



MEDITERRA



Located in downtown Princeton, **MEDITERRA** offers a warm and inviting setting for private events, inspired by the bold and vibrant flavors of the Mediterranean. Our culinary team draws from the rich traditions of Spanish, Italian, Greek, and Middle Eastern cuisine—brought to life with the liveliest seasonal ingredients sourced from local farms across New Jersey and the Mid-Atlantic.

Whether you're planning a corporate gathering, milestone celebration, or intimate dinner, **MEDITERRA** provides a distinctive dining experience that's as memorable as your occasion.

MEDITERRA RESTAURANT & TAVERNA
PALMER SQUARE
29 HULFISH STREET
PRINCETON, NEW JERSEY 08540
609.252.9680 | events.mediterra@terramomo.com



COCKTAIL PARTIES | BUSINESS DINNERS | BABY SHOWERS | PRIVATE EVENTS

EVENT BOOKING INFORMATION

CAPACITY

Private Dining Room Thirty-Six (36) guests seated

Semi-Private Dining Area Sixteen (16) guests seated

Taverna Room Thirty-Two (32) guests seated

Full Restaurant Buyout custom pricing & set up per event

COSTS & BILLING

Mediterra does not charge a room fee, but there is an associated food and beverage minimum with each meal period and space. Please contact our event team for the minimum spends. Food and beverage minimums do not include gratuity or 6.625% NJ state tax. Clients may choose to provide a gratuity amount (for food and beverage charges only), which will be calculated as a percentage of and added to the event's final bill.

EVENT AGREEMENTS & DEPOSITS

A signed event agreement and deposit of \$500 are required to reserve a private or semi-private dining room. In the case of cancellation, *all deposits will be refunded in full with a minimum of 30 days' notice*. If a cancellation is made within 30 days of the event, the deposit is nonrefundable and cannot be applied to future bookings.

A 3% *administration fee* is due at the time of signing of event agreements. Administration fees are not a gratuity and serve to offset administration expenses and costs of the event.

Administration fees paid are non-refundable regardless of the circumstances, including event cancellation within the 30-day policy.

Bookings are only guaranteed once a confirmed receipt of your deposit, administration fee, and a signed event agreement have been received.

PRIVATE DINING ROOM



Capacity: 36 guests seated

From corporate business dinners to special family occasions, the **Private Dining Room** provides the space, intimacy, and atmosphere to fit the needs of all. The Room is enclosed by sliding glass doors and equipped with an A/V projector and pull-down screen.

SEMI-PRIVATE DINING AREA



Capacity: 16 guests seated

Surrounded by our eclectic wine selections, the **Semi-Private Dining Area** provides ambiance and intimacy perfect for any get-together with family, friends, and coworkers.

TAVERNA ROOM



Capacity: 32 guests seated or 36 guests standing

Located in the Restaurant's bar area, our **Taverna Room** provides a dynamic atmosphere ideal for cocktail style parties. The Room is enclosed by sliding glass doors allowing for both privacy and a great view of Princeton's Palmer Square

THREE-COURSE LUNCH MENU

45 per guest

FIRST COURSE

Choice of one per guest

Seasonal Soup

NJ Local Greens Salad **v**

MAIN COURSE

*Please select up to **four** for your guests to choose one from.*

Chef's Seasonal Vegan Entrée

Pastaless Lasagna | *roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella* **v**

Chef's Seasonal Pasta (*Vegetarian available upon request*)

Local Chicken

Nordic Blu Salmon

Dayboat Fish \$5 supplement per person

NJ Sea Scallops \$8 supplement per person

NY Strip Steak \$12 supplement per person

All main courses are served with chef's selection of seasonal garnishes.

DESSERT

Choice of one per guest

Chef's Seasonal Dessert

Flourless Chocolate Cake

v vegetarian

Menu pricing is before tax, gratuity, and other fees.

BRUNCH MENU

45 per guest | Available on Saturdays and Sundays only for events beginning at or before 1:30PM

TO START FOR THE TABLE *served family style*

Assorted Terra Momo Bread Company Pastries

AVOCADO TOAST

sesame everything, feta, hot honey, sourdough v

MAIN COURSES *Choice of 1 per guest, served individually plated.*

EGGS BENEDICT

country ham, spinach, hollandaise, english muffin, home fries

MARKET BOWL

crispy rice, persian cucumber, sugar snap pea, shishito, avocado, jammy egg, pickled radish, herb aioli v

BRUNCH BURGER

spanish pork chorizo, manchego aioli, salsa verde, fried egg, home fries

SMOKED SALMON BOWL

potato latke, tomato, avocado, red onion, caper, horseradish crema, dill

BUTTERMILK PANCAKES

honey butter maple syrup v

GRILLED CHICKEN CAESAR SALAD

little gem lettuce, toasted focaccia bread crumb, parmigiano

DESSERT FOR THE TABLE *served family style*

Mini oatmeal raisin cookies and dark chocolate brownies

v vegetarian

Menu pricing is before tax, gratuity, and other fees.

THREE-COURSE DINNER MENU

SUNDAY – THURSDAY | 60 per guest

TO START FOR THE TABLE

Hummus, Pita, *Terra Momo* Bread, and Spiced Olive Oil v

FIRST COURSE

Choice of one per guest

Seasonal Soup

NJ Local Greens Salad

MAIN COURSE

Please Select up to Four for your guests to choose one from.

Chef's Seasonal Vegan Entree

Pastaless Lasagna | *roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella* v

Local Chicken

Nordic Blu Salmon

Dayboat Fish \$5 supplement per person

NJ Sea Scallops \$8 supplement per person

NY Strip Steak \$12 supplement per person

Paella Clásica \$9 supplement per person | calasparra rice, saffron, red pepper, carrots, pork chorizo chicken, shrimp, calamari, scallops

All main courses are served with chef's selection of seasonal garnishes.

DESSERT

Choice of one per guest

Chef's Seasonal Dessert

Flourless Chocolate Cake

v **vegetarian**

Menu pricing is before tax, gratuity, and other fees.

FOUR-COURSE DINNER MENU

FRIDAY- SATURDAY | 70 per guest

TO START FOR THE TABLE

Hummus, Pita, *Terra Momo* Bread, and Spiced Olive Oil ✓

FIRST COURSE

Choice of one per guest

Seasonal Soup

NJ Local Greens Salad ✓

PASTA COURSE *served Family Style*

Chef's Seasonal Pasta (*vegetarian available upon request*)

MAIN COURSE

Please Select up to Four for your guests to choose one from.

Chef's Seasonal **Vegan Entree**

Pastaless Lasagna *roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella* ✓

Local Chicken

Nordic Blu Salmon

Dayboat Fish \$5 supplement per person

NJ Sea Scallops \$8 supplement per person

NY Strip Steak \$12 supplement per person

Paella Clásica \$9 supplement per person | calasparra rice, saffron, roasted red pepper, carrots, pork chorizo chicken, shrimp, calamari, scallops

All main courses are served with chef's selection of seasonal garnishes.

DESSERT

Choice of one per guest

Chef's Seasonal Dessert

Flourless Chocolate Cake

✓ **vegetarian**

Menu pricing is before tax, gratuity, and other fees.

COCKTAIL EVENT MENU

45 per guest for two (2) hours

STATIONARY TAPAS

includes chickpea hummus with pita and chef's selection of five (5) tapas: assorted vegetarian, meat and seafood

ADDITIONAL STATIONS

Artisan Cheese \$8 per person

local and/or imported, jam, almond, bread ✓

20 mo. Prosciutto di Parma \$10 per person

fresh tomato passata, grilled sourdough

Raw Oysters \$48 per dozen

TAKEAWAYS

Assorted Biscotti \$7 bag of four

chocolate and vanilla with almonds

Assorted Cookies \$8 bag of three

chocolate chip, lemon olive oil, or oatmeal raisin

Terra Momo Duo \$16

extra virgin olive oil 250ml, focaccia seasoning

Terra Momo Bundle \$25

extra virgin olive oil 250ml, focaccia seasoning, and biscotti

Wine Gift Packs

Customized upon Request

GUEST COUNT & MENUS

Our chef works closely with local farms and purveyors to create menus that highlight the freshest ingredients available. As a result, menu offerings are highly seasonal and subject to change, including pricing.

Final menu selections must be submitted via email to the Events Team no later than two weeks (14 business days) prior to the event date.

For events with 40 or more guests, a family-style menu is required to ensure the best possible service and dining experience.

Mediterra requires a written guarantee of the final guest count at least 72 hours prior to the event. Billing will reflect either the guaranteed number of guests or the actual number in attendance; whichever is greater.

BEVERAGES

Mediterra bills beverages upon consumption.

While guests are welcome to select wines in advance to ensure availability, this is not required. Our Wine Team is happy to assist with recommendations and selections.

For outside wines, a corkage fee of \$35 per 750ml bottle applies, with a maximum of two bottles per event.

Please Note:

All Alcohol, Espresso-based drinks, Hot Teas & Juices are billed on consumption and added to the event's final bill. Fountain Sodas, Drip Coffee & Iced Tea are included in menu pricing.

DÉCOR & VENDORS

PARKING

While Mediterra does not have a dedicated parking lot, there are plenty of convenient options nearby. Metered street parking is available throughout downtown Princeton, and the Hulfish, Chambers, and Spring Street parking garages are all just a short walk from the restaurant.

TABLE

Parties are offered rectangular tables. Walnut tables are bare and set with espresso placemats and white and blue bistro stripe napkins. White tablecloths are available upon request for a fee beginning at \$150 depending on the size of the event.

FLORALS & CAKE

Florals and specialty cakes are not provided or coordinated by Mediterra.

Clients are welcome to order flowers and cakes from their vendor of choice, and recommendations are available upon request. Vendor load-in is *one (1) hour prior* to the event start time. The restaurant waives its \$4 dessert fee when participating in a three or four course menu.

A/V & MUSIC

The Private Dining Room is equipped with a pull-down screen and projector. Personal playlists, live bands, and similar entertainment are not permitted. Any additional A/V requirements should be arranged through the client's chosen vendor, with proof of insurance provided to the restaurant.

MENU CARDS

Menu selections must be submitted in writing to the Event Team by the contracted deadline. Printed menus will be provided for each guest. Clients may include a complimentary logo or message on the restaurant's standard menu template; logos and messages should be provided in JPEG or PNG format. Menu proofs are available upon request, with one revision allowed.

Place cards, table numbers, signage, and similar items are not provided by the restaurant but may be brought by clients and set up during the contracted setup time.