

INFORMATION

NAME.....

ADDRESS.....

DATE OF BOOKING.....

PHONE.....

EMAIL.....

NOTES

.....

.....

.....

.....

.....

.....

Party
Packages

FOR ALL OCCASIONS

130 ROUTE 79 SOUTH	78 ALBANY STREET
MARLBORO	NEW BRUNSWICK
NJ 07746	NJ 08901
732 780 2526	732 979 2141

WWW.CUZINSCLAMBAR.COM

\$65 /PERSON

Appetizers

★ FAMILY STYLE COURSE I ★

Crispy Calamari
Sliced Hot Cherry Peppers / Marinara Sauce

Eggplant Stack
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella / Balsamic Glaze / Basil Pesto

P.E.I. Mussels
San Marzano Plum Tomatoes or Lemon Garlic White Wine Sauce

Italian Sausage
Grilled / Lemon / Oregano / Capers & Tomato Relish / Toasted Ciabatta

Salads

★ FAMILY STYLE COURSE II : PICK 1 ★

Cuzin’s House Salad
Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives
Balsamic Vinaigrette

Caesar Salad
Romaine / Tuscan Kale / Ciabatta Croûtons / Parmigiano-Reggiano

Entrée

★ CHOICE OF ENTRÉE COURSE III ★

Mediterranean Chicken
Grilled Marinated Breast / Sun-Dried Tomato Sautéed Spinach / Roasted Potatoes

Faroe Island Salmon
Pan Seared / Maple Whole Mustard Glazed / Sautéed Spinach / Roasted Potatoes

Spaghetti & Clams
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs / White or Red Sauce

Berkshire Pork Chop
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta / Whole Grain
Mustard Relish /Sautéed Spinach

After's & Additions

PRICED PACKAGE

Dessert Platter
\$75 Per Platter

Fruit Platter
\$50 Per Platter

Regular Coffee,
Soda & Tea
★ Included ★

Espresso &
Cappuccino

\$6 Per Person

Red & White Wine
\$14 Per Person

Beer
\$9 Per Person

Open Bar - Top Shelf
\$50 Per Person for 3 Hours

Sangria or
Mimosa Bar
Please Inquire

Charcuterie Board
\$50 Per Board Cured Meats &
Cheeses with Imported Olives

\$90 /PERSON

Appetizers

★ FAMILY STYLE COURSE I ★

Hot Antipasto
Baked Clams / Fried Calamari / Shrimp Oreganata / Crispy Zucchini Chips

Fresh Mozzarella & Tomatoes
Imported Mozzarella / EVOO / Ripe Jersey Tomatoes / Fresh Basil

CLAMS & MUSSELS COMBO
San Marzano Plum Tomatoes or Lemon Garlic White Wine Sauce

Salads

★ FAMILY STYLE COURSE II : PICK 2 ★

Cuzin’s House Salad
Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives / Balsamic Vinaigrette

Caesar Salad
Romaine / Tuscan Kale / Ciabatta Croûtons / Parmigiano-Reggiano

Greek Salad
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese
Oregano / Dill Vinaigrette

Entrée

★ CHOICE OF ENTRÉE COURSE III ★

Branzino (Filet)
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

Chicken Parmigiano
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil

Jumbo Shrimp Scampi
Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter / Vegetable Jasmine Rice

Berkshire Pork Chop
Pan Seared / Fresh Apple Brandy Sage Parmigiano Polenta / Whole Grain Mustard
Relish / Sautéed Spinach

Mediterranean Lemon Sole
Greek Style / Pan Roasted / Ladolemono Dressing (EVOO, Lemon Juice, Garlic, Oregano, Dill)
Roasted Yukon Lemon Potatoes / Radish Greens, Baby Spinach Salad

★ OPTIONAL N.Y. STRIP OR FILET MIGNON : \$15 PER ORDER ★

New York Strip (16 oz)

CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED
Caramelized Onions / Cremini Mushrooms / Roasted Potatoes

Filet Mignon (10 oz)

Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes
ADD LOBSTER TAIL \$35 PER TAIL

\$115 /PERSON

Appetizers

★ FAMILY STYLE COURSE I ★

Hot Antipasto
Baked Clams / Fried Calamari / Coconut Shrimp / Crispy Zucchini Chips

Fresh Mozzarella & Prosciutto Platter
Imported Mozzarella / EVOO / Balsamic Glaze / San Daniella Prosciutto / Red Grapes / House
Made Roasted Peppers / Fresh Basil

Charcuterie Board
Cured Meats & Cheeses with Imported Olives

Salads

★ FAMILY STYLE COURSE II : PICK 2 ★

Cuzin’s House Salad
Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives / Balsamic Vinaigrette

Caesar Salad
Romaine / Tuscan Kale / Ciabatta Croûtons Parmigiano-Reggiano

Greek Salad
Romaine / Red Onions / Bell Peppers Tomatoes / Cucumbers / Kalamata Olives / Feta Cheese
Oregano / Dill Vinaigrette

Entrée

★ CHOICE OF ENTRÉE COURSE III ★

Filet Mignon (10 oz)
ADD LOBSTER TAIL \$35 PER TAIL
Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes

Seafood Fra Diavolo
Clams / Mussels / Shrimp / Calamari / Lobster Tail / Spicy Pomodoro / Spaghetti

New York Strip (16 oz)
CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED
Caramelized Onions / Cremini Mushrooms / Roasted Potatoes

Halibut
Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus / Oven Roasted
Tri-Color Pepper Relish / Lemon Garlic Aioli

Broiled Seafood Combo
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes
Ratatouille Vegetables / Lemon Butter Sauce

\$125 /PERSON

Appetizers

★ FAMILY STYLE COURSE I ★

Italian Sausage
Grilled / Lemon / Oregano / Capers & Tomato Relish / Toasted Brick Oven Bread

Eggplant Stack
Beefsteak Tomato / Fried Eggplant / Mozzarella / Balsamic Glaze / Basil Pesto

Cuzin’s Baked Clams
Topped with House Made Bread Crumbs

Jumbo Lump Crab Cakes
Baked / Old Bay Remoulade / Red Pepper Jam

Crispy Calamari
Sliced Hot Cherry Peppers / Marinara Sauce

Coconut Crusted Shrimp
Orange Horseradish Dipping Sauce

Salads

★ FAMILY STYLE COURSE II : PICK 2 ★

Cuzin’s House Salad
Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives / Balsamic Vinaigrette

Caesar Salad
Romaine / Tuscan Kale / Ciabatta Croûtons / Parmigiano-Reggiano

Greek Salad
Romaine / Red Onions / Bell Peppers Tomatoes / Cucumbers / Kalamata Olives / Feta Cheese
Oregano / Dill Vinaigrette

Entrée

★ FAMILY STYLE COURSE III ★

Chicken Scarpiello
Chicken Breast / Fennel Sausage Potatoes / Capers / Cherry Peppers

Steak Platter
Dry Aged 48 oz Porterhouse / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac &
Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings / Italian Long Hot Peppers
Neuske Bacon Slab

Angry Jumbo Shrimp
Pan Seared / Roasted Garlic / Fresh Garlic / Garlic Butter / Herbs / Truffle Oil
Penne Pasta

★ EVERYTHING IS PRICED PER HEAD + TAX AND + 20% GRATUITY
★ CREDIT CARD PAYMENTS ARE SUBJECT TO A +3.99% CREDIT CARD PROCESSING FEE