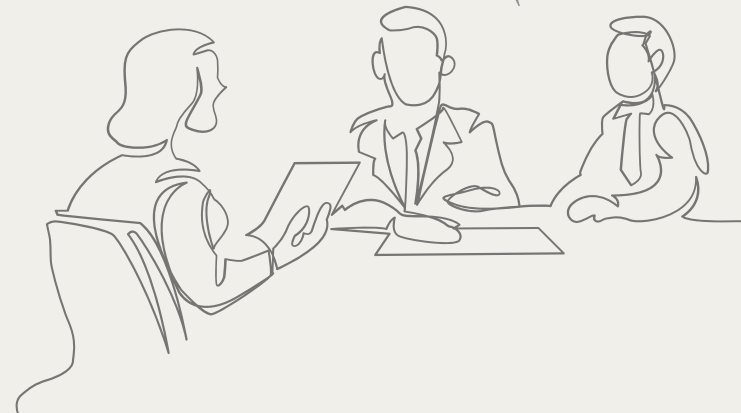




*Welcome to
Better In Bethel Restaurant*

***Looking for the perfect place
to host your next gathering?
Whether you're planning a birthday dinner
bridal shower, rehearsal dinner,
business event, or holiday celebration
Better in Bethel
offers the ideal setting for
a memorable experience.***



**For All Brunch Bar Packages
Details Please Contact
The Restaurant Directly.**

Brunch Package

(Available Sunday)

\$39 per person

Brunch Platter Served Family Style

*Mini Bagels, Assorted Mini Pastries, Cream Cheese, Seasonal Jam, Honey,
Caprese Skewers*

Salads: (Select One Served Individually)

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette Dressing*
- Caesar: Crisp Romaine, Smokey Ciabatta, Aged Parmesan*

Entrees: (Select Four)

- Breakfast Tacos: Scrambled Eggs, Crispy Spanish Chorizo, Aged Cheddar, Pico De Gallo, Crema*
- French Toast: Fluffy French Toast Topped With Seasonal Berry Syrup*
- Garden Omelette: Tomato, Mushroom, Onion, Aged Cheddar, House Salad*
- Chicken & Waffles: Crispy Chicken, Hot Honey Drizzle*
- Mediterranean Eggs: Sunny Side Up Eggs, Spiced Tomato and Pepper Mix, Crumbled Feta
Toasted Focaccia*
- Steak & Frites (+10\$ per order) 8OZ NY steak, Chimichurri Sauce, Arugula, Parmesan, Crispy Fries*

Dessert: (Select One)

- Homemade Coconut Tres Leches: Sponge cake soaked in a blend of milks, topped with toasted coconut flakes*
- Homemade Vanilla Custard and Chocolate Mousse*
- Selection Of Seasonal Fresh Fruit Served Family Style.*

Coffee & Tea

\$37 per person

Lunch Package

(Available during Lunch Hours)

ADD PASTA COURSE \$6.00/Person

Salads: (Select One Served Individually)

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette Dressing
- Caesar: Crisp Romaine, Smokey Ciabatta, Aged Parmesan
- Arugula: Hazelnuts, Granny Smith Apples, Shaved Parmesan, Zesty Lime Dressing

Entrees: (Select Three)

- Lemon Chicken: Panko Breadcrumbs, Parmesan Cheese, Lemon, White Wine
- Chicken Parmesan served over Penne Pasta
- Stuffed Chicken : chicken breast, four cheeses spinach & tomato mix, wrapped in crispy bacon, served over cilantro lime rice, drizzle of chimichurri sauce.
- Molto Braised: Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan
- Spring Penne: Mixed Veggies, Penne Pasta, Tuscan Bacon, Creamy Carbonara
- Salmon: Grilled, Olive Oil, Lemon, White Wine Dill Sauce
- Salmon Santorini: Feta Spinach Tomato Mix, Citrus, Dill
- Codfish: Spiced Chickpeas, Dried Tomatoes, Lemon White Wine Sauce

Steak (+\$10 per order)

Dessert: (Select One)

- Homemade Coconut Tres Leches: Sponge cake soaked in a blend of milks, topped with toasted coconut flakes
- Homemade Vanilla Custard and Chocolate Mousse
- Selection Of Seasonal Fresh Fruit Served Family Style

Coffee & Tea

\$45 per person

ADD PASTA COURSE \$6.00/Person

Appetizers: (Select Three - Served Family Style)

*Brussel Sprouts, Fried Calamari, Shrimp Dumplings, Avocado Fries, Pierogies
Pear Flatbread, Cold Platter*

Salads: (Select One Served Individually)

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette Dressing
- Caesar: Crisp Romaine, Smokey Ciabatta, Aged Parmesan
- Arugula: Hazelnuts, Granny Smith Apples, Shaved Parmesan, Zesty Lime Dressing
- Roasted Beets: Mixed Greens, Feta Cheese, Orange, Pistachio, Blood Orange Vinaigrette

Entrees: (Select Four)

- Lemon Chicken: Panko Breadcrumbs, Parmesan Cheese, Lemon, White Wine
- Chicken Parmesan served over Penne Pasta
- Stuffed Chicken : chicken breast, four cheeses spinach & tomato mix, wrapped in crispy bacon, served over cilantro lime rice, drizzle of chimichurri sauce.
- Molto Braised: Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan
- Spring Penne: Mixed Veggies, Garlic, Tuscan Bacon, White Wine Sauce
- Carbonara Pockets: Cheese Ravioli, Tuscan bacon, carbonara sauce, black peppercorn crush.
- Salmon: Grilled, Olive Oil, Lemon, White Wine Dill Sauce
- Salmon Santorini: Feta Spinach Tomato Mix, Citrus, Dill
- Codfish: Spiced Chickpeas, Dried Tomatoes, Lemon White Wine Sauce
- Shrimp & Gnocchi: creamy burrata, herb infused pomodoro sauce, fresh basil
- NY Steak 14oz: served over vegetables & roasted potatoes, side of Cacio & Pepe sauce
- Baby Back Ribs: All Natural Braised, Louisiana Seasoning, Bourbon BBQ Sauce
- Filet Mignon 8oz (+\$15 per order)

Dessert: (Select One)

- Homemade Coconut Tres Leches: Sponge cake soaked in a blend of milks, topped with toasted coconut flakes
- Homemade Vanilla Custard and Chocolate Mousse
- Selection Of Seasonal Fresh Fruit Served Family Style

Coffee & Tea

\$59 per person

ADD PASTA COURSE \$6.00/Person

Appetizers: (Select Five - Served Family Style)

Brussel Sprouts, Fried Calamari, Shrimp Dumplings, Avocado Fries, Pierogies, Corn Ribs, Truffle Whipped Ricotta, Filet Mignon Meatballs, Pear Flatbread, Cold Platter

Salads: (Select One Served Individually)

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette Dressing
- Caesar: Crisp Romaine, Smokey Ciabatta, Aged Parmesan
- Arugula: Hazelnuts, Granny Smith Apples, Shaved Parmesan, Zesty Lime Dressing
- Roasted Beets: Mixed Greens, Feta Cheese, Orange, Pistachio, Blood Orange Vinaigrette

Entrees: (Select Four)

- Lemon Chicken: Panko Breadcrumbs, Parmesan Cheese, Lemon, White Wine
- Chicken Parmesan served over Penne Pasta
- Stuffed Chicken: chicken breast, four cheeses spinach & tomato mix, wrapped in crispy bacon, served over cilantro lime rice, drizzle of chimichurri sauce
- Molto Braised: Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan
- Spring Penne: Mixed Veggies, Garlic, Tuscan Bacon, White Wine Sauce
- Carbonara Pockets: Cheese Ravioli, Tuscan bacon, carbonara sauce, black peppercorn crush.
- Salmon: Grilled, Olive Oil, Lemon, White Wine Dill Sauce
- Salmon Santorini: Feta Spinach Tomato Mix, Citrus, Dill
- Branzino: Pan Seared, Fine Herbs, Cherry Tomato, Capers, Garlic, White Wine Sauce
- Codfish: Spiced Chickpeas, Dried Tomatoes, Lemon White Wine Sauce
- Shrimp Scampi: Lemon, Olive Oil, Garlic & Fresh Herbs served over Roasted Potatoes and Vegetables
- Shrimp & Gnocchi: creamy burrata, herb infused pomodoro sauce, fresh basil
- NY Steak 14oz: served over vegetables & roasted potatoes, side of Cacio & Pepe sauce
- Filet Mignon 8oz 100 % Black Angus Beef: Grilled Served with Wild Mushroom Sauce.
- Baby Back Ribs: All Natural Braised, Louisiana Seasoning, Bourbon BBQ Sauce

Dessert: (Select One)

- Homemade Coconut Tres Leches: Sponge cake soaked in a blend of milks, topped with toasted coconut flakes
- Homemade Vanilla Custard and Chocolate Mousse
- Selection Of Seasonal Fresh Fruit Served Family Style

Coffee & Tea, Espresso, Cappuchino

Kids Menu \$25

(Under 12)

Soft Drink

Chicken Tenders | Mac n' Cheese | Penne Pasta | Cheese Ravioli

Vanilla or Chocolate Ice Cream

Buffet Style & Catering Available

Please contact us directly by

Phone: +1 475 289 3620

Email: betterinbethel@gmail.com

Bar Packages

We offer a variety of customizable bar options, from classic open bars to craft cocktail packages and everything in between.

To learn more about our beverage offerings and find the right fit for your event

Please contact us directly by

Phone: +1 475 289 3620

Email: betterinbethel@gmail.com

Payment & Deposit

To reserve your private event at Better In Bethel a credit card on file is required.

Cancellation Fee at any time \$200

Final guest count and final menu selections must be confirmed 7 days prior to your event.

A 20% gratuity will be added to all private event bills.

Final Payment is due on the day of the event and may be made by credit card or cash.

Please note: A discount is available for cash payments, ask for details when booking