

\$35 per guest for a four hour event, \$8 per guest for each additional hour

Premium Open Bar ~ premium liquor, domestic and imported beer, sommelier selection of wine,
all mixers and soft drinks

(wine upgrades available upon request - charges vary)

\$45 per guest for a four hour event, \$10 per guest for each additional hour

Beverages on Consumption ~ premium and house liquor, domestic and imported beer, all mixers and soft drinks

Sommelier' s selection of wine ~ \$35 per bottle

Sommelier selection of sparkling wine and champagne ~ \$55 per bottle

Reception Displays &

Partial Raw Bar ~ \$12 per guest

clams, oysters, mussels, & traditional garnish

Full Raw Bar ~ \$24 per person

clams, oysters, mussels, shrimp & lobster

Shrimp Cocktail ~ \$30 per pound

horseradish, cocktail sauce & lemon

Cheese Display ~ \$10 per guest

*chef selection of local and artisanal cheeses with
dried fruits, nuts, local honey & toasted baguette*

Farmer' s Cold Table ~ \$14 per guest

*an assortment of American artisanal cheeses with seasonal garnishes
crudité's of raw seasonal vegetables with dipping sauce
cured meats, pâtes & terrines*

menu items subject to seasonal change



Passed Hors D' oeuvres

~ *Cold/Warm* ~

smoked salmon roulade, cream cheese, caperberry & ramp vinegar

lobster ceviche, citrus, jalepeno & coriander (\$2 supplement)

miniature pork bahn mi & quick pickled vegetables

miniature fish tacos, avocado & quick pickled vegetables

Niman ranch beef tartar, baguette & chimmichurri

salmon tartare on seaweed crackers

spicy sausage on crustini with whole grain mustard

~ *Hot* ~

seasonal wood oven pizza bites

seasonal vegetable tempura with ginger & sweet soy

mushroom, parmesan & polenta tartlets

bacon, gruyere, caramelized onions & sherry

paprika seared shrimp with parsley & garlic

buttermilk fried chicken, house hot sauce & smoked blue cheese or sweet chili sauce

pancetta, asiago & sage arancini

grass fed burger bites, local cheese & house pickles

rack of Natirar lamb "lollipops" (\$4 supplement)

seasonal soup

shooters

passed hors d' oeuvres ~ choose five

½ hour \$12 per person

1 hour \$18 per person

"chef's selection" of five passed hors d' oeuvres

½ hour \$9 per person

1 hour \$14 per person

menu items subject to seasonal change



Cocktail Reception Packages

Cocktail Reception #1

Open Bar ~ premium liquor, imported and domestic beer, soda and juice,
sommelier' s selection of sparkling, white and red wines

Two Hours

\$55 per guest

~~*add an additional hour ~ \$65 per guest*~~

Cocktail Reception #2

Open Bar ~ premium liquor, imported and domestic beer, soda and juice
sommelier' s selection of sparkling, white and red wines

Farmer' s Cold Table

an assortment of American artisanal cheeses with seasonal garnishes
crudités of raw seasonal vegetables with dipping sauce
cured meats, pâtes & terrines
assorted breads & crostinis

Three Hours

\$85 per guest

~~*add an additional hour ~ \$95 per guest*~~

Cocktail Reception #3

Open Bar ~ premium liquor, imported and domestic beer, soda and juice
sommelier' s selection of sparkling, white and red wines

Farmer' s Cold Table

an assortment of American artisanal cheeses with seasonal garnishes
crudités of raw seasonal vegetables with dipping sauce
cured meats, pâtes & terrines
assorted breads & crostinis

Wood Oven Pizza Station

selection of three seasonal wood oven pizzas
served in bite sized slices

Three Hours

\$95 per guest

~~*add an additional hour ~ \$105 per guest*~~

Additional Reception Displays

Partial Raw Bar ~ \$12 per guest

clams, oysters, mussels, & traditional garnish

Full Raw Bar ~ \$24 per person

clams, oysters, mussels, shrimp & lobster

menu items subject to seasonal change



Appetizer

Local Yellowfin Tuna Crudo ~ cucumber, yuzu, ginger & sweet habanero

Arugula & Frisée ~ local wheat berries, apples, smoked blue cheese & Banyuls

Greenhouse Lettuces ~ radish, cucumber, cashews & carrot vinaigrette

Olli Salumeria Sweet Lomo ~ local apple, radish, kohlrabi, Manchego & garden herbs

Natirar Poached Egg ~ polenta, smoked organic mushrooms & Valley Shepard cheese

Paprika Grilled Octopus ~ runner beans, pequinillo peppers, black olives & fried capers

Local Butternut Squash Soup ~ crème fraiche, squash chips & fried sage

Organic Risotto ~ organic mushrooms, pancetta, pickled walnuts & fried oregano

Main Course

Barnegat Lighthouse Scallops ~ beef short rib, sweet potatoes, sage, & chestnuts

Wild Alaskan Halibut ~ potato gnocchi, maitakes, celeriac & black garlic

Pan Roasted King Salmon ~ white beans, escarole, cipollini onions, guajillos & cider vinegar

1 3/4 lb. Lobster ~ seasonal preparation \$15 supplement

Pan Roasted Griggstown Chicken ~ chanterelles, Natirar kale, onion, potatoes & garlic cream

Eye of Niman Ranch Beef ~ olive oil crushed potatoes, broccoli & red wine

Pasture Raised Veal Chop ~ seasonal preparation \$10 supplement

1/2 Rack of Free Range Lamb ~ seasonal preparation \$8 supplement

Niman Ranch Pork Chop ~ seasonal preparation \$5 supplement

Dessert

Apple Crisp ~ vanilla ice cream

\$65 per guest ~ one appetizer, one main course, one dessert

\$70 per guest ~ one appetizer, two main course, one dessert

\$75 per guest ~ two appetizer, two main course, two dessert

\$85 per guest ~ two appetizer, three main course, two dessert

add an artisanal cheese plate as an additional course \$15 per guest

five-course chef's tasting menu available upon request

menu items subject to seasonal change