



novità

ENOTECA • ITALIAN KITCHEN

Off-Premise Catering & Events

Contact
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Two of Us Event Planners
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Set Packages

Minimum 25 guests

WEEKEND BRUNCH *\$59 per person*

To Begin

Yogurt Parfaits
Biscuits - Scones -
Croissants
Baked Brie

- Tuscan Potato Salad
- Bacon & Spinach Quiche
- Asparagus & Fontina
Frittata
- Tomato & Parmesan
Frittata
- Nutella French Toast
- Penne Pesto Salad, Roasted
Eggplant, Grape Tomatoes,
Olives, Asparagus, Feta
Arugula, Fennel, Lemon
Vinaigrette

Accompaniments for
Champagne Bar

COCKTAIL PARTY *\$75 per person*

To Begin

Choose 5 passed Hors d'oeuvres (pg4)

Platters

- Italian Meat & Cheese Boards
- Hummus, Sardinian Flatbreads,
Cucumbers & Carrots
- Shrimp Cocktail
- Italian Nachos

Dinner

Slider Station

- Lobster Sliders
- Pulled Pork Sliders
- Lamb & Feta Sliders

Satay's

- Grilled Spicy Thai Chicken
- Mozzarella, Tomatoes, Basil
- Firecracker Baby Shrimp
- Iceberg Wedges, Blue Cheese
& Bacon
- Tomato & Vidalia Onion
Stacks
- Sliced Steak Fiorentina
- Mini Meatball Baked Ziti

Dessert

Assorted Mini Desserts

SUNDAY DINNER *\$49 per person*

To Begin

Italian Meat & Cheese
Boards
Sicilian Rice Balls
Assorted Bruschetta

Dinner

Rigatoni Ragu
Ravioli Marinara
Meatballs, Sausage
Chicken Parmesan
Garlic Bread
Caesar Salad
Add Jumbo Shrimp Scampi
or Jumbo Shrimp Parm \$7pp

Dessert

Cannoli & Tiramisu

Set Packages & Add Ons

Minimum 25 guests

Novità Presents

Bring Novità Home Private Wine Dinners Now In Your Home

Novità In-Home Wine Dinners (10–18 guests):

Multi-course modern Italian feasts + flawless pairings from 100+ global wines.

No corkage fees, no traffic, no cleanup just pure Italian dolce vita at your own table.

\$200 Per Person plus tax Plus

Passionate Wine Professional for \$200 – interactive tastings, bottle stories, and expert pairing guidance all night.

In-Home Cook for \$200 – custom menu prepared and served fresh in your kitchen.

Email Novita2@me.com for
dates, details and sample menus

B a v a r i a n P r e t z e l B a r *\$8 per person*

Bavarian Pretzels
& Pretzel Bits
Spicy Mustard
Cheese Sauce

M e x i c a n C h i p & D i p B a r *\$6 per person*

Tortilla Chips, Guacamole,
Pico de Gallo, Salsa

I t a l i a n C h i p & D i p B a r *\$6 per person*

Homemade Italian Potato
Chips, Hummus, Eggplant
Caponata, Olive Tapenade

R a w B a r *priced per dozen* *(market price)* *Minimum 5 dozen*

Littleneck clams
East Coast Oysters
West Coast Oysters
Crab Cocktail
Lobster Cocktail
Ahi Crudo
Oyster Shooters

Meat & Cheese Boards

Grand Board \$44 (serves 3-4)

Saluti Board \$105 (serves 6-10)

Festa Board \$159 (serves 12-15)

*An Assortment of our Cured Meats & Cheeses.
Served with Sardinian Flat breads, Fig Jam,
Apple Mostarda, Olives, Marcona Almonds*

Served on Plastic Board. Wood board \$20

Hors d'oeuvres

(12 pieces per order)

Arancini with a Spicy Red Pepper Aioli \$21

Pear & Brie Filo Rolls \$21

Kale & Vegetable Dumplings \$21

Chicken & Lemongrass Dumplings \$23

Mini Meatballs \$23

Prosciutto Wrapped Grilled Asparagus \$22

Assorted Bruschetta \$20

Fried Mozzarella \$21

Mini Eggplant Rollatini \$24

Mini Potato Pancakes, Salmon Dill Creme Fraiche \$26

Artichoke Croquette \$21

Mini Lump Crab Cakes with a Lemon Caper Aioli \$26

Chianti BBQ Chicken Milanese Strips \$24

Pigs in a Blanket, Spicy Mustard \$21

Shrimp & Crab Spring Rolls \$26

Pancetta Wrapped Scallops & Shrimp \$31

Antipasti Platters

(each platter serves 10-15 guests)

Italian Nachos \$60-

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

Italian Meats Platter \$99-

Dried, Sweet & Spicy Sausages,
Salami & Ham

Assorted Appetizer

Platter \$99-

Arancini & Pizzetta
Assorted Bruschetta

Mozzarella & Tomato Platter \$85-

Vine Ripened Tomato &
Fresh Mozzarella, Roasted Peppers,
15 Year Old Balsamic

Meat & Cheese Platter \$99-

Hand Crafted Dried Meats & Cheeses

Bruschetta Platter \$55-

Bruschetta Crisps with
• Fresh Basil, Tomato & Onion
• Olive Tapenade

Fried Calamari Platter \$99-

Spicy Marinara

Truffled Filet Mignon \$130-

Melted Brie on Toasted Crostini
(24 pieces)

Oven Roasted Chicken Wings \$94-

Caramelized Peppers & Onions
(50 pieces)

Baked Clams Oreganata \$85-

White Wine, Lemon
(3 dozen)

Vegetable Crudite Platter \$55-

Roasted Garlic & Artichoke Dip

Baked Creamed Spinach &

Artichoke Dip \$80-

Warm Potato Crisps

Meatball Sliders \$90-

Mini Brioche Buns, Shaved Reggiano
(24 pieces)

Lobster Sliders \$150-

Mini Brioche Buns (24 pieces)

Veal Meatball Sliders \$89-

Mini Brioche Buns, Mushroom Marsala
(24 pieces)

Fritti Platter \$80-

Fried Zucchini & Artichoke Fritti,
Fried Mozzarella

Jumbo Shrimp Cocktail

Display \$155- (50 pieces)

Hot Antipasti \$99-

Eggplant Rollatini, Baked Clams,
Stromboli, Fried Mozzarella

Tomato & Mozzarella Sliders \$80-

Beefsteak Tomato, Fresh Mozzarella,
Mini Brioche Buns, Aged Balsamic
(24 pieces)

Sardinian Flatbreads \$59-

Sun Dried Tomato & Roasted Garlic
Hummus

T r a y s

(each platter serves 10-15 guests)

Salad

	1/2 Tray	Full Tray
Chopped hearts of romaine	\$30-	\$59-
Grape tomatoes, creamy Caesar dressing		
Mixed greens	\$35-	\$59-
Crumbled blue cheese, candied almonds, cippolini, blood orange vinaigrette		
Tri color Salad	\$35-	\$59-
Balsamic vinaigrette		
Tossed salad	\$35-	\$59-
Red wine vinaigrette		
Wild arugula	\$39-	\$65-
Sun dried cherries, gorgonzola picante, spiced pecans, honey balsamic		
Baby spinach	\$30-	\$59-
Cabernet beets, cracked Sicilian olives, goat cheese crostini, roasted shallot vinaigrette		
Chicken Milanese	\$65-	\$129-
Breaded chicken cutlet, arugula, white beans, prosciutto, oven dried tomatoes, parmigiana reggiano, oil & vinegar		
Seafood salad	\$80-	\$155-
Baby shrimp, mussels, scungili, calamari, grilled octopus, lemon basil citronette		

Grandma Style Pizza

Margherita	\$24
tomato, basil, mozzarella	
Carbonara	\$27-
Pancetta, truffle parmesan ricotta, sunny side eggs	
Prosciutto di parma white pie	\$27-
sun-dried cherries, aged balsamic	
Sausage & Broccoli Rabe	\$27-
creamy ricotta	
Meatball	\$27-
ragu sauce, mozzarella	
Five Mushroom Truffle	\$27-
creamy ricotta, white truffle	
Cacio e pepe	\$27
pecorino crema, cracked black pepper, wild arugula, shaved pecorino	

Pasta

Gluten Free \$10 half tray & \$20 full tray additional

	1/2 Tray	Full Tray
Rigatoni Ragu	\$65-	\$130-
Meatballs, braised pork, veal & sausage		
Baked Cheese Ravioli	\$55-	\$110-
Blistered tomato pomodoro		
Lasagna	\$60-	\$120-
Meat sauce & cheese		
Lobster Ravioli	\$75-	\$150-
Black pepper truffle cream		
Cavatelli Salsiccia	\$60-	\$120-
Crumbled italian sausage, broccoli raab, garlic & oil		
Rigatoni Bolognese	\$60-	\$120-
braised beef short rib, baby sausage meatballs,		
Penne Pomodoro	\$55-	\$99-
Crispy pancetta, chards of pecorino		
Linguine Clams	\$60-	\$125-
Red or white		
Bucatini Frutti di Mare	\$69-	\$140-
Calamari, shrimp, clams, mussels, fresh tomato sauce		
Penne ala Vodka	\$55-	\$110-
chards of reggiano		
Tortellini Carbonara	\$60-	\$120-
Pancetta, parsnips, peas		
Penne & Chicken Caprese	\$60-	\$120-
Fresh tomatoes, mozzarella and basil		

Panini

Medium Tray	\$60-
Includes 5 panini cut in 4's	
1 Mozzarella Tomato, 1 Prosciutto, 1 Grilled Chicken, 1 Eggplant Parm, 1 Grandpa	
Large Tray	\$120-
Includes 10 panini cut in 4's	
2 Mozzarella Tomato, 2 Prosciutto, 2 Grilled Chicken, 2 Eggplant Parm, 2 Grandpa	

Chafing Trays

\$4 charge per wire rack (to leave behind)
\$10 charge per wire rack, deep pan & sternos (to leave behind)
\$40 security deposit per stainless chafing tray (to drop off)

Trays

(each platter serves 10-15 guests)

Chicken

	1/2 Tray	Full Tray
Chicken Rollatini	\$70-	\$135-
Stuffed with prosciutto, fontina, roasted peppers, brown sauce		
Chicken Sorrentino	\$70-	\$135-
Topped with eggplant Milanese, fresh mozzarella		
Chicken Scarpiello	\$70-	\$135-
Roasted chicken, potatoes, peppers, onions		
Chicken Carciofi	\$70-	\$135-
Artichoke hearts, sun dried tomatoes, pinot bianco broth		
Chicken Piccata	\$70-	\$135-
White wine, lemon, crispy capers		
Chicken Milanese Bruschetta	\$70-	\$135-
Fresh Mozzarella, Tomatoes & Basil		

Veal

Veal Saltimboca	\$90-	\$175-
Prosciutto, sautéed spinach, fresh mozzarella, brown sauce		
Veal Marsala	\$80-	\$170-
Wild mushrooms, marsala wine sauce		
Veal Milanese	\$80-	\$170-
Baby arugula, roasted peppers, shaved parmesan, olive oil		
Veal Piccata	\$80-	\$170-
White wine, lemon, crispy capers		

Parmigiana

Chicken	\$70-	\$135-
Veal	\$90-	\$170-
Shrimp	\$90-	\$170-
Eggplant	\$65-	\$125-
Meatball	\$70-	\$130-

Seafood

	1/2 Tray	Full Tray
Oreganata Crusted Tilapia	\$85-	\$170-
Roasted red pepper beurre blanc		
Shrimp Fra Diavlo	\$90	\$170-
Spicy garden marinara		
Jumbo Shrimp Scampi	\$90-	\$170-
Crispy guanciale pancetta, asparagus & corn risotto		
Pesto Roasted Salmon	\$95-	\$185-
Citrus beurre blanc		
Roasted Salmon	\$95-	\$185-
toasted Marconi almond spring bean salad, roasted shallots, Sorrento lemon citronette		
Zuppa di Pesce	\$95-	\$190-
Sweet Maine lobster, shrimp, scallops, calamari, mussels, clams, marinara		
Tilapia	\$85-	\$170-
Sicilian capers, oven roasted tomatoes, lemon, white wine		

Meat

Grilled Sliced Filet Mignon	\$Mkt-
Sauce Bordelaise	
Roasted Baby Lamb Chops	\$Mkt-
Baby arugula, roasted red peppers, lamb jus	
Sliced Strip Steak Fiorentina	\$Mkt-
Sautéed spinach, extra virgin olive oil	
Rosemary Marinated Pork Loin	\$45 \$90-
Creamy polenta, oven dried tomato glaze	
Marinated Skirt Steak	\$Mkt-
Gorgonzola baby potatoes, basil béarnaise	

Italian Robata Skewers

12 pieces per 1/2 tray

Sirloin	\$42- (1/2 Tray)
Chicken	\$38- (1/2 Tray)
Lamb	\$42- (1/2 Tray)

T r a y s

Vegetables

Sautéed Broccoli Rabe	\$65- \$120-
Garlic & Oil	
Gorgonzola Creamed Spinach	\$65- \$120-
Sautéed Spinach	\$65- \$120-
Garlic & Oil	
Sautéed Mixed Vegetable	\$65- \$120-
Garlic & Oil	
Sautéed Asparagus	\$69- \$130-
White wine, lemon	
Roasted Brussels Sprouts	\$69- \$130-
Pancetta	

Potatoes

Roasted Potatoes	\$65- \$120-
Rosemary Roasted	
Parmesan Polenta	\$65- \$120-
Tuscan Hash Browns	\$69- \$130-
Crispy pancetta, peppers & onions	
Creamy Mashed Potatoes	\$65- \$120-
Sweet Potato Hash	\$65- \$120-
Potatoes au Gratin	\$65- \$120-
Sweet Potato Mash	\$65- \$120-

K i d s F o o d

(half tray serves 8-12 guests. full tray serves 16-20 guests)

Chicken Fingers with Ketchup & Honey Mustard
Mac & Cheese
Penne Pasta with Butter Sauce
Mozzarella Bites with Marinara Sauce
French Fries with Ketchup
Mini Chicken Parmesan

Hot Dogs with Ketchup & Mustard
 (Served multiples of 12 hot dogs)

Half Tray	Full Tray
\$65-	\$130-
\$55-	\$110-
\$45-	\$85-
\$60-	\$100-
\$40-	\$75-
\$65-	\$129-

\$5 per hot dog

D e s s e r t

Mini Cannoli with Chocolate Chips
Triple Chocolate Brownies
Fresh Fruit Platter (serves 10-12)
Mini Fruit Kabobs
Biscotti Platter
 (24 per platter, chocolate & Pistachio)
Assorted Cookie Platter
 (24 per platter, chocolate chip, oatmeal, & Sugar)
Long Stem Chocolate Covered Strawberries
Tiramisu (half tray)
Banana Caramel Bread Pudding (half tray)

\$36- per dozen
\$30- per dozen
\$45-
\$30- per dozen
\$40-
\$30-
\$4 each
\$45-
\$45-