



Tessara Restaurant
Bar & Banquet

Banquet Dinner Menu

“An affair to remember”

**Banquets are prepared
just like our à la carte menu**



**812 Route 33
Hamilton, New Jersey
(609) 584-1700
www.tessararestaurant.com**

 **TessaraRestaurant**

Includes:
House or Caesar Salad
(choose one from your group)
Coffee or Tea, Vanilla Ice Cream and Soft Drinks
Choice of three Entrées

➤ **\$30.99** ◀

- * Charcoal Broiled Chicken Breast**
*Marinated with fresh basil, garlic, virgin olive oil,
served with rice and green beans*
- * Penne Siciliana**
*Sundried tomatoes, wild mushrooms, scallions and
olive oil in white wine garlic sauce*
- * Homemade Baked Lasagna**
*Baked with ground meat, layered pasta, fresh ricotta,
mozzarella, parmesan and marinara sauce*
- * Fish & Chips**
French fries and spicy cocktail sauce
- * Eggplant Parmigiana**
*with mozzarella cheese and marinara sauce,
served with spaghetti*

➤ **\$32.99** ◀

- * Chicken Parmigiana**
*Chicken breast lightly breaded, melted mozzarella cheese,
fresh marinara sauce with spaghetti*
- * Chicken Marsala**
*Breast of chicken sautéed with fresh mushrooms
and pimentos in a marsala wine sauce,
served with rice and green beans*
- * Grilled Sirloin**
*10 oz. charcoal broiled NY Strip Steak,
served with potato and green beans*
- * Broiled Tilapia**
served with potato and green beans
- * Penne Vodka**
with prosciutto in a creamy pink sauce
- * Tessara Sweet Cracker Chicken**
*Breast of chicken lightly breaded with
Ritz crackers, white wine lemon sauce,
served with potato and green beans*

➤ **\$35.99** ◀

- * Marinated Steak**
*12 oz. charcoal broiled NY Strip Steak,
marinated with fresh basil, garlic, virgin olive oil,
served with potato and green beans*
- * Broiled Lump Crabcakes**
with fresh herbs and lemon, potato and green beans
- * Roast Prime Rib**
12 oz., served with green beans and roasted potato
- * Broiled Salmon**
served with green beans and roasted potato
- * Broiled Stuffed Filet of Flounder**
*Stuffed with fresh lump crabmeat imperial stuffing,
fresh herbs and lemon, potato and green beans*
- * Veal Parmigiana**
*Lightly breaded veal, melted mozzarella cheese,
fresh marinara sauce with spaghetti*
- * Shrimp Scampi**
Sautéed shrimp (6) in a garlic wine sauce over linguini

*Choose your favorite Appetizer from our regular
menu. Individual order available.*

Appetizer Course – \$4.99 per person
Chicken Fingers • Buffalo Wings • Mozzarella Sticks

Crudité – \$4.99 per person
*Assorted vegetable tray with a selection of
imported cheeses*

Pasta Course
Penne Marinara – \$4.49 per person
Penne Vodka – \$4.99 per person
Champagne Toast – \$5.00 per person
Wine, Beer or Bar Tab Available

Children's Menu available (age 12 and under please)
**(\$17.99 – Chicken Fingers with French Fries or
Spaghetti and Meatball)**

Bring your own cake – \$1.00 per person serving charge

- *Price does not include sales tax and 20% gratuity*
- *Payment must be made in full at completion of event;
Personal check or cash preferred*
- *\$200.00 deposit required for all parties;
Non-refundable if cancelled within 15 days of party*
- *No confetti allowed — deposit will be forfeited*
- *Prices subject to change without notice*

**We need the final guest count one week prior to
your event. You will be charged accordingly.*

Maximum of 4 hours for Private Parties
Each Additional Hour \$150.00 Extra

Dinner Buffet

*Served with salad, vanilla ice cream and
coffee or tea and soft drinks*

➤ **\$32.99** ➤

CHOICE OF TWO:

- **Roast Beef**
Served with green beans and roasted potatoes
- **Chicken Marsala**
Served with green beans and roasted potatoes
- **Lasagna**
- **Chicken Parmigiana**
Served with penne pasta and marinara sauce

Cocktail Party Appetizer Buffet

➤ **\$23.99** ➤

CHOICE OF THREE:

- **Chicken Fingers**
- **Mozzarella Sticks**
- **House or Caesar Salad**
- **Buffalo Wings**
- **Penne Marinara or Penne Vodka**

****** Minimum 25 People For Buffet ******
No Food Allowed for Take-Out

