
Catering By Mama's @
THE COACH ROOM



Inquiries, Bookings & Tour- (908) 852-2820
Catering Coordinator -Sheri

For an appointment to view The Coach Room
Venue Assistant- Laurie (908) 455-0179

We highly recommend securing a deposit as early as possible, as the dates book up quickly.
PLEASE NOTE: submitting an event inquiry or scheduling a tour of the Coach Room does not secure or guarantee the date. Event dates first come, first served basis and are only confirmed once a deposit is received.

COACH ROOM LOCATED AT
144 MOUNTAIN AVE, HACKETTSTOWN NJ

OUR MISSION

The elegant **COACH ROOM** is a private event room proudly operated by Mama's Catering. The name of the room and its warm rustic decor recognizes Hackettstown's vibrant history of industry and carriage production. It is our goal to create a space where everyone could share in the joy of family and foster lasting memories. The Coach Room delivers **A STRESS-FREE, ALL INCLUSIVE SERVICE EXPERIENCE** where the host and their guests need only to arrive and enjoy their time together. The Coach Room is perfect for intimate or larger gatherings. Exceptional for hosting family or corporate events. Your guests will enjoy over 50 years of Mama's Catering tradition!

THE COACH ROOM PRIVATE VENUE

ALL INCLUSIVE:

STRESS -FREE PERKS: *Fully Set-up Dining Room with Elegant Chairs, Ivory Linens set on Tables, Decorated Buffet with Linens, Silk Flower Centerpieces, Water Dispenser, Ice, Cake Table, Cake Server & Knife, Birthday Candles, Refrigeration for your cake/desserts, Refrigeration for BYOB, Gift Table, Our team will Clean-up at the end of your event*

OUR AMENITIES: *One Private Event at a Time, Wi-fi, Wireless Speaker for Music iPhone, Coat Room, Cozy Fireplace (perfect for pictures), Seasonal Decoration, Projector Screen, Wireless Microphone, Banner Stand, Air Conditioned, Handicap Accessible Entrance & Restrooms, Easy Access for loading & unloading, Overflow Parking next door*

TIME BOOKING SLOTS

**The Coach Room will open 1 hour prior to your event time
FOR DECORATING & VENDOR DELIVERY/SET-UP**

SELECT YOUR EVENT TIME

AFTERNOON: (3 hour event) 12-3 or 1-4

EVENING: (4 hour event) 6-10pm/7-11pm

Additional time may be added based on availability * additional fee applies

Private Coach Room VENUE FEE- *Inquire about pricing.
Fee varies according to the time, date, guest count & season.*

DEPOSIT

\$375 non-refundable deposit required to secure date, 3 months or less of event date
\$500 non-refundable deposit required to secure date, 3 months or more of event date

Final pay 54rd234Rment due 3 days prior to the event- cash, check or credit card

COACH ROOM BUFFET MENU

AFTERNOON BUFFET MENU *(available from 12-3 & 1-4pm)*

SELECT: 2 Appetizers, House Salad, 3 Pastas/Entrées (See buffet selections)
Soft Drinks (*Pepsi, Diet Pepsi, Sierra Mist, Iced Tea*)

DESSERT: Homemade Mini Cannoli & Delectable Cookies, Coffee & Tea

AFTERNOON: Mon-Thurs: \$36 per guest *Fri: \$39 per guest *Sat & Sun: \$42 per guest
(Children 4-8 years old, half price) - 20 % Gratuity will be added.

DINNER BUFFET MENU *(available all day)*

SELECT: 2 Appetizers, House Salad, 2 Pastas, 2 Entrées (See buffet selections)
Soft Drinks (*Pepsi, Diet Pepsi, Sierra Mist, Iced Tea*)

DESSERT: Homemade Mini Cannoli & Delectable Cookies, Coffee & Tea

INCLUDED: Elegant Italian Breads- Parmesan Garlic Knots & Garlic Bread

ADD: Sauteed or Steamed Vegetables or Roasted Potatoes- \$5 per guest

Mon- Thurs: \$38 per guest *Fri: \$46 per guest *Sat: \$48 per guest *Sun: \$44 per guest
(Children 4-8 years old, half price) 20% Gratuity will be added.

COCKTAIL BUFFET MENU *(available all day)*

SELECT: 4 Appetizers, 1 Pasta Station, 1 Entrée Station (See buffet selections)
Soft Drinks (*Pepsi, Diet Pepsi, Sierra Mist, Iced Tea*)

DESSERT: Homemade Mini Cannoli & Delectable Cookies, Coffee & Tea

INCLUDED: Elegant Italian Breads- Parmesan Garlic Knots & Garlic Bread

AFTERNOON: Mon- Thurs: \$36 per guest Fri-\$38 per guest *Sat-Sun: \$39 per guest
EVENING: Fri: \$45 per guest *Sat: \$48 per guest *Sun: \$43 per guest
20 % Gratuity will be added.

WEDDING & FORMAL AFFAIRS MENU *(Perfect for Intimate Weddings)*

SELECT: 4 Appetizers, House Salad, 2 Pastas, 2 Entrées, 1 Side (See buffet selections)
(1 Seafood & 1 Beef Selection included)

INCLUDED: Elegant Italian Breads- Parmesan Garlic Knots & Garlic Bread

INCLUDED: 1 Side: Sauteed Vegetables, Steamed Vegetables or Roasted Potatoes

Soft Drinks (*Pepsi, Diet Pepsi, Sierra Mist, Iced Tea*)

**DESSERT: Homemade Mini Cannoli, Assorted Mini Cakes & Delectable Cookies
Coffee & Tea Service**

AFTERNOON: Fri-Sun: \$68 per guest
EVENING: Fri: \$72 per guest *Sat: \$78 per guest *Sun: \$68 per guest
20% Gratuity will be added.

GLUTEN-FREE & VEGAN MENU SELECTIONS- OF COURSE!

BUFFET MENU SELECTIONS

APPETIZERS

Bruschetta & Pesto Bread- *Light & crispy focaccia topped with half fresh bruschetta & half pesto with sun-dried tomatoes*

Cranberry, Pecan & Feta Crescents

Variety Tray- *An assortment of mini strombolis & calzones*

Eggplant Primo- *Eggplant filled with imported prosciutto, roasted peppers & mozzarella cheese, topped with classic pesto*

Fried Calamari- *Served with mild red sauce, garnished with lemons*

Mini Quiche- *A variety of flavors baked with mozzarella cheese*

Crostini with Fresh Mozzarella & Tomato- *Homemade flatbread, slices of fresh mozzarella, tomatoes & basil*

Party Combo- *Hot wing, chicken fingers, mozzarella sticks, zucchini sticks, broccoli & cheddar poppers, fried ravioli*

Chicken Tenders- *Tender strips of lightly battered chicken*

Baked Stuffed Mushrooms- *Fresh mushrooms filled with bacon & seasoned breadcrumbs topped with mozzarella cheese*

Gourmet Sandwich, Wraps & Focaccia- *Assortment of gourmet sandwiches with a variety of meat & vegetables*

ADD A GOURMET MINI PIZZETTES DISPLAY- \$3 per guest

Personal pizzas cut hors d'oeuvre style, garnished with an assortment of classic & gourmet toppings

ADD A MEAT, CHEESE & OLIVE CHARCUTERIE BOARD- \$5 per guest

ADD SNOW CRAB COCKTAIL CLAWS & CHILLED SHRIMP STATION

Freshly sourced, superior quality. Market Price

ADD BACON STATION- APPLE-SMOKED & PEPPERED BACON

Locally produced and sourced in Lancaster P.A Market Price

SALADS

House Salad (included)- *Baby greens, iceberg lettuce, tomatoes, onions olives*

or substitute with a Gourmet Salad below- \$2 per guest

Moresca- *Baby greens, iceberg, cranberries, walnuts, feta * contains nuts*

Insalata- *Baby greens, iceberg, fresh mozzarella, roasted peppers, sun-dried tomatoes*

PASTAS SELECTIONS

Penne Vodka

Cheese Tortellini Alfredo

Primavera- *Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil over rigatoni*

Cavatelli & Broccoli

Creamy Pesto with Sun-dried Tomatoes *over spirelli*

Aglia Olio- *Fresh Basil, cherry tomatoes, sautéed with garlic & oil over penne*

Champagne Palma- *Sun-dried tomatoes, spinach & artichoke in a creamy white champagne sauce over penne*

Tomasso- *Rigatoni baked with red sauce, ricotta cheese, meatball & sausage topped with melted mozzarella cheese*

Vesuvio- *Mushrooms, peas & bacon prepared in our creamy rosa sauce over spirelli*

Casena- *Rigatoni in our signature pink champagne sauce with bruschetta*

Pear & Gorgonzola Purses- *A sweet combination of pear & gorgonzola filled pasta, in a creamy parmesan sauce, with cranberries & basil*

SEAFOOD PASTAS UPGRADE *Add \$7 per guest*

Seafood Pescatore- *Shrimp, clams & mussels in a plum tomato, basil sauce over rigatoni*

Lobster Ravioli- *Vodka sauce, topped with bruschetta & fresh mozzarella*

White Clam Sauce – *over rigatoni*

Seafood Misto- *Fried calamari, shrimp, mussels, clams in a scampi sauce over rigatoni*

ENTREE SELECTIONS

Chicken Toscana- *Chicken, prosciutto, roasted peppers & spinach in a white wine sauce with melted mozzarella cheese*

Chicken Francese – *Our homemade white-wine, lemon sauce*

Chicken Marsala- *Sautéed in fresh mushrooms in our Marsala wine sauce*

White Champagne Chicken- *A creamy white sauce enhanced with white wine, rosemary, Topped with bruschetta*

Chicken Parmigiana

Chicken Vesuvio- *Mushrooms, peas & bacon in a rosa sauce*

Medallions of Sausage, Peppers, Onions *with sun-dried tomatoes sautéed in garlic, oil*

Sausage & Peppers *with red sauce*

Homemade Meatball *with red sauce*

Tuscan Pork Loin- *enhanced with a creamy parmesan sauce with cranberries*

Eggplant Siena- *Breaded eggplant, spinach & garlic in tomato-basil sauce topped with mozzarella cheese*

Eggplant Rollatini – *Eggplant rolled with ricotta, topped with red sauce & mozzarella cheese*

SEAFOOD ENTREES UPGRADE - *Add \$8 per guest*

Salmon Rustica- *Grape tomatoes, capers, onions & mushrooms in a white wine sauce over rice*

Seafood Risotto – *Shrimp, clams & mussels in our signature pink champagne sauce*

BEEF ENTRÉE UPGRADE

Pepper Steak – *Tender Cubes of marinated beef sautéed with bell peppers, onions & potatoes- Add \$7 per guest*

London Broil – *Marinated with mushrooms, onions over potatoes- Add \$6 per guest*

Beef Tenderloin – *Seared cubes of beef. Marsala & Brandy Peppercorn sauce on side- Add \$9 per guest*

IT WOULD BE OUR PLEASURE TO CUSTOMIZE A MENU FOR YOU!

CHILDREN'S MENU

Includes: Chicken Fingers, French Fries, and Mozzarella Sticks

Pricing: Children ages 3 and under are complimentary; ages 4–8 are offered at half price.

ALL PACKAGE INCLUDES: **CHINA & GLASSWARE INCLUDED**

Enter our elegant room set with linens, centerpieces upon your arrival

- 1. Professional Servers providing attention to the buffet service and event flow**
 - 2. Dining Room Setup includes tablecloths & centerpieces**
 - 3. China & Glassware:** *Dinner Plates, Appetizer Plates, Forks, Knives, Dinner Napkins, Soft Drinks Cups, Coffee & Teacups*
 - 4. Homemade Italian Bread, Butter, Parmesan, Salad Dressings, Condiments**
 - 5. Description Labels for Entrees**
 - 6. Take-out Containers for leftovers**
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BYOB STATION PACKAGE- WINE, CHAMPAGNE & BEER

INCLUDES: Full Set-up of Service Bar, Glassware for Wine & Beer,
Champagne Glasses, Ice Chiller for presentation,
Bottle Openers, Refrigeration for chilling, Glassware Cleanup

CONCEPT IDEA: *Create your own Mimosa Bar*

1. NJ Law must be 21 to consume alcohol.
2. Only contracted host is allowed to BYOB- no guests allowed to BYOB.
3. We have the right to refuse service to any guests that we deem inappropriate.
4. Any BYOB must be removed from the premises at the end of your event.

WE MAKE IT EASY:

HAVE YOUR WINE & BEER DELIVERED DIRECTLY TO THE COACH ROOM
CONTACT BRIX LIQUORS (973) 810-2400. ASK FOR SAM
OR CHOOSE A VENDOR OF YOUR CHOICE

ABSOLUTELY NO BYOB HARD LIQUOR PERMITTED- WINE & BEER ONLY!

WHAT ABOUT THE CAKE!!

ORDER A SHEET CAKE

(One week noticed require to ensure cake delivery fresh from the bakery)

SIZES: 1/4 (20-25 guests) \$89- 1/2 (30-40 guests) \$119 -3/4 (50-60 guests) \$179- Full (70-85 guests) \$225

Select Cake Flavors: Vanilla, Chocolate or Shadow, *(Two Layers: Chocolate Cake over Vanilla Cake)*

Select Filling: Banana, Buttercream, Chocolate Mousse, Chocolate Pudding, Cannoli, Cherry, Peach,
Pineapple, Raspberries, Raspberry Preserves, Fresh Strawberries, Strawberry Preserves, Vanilla Custard, Whipped Cream

Icings: *Buttercream or Whipped Cream*

OR **You may Bring your own Cake-** *(no cutting fee)*

COACH ROOM POLICIES

Catering by Mama's is the exclusive cater for the Coach Room:

*All outside vendors must provide proof of insurance (10 days prior to the event) listing
Catering by Mamas as additional insured*

No hard alcohol permitted on premise

No BYOB alcohol permitted by guests- contracted host only

No banners on walls-only in designated areas- ask attendant

Please refrain from use of sparklers, glitter, small confetti

No pets allowed, unless a service animal with proper ID is provided

Host is responsible for any and all damages caused by their invited guests.

The Coach Room is a smoke free environment