REVERE EVENTS

Lunch Packages

2026

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BASIC PACKAGE

$29 per person
Plus 6.625% sales tax & 20% gratuity
Exclusively available for funeral luncheons and repasts.
Served Family Style or Buffet

Salad & Hoboken Bread
Insalata alla Revere
Mixed greens, cucumber, grape tomatoes, shaved red onion, balsamic vinaigrette, balsamic glaze

Pasta
Choice of One Sauce
Vodka • Alfredo • Pomodoro
Primavera • Garlic, Oil & Broccoli

Entrées
Choice of Two
Chicken Parmigiana • Marsala • Piccata • Francasie
Grilled Salmon
Eggplant Parmigiana
Maple-Cured Rack of Pork

All entrées served with mixed vegetables and mashed potatoes.
Coffee, soda, and iced tea included.

STANDARD PACKAGE

$34 per person
Plus 6.625% sales tax & 20% gratuity
Served Family Style or Buffet

Salad & Hoboken Bread

Insalata alla Revere

Mixed greens, cucumber, grape tomatoes, shaved red onion, balsamic vinaigrette, balsamic glaze

Pasta

Choice of Two Sauces

Vodka • Alfredo • Pomodoro • Bolognese
Primavera • Garlic, Oil & Broccoli • Carbonara

Entrées

Choice of Three

Chicken Parmigiana • Marsala • Piccata • Francaise
Grilled Salmon
*Flounder Francaise**
Eggplant Parmigiana
Maple-Cured Rack of Pork

All entrées served with mixed vegetables and mashed potatoes.
Coffee, soda, and iced tea included.
**Flounder Francaise* subject to market pricing.*

PREMIUM PACKAGE

$39 per person
Plus 6.625% sales tax & 20% gratuity
Served Family Style or Buffet

Salad & Hoboken Bread
Insalata alla Revere
Mixed greens, cucumber, grape tomatoes, shaved red onion, balsamic vinaigrette, balsamic glaze

Pasta
Choice of Two Sauces
Vodka • Alfredo • Pomodoro • Bolognese
Primavera • Garlic, Oil & Broccoli • Carbonara

Entrées
Choice of Three
Chicken Parmigiana • Marsala • Piccata • Francaise
Veal Parmigiana • Marsala • Piccata • Francaise
*Grilled Salmon • Flounder Francaise**
Shrimp Scampi • Shrimp Fra Diavolo
Seasoned Chicken • Chicken Cacciatore
*Maple-Cured Rack of Pork • Braised Short Rib**
Eggplant Parmigiana

All entrées served with mixed vegetables and mashed potatoes.
Coffee, soda, and iced tea included.
**Flounder Francaise & Braised Short Rib subject to market pricing.*

DESSERT OPTIONS

Something sweet to complete your celebration

Revere Dessert Package

Additional $3 per person

Plus 6.625% sales tax & 20% gratuity

Cream Puffs • Éclairs • Cannoli

Outside desserts are also welcome at no additional charge when selecting this package.

Outside Dessert

$2 per person

Plus 6.625% sales tax & 20% gratuity

You are welcome to bring your own desserts!

A $2 per-person plating and service fee applies to outside desserts when the Dessert Package is not selected.

BAR OPTIONS

Flexible beverage opitions to complement your event

Tab Bar

A fully hosted bar experience, allowing guests to order beverages of their choice without restrictions

All beverages are added to the host's final bill.
The tab is managed through your event server.

Limited Tab Bar

A customizable hosted bar option that allows you to set specific guidelines for beverage service.

POPULAR LIMITATIONS INCLUDE

House wine and draft beer only
A selection of approved beverages
A designated time frame
A predetermined spending limit (e.g., $500)

Cash Bar

Guests are responsible for purchasing their own beverages throughout the event.

Guests order and pay individually at the bar.
All individual beverage charges are the responsibility of each guest.

EHANCEMENTS & ADDITIONS

Make your event menu your own with these additional selections

Appetizer Additions

PRICED PER PERSON

Fried Calamari | $4.00

Choice of Pomodoro, Bacon Dusted or Cherry Pepper Glaze

Charcuterie Board | $5.50

Mini Meatballs | $3.00

Sausage-Stuffed Mushrooms | $4.00

Bang Bang Shrimp | $5.00

Long Hots & Mushrooms | $3.00

Mozzarella alla Vodka | $4.00

Arancini | $3.50

Porcini Arancini | $4.00

Zucchini Sticks | $3.50

Salad & Side Upgrades

ADDITIONAL COST PER PERSON

Caesar Salad | +$3.00

Upgrade from House Salad

String Beans | +$2.00

Upgrade from Mixed Vegetables

Roasted Potatoes | +$2.50

Upgrade from Mashed Potatoes

Additions and upgrades are priced per person and are subject to applicable sales tax & gratuity.

EVENT INFORMATION & POLICIES

Everything you need to know when planning your event with us

Reservations & Deposits

A $200 deposit is required to secure your event date and will be applied toward your final bill. Deposits are fully refundable for cancellations made at least two weeks prior to the scheduled event.

Final Guest Count

Final guest counts are required between one month and one week prior to your event, depending on the time of year and how far in advance the reservation was made. Your specific deadline will be communicated during the booking process.

Funeral luncheons are exempt from this timeline; a minimum guest count will be established at the time of booking.

Menu Selections

***F**inal menu selections are required between one month and two weeks prior to your event, depending on the season and event details. Your event coordinator will confirm the applicable deadline.*

We understand that funeral arrangements are often made on short notice, and we offer flexibility with menu selection deadlines for funeral luncheons.

Event Duration

Each event includes a three-hour reservation period. Please plan your event activities accordingly to ensure an enjoyable experience for you and your guests.

Decorations & Event Setup

We welcome personal decorations to make your event special! All decorations must be freestanding or placed on tables. Items may not be glued, taped, tacked, or otherwise attached to walls or ceilings.

Confetti and glitter are not permitted. Outside decorating companies and balloon arch artists are welcome.

Style of Service

Our event packages are traditionally served family-style, allowing guests to enjoy a variety of selections at their tables. Buffet-style service is also available upon request, based on your event preferences.

Let's Plan Your Event!

From intimate gatherings to special celebrations, we look forward to hosting you and your guests.

• Email •
reverenjevents@gmail.com

• Phone •
609-847-8642 (Direct Catering Line)
609-882-6365 (Restaurant Phone)

Revere Restaurant
802 River Road
Ewing, New Jersey 08628

Ready to Get Started?

Contact our team to discuss availability, menu selections, and the details of your upcoming event.

We look forward to celebrating with you!