

Café Notte

Appetizer Menu for Private Gatherings

Minimum purchase of 25 pieces per tray:

Filet Tips \$4 a piece or \$100 per tray
Seared Filet tips in a gorgonzola cream sauce.

Mini Crab Cakes \$4 each or \$100 per tray
Lump Crab with house made remoulade sauce.

Roast Beef Crostini \$3 each or \$75 per tray
Crostini topped with sliced roast beef & finished with pickled onion blue cheese & balsamic.

Mini Sliders \$4 each or \$100 per tray
Pulled Pork or Meat Balls served hot with fresh buns on the side.

Duck Wings \$3 each or \$75 a tray
Fresh duck wings, deep fried & served with a sweet & spicy Thai chille sauce.

Shrimp Cocktail Classic \$ Ask for Market Price
Chilled & Served Colossal Shrimp served with our house made cocktail sauce.

Chicken Sate \$3 each or \$75 per tray
All white chicken breast served on a skewer & finished with a sweet & spicy BBQ sauce

Stuffed Mushrooms \$2.80 each or \$70 per tray
Large mushroom caps hollowed out & stuffed with cheese & sausage.

Meatballs \$2.80 each or \$70 per tray
House made meat ball made from blend of meats, ricotta cheese & herbs.

Display Appetizer Trays

(Each tray = approximately 25 pieces. If in place of a meal Chefs golden rule is 10-15 pieces per person. If served before dinner than 5 pieces per person)

Crab & Artichoke Dip Platter \$80

Creamy dip made with crab, artichokes, spinach & cheesy sauce served with pita chips

Caprese Platter \$80

Fresh tomatoes, buffalo mozzarella, basil in a light virgin olive oil, & red wine vinegar

Artisanal Cheese Tray with Fruit \$150

An assortment of artisanal cheese garnished with seasonal fresh fruit & crackers)

Fresh Vegetable Crudité' Tray \$60

An assortment of fresh seasonal vegetable served with ranch dressing for dipping

Italian Anti-Pasta Tray \$175

An assortment of Italian cured meats, tomatoes, olives, red peppers, artichoke heart & fresh assorted cheeses slightly drizzled with virgin olive oil & balsamic. Served with fresh bread

Hummus Tray \$55

House made with diced tomatoes, roasted red peppers & fresh basil. Served with pita bread for dipping

Fresh Fruit Display \$80

An array of seasonal fresh fruit served with whip cream strawberry dipping sauce.

Please Call for Questions extended menus & details. Minimums apply.

Debbie Santucci Owner & Private Party Coordinator 412-417-5517

Café Notte Brunch & Lunch Gatherings

Lunch & Brunch hours start before 3:00pm. Pick 2 entrees below for your gathering.

Prices include: coffee & tea. Room & standard linen fee. Minimums apply.

***\$22 per person
Sit Down or Buffet Style***

Chicken Marsala: A boneless breast in Marsala wine & mushroom gravy.

Chicken Picatta: A boneless breast in a lemon butter white wine light sauce & capers

Eggplant Parmesan: Grilled & topped with marinara sauce & finished with mozzarella cheese

Caesar Salad & Chicken: crisp romaine topped with grilled chicken breast strips

Fresh Linguini tossed with fresh cherry tomatoes, basil & parmesan cheese.

***\$24 per person
Sit Down or Buffet Style***

Fresh Atlantic Salmon: Pan seared in a lemon butter sauce.

Shrimp Scampi: Classic in white wine & garlic

Braised Short Ribs (off the bone) in a marsala demi glaze with mushroom & onion.

Beef Bourguignon: Tender Beef tips seared in onions, mushrooms & red wine sauce

Bronzino Fish: Pan seared with fresh blistered tomatoes & herb sauce.

Crab Cakes: Lump crab cheese pan seared house made remoulade. \$4 per person upcharge.

Kids Menu: available for under 10 years olds of either the same as adult at ½ price or \$12 each for individual plates of chicken fingers with chips or noodles with marinara or buttered. All kids get the same meal.

All Lunches include fresh rolls & Two Sides pick from:

Starch: Pasta, Red Skin Potatoes, Au Gratin Potatoes, Pasta, Steamed Rice, Rice Pilaf, or Polenta

Vegetables: Steamed Green Beans, Glassed Carrots, or Chefs Fresh Medley. Salad can be in place of vegetable.

Breakfast or Brunch \$20 per person served Sit Down or buffet Style

Brunch includes a choice of Quiche or Scrambled Italian style eggs, choice of bacon or sausage & chefs potatoes served with fresh rolls & butter.

Add-Ons Available are:

Side Salad of House Mista or Caesar served with dressing on or on the side. \$5

Soups: Lobster Bisque cup \$7, Wedding Soup \$5 per cup.

Trays of Pasta feeds 25: Rigatonis in marinara baked & finished with mozzarella cheese \$125, Fresh Spaghetti in an Alfredo, Olio, or Vodka Cream Sauce \$115 Add Chicken: \$25 per tray

Desserts:

Cup Cakes \$3 each minimum of 25 or per tray \$75

Cookie & Brownie Tray Assortment of house feeds 25 persons \$50

Cheese Cake, Lemon Cake or Tiramisu served sit down or as a display minimum 25 @ \$7ea

BEVERAGES

Unlimited Soft Beverages includes soda, coffee & teas is \$3 per person.

Coffee Stations are \$45, & Spiked Punches are \$75

For **ALCOHOLIC BEVERAGE** questions please refer to the add-on menu of Beverages & Bar section.

Please view guidelines regarding bringing in food, minimums etc. or call Debbie Santucci @ 412-417-5517

Café Notte Private Party Dinner Menu

Pick 2 Entrees for your gathering. Any Dietary issues can be addressed.

All Dinners are served with Soup or Salad & Choice of 2 sides & dessert

Private Groups can be Plated or Buffet Style (pick 2) or Fixed Menu Style (pick 3)

Prices include Room Fees, Standard Linens coffee & tea. Please view restrictions where applied

First Course Choices: House Mista Salad, Caesar Salad, or Soup Du Jour includes rolls & butter

Entrée Course Choices

Chicken Piccata ~ \$28.95

Boneless breast pounded tender served with a lemon buere blanc sauce & capers

Chicken Marsala ~ \$29.95

Boneless breast of chicken sliced thin in a mushroom & marsala wine sauce

Braised Short Ribs ~ \$30.95

Slow cooked off the bone served in a demi glaze

Beef Bourguignonne ~ \$30.95

Beef tips, onions, mushrooms & red wine sauce.

Fresh Atlantic Salmon ~ \$29.95

Pan seared finished with a lemon butter sauce.

Fresh Cod Filets ~ \$30.95

Herb crusted with seasoned bread crumbs, lemon & brown butter

Bronzino Fish ~ \$32.95

Fresh Italian Sea Bass in blistered tomato herb sauce.

New York Strip Steak ~ \$36.95

8 oz grilled to perfection

Filet Mignon: 6oz ~\$38.95 8oz ~\$42.95

USDA Choice aged filet cooked to perfection served with a side of béarnaise

Pork Chops: ~ \$32.95

Pan seared and roasted to temp finished with compound butter.

Crab Cakes ~ \$39.95

Two Lump Crab cakes with chef's special mixture of risotto & cheese pan seared & house made remoulade.

Shrimp Scampi ~ \$32.95

Classically served with grilled shrimp in a white wine & garlic sauce finished with fresh parm.

Kids Menu: 10 years old & under are ½ off of the same meal as adults in smaller portion or a kid's meal of: chicken fingers & chips or noodles with marinara or buttered. All kids get the same meal \$15

All Dinners include Choice of Two sides & Dessert choose from:

Starch Choice: Pasta, Red Skin Potatoes, Mashed Potatoes, Rice Pilaf, or Polenta

Vegetable Choice: Steamed Green Beans, Glassed Carrots, or Chefs Fresh Medley

Desserts Choice: Cookie & Brownie Tray

(If bringing your own cake or cookies there is a \$2 fee per person per table)

We can make you a sheet cake for only \$4 per person. Cupcakes are \$3 per person & be displayed as a tier.

Dinner Add-on Menu

Add Salad or Soups as Second Course

Salads: Mista or Caesar \$5 per person

Soups: Lobster Bisque cup \$7, Wedding Soup \$5 per

Appetizers: View appetizer & cocktail party menus

Trays of Pasta feeds 25: **Rigatonis** in marinara baked & finished with mozzarella cheese \$125

Spaghetti in an Alfredo, Olio, or Vodka Cream Sauce \$120 Add Chicken: \$25 per tray

Desserts Upgrade

Cheese Cake, Lemon Cake or Tiramisu plated & served or assorted on a display table \$7 per piece upcharge

Café Notte

Private Bars for Parties

Beverages & The Bar:

Each room has its own bar & you can control what we stock on that bar & how it's charged. The Bar is **Customized** for your party's requirements. No outside alcohol or food is permitted without prior written consent & a fee charged. We are a restaurant that makes its income from selling food & drinks. We are governed by Allegheny health department & the PA Liquor Control Board. All laws & permits for this premises are upheld with fees attached. Our Bars are based on Consumption. If a set price is needed we can put together a package that suits your needs.

Options are but not limited to: Running one tab (open bar), set a limit (stop or notify when the bar tab reaches a certain \$ figure), pick a time frame (buy for first hour etc.), set an amount (will buy first drink etc.) or simply limit its contents (wine & beer only).

Also available are tickets per drink which can be combined with any above option.

Individual tabs for guests alcohol or drink consumption is also available (**A Cash Bar** or credit)

Any bottles brought in is a corkage fee of \$20 & must be pre-approved in agreement.

We have a liquor license and therefore are governed by PA liquor control & its laws.

Soft Beverages can be handled with the above options in that they are charged per order with one free refills or the

Unlimited Soft Drink Package which includes soda, coffee & iced tea at only **\$4 per person**.

Stations: Coffee & Iced Tea Stations are \$45 for 25+ persons (approx. 3 gallons).

Alcohol Based Stations: Champagne by the bottle for toasts, for mimosa or by the glass, Bloody Mary, spiked punches, feature drinks (usually a martini or a theme drinks in a color) all are available & priced accordingly per party. Ask for details & price for your theme drink.

Spiked Punches \$75 for Spiked Punches & or \$50 for non- spiked punches serves approximately 30-40 drinks each bowl.(approx.. 3 gallons)

Average alcoholic beverages cost range from: \$7 a glass for our house **Wines** which offers 3 whites & 3 reds to choose from to \$10-\$12 premium wines by the glass. Bottles of wine & champagne are available for purchase. **Beers** domestics start at \$3.75 a bottle. Mixed liquors start at \$5.25 per drink for call. We offer a large variety of premium & top shelf **Liquors**.

Let us know what your guests prefer & we can stock your bar accordingly.

CALL FOR DETAILS OF HOW WE CAN HELP HANDLE YOUR BAR THAT'S MOST CONVIENENT

Ask for Debbie Santucci Private Party Coordinator or David Mielnicki Bar Manager at 412-761-2233

Café Notte

EVENT GUIDELINES

We have a standard agreement for all private parties that should be reviewed & signed prior to your event. **To book** a room it is a deposit of 10% or \$100 deposit (non-refundable) 10 to 7 days prior to your event we will get a final head count & selections, this number will be paid for even if the guests anticipated do not arrive. At this time we also get a projected half down. All deposits come off final bill. We will have a standard legal agreement with all details.

No outside food or drinks can be brought in unless specified & agreed to in advance. A 20% gratuity & 7% sales tax will be added to the end of your bill. Please notify us in advance of any food allergies or restriction.

We have a minimal in spending & size that changes according to the days of the week, size of the party & room selected. Please ask the minimal standards in regards to your party.

For smaller parties of 15 to 25 persons, we can offer a select limited menu for your guests allowing 3-4 entrees to choose from per guest of usually chicken, fish & beef & vegetarian.

We are **100% handicap accessible** for any & all private party rooms & bathrooms.

We offer **free** Wi-Fi, 125" projection screen, microphone & music (some minimums apply)

All rooms include black linens on the tables & burgundy or ivory linen napkins. Any other colors or special request can be brought in or we refer you to a linen provider.

Decorating your way: Each table is set with hurricane lamps & white candles, which you can decorate how you want or are perfect alone. Any other decorations must be easily put up & taken down by the customer with no damage to the walls or floors.

Music your way: We allow DJ's, Live Bands & entertainment of your choice & can recommend entertainers, florists & photographers with no additional fees attached. We offer individual **music** set ups in each room or commercial Pandora or Verizon music by genres.

Beer, Wine, & Liquor pricing varies on choice. We have a wide range to choose from at almost any price range & are based on consumption but can provide drinking packages. We can customize any bar to your budget. Each room has its own bar stocked for your party/event.

Details found on "Private Bar for Parties" sheet.

Please make an appointment any time to view the rooms. Each room has a unique warm environment with hard wood, fire places & high ceilings. We are known for our atmosphere as well as our food. Call Debbie Santucci for viewing & questions: 412- 417- 5517

Frequently Asked Questions about Café Notte Private Parties:

What are....

The Sizes or the private party rooms?

You can book the entire restaurant at 200 persons. The Stained glass room, the gold room & Panel rooms open into each other for one large room or are 3 separate private rooms for smaller intimate gatherings. Rooms are perfect for sizes ranging from 10 people up to 120 persons. *Stained Glass Room = 25-70 persons, The Gold Room = 15-40 persons, or the Panel Room = 10-20 persons*

Take all 3 rooms opened into each other at 120-150 persons or the entire restaurant at 200.

Each room is unique in setting with couches, rich cherry wood walls & fire places. Some rooms with windows or others without. Natural daylight comes from the Stained Glass room.

Curtains can be opened for a bright atmosphere or kept closed.

Each has its own entrance & exit, bar, music & audio set ups.

What about Parking?

We rent the lot next door in addition to our large convenient parking lot. Parking is never a problem. You can hire our Valet for your event at only \$15 an hour.

The Sub-Contractors that are available to hire?

Valet is available as is Coat Check at a sub-contracting fee of \$15 per hour. We can refer musicians, linen company's, florists, photographers, & entertainers. We let you do a direct contract so there is no middle man or additional fees.

If you don't want to bother with those details, then we can handle it.

Are there Room Fees?

There are no room fees provide you are within our requirements of spending & size. Call for details with your event time & space needed & refer to event guidelines.

Is Café Notte Handicap Accessible?

Our building is a level single floor facility with 3 handicap bathrooms & handicap parking. We are 100% handicap accessible. Spaces are marked & provided in the direct front of building.

Are you Kid Friendly?

Yes we have high chairs available as well as a kid menu for any style of dining. Kid's menu options are on the private party menus for review.

Can you accommodate Food Restrictions for guests?

We can accommodate any specific choice of food, food allergies or restrictions.

We have a Gluten Free menu options as well as Vegetarian & Vegan.

If there are any requests outside of the menus we try to accommodate. Please call for any questions of extended or special menus & details. Debbie Santucci Owner & Private Party Coordinator 412-761-2233