

## **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** \$4 or \$100 a tray  
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** \$3 each or \$75 per tray  
Large mushroom caps hollowed out & stuffed with cheese & sausage.

**Meatballs** \$3 each or \$75 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: 2 sides, fresh rolls & whipped butter, room & standard linens. Minimums apply.  
Pick one from each side for \$24 per**

### **\$23 per person**

#### **Sit Down or Buffet (portioned by server)**

**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.

### **\$25 per person**

#### **Sit Down or Buffet (portioned by server)**

**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 or Cod Fish:** Herb crusted with bread crumb, lemon & brown butter

**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 \$15 each for individual plates of chicken fingers with fries, pizza or noodles with marinara or buttered. All kids get the same meal.

#### **Two Sides pick from:**

**Starch:** Pasta with choice of sauce, Red Skin, Au Gratin or mashed potatoes, , Rice Pilaf, or Polenta

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

#### **Breakfast or Brunch \$24 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, or Soup Du Jour \$5 per cup.

**Tray of Pasta** Rigatonis or linguini with your choice of marinara, ala vodka or ala olio (olive oil & garlic sauce) \$125/tray for 25 persons

#### **Desserts:**

**Sheet Cake** \$4 pick batter, color, and decoration

**Cookie & Brownie Tray** \$3 per An assortment of house made cookies and brownies

**Cheese Cake, Lemon Cake, Tiramisu or Chocolate Mousse** \$7ea

Or an assortment of Chefs choice on a tray

#### **BEVERAGES**

**Unlimited Soft Beverages** includes soda, coffee & teas are \$4 per person.

Unlimited Coffee & Tea only Stations are \$3 per & Spiked Punches are \$85 none spiked \$70

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**

**Private Groups can be Plated or Buffet Style (pick 2 entrees)**

**Buffet portioned by a server or Fixed Menu Style (3 entrees) ask for details**

*Prices include Room Fees and Standard Linens . Please view restrictions where applied*

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

## **Entrée Course Choices**

**Chicken Piccata ~ \$29.95**

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 ~ \$30.95**

Pan seared finished with a lemon butter sauce.

**Fresh Cod Filets ~ \$29.95**

Herb crusted with seasoned bread crumbs, lemon & brown butter

**Surf & Turf ~ \$49.95**

Your choice of Filet Mignon or NY Strip paired with Jumbo Lump Crab Cakes or Shrimp Scampi Style.

**Bronzino Fish ~ \$32.95**

Fresh Italian Sea Bass in blistered tomato herb sauce.

**New York Strip Steak ~ \$38.95**

8 oz grilled to perfection

**Filet Mignon:** 6oz ~\$40.95 8oz ~\$44.95

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

**Pork Tenderloin: ~ \$32.95**

Pan seared and roasted to temp finished with compound butter.

**Crab Cakes ~ \$38.95**

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 & fries pizza or noodles with marinara or buttered. All kids get the same meal \$15

**All Dinners include Choice of Two sides choose from:**

**Starch Choice:** Pasta (you pick the sauce), Red Skin, Mashed or Au Gratin Potatoes, Pilaf Rice, or Polenta

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

## **Dinner Add-on Menu**

**Desserts Choice:** Cookie & Brownie Tray \$3 per, Sheet Cake \$4 per, Upgraded deserts of Chocolate Mousse Cake, Tiramisu, Cheese Cake or Lemon cake or chefs choice assorted tray for \$7 per

**(If bringing your own cake or cookies or dessert there is a \$2 fee per person per 6x3 table)**

*We can make you a personalized sheet cake for only \$4 per person.*

**Add Salad or Soups as Second Course**

Salads: Mista or Caesar \$5 per person

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

**Add a Tray of Pasta:** Rigatonis or linguini with your choice of sauce of marinara, ala vodka or ali olio (olive oil & garlic) \$120/tray