



novità

ENOTECA • ITALIAN KITCHEN

**Off-Premise
Catering & Events**

Contact
Jeanine Marchioli
Or
Katherine Scala of
Two of Us Event Planners
novitaoffpremisecatering@gmail.com

Kat 516-448-1565
Jeanine 516-424-4229
February 2024



Set Packages

Minimum 25 guests

WEEKEND BRUNCH

\$54 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

BACKYARD BBQ *\$49 per person*

To Begin

Chips & Dips

BBQ Potato Chips & Bacon

Blue Cheese Dip

Nacho Chips, Salsa &
Guacamole

Croustades, Tomato
Bruschetta

BBQ Chicken Wings

Pulled Pork

Burgers

Hot Dogs

Potato Salad

Pasta Salad

Corn on the Cob

add Baby Back Ribs \$6pp

Watermelon & Brownies

grill cook available

Bloody Mary Fixings Bar *\$8 per person*

2 Different Bloody Mary Mixes

Spicy Pickled String Beans

Bacon

Celery

Bavarian Pretzel Bar *\$8 per person*

Bavarian Pretzels

& Pretzel Bits

Spicy Mustard

Cheese Sauce

Mexican Chip & Dip Bar *\$6 per person*

Tortilla Chips, Guacamole,

Pico de Gallo, Salsa

Italian Chip & Dip Bar *\$6 per person*

Homemade Italian Potato

Chips, Hummus, Eggplant

Caponata, Olive Tapenade

Raw Bar *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 \$19

Pear & Brie Filo Rolls \$19

Kale & Vegetable Dumplings \$19

Chicken & Lemongrass Dumplings \$21

Mini Meatballs \$21

Prosciutto Wrapped Grilled Asparagus \$21

Assorted Bruschetta \$19

Fried Mozzarella \$19

Mini Eggplant Rollatini \$22

Mini Potato Pancakes, Salmon Dill Creme Fraiche \$24

Artichoke Croquette \$19

Mini Lump Crab Cakes with a Lemon Capers Aioli \$25

Chianti BBQ Chicken Milanese Strips \$24

Pigs in a Blanket, Spicy Mustard \$20

Shrimp & Crab Spring Rolls \$25

Pancetta Wrapped Scallops & Shrimp \$31

Antipasti Platters

(each platter serves 10-15 guests)

Fried Calamari Platter \$99-

Spicy Marinara

Baked Clams Oreganata \$79-

White Wine, Lemon
(3 dozen)

Meatball Sliders \$79-

Mini Brioche Buns, Shaved Reggiano
(24 pieces)

Lobster Sliders \$149-

Mini Brioche Buns(24 pieces)

Lamb Meatball & Feta Sliders \$99-

Mini Brioche Buns, Crumbled Feta,
(24 pieces)

Tomato & Mozzarella Sliders \$75-

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

Truffled Filet Mignon \$130-

Melted Brie on Toasted Crostini
(24 pieces)

Vegetable Crudite \$49-

Roasted Garlic & Artichoke Dip

Hot Antipasti \$99-

Eggplant Rollatini, Baked Clams,
Stromboli, Fried Mozzarella

Assorted Appetizer \$99-

Arancini & Pizzetta
Assorted Bruschetta

Bruschetta Platter \$59-

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

Oven Roasted

Chicken Wings \$95-

Caramelized Peppers & Onions
(50 pieces)

Jumbo Shrimp Cocktail

Display \$155- (50 pieces)

Sardinian Flatbreads \$49-

Sun Dried Tomato & Roasted Garlic
Hummus

Mozzarella & Tomato Platter \$79-

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

Baked Creamed Spinach &

Artichoke Dip \$79-

Warm Potato Crisps

Fritti Platter \$75-

Fried Zucchini & Artichoke Fritti,
Fried Mozzarella

Italian Nachos \$59-

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

Trays

(each platter serves 10-15 guests)

Salad

	1/2 Tray	Full Tray
Chopped hearts of romaine Grape tomatoes, creamy Caesar dressing	\$30-	\$59-
Mixed greens Crumbled blue cheese, candied almonds, cippolini, blood orange vinaigrette	\$29-	\$55-
Tri color Salad Balsamic vinaigrette	\$29-	\$55-
Tossed salad Red wine vinaigrette	\$29-	\$55-
Wild arugula Sun dried cherries, gorgonzola picante, spiced pecans, honey balsamic	\$30-	\$59-
Baby spinach Cabernet beets, cracked Sicilian olives, goat cheese crostini, roasted shallot vinaigrette	\$30-	\$59-
Chicken Milanese Breaded chicken cutlet, arugula, white beans, prosciutto, oven dried tomatoes, parmigiana reggiano, oil & vinegar	\$65-	\$129-
Seafood salad Baby shrimp, mussels, scungili, calamari, grilled octopus, lemon basil citronette	\$80-	\$155-

Grandma Style Pizza

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

Pasta

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

	1/2 Tray	Full Tray
Rigatoni Ragu Meatballs, braised pork, veal & sausage	\$60-	\$115-
Baked Cheese Ravioli Blistered tomato pomodoro	\$55-	\$99-
Lasagna Meat sauce & cheese	\$60-	\$120-
Lobster Ravioli Black pepper truffle cream	\$75-	\$150-
Cavatelli Salsiccia Crumbled italian sausage, broccoli raab, garlic & oil	\$55-	\$110-
Rigatoni Bolognese braised beef short rib, baby sausage meatballs,	\$55-	\$110-
Penne Pomodoro Crispy pancetta, chards of pecorino	\$55-	\$99-
Linguine Clams Red or white	\$60-	\$115-
Bucatini Frutti di Mare Calamari, shrimp, clams, mussels, fresh tomato sauce	\$69-	\$140-
Penne ala Vodka chards of reggiano	\$55-	\$99-
Tortellini Carbonara Pancetta, parsnips, peas	\$55-	\$110-
Penne & Chicken Caprese Fresh tomatoes, mozzarella and basil	\$60-	\$115-

Panini

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

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

Veal

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

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

Meat

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

Italian Robata Skewers

12 pieces per 1/2 tray

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

Trays

Vegetables

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

Potatoes

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

Kids Food

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

	Half Tray	Full Tray
Chicken Fingers with Ketchup & Honey Mustard	\$65-	\$130-
Mac & Cheese	\$55-	\$110-
Penne Pasta with Butter Sauce	\$45-	\$85-
Mozzarella Bites with Marinara Sauce	\$60-	\$100-
French Fries with Ketchup	\$40-	\$75-
Mini Chicken Parmesan	\$65-	\$129-
Hot Dogs with Ketchup & Mustard (Served multiples of 12 hot dogs)	\$5 per hot dog	

Dessert

Mini Cannoli with Chocolate Chips	\$36- per dozen
Triple Chocolate Brownies	\$30- per dozen
Fresh Fruit Platter (serves 10-12)	\$45-
Mini Fruit Kabobs	\$30- per dozen
Biscotti Platter (24 per platter, chocolate & Pistachio)	\$40-
Assorted Cookie Platter (24 per platter, chocolate chip, oatmeal, & Sugar)	\$30-
Long Stem Chocolate Covered Strawberries	\$4 each
Tiramisu (half tray)	\$45-
Banana Caramel Bread Pudding (half tray)	\$45-