

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 CREATE A FULLY REALIZED DINING EXPERIENCE THAT HAS BOTH CRITICS AND GUESTS ABUZZ.

INC IS PROUD TO SHOWCASE OUR PRIVATE ROOM FOR YOUR PERSONAL 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 AND SATURDAY** ALSO AVAILABLE WITH A \$1000 FOOD & LIQUOR MINIMUM BEFORE TAX & GRATUITY.



LIBRARY

HOLDS 25-30 PEOPLE MAX FOR “HORS D’ OEUVRES & COCKTAIL STYLE EVENTS” AVAILABLE MONDAY THROUGH SATURDAY FOR PRIVATE PARTIES OR COCKTAIL HOUR.



Room Accommodations Continued

A LA CARTE ROOM

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



PASSED HORS D'OEUVRES

CHOICE OF:

8PC. \$23 PER PERSON – 1 ½ HOURS

6PC. \$18 PER PERSON - 1 HOUR

4PC. \$14 PER PERSON - 1 HOUR

GF DENOTES A GLUTEN FREE ITEM V DENOTES A VEGETARIAN ITEM

HOT:

- PIGS IN A BLANKET
- VEGGIE SPRING ROLLS V
- FRIED BLEU CHEESE OLIVES V
- MOZZARELLA SPRING ROLLS V
- BANG BANG SHRIMP GF
- BOURBON CAULIFLOWER GF V
- CRISPY PORK & BASIL WONTONS
- BRIE & GRILLED MUSHROOM QUESADILLA V
- BACON WRAPPED BRUSSELS SPROUTS GF
- THAI MEATBALLS W/ COCONUT CURRY
- MAC & CHEESE BITES V
- EDAMAME DUMPLINGS V

COLD:

- OLIVE TAPENADE ON CROSTINI W/ BASIL & WHIPPED RICOTTA V
- PIMENTO CHEESE ON CROSTINI W/ PEPPER JELLY
- CLOUMAGE ON CROSTINI W/ TRUFFLE HONEY, CHIVES V
- CHERRY TOMATO & FRESH MOZZARELLA SKEWER, W/ BASIL & BALSAMIC GF V
- MELON W/ PROSCIUTTO DI PARMA GF
- SHRIMP COCKTAIL W/ TRADITIONAL COCKTAIL SAUCE GF
- ROASTED BEET SALAD GF V
- GUACAMOLE TOAST W/ PICKLED ONIONS, SESAME ON CROSTINI V
- MINI SPICY SALMON TACO GF



PREMIUM PASSED HORS D'OEUVRES

CHOICE OF:

8PC. \$31 PER PERSON – 1 1/2 HOURS

6PC. \$25 PER PERSON - 1 HOUR

4PC. \$21 PER PERSON - 1 HOUR

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

HOT:

- FRESH MOZZARELLA SPRING ROLLS W/ BASIL AIOLI **V**
- BUFFALO CAULIFLOWER W/ MAKERS MARK BUFFALO, BLEU CHEESE **GF V**
- TAMARIND BBQ GLAZED DUCK CONFIT W/ PINEAPPLE AND CUCUMBER SALAD **GF**
- VOOODOO SHRIMP W/ OLD BAY, LEMON, BASIL **GF**
- JUMBO LUMP CRAB BEIGNETS W/ OLD BAY AIOLI
- POPCORN CHICKEN BITES W/ RED EYE TERIYAKI, SESAME SEEDS **GF**
- TRUFFLE STUFFED MUSHROOMS W/ BRIOCHE, BLACK TRUFFLE, PARSLEY, PARMESAN **V**
- CRISPY FRIED PICKLES W/ 1000 ISLAND, PARMESAN **V**
- LOADED TATER TOT W/ SRIRACHA CHEESE SAUCE, SCALLION, BACON

COLD:

- SHAVED STEAK TARTARE W/ FRESH HORSERADISH, GUACAMOLE, SESAME, APPLE
- SCALLOP CRUDO W/ LEMON VINAIGRETTE, ARUGULA, CRISP COUNTRY HAM **GF**
- SHRIMP COCKTAIL W/ ZESTY COCKTAIL SAUCE **GF**
- EGGPLANT CAPONATA W/ WHIPPED RICOTTA, ARUGULA **V**
- OLIVE TAPENADE W/WHIPPED RICOTTA, ROSEMARY **V**
- CRAB SALAD ON CRISP WONTON W/ GREEN CURRY, CILANTRO, CUCUMBER
- SESAME CRUSTED TUNA W/ WONTON, SRIRACHA 1000 ISLAND, CILANTRO

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, BEER, SODA, JUICE, COFFEE, TEA
(\$19 PER GUEST FOR THE 1ST HOUR / \$9 ADDITIONAL PER HOUR)

OPTION 3: WELL LIQUOR, WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA
(\$21 PER GUEST FOR THE 1ST HOUR / \$11 PER ADDITIONAL HOUR)

OPTION 4: TOP SHELF LIQUORS (INCLUDES HAND CRAFTED COCKTAILS),
WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA
(\$25 PER GUEST FOR THE 1ST HOUR / \$13 PER ADDITIONAL HOUR)

OPTION 5: PREMIUM LIQUOR & SINGLE MALT SCOTCH (INCLUDES HAND CRAFTED COCKTAILS),
WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA
(\$31 PER GUEST FOR THE 1ST HOUR / \$16 PER ADDITIONAL HOUR)

(NO SHOTS ARE ALLOWED WITH ANY BEVERAGE PACKAGE)

PRIVATE WHISKEY TASTINGS & CLASSES

CHOOSE FROM ONE OF THE FOLLOWING FLIGHTS/CLASSES:

ALL TASTINGS/CLASSES ARE LIMITED TO 30 GUESTS MAX. CLASSES ARE SUBJECT TO CHANGE
BASED ON AVAILABILITY OF INDIVIDUAL WHISKIES.

AMERICAN SMALL BATCH BOURBONS - \$32.50 PP

BASIL HAYDEN'S BOURBON – BAKER'S BOURBON – BOOKER'S BOURBON

RYE NOT? - \$26.25 PP

*OLD OVERHOLT RYE WHISKEY – HIGH WEST DOUBLE RYE –
HOCHSTADTER'S VATTED STRAIGHT RYE*

SCOTCHY SCOTCH SCOTCH - \$33.25 PP

*AUCHENTOSHAN AMERICAN OAK WHISKY – GLENLIVET 12 YR WHISKY –
ARDBEG 10 YR WHISKY*

I THINK I'M DRINKING JAPANESE I THINK I'M DRINKING JAPANESE I REALLY THINK SO - \$34.25

*MARS SHINSHU IWAI TRADITIONAL WHISKY – NIKKA COFFEY MALT WHISKY –
SUNTORY TOKI WHISKY*

TWELVE YEARS IN IRELAND - \$35.75

*RED BREAST 12 YR WHISKY – KNAPPOGUE CASTLE 12 YR WHISKY –
POWER'S JOHN LANE 12 YR WHISKY*

INC BOURBON TRAIL - \$41.75

*MAKER'S MARK BOURBON – MAKER'S 46 BOURBON – MARKER'S MARK CASK STRENGTH
BOURBON – INC PRIVATE SELECT MAKER'S MARK BOURBON*

*WE ALSO OFFER PERSONALIZED WHISKEY CLASSES UPON REQUEST. PRICING
BASED ON WHISKEY CHOICES.*

\$39.95 PLATED DINNER MENU

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

FIRST COURSE: "SELECT 2 OPTIONS FOR YOUR MENU"

INC MIXED FIELD GREENS **GF V**

BRUSSELS SPROUTS SALAD **GF V**

SEASONAL SOUP

SECOND COURSE: "SELECT 3 FOR YOUR MENU"

LOCAL CHICKEN BREAST W/ SWEET POTATO SPREAD, GRILLED KALE, LOCAL BLACK BEAN & CHICKEN CHORIZO CHILI, HONEY & OREGANO GLAZE **GF**

10 OZ. BISTRO STEAK W/ CREAMY WHIPPED POTATO, BRUSSELS SPROUT LEAVES, HONEY ROASTED CARROTS, BOURBON-BLACK PEPPER STEAK SAUCE **GF**

VOODOO SHRIMP & GRITS W/ ORGANIC CHEDDAR GRITS, LOUISIANA STYLE VODOO SAUCE, TOMATO, PORTOBELLO MUSHROOMS, BASIL, SERVED W/ HONEY SAGE CORNBREAD

ORECCHIETTE PASTA W/ CELERY ROOT CREAM, SLOW ROASTED POTATO, FINES HERBES, BRUSSELS SPROUTS, BLACK TRUFFLE OIL, GARLIC CROUTONS **V**

SEARED SCOTTISH SALMON W/ CARAMELIZED CAULIFLOWER 'CAESAR', CREAMY CAULIFLOWER SPREAD, CAPERS, CELERY RELISH, HAZELNUT & PINK PEPPERCORN DUKKAH, SPICY ZHOUG, DILL, LEMON **GF**

THIRD COURSE

ICE-CREAM OR SORBET **GF V**

FRUIT PLATE **GF V**

\$49.95 PLATED DINNER MENU

****YOU MAY SELECT EITHER A FAMILY STYLE OR A LA CARTE FIRST COURSE ****

FIRST COURSE FAMILY STYLE

FOR THE TABLE

“SELECT 3 FOR YOUR MENU”

GUACAMOLE

BLACK PEPPER PARMESAN TOTS

CLOUMAGE CHEESE SPREAD

CHICKEN LIVER PATE

MOZZARELLA SPRING ROLLS

MAC N CHEESE BITES

****OR****

FIRST COURSE A LA CARTE

“SELECT 3 FOR YOUR MENU”

ROASTED BEETS

PIMENTO CHEESE

GRILLED DUCK HEARTS

6 PC. MAKERS MARK BUFFALO WINGS

BOURBON CAULIFLOWER

SALMON DUMPLINGS

SECOND COURSE: “SELECT 2 FOR YOUR MENU”

BRUSSELS SPROUTS SALAD - MIXED GREEN SALAD - SEASONAL SOUP

THIRD COURSE: “SELECT 3 FOR YOUR MENU”

LOCAL ROASTED CHICKEN BREAST

SEARED BISTRO STEAK

GENERAL TSO'S SHRIMP

SEARED SCOTTISH SALMON

VOODOO SHRIMP N GRITS

COFFEE ROASTED PORK TACOS

BOURBON CAULIFLOWER [VEGGIE]

ORECCHIETTE PASTA [VEGGIE]

FOURTH COURSE: “SELECT 2 FOR YOUR MENU”

ICE-CREAM OR SORBET

FRIED BROWNIE BITES

MATCHA CREAM PIE

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

BUFFET OPTIONS FOR BUY-OUT EVENTS

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

COLD APPETIZER

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

- SHRIMP COCKTAIL** - FRESH JUMBO SHRIMP, LEMON, COCKTAIL SAUCE **GF V**\$90/\$160
- DOMESTIC CHEESE BOARD** - LOCAL CHEESES, CRACKERS **V**\$55/\$100
- HUMMUS** - CHICK PEA PUREE, TAHINI, ROASTED GARLIC, GRILLED PITA **V**\$30/\$50
- FRESH CRUDITÉS** - ASSORTMENT OF RAW VEGETABLES & RANCH OR
BLUE CHEESE DIPPING SAUCE **GF V**\$15/\$25
- BOWTIE PASTA SALAD** - MOZZARELLA, OLIVES, MARINATED VEGETABLES **V**\$35/\$60

HOT APPETIZERS

- MAKER'S MARK CHICKEN WINGS** - BOURBON BUFFALO SAUCE 25PC.-50PC **GF**\$40/\$70
COMES WITH CELERY SLAW & HOUSE MADE BLEU CHEESE DRESSING
- INC MAC & CHEESE BITES** - MINI FRIED MAC SQUARES W/ SMOKED TOMATO AIOLI **V**
.....25 PC. \$40/50PC. \$70
- CHICKEN SATAY** - SERVED W/ SPICY THAI PEANUT SAUCE **GF**(25PC. \$30)/(50PC. \$55)
- STUFFED MUSHROOMS** - ITALIAN SAUSAGE, BREAD CRUMBS, PARMESAN\$40/\$70
- STUFFED MUSHROOMS** - BLACK TRUFFLE, BREAD CRUMBS, PARMESAN **V**\$35/\$60
- MINI CRAB CAKES** - TRADITIONAL STYLE LUMP CRAB CAKES, REMOULADE\$60/\$100

THE GREENS

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

ENTREES

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM
SMALL (SERVES 8-12) LARGE (SERVES 18-22)

MAC & CHEESE- AGED CHEDDAR, ELBOW PASTA V	\$35/\$65
TRUFFLED MAC & CHEESE- AGED CHEDDAR, WHITE TRUFFLE OIL, ELBOW PASTA V	\$40/\$75
CHICKEN OR BEEF WITH BROCCOLI- STEAMED RICE, INC TERIYAKI GF	\$55/\$95
BRAISED BBQ BRISKET - CREAMY CORN POLENTA, MUSHROOM GRAVY GF	\$60/\$110
CHICKEN PARMESAN- BREADED CHICKEN, RED SAUCE, MOZZARELLA	\$60/\$110
KUNG PAO CHICKEN- FRIED CHICKEN, GENERAL TSO SAUCE, PEANUTS, CHILES, CARROTS, CABBAGE, BROWN RICE GF	\$60/\$110
ORANGE CAULIFLOWER- BROWN RICE, SESAME SEEDS, SCALLION	\$50/\$100

SEAFOOD

ROASTED SALMON- ZUCCHINI, ISRAELI COUSCOUS, LEMON BUTTER	\$95/\$180
SHRIMP SCAMPI- JUMBO SHRIMP, LEMON WHITE WINE SAUCE, CHOICE OF PASTA	\$95/160
VIETNAMESE SHRIMP- COCONUT VERMICELLI, PICKLED CARROT, SCALLION.....	\$140/\$275
MISO GLAZED SALMON- COCONUT CREAMED SPINACH & CABBAGE.....	\$110/\$210

PASTA

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

SAUCES

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

SIDES

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM
SMALL (SERVES 8-12) LARGE (SERVES 18-22)

ROASTED RED BLISS POTATO- OLD BAY, GARLIC OIL V	\$25/\$50
BUTTERMILK SMASHED POTATO- COUNTRY STYLE V	\$25/\$50
STEAMED VEGETABLES- SEASONAL VEGGIES V	\$20/\$40
STEAMED RICE- V	\$15/\$20
BREAD & BUTTER V	\$10/\$15
GRILLED KALE & SPINACH V	\$25/\$45
FRENCH FRIES V	\$20/\$40

DESSERTS

TEXAS RANGER COOKIES V	\$20/\$40
MALT CHOCOLATE BROWNIE V	\$45/\$80
FRUIT SALAD- ASSORTMENT OF SEASONAL FRUITS GF V	\$50/\$70
SUGAR & CINNAMON ZEPPOLES V	(1DZ. \$18)/(2DZ. \$34)

PERSONALIZED STATIONS FOR BUYOUT EVENTS

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

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

CARVING STATIONS

- PORK LOIN **GF**\$9 PER PERSON
RED EYE GRAVY, ROASTED PEAR AND VANILLA SAUCE
- CERTIFIED ANGUS SLOW ROASTED PRIME RIB **GF**\$13 PER PERSON
BLACK PEPPER JUS, HORSERADISH SAUCE
- HONEY ROASTED TURKEY **GF**\$9 PER PERSON
CRANBERRY COMPOTE, SAGE GRAVY
- SMOKED MAPLE CURED HAM **GF**\$9 PER PERSON
PINEAPPLE CHUTNEY, RED EYE GRAVY

CARVING STATION SIDES [OPTIONAL]

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

\$7 PER PERSON

CHOOSE 3

- MIXED GREENS W/ RADISH, CUCUMBER, RED ONION, HONEY BALSAMIC DRESSING **GF V**
- LOADED MASHED POTATO W/ BACON, CHEDDAR CHEESE, SCALLIONS **GF**
- MAC N CHEESE W/ 2 YEAR AGED CHEDDAR, SRIRACHA **V**
- OLD BAY POTATO WEDGES **GF V**
- SAGE & PARMESAN BRIOCHE STUFFING **V**
- ROASTED RED BLISS POTATO **GF V**
- STEAMED VEGETABLES **GF V**
- BROWN RICE PILAF **GF V**

GENERAL INFORMATION & GUIDELINES

CHARGES

PRICES DO NOT INCLUDE 6.625% SALES TAX AND A 23% SERVICE CHARGE

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

EVENT TIMING

ALL HORS D'OEUVRES PARTIES ARE PRICED FOR A MAXIMUM OF 3 HOURS. ALL DINNER PARTIES ARE PRICED FOR A MAXIMUM OF 4 HOURS. ALL GUESTS MUST LEAVE WITHIN THE ALLOTTED TIME FOR THE EVENT UNLESS OTHERWISE NOTED.

PARTY MENUS

ALL MENU CHANGES AND SPECIAL REQUESTS MUST BE MADE WITHIN A MINIMUM OF 48 HOURS NOTICE. PRICES AND MENU ITEMS MAY BE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO AVAILABILITY AND SEASONALITY

MUSIC & DÉCOR

NO ADDITIONAL MUSIC IS ALLOWED UNLESS BUYOUT 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 NOTICE MUST BE MADE FOR A FULL REFUND OF PARTY.

CANCELLATION & DEPOSITS

IN THE EVENT OF A CANCELLATION WITH LESS THAN 24 HOURS' NOTICE THE FULL COST OF THE EVENT WILL BE BILLED. IN THE EVENT OF A CANCELLATION WITH GIVEN NOTICE BETWEEN 24 AND 48 HOURS THE DEPOSIT WILL NOT BE REFUNDED. IN THE EVENT OF A CANCELLATION WITH MORE THAN 48 HOURS' NOTICE A FULL REFUND OF THE DEPOSIT WILL BE GIVEN.