

## **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

**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 \$100**

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

#### **Caprese Platter \$90**

*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 \$200**

*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: Room & standard linen fee. Minimums apply. If you pick a entrée from each side it's \$24 per person.*

### **\$23 per person Sit Down or Buffet Style**

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

**Chicken Piccata:** 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 Style**

**Fresh Atlantic Salmon:** Pan-seared in a lemon butter sauce

**Shrimp Scampi:** Classic in white wine & garlic. Langostino shrimp served in pasta

**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

**Fresh Cod Fish:** Herb crusted with breadcrumbs, lemon and brown butter

**Crab Cakes:** Lump crab cheese pan-seared. 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 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 \$25 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 roils & 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** Rigatonis or linguini with your choice of marinara, ala vodka or ala olio \$125 per tray feed 25 persons as a side

### **Desserts:**

**Cookie & Brownie Tray Assortment \$4** per person. Allows for two pieces per person

**Cheesecake, Lemon Cake, Tiramisu, or Chocolate Mousse Cake.** \$8ea

**Chef's Assorted Dessert Bites \$8** per person. An assortment of our desserts on display

## **BEVERAGES**

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

Coffee Stations are \$45, & Spiked Punches are \$85

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) or Fixed Menu Style (pick 3)**

*Prices include Room Fees, Standard Linen. 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  
Buerre Blanc sauce & capers

**Chicken Marsala** ~ \$29.95

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

**Chicken Parm** ~ \$29.95

Pounded & breaded chicken breast served over  
fresh linguine with house marinara and melted  
mozzarella

**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 breadcrumbs, lemon &  
brown butter

**New York Strip Steak** ~ \$43.95 8 oz grilled to perfection.

**Filet Mignon:** 6oz ~\$44.95 8oz ~\$49.95

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

**Pork Tenderloin:** ~ \$32.95

Pan seared and roasted to temperature, finished with  
compound butter

**Crab Cakes** ~ \$39.95

Two Lump Crab cakes seared & served with house  
made remoulade

**Shrimp Scampi** ~ \$32.95

Langostino shrimp in a white wine & garlic sauce  
finished with fresh parm. Served over linguini

**Surf & Turf.** ~ \$52.95

Filet Mignon or NY Strip served with Jumbo Lump  
Crab Cake or Colossal Jumbo shrimp

**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

**Starch Choice:** Pasta, Red Skin Mashed or Au Gratin Potatoes, Rice Pilaf, Au Gratin. And Rice Pilaf.

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

**Desserts:** Sheet Cake or Cookies (\$2 fee per person for bringing in a cake or cookie)

Sheet Cake or House made Cookies (2 per person) \$4 per person, Cheesecake, Lemon Cake or Tiramisu or Chocolate Mousse ~\$8

**Assorted Chef's Desserts** on a display table ~ \$8.

## Dinner Add-on Menu

**Add Salad or Soups as Second Course**

Salads: Mista or Caesar \$5 per person.

Soups: Lobster Bisque cup \$8 or house

soup \$6

**Trays of Pasta** ~ \$125 feeds 25 sides of rigatoni or

linguini served in our house marinara, vodka cream or

ala olio. Add Chicken strips for \$25 per tray

# 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 refill 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** \$85 for Spiked Punches & or \$60 for non- spiked punches serves approximately 30-40 drinks each bowl. (approx.. 3 gallons)

**Average alcoholic beverage costs** range from: \$9 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 restrictions.

Minimum spending for private party rooms is \$25 per person or \$1,500 (**except Wednesdays and Thursdays**) whichever is greater (this goes towards an allowance towards buying food and drinks with no room charge) Reservations under minimums can be discussed as a partial private room or a large reservations.

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, fireplaces & 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 150 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*

Each room is unique in setting with couches, rich cherry wood walls & fireplaces. 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, provided 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*