

PARTY PACKAGE

Bin 100 Restaurant
100 Lansdale Avenue, Milford
203.882.1400 www.bin100.com

\$38 PER PERSON LUNCH

\$48 PER PERSON DINNER

Tax and Gratuity Additional

FIRST COURSE SELECTIONS (Choose three served Plated)

Pane Cotto - escarole and cannellini bean casserole baked with cubed bread and parmigiano reggiano Eggplant

Rollatini - ricotta filling, plum tomato sauce

Arancini - fried rice balls split and topped with tomato sauce and melted mozzarella Fried

Calamari -crispy and tender, creamy, spicy ponzu aioli

Angus Meatballs - plum tomato sauce, ricotta

GF Fresh Mozzarella - Local fresh mozzarella slices, breaded eggplant slices, heirloom tomatoes, balsamic glaze

GF Stuffed Mushrooms - Chorizo sausage, spinach and cheddar cheese

Smokey Pork Egg Rolls - Pulled pork, Jicama tomato and avocado salad, coffee barbecue sauce

Fried Mozzarella -Breaded and fried mozzarella, marinara sauce

GF Oysters Rockefeller -Baked on the half shell with spinach, radicchio, goat cheese, touch of pernod

GF Chilled Jumbo Shrimp Cocktail -\$3 Additional each piece

SECOND COURSE

GF Bin 100 Salad - Mesclun greens, cucumbers, tomatoes, carrot, red onion, balsamic vinaigrette

Caesar Salad \$2 Upcharge

Arugula Salad \$2 Upcharge

THIRD COURSE SELECTIONS (Choose three served Plated)

Penne Bolognese - veal, pork, and beef ragout tossed with penne pasta, shaved parmigiano reggiano

Orecchiette Rabe and Sausage - pasta sautéed with broccoli rabe, loose sausage meat, garlic, olive oil, parmigiano

Rigatoni Vodka - pink cream sauce, fresh basil, parmigiano reggiano

GFA Chicken Gorgonzola- Boneless chicken breast, sautéed portobello mushrooms, gorgonzola, potato puree

GFA Chicken Valdostana - egg-battered layered with Parma prosciutto and fontina cheese over spinach, demi-glaze

GF Rolled Chicken -stuffed with prosciutto, fontina cheese and spinach, mushroom peppercorn cognac sauce, potato puree

GF Wellington Farms Roasted Chicken -semi-boneless, lemon white wine glaze, with spinach and potato puree

Lobster Ravioli- light cream sauce with chopped fresh tomato, peas, prosciutto

GFA Monkfish & Shrimp - egg battered monkfish and pan seared shrimp with spinach and potato puree, lobster reduction

GF Seafood Risotto - morsels of shrimp, scallop, calamari and baby clams simmered with Arborio rice, touch of tomato

GF Pork Ossobuco - braised pork shank served over risotto Milanese with a vegetable infused natural reduction

GF Boneless Pork Tenderloin Siciliana -Pan seared pork tenderloin, sautéed bell peppers, onions, cherry peppers and fried potatoes

GFA Veal Scaloppini - egg battered topped with Fontina cheese, sautéed mushrooms, artichoke hearts, potato puree

Roasted Veal - thinly sliced with a wild mushroom cream sauce, pappardelle pasta, parsley emulsion, parmigiano

GF Salmon - pan seared, served with zucchini "pasta" tossed with basil walnut pesto, grape tomatoes \$7 Upcharge

Baked Crabmeat Stuffed Jumbo Shrimp - saffron lobster reduction, cauliflower and spinach mash \$8 upcharge

GF NY Strip Steak -14 oz crusted with garlic and gorgonzola, broccoli rabe, potato puree \$12 Upcharge

FOURTH COURSE SELECTIONS (Choose two served Plated)

Churros - fried dough tossed in cinnamon sugar, hot chocolate for dipping

GF Crème Brulee - caramelized custard, vanilla bean

Cannoli - ricotta and chocolate chip filling

German Chocolate Cake - layers of chocolate cake with a toasted coconut and walnut cream, warm chocolate ganache

Tiramisu - espresso and Kahlua soaked lady fingers layered with a mascarpone cream, chocolate shavings

Tres Leches - Sponge cake bathed in "three milks" topped with caramelized bananas, coconut rum sauce



Unlimited Soda Package: \$4.00 per person. Coffee & Tea Package: \$3.50 per person

Unlimited Mimosa Bar: \$50 set up fee. \$15 per person for all guests age 21. Includes signage, glassware and juice mixes.

Wine Package: \$40 per bottle (selection below)

Bar Options: All beverages based on consumption; beer & wine based on consumption with liquor cash; cash bar; combination of options can be accommodated.

We do not allow event guests to bring or consume any beverages not provided by Bin 100.

White & Sparkling Wines

- ❖ Valdo Prosecco- An Italian sparkler with medium light body, off dry with citrus fruit and almond notes.
- ❖ Blanquito Albarino- Crisp, medium bodied with nice citrus fruit, palate cleansing acidity & minerality.
- ❖ Clean Slate Riesling- A medium sweet styled Riesling that combines citrus and floral aromas, refreshing
- ❖ Stingray Bay Sauvignon Blanc- Delightful aromas of white peach and honeydew melon commingle with citrus and white grapefruit flavors that burst forth in this refreshing, crisp and balanced wine.
- ❖ Villa d'Adige Pinot Grigio- Crisp, dry, refreshing. Flavors of green apple, citrus and tropical fruits.
- ❖ Kendall Jackson Chardonnay- notes of fresh grapefruit, Golden Delicious apples and white peaches with hints of lemongrass and shaved almonds. The medium-bodied palate is soft, rounded and savory

Red Wines

- ❖ Whiplash Pinot Noir- round, oaky structure with elegant tannins with a classic nose and nice bright cherry fruit, nice clean finish, hint of vanilla.
- ❖ Cartlidge & Brown Merlot- Fruit forward merlot has berries explode in the mouth and leave a sweetness that is pleasant and refreshing, flavors of cherry, plum, cassis, and blackberries.
- ❖ G'Oventu DOCG - medium body, cherry, tobacco nose with some earthiness and a light oak palate, medium/high tannins.
- ❖ Highnote Malbec- Full in body with lashings of plush dark fruit, a touch of cabernet adds elegance and interest.
- ❖ Franciscan Cabernet Sauvignon- Bold, ripe, rich and flavorful with a nose and palate of toasted cherry, currant, black cherry and plum flavors, nicely accented with violet nuances

*wine selections subject to change

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