

3 HOUR COCKTAIL PARTY
\$125 PER PERSON
PERFECT FOR REHEARSAL DINNERS

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

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

COCKTAILS, WINE, BEER, SOFT DRINKS \$45 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 \$49 / SUNDAY \$59
Unlimited Champagne or Mimosas add \$10

First Course

Host Choice of one, Guest served that one

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

Second Course

Host Choice of one, Guest served that one

PANE DOLCE

French Toast with seasonal fruit and maple syrup

PANE DOLCE ALLA NUTELLA E BANANE

French Toast, Chocolate-Hazelnut creme & Caramelized bananas

INSALATA BARBABIETOLA

Roasted beets with arugula walnuts & ricotta salata

INSALATA CATERINA

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

Third Course

Host Choice of one, Guest served that one

GNOCCHETTI DI SPINACHI

Homemade ricotta & spinach gnocch

BUCATINI AL'AMATRICIANA

Guanciale, San Marzano tomatoes and Pecorino Romano cheese

ORECCHIETTE ALLE VERDURE

Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata

PENNE ALLA VODKA With Jumbo Lump Crab

Tube Pasta with a tomato, cream & vodka sauce & with Jumbo Lump Crab

1 HOUR OF HORS D'OEUVRES

\$35 PER PERSON Add on to Sit down menu

BUTLERED

Choose eight from the list below:

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

\$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 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 With Jumbo Lump Crab
Tube Pasta with a tomato, cream & vodka sauce & with Jumbo Lump Crab

SPAGHETTINI AL PESTO

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

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

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

\$79 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 With Jumbo Lump Crab
Tube Pasta with a tomato, cream & vodka sauce & with Jumbo Lump Crab

SPAGHETTINI AL PESTO

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

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

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

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

\$89 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

PENNE ALLA VODKA With Jumbo Lump Crab
Tube Pasta with a tomato, cream & vodka sauce & with Jumbo Lump Crab

BUCATINI AL'AMATRICIANA
Guanciale, plum tomatoes and pecorino cheese

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

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

Haricot Vert, Roasted Potatoes, Mashed Potatoes, Green Peas Sauteed with Shallots & Prosciutto, White Wine Braised Artichokes with Garlic & Kalamata Olives