

3 HOUR COCKTAIL PARTY
\$99 PER PERSON

HORS D'OEUVRES (Butlered)

Choose eight items from hors d'oeuvres list below



Cocktails, Beer, Wine, Soft Drinks

Stationary Foods:

Italian Meats

Cheeses

Panini

Fruit



CHOICE OF EIGHT:

- Crostini with white bean puree and anchovies
- Crostini with salt cod brandade & roasted cherry tomatoes
- Crostini with fava bean puree and pecorino toscano
- Prosciutto Sfizi: Prosciutto with dried figs, goat cheese & balsamic reduction
- Smoked Salmon Sfizi: smoked salmon with mascarpone, capers, shallots & pesto
- Pizzetta with roasted radicchio, walnuts & gorgonzola
- Pizzetta with house made sausage and broccoli rabe
- Pizzetta La Margherita: with tomatoes, basil & fresh mozzarella
- Chicken skewers with valencia orange glaze
- Arancini: saffron risotto fritter with mozzarella
- Goat Cheese Stuffed cremini mushrooms with walnuts
- Caprese: bocconcini mozzarella & tomato on skewers
- Polpettine: meatballs on skewers
- Andivia: endive boats with salmon mousse
- Gnocchetti Di Spinachi: homemade ricotta & spinach gnocchi, sage & butter, served in oriental soup spoons
- FILET MIGNON OR SHRIMP Add \$10

1 HOUR OF HORS D'OEUVRES
\$35 PER PERSON Add on to Sit down menu
Choose eight from the list above

ADDITIONAL OPTIONS
DESSERT

\$8 PER PERSON (HOUSE MADE)

\$3 PER PERSON (BROUGHT IN)

TIRAMISU CAKE

Sweet cream cheese with layers of coffee cookies

TORTA AL CIOCCOLATO CAKE

Flourless chocolate torte

FRESH BERRIES AND MASCARPONE

CANNOLI & HOMEMADE GELATO

BEVERAGES

WINE, BEER, SOFT DRINKS \$30 PER PERSON

CHAMPAGNE TOAST \$10 PER PERSON

COFFEE & TEA \$3 PER PERSON

SOFT DRINKS \$5 PER PERSON

EXTRAS

CHEESE & FRUIT PLATTER \$12 PER PERSON

ANTIPASTO \$15 PER PERSON

Chef's selection meats & cheese, roasted peppers, artichoke alla romana, kalamanta olives

KIDS 2-10 YEARS OLD \$25 PER PERSON
(Including Beverages)

WEDDING CEREMONY \$500

Scottadito



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Banquet
&
Event Menus

BRUNCH
SATURDAY \$39 / SUNDAY \$49
Unlimited Champagne or Mimosas add \$10

ENTREE

Host Choice of three, Guest served all three

UOVA BENEDETTE

Poached Eggs, English Muffin, Prosciutto, hollandaise & pesto

UOVA FIORENTINO

Poached Eggs, English muffin, fresh greens

PROSCIUTTO COTTO OMELETTE

Ham & Ricotta cheese omelet

FRITATA COM VEGETALI

Italian Style vegetarian omelet

Above Items are served with roasted peppers & onions

PANE DOLCE

French Toast with seasonal fruit and maple syrup

INSALATA BARBABIETOLA

Roasted beets with arugula walnuts & ricotta salata

INSALATA CATERINA

Frisee, pears, walnuts & goat cheese with ginger carrot vinaigrette

GNOCCHETTI DI SPINACHI

Homemade ricotta & spinach gnocch

BUCATINI AL'AMATRICIANA

Pancetta, plum tomatoes and pecorino cheese

LUNCH
TUESDAY-FRIDAY \$39
3 COURSE

ANTIPASTI

Mixed Green Salad

PRIMI

Penne alla vodka

SECONDI

PETTO DI POLLO

Half Chicken with preserved Meyer lemon jus, rosemary oil

SIDES

Haricot Vert & Roasted Potatoes

\$59 PER PERSON / LUNCH / DINNER

Includes 2 Sides

ANTIPASTI *(both served)*

WARM MEDITERRANEAN OLIVES
Rosemary & Lemon Zest

INSALATA DI CAMPO
Mesclun Salad with cherry tomatoes

PRIMI

Host Choice of one, Guest served that one

GNOCCHETTI DI SPINACHI
Homemade ricotta and spinach gnocchi, sage & butter

ORECCHIETTE ALLE VERDURE
Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata

PENNE ALLA VODKA
Tube Pasta with a tomato, cream & vodka sauce

SPAGHETTINI AL PESTO

RISOTTO AI PORCINI
Risotto with pecorino cheese, porcini mushroom & fresh basil

SECONDI

Host Choice of one, Guest served that one

PETTO DI POLLO
Half Chicken with preserved meyer lemon jus, rosemary oil

SALMONE IN PADELLA
Pan-seared salmon filet

EGGPLANT ROLLATINI
Lightly breaded eggplant cutlets with ricotta cheese filling

POLLO CON FUNGHI TRIFOLATI
Chicken with mushroom ragout

EGGPLANT MILANESE
Breaded eggplant cutlets with cherry tomatoes, arugula & fresh basil

PAN SEARED CHILEAN SEA BASS Add \$15

GRILLED SHRIMP Add \$10

SEAFOOD RISOTTO Add \$10

\$69 PER PERSON / LUNCH / DINNER

Includes 2 Sides

ANTIPASTI *(both served)*

WARM MEDITERRANEAN OLIVES
Rosemary & Lemon Zest

INSALATA DI CAMPO
Mesclun Salad with cherry tomatoes

PRIMI

Host Choice of two, Guest served both

GNOCCHETTI DI SPINACHI
Homemade ricotta and spinach gnocchi, sage & butter

ORECCHIETTE ALLE VERDURE
Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata

PENNE ALLA VODKA
Tube Pasta with a tomato, cream & vodka sauce

SPAGHETTINI AL PESTO

RISOTTO AI PORCINI
Risotto with pecorino cheese, porcini mushroom & fresh basil

SECONDI

Host Choice of two, Guest served both

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Pan-seared salmon filet

EGGPLANT ROLLATINI
Lightly breaded eggplant cutlets with ricotta cheese filling

POLLO CON FUNGHI TRIFOLATI
Chicken with mushroom ragout

EGGPLANT MILANESE
Breaded eggplant cutlets with cherry tomatoes, arugula & fresh basil

PAN SEARED CHILEAN SEA BASS Add \$15

GRILLED SHRIMP Add \$10

SEAFOOD RISOTTO Add \$10

\$79 PER PERSON / LUNCH / DINNER

Includes 2 Sides

ANTIPASTI

Host Choice of two, Guest served both

INSALATA BARBABIETOLA
Roasted beets with arugula walnuts & ricotta salata

CAPRESE
Fresh mozzarella, tomatoes & basil

CALAMARI FRITTI
Fried calamari, red pepper sauce & roasted garlic aioli

INSALATA DI CESARINA
Classic caesar salad with romaine lettuce & croutons

EGGPLANT MILANESE
Breaded eggplant cutlets with cherry tomatoes, arugula & fresh basil

PRIMI

Host Choice of two, Guest served both

GNOCCHETTI DI SPINACHI
Homemade ricotta and spinach gnocchi, sage & butter

FARFALLE AL BRIE, ARUGULA E SPECK
Bowtie pasta, melted brie cheese, arugula & smoked prosciutto

ORECCHIETTE AI SALSICCIA E RABE
“Little Ear” pasta with Italian Sausage & Broccoli Rabe

RISOTTO AI PORCINI
Risotto with pecorino cheese, porcini mushroom & fresh basil

ORECCHIETTE ALLE VERDURE
Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata

PAPPARDELLE AL FUNGHI
Homemade ribbon pasta, shiitake, porcini & portobello ragout, white truffle oil

SECONDI

Host Choice of two, Guest served both

PETTO DI POLLO
Half Chicken with preserved meyer lemon jus, rosemary oil

SALMONE IN PADELLA Pan-seared salmon filet

SALMONE BOLLITO Poached salmon filet with braised leeks in a white wine & saffron reduction

STUFFED PORK TENDERLOIN Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction

OSSO BUCO Slow braised lamb shank with gremolata parsley, garlic & lemon zest

ROSTICCIANA
Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

PAN SEARED CHILEAN SEA BASS Add \$15

GRILLED SHRIMP Add \$10

SEAFOOD RISOTTO Add \$10

\$89 PER PERSON / LUNCH / DINNER

Includes 2 Sides

ANTIPASTI

Host Choice of three, Guest served all three

INSALATA BARBABIETOLA
Roasted beets with arugula walnuts & ricotta salata

CAPRESE
Fresh mozzarella, tomatoes & basil

CALAMARI FRITTI
Fried calamari, red pepper sauce & roasted garlic aioli

INSALATA DI CESARINA
Classic caesar salad with romaine lettuce & croutons

EGGPLANT MILANESE
Breaded eggplant cutlets with cherry tomatoes, arugula & fresh basil

PRIMI

Host Choice of three, Guest served all three

GNOCCHETTI DI SPINACHI
Homemade ricotta and spinach gnocchi, sage & butter

FARFALLE AL BRIE, ARUGULA E SPECK
Bowtie pasta, melted brie cheese, arugula & smoked prosciutto

ORECCHIETTE AI SALSICCIA E RABE
“Little Ear” pasta with Italian Sausage & Broccoli Rabe

RISOTTO AI PORCINI
Risotto with pecorino cheese, porcini mushroom & fresh basil

ORECCHIETTE ALLE VERDURE
Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata

PAPPARDELLE AL FUNGHI
Homemade ribbon pasta, shiitake, porcini & portobello ragout, white truffle oil

SECONDI

Host Choice of three, Guest served all three

PETTO DI POLLO
Half Chicken with preserved meyer lemon jus, rosemary oil

SALMONE IN PADELLA Pan-seared salmon filet

SALMONE BOLLITO Poached salmon filet with braised leeks in a white wine & saffron reduction

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OSSO BUCO Slow braised lamb shank with gremolata parsley, garlic & lemon zest

ROSTICCIANA
Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

PAN SEARED CHILEAN SEA BASS Add \$15

GRILLED SHRIMP Add \$10

SEAFOOD RISOTTO Add \$10

SIDES: *Host Choice of two, Guest served both*

Haricot Vert, Roasted Potatoes, Mashed Potatoes, Green Peas Sautéed with Shallots & Prosciutto,

White Wine Braised Artichokes with Garlic & Kalamata Olives