



At Café Vincotto, we believe every special occasion deserves to be celebrated in style. Our exclusive party packages are designed to offer a seamless experience, combining our renowned menu, personalized service and a cozy, inviting atmosphere.

From intimate gatherings to larger celebrations, we're here to make your event truly memorable. Let us create the perfect setting for you and your guests to enjoy delicious food and lasting memories.

Book your next event with us today!

Hosting an event should be fun, not stressful. Let us handle the food while you take all the credit (we won't tell).
Host with the most!

A detailed black and white line drawing of a Christmas tree. The tree is decorated with various ornaments, including a star on top, a round ornament with a star pattern, a round ornament with a floral pattern, and a round ornament with a geometric pattern. There are also pinecones and a small bird perched on a branch. The tree is set in a rustic, woven basket.

PACKAGE #1 - - \$35/person

Course One (individually)

GARDEN SALAD

shaved carrot/ cucumber/ tomato/ fresh herbs/ champagne mustard vinaigrette/ parmesan

Course Two (choice of one)

FETTUCCINE

herb & spinach pasta/ asparagus/ garlic cherry tomatoes/ white wine

SALMON

Faroe Island & wild/ crispy skin/ beet - parsnip puree/ roasted golden vegetables/ salsa verde

CHICKEN VINCOTTO

citrus marinated organic chicken breast/ couscous/ zucchini & squash/ herb coconut coulis

PACKAGE #2 - - \$42/person

Course One (individually)

CAESAR

romaine hearts | red onion | grape tomato | croutons | caesar dressing

Course Two (choice of one)

PAPPARDELLE

egg pasta/ slow cooked bolognese ragu/ gremolata bread crumbs/ fresh herbs/ parmesan

MAHI - MAHI

wild/ organic vegetable mélange/ pearl onions/ sweet potatoes/ aji amarillo

CHICKEN MILANESE

Amish organic fed & pasture-raised | local burrata/ arugula & radicchio | red onions | tomatoes | lemon & fig Vincotto

Course Three (individually)

EUROPEAN TRES LECHES

Caramel topping & drizzled

Drip coffee & assorted teas



PACKAGE #3 - \$55/person

Course One (family style)

CALAMARI

wild & crispy/ cherry peppers/ lemon/ arugula/ aged balsamic

CAPRESE

fresh mozzarella | Jersey vine tomatoes | basil | aged balsamic Vincotto

MEATBALLS

black angus beef/ toasted japanese bread crumbs/ herbed aged parmesan/ basil/ our vodka sauce

Course Two (individually)

CAESAR

romaine hearts | red onion | grape tomato | croutons | caesar dressing

Course Three (choice of one)

PAPPARDELLE

egg pasta/ slow cooked bolognese ragu/ gremolata bread crumbs/ fresh herbs/ parmesan

BRANZINO

wild caught | pearl couscous | spinach & swiss chard | coconut red pepper coulis

CHICKEN MILANESE

Amish organic fed & pasture-raised | local burrata/ arugula & radicchio | red onions | tomatoes | lemon & fig Vincotto

Course Four (individually)

RICOTTA CHEESECAKE

oreo cookie crust | wild berry compote | mint

Drip coffee & assorted teas

Add Berkshire Pork Chop to package #3

+\$5/per person

Lancaster Pasture Raised | seasonal vegetables | smashed potatoes | Bourbon Honey Glaze | Apple Compote



PACKAGE #4 - \$75/person

Course One (family style)

- CALAMARI

wild & crispy/ cherry peppers/ lemon/ arugula/ aged balsamic

- CAPRESE

fresh mozzarella | Jersey vine tomatoes | basil | aged balsamic Vincotto

- MEATBALLS

black angus beef/ toasted japanese bread crumbs/ herbed aged parmesan/ basil/ our vodka sauce

Course Two (individually)

- BEET SALAD

citrus & herb whipped ricotta/ orange/ organic baby arugula/ pistachio/ aged balsamic Vincotto

Course Three (individually)

- RIGATONI

freshly made egg pasta | spinach | asparagus | garlic & cold pressed evoo

Course Four (choice of one)

- RISOTTO

wild tiger shrimp | foraged mushrooms | 24-month aged parmesan | herb oil

- BRANZINO

wild caught | pearl couscous | spinach & swiss chard | coconut red pepper coulis

- CHICKEN MILANESE

Amish pasture - raised/ burrata/ arugula & radicchio/ red onions/ tomatoes/ lemon & fig Vincotto

- NEW YORK STRIP

*14-16 oz/ milk-fed/ black angus prime/ cast iron seared/ herbed (decaffeinated) coffee rub/
rosemary hand-cut fries/ compound butter/ roasted garlic aioli dipping*

Course Three (individually)

- TIRAMISU

decaf espresso, kahlúa & remy martin xo soaked ladyfingers | creamy mascarpone | cocoa dust

Drip coffee & assorted teas



MISC:

** PACKAGES 1 & 2 ARE NOT AVAILABLE FRIDAYS & SATURDAYS AFTER 4PM

** NJ SALES TAX & 20% TIP WILL BE ADDED TO ALL PACKAGES

** 3% CREDIT CARD PROCESSING FEE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.
WE ENCOURAGE CASH PAYMENTS

** \$200 DEPOSIT REQUIRED IN ORDER TO BOOK

** ALLERGY RESTRICTED MENUS AVAILABLE UPON REQUEST

** CAPPUCCINOS, ESPRESSOS & SODAS CHARGED BASED IN CONSUMPTION.

** CHILDREN'S MENU AVAILABLE UPON REQUEST

** MUST HAVE 16 PEOPLE MINIMUM FOR ALL PARTY PACKAGES

** EXCLUSIVE FULL RESTAURANT BUYOUT AVAILABLE. CALL FOR DETAILS

** PLEASE CONTACT OUR RESTAURANT DIRECTLY (CALL: 908-510-4185 or E-MAIL:
CAFEVINCOTTO@GMAIL.COM) FOR ANY FURTHER ASSISTANCE

*** AND REMEMBER, LIFE IS ENDLESSLY DELICIOUS

