

# Basil T's

Brew Pub & Italian Grill

183 Riverside Avenue, Red Bank, NJ 07701 (732) 842-5990

## OPEN BAR TWO HOURS THREE CHOICES:

1. BEER AND HOUSE WINE ONLY: Our handcrafted microbrewed beer and house chardonnay or pinot grigio, house merlot and house chianti.  
**\$18.95 PER PERSON PLUS TAX AND GRATUITY.**  
**\$4.95 PER PERSON FOR EACH ADDITIONAL HOUR PLUS TAX AND GRATUITY.**
2. OPEN BAR, HOUSE BRANDS: Our handcrafted microbrewed beer, house chardonnay or pinot grigio, house chianti, house merlot, vodka, rum, gin, scotch, whiskey and tequila. This package **does not include cordials or shots.**  
**\$23.95 PER PERSON PLUS TAX AND GRATUITY.**  
**\$6.95 PER PERSON FOR EACH ADDITIONAL HOUR PLUS TAX AND GRATUITY.**
3. PREMIUM OPEN BAR: Our handcrafted microbrewed beers, selection of red and white wine from our award winning list, house liquors and cordials to include Absolut, Tanqueray, Cuervo, Dewars, Canadian Club, Sambuca, Amaretto, etc. It will not include single malt scotches, single batch bourbons, cognacs, B & B, Grappa and port wine.  
**\$25.95 PER PERSON PLUS TAX AND GRATUITY.**  
**\$7.95 PER PERSON FOR EACH ADDITIONAL HOUR PLUS TAX AND GRATUITY**
4. WINE ONLY: Four choices from over 100 Estate wines, Packaged priced according to wine selections.  
**PLEASE REQUEST A COPY OF OUR WINE SPECTATOR AWARD OF EXCELLENCE WINE LIST**

## ANTIPASTI TABLE:

A GREAT WAY TO START YOUR PARTY. \$9.00 PER PERSON WITH A 20 PERSON MINIMUM

Table of Italian meats which include prosciutto di Parma, Genoa.salami, sopressata, dried sausage and mortadella. Italian cheeses which include Parmigiano-Reggiano, fresh mozzarella, Piave Vecchio and Grana Padana. Roasted and fresh vegetables to include, roasted peppers, tomato salad, Cerginola olives and fresh beans. (All meats, cheeses and vegetable subject to change according to seasons.)

### LUNCH AND DINNER PARTY SPECIAL MENUS

AVAILABLE FOR PARTIES OF AT LEAST 20 PEOPLE

Parties consist of starter choice, pasta course (additional), entrée choice and dessert choice:

#### FOR STARTERS: (please circle one)

- Basil's Antipasto Salad , arugula, prosciutto di Parma, Genoa salami, shaved Auricchio Provolone, Italian mixed olives, roasted pepper, mozzarella extra virgin olive oil and red wine vinegar
- Basil's Famous Caesar Salad ,crisp romaine, homemade croutons, shaved Reggiano Parmigiana, traditional Caesar dressing
- Basil's Mesculino Salad, baby greens, ceci beans, toasted pignoli, balsamic vinaigrette, Auricchio Provolone
- Basil's Arugula salad with red onion, extra virgin olive oil and Parmigiano-Reggiano
- Fresh vine ripe tomato, hand rolled mozzarella, red onion, basil and extra virgin olive oil (In Season only)

## **PASTA COURSE: AVAILABLE FOR \$7.00 PER PERSON 20 PERSON MINIMUM**

Suggested pasta courses may include but are not limited to the following:

House made Ricotta Gnocchi Pomodoro  
Pappardelle Bolognese  
House made Penne with Rapini Pesto  
Bucatini Amatriciana  
Orecchiette Escarola and Fagiolatti Beans  
Penne Ala Vodka  
House made Ravioli (seasonal)  
Rigatoni Rapini e Salsiccia

### **ENTREE: (please check three)**

- \_\_\_\_\_ Baked eggplant napoleon with ricotta and mozzarella cheeses, pomodoro fresco and house made rigatoni
- \_\_\_\_\_ Chicken Parmigiana, Bell & Evans chicken breast golden fried, fresh mozzarella, filetto pomodoro and house made spaghetti
- \_\_\_\_\_ Chicken Scarpariello, Bell & Evans Frenched chicken breast sautéed with hot peppers, capers, garlic and red wine, Italian sausage, fingerling potato and sautéed rapini flowers
- \_\_\_\_\_ Chicken Francese, lightly egg battered chicken breast with lemon, white wine, capers served with creamy spinach risotto
- \_\_\_\_\_ Chicken Marsala with seasonal mushrooms, Marsala wine, sauté spinach and risotto
- \_\_\_\_\_ Chicken Saltimbocca pounded thin with Prosciutto di Parma, fresh sage, a touch of Madeira wine, saute' escarole and fingerling potato
- \_\_\_\_\_ Chicken Limone grilled Frenched chicken breast under a brick with garlic, lemon and extra virgin olive oil, rapini flowers and roasted potato
- \_\_\_\_\_ Fresh filet of sole Livornese with capers, tomato and olives served with house made spaghetti
- \_\_\_\_\_ Fresh filet of sole Francese lightly egg battered with lemon, white wine, capers and creamy spinach risotto
- \_\_\_\_\_ Fresh Filet of Sole Picatta, capers, white wine, lemon, rapini flowers and spinach risotto
- \_\_\_\_\_ Salmone, grilled fresh salmon filet with golden and red beet salad, sauté rapini
- \_\_\_\_\_ Pappardelle Bolognese, house made ruffled pappardelle pasta with Northern Italian meat sauce
- \_\_\_\_\_ Rigatoni Melanzane, house made rigatoni with filetto pomodoro, fresh mozzarella and crispy eggplant
- \_\_\_\_\_ Penne ala Vodka with pomodoro fresco, vodka, cream and fresh peas
- \_\_\_\_\_ Berkshire pork chop Pizzaiolo with Italian tomato, onion and a touch of oregano served with house made pasta
- \_\_\_\_\_ Berkshire center cut pork chop Marsala with seasonal mushrooms, Marsala wine, grilled asparagus and creamy risotto
- \_\_\_\_\_ Veal Scallopine Marsala, Francese or Saltimbocca (additional \$5 per person)
- \_\_\_\_\_ Black Angus Sirloin Steak with sauté fresh string beans and spaghetti pomodoro (additional \$7 per person)
- \_\_\_\_\_ Jumbo Shrimp Scampi, Fradiavlo or Spiedini (additional \$7 per person)

### **OTHER ENTREES AVAILABLE UPON REQUEST**

### **FOR DESSERT: (please choose one)**

Homemade Tiramisu, Cannoli, Vanilla Bean Gelato with Amarena Cherries  
Special Occasion Cakes available at an additional charge

### **HOMEMADE DINNER ROLLS**

### **COFFEE, TEA AND SODA**

(please note cappuccino, espresso and bottled water are not included in our lunch or dinner packages)

### **PRICES FOR LUNCH AND DINNER PARTY MENU:**

**LUNCH:** Available between 11:30 a.m. and 3:00 p.m. The cost of this package is \$30.95 per person plus tax and gratuity. plus tax and gratuity

(Monday thru Saturday) Sunday \$39.95

(Please note: Saturday and Sunday afternoon parties must be completed by 4:00 p.m.)

**DINNER:** Available from 3:00 p.m. to Midnight.

Sunday thru Thursday, the cost of package is \$39.95 per person plus tax and gratuity.

Friday and Saturday night 30 person minimum \$49.95 **must include an additional Bar package**

**CHEF WINE AND FOOD TASTINGS:** AVAILABLE IN OUR WINE ROOM FOR PARTIES  
OF UP TO 10 PEOPLE

SAMPLE MENUS AVAILABLE UPON REQUEST

**RESERVATION FORM**

**CANCELLATION POLICY:**

**50% DEPOSIT IS REQUIRED UPON BOOKING ANY PARTY. THAT IS THE MINIMUM YOU WILL BE CHARGED FOR.**

**A GUARANTEED HEAD COUNT IS REQUIRED NO LESS THAN TWO DAYS PRIOR TO THE DATE OF THE PARTY. THE HEAD COUNT CANNOT BE REDUCED AFTER THE FINAL HEAD COUNT IS GIVEN.**

**CANCELLATION WITH LESS THAN FORTY-EIGHT HOURS NOTICE OF THE DATE AND TIME OF THE PARTY WILL RESULT IN THE TOTAL PARTY COST\* BEING CHARGED TO YOUR CREDIT CARD.**

**IF WE ARE ABLE TO ACCOMMODATE, YOUR GUARANTEED HEAD COUNT CAN BE INCREASED WITH LESS THAN TWO DAYS NOTICE WITH THE APPROVAL OF A MANAGER.**

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

TYPE OF CREDIT CARD & # \_\_\_\_\_ Exp. Date \_\_\_\_\_

PHONE NUMBER \_\_\_\_\_ DATE OF PARTY \_\_\_\_\_

TIME OF PARTY \_\_\_\_\_ HEAD COUNT \_\_\_\_\_ PARTY AMOUNT \_\_\_\_\_  
DECORATIONS \_\_\_\_\_

**PRIOR ARRANGEMENTS MUST BE MADE IF DECORATIONS ARE TO BE DELIVERED EARLIER THAN ONE HOUR PRIOR TO THE TIME OF THE PARTY.**

BAR PACKAGE # \_\_\_\_\_ PKG. PRICE \_\_\_\_\_ UPON CONSUMPTION \_\_\_\_\_

TOTAL FOOD \_\_\_\_\_

TOTAL COST PER PERSON \_\_\_\_\_ PLUS 7% SALES TAX & 20% GRATUITY

ESTIMATED TOTAL PARTY COST \_\_\_\_\_ DEPOSIT AMOUNT \_\_\_\_\_

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

PARTY BOOKED BY \_\_\_\_\_

By signing the above, all parties agree to all terms and conditions of this contract  
and to the cancellation policy.

**PLEASE FAX COMPLETED RESERVATION FORM AND COPY OF CREDIT CARD TO:  
MaryLyn Caruso 732.842.8675 (RED BANK)**