



Feast Italian Kitchen
3899 Rte 9 North
Old Bridge, NJ 08857
732.970.8880

Hours of Operation:
Mon & Tues 4:00-9:30
Wed & Thurs 12:00 - 9:30
Fri & Sat 12:00-10:30
Sun 2:00-8:00

General Manager: Anthony Romano
Managing Partner: Liz Jacobson
Chef: Michael Lombardi

Private Events Packages

Un Caloroso Saluto!!

Thank you for considering FEAST Italian Kitchen for your upcoming special event. We understand you have a plethora of options, and to even be considered is an honor. Hopefully, you will find exactly what you are looking for within this packet.

Established in 2019, FEAST has been delivering homestyle classic Italian cuisine to the enjoyment of thousands of families. We have hosted hundreds of private events over the course of the last 7 years with many being repeat customers bringing their families back over and over.

Our Family Style and Plated menus are perfect for any occasion. Let us do all the work, while you laugh and relax with family and friends. From Baby Showers, to Birthdays, to Rehearsal Dinners, and even corporate seminars, FEAST has you covered.



Buon Appetito!!

- We allow for a 3-hour room block.
- All events will have a 20% service charge and 6.625% sales tax added.
- For Credit Cards, a 3.5% processing fee will be added.
- Minimum for a private room during the afternoons and weeknights Monday through Wednesday, is 40 adults (13 and older). 30 adults with a \$500 room fee. Smaller events will share the room with other diners/parties. Thursday and Sunday evenings the minimum is 50.
- Pricing is for Afternoons, and Weeknights, Sunday-Thursday.



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Private Events Packages

Family Style Package #1

\$65 Per Person

(6.625% Sales Tax & 20% Gratuity **NOT** Included.)
 Credit Card Payments will have a 3.5% Convenience Fee added
 Includes Coffee, Tea, & Soda as well as Fresh Hot Zeppole for Dessert
Served w/ Sangria or Homemade Style House Wine

Appetizers (Served Family Style)

- **Eggplant Parmigiana**
- **Mozzarella & Tomato** (w/ Basil, Cracked Black Pepper, & Olive Oil)
- **Calamari Fritti** (Traditional Fried Calamari w/ Marinara)
- **Vongole** (Baked Little Neck Clams w/ Italian Breadcrumbs)



Pastas (Served Family Style)

- **Rigatoni Vodka** (Traditional Vodka Sauce w. Pancetta)
- **Classic Italian Salad** Iceberg, Riddicchio, Chicory, Onion, Tomato, Cucumber

Entrees (Served Family Style)

- **Chicken Scarpariello** (Bone In w/ Sausage, Potatoes, Lemon & White Wine)
- **Steak Pizzaiola** (Peppers, Onions, Mushrooms w/ a Touch of Tomato)

Suggested Add-Ons

- **Add Pizza Margherita to Appetizers**.....\$5 per person
- **Selection of House Wines from Our List**.....\$25 per bottle
- **Wine & Beer**\$27 per person
- **Basic Open Bar**.....\$50 per person
- **Premium Open Bar**.....\$60 per person



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Private Events Packages

Family Style Package #2

\$75 Per Person

(6.625% Sales Tax & 20% Gratuity **NOT** Included.)
 Credit Card Payments will have a 3.5% Convenience Fee added
 Includes Coffee, Tea, & Soda as well as Fresh Hot Zeppole for Dessert
Served w/ Sangria or Homemade Style House Wine

Appetizers (Served Family Style)



Pastas (Served Family Style)

- **Eggplant Parmigiana**
- **Mozzarella & Tomato** (w/ Basil, Cracked Black Pepper, & Olive Oil)
- **Calamari Fritti** (Traditional Fried Calamari w/ Marinara)
- **Vongole** (Baked Little Neck Clams w/ Italian Breadcrumbs)
- **Polpetti** (Homemade meatballs w/ Tomato and Ricotta)



- **Rigatoni Vodka** (Traditional Vodka Sauce w. Pancetta)
- **Classic Italian Salad** Iceberg, Riddicchio, Chicory, Onion, Tomato, Cucumber

Entrees (Served Family Style)

- **Chicken Scarpariello** (Bone In w/ Sausage, Potatoes, Lemon & White Wine)
- **Tuscan Ribeye** (Pan-Seared with Italian Herbs)
- **Shrimp Oreganata** (Seasoned Breadcrumbs, Garlic & Olive Oile)

Suggested Add-Ons

- **Add Pizza Margherita to Appetizers**.....\$5 per person
- **Selection of House Wines from Our List**.....\$25 per bottle
- **Wine & Beer**\$27 per person
- **Basic Open Bar**.....\$50 per person
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Private Events Packages

Plated Dinner Package #1

\$60 Per Person

(6.625% Sales Tax & 20% Gratuity **NOT** Included.)

Credit Card Payments will have a 3.5% Convenience Fee added

Includes Coffee, Tea, & Soda as well as Fresh Hot Zeppole for Dessert

Appetizers

(Served Family
Style)



Pastas
(Served Family
Style)

Entrees

(Served
Individually w/
Potato Croquet
& Vegetables)

Choose 2:

- **Eggplant Rollantini**
- **Mozzarella & Tomato** (w/ Basil, Cracked Black Pepper, & Olive Oil)
- **Calamari Fritti** (Traditional Fried Calamari w/ Marinara)
- **Polpetti** (Homemade meatballs w/ Tomato and Ricotta)
- **Vongole** (Baked Little Neck Clams w/ Italian Breadcrumbs)
- **Zucchini Two-Way** (Sliced & Breaded as well as Shoe-String Flour Dusted)

Choose 1:

- **Penne Tomato & Basil** (Classic Plum Tomato Sauce)
- **Pappadelle Bolognese** (Traditional Ground Beef, Pork, & Veal Tomato Sauce)
- **Cavatelli w/ Broccoli di Rabe & Sausage** (White Wine and Garlic)
- **Rigatoni Vodka** (Traditional Vodka Sauce w. Pancetta)

Choose 3:

- **Chicken Marsala**
- **Chicken Milanese**
- **Chicken Francese**
- **Chicken Parmigiana**
- **Shrimp Scampi**
- **Salmon Siciliana**

ADD \$5

- **Veal Marsala**
- **Veal Milanese**
- **Veal Francese**
- **Veal Parmigiana**
- **Flat Iron Steak**
- **Vinegar Pepper Pork Chop**

Marsala Wine & Mushrooms
 Italian Breadcrumbs
 Lemon Butter & White Wine

Suggested Add-Ons

- **Homemade House Wine (Red & White)**.....\$18 per bottle
- **Selection of House Wines from Our List**.....\$25 per bottle
- **Wine, Beer, & Sangria Package**.....\$32 per person
- **Basic Open Bar**.....\$50 per person
- **Premium Open Bar**.....\$60 per person



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Private Events Packages

Plated Dinner Package #2

\$70 Per Person

(6.625% Sales Tax & 20% Gratuity **NOT** Included.)

Credit Card Payments will have a 3.5% Convenience Fee added

Includes Coffee, Tea, & Soda as well as Fresh Hot Zeppole for Dessert

Appetizers

(Served Family
Style)



Pastas
(Served Family
Style)

Choose 3:

- **Eggplant Rollantini**
- **Mozzarella & Tomato** (w/ Basil, Cracked Black Pepper, & Olive Oil)
- **Calamari Fritti** (Traditional Fried Calamari w/ Marinara)
- **Polpetti** (Homemade meatballs w/ Tomato and Ricotta)
- **Vongole** (Baked Little Neck Clams w/ Italian Breadcrumbs)
- **Zucchini Two-Way** (Sliced & Breaded as well as Shoe-String Flour Dusted)

Choose 1:

- **Penne Tomato & Basil** (Classic Plum Tomato Sauce)
- **Pappadelle Bolognese** (Traditional Ground Beef, Pork, & Veal Tomato Sauce)
- **Cavatelli w/ Broccoli di Rabe & Sausage** (White Wine and Garlic)
- **Rigatoni Vodka** (Traditional Vodka Sauce w. Pancetta)



Entrees

(Served
Individually w/
Potato Croquet
& Vegetables)

Choose 3:

- **Chicken Marsala**
- **Chicken Milanese**
- **Chicken Francese**
- **Chicken Parmigiana**
- **Shrimp Scampi**
- **Salmon Siciliana**

ADD \$5

- **Veal Marsala**
- **Veal Milanese**
- **Veal Francese**
- **Veal Parmigiana**
- **Flat Iron Steak**
- **Vinegar Pepper Pork Chop**

Marsala Wine & Mushrooms
 Italian Breadcrumbs
 Lemon Butter & White Wine

Suggested Add-Ons

- **Homemade House Wine (Red & White)**.....\$18 per bottle
- **Selection of House Wines from Our List**.....\$25 per bottle
- **Wine, Beer, & Sangria Package**.....\$32 per person
- **Basic Open Bar**.....\$50 per person
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Private Events Packages

Plated Dinner Package #3

\$75 Per Person

(6.625% Sales Tax & 20% Gratuity **NOT** Included.)

Credit Card Payments will have a 3.5% Convenience Fee added

Includes Coffee, Tea, & Soda as well as Fresh Hot Zeppole for Dessert

Appetizers

(Served Family
Style)



Pastas
(Served Family
Style)

Entrees

(Served
Individually w/
Potato Croquet
& Vegetables)

Choose 4:

- **Eggplant Rollantini**
- **Mozzarella & Tomato** (w/ Basil, Cracked Black Pepper, & Olive Oil)
- **Calamari Fritti** (Traditional Fried Calamari w/ Marinara)
- **Polpetti** (Homemade meatballs w/ Tomato and Ricotta)
- **Vongole** (Baked Little Neck Clams w/ Italian Breadcrumbs)
- **Zucchini Two-Way** (Sliced & Breaded as well as Shoe-String Flour Dusted)

Choose 2:

- **Penne Tomato & Basil** (Classic Plum Tomato Sauce)
- **Pappadelle Bolognese** (Traditional Ground Beef, Pork, & Veal Tomato Sauce)
- **Cavatelli w/ Broccoli di Rabe & Sausage** (White Wine and Garlic)
- **Rigatoni Vodka** (Traditional Vodka Sauce w. Pancetta)

Choose 3:

- **Chicken Marsala**
- **Chicken Milanese**
- **Chicken Francese**
- **Chicken Parmigiana**
- **Shrimp Scampi**
- **Salmon Siciliana**

ADD \$5

- **Veal Marsala**
- **Veal Milanese**
- **Veal Francese**
- **Veal Parmigiana**
- **Flat Iron Steak**
- **Vinegar Pepper Pork Chop**

Marsala Wine & Mushrooms
 Italian Breadcrumbs
 Lemon Butter & White Wine

Suggested Add-Ons

- **Homemade House Wine (Red & White)**.....\$18 per bottle
- **Selection of House Wines from Our List**.....\$25 per bottle
- **Wine, Beer, & Sangria Package**.....\$32 per person
- **Basic Open Bar**.....\$50 per person
- **Premium Open Bar**.....\$60 per person



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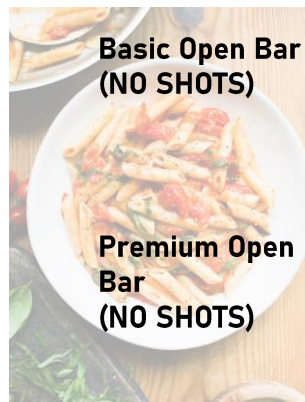
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Bar Options

**Hosted
Consumption
(NO SHOTS)**

Your basic tab. This can be customized to your needs and budget:

- **No Limit**
- **Basic** (Limits the guests to basic call liquors and house wines)
- **Beer & House Wine** (Guests pay for their own cocktails)
- **Bottles of House Wine from Our List**.....\$25 per bottle
- **Bottles of Homemade House Wine**.....\$18 per bottle



**Basic Open Bar
(NO SHOTS)**

**Premium Open
Bar
(NO SHOTS)**

Includes basic call liquors, beer, and house wine.....\$50pp

- Liquors included are: Tito's, Absolut, Tanqueray, Beefeater, Bacardi, Captain Morgan, Meyer's, Bribon Tequilla (silver and reposado), Jack Daniels, Jameson, Seagram's 7, Canadian Club, Maker's Mark, Dewar's, Johnny walker Red Label, as well as an assortment of liqueurs.

Includes everything in the Basic package, as well as select top-shelf.....\$60pp

- Top-shelf brands included are: Grey Goose, Kettle One, Belvedere, Bombay Sapphire, Hendrick's, Casamigo's (silver and reposado), Don Julio Blanco, Patron, Bullit Bourbon and Rye, Buffalo Trace, Woodford, Johnny Walker Black Label, Macallan's 12 yr

**Beer, House
Wine, & Sangria**

.....\$32pp

**Beer & House
Wine**

.....\$27pp

No Shots are available for any liquor packages or Running Tabs.



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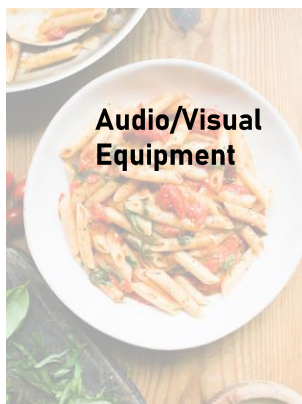
Upgrades

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Linen

All Parties Include our standard white linen napkins. Tablecloths and other colored napkins are available as an upgrade.

- **Tablecloths**.....\$6 each
- **Napkins**.....\$2 each
- **Specialty Linens & Materials**.....TBD



Misc.

4th Hour (When possible. Please Inquire with management).....\$300



Guests are allowed to bring their own A/V equipment if they want. Otherwise, we have equipment which can be rented for the day.

- **Projector**.....\$100
- **LCD Screen**.....\$40
- **Speaker w/ Microphone (Bluetooth Capable)**.....\$40
- **32-inch Flat Screen TV**.....\$120