
CATERING BY MAMA'S @ THE COACH ROOM



**COACH ROOM LOCATED AT
144 MOUNTAIN AVE, HACKETTSTOWN. NJ**

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

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 AMMENTITIES: *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*

PRIVATE COACH ROOM VENUE FEE- *Inquire about pricing
Fee varies according to the time, date, guest count & season*

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) 5-9pm/6-10pm/7-11pm

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

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 payment 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*)
Homemade Mini Cannoli & Delectable Cookies, Coffee & Tea

AFTERNOON: Mon-Thurs: \$36 per guest *Fri: \$39 per guest *Sat & Sun: \$42 per guest
18 % 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*)
Homemade Mini Cannoli & Delectable Cookies, Coffee & Tea

INCLUDED: Elegant Italian Flare- *Bruschetta, Pesto Bread with Sun-dried Tomatoes & Garlic Knots*

ADD: Sauteed or Steamed Vegetables * Roasted Potatoes- \$2.75 per guest

Mon- Thurs: \$38 per guest *Fri: \$46 per guest *Sat: \$48 per guest *Sun: \$44 per guest
18 % 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*)
Homemade Mini Cannoli & Delectable Cookies, Coffee & Tea

INCLUDED: Elegant Italian Flare- *Bruschetta, Pesto Bread with Sun-dried Tomatoes & Garlic Knots*

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
18 % Gratuity will be added

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

ALL PACKAGE INCLUDES:

- 1. Serving Buffet Attendant (Oversees Buffet Only)-** *Additional Servers may be hired for full service*
 - 2. Dining Room Setup**
 - 3. Delivery & Setup to The Coach Room:** *Service ware for buffet items included*
 - 4. Eco-Friendly Disposable Dinner ware:** *Dinner Plates, Appetizer Plates, Forks, Knives, Dinner Napkins, Soft Drinks Cups, Coffee & Tea Cups*
 - 5. Homemade Italian Bread, Butter, Parmesan, Salad Dressings, Condiments**
 - 6. Description Labels for Entrees**
 - 7. Extra Sauce to enhance Buffet items**
 - 8. Take-out Containers for leftovers**
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GLUTEN-FREE & VEGAN MENU SELECTIONS- OF COURSE!!

BUFFET MENU SELECTIONS

APPETIZERS

Bruschetta, Pesto Bread & Garlic Knots- *Light & crispy focaccia topped with half fresh bruschetta & half pesto with sun-dried tomato*

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*

Cranberry, Pecan & Feta Crescents

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

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*

Aglio 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* **Note:** *this selection add \$3per guest*

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*

Shrimp Toscana – *Prosciutto, roasted peppers, spinach, white wine, mozzarella cheese 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*

Chicken Fresco — *Breaded chicken, fresh mozzarella, bruschetta, topped with a balsamic reduction*

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*

Glazed Ham- *Garnished with pineapple*

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 Cuts 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 roasted & sliced thin. Marsala & Brandy Peppercorn sauce on side- Add \$9 per guest*

BYOB STATION PACKAGE

INCLUDES: Full Set-up of Service Bar, Glassware for Wine & Beer,
Champagne glasses upon request, Ice & Ice Bucket for chilling,
Bottle Openers, Refrigeration for chilling, Glassware Cleanup

GLASSWARE RENTAL FEE- \$175 (up to 50 guests) \$275 (51+)

1. *NJ Law must be 21 to consume alcohol.*
2. *Only contracted host is allowed to BYOB- no guests allowed to BYOB.*
3. *In the event alcohol laws are violated, we reserve the right to terminate the event. Host is obligated for full payment!*
4. *We have the right to refuse service to any guests that we deem appropriate.*
5. *Any BYOB must be removed from the premise at the end of your event.*

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)*

CAKE PAPER WARE- Plates, Forks, Napkins: \$2 per guest
(Paper ware fee applies for any cake service)

CHINA & GLASSWARE RENTAL PACKAGE

Dinner Plate, Appetizer Plate, Dessert Plate, Silverware,
Cloth Napkins, Water Glasses, Coffee Cups, Coffee Spoons

Enter our elegant room with full table China Set-up

Leave the cleanup to us!

COACH ROOM POLICIES

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

Absolutely no outside food or caterers permitted

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

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. This includes
inside the building & on the property*

Catering by Mama's (The Coach Room) is not responsible for lost or stolen items

Please refrain from use of sparklers, glitter, small confetti

The Coach Room is a smoke free environment