

Bacari Grill

Private Party Information



Please contact our events department for pricing information.

Hand Passed Hors D' Oeuvres

Choose a selection of any 5.

- ◆ Franks in a Blanket
- ◆ Chicken Kabob
- ◆ Grilled Jumbo Shrimp
- ◆ Brick Oven Pizzas
- ◆ Mini Quiches
- ◆ Jumbo Shrimp Cocktail
- ◆ Vegetable Dumplings
- ◆ Stromboli
- ◆ Mini Crab Cakes
- ◆ Tomato Bruschetta
- ◆ Fried Shrimp
- ◆ Potato Pancakes
- ◆ Spinach & Feta
- ◆ Jumbo Coconut Shrimp
- ◆ Stuffed Mushrooms with Crabmeat
- ◆ Vegetable Dumplings

Additional Enhancements

Ice Carving

company name or logo

*

Jumbo Shrimp Cocktail Station

*

Sushi Platter

accompanied by chopsticks, ginger, soy sauce and wasabi

*

Raw Bar

*displays of little neck clams and blue point oysters
served on a bed of crushed ice with lemon and cocktail sauce*

*

Shrimp Scampi Station

jumbo shrimp sautéed in a garlic and wine sauce

Sit Down Lunch

First Course

Caesar Salad

Mixed Field Greens

Bacari Salad

Main Course

Fish

Pan Seared Salmon

Tilapia Oreganata

Grilled Swordfish*

Red Snapper*

Pasta

see pasta selections

Chicken

Chicken Francaise

Pecan Crusted Chicken

Chicken Portobello

Chicken Parmesan

Dessert

Occasion Cake **or** Specialty Plated Dessert

Additional Enhancements: Mini Pastries **or** Fresh Fruit Plates Per Table



Sit Down Dinner

First Course

Fresh Mozzarella with
Beefsteak Tomato

Penne Vodka

Eggplant Rollatini

Second Course

Caesar Salad

Mixed Field Greens

Bacari Salad

Main Course

Fish

Pan Seared Salmon

Tilapia Oreganata

Grilled Swordfish*

Red Snapper*

Beef

NY Shell Steak

Flat Iron Steak

Filet Mignon*

Chicken

Chicken Francaise

Pecan Crusted Chicken

Chicken Portobello

Chicken Parmesan

Dessert

Occasion Cake **or** Specialty Plated Dessert

Additional Enhancements: Mini Pastries and/or Fresh Fruit Plates Per Table

** Supplemental charge*

Luncheon Buffet

Cold Display

Assorted Cheeses & Crackers
fine imported and domestic cheeses

*

Fresh Fruit Platter
beautifully decorated exotic fruits

*

Fresh Mozzarella & Beefsteak Tomatoes
displayed with basil and virgin olive oil

*

Salumeria
imported prosciutto diparma, hot cappicola and sopressata

Deluxe Antipasto Table

- ◆ Grilled Vegetables
- ◆ Bean Salads
- ◆ Bruschetta
- ◆ Garlic Break
- ◆ Olive Medley
- ◆ Various Pasta Salads
- ◆ Fresh Roasted Beets
- ◆ Broccoli & Roasted Garlic Salad
- ◆ Mediterranean Grape Leaves
- ◆ Lentil Salad
- ◆ Mixed Greens/Caesar

Carving Station

- ◆ Peppercorn Shell Steak
- ◆ Baked Spiral Ham
- ◆ Roasted Leg of Lamb (supplemental)
- ◆ Smoked Brisket of Beef
- ◆ Roasted Turkey Breast

Pasta Selections

choice of one

Cavatelli

broccoli and chicken in garlic/oil

*

Mushroom Tortelloni

*creamy mushroom sauce, asiago cheese &
truffle oil drizzle*

*

Orrechiette

broccoli rabe and sausage in garlic/oil

*

Penne Vodka

Farfalle

spicy sausage, roasted peppers in a pink sauce

*

Mezzi Rigatoni

*shitake mushrooms and eggplant in tomato,
basil and garlic*

*

Campanelle

*meat sauce prepared with ground beef, pork
and prosciutto*

Hot Specialty Items

choice of one seafood

- ◆ Fried Calamari
- ◆ New Zealand Mussels
- ◆ Clams Oreganata
- ◆ Baked Salmon – Dill Cream
- ◆ Sesame Salmon – Soy Glaze
- ◆ Stuffed Mushrooms with Crabmeat
- ◆ Pan Seared Salmon – White Wine Sauce

choice of one chicken

- ◆ Pecan Crusted Chicken
- ◆ Sesame Chicken
- ◆ Chicken Portobello
- ◆ Chicken Parmesan
- ◆ Chicken Lo Mein
- ◆ Chicken Francaise

hot specialty items accompanied with a vegetable and starch

Dessert

Occasion Cake **or** Specialty Plated Dessert

Additional Enhancements: Mini Pastries and/or Fresh Fruit Plates Per Table

Dinner Buffet

Cold Display

Assorted Cheeses & Crackers
fine imported and domestic cheeses

*

Fresh Fruit Platter
beautifully decorated exotic fruits

*

Fresh Mozzarella & Beefsteak Tomatoes
displayed with basil and virgin olive oil

*

Salumeria
imported prosciutto diparma, hot cappicola and sopressata

Deluxe Antipasto Table

- ◆ Grilled Vegetables
- ◆ Bean Salads
- ◆ Bruschetta
- ◆ Garlic Break
- ◆ Olive Medley
- ◆ Various Pasta Salads
- ◆ Fresh Roasted Beets
- ◆ Broccoli & Roasted Garlic Salad
- ◆ Mediterranean Grape Leaves
- ◆ Lentil Salad
- ◆ Mixed Greens/Caesar

Carving Station

choice of one

- ◆ Peppercorn Shell Steak
- ◆ Baked Spiral Ham
- ◆ Roasted Leg of Lamb (supplemental)
- ◆ Smoked Brisket of Beef
- ◆ Roasted Turkey Breast

Pasta Selections

choice of two

Cavatelli

broccoli and chicken in garlic/oil

*

Mushroom Tortelloni

*creamy mushroom sauce, asiago cheese &
truffle oil drizzle*

*

Orrechiette

broccoli rabe and sausage in garlic/oil

*

Penne Vodka

Farfalle

spicy sausage, roasted peppers in a pink sauce

*

Mezzi Rigatoni

*shitake mushrooms and eggplant in tomato,
basil and garlic*

*

Campanelle

*meat sauce prepared with ground beef, pork
and prosciutto*

Hot Specialty Items

choice of one seafood

- ◆ Fried Calamari
- ◆ New Zealand Mussels
- ◆ Clams Oreganata
- ◆ Baked Salmon – Dill Cream
- ◆ Sesame Salmon – Soy Glaze
- ◆ Stuffed Mushrooms with Crabmeat
- ◆ Pan Seared Salmon – White Wine Sauce

choice of two chicken

- ◆ Pecan Crusted Chicken
- ◆ Sesame Chicken
- ◆ Chicken Portobello
- ◆ Chicken Parmesan
- ◆ Chicken Lo Mein
- ◆ Chicken Francaise

choice of one specialty

Buffalo Wings
BBQ Spare Ribs
Broccoli Rabe & Sausage
Eggplant Rollatini

hot specialty items accompanied with a vegetable and starch

Dessert

Occasion Cake **or** Specialty Plated Dessert

Additional Enhancements: Mini Pastries and/or Fresh Fruit Plates Per Table

Champagne Brunch Buffet

Available on Saturdays & Sundays with a 30 adult minimum

Baked Goods

Assorted Mini Muffins & Mini Croissants

Cold Display & Deluxe Antipasto Table

- ◆ Grilled Vegetables
- ◆ Bean Salads
- ◆ Fresh Fruit Platter
- ◆ Bruschetta
- ◆ Garlic Break
- ◆ Olive Medley
- ◆ Various Pasta Salads
- ◆ Fresh Roasted Beets
- ◆ Broccoli & Roasted Garlic Salad
- ◆ Mediterranean Grape Leaves
- ◆ Lentil Salad
- ◆ Salumeria
- ◆ Fresh Mozzarella & Beefsteak Tomatoes
- ◆ Assorted Cheeses & Crackers
- ◆ Mixed Greens/Caesar

Carving Station

- ◆ Peppercorn Shell Steak
- ◆ Baked Spiral Ham
- ◆ Roasted Leg of Lamb (supplemental)
- ◆ Smoked Brisket of Beef
- ◆ Roasted Turkey Breast

Hot Chafers

- ◆ One Pasta Selection
- ◆ French Toast & Belgian Waffles
served with maple syrup, mixed berries & whipped cream
- ◆ Bacon
- ◆ Sausage
- ◆ Scrambled Eggs
- ◆ Eggs Benedict
- ◆ Home Fries

Dessert

Choice of Occasion Cake or Specialty Dessert

Additional Enhancements: Mini Pastries and/or Fresh Fruit Plates Per Table

Banquet Beverage Information

Consumption Bar

*Charges are based on actual number of drinks served.
The following is the price range for cocktails & beverages.*

Prices are subject to change.

Cocktails	\$8.00 / 12.00
Wines by the Bottle	\$25.00 / 100.00
Bottled Beers	\$5.00 / 7.00
Bartender Fee	\$125.00

Beer and Wine

Includes our house wine by the glass and bottled beer.

Afternoon	\$10.00
Evening	\$15.00

Open Bar

Open Bar includes cappuccino and espresso along with a champagne greeting or toast.

Our Open Bar is stocked with only the finest premium liquors, wines & beers.

Afternoon	\$15.00
Evening	\$20.00

Bacari & its staff are the only licensed authority to sell and serve alcoholic beverages on the premises.

Bacari will serve liquor only to those of legal drinking age & reserves the right to refuse service to any persons for any reason.

We do not serve shots, pitchers of beer or soda or carafes of wine.

Prices do not include sales tax or gratuity.

Bacari Grill Preferred Professionals

D.J's / Bands

Magic Moments	Sal Cosentino	973 546 5990
Beyond Entertainment	Fred Castrovinci	201 933 7933
DP Events	Dave Cheung	201 767 5577

Floral / Décor

Evention	Warren Schneider	201 444 7789
Laurelwood Designs	Laurie Luttrell	201 664 3304
Tyrell's Florist	Skip Paal	201 664 7133
Yumila's	Yumila Duarte	201 517 4656

Hotel Accommodations

Crowne Plaza (Paramus, NJ)	201 262 6900
Courtyard by Marriott (Montvale, NJ)	201 391 7700