



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

**Salads: (Select One Served Individually)**

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing
- Caesar: Classic Caesar Salad

**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 (+5\$ 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**

# ***Lunch Package***

***(Available during Lunch Hours)***

***\$37 per person***

## ***Salads: (Select One Served Individually )***

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing
- Caesar: Classic Caesar Salad
- 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
- B.I.B Chicken: Grilled, White Wine, Boursin Cheese, Corn, Crunchy Spanish Chorizo
- 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***

# Option 2

*(Not Available Friday or Saturday Nights)*

**\$45 per 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, Vinaigrette Dressing
- Caesar: Classic Caesar Salad
- 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
- B.I.B Chicken: Grilled, White Wine, Boursin Cheese, Corn, Crunchy Spanish Chorizo
- 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, 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
- Shrimp & Polenta: Grilled, Marinated Sweet Chili Sauce
- NY Steak 14oz: 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**

## **Option 3**

*(Not Available Friday or Saturday Nights)*

**ADDING A PASTA COURSE TO ANY OF THE ABOVE MENUS \$7.00/Person**

### **Appetizers: (Select Five - Served Family Style)**

*Brussel Sprouts, Fried Calamari, Shrimp Dumplings, Avocado Fries, Pierogies, Chicken Wings  
Filet Mignon Meatballs, Pear Flatbread, Cold Platter*

### **Salads: (Select One Served Individually)**

- House: Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing
- Caesar: Classic Caesar Salad
- 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
- B.I.B Chicken: Grilled, White Wine, Boursin Cheese, Corn, Crunchy Spanish Chorizo
- 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, Creamy Carbonara
- 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 and Polenta: Grilled, Marinated Sweet Chili Sauce
- NY Steak 14oz: 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, Cappuccino**



# ***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](mailto: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](mailto:betterinbethel@gmail.com)***

## ***Payment & Deposit***

***To reserve your private event at Better In Bethel, a \$200 deposit is required at the time of booking.***

***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, check, or cash.***

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