

Café Notte

Appetizer Menu for Private Gatherings

Minimum purchase of 25 pieces per tray:

Filet Tips \$3 ea or \$75 per tray

Seared Filet tips in a gorgonzola cream sauce.

Mini Crab Cakes \$3 ea or \$75 per tray

Lump Crab with a red pepper aioli sauce.

Roast Beef Crustini \$2 ea or \$50 per tray

Crostini topped with sliced roast beef & finished with pickled onion blue cheese & balsamic.

Caprese Lollypops \$2 ea or \$50 per tray

Fresh cherry tomato, mozzarella, & basil on a skewer finished with balsamic vinaigrette.

Seared Scallops BLT \$3 ea or \$75 per tray

Panned seared scallops with bacon, lettuce & tomato on a toasted bread point

Mini Sliders \$3ea or \$75 per tray

Pulled Pork or Meat Ball on fresh small buns.

Mini Shepherd Pies \$2 ea or \$50 per tray

Roasted potatoes topped with a red wine braised beef stew & whipped potatoes.

Shrimp Cocktail Classic \$ Ask for Market Price

Chilled & Served Colossal Shrimp served with our house made cocktail sauce.

Chicken Sate \$2 ea or \$50 per tray

All white chicken breast served on a skewer & finished with a sweet & spicy BBQ sauce

Stuffed Mushroom Caps \$2ea or \$50 per tray

Large mushroom caps hollowed out & stuffed with cheese & sausage.

House Made Meatballs \$2ea or \$50 per tray

House made meat ball made from blend of meats, ricotta cheese & herbs.

Display Appetizer Trays

(feeds approximately 25+ persons)

Artisanal Cheese Tray with Fruit \$125

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

Fresh Vegetable Crudite' Tray \$55

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

Italian Anti-Pasta Tray \$150

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 \$50

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

Fresh Fruit Display \$60

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

Please Call for Questions extended menus & details.

Debbie Santucci Owner & Private Party Coordinator 412-761-2233

Café Notte

Brunch & Lunch Gatherings

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

\$16 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 parm cheese

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

Fresh Linguini tossed with vegetables in an oil & garlic finished with parm cheese

Kids Menu: available for under 10 years olds of either the same as adult at ½ price or chicken fingers or noodles with marinara or buttered & grated cheese at \$7 ea.

\$17 per person
Sit Down or Buffet Style

Fresh Atlantic Salmon: Pan seared with creamy polenta, sautéed escarole in tomato vinaigrette

Braised Short Ribs (off the bone) in a marsala demi glaze

Grilled Pork Tenderloin: Roasted to perfection in au jus & light herbs

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

Bronzino Fish: Pan seared & served in a tarragon sauce with wild rice & snow peas

All Lunches include fresh rolls & Two Sides pick from:

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

Vegetables: Steamed Green Beans, Glassed Carrots, or Chefs Fresh Medley

Brunch \$15 per person served Sit Down or buffet Style

Brunch includes a choice of scrambled Italian style eggs or quiche, choice of bacon or sausage & chefs potatoes served with bread.

Add-Ons Available are:

Side Salad of House Mista or Caesar served with dressing on or on the side. \$2

Soups: Lobster Bisque cup \$4, Sausage & Potato, or Tomato Bisque \$3 per cup.

Trays of Pasta feeds 25: Rigatonis in marinara baked & finished with mozzarella cheese \$120, Fresh Spaghetti in a Alfredo, Olio, or Vodka Cream Sauce \$110 Add Chicken:\$25 per tray

Desserts:

Gourmet Cup Cakes \$2 each minimum of 25 or per tray \$50

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

Cheese Cake or Chocolate Mousse Cake served sit down or as a display minimum 25 @ \$5ea

BEVERAGES

Unlimited Soft Beverages includes soda, coffee & iced tea 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 & Bread

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

Please view restrictions where applied

First Course Choices: House Mista Salad, Caesar Salad, or Soup Du Jour

Entrée Course Choices

Chicken Piccata ~ \$25.95

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

Chicken Marsala ~ \$26.95

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

Braised Short Ribs ~ \$27.95

Slow cooked off the bone served in a demi glaze

Beef Bouguignon ~ \$26.95

Beef tips, onions, mushrooms & red wine sauce.

Fresh Atlantic Salmon ~ \$27.95

Pan seared finished with a tomato vinaigrette

Tilapia Stuffed with Crab ~ \$28.95

Pan seared Tilapia topped with lump crab in a caper & brown butter sauce

Bronzino Fish ~ \$29.95

In a tarragon sauce with wild rice & snow peas

Roasted Duck Breast ~ \$31.95

Oven roasted & served with a seasonal chutney sauce on the side.

Filet Mignon: 6oz ~\$33.95 8oz ~\$37.95

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

Veal Chops: ~ \$34.95

A roasted center cut topped with herb compound butter in a light veal sauce.

Crab Cakes ~ \$34.95

Two Lump Crab cakes with chefs special mixture of risotto & cheese pan seared & served with red pepper aioli sauce.

Kids Menu: 10 years old & under are ½ off of the same meal as adults in smaller portion or a kids meal for all with chicken fingers & fries or noodles with marinara or buttered with grated cheese & a salad or soup \$7

All Dinners include Choice of Two sides choose from:

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

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

Dinner Add-on Menu

Add Salad or Soups as Second Course

Salads: Mista or Caesar \$3 per person

Soups: Lobster Bisque cup \$4, Soup Du Jour \$3 per

Appetizers: View appetizer & cocktail party menus

Trays of Pasta feeds 25: **Rigatonis** in marinara baked & finished with mozzarella cheese \$120

Spaghetti in a Alfredo, Olio, or Vodka Cream Sauce \$110 Add Chicken: \$25 per tray

Desserts

Choice of: House made Cookie & Brownie Tray or Mixed Cupcakes included with minimum dinner purchase. **Cheese Cake or Chocolate Mousse Cake** plated & served or assorted on a display table \$5 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 parties requirements.

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 **\$3 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: \$6 a glass for our house **Wines** which offers 3 whites & 3 reds to choose from to \$7-\$9 premium wines by the glass. Bottles of wine & champagne are available for purchase. **Beers** domestics start at \$3.75 a bottle. Mixed liquors starts at \$4.25 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). In **7 days prior** to your event we are looking for final head count & selections. All deposits come off final bill.

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 & which room selected. Please ask the minimal standard 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. One Floor.

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

All rooms include black **linens** & burgundy or ivory 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 each table 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 many local 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 & do not provide unlimited drinking packages (those are not to your benefit) but can customize any bar to your budget. Each room has its own bar stocked for your party/event.

Details 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 250 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 150 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 250.

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 \$10 an hour.

The Sub-Contractors that are available to hire?

Valet is available as is Coat Check at a sub-contracting fee of \$10 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