



Group Dinner Menu Options

The group dinner menu options are offered to groups both in and out of our private dining room. If you would like to make a reservation, call us to confirm availability then fill out the private party agreement and fax it back to us. We will call you to confirm receipt and finalize any details. These menus are for groups of 10 or more.

Our private dining room at Chakra can seat up to 24 guests. For seating information and availability, please contact Debbie Gilmore, our Events Manager, at 201-556-1530 or parties@chakrarestaurant.com.

Chakra is also available for corporate parties, weddings, and other events of up to 150 guests seated and 250 guests cocktail style. Room rental fees will apply for exclusive use of the restaurant. Please contact our Events Manager for more information.

Private Dining Room Requirements:
Minimum 10 guests Sunday through Wednesday,
12 guests Thursday, Friday and Saturday evenings.

MENU OPTIONS

\$45 THREE-COURSE DINNER	\$55 THREE-COURSE DINNER	\$65 THREE-COURSE DINNER
<p><i>Choice of:</i> Two Appetizers Three Main Courses Two Desserts</p>	<p><i>Choice of:</i> Two Appetizers Three Main Courses Two Desserts</p>	<p><i>Choice of:</i> Two Appetizers One Salad Four Main Courses Two Desserts</p>
<i>Includes tea & coffee (espresso & cappuccino not included)</i>		
<p><i>Chakra Restaurant also offers a children's menu as well as custom-tailored wine dinners and specialty dinners. We will make every effort to accommodate dietary and other special needs. Please contact Debbie Gilmore, our Events Manager, for more information. 201-556-1530 / parties@chakrarestaurant.com</i></p>		
OPEN BAR PRICING		
<p style="text-align: center;">BEER & WINE OPTIONS</p> <p style="text-align: center;">Two Hour Open Bar - \$20.00 Per Person Three Hour Open Bar - \$30.00 Per Person</p>	<p style="text-align: center;">PREMIUM OPTIONS <small>(no cordials, cognacs or shots)</small> Two Hour Premium Open Bar - \$30.00 Per Person Three Hour Premium Open Bar - \$40.00 Per Person</p>	

A 22% Service Charge Applies to all Group Dinners.

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.
Substitutions Are Similar and Will Be Communicated.



\$45 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

Soup

Chefs Daily Preparation

Boston Lettuce and Frisee

Radiccio, Fourme D' Ambert Cheese, Walnuts, Roasted Walnut Vinaigrette

ENTREE COURSE OPTIONS

(Choice of three, please circle)

Seared French Breast of Chicken

Black Trumpet Mushrooms, Rainbow Fingerlings, Natural Jus

Breast of Long Island Duck

Roasted Pear, Asparagus, Honey Gastric

Sake-Cured Icelandic Salmon

Wasabi Taro Puree, Shitakes, Baby Carrots, White Soy Carrot Emulsion

Tagliatelli

Littleneck Clams, Cracked Tomatoes, Holy Basil, Duboeuf Sauce

Papperdelle

Veal and Beef Bolognese, Ricotta Salata, Basil Lemon Mascarpone

Mushroom Risotto

Fine Herbs, Fresh Peas, Confetti Tomatoes

DESSERT COURSE OPTIONS

(Choice of two, please circle)

Belgian Chocolate Molten Cake

Apricot Compote

Apple Strudel

Cinnamon Gelato

Chef's Selection of Sorbets and Ice Creams

House Made, Daily Preparation

Includes tea & coffee (espresso & cappuccino not included)

A 22% Group Service Charge Applies.

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Substitutions Are Similar and Will Be Communicated.



\$55 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

(Choice of two, please circle)

Soup

Chefs Daily Preparation

Steamed Flat-Iron Steak & Lemongrass Dumplings

Shanghai Dipping Sauce

Fried Fresh Mozzarella

Smoked Tomato Coulis, Fried Basil, Fresh Lemon

Tempura Coconut Shrimp

Spicy Mango Vinaigrette, Fried Plantains

Basil & Lemon Fried Calamari

Roasted Garlic & Balsamic Aioli

Asian Greens

Jullienne Fuji Apples, Hazelnut, Hazelnut Vinaigrette

Boston Lettuce and Frisee

Radiccio, Fourme D' Ambert Cheese, Walnuts, Roasted Walnut Vinaigrette

Hearts of Romaine

Haystack Tortilla Chips, Parmigiano Crisp, Citrus Caesar Dressing

ENTREE COURSE OPTIONS

(Choice of three, please circle)

Seared French Breast of Chicken

Black Trumpet Mushrooms, Rainbow Fingerlings, Natural Jus

Breast of Long Island Duck

Roasted Pear, Asparagus, Honey Gastric

Prime Flat-Iron Steak

Grilled Asparagus, Horseradish Garlic Mash, Bordelaise Sauce

Sake-Cured Icelandic Salmon

Wasabi Taro Puree, Shitakes, Baby Carrots, White Soy Carrot Emulsion

Tagliatelli

Littleneck Clams, Cracked Tomatoes, Holy Basil, Duboeuf

Papperdelle

Veal and Beef Bolognese, Ricotta Salata, Basil Lemon Mascarpone

Mushroom Risotto

Fine Herbs, Fresh Peas, Confetti Tomatoes

DESSERT COURSE OPTIONS

(Choice of two, please circle)

Belgian Chocolate Molten Cake

Apricot Compote

Apple Strudel

Cinnamon Gelato

Oreo Cheesecake

Bailey's Gelato

Chef's Selection of Sorbets and Ice Creams

House Made, Daily Preparation

Includes tea & coffee (espresso & cappuccino not included). A 22% Group Service Charge Applies.

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.

Substitutions Are Similar and Will Be Communicated.

\$65 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

(Choice of two appetizers for appetizer course & one salad for salad course, please circle)

Soup

Chefs Daily Preparation

Steamed Flat-Iron Steak & Lemongrass Dumplings

Shanghai Dipping Sauce

Fried Fresh Mozzarella

Smoked Tomato Coulis, Fried Basil, Fresh Lemon

Tempura Coconut Shrimp

Spicy Mango Vinaigrette, Fried Plantains

Basil & Lemon Fried Calamari

Roasted Garlic & Balsamic Aioli

Asian Greens

Jullienne Fuji Apples, Hazelnut, Hazelnut Vinaigrette

Boston Lettuce and Frisee

Radicchio, Fourme D' Ambert Cheese, Walnuts, Roasted Walnut Vinaigrette

Hearts of Romaine

Haystack Tortilla Chips, Parmigiano Crisp, Citrus Caesar Dressing

ENTREE COURSE OPTIONS

(Choice of four, please circle)

Seared French Breast of Chicken

Black Trumpet Mushrooms, Rainbow Fingerlings, Natural Jus

Breast of Long Island Duck

Roasted Pear, Asparagus, Honey Gastric

Prime Flat-Iron Steak

Grilled Asparagus, Horseradish Garlic Mash, Bordelaise Sauce

Sake-Cured Icelandic Salmon

Wasabi Taro Puree, Shitakes, Baby Carrots, White Soy Carrot Emulsion

Tagliatelli

Littleneck Clams, Cracked Tomatoes, Holy Basil, Duboeuf

Papperdelle

Veal and Beef Bolognese, Ricotta Salata, Basil Lemon Mascarpone

Mushroom Risotto

Fine Herbs, Fresh Peas, Confetti Tomatoes

DESSERT COURSE OPTIONS

(Choice of two, please circle)

Belgian Chocolate Molten Cake

Apricot Compote

Apple Strudel

Cinnamon Gelato

Oreo Cheesecake

Bailey's Gelato

Chef's Selection of Sorbets and Ice Creams

House Made, Daily Preparation

Includes tea & coffee (espresso & cappuccino not included). A 22% Group Service Charge Applies.

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.

Substitutions Are Similar and Will Be Communicated.



\$45 Weekend Group Lunch Menu

~ Weekend Menu Available to Groups of 30 or More ~

The following menu options are offered to groups wishing to reserve group lunch seating in our main dining area. If you would like to make a reservation, call us to confirm availability then fill out the private party agreement and fax it back to us. We will call you to confirm receipt and finalize any details. For seating information and availability, please contact Debbie Gilmore, our Events Manager, at 201-556-1530 or parties@chakrarestaurant.com.

Chakra is available for corporate parties, weddings, and other events of up to 150 guests seated and 250 guests cocktail style. Room rental fees will apply for exclusive use of the restaurant. Please contact our Events Manager for more information.

APPETIZER COURSE OPTIONS

(Choice of three, please circle)

Shrimp, Edamame, & Sweet Corn Wontons

Pickled Shallot, Chili Dipping Sauce

Basil & Lemon Fried Calamari

Roasted Garlic & Balsamic Aioli

Crispy Prawn & Avocado Roll

Sriracha Mayonnaise

Asian Greens

Jullienne Fuji Apples, Hazelnut, Hazelnut Vinaigrette

Boston Lettuce and Frisee

Radicchio, Fourme D' Ambert Cheese, Walnuts, Roasted Walnut Vinaigrette

Classic Spinach Salad

Cultivated Mushrooms, Applewood-Smoked Bacon, Chopped Hard Boiled Eggs, Roasted Shallot Vinaigrette

ENTREE COURSE OPTIONS

(Choice of three, please circle)

Seared French Breast of Chicken

Shitake Mushrooms, Rainbow Fingerlings, Natural Jus

Grilled Korean Style Marinated Skirt Steak

Baby Green Salad, Redwine Vinaigrette

Sake Cured Icelandic Salmon

Wasabi Taro Puree, Shitakes, Baby Carrots, White Soy Carrot Emulsion

Tagliatelli

Littleneck Clams, Cracked Tomatoes, Holy Basil, Duboeuf Sauce

Steak Fritte

Balsamic Herb Butter, Pomme Frites

DESSERT COURSE OPTIONS

Belgian Chocolate Molten Cake

Apricot Compote

Sorbets and Ice Creams

House-Made, Daily Preparation

A 22% Group Service Charge Applies.

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.
Substitutions Are Similar and Will Be Communicated.



Group Lounge Party Menu

MENU OPTIONS

**\$15 ONE-HOUR PER PERSON
PASSED HORS D'OEUVRES**

**\$25 TWO-HOUR PER PERSON
PASSED HORS D'OEUVRES**

Choice of Five

Choice of Five

OPEN BAR PRICING

BEER & WINE OPTIONS

**Two Hour Open Bar - \$20.00 Per Person
Three Hour Open Bar - \$30.00 Per Person**

PREMIUM OPTIONS

(no cordials, cognacs or shots)

**Two Hour Premium Open Bar - \$30.00 Per Person
Three Hour Premium Open Bar - \$40.00 Per Person**

LOUNGE MENU OPTIONS

(Choice of five, please circle)

Grilled Onion Flatbread

Oven-Dried Tomatoes, Manchego Cheese

Thai Green Curry Chicken Salad

Cranberry Walnut Crisps, Mango Compote, Scallion Oil

Cold Poached Mussels

Tomato Concasse, Ouzo Vinaigrette

Shrimp, Sweet Corn & Edamame Wontons

Pickled Shallot Chili Dipping Sauce

Peking Duck Spring Rolls

Hoisin Sauce

Baccalao Fritters

Preserved Lemon Mayonnaise

Spicy Tuna Avocado Roll

Harissa Aioli

Four-Pepper Seared Flat Iron Steak

Wasabi Mustard, Onion Sprouts

Churasco Steak Brochettes

Parsley Garlic Emulsion

Grilled Comte Cheese Panini

Avocado and Bacon, Brioche



Grazing Stations

APPETIZER STATION

Selection of Artisan Cheeses, English Crackers Grilled Flatbreads, Chorizo, Cotija Cheese, Caramelized Onions

Tuscan Grilled Vegetables, Roasted Garlic White Bean Dip

Mesquite Smoked Carved Flat-Iron Steak, Horseradish Double Cream

ENTREE STATION

Mixed Organic Lettuces, Montrachet, Champagne Vinaigrette Dressing

Oven-Roasted Pears, Maytag Blue, Watercress, Limestone Lettuce, Roasted Shallot Dressing

Sage-Roasted Breast of Organic Chicken, Turned Potatoes, Roasted Shallots and Arugula

Sake-Roasted Salmon, Rock Shrimp Fried Rice, Crispy Noodles, Garlic Soy Emulsion

DESSERT STATION

Belgian Chocolate Molten Cake

Apple Strudel

Crème Caramel

Per Person \$65.00

One Hour Passed Hors D' Oeuvres \$15.00 Per Person (Choice Of Five From List)

Premium Open Bar Two Hours \$30.00 Per Person

Premium Open Bar Three Hours \$40.00 Per Person

Beverage On Consumption Option (Run A Tab)

A 22% Service Charge And 7% Sales Tax Applies To All Group Events.