

Embark on a Culinary Journey



Located in the heart of Bergen County, New Jersey, Chakra Restaurant invites you to embark on a culinary journey as you enjoy the ultimate dining experience with food, wine and friends. Savor our acclaimed New American cuisine, with European and Asian influences, as you take an excursion from the ordinary. From the moment guests walk through our doors, they feel as though they are transported to another place and time.

A distinctive combination of earthy, inviting elements sets the stage for our exotic restaurant, all carefully selected to elicit guests' passion and energy. Flickering candlelight from table tops and high fire crevices, accompanied by rich teak floors and tables, create an energy that is sensuous, uplifting, and soothing. Our expansive dining room, flanked by hand-carved Cambodian relief's set within walls constructed of 120-year old textured bricks creates a stunning environment in which to relish an exquisitely prepared meal. Soft, velvet pillow-backed banquettes, a low-lit stone water wall transitioning between the colors of the seven chakras, Asian throw rugs, as well romantic, silk-tented bungalows contribute to a sumptuous other-worldly experience.

Join us and embark on a culinary journey...





The Record

***½

“...an exotic mélange of Manhattan and South Beach...”

“...oozes mystery and sophistication.”

“...magical sensory overload...”

“Pastas...are beautifully crafted...Be warned: Desserts will seduce.”

New Jersey Monthly

“...absolutely luscious port-braised short ribs...”

The New York Times

Very Good

“A tour de force of a restaurant, big, dark and dramatic...its pleasures turn out to be unexpected and many.”

New Jersey Countryside

“Chakra weaves a magical spell.”

Bergen Health and Life

“The molten chocolate cake was sheer perfection, a moist, rich dream Poised in a puddle of pistachio ice cream.”

Bergen County the Magazine

“Simply Zen-sational!”

“... immerse yourself in an altered state of total sensory delight.”

“Everything about the place is designed to let us savor the moment.”

“Dessert lovers will achieve a state of bliss...”

AOL Cityguide

“...Chakra makes you feel a thousand miles away.”

“...the bar area is peaceful, karmic and serves up great cocktails...”

Crain's New York Business

“The place is built for romance and fun...”

“The New Jersey eatery is chock-full of energy, good looks and appealing food and drink.”

Dinner

Monday – Wednesday
Thursday – Saturday
Sunday

5:00 – 10:00 P.M.
5:00 – 11:00 P.M.
Private Events Only

Lounge

Late Night Menu Available

Monday – Wednesday
Thursday – Saturday

Until 11:00 P.M.
Until 12:00 A.M.

Bar

Monday – Wednesday
Thursday – Saturday

Until Midnight
Until 2 A.M.

Happy Hour

Drink Specials

Monday – Friday

4:00 – 7:00 P.M.

Late Night DJs

Friday & Saturday 9:00 P.M. - closing



Private Parties & Special Events

Chakra Restaurant welcomes private parties and special events seven days a week. Whether hosting a business meeting, corporate event, or a private party for 2 to 200 guests, Chakra provides the perfect environment.

Chakra's exotic restaurant and lounge offers exquisite cuisine, ultra-romantic ambiance, polished service, and all the amenities necessary for the perfect, impressive, and most memorable event.

From custom-designed menus to wine tastings and on site DJs, Chakra presents many flexible options for events from small to large. We also welcome you to contact Chakra to discuss setting up a corporate account for your business.

Private Dining Room - For business meetings or more intimate parties, a private dining room, designed to seat up to 24 guests, can be reserved that includes wireless microphone, and screen. Fixed menus for a lunch or dinner meeting or party are provided for your company including open bar preferences.

Private Parties - For larger corporate or social events, Chakra offers the perfect environment with its cavernous, one room dining area for groups of up to 200 people. Whether it be for a holiday party, wedding, anniversary, bar/bat mitzvah, birthday or shared celebration, Chakra provides customized parties specific to your requests. Its exquisite cuisine, romantic ambiance, and extraordinary service will make your event one that you'll never forget.

Lounge Events & Happy Hour - Chakra's spacious, inviting lounge provides an ideal venue for hosting cocktail parties and casual events with specially tailored lounge menu items. For after-work socials, the comfortable lounge offers happy hour drink discounts from 4:00-7:00 p.m., Monday through Friday.

Lunch Offerings - For lunch meetings, Chakra's acclaimed cuisine and stellar service, packaged in an inspiring environment, are sure to make a strong statement. Prix fixe menu options are also available.

Custom Designed Wine Dinners - Chakra can create an educational, celebratory event, with a custom tailored wine dinner based on, among other things, specific varietals, or regions of the world, focusing on its native cuisine and history. Our chef's savory cuisine, combined with our wine director's insight and pairing choices, will leave your dinner guests impressed.





Chakra Restaurant

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Group Dinner Menu Contract

Chakra Restaurant and the undersigned agree as follows:

1. Chakra Restaurant will host the event, on the date, at the time and at the price per guest specified below.
2. Chakra Restaurant must receive the final expected number of guests **72** hours prior to the scheduled event; otherwise, the Maximum Number of Guests listed below will be used as the number of guests.
3. Any increase in the number of guests above the Maximum Number of Guests must be communicated in writing to Chakra's management for approval. Ten people minimum for private dining room.
4. All food and beverage changes are subject to 7% sales tax and 22% service charge.
5. A non-refundable deposit is required to confirm the reservation as follows:
 \$ _____ on the date this contract is signed
 \$ _____ to be received at least _____ before the event Date
6. Cancellations occurring after the Last Cancellation Date will result in guest being charged in full for the event, including food/beverage charged for the guaranteed number of guests, 7% NJ sales tax, 22% service charge, and any other costs associated with the event (rentals, etc.)
7. All final payments are due at the event's completion and must be paid in full with a valid credit card. Personal or corporate checks are not acceptable as the final payment.

I, as the undersigned, have read, understand, and acknowledge the private dining contract, the stipulations above, and the corresponding private dining room menu. I accept this contract and all stipulations, and agree to comply.

NAME: _____

COMPANY (if applicable): _____

EVENT DATE: _____ EVENT TIME: _____

MAXIMUM NUMBER OF GUESTS: _____ GUARANTEED NUMBER OF GUESTS: _____

AGREED PRICE PER GUEST: _____

DAYTIME PHONE: _____ FAX: _____

ADDRESS: _____ EMAIL: _____

NON-REFUNDABLE DEPOSIT \$ _____

Please Accept One

Last Cancellation Date: _____

I wish to have the check presented on the day of the event and will offer a valid credit card for signature.

Name on Credit Card: _____

I do not wish to have the check presented on the day of the event and authorize Chakra to charge the credit card listed.

Credit Card Number: _____

Expiration Date: _____

SIGNATURE: _____ DATE: _____

Please Submit the Completed Form via Fax to Chakra Restaurant at 201-556-1534.

Passed Hors D' Oeuvres

MENU OPTIONS

One Hour

Please Select Three Hot

Please Select Three Cold

\$ 20 Per Person

Passed Hors D' Oeuvres Selections

Cold

- Tomato with Basil and Mozzarella
- Vietnamese Style Summer Roll, Soy, Ginger, Sesame
- Asparagus Tips with Prosciutto
- Orange-Scented Chilled Cucumber Soup
- Smoked Salmon on Brioche with Dill Sour Cream
- Mini Caesar Salad
- Tuna Tartar on Won Ton Crisp
- Smoked Duck with lentils and green apples

Hot

- Mini Crab Cakes with mustard seed sauce
- Shrimp Toast with Cilantro
- Lobster Cappuccino
- Mushroom Quesadillas
- Mini Beef Brochettes with "TC Steak Sauce"
- Chicken Sate with Peanut Sauce
- Salmon Roulade with Lemon Mayonnaise
- Fried Calamari with Aioli

Premium Updates Additional \$3per person

- Jumbo Coconut Shrimp
- Foie Gras on Brioche with five spiced Apples
- Sushi or Maki Roll
- Herb Roasted Lamb Chops
- Jumbo Shrimp Cocktail

\$58 Buffet Stations- Two Hours

Choose one:

- Mesclun Greens with White Balsamic Vinaigrette
- Caesar Salad with Parmesan Reggiano
- Roma Tomatoes with Fine Herbs, Shallots, and Extra Virgin olive Oil
- Platter of grilled Zucchini, Squash, Eggplant, Onions, Portobello Mushrooms

Choose one:

- Chicken Schnitzel with Lemon and Arugula
- Chicken Paillard with Sautéed Mushrooms Pinot Noir Reduction
- Chicken stuffed with Fontina, Spinach and Roasted Peppers

Choose one:

- Lemon Sole with Lemon, Cracked Black Pepper and Extra Virgin Olive Oil
- Herb Crusted Salmon Medallions with Noilly Prat Sauce
- Pan Roasted Snapper with Fennel

Choose One:

- Rigatoni with Marisano Tomatoes, Basil Ricotta Salata
- Orecchiete Pasta with Spicy Sausage, Broccoli Rabe, Parmesan Reggiano

Choose one:

- Seasonal Vegetables
- Grilled Asparagus with Sea Salt and Lemon
- Cauliflower a la creme with Sauce Polonaise
- Yukon Gold Mashed Potatoes
- Roasted Fingerling Potatoes

Desserts:

Assortment of Miniature Desserts



Buffet Enhancements

Chilled Appetizers:

Selection of Smoked Fishes- Salmon, White Fish, Trout \$12 Per Person

Capers, Chopped Eggs, Lemon, Tartar Sauce, Dill Sour Cream

Smoked and Cured Salmon \$9 Per Person

Traditional Condiments

Shrimp Cocktail \$12 Per Person

Oysters and Clams on the Half Shell \$2.50 a piece

Premium Raw Bar Station \$18 Per Person

Shrimp, Clams, Oysters, Crab, Mussels

Charcuterie Assortment \$12 Per Person

Mustards and Cornichons

Assortment of Antipasti \$9 Per Person

Italian Meats, Parmesan Reggiano, Mozzarella, Assorted Olives, Roasted Peppers, Moroccan Cous Cous

Hot Stations:

Carving Station Choice:

Herb Roasted Leg of Lamb \$12

Roasted Prime Rib \$16

Maple Glazed Vermont Turkey \$10

Salmon en Croute \$12

Spanish Paella \$10

Saffron Rice with a Selection of Seafood

Specialty Pasta \$9

Pasta Dish of the Season, Rigatoni wild Boar Bolognese or Lobster Ravioli

Asian-Style Stir Fried Rice \$7

Traditional German Home-Made Spaetzle \$8