novitá

ENOTECA • ITALIAN KITCHEN

Catering Menu

At Novita, we have many options to cater your Special Event. Spaces include private catering room with bar, main dining room and cocktail lounge. Also offer in home catering services.

Some of the options we offer:
Sit Down Dinner (Not Available on Friday & Saturday Nights)
Buffet Dinner
Family Style Dinner
Cocktail Party
Wine Dinner
Wine & Antipasti Tastings
Brunch
Lunch

Custom Tailored Packages Available Upon Request

All final payments to be in the form of a check or cash. Credit card payments are accepted and will incur a processing fee of 4%. Deposits up to $300 (per event) may be paid by credit card with no additional fees.

Catering Manager Hours

Please call for an appointment to see the venue

Monday - 12pm-6pm

Tuesday - 12pm-6pm

Wednesday - 12pm-6pm

Thursday - 12pm-6pm

Friday - 1:30pm-6pm

Saturday & Sunday
Catering Manager Not Available.

860 Franklin Avenue, Garden City, N.Y. 11530
tel: 516.739.7660 fax: 516.739.7311
www.novita-ny.com

SIT DOWN CATERING MENU OPTIONS
(PACKAGES A & B ARE NOT AVAILABLE ON FRIDAY & SATURDAY NIGHTS)

Package A $47-

Salads (choose 1)

Wild Arugula
Poached Pears, Sun Dried Cherries, Gorgonzola,
Spiced Pecans, Honey Balsamic

Romaine Hearts
Shaved Parmigiano Reggiano, Focaccia Croutons,
Creamy Rosemary Caesar

Appetizers (choose 2)

Vine Ripened Tomatoes & Fresh Mozzarella
Roasted Peppers, 15 year old Balsamic

Pacari Rigatoni ala Vodka
Sweet & Spicy Italian Sausage, Shaved Reggiano

Lobster Agnolotti
Black Pepper Truffle Cream

Grilled Prosciutto Wrapped Asparagus
Gorgonzola Dolce, Port Wine Balsamic Reduction

Desserts (choose 1)

• Brownies • Tiramisu • Zeppole •
• Assorted Cookies & Cannoli • Fresh Fruit & Berries
• Special Occasion Cake (see page 11).

Entrees (choose 3)

Cavatelli, Crumbled Sweet & Spicy Sausage,
Broccoli Raab, Toasted Pine Nuts

Penne & Chicken Caprese, Fresh Tomatoes, Mozzarella & Basil

Roasted Chicken, Parmesan Polenta, Sautéed Spinach

Chicken Rollatini, Prosciutto
Mozzarella, Roasted Peppers, Mashed Potatoes, Red Wine Veal Glaze

Crispy Norwegian Salmon Filet
Forest Mushroom Risotto, Prosecco Beurre Blanc

Crab Crusted Lemon Sole, Grilled Asparagus Risotto,
Tomato Caper Brown Butter

Chianti Braised Beef Short Rib
Garlic Whipped Potatoes, Baby Carrots, Peppercorn Demi

Slow Roasted Prime Aged Sirloin
Truffle Whipped Potatoes, Sautéed Spinach, Oven Dried Tomato Demi
** $12- Additional Charge per person*

* Chipotle Marinated Skirt Steak
Gorgonzola Hash Browns, Creamed Spinach
** $12- Additional Charge per person*

+ ADD HORS D'OEUVRES TO EITHER PACKAGE FOR $10 P/P SEE PAGE 5
+ ADD ANTIPASTI PLATTERS FOR $9 P/P SEE PAGE 4

Package B $43-

Salads (choose 1)

Classic Tri Color Salad,
Blistered Tomatoes, Roasted Peppers,
Shaved Reggiano, Balsamic Vinaigrette

Romaine Hearts
Shaved Parmigiano Reggiano, Focaccia Croutons,
Creamy Rosemary Caesar

Appetizers (choose 2)

Vine Ripened Tomatoes & Fresh Mozzarella
Roasted Peppers, 15 year old Balsamic

Baked Clams Oreganata

Pacari Rigatoni ala Vodka
Sweet & Spicy Italian Sausage, Shaved Reggiano

Fontina & Forest Mushroom Arancini
Spicy Red Pepper Coulis, Chickpea Puree

Entrees (choose 3)

Penne & Chicken Caprese
Fresh Tomatoes, Mozzarella & Basil

Rigatoni Bolognese
Braised Short Rib, Veal & Pork, Basil Ricotta

Chicken Sorrentino
Sautéed Spinach,
Eggplant Milanese, Fresh Mozzarella

Crispy Norwegian Salmon Filet
Forest Mushroom Risotto, Prosecco Beurre Blanc

Chicken Parmesan,
Penne Marinara, Parmigiano-Reggiano

Pork Porterhouse Scarpiello,
Roasted Potatoes, Broccoli Rabe, Rosemary Pan Jus

Desserts (choose 1)

• Brownies • Tiramisu • Zeppole •
• Assorted Cookies & Cannoli • Fresh Fruit & Berries
• Special Occasion Cake (see page 11.)

DINNER BUFFET CATERING MENU OPTIONS

Package C Buffet $35-

Salad
Pasta
Chicken
Meat
Side
Side

Coffee, Tea
Dessert Selection

Package D Buffet $39-

Salad
Pasta
Chicken
Meat
Seafood
Side
Side

Coffee, Tea
Dessert Selection

add a second pasta selection or salad for $2-

+ Add Hors d'oeuvres to either package for $10 p/p see page 5
+ Add Antipasti Platters for $9 p/p see page 4

Pasta (choose 1)

Rigatoni ala Vodka,
Shaved Parmigiano Reggiano

Penne Pomodoro, Crispy Pancetta,
Shaved Reggiano

Rigatoni Carbonara,
Smoked Pancetta, Peas, Leeks

Penne & Chicken Caprese
Fresh Mozzarella, Tomatoes & Basil

Rigatoni Bolognese
Braised Short Rib, Veal & Pork,
Basil Ricotta

Cavatelli, Crumbled Sweet & Spicy Sausage,
Broccoli Raab, Toasted Pine Nuts

Chicken (choose 1)

Chicken Rollatini, Prosciutto
Mozzarella, Roasted Peppers,
Red Wine Veal Glaze

Sautéed Chicken Artichoke Hearts,
Sun Dried Tomatoes, Pinot Bianco Broth

Chicken Sorrentino
Eggplant Milanese, Fresh Mozzarella

Chicken Milanese Bruschetta
Fresh Mozzarella, Tomatoes & Basil

Salad (choose 1)

Wild Arugula, Poached Pears,
Sun Dried Cherries, Gorgonzola,
Spiced Pecans, Honey Balsamic

Romaine Hearts, Shaved Parmigiano
Reggiano, Focaccia Croutons,
Creamy Rosemary Caesar

Classic Tri Color Salad,
Blistered Tomatoes, Roasted Peppers,
Shaved Reggiano, Balsamic Vinaigrette

Seafood (choose 1)

Frutti Di Mare Fra Diavolo

Crab Crusted Lemon Sole,
Grilled Asparagus Risotto,
Lemon Caper Brown Butter

Herb Roasted Salmon
Pesto Whipped Potatoes,
Citrus Beurre Blanc

Mussels- choice of :
•Fra diavolo
•Garlic white wine
•Marinara

Kids $15.95

Ages 2 - 12
Choice of:
Chicken Fingers & Fries
Penne Tomato or Butter Sauce

Meat (choose 1)

Herb Marinated Pork Tenderloin

Tuscan Roast Beef
Garlic Rosemary Roasted

Roast Sliced Turkey

Sliced Prime Aged Sirloin
* *$12- Additional Charge per person*

*Grilled Sliced Filet Mignon
Sauce Bordelaise
* *$12- Additional Charge per person*

*Chianti Marinated Skirt Steak
* *$12- Additional Charge per person*

Sides (choose 2)

Sautéed Spinach

Vegetable Pan Roast
Cauliflower, Zucchini, Carrots, Yellow Squash

Escarole & White Beans

Rosemary Roasted Potatoes

Roasted Garlic Mashed Potatoes

Tuscan Hash
Potatoes, Peppers, Onions, Sausage

Dessert (choose 1)

• Brownies • Tiramisu • Zeppole •
• Assorted Cookies & Cannoli
• Fresh Fruit & Berries
• Special Occasion Cake (see page 11.)

FAMILY STYLE CATERING OPTIONS $43

Family Style Catering Menu Available for Parties of 50 or Less

Appetizers (choose 3)

Polenta Crusted Calamari
Charred Tomato Marinara

Mussels Marinara
Herb Baked Crostini

Italian Nachos
Warm House Made Potato Chips, Smoked Pancetta, Hot Vinegar Peppers, Gorgonzola Fonduta

Classic Tri Color Salad,
Blistered Tomatoes, Roasted Peppers, Shaved Reggiano, Balsamic Vinaigrette

Chopped Hearts of Romaine
Focaccia Croutons, Creamy Rosemary Caesar

Baked Clams Toscana
Preserved Chardonnay Broth

Artichoke & Zucchini Fritti
Horseradish Caper Aioli

Assorted Pizza Selection
Five Mushroom Truffle, Sausage & Broccoli Raab, Margherita

Entrees (choose 3)

Chicken Milanese Bruschetta
Fresh Mozzarella, Tomatoes & Basil

Sautéed Chicken
Artichoke Hearts, Sun Dried Tomatoes, Pinot Bianco Broth

Rigatoni Bolognese
Braised Short Rib, Veal & Pork, Basil Ricotta

Cavatelli,
Crumbled Sweet & Spicy Sausage, Broccoli Raab, Toasted Pine Nuts

Crispy Eggplant Parmesan
Melted Fresh Mozzarella

Tuscan Roast Beef
Garlic Rosemary Roasted

Herb Marinated Pork Tenderloin

Rigatoni ala Vodka
Shaved Parmigiano-Reggiano

Sides (choose 2)

Tuscan Hash Browns

Rosemary Roasted Potatoes

Escarole & White Beans

Vegetable Pan Roast
Cauliflower, Zucchini, Carrots, Yellow Squash

Creamed Spinach

Sautéed Broccoli Raab

Dessert (choose 1)

• Brownies • Tiramisu • Zeppole •
• Assorted Cookies & Cannoli
• Fresh Fruit & Berries
• Special Occasion Cake (see page 11.)

Add Antipasti Station to Begin Your Party$9 p/p
Includes:

Eggplant Rollatini, Baked Clams, Stromboli, Fried Mozzarella, Italian Meats & Cheeses

Add Sangria to any Drink or Brunch Package $8p/p
House Made
White & Red Sangria

Add Gelato Sundae Bar $7- p/p
Make Your Own Sundae Bar
Vanilla & Chocolate Gelato,
Waffles & Many Toppings

All Dinner Packages Include
Coffee Service
regular coffee, decaf coffee & tea

Add Italian Coffee Service $5- p/p
cappuccino & espresso

Bavarian Pretzel Bar
$6 per person

Bavarian Pretzels & Pretzel Bits
• Spicy Mustard
• Cheese Sauce

Slider Station
$6 per person

Veal Meatballs
Mushroom Marsala

Meatballs
Marinara Sauce

DINNER CATERING ADDITIONS

Liquor Packages

(To add to Sit Down Dinner, Buffet or Family Style Packages Only)

1- Premium Draft Beer, Wine & Soda (3 hours $19.95, 4 hours $24.95)
2- Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours $21.95, 4 hours $27.95)
3 - Martinis, Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours $25.95, 4 hours $32.95)

Cordials add $4- p/p Champagne Toast add $3- p/p

Passed Hors d'oeuvres

Choice of 5 @ $10- p/p (butler style for 30 minutes)
Choice of 5 @ $17- p/p (butler style for 1 hour)
These prices reflect the *addition* to a dinner catering package

Arancini with a Spicy Red Pepper Aioli
Pear & Brie Filo Rolls
Kale & Vegetable Dumplings
Chicken & Lemongrass Dumplings
Mini Meatballs
Prosciutto Wrapped Grilled Asparagus
Assorted Bruschetta
Fried Mozzarella
Mini Eggplant Rollatini
Mini Potato Pancakes, Salmon Dill Creme Fraiche
Artichoke Croquette
Mini Lump Crab Cakes with a Lemon Caper Aioli
Chianti BBQ Chicken Milanese Strips
Assorted Pizzettas
Shrimp & Crab Spring Rolls
Pancetta Wrapped Scallops & Shrimp

PLATTERS

add platters to begin any package
(each platter serves 10-15 guests)

Italian Nachos $55-
Warm House Made Potato Chips, Smoked Pancetta, Hot Vinegar Peppers, Gorgonzola Fonduta

Mozzarella & Tomato Platter $75-
Vine Ripened Tomato & Fresh Mozzarella, Roasted Peppers, 15 Year Old Balsamic

Fried Calamari Platter $85-
Spicy Marinara

Baked Clams Oreganata $75-
White Wine, Lemon
(3 dozen)

Meatball Sliders $75-
Mini Brioche Buns, Shaved Reggiano
(24 pieces)

Jumbo Shrimp Cocktail Display $135- (45 pieces)

Sardinian Flatbreads $45-
Sun Dried Tomato & Roasted Garlic Hummus

Italian Meats Platter $95-
Dried, Sweet & Spicy Sausages, Salami & Ham

Meat & Cheese Platter $95-
Hand Crafted Dried Meats & Cheeses

Truffled Filet Mignon $125-
Melted Brie on Toasted Crostini
(24 pieces)

Vegetable Crudite Platter $45-
Roasted Garlic & Artichoke Dip

Lobster Sliders $90-
Mini Brioche Buns(18 pieces)

Veal Meatball Sliders $85-
Mini Brioche Buns, Mushroom Marsala
(24 pieces)

Hot Antipasti $95-
Eggplant Rollatini, Baked Clams, Stromboli, Fried Mozzarella

Assorted Appetizer Platter $85-
Arancini & Pizzetta
Assorted Bruschetta

Bruschetta Platter $50-
Bruschetta Crisps with
• Fresh Basil, Tomato & Onion
• Olive Tapenade

Oven Roasted Chicken Wings $75-
Caramelized Peppers & Onions
(50 pieces)

Baked Creamed Spinach & Artichoke Dip $60-
Warm Potato Crisps

Fritti Platter $70-
Fried Zucchini & Artichoke Fritti, Fried Mozzarella

Tomato & Mozzarella Sliders $70-
Beefsteak Tomato, Fresh Mozzarella, Mini Brioche Bubs, Aged Balsamic
(24 pieces)

COCKTAIL PARTY PACKAGES

Cocktail Party
Package A

Liquor Packages

3 hour drink package $61-
4 hour drink package $68-
Draft Beer, Wine,
Mixed Drinks & Martinis

Passed Hors d'oeuvres 1/2 hour

Mini Meatballs
Prosciutto Wrapped Grilled Asparagus
Mini Lump Crab Cakes Lemon Caper Aioli
Chianti BBQ Chicken Milanese Strips

Antipasti Station

• Italian Cheese Platters
Hand crafted cheese from throughout Italy's regions

• Italian Meat Platters
Dried, sweet & spicy sausages, salami & ham

• Lemon Scented Hummus
Sardinian Flatbreads & Cucumbers

• Baked Spinach & Artichoke Dip
Warm Potato Crisps

• Fritti
**Arancini - Spicy Red Pepper Coulis*
** Fried Mozzarella - Tomato Sauce*

• Fried Calamari
Spicy Marinara

Pasta & Pizza Station

Rigatoni ala Vodka, Parmigiano-Reggiano
&
Cavatelli, Broccoli Raab, Crumbled Sausage

Thin Crust Pizza-
Five Mushroom Truffle, Sausage & Broccoli Raab, Margherita

Dessert

Street Fair Zeppole

Cocktail Party
Package B

Liquor Packages

3 hour drink package $69-
4 hour drink package $76-
Draft Beer, Wine,
Mixed Drinks & Martinis

Passed Hors d'oeuvres 1/2 hour

Filet Mignon Crostini
Prosciutto Wrapped Grilled Asparagus
Kale & Vegetable Dumpling
Mini Lump Crab Cakes Lemon Caper Aioli
Chianti BBQ Chicken Milanese Strips

Antipasti Station

• Italian Cheese Platters
Hand crafted cheese from throughout Italy's regions

• Italian Meat Platters
Dried, sweet & spicy sausages, salami & ham

• Lemon Scented Hummus
Sardinian Flatbreads & Cucumbers

• Baked Spinach & Artichoke Dip
Warm Potato Crisps

• Arancini - *Spicy Red Pepper Coulis*

• Fried Calamari - *Spicy Marinara*

• Baked Clams Oreganta

• Jumbo Shrimp Cocktail Platter

Pasta & Pizza Station

Rigatoni ala Vodka, Parmigiano-Reggiano
&
Cavatelli, Broccoli Raab, Crumbled Sausage

Thin Crust Pizza -
Five Mushroom Truffle, Sausage & Broccoli Raab, Margherita

Caesar Salad,
Shaved Reggiano, Focaccia Croutons

Dessert

Street Fair Zeppole

Tuscan Brunch Catering Menu

All Brunch Packages Include Unlimited Mimosas, Champagne Punch & Bloody Mary's, Soda Coffee & Tea

Package A Buffet

3 hour $45 or 4 hour $47

Egg Selection
Salad
Pasta
Meat Selection
French Toast
Bacon
Hash Browns

Includes **Muffins & Brunch Breads**
Dessert Selection or
Special Occasion Cake (see page 11.)

Package B Buffet

3 hour $47 or 4 hour $49

Egg Selection
Pasta
Salad
Meat Selection
Chicken
French Toast
Bacon
Hash Browns

Includes **Muffins & Brunch Breads**
Dessert Selection or
Special Occasion Cake (see page 11.)

TURN FOR MORE BRUNCH PACKAGES

Salad (Choose 1)

Hearts of Romaine,
Creamy Caesar Dressing

Wild Arugula, Gorgonzola,
Poached Pears, Sun Dried Cherries,
Spiced Pecans, Honey Balsamic

Classic Tri Color Salad,
Blistered Tomatoes, Roasted Peppers,
Shaved Reggiano, Balsamic Vinaigrette

Meat Selection (Choose 1)

Herb Marinated Pork Tenderloin

Tuscan Roast Beef
Garlic Rosemary Roasted

Sliced Turkey, Raspberry Cabernet Jam

*Smoked Salmon
** $2- Additional Charge per person*

*Sliced Prime Aged Sirloin
** $10- Additional Charge per person*

*Chianti Marinated Skirt Steak
** $10- Additional Charge per person*

Egg Selection (Choose 1)

Rustic Vegetable Frittata-
Broccoli Raab, Peppers & Onions

Asparagus & Fontina Frittata

Broccoli Raab & Sausage Frittata

Tuscan Scramble- Sausage, Peppers,
Potatoes & Onions

Scrambled Eggs & Cheese

Tomato & Parmesan Frittata

Pasta (Choose 1)

Rigatoni ala Vodka,
Parmigiano Reggiano

Penne Pesto Salad, Roasted Eggplant,
Grape Tomatoes, Olives, Asparagus, Feta
(served chilled, buffet only)

Penne & Chicken Caprese
Fresh Mozzarella, Tomatoes & Basil

Rigatoni Bolognese
Braised Shortrib, Veal & Pork, Basil Ricotta

Cavatelli, Crumbled Sweet & Spicy
Sausage, Broccoli Raab, Toasted Pine Nuts

Ricotta Ravioli Caprese
Fresh Mozzarella, Tomatoes & Basil

Chicken (Choose 1)

Chicken Rollatini, Prosciutto
Mozzarella, Roasted Peppers,
Red Wine Veal Glaze

Chicken Milanese Bruschetta
Fresh Mozzarella, Tomatoes & Basil

Chicken Sorrentino
Eggplant Milanese, Fresh Mozzarella

Sautéed Chicken
Artichoke Hearts, Sun Dried Tomatoes

See Dessert Options on Page 9.

Kids Price $15.95
Ages 2 - 12

Brunch Hors d'oeuvres
$6 p/p (Choose 3)

-Prosciutto wrapped melon
-Assorted stuffed crepes
-Pear & brie filo
-Mini cinnamon dusted zeppole
raspberry jam
-Mini Grilled Cheese Sandwiches
-Mini potato pancakes,
salmon dill creme fraiche

BRUNCH ADDITIONS

Omelet Station $10 p/p

Made to Order Omelets
including Fresh Vegetables,
Cheeses & Brunch Meats

Add Smoked Salmon

With all the
Accompaniments 6 p/p

Add Gelato Sundae Bar $7pp

Make Your Own Sundae Bar
Vanilla & Chocolate Gelato,
Waffles & Many Toppings

MORE BRUNCH PACKAGES BELOW

Tuscan Brunch Sit Down Menu

Unlimited Mimosas, Champagne Punch & Bloody Mary's, Soda Coffee & Tea

Package C
Sit Down Brunch

3 hours $49 - 4 hours $51

Includes **Muffins & Brunch Breads**

Platters to Begin for Each Table

•Nutella Sandwiches

•Mini potato pancake,
salmon dill creme fraiche

•Mini Grilled Cheese Sandwiches
Tomato Bisque Dip

1st Course

Choose 1

Assorted Seasonal Fruit

Baby Greens Salad,
Blistered Tomatoes, Cucumbers, Reggiano & Honey Balsamic

2nd Course

Choose 4

Traditional French Toast

Nutella French Toast

Goat Cheese, Tomato & Basil Quiche, Cucumber & Tomato Salad

Egg Selection

Chicken

Pasta

Caesar Salad, Marinated Chicken

Chicken Milanese Salad

Dessert

Choose 1

• Occasion Cake • Tiramisu • Zeppole •
• Assorted Cookies & Cannoli • Fresh Fruit & Berries

Egg Selections

•Rustic Vegetable Frittata- Broccoli Raab, Peppers & Onions

•Asparagus & Fontina Frittata

•Broccoli Raab & Sausage Frittata

•Tuscan Scramble- Sausage, Peppers, Potatoes & Onions

•Scrambled Eggs & Cheese

•Tomato & Parmesan Frittata

Chicken Selections

•Chicken Milanese Bruschetta
Fresh Mozzarella, Tomatoes & Basil

•Chicken Sorrentino
Eggplant Milanese, Fresh Mozzarella

Sautéed Chicken
Artichoke Hearts, Sun Dried Tomatoes

Pasta Selections

•Rigatoni ala Vodka, Parmigiano Reggiano

•Penne & Chicken Caprese
Fresh Mozzarella, Tomatoes & Basil

•Rigatoni Bolognese
Braised Shortrib, Veal & Pork, Basil Ricotta

•Cavatelli, Crumbled Sweet & Spicy
Sausage, Broccoli Raab, Toasted Pine Nuts

•Ricotta Ravioli Caprese
Fresh Mozzarella, Tomatoes & Basil

BRUNCH PLATTERS

add Platters to Begin any Brunch Party

(each platter serves 10-15 guests)

Fruit & Cheese Platter $45-
Assorted Seasonal Fruits & Cheese

Mini Grilled Cheese Platter $35-
Assorted Grilled Cheese (24 pieces)
Prosciutto & Mozzarella
Gouda & Fontina
Tomato Bisque Dip

Ricotta Toast Points $35-
Country Bread Slices, Fresh Ricotta,
Blood Orange Marmalade

Shrimp Cocktail Display $135-

Croissant & Bagel Platter $40-
Warm Croissants & Bagels
Cream Cheese & Fresh Jam
(Add Lox to Bagel Platter $30)

Seasonal Vegetable Crudite Platter $35-
Roasted Garlic & Artichoke Dip

Warm Sardinian Flatbreads $35-
Hummus Dip

Crespelle $55-
Warm Assorted Crepes Nutella,
Fresh Fruit, Cheese

Focaccia Caprese $45-
Focaccia Slices,
Mozzarella & Tomato Salad

House Cured Salmon $85-
Thin Slices of Whole Grain Bread,
Smoked Salmon, Fresh Dill

BRUNCH ADDITIONS

Sangria $8p/p
House Made
White & Red Sangria

Add Italian Coffee Service
cappuccino & espresso $5p/p

Dessert Platters

Sicilian Cannoli $30
(15 pieces)

Street Fair Zeppole $25
(serves 15 guests)

Cocoa Brownies $30
(15 pieces)

Individual Nutella Tiramisu
$3.00 per serving

Tuscan Brunch Catering Menu

All Brunch Packages Include All Brunch Packages Include Unlimited Mimosas, Champagne Punch & Bloody Mary's, Soda Coffee & Tea

Package D
Buffet Brunch

3 hour $51 or 4 hour $53

Begins With

Warm Sardinian Flatbreads
Hummus Dip

Fruit & Cheese Platter
Assorted Season Fruits & Cheese

Croissant & Bagel Platter
Warm Croissants & Bagels
Cream Cheese & Fresh Jam

1/2 Hour Brunch Hors d'oeuvres
Mini Grilled Cheese Sandwiches
Tomato Bisque Dip

Nutella Sandwiches

Mini Potato Pancakes,
Smoked Salmon Dill Creme Fraiche

Buffet

Egg Selection
Pasta
Salad
Carving
Chicken
Smoked Salmon
French Toast
Hash Browns & Bacon
Assorted Muffins & Brunch Breads

Dessert Selection or Special Occasion Cake
(see page 11.)

BRUNCH PLATTERS

add Platters to Begin any Brunch Party
(each platter serves 10-15 guests)

Fruit & Cheese Platter $45-
Assorted Seasonal Fruits & Cheese

Ricotta Toast Points $35-
Country Bread Slices, Fresh Ricotta,
Blood Orange Marmalade

Shrimp Cocktail Display $135-

Croissant & Bagel Platter $40-
Warm Croissants & Bagels
Cream Cheese & Fresh Jam
(Add Lox to Bagel Platter $30)

Seasonal Vegetable Crudite Platter $35-
Roasted Garlic & Artichoke Dip

Warm Sardinian Flatbreads $35-
Hummus Dip

Crespelle $55-
Warm Assorted Crepes Nutella,
Fresh Fruit, Cheese

Focaccia Caprese $45-
Focaccia Slices,
Mozzarella & Tomato Salad

House Cured Salmon $85-
Thin Slices of Whole Grain Bread,
Smoked Salmon, Fresh Dill

BRUNCH ADDITIONS

Sangria $8p/p
House Made
White & Red Sangria
(added to brunch or drink package only)

Add Italian Coffee Service
cappuccino & espresso $5p/p

Dessert Platters
Sicilian Cannoli $30
(15 pieces)

Street Fair Zeppole $25
(serves 15 guests)

Cocoa Brownies $30
(15 pieces)

Individual Nutella Tiramisu
$3.00 per serving

Weekend Shower Luncheon

3 hour $49 4 hour $51

Below Package Includes Red & White Sangria,
Champagne Punch, Mimosa and Bloody Mary's, Soda, Coffee & Tea.

Begins with

Platters

• Lemon Scented Hummus
Sardinian Flatbreads & Cucumbers

• Baked Creamed Spinach & Artichoke Dip
House Made Chips

Passed Hors d'oeuvres 1/2 hour
Mini Grilled Cheese Sandwiches

Assorted stuffed crepes
nutella, raspberry, blueberry-brie

Mini Potato Pancakes,
Smoked Salmon Dill Creme Fraiche

Dessert (Choose 1)

• Brownies • Tiramisu • Zeppole •
• Assorted Cookies & Cannoli
• Fresh Fruit & Berries
• Special Occasion Cake (see page 11.)

Buffet

• Penne Pesto Salad, Roasted Eggplant,
Grape Tomatoes, Olives, Asparagus, Feta

• Finger Sandwiches
-fresh mozzarella & tomato
-prosciutto di Parma
-eggplant milanese

•Pizzetta
- Five Mushroom Truffle
- Sausage & Broccoli Raab
- Margherita

•Pasta
Rigatoni ala Vodka, Shaved Reggiano

• Tri Color Salad,
Blistered Tomatoes, Roasted Peppers, Shaved Reggiano, Balsamic Vinaigrette

• Caesar salad with grilled chicken

Bavarian Pretzel Bar
$6 per person

Bavarian Pretzels & Pretzel Bits
• Spicy Mustard
• Cheese Sauce

Popcorn Bar
$5 per person

Movie Theatre Style Popcorn
Sea Salt • Butter
Caramel • Chocolate Shavings
Coconut • Cheese

Slider Station
$6 per person

Cheeseburger
Trio of Cheese

Buffalo Chicken Meatball

novitá

ENOTECA · ITALIAN KITCHEN

Special Occasion Cake Order Form

Type of Cake: Circle One

Sponge Devils Food Red Velvet Carrot Napoleon

Fillings:

Chocolate Mousse	Vanilla Custard	Chocolate Pudding	Chocolate Buttercream
Vanilla Mousse	Mocha	Cherry Preserve	Raspberry Preserve
Raspberry Mousse	Black Cherry	Lemon Cream	Mixed Fruit Preserve
Fresh Strawberry & Cream	Fresh Banana & Cream	Cannoli	Fudge

If More Then One Filling Circle the Following:

Layer By Layer (Everyone Gets Both When Cake is Cut)

Side By Side (Everyone Has to Choose Filling)

Icing: Circle One

Whipped Cream ButterCream Chocolate Mousse Fudge

Note: Included will be a Standard flower/balloon decoration and writing (please inquire about any other Standard designs) :

Inscription

_____

_____

_____

Date of Event:_____

Name:_____

Suggested Shower Cake Inscriptions:

From Ms to Mrs with our best wishes!

Sweetest Wishes for the soon-to-be Mrs!

Showers of Happiness!

Someone Special, Someone Dear, Baby_____ is almost here!