



# PARTY OPTIONS

## OPTION #1

### FAMILY STYLE

- Choice of Appetizer
- Choice of Salad
- Choice of Pasta
- Choice of Entrées with vegetable & potato
- Dolce platter (combination dessert platter)

**\$26** per person

Plus tax & gratuity

## OPTION #2

### FAMILY STYLE PLATED ENTRÉE

- Choice of 2 Appetizers
- Choice of Salad
- Choice of Pasta
- Choice of 3 Entrées with vegetable & potato (guest selection & plated)
- Dolce platter (combination dessert platter)

**\$29** per person

Plus tax & gratuity

## OPTION #3

### FAMILY STYLE

- Choice of 2 Appetizers
- Choice of Salad
- Choice of 2 Pastas
- Choice of 2 Entrées with vegetable & potato
- Dolce platter (combination dessert platter)

**\$35** per person

Plus tax & gratuity

All packages are served family style, unless noted, and include non-alcoholic beverages. Selections are made off of our current dinner menu and some items may be an additional cost.

Pasta selection is made from **Pasta Shapes and Sauces**; other pasta selections may be an additional charge.

Grilled Filet is an additional charge of \$8 per person.

When making a reservation a deposit is required.

Any questions or to book a party, please ask for Mike, Lou, or Jen.

# PRIVATE PARTY MENU OPTIONS

## APPETIZERS

### PINO PUFFS

Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce

### BRUSCHETTA

Seasoned tomatoes & fresh basil

### BRUSCHETTA COPA

Grilled bread, roma tomato, prosciutto & fresh mozzarella

### SPINIACH & RICOTTA ARANCINI

Rice balls served with a side of marinara

### BREADED RIGATONI

Stuffed with crumbled sausage, spinach, four cheeses & served with meat sauce

### FRIED OR GRILLED CALAMARI (+\$1 per person)

Served with marinara

### MINI CRAB CAKES (+\$1 per person)

With spicy roasted tomato aioli

## SALADS

### HOUSE

with creamy garlic or house Italian dressings

### CAESAR

Romaine, sun-dried tomatoes, croutons & shaved parmesan

### RUSTIC SALAD (+\$1 per person)

Field greens, pears, strawberries, walnuts & gorgonzola

## PASTAS

CHOOSE A SHAPE:

**PENNE RIGATE • BOWTIE • RIGATONI**

CHOOSE A SAUCE:

**MARINARA • RICOTTA MARINARA • BESCIAMELLA • MEAT SAUCE • ALFREDO**

**CAPRESE** olive oil & garlic tomato, basil & fresh mozzarella

## ENTRÉES

*These dishes do not come with set sides. Please select from the sides section below.*

### CHICKEN VESUVIO (Boneless Breast)

Garlic white sauce with sweet peas

### CHICKEN WITH MUSHROOMS/MARSALA

Marsala wine sauce

### PISTACHIO CRUSTED CHICKEN

Served with roasted pepper cream sauce

### ASIAGO CRUSTED CHICKEN

Served with asiago cream sauce

### LEMON CHICKEN

Capers & lemon white wine sauce

### PORK BALSAMIC

Finished with balsamic & grape reduction

### PORK SUNDRIED TOMATO

Garlic white wine sauce, sun-dried tomatoes & mushrooms

### COD TOSCANA OR PARMESAN CRUSTED

Lemon white wine, artichokes & tomatoes

### BLACKENED SALMON

### SALMON FLORENTINE

Tomatoes & spinach sautéed in a garlic white wine

### BEEF TENDERLOIN (Additional Fees Apply)

Chianti demi-glaze

## SIDES

**Vegetable Options:** Grilled Asparagus, Sautéed String Beans; Sautéed Broccoli or Vegetable Medley

**Potato Options:** Garlic Mashed or Oven Roasted

## DOLCE PLATTERS

Assorted Miniature Dessert Platters



## BRUNCH BUFFET MENU

**PINO PUFFS OR BRUSCHETTA**

**FRESH FRUIT**

**CINNAMON WAFFLES**

**FRITTATA**

Italian egg dish stuffed with vegetables & cheese

**BACON or SAUSAGE**

**RUSTIC or CAESAR SALAD**

**CHOICE OF PASTA**

**PISTACHIO or ASIAGO CRUSTED CHICKEN**

**DESSERT PLATTERS**

**INCLUDES ALL COFFEE, SODA AND TEA**

**\$26** per person

**PLUS TAX AND GRATUITY**

All packages include non-alcoholic beverages. (Soda, American Coffee & Tea)

**MIMOSA & BLOOD-MARY PACKAGES ARE AVAILABLE.**



## PRIVATE BEVERAGE SERVICE OPTIONS

### HOST TAB BAR

We can run a Host Tab Bar where all the drinks that are ordered are put onto a single tab.  
If this is selected we will discount the all drinks by \$1.

### CASH BAR

Cash bar where each guest is responsible for their own drinks.  
Full price drinks, no discounts applied.

## MIMOSA & BLOODY MARY BARS

### UNLIMITED MIMOSA'S

Served with orange juice, cranberry juice, pineapple juice & peach juice.

3 Hours \$18 per person

### UNLIMITED MIMOSA'S & BLOODY MARY'S

Mimosas served with orange juice, cranberry juice, pineapple juice & peach juice.  
Bloody made with Tito's Vodka & Zing Zang Bloody Mary Mix with assorted fixings

3 Hours \$24 per person

## OPEN BAR PACKAGES

### DOMESTIC AND IMPORTED BEERS & HOUSE WINES

3 hours - \$30 per person

### DOMESTIC AND IMPORTED BEERS, HOUSE WINES & CALL BAR

Absolut, Tito's, Stolichnoff, Bacardi, Jack Daniels, Seagram's Seven,  
Christian Brothers Brandy, Tanqueray, Southern Comfort, Dewar's

3 hours - \$40 per person

### DOMESTIC AND IMPORTED BEERS, HOUSE WINES & PREMIUM BAR

Grey Goose Vodka, Johnnie Walker Red, Bailey's Irish Cream, Glenlivet Scotch,  
Absolut Vodka, Stolichnoff Vodka, Bacardi Rum, Jack Daniels, Seagram's Seven,  
Christian Brothers Brandy, Tanqueray Gin, Southern Comfort, Dewar's

3 hours - \$50 per person

# EVENT CONTRACT

1. A minimum of \$100.00 is required to secure the space and date for the event. The balance is due on the day of the event, unless other arrangements have been approved by management. A tentative booking for space and services will be held for 7 days after issue of this contract. It is only after receipt by Nonno Pino's of this signed contract and payment of the deposit is the booking considered as definite and confirmed. After 7 days, should Nonno Pino's not receive the signed contract and deposit, the booking shall be released automatically without notice, unless other arrangements have been made at the time of initial inquiry
2. A confirmed guest count is required no less than four(4) business days before the event. Total charges are based on actual head count or the confirmed number, whichever is greater.
3. Deposits are non-refundable unless a written/emailed cancellation notice is given sixty (60) days prior to the event date. Cancellations less than 60 days out are subject to forfeited deposits.
4. All arrangements (Menu selections, event details) must be finalized at least one (1) week prior to the function. Menu Options can be found on our web-site [www.nonnopinositaliankitchen.com](http://www.nonnopinositaliankitchen.com) under the section labeled Catering & Party Packages
5. There are no charges for using our space. However, we require that certain food and beverage minimums be met in order for us to open early. For semi-private daytime events, the minimum is \$750. For private daytime events on Saturdays and Sundays, the minimum is \$1,800. All minimums are prior to applicable sales tax and gratuity 20%. If regular business operations are adversely affected, additional charges may be required.
6. Although Nonno Pino's will make every attempt to honor menu prices set at the time of contract signing, we cannot guarantee prices more than thirty (30) days prior to the event due to fluctuating wholesale market prices. 10.85% sales tax and 20% gratuity will be added to the sales total.
7. All food and beverages served must be supplied by Nonno Pino's. The only exception is desserts, but only if prepared by a licensed food vendor or if a liability waiver is signed by the host of the event.
8. Alcoholic beverages may not be brought in or removed from the Nonno Pino's.
9. Management will monitor alcoholic beverage consumption and reserves the right to intervene, if necessary, to stop service and/or remove a guest from the premises. Nonno Pino's will not serve alcohol to anyone without proof of legal age.
10. Nonno Pino's is not responsible for any items lost, left unattended, or not removed after the scheduled event by a guest or third party vendor. Unless otherwise arranged, items left behind will be discarded after three days.
11. Setup Time: We will allow access to decorate, 1 hour prior to the start of a daytime event.
12. No Confetti or Confetti filled balloons will be allowed. If confetti is used a clean up fee of \$100 will be charged.
13. Valet Service: Valet is available for all daytime events with 7 days advanced notice; the fee for Valet is \$80 (this covers the cost of parking lot rental & insurance fees) the attendant/attendants do work off of tips.