

INGREDIENTS N CRAFT PRIVATE EVENT & CATERING INFO



INC RESTAURANT A STEP ABOVE YOUR TYPICAL MODERN DAY AMERICAN RESTAURANT & BAR. A LOCAL SPACE WHERE CASUAL FRIENDLY DINING & A RELAXING NIGHT OUT WITH YOUR FRIENDS SEAMLESSLY MEET.

MASTERFUL TOP-TO-BOTTOM INTEGRATION OF MODERN AMERICAN CUISINE, DESIGN AND SENSIBILITY CREATING A FULLY REALIZED DINING EXPERIENCE THAT HAS BOTH CRITICS AND GUESTS ABUZZ.

INC IS PROUD TO SHOWCASE OUR PRIVATE ROOM FOR YOUR PERSONNEL OR PROFESSIONAL PRIVATE EVENT. WE OFFER A FLOOR PLAN TO SUIT MANY NEEDS AND WE ARE FULLY EQUIPPED WITH MODERN AUDIO/VISUAL AMENITIES. PLEASE VIEW OUR DIFFERENT PLANS BELOW. WE HAVE SOMETHING FOR EVERYONE!

EVENTS MANAGEMENT DEPARTMENT
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Room Accomadations

IRON ROOM

HOLDS 22 PEOPLE MAX FOR “PLATED DINNERS” WITH LIMITED ROOM CONFIGURATIONS AVAILABLE MONDAY THROUGH THURSDAY “**FRIDAY THROUGH SUNDAY** ALSO AVAILABLE WITH A \$1000 FOOD & LIQUOR MINIMUM”



AL A CARTE ROOM

HOLDS 80 PEOPLE MAX FOR WITH NUMEROUS ROOM CONFIGURATIONS AVAILABLE ONLY FOR BUYOUT OF ENTIRE RESTAURANT PRICING AVAILABLE UPON REQUEST ALSO AVAILABLE ON SUNDAYS WITH A MINIMUM \$4500 FOOD & LIQUOR



Room Accommodations

BAR & LOUNGE

HOLDS 24-40 PEOPLE COMFORTABLY BETWEEN BAR, LOUNGE AND ADDITIONAL STANDING ROOM. PERFECT TO HOLD YOUR NEXT COCKTAIL PARTY.
AVAILABLE MONDAY THROUGH THURSDAY (TIME RESTRICTIONS APPLY)



LIBRARY

HOLDS 25-30 PEOPLE MAX FOR "HORS D' OEUVRES STYLE EVENTS" AVAILABLE MONDAY THROUGH SATURDAY FOR PRIVATE PARTIES OR COCKTAIL HOUR



HORS D'OEUVRES

CHOICE OF:

8PC. \$23 PER PERSON – 1 1/2 HOURS

6PC. \$18 PER PERSON - 1 HOUR

4PC. \$14 PER PERSON - 1 HOUR

HOT:

- CRISPY PORK & BASIL WONTONS
- PIGS IN A BLANKET
- PEANUT CHICKEN SATAY
- VEGGIE SPRING ROLLS
- FRIED BLEU CHEESE OLIVES
- HONEY CORN FRITTERS
- BANG BANG SHRIMP
- GENERAL TSO CAULIFLOWER
- BERKSHIRE PORK BELLY W/ PICKLES
- SEAFOOD CROQUETTE
- CRISPY TRUFFLED POLENTA
- BRIE & GRILLED MUSHROOM QUESADILLA
- BACON WRAPPED DATES
- THAI MEATBALLS W/ COCONUT CURRY
- MAC & CHEESE BITES
- EDAMAME DUMPLINGS

COLD:

- OLIVE TAPENADE ON CROSTINI W/ BASIL & WHIPPED RICOTTA
- STEAK TARTARE W/ GARLIC MAYO, BASIL & BREADCRUMB
- CLOUMAGE ON CROSTINI W/ TRUFFLE HONEY, CHIVES
- TUNA TARTARE W/ WASABI TOBIKO, MINT, SOY, LIME, IN CUCUMBER
- CHERRY TOMATO & FRESH MOZZARELLA SKEWER, W/ BASIL & BALSAMIC
- MELON W/ PROSCIUTTO DI PARMA
- SHRIMP COCKTAIL W/ TRADITIONAL COCKTAIL SAUCE
- ROASTED BEET SALAD
- SHRIMP CEVICHE
- GUACAMOLE TACOS W/ CILANTRO, LIME, RED ONION
- MINI SPICY SALMON TACO



EXCLUSIVE LIBRARY LOUNGE HORS D'OEUVRES

CHOICE OF:

8PC. \$29 PER PERSON – 1 1/2 HOURS

6PC. \$23 PER PERSON - 1 HOUR

4PC. \$19 PER PERSON - 1 HOUR

HOT:

- FRESH MOZZARELLA SPRING ROLLS // BASIL AIOLI
- BUFFALO CAULIFLOWER // MAKERS MARK BUFFALO, BLEU CHEESE
- SLOW ROASTED BERKSHIRE PORK BELLY // SHAVED BRUSSELS SPROUTS, LEMON
- CAJUN SHRIMP SCAMPI // CRISP COUNTRY HAM, LEMON & PEPPER SAUCE
- COFFEE ROAST PORK // CORN CHIP, SALSA VERDE, CILANTRO
- JUMBO LUMP CRAB BEIGNETS // OLD BAY AIOLI
- CHEESESTEAK EGG ROLLS // TRUFFLE CHEDDAR SAUCE, PEPPERS N ONIONS
- MAC N CHEESE BITES // SMOKED TOMATO AIOLI
- TRUFFLE STUFFED MUSHROOMS // BRIOCHE, BLACK TRUFFLE, PARSLEY, PARMESAN
- CORNMEAL FRIED PICKLES // COCKTAIL MAYO, PARMESAN

COLD:

- WATERMELON GAZPACHO // OLIVE OIL, WASABI TOBIKO, MINT
- SCALLOP ON THE HALF SHELL // LEMON VINAIGRETTE, ARUGULA, CRISP COUNTRY HAM
- SHRIMP COCKTAIL // ZESTY COCKTAIL SAUCE
- EGGPLANT CAPONATA // WHIPPED RICOTTA, ARUGULA
- SMOKED TROUT CAVIAR // SALT N VINEGAR POTATO CHIP, CHIVES, DILL, SOUR CREAM
- FIG AND OLIVE TAPENADE // GOAT CHEESE SPREAD, ROSEMARY
- MINI GUACAMOLE TACOS // LIME, CILANTRO, CUMIN SALT
- CARROT TARTARE TOAST // MUSTARD, PICKLES, SUNFLOWER SEEDS
- CRAB SALAD ON CRISP WONTON // GREEN CURRY, PEANUTS, GREEN PAPAYA, MINT, CHILIES

PRIVATE PARTY BEVERAGE PACKAGES

WE CUSTOM DESIGN EVERY PARTY THAT WE DO TO YOUR NEEDS AND BUDGET. THE FOLLOWING ARE SUGGESTIONS TO GIVE YOU AN IDEA OF WHAT WE CAN DO FOR YOU. IF YOU DO NOT SEE SOMETHING YOU WOULD LIKE, PLEASE ASK AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST. YOU ARE NOT REQUIRED TO CHOOSE A BEVERAGE PACKAGE; WE DO ALLOW ALL DRINKS TO BE CHARGED ON CONSUMPTION AS AN OPTION.

OPEN BAR OPTIONS

OPTION 1: SODA, JUICE, COFFEE, TEA

(\$8 PER GUEST FOR THE 1ST HOUR / \$3 ADDITIONAL PER HOUR)

OPTION 2: WINES BY THE GLASS, DOMESTIC BEER, SODA, JUICE, COFFEE, TEA

(\$17 PER GUEST FOR THE 1ST HOUR / \$7 ADDITIONAL PER HOUR)

OPTION 3: WELL LIQUOR, WINES BY THE GLASS, DOMESTIC/IMPORTED BEER, SODA, JUICE, COFFEE, TEA

(\$19 PER GUEST FOR THE 1ST HOUR / \$9 PER ADDITIONAL HOUR)

OPTION 4: TOP SHELF LIQUORS (INCLUDES HAND CRAFTED COCKTAILS),

WINES BY THE GLASS, DOMESTIC/IMPORTED/CRAFT BEER, SODA, JUICE, COFFEE, TEA

(\$23 PER GUEST FOR THE 1ST HOUR / \$10 PER ADDITIONAL HOUR)

OPTION 5: PREMIUM LIQUOR & SINGLE MALT SCOTCH (INCLUDES HAND CRAFTED COCKTAILS),

WINES BY THE GLASS, DOMESTIC/IMPORTED/CRAFT BEER, SODA, JUICE, COFFEE, TEA

(\$29 PER GUEST FOR THE 1ST HOUR / \$14 PER ADDITIONAL HOUR)

OPTION 6: (BREAKFAST PACKAGE) MIMOSAS, POINSETTIAS & BLOODY MARY'S'

(\$15 PER GUEST FOR THE 1ST HOUR / \$7 PER ADDITIONAL HOUR)

PARTY WINE PACKAGE PRICES

OPTION 1: SELECT 2 REDS AND 2 WHITES FROM OUR BY THE GLASS LIST

(CHARGED ON CONSUMPTION STARTING AT \$24 PER BOTTLE)

OPTION 2: BRING IN YOUR OWN WINES AND WE WILL SERVE THEM FOR YOU

(CORKAGE FEE OF \$15 PER BOTTLE WILL BE CHARGED)

OPTION 3: PRE-SELECT ANY WINE FROM OUR WINE LIST

72 HOURS ADVANCE NEEDED

(PRICE BASED OFF OF SELECTION AND AVAILABILITY)

\$39.95 MENU

FIRST COURSE: "SELECT 2"

INC MIXED FIELD GREENS

KALE CAESAR W/ GARLIC CROUTONS, PARMESAN, MISO-CAESAR DRESSING

SEASONAL SOUP

MAC N CHEESE BITES W/ SMOKED TOMATO AIOLI

SECOND COURSE: "SELECT 3"

*ORGANIC FREE RANGE CHICKEN W/ WHIPPED POTATO, SNAP PEAS, CARROTS, TARRAGON
CHICKEN JUS*

10 OZ. BISTRO STEAK W/ OLD BAY FRENCH FRIES, INC STEAK SAUCE

SHRIMP N GRITS W/ SMOKED CHEDDAR, COUNTRY HAM, LEMON BUTTER, WATERCRESS

GENERAL TSO'S CAULIFLOWER W/ MUSHROOM FRIED RICE, CASHEWS "VEGGIE"

SCOTTISH SALMON "SEASONAL PREPARATION"

THIRD COURSE: "SELECT 2"

CHOCOLATE BLACKOUT CAKE

ICE-CREAM OR SORBET

FRUIT PLATE

\$49.95 MENU

[PLEASE VIEW OUR A LA CARTE MENU FOR A FULL DESCRIPTION OF MENU ITEMS]

FIRST COURSE FAMILY STYLE FOR THE TABLE: "SELECT 3"

GUACAMOLE

MAITAKE LETTUCE WRAPS

SALMON TARTARE

COUNTRY HAM

TRUFFLE FRIES

KUNG PAO CAULIFLOWER

MAKER'S MARK WINGS

CLOUMAGE CHEESE SPREAD

FIRST COURSE: "SELECT 3"

BANG BANG SHRIMP

GRILLED DUCK HEARTS

6 PC. MAKERS MARK BUFFALO WINGS

CHICKEN SATAY

BRUSSELS SPROUTS SALAD

KUNG PAO CAULIFLOWER

SECOND COURSE: "SELECT 2"

KALE CAESAR • MIXED GREEN SALAD - SEASONAL SOUP – BUTTER LETTUCE SALAD

THIRD COURSE: "SELECT 3"

ORGANIC ROASTED CHICKEN BREAST

WILD BOAR SHANK +\$5

SEARED BISTRO STEAK

PORK & BACON MEATBALLS

EAST COAST HALIBUT +\$5

VOODOO SHRIMP N GRITS

ROASTED SCOTTISH SALMON

COFFEE PORK TACOS

FRIED RICE [VEGGIE]

GARGANELLI PASTA [VEGGIE]

FOURTH COURSE: "SELECT 2"

CHOCOLATE BLACKOUT CAKE

ICE-CREAM OR SORBET

FRUIT PLATE

BROWN BUTTER BLONDIE

CATERING PLATTERS AVAILABLE OFF PREMISE & IN HOUSE

COLD APPETIZER

SMALL (SERVES 8-12) LARGE (SERVES 18-22)

- SHRIMP COCKTAIL** - FRESH JUMBO SHRIMP, LEMON, COCKTAIL SAUCE\$80/\$145
- DOMESTIC CHEESE BOARD** - LOCAL CHEESES, CRACKERS\$55/\$100
- HUMMUS** - CHICK PEA PUREE, TAHINI, ROASTED GARLIC, GRILLED PITA\$20/\$40
- FRESH CRUDITÉS** - ASSORTMENT OF RAW VEGETABLES & RANCH OR BLUE CHEESE DIPPING SAUCE\$15/\$25
- BOWTIE PASTA SALAD** - MOZZARELLA, OLIVES, MARINATED VEGETABLES\$35/\$60

HOT APPETIZERS

- CRISPY BACON WONTONS** - GROUND PORK, GINGER, BASIL, W/ TAMARIND SAUCE ..\$50/\$100
- MAKER'S MARK CHICKEN WINGS** - HOUSE MADE BUFFALO SAUCE 25PC.-50PC\$30/\$60
"ADDITIONAL 1/2 QUART BLUE CHEESE DRESSING WITH CARROTS & CELERY \$15"
- INC MAC & CHEESE BITES** - MINI FRIED MAC SQUARES W/ SMOKED TOMATO AIOLI.....
.....25 PC. \$25/50PC. \$45
- CHICKEN SATAY** - SERVED W/ SPICY THAI PEANUT SAUCE(25PC. \$20)/(50PC. \$40)
- STUFFED MUSHROOMS** - ITALIAN SAUSAGE, BREAD CRUMBS, PARMESAN\$25/\$45
- STUFFED MUSHROOMS** - VEGGIE STUFFED, BREAD CRUMBS, PARMESAN\$20/\$40
- MINI CRAB CAKES** - TRADITIONAL STYLE LUMP CRAB CAKES, SAUCE REMOULADE\$50/\$90

THE GREENS

- CHOPPED WEDGE SALAD** - BLEU CHEESE, BACON, PICKLED ONION, TOMATO, BLUE CHEESE DRESSING\$40/\$60
- CAESAR SALAD** - HEARTS OF ROMAINE, PARMESAN, CROUTONS\$30/\$60
- MIXED GREEN** - FINE HERBS, CHEDDAR, CUCUMBER, RADISH, HONEY BALSAMIC\$30/\$60

ENTREES

SMALL (SERVES 8-12) LARGE (SERVES 18-22)

MAC & CHEESE- AGED CHEDDAR, ELBOW PASTA	\$30/\$60
TRUFFLED MAC & CHEESE- AGED CHEDDAR, WHITE TRUFFLE OIL, ELBOW PASTA	\$35/\$65
CHICKEN & BROCCOLI- STEAMED RICE, INC TERIYAKI	\$45/\$85 SUB. SHRIMP OR BEEF
BRAISED BBQ BRISKET - CREAMY CORN POLENTA, MUSHROOM GRAVY	\$50/\$100
CHICKEN PARMESAN- BREADED CHICKEN, RED SAUCE, MOZZARELLA	\$60/\$150
KUNG PO CHICKEN- FRIED CHICKEN, PEANUTS, CHILIES, BEAN LEAVES, GINGER, WATER CHESTNUTS, CARROTS, CABBAGE	\$50/\$100
GENERAL TSO'S CAULIFLOWER- VEGETABLES, FRIED BROWN RICE, PEANUTS, GINGER CHILI SAUCE	\$50/\$100

SEAFOOD

ROASTED SALMON- ZUCCHINI, ISRAELI COUSCOUS, LEMON BUTTER	\$95/\$190
SHRIMP SCAMPI- JUMBO SHRIMP, LEMON WHITE WINE SAUCE, CHOICE OF PASTA	\$80/160
VIETNAMESE STICKY SHRIMP- NOODLES, PICKLED CARROT, PEANUT, SCALLION, BEAN LEAVES	\$140/\$275
MISO GLAZED SALMON- COCONUT CURRY, RICE NOODLES, SESAME SEEDS, PEAS & CARROTS	\$140/\$275

“ALL SEAFOOD ITEMS ARE NOT RECOMMENDED FOR OFF PREMISE CATERING DUE TO TRAVELING TIME. WE WILL BE GLAD TO ACCOMMODATE YOUR REQUEST BUT CANNOT GUARANTEE QUALITY”

PASTA

“CHOOSE ONE PASTA AND A SAUCE”
BABY SHELL, PENNE, FETTUCCHINE, SPAGHETTI, BOWTIE

SAUCES

ALFREDO- PARMESAN BASED CREAM SAUCE	\$40/\$70
BROCCOLI & GARLIC- ROASTED GARLIC, OLIVE OIL, LEMON	\$30/\$60
BOLOGNESE- 6 HOUR BOLOGNESE, PARMESAN	\$50/\$100
MARINARA- TRADITIONAL ITALIAN SAUCE	\$35/\$65
VODKA SAUCE- TRADITIONAL ITALIAN SAUCE WITH CREAM	\$40/\$80
PESTO- BASIL, OLIVE OIL, PARMESAN, CREAM	\$40/\$80

SIDES

ROASTED RED BLISS POTATO- EVO, HERBS	\$20/\$30
BUTTERMILK SMASHED POTATO- COUNTRY STYLE	\$20/\$30
STEAMED VEGETABLES- SEASONAL VEGGIES	\$15/\$20
STEAMED RICE-	\$15/\$20
BREAD & BUTTER	\$10/\$15
SAUTEED GREENS "SEASONAL"	\$15/\$20
FRENCH FRIES	\$15/\$20

DESSERTS

CHOCOLATE BLACKOUT CAKE-	\$70
EACH. "GOOD FOR 12-15 PEOPLES"	
FRUIT SALAD- ASSORTMENT OF SEASONAL FRUITS	\$50/\$70
SUGAR & CINNAMON ZEPPOLES	(1 DZ. \$18)/(2DZ. \$34)

PARTY RENTAL RATES

STERNO	\$2EA.
1 DISPOSABLE CHAFING DISH SETUP-	\$15EA.
STAINLESS STEEL CHAFING SETUPS	\$20EA.

PERSONALIZED STATIONS FOR BUY OUT EVENTS

*** ALL STATIONS INCLUDE ASSORTED ROLLS AND BUTTER***

PASTA STATION

\$4 PER PERSON

INCLUDES CHOICE OF PASTA:

CHOOSE 2

GARGANELLI // PENNE // FARFALLE

CHOICE OF TWO SAUCES:

VODKA W/ KALAMATA OLIVES, SUN DRIED TOMATO, GRANA PADANO

PESTO CREAM [NO NUTS]

8 HOUR BOLOGNESE

MARINARA

CARVING STATIONS

PORK LOIN\$7 PER PERSON
RED EYE GRAVY, ROASTED PEAR AND VANILLA SAUCE

CERTIFIED ANGUS SLOW ROASTED PRIME RIB\$13 PER PERSON
BLACK PEPPER JUS, HORSERADISH SAUCE

HONEY ROASTED TURKEY\$9 PER PERSON
CRANBERRY COMPOTE, SAGE GRAVY

SMOKED MAPLE CURED HAM\$9 PER PERSON
PINEAPPLE CHUTNEY, RED EYE GRAVY

CARVING STATION SIDES [OPTIONAL]

\$7 PER PERSON

CHOOSE 3

MIXED GREENS W/ RADISH, CUCUMBER, RED ONION, HONEY BALSAMIC DRESSING

LOADED MASHED POTATO W/ BACON, CHEDDAR CHEESE, SCALLIONS

MAC N CHEESE W/ 2 YEAR AGED CHEDDAR, SRIRACHA

OLD BAY POTATO WEDGES

SAGE & PARMESAN BRIOCHE STUFFING

ROASTED RED BLISS POTATO

STEAMED VEGETABLES

BROWN RICE PILAF

GENERAL INFORMATION & GUIDELINES

CHARGES

PRICES DO NOT INCLUDE 7% SALES TAX AND A 20% SERVICE CHARGE FOR BUFFET & 23% FOR PLATED DINNERS

GUARANTEED COUNT & PAYMENT

THE GUARANTEED COUNT IS REQUIRED 48 HOURS PRIOR TO EVENT. THE GUARANTEE IS A MINIMUM FOR WHICH YOU WILL BE CHARGED EVEN IF FEWER GUESTS ARE IN ATTENDANCE
ALL MAJOR CREDIT CARDS ACCEPTED

PARTY MENUS

ALL MENU CHANGES AND SPECIAL REQUESTS MUST BE MADE WITHIN A MINIMUM OF 48 HOURS ADVANCE NOTICE

PRICES AND MENU ITEMS MAY BE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO AVAILABILITY AND SEASONALITY

MUSIC & DECOR

NO ADDITIONAL MUSIC IS ALLOWED UNLESS BUY-OUT OF ENTIRE RESTAURANT RESTRICTIONS MAY APPLY WITH CERTAIN DÉCOR CHANGES. INC RESTAURANT HAS THE RIGHT TO DECIDE WHAT IS FITTING FOR THE SPACE. FLORAL ARRANGEMENTS ARE MORE THAN WELCOME FOR ANY PARTY.

WEATHER

INC RESTAURANT IS NOT RESPONSIBLE FOR INCLEMENT WEATHER. 48 HOUR ADVANCE NOTICE MUST BE MADE FOR A FULL REFUND OF PARTY.

CANCELLATION

IN CASE OF CANCELLATION, THE DEPOSIT IS NON-REFUNDABLE IF MADE LESS THAN 24 HOUR ADVANCE NOTICE. A FULL REFUND WILL BE MADE WITH 48 HOUR ADVANCE NOTICE. IF THE EVENT IS CANCELLED LESS THE 24 HOUR NOTICE, YOU ARE RESPONSIBLE FOR THE CONTRACT PRICE OF EVENT

BY SIGNING THIS DOCUMENT MEANS FULL UNDERSTANDING OF GENERAL INFORMATION & GUIDELINES:

: _____

PLEASE SIGN & PRINT FULL NAME

: _____

DATE