

*Casa*  
**NONNA**

**PRIVATE EVENTS**

Menu Pricing

## CASA NONNA EVENTS

Casa Nonna wants your next event to be a unique and enjoyable experience that leaves your guests raving about the food, service and ambience. Our goal is to exceed your expectations!

### Off-Site Catering

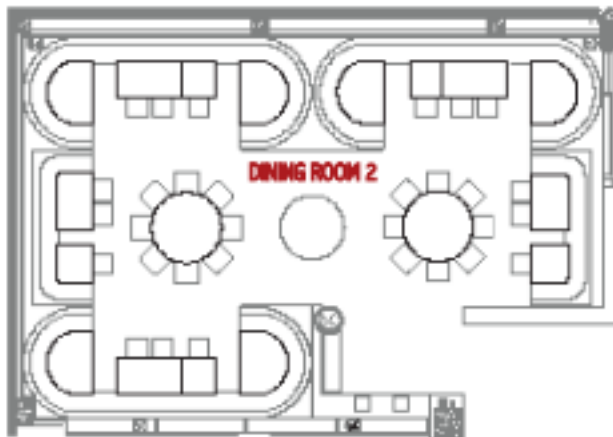
We specialize in off-site catering events of any size and style. Whether you are catering a luncheon in your office or planning a party in your home or other space, we will deliver! From simple drop off and set up, to party equipment rentals and staffing, we are capable of making your off-site event as simple and anxiety-free as possible.

### Event Spaces

We are able to customize many different environments to suit your needs, from an intimate business dinner and presentation for 20 to a festive reception for 150 people.

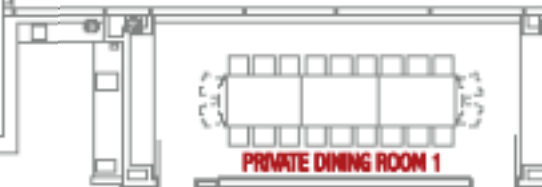
#### Dining Room 2

DR2 is a semi-private room for larger events with enough seating for a dinner party up to 100 guests or a stand-up reception up to 120 guests.



#### Private Dining Room 1

PDR1 features a 55" Television which can be connected to a laptop for presentations or slide shows. Connect your favorite playlist to our surround sound system. DVD equipment is also available for your use. Please discuss specific AV needs with our event planner!



### Seating Capacities - Minimum Fees

Space	F&B Minimums	December Minimums	Sit-Down Dinner	Reception	Cocktails/ Dinner
Private Dining Room 1 (PDR 1)	\$750 Lunch	\$1,000 Lunch			
	\$1,500 Dinner	\$2,000 Dinner	22 guests	40 guests	22 guests
Private Pizza Kitchen	\$1,000 Dinner	\$1,500 Dinner	12 guests	35 guests	12 guests
Dining Room 2 (DR 2)	\$3,000 Lunch	\$5,000 Lunch			
	\$5,000 Dinner	\$7,500 Dinner	100 guests	120 guests	75 guests
	Wed/Thur \$7,500 Dinner	\$10,000 Dinner	100 guests	120 guests	75 guests
Buy-Out/MDR	\$7,500 Lunch	\$10,000 Lunch			
	\$20,000 Dinner	\$25,000 Dinner	175 guests	300 guests	175 guests

To confirm any event a contract must be written and a 50% non-refundable deposit is required. The final balance is due the day of your scheduled event. Tax (8.875%), Optional Gratuity (15%, 17%, 20% or other), and 7% Administrative Fee will be added to the food & beverage total for all events.

Please contact Leigh Chairman @ 212.290.8005 E-mail: leigh@e2hospitality.com

# **-COCKTAIL RECEPTIONS-**

## **PASSED HORS D'OEUVRES**

Choice of 5 - \$20 per person *(based on ½ hour)*

### **FREDDI**

#### **CAPRESE SKEWER**

Fresh Tomato, Mozzarella, Basil

#### **CRAB CAKE**

Wrapped Zucchini, Lemon-Chive Aioli

#### **CAPONATA CROSTINI**

Sicilian Sweet & Sour Eggplant

#### **PORK BELLY E PERA**

Caramelized Pear, Mustard-Apple Cider Glaze

#### **TARTARE DI BISTECCA**

Finely Chopped Beef Filet on Parmesan Frico

#### **POLIPO**

Octopus Ceviche on Crostini

#### **HERBED RICOTTA CROSTINI**

Herbed Ricotta, Butternut Squash with Pumpkin Seeds & Aged Balsamic

### **CALDI**

#### **PIZZA**

Assorted Wood Oven Pizzas

#### **POLPETTINE**

Beef & Pork Meatballs, Ricotta, Pomodoro

#### **ARANCINI**

Prosciutto Mozzarella Risotto Balls

#### **GAMBERETTO SCAMPI**

Shrimp & Garlic Skewer

#### **MINI CALZONE**

Veal, Pomodoro

#### **ROTOLO**

Sausage, Peppers & Provolone in Pizza Crust

#### **MOZZARELLA FRITTE**

Fried Mozzarella Balls in Sauce Pomodoro

## **STATIONARY ANTIPASTI OPTIONS**

*Each portion serves approximately 6 guests*

### **FORMAGGI**

Imbriago, Robiola, Pecorino Oro Antico, Gorgonzola Dolce, Fennel Chutney, Hazelnut Honey

\$36

### **PROSCIUTTO & MOZZARELLA**

Prosciutto, Buffalo Mozzarella & Arugula

\$48

### **SALUMI**

Speck, Coppa, Prosciutto, Finocchiona, Peppadew, Mixed Olives

\$42

## **BEVERAGE PACKAGES**

Consumption tabs are available for all of our events! If your group prefers a beverage package the following options are available:

**BASIC-** Wine, Beer, Soda, Juice, Coffee & Teas @ \$12.00 per person per ½ hour.

**CLASSIC-** Mixed Drinks, Wine, Beer, Soda, Juice, Coffee & Teas @ \$15.00 per person per ½ hour.

## **STAND UP COCKTAIL RECEPTION PACKAGES**

### **THE CASA**

Choice of 5 Passed Hors D'Oeuvres, 2 Stationary AntiPasti Options,  
Sommelier Selected Red & White Wine, Beer, Soda, Juice & Coffee

\$95.00 per person for 2 hours

\$115.00 per person for 3 hours

### **THE PRIMO**

Choice of 7 Passed Hors D'Oeuvres, 3 Stationary AntiPasti Options,  
Mixed Drinks, Sommelier Selected Red & White Wine, Beer, Soda, Juice & Coffee

\$110.00 per person for 2 hours

\$140.00 per person for 3 hours

**MENU  
OPTION  
-Lunch-**

3 Course Sit down Luncheon  
\$53 Per Person

~ SALAD ~

*Choice of one, served with Focaccia di Recco*

~ MAIN COURSE ~

*Choice of three, served with family style Sides*

~ DESSERT ~

*Two, served family style*

**-INSALATE-**

*Select one prior to the event, individually plated*

**CAESAR**

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

**RUCOLA**

Arugula, Shaved Fennel, Pecorino, Lemon Dressing

**MISTA**

Mixed Greens, Grapefruit, Gorgonzola,  
Candied Hazelnuts, Honey Balsamic Vinaigrette

**-SECONDI-**

*Select three prior to the event, individually plated*

**CARNE**

**AGNELLO ALLA GRIGLIA**

Grilled Lamb Tenderloin, Roasted Vegetables,  
Natural Jus, Salsify Purée

**POLLO ALLA PARMIGIANA**

Breaded Chicken, Sauce Pomodoro, Mozzarella

**PESCE**  


**PESCE SPADA**

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

**BRANZINO CROCCANTE**

Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika

**PASTA**

**PICI ALLA TOSCANA**

Twisted Pasta Strands, Tuscan Beef-Pork Ragu

**TRE FORMAGGI TORTELLINI**

Melted Cherry Tomatoes, Basil

**TAGLIATELLE INTEGRALE**

Whole Wheat Pasta, Wild Mushrooms,  
Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

**-CONTORNI-**

*Select two prior to event, served family style*

**SPINACI**

Garlic, Hazelnuts, Raisins

**BROCCOLI RABE**

Garlic, Hot Pepper

**ROASTED POTATOES**

Rosemary & Garlic

**-DOLCI-**

*Served family style*

**TIRAMISU**

Shaved Chocolate, Espresso Crema

**BUDINO**

Warm Chocolate Pudding Cake, Vanilla Gelato

## MENU OPTION -1-

3 Course Sit down / \$68 Per Person

### ~ ANTIPASTI ~

Optional course, choice of three (+\$10)

### ~ PASTA ~

Choice of one, served with Focaccia di Recco

### ~ MAIN COURSE ~

Choice of three, served with family style Sides

### ~ DESSERT ~

Two, served family style

## -ANTIPASTI-

Select three prior to event, served family style (+\$10)

### FREDDI

#### PROSCIUTTO E PERA

Caramelized Pear Wrapped in Prosciutto

#### PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers

#### TARTARE DI MANZO

Hand Cut Angus Black Beef, Olives, Capers, Shallots

#### CAPONATA BRUSCHETTA

Sicilian Sweet & Sour Eggplant

### CALDI

#### POLIPO

Octopus, Umbrian Chickpeas, Tomato, Red Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette

#### ARANCINI

Prosciutto Mozzarella Risotto Balls

#### CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli

#### POLPETTINE

Beef & Pork Meatballs, Ricotta, Pomodoro

## -PRIMI-

Select one prior to the event, individually plated

#### TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

#### PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù

#### PANSOTTI DI ZUCCA

Butternut Squash Ravioli, Poppyseed, Brown Butter Sage, Walnut Pesto, Amaretti Cookie Crumbles

#### TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms, Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

## -SECONDI-

Select three prior to the event, individually plated

### CARNE

#### AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables, Natural Jus, Salsify Purée

#### POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

#### BISTECCA ALLA GRIGLIA

Grilled Skirt Steak, Baby Carrots, Broccolini, Fingerling Potatoes, Garlic Aioli, Salsa Verde

### PESCE



#### PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

#### BRANZINO CROCCANTE

Cannellini Beans, Escarole, Soffritto, Saffron Aioli, Smoked Paprika

### -OR-

#### EGGPLANT PARMESAN

Sauce Pomodoro, Mozzarella

## -CONTORNI-

Select two prior to event, served family style

#### SPINACI

Garlic, Hazelnuts, Raisins

#### BROCCOLI RABE

Garlic, Hot Pepper

#### BRUSSELS SPROUTS

Crispy Pancetta, Roasted Apple, Mint, Mustard-Apple Cider Vinaigrette

#### SPAGHETTI DI ZUCCA

Oven Roasted Spaghetti Squash, Truffle Butter, Garlic, Fresh Parsley

#### ROASTED POTATOES

Rosemary & Garlic

## -DOLCI-

Select two prior to event, served family style

#### BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

#### TIRAMISU

Shaved Chocolate, Espresso Crema

#### PANNA COTTA

Rhubarb & Apple Cider Panna Cotta, Apple Sorbetto

## MENU OPTION -2-

3 Course Sit down / \$80 Per Person

### ~ ANTIPASTI ~

Optional course, choice of three (+\$10)

### ~ SALAD ~

Choice of one, served with Focaccia di Recco

### ~ MAIN COURSE ~

Choice of three-, served with Pasta & Sides

### ~ DESSERT ~

Choice of two, served family style

## ANTIPASTI-

Select three prior to event, served family style (+\$10)

### FREDDI

#### PROSCIUTTO E PERA

Caramelized Pear Wrapped in Prosciutto

#### PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers

#### TARTARE DI MANZO

Hand Cut Angus Black Beef, Olives, Capers, Shallots

#### CAPONATA BRUSCHETTA

Sicilian Sweet & Sour Eggplant

### CALDI

#### POLIPO

Octopus, Umbrian Chickpeas, Semi-dried Tomato, Red Onion,  
Roasted Red Pepper, Black Olives, Sherry Vinaigrette

#### ARANCINI

Prosciutto Mozzarella Risotto Balls

#### CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli

#### POLPETTINE

Beef & Pork Meatballs, Ricotta, Pomodoro

## -INSALATE-

Select one prior to the event, individually plated

#### CAESAR

Romaine, Croutons, Shaved Parmesan,  
Caesar Dressing

#### RUCOLA

Arugula, Shaved Fennel, Pecorino,  
Lemon Dressing

#### MISTA

Mixed Greens, Grapefruit, Gorgonzola,  
Candied Hazelnuts, Honey Balsamic Vinaigrette

## -SECONDI-

Select three prior to the event, individually plated

### CARNE

#### AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables,  
Natural Jus, Salsify Purée

#### PETTO D' ANATRA

Fennel Spiced Duck Breast, Braised Lentils,  
Tuscan Kale, Baby Carrots, Duck Jus

#### POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

### FILETTO

10 oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli

### PESCE



#### PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

#### BRANZINO CROCCANTE

Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika

### PASTA

Select two prior to event,  
served family style with Main Courses

#### TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

#### PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù

#### TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms,  
Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

## -CONTORNI-

Select two prior to the event, served family style

#### SPINACI

Garlic, Hazelnuts, Raisins

#### BROCCOLI RABE

Garlic, Hot Pepper

#### BRUSSELS SPROUTS

Crispy Pancetta, Roasted Apple, Mint, Mustard-Apple Cider Vinaigrette

#### SPAGHETTI DI ZUCCA

Oven Roasted Spaghetti Squash, Truffle Butter, Garlic, Fresh Parsley

#### ROASTED POTATOES

Rosemary & Garlic

### -DOLCI-

Select two prior to the event, served family style

#### BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

#### TIRAMISU

Shaved Chocolate, Espresso Crema

#### PANNA COTTA

Rhubarb & Apple Cider Panna Cotta,  
Apple Sorbetto

#### TORTA DI RICOTTA

Ricotta Cheesecake, Amaretti Crust, Torrone Praline, Orange Gelato

## MENU OPTION -3-

4 Course Sit down / \$90 Per Person

### ~ ANTIPASTI ~

*Optional course, choice of three (+\$10)*

### ~ SALAD ~

*Choice of one, served with Focaccia di Recco*

### ~ PASTA ~

*Choice of two, individually plated*

### ~ MAIN COURSE ~

*Choice of three, served with family style Sides*

### ~ DESSERT ~

*Choice of two, individually plated*

## -INSALATE-

*Select one prior to the event, individually plated*

### CAESAR

Romaine, Croutons, Shaved Parmesan,  
Caesar Dressing

### RUCOLA

Arugula, Shaved Fennel, Pecorino,  
Lemon Dressing

### MISTA

Mixed Greens, Grapefruit, Gorgonzola,  
Candied Hazelnuts, Honey Balsamic Vinaigrette

## -PRIMI-

*Select two prior to the event, served individually plated*

### PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù

### TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

### PANSOTTI DI ZUCCA

Butternut Squash Ravioli, Poppyseed, Brown Butter  
Sage, Walnut Pesto, Amaretti Cookie Crumbles

### TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms,  
Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

## -SECONDI-

*Select three prior to the event, served individually plated*

### CARNE

### AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables,  
Natural Jus, Salsify Puree

### PETTO D' ANATRA

Fennel Spiced Duck Breast, Briased Lentils,  
Tuscan Kale, Baby Carrots, Duck Jus

### FILETTO

10 oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli

### PESCE



### PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

### BRANZINO CROCCANTE

Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika

### CAPELANTE

Pan Seared Sea Scallops, Saffron Risotto,  
Mixed Baby Carrots, Brussels Sprouts, Saffron Piccata

## -CONTORNI-

*Select two prior to event, served family style*

### SPINACI

Garlic, Hazelnuts, Raisins

### BROCCOLI RABE

Garlic, Hot Pepper

### BRUSSELS SPROUTS

Crispy Pancetta, Roasted Apple, Mint, Mustard-Apple Cider Vinaigrette

### SPAGHETTI DI ZUCCA

Oven Roasted Spaghetti Squash,  
Truffle Butter, Garlic, Fresh Parsley

### ROASTED POTATOES

Rosemary & Garlic

## -DOLCI-

*Select two prior to the event, served individually plated*

### BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

### TIRAMISU

Shaved Chocolate, Espresso Crema

### PANNA COTTA

Rhubarb & Apple Cider Panna Cotta,  
Apple Sorbetto

### TORTA DI RICOTTA

Ricotta Cheesecake, Amaretti Crust,  
Torrone Praline, Marsala Caramel, Orange Gelato

# -OFF SITE CATERING-

FOR OFFICE OR HOME DELIVERY

## ANTIPASTI PLATTERS

*Platters serve approximately 6*

Umbriaco, Robiola, Pecorino Oro Antico, Gorgonzola Dolce  
Fennel Chutney, Hazelnut Honey 30

Prosciutto, Buffalo Mozzarella & Arugula 48

Bruschetta-Tuscan Chicken Liver & Golden Raisins -Sicilian Eggplant Caponata-  
-Herbed Ricotta, Butternut Squash, Pumpkin Seeds, Aged Balsamic- 25

Speck, Coppa, Prosciutto, Finocchiona  
Peppadew, Mixed Olives 36

## SALADS

*Salads serve approximately 12*

### CAESAR

Romaine, Croutons, Caesar Dressing, Parmesan 50

### RUCOLA

Arugula, Shaved Fennel, Pecorino, Lemon Dressing 50

### INSALATA MISTA

Mixed Greens, Grapefruit, Gorgonzola, Candied Hazelnut,  
Honey Balsamic Vinaigrette 50

Add Grilled Chicken + 30

Add Grilled Shrimp + 2 each

## PANINI PLATTERS

*Platters include a full variety of Panini listed below  
unless otherwise specified by the client.  
\$13 per person*

### PORCHETTA

House Made Porchetta, Broccoli Rabe,  
Mustard & Roasted Garlic Aioli, Rosemary Ciabatta

### POLLO

Grilled Chicken, Smoked Mozzarella, Prosciutto, Basil Aioli

### GIARDINIERA

Grilled Vegetables, Soft Goat Cheese, Basil,  
Balsamic, Extra Virgin Olive Oil

### THE ROCKER

Soppressata, Prosciutto, Coppa, Sharp Provolone



## SANDWICH BOX LUNCH

Choice of Panini, Pasta Salad, Green Salad or Caponata,  
and Homemade Cookies

16

## PASTAS

*Served with bread*

HALF / FULL

### SPAGHETTI POMODORO

Tomato, Basil, Olive Oil

48 / 90

### PENNE ALL'ARRABBIATA

"Angry Style", Spicy Tomato Sauce

48 / 90

### ORECCHIETTE

"Little Ears", Broccoli Raab, Fennel Sausage

52 / 95

### BUCATINI

Seasonal Vegetables, Garlic, White Wine

58 / 110

### LASAGNE AL FORNO

"Kitchen Pot" - Layered with Bolognese Meat Sauce, Bechamel

58 / 110

## MAIN COURSES

*Served with breadsticks*

HALF / FULL

### SALMON

Citrus Gremolata Crusted Salmon, Tri-Color Cauliflower,  
Cauliflower Purée, Lemon-Caper Olive Oil

90 / 155

### MANZO AL FORNO

Wood Roasted Hanger Steak

90 / 155

### POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

65 / 120

## SIDES

### SPINACI

Garlic, Hazelnuts, Raisins

42

### BROCCOLI RABE

Garlic, Hot Pepper

38

### EGGPLANT PARMIGIANA

Baked Eggplant, Tomato, Basil, Mozzarella & Parmesan

50 / 90

### POPETTINE

4 EACH

## DESSERTS

### TORTA RICOTTA

Ricotta Cheesecake

10 PER PERSON

### TIRAMISU

Shaved Chocolate, Espresso Crema

10 PER PERSON

*All items listed above are available as Half Pans or Full Pans.  
Depending on your appetite, a Half Pan feeds approximately 6-8 people  
and a Full Pan feeds approximately 12-15 people.*

