

private PACKAGES
EVENTS

BRUNCH

available only Sunday 11:00AM-2:00PM

\$39

price excludes tax and gratuity

BRUNCH PLATTER

Served Family Style

Mini Bagels, Assorted Mini Pastries, Cream Cheese, Seasonal Jam

SALADS

Select One, Served Individually

HOUSE SALAD (GF)

Mixed Greens, Cherry Tomatoes, Cucumbers
Red Onions, Carrots, Balsamic Vinaigrette

CEASER SALAD

Crisp Romaine, Smokey Ciabatta, Aged Parmesan
Homemade Caesar Dressing

ENTREES

Select Four. Served Individually

FRENCH TOAST

Thick cut fluffy French Toast
Homemade Organic Blueberry Compote
Crispy Bacon

TRUFFLE SHORT RIB HASH (GF)

Slow Braised Shredded Short Rib, Crispy
Potatoes, Caramelized Onions, Wild
Mushrooms, Two Sunny Side Eggs
Truffle Hollandaise Sauce

GARDEN CHICKEN (GF)

Crispy Chicken Breast, Arugula, Avocado,
Cucumber Sungolds, Red Onions, Citrus
Vinaigrette Aged Parmesan

OMELETTE (GF)

Stuffed with Mushrooms, Onions, Bacon
Bits, Smoked Gouda Cheese, topped with
Zesty dressed Arugula, Crispy Potatoes

PENNE POMODORO (GF AVAILABLE)

Penne Pasta served in a Basil Pomodoro
Sauce, Aged Parmesan

PANCAKES

Fluffy Buttermilk Pancakes
Caramelized Cinnamon Banana Syrup
Crispy Bacon

STEAK & FRITES (+\$5) per person

8oz NY Steak, Chimmichurri Sauce
Arugula, Crispy Fries, Shaved Parmesan
Cheese (GF)

DESSERT COFFEE & TEA served with dessert

COCONUT TRES LECHES

Sponge cake soaked in a
blend of milks topped with
toasted coconut flakes

VANILLA COCOA FLUTE (GF)

Homemade Vanilla Custard and Chocolate
Mousse topped with whipped cream
and blueberries

FRESH FRUITS (GF)

Selection Of Seasonal Fresh
Fruit Served Family Style

LUNCH

available Monday-Sunday 11:30AM-2:30PM

add course of pasta +\$6 per person

\$37

price excludes tax and gratuity

SALADS

Served Individually

HOUSE SALAD (GF)

Mixed Greens, Cherry Tomatoes, Cucumbers
Red Onions, Carrots, Balsamic Vinaigrette

ARUGULA SALAD (GF)

Arugula: Hazelnuts, Granny Smith Apples, Shaved
Parmesan, Zesty Lime Dressing

CAESER SALAD

Crisp Romaine, Smokey Ciabatta, Aged Parmesan
Homemade Caesar Dressing

ENTREES

Select Three, Served Individually

SANTORINI SALMON (GF)

Topped with Feta-Spinach-Tomato Mix
Citrus-Dill Sauce, Mixed Vegetables and
Roasted Potatoes
or
Grilled Salmon in Citrus-Dill Sauce

MOLTO BRAISED PASTA (GF AVAILABLE)

Cavatappi Pasta, Pulled Short Rib Ragout,
Herb infused San Marzano Tomato Sauce
Aged Parmesan

GARDEN CHICKEN (GF)

Crispy Chicken Breast, Arugula, Avocado
Cucumber Sungolds, Red Onions, Citrus
Vinaigrette Aged Parmesan

CODFISH (GF)

Spiced Chickpeas, Diced Seasonal
Vegetables, Sundried Tomatoes
Lemon White Wine Sauce

BIB CHICKEN (GF)

Chicken Breast over Creamy Vegetable
Risotto, Aged Parmesan, Chef's Signature
Creamy Herb Sauce

14OZ New York Steak (+\$10 per person)

Dry Aged, served with Roasted Potatoes,
Seasonal Vegetables, side of Caco & Pepe (GF)

DESSERT COFFEE & TEA served with dessert

COCONUT TRES LECHES

Sponge cake soaked in a
blend of milks topped with
toasted coconut flakes

VANILLA COCOA FLUTE (GF)

Homemade Vanilla Custard and Chocolate
Mousse topped with whipped cream
and blueberries

FRESH FRUITS (GF)

Selection Of Seasonal Fresh
Fruit Served Family Style

OPTION I

\$47

NOT AVAILABLE FRIDAY & SATURDAY DINNER

add course of pasta +\$6 per person

price excludes tax and gratuity

APPETIZERS

Select Three, Served Family Style

- FILET MIGNON MEATBALLS Tender Bites, Spicy Pink Vodka Sauce, Aged Parm (GF)
- CALAMARI Buttermilked Battered, Panko, Pepperoncini, House Dip (GF)
- AVOCADO FRIES Panko-parmesan crusted, Zesty Sweet Chili Sauce (GF)
- BRUSSELS SPROUTS Hot Honey, Aged Pecorino, Bacon Bits, Scallions (GF)
- COLD PLATTER Fresh Mozzarella, Tomato, Olives, Arugula, Balsamic Glaze (GF)
- SHRIMP DUMPLINGS Pan seared, Thai Chilli Sauce, Sallions
- FLATBREAD Pears, Gorgonzola Cheese, Arugula, Walnuts, Drizzle of Balsamic Glaze

SALADS

Select One, Served Individually

- HOUSE SALAD Mixed Greens, Cherry Tomatoes, Cucumbers
Red Onions, Carrots, Balsamic Vinaigrette (GF)
- CAESAR SALAD Crisp Romaine, Smokey Ciabatta, Aged Parmesan
Homemade Caesar Dressing
- ARUGULA SALAD Hazelnuts, Granny Smith Apples, Shaved
Parmesan, Zesty Lime Dressing (GF)

DESSERT

COFFEE & TEA served with dessert

COCONUT TRES LECHEs

Sponge cake soaked in a blend of
milks topped with
toasted coconut flakes

VANILLA COCOA FLUTE (GF)

Homemade Vanilla Custard and Chocolate
Mousse topped with whipped cream
and blueberries

FRESH FRUITS (GF)

Selection Of Seasonal Fresh
Fruit Served Family Style

ENTREES

Select Four, One from Each Category, Served Individually

POULTRY

- BIB CHICKEN Chicken Breast over Creamy Vegetable Risotto, Aged Parmesan
topped with Chef’s Signature Creamy Herb Sauce (GF)
- LEMON CHICKEN Chicken Breast, Panko Parmesan Crusted, Lemon White Wine
Sauce, Seasonal Vegetables and Roasted Potatoes (GF)
- STUFFED CHICKEN Chicken Breast, Four Cheese and Tomato Mix, Wrapped
Wrapped In Crispy Bacon, Cilantro-Lime Rice, Chimmichurri Sauce (GF)

PASTA (GF AVAILABLE)

- MOLTO BRAISED Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan
- CARBONARA RAVIOLI Cheese Ravioli, Tuscan Bacon, Carbonara Sauce
Black Peppercorn Crush
- PENNE POMODORO Basil Pomodoro Sauce, Vegetable Medely, Aged Parmesan

FISH

- CODFISH Spiced Chickpeas, Sundried Tomatoes, Lemon White Wine Sauce (GF)
- SANTORINI SALMON Topped with Feta-Tomato-Spinach Mix, Lemon Dill Sauce
Seasonal Vegetables and Roasted Potatoes (GF)
- SALMON Grilled Salmon, Lemon Dill Sauce, Seasonal Vegetables & Potatoes (GF)
- SHRIMP & GNOCCHI Basil Pomodoro Sauce topped with Creamy Burrata

LAND

- 14oz New York Steak Seasonal Vegetables, Roasted Potatoes, Cacio & Pepe Sauce (GF)
- PORK OSSO BUCCO Fall of the bone, Natural Jus, Mushroom Onion Risotto (GF)
- FILET MIGNON (+\$10) Wild Mushroom Sauce, Seasonal Vegetables & Potatoes (GF)

OPTION II

\$59

price excludes tax and gratuity

NOT AVAILABLE FRIDAY & SATURDAY DINNER
add course of pasta +\$6 per person

- APPETIZERS *Select Four, Served Family Style*
- FILET MIGNON MEATBALLS

Tender Bites, Spicy Pink Vodka Sauce, Aged Parm^(GF)
- CALAMARI

Buttermilked Battered, Panko, Pepperoncini, House Dip^(GF)
- AVOCADO FRIES

Panko-parmesan crusted, Zesty Sweet Chili Sauce^(GF)
- TRUFFLE WHIPPED RICOTTA

Honey, Walnuts, Herbs, Toasted Focaccia
- COLD PLATTER

Fresh Mozzarella, Tomato, Olives, Arugula, Balsamic Glaze^(GF)
- SHRIMP DUMPLINGS

Pan seared, Thai Chilli Sauce, Sallions
- FLATBREAD

Pears, Gorgonzola Cheese, Arugula, Walnuts, Drizzle of Balsamic Glaze
- BRUSSELS SPROUTS

Hot Honey, Aged Pecorino, Bacon Bits, Scallions^(GF)

- SALADS *Select One, Served Individually*
- HOUSE SALAD

Mixed Greens, Cherry Tomatoes, Cucumbers
Red Onions, Carrots, Balsamic Vinaigrette^(GF)
- CAESAR SALAD

Crisp Romaine, Smokey Ciabatta, Aged Parmesan
Homemade Caesar Dressing
- ARUGULA SALAD

Hazelnuts, Granny Smith Apples, Shaved
Parmesan, Zesty Lime Dressing^(GF)
- BIB SALAD

Mixed Greens, Feta Cheese Pistachios, Roasted Beets
Fresh Orange, Blood Orange Vinaigrette^(GF)

DESSERT *COFFEE, ESPRESSO, CAPPUCCINO, TEA served with dessert*

COCONUT TRES LECHE

Sponge cake soaked in a blend of
milks topped with
toasted coconut flakes

VANILLA COCOA FLUTE^(GF)

Homemade Vanilla Custard and Chocolate
Mousse topped with whipped cream
and blueberries

FRESH FRUITS^(GF)

Selection Of Seasonal Fresh
Fruit Served Family Style

ENTREES *Select Four, One from Each Category, Served Individually*

POULTRY

BIB CHICKEN

Chicken Breast over Creamy Vegetable Risotto, Aged Parmesan
topped with Chef’s Signature Creamy Herb Sauce^(GF)

LEMON CHICKEN

Chicken Breast, Panko Parmesan Crusted, Lemon White Wine
Sauce, Seasonal Vegetables and Roasted Potatoes^(GF)

STUFFED CHICKEN

Chicken Breast, Four Cheese and Tomato Mix, Wrapped
Wrapped In Crispy Bacon, Cilantro-Lime Rice, Chimmichurri Sauce^(GF)

PASTA ^(GF AVAILABLE)

MOLTO BRAISED

Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan

CARBONARA RAVIOLI

Cheese Ravioli, Tuscan Bacon, Carbonara Sauce
Black Peppercorn Crush

PENNE POMODORO

Basil Pomodoro Sauce, Vegetable Medely, Aged Parmesan

FISH

CODFISH

Spiced Chickpeas, Sundried Tomatoes, Lemon White Wine Sauce^(GF)

SANTORINI SALMON

Topped with Feta-Tomato-Spinach Mix, Lemon Dill Sauce
Seasonal Vegetables and Roasted Potatoes^(GF)

SALMON

Grilled Salmon, Lemon Dill Sauce, Seasonal Vegetables & Potatoes^(GF)

SHRIMP & GNOCCHI

Basil Pomodoro Sauce topped with Creamy Burrata^(GF)

BRANZINO

Over Roasted Tomato & Herb Risotto, topped with Arugula-Fennel slaw^(GF)

LAND

14oz New York Steak

Seasonal Vegetables, Roasted Potatoes, Cacio & Pepe Sauce^(GF)

PORK OSSO BUCCO

Fall of the bone, Natural Jus, Mushroom Onion Risotto^(GF)

FILET MIGNON

Wild Mushroom Sauce, Seasonal Vegetables & Roasted Potatoes^(GF)

Signature

PACKAGE

AVAILABLE FRIDAY & SATURDAY
and upon request throughout the week

\$70

price excludes tax and gratuity
add course of pasta
+\$6 per person

APPETIZERS

Select Five, Served Family Style

- FILET MIGNON MEATBALLS Tender Bites, Spicy Pink Vodka Sauce, Aged Parm (GF)
- CALAMARI Buttermilked Battered, Panko, Pepperoncini, House Dip (GF)
- AVOCADO FRIES Panko-parmesan crusted, Zesty Sweet Chili Sauce (GF)
- TRUFFLE WHIPPED RICOTTA Honey, Walnuts, Herbs, Toasted Focaccia
- COLD PLATTER Fresh Mozzarella, Tomato, Olives, Arugula, Balsamic Glaze (GF)
- SHRIMP DUMPLINGS Pan seared, Thai Chilli Sauce, Sallions
- FLATBREAD Pears, Gorgonzola Cheese, Arugula, Walnuts, Drizzle of Balsamic Glaze
- BRUSSELS SPROUTS Hot Honey, Aged Pecorino, Bacon Bits, Scallions (GF)

SALADS

Select One, Served Individually

- HOUSE SALAD Mixed Greens, Cherry Tomatoes, Cucumbers
Red Onions, Carrots, Balsamic Vinaigrette (GF)
- CAESAR SALAD Crisp Romaine, Smokey Ciabatta, Aged Parmesan
Homemade Caesar Dressing
- ARUGULA SALAD Hazelnuts, Granny Smith Apples, Shaved
Parmesan, Zesty Lime Dressing (GF)
- BIB SALAD Mixed Greens, Feta Cheese Pistachios, Roasted Beets
Fresh Orange, Blood Orange Vinaigrette (GF)

DESSERT

COFFEE, ESPRESSO, CAPPUCINO, TEA served with dessert

COCONUT TRES LECHES

Sponge cake soaked in a blend of
milks topped with
toasted coconut flakes

VANILLA COCOA FLUTE (GF)

Homemade Vanilla Custard and Chocolate
Mousse topped with whipped cream
and blueberries

FRESH FRUITS (GF)

Selection Of Seasonal Fresh
Fruit Served Family Style

ENTREES

Select Four, One from Each Category, Served Individually

POULTRY

- BIB CHICKEN Chicken Breast over Creamy Vegetable Risotto, Aged Parmesan
topped with Chef’s Signature Creamy Herb Sauce (GF)
- LEMON CHICKEN Chicken Breast, Panko Parmesan Crusted, Lemon White Wine
Sauce, Seasonal Vegetables and Roasted Potatoes (GF)
- STUFFED CHICKEN Chicken Breast, Four Cheese and Tomato Mix, Wrapped
Wrapped In Crispy Bacon, Cilantro-Lime Rice, Chimmichurri Sauce (GF)

PASTA (GF AVAILABLE)

- MOLTO BRAISED Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan
- CARBONARA RAVIOLI Cheese Ravioli, Tuscan Bacon, Carbonara Sauce
Black Peppercorn Crush
- PENNE POMODORO Basil Pomodoro Sauce, Vegetable Medely, Aged Parmesan

FISH

- CODFISH Spiced Chickpeas, Sundried Tomatoes, Lemon White Wine Sauce (GF)
- SANTORINI SALMON Topped with Feta-Tomato-Spinach Mix, Lemon Dill Sauce
Seasonal Vegetables and Roasted Potatoes (GF)
- SALMON Grilled Salmon, Lemon Dill Sauce, Seasonal Vegetables & Potatoes (GF)
- SHRIMP & GNOCCHI Basil Pomodoro Sauce topped with Creamy Burrata (GF)
- BRANZINO Over Roasted Tomato & Herb Risotto, topped with Arugula-Fennel slaw (GF)

LAND

- 14oz New York Steak Seasonal Vegetables, Roasted Potatoes, Cacio & Pepe Sauce (GF)
- PORK OSSO BUCCO Fall of the bone, Natural Jus, Mushroom Onion Risotto (GF)
- FILET MIGNON Wild Mushroom Sauce, Seasonal Vegetables & Roasted Potatoes (GF)
- SURF & TURF 8OZ Filet Mignon paired with two blackened Tiger Shrimp (GF)

private EVENTS

KIDS MENU AVAILABLE \$25 (Under 12)

Soft Drink & Choice of Chicken Tenders | Mac n' Cheese | Penne Pasta | Cheese Ravioli

HOLIDAY EVENTS

Please contact us directly by Phone: +1 475 289 3620

Email: betterinbethel@gmail.com for more details.

DRINK PACKAGES Pricing excludes tax & gratuity

**WHITE WINE, RED WINE, BOTTLED BEER, DRAFT BEER
SOFT DRINKS. CHAMPAGNE COCKTAILS**

2HRS/\$25

3HRS/\$28

B.I.B PACKAGE

**COCKTAILS, WINE, CHAMPAGNE COCKTAILS
BOTTLES & DRAFT BEERS, SOFT DRINKS**

EXCLUSIVE LIQUORS ARE NOT INCLUDED AS PART OF THE PACKAGE

2HRS/\$32

3HRS/\$35

CASH BAR

GUESTS ARE RESPONSIBLE TO PAY THEIR BEVERAGES

OPEN BAR

ALL DRINKS ARE CHARGED BY CONSUMPTION IN ONE TAB

DESSERT

**ALL PACKAGES INCLUDE DESSERT
OUTSIDE DESSERTS/CAKES ARE WELCOMED AND SERVED WITH NO FEE**

DIETARY RESTRICTIONS

We are happy to accommodate dietary restrictions and special requests to ensure all of your guests enjoy a thoughtfully prepared dining experience.

Please share any dietary needs with our team in advance.

BUFFET STYLE & CATERING

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.

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

QUESTIONS

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