



NOLITA HOUSE  
CATERING & EVENTS

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SPRING/SUMMER 2011

# CATERING OVERVIEW

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## FEATURES

ON & OFF PREMISE CATERING EXPERTISE • INTIMATE TO ELABORATE EVENTS  
FULL EVENT PLANNING SERVICES • EQUIPMENT, ENTERTAINMENT & STAFFING  
AVAILABLE MANHATTAN EVENT SPACES

## OCCASIONS

### CORPORATE CATERING

BUSINESS NETWORKING EVENTS • MANAGEMENT & CLIENT MEETINGS  
TRADE SHOWS • HOLIDAY PARTIES • FOCUS GROUPS  
COMPANY HAPPY HOURS • BON VOYAGES

### SPECIAL EVENT CATERING

COCKTAIL PARTIES • BOOK SIGNINGS • PRODUCT RELEASES • ALBUM RELEASE PARTIES  
REHEARSAL DINNERS • BIRTHDAYS • ANNIVERSARIES • SHOWERS • REUNIONS • GRADUATIONS  
HOLIDAY PARTIES • CHILDREN'S PARTIES • SINGLES EVENTS

### COMMUNITY BUILDING

SOCIAL, CHARITABLE & POLITICAL EVENTS • TRADE & EDUCATIONAL EVENTS  
FOOD & WINE EDUCATION • LOCAL MUSIC & ART SHOWS

## FORMATS

LUNCH • DINNER • WINE & CHEESE • BOX LUNCHES • EVENT CONCESSIONS  
PASSED HORS D' OUEVRES & STATIONARY PLATTERS • HAPPY HOUR • BUFFET & SIT-DOWN

## CLIENTELE

SAMSUNG • T-MOBILE • SOBEL MEDIA • CONSUMER ELECTRONICS ASSOCIATION • CONSTANT CONTACT •  
RALPH LAUREN • WYETH • COMEDY CENTRAL • AIG • KNOLL FURNITURE & TEXTILES  
DIGIWAXX • BEGGAR'S BANQUET RECORDS • JIVE RECORDS • MTV • VIRGIN • FOX INTERACTIVE  
BUSINESS WEEK • NEW YORK UNIVERSITY • MIT • COLUMBIA UNIVERSITY • AUDIUM • DIGITAS • ADDIDAS • NIKE  
ICON NICHOLSON • UPOC • WOMEN IN NEW MEDIA • DOWNTOWN WOMEN'S CLUB • NETWORK FOR PUBLIC  
SCHOOLS • ARGO PARTNERS • ICED MEDIA • REDWOOD PARTNERS • E-REWARDS • GO CARD • MATRIX  
ACADEMY • AIDS WALK • MEDIA BISTRO • ALL MY CHILDREN • SCHOLASTIC • THUMBPLAY • MANHATTAN DISTRICT  
ATTORNEY • THE ONION • ROCK STAR GAMES • AGENCY.COM • ADVERTISING.COM • WOLFF-OLINS  
ANOMOLY • OLD LANE • GENERAL ATLANTIC PARTNERS • ANCHORAGE CAPITAL SHOREVIEW INDUSTRIES •  
FREDRICK FEKKAI • KABOOSE • MEDIAVEST ROCKWELL GROUP YMCA SUPER SOCCER STARS •  
THINKSPACE • TAKE TWO • RIPE EVENTS • PROJECT FOR PUBLIC SPACES  
JUST ASK A WOMAN • BATH JUNKIE • BUSINESS COUNCIL FOR PEACE \* TAGLIALATELLA ART GALLERY  
FERGUSON & SHAMAMIAN • PROJECT FOR PUBLIC SPACES • ACE PARTNERSHIP FOR THE HOMELESS



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# CATERING & EVENT INFORMATION

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## Corporate Catering

- Corporate catering orders require minimum 36 hours notice
- There is a 10 person minimum
- Equipment rental, transportation, staff, equipment & permit fees may apply
- 25% deposit required on orders over \$500
- Per person pricing does not include tax and gratuity

## Special Event Catering

- Off premise events require a minimum 72 hours notice
- There is a 25 person minimum
- Equipment rental, transportation, staff, equipment & permit fees may apply
- 25% deposit is required
- Per person pricing does not include tax and gratuity

## Catering Formats

We will customize an event for any occasion to suit your specific needs;

Nolita House offers a wide variety of catering options to choose from including:

- Full Open Bar Service
- Hors D'oeuvres, Platters & Buffet
- Cocktail, Lunch & Dinner Menus
- Events Including Corporate Meetings, Wine & Cheese, Live Music, Fundraisers, Happy Hours, Children's, Birthdays, Going Away's, Anniversaries, Rehearsal Dinners & Special Event Concessions

## Off Premise Bar Service

- Bars are stocked with a variety of domestic and premium beer, wine, full liquor, assorted mixers, bottled water, juice & garnish. Ice can be provided at additional fee.
- Bar services requested in a non-licensed location **must be booked 15 working days in advance of the event.** Additional administrative & permit fees apply.
- Pricing is subject to change without notice

## Service Staff

Nolita House offers professional and uniformed staff including Security, Servers, Bus Persons, Bartenders, Coat Check Persons, Garde Mangers & Chefs

## Equipment Rental

Nolita House can arrange for the rental of all the equipment you may need for any event including: Tables, Glassware, Plates, Linens, Chafing Dishes, etc...

## Available Manhattan Event Spaces

- Nolita House has an easily accessible downtown location with nearby subway and bus stops (F, M, B, D Trains at Broadway Lafayette and 6 Train at Bleecker Street)
- Full bar with extensive beer, wine & liquor selection
- Accommodates up to 50 person sit down dinners & larger cocktail parties
- Both private & semi private space is available. Room charges may apply
- Nolita House also has partnerships with larger venues across the City

## Flowers, Cakes, Wines & Entertainment

- Nolita House can arrange for these services or work directly with the client's contacts
- There is a \$3 per person dessert plate fee for BYOD and a \$15 cork fee for BYOW.



# LUNCH PRIX FIXES

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Minimum 10 Persons  
All Catering Services Require 36 Hour Notice

<b>“Light Luncheon”</b> Assorted Tea Sandwich Package • Select Three Types. Served with Vegetable Crudité & Fudge Brownies	13 per person
<b>“Wrap Star”</b> Assorted Wraps Package • Select Four Types. Served with Mediterranean Orzo Salad & Fudge Brownies	14 per person
<b>“The Fiesta”</b> Assorted Traditional Taco Prix Fixe Lunch • Meat & Vegetarian Soft Tacos Served with Rice, Beans & Mixed Green Salad Choice of Pork, Chicken, or Beef Taco Filling	15 per person
<b>“The American”</b> Assorted Mini Prix Fixe Lunch • Select Three Types. Served with Arugula & Goat Cheese Salad & Fudge Brownies (Excludes Lobster Roll)	18 per person
<b>“Chili-Willy”</b> Beer Blessed Roast Turkey Chili • Served with Cheddar Cheese, Onions, Spanish Rice & Corn Bread with Honey Butter	18 per person
<b>“The Southerner”</b> BBQ Ribs & Fried Chicken • Served with Four Cheese Mac & Cheese, Cole Slaw & Fudge Brownies	20 per person

# DINNER PRIX FIXES

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Minimum 10 Persons  
All Catering Services Require 36 Hour Notice

<b>Grilled Shrimp &amp; Truffled Orzo</b> • Shrimp & Truffled Orzo with Asparagus Tips & Parmesan Cheese. Served with Mixed Green Salad	17 per person
<b>Sausage &amp; Pasta</b> • Italian Sausage in Pasta with Roasted Peppers, Caramelized Onions, Garlic & Tomatoes. Served with Mixed Green Salad & Garlic Bread	18 per person
<b>Buffalo Wing Meal</b> • Chicken Wings in Poblano Pepper Sauce served with Gorgonzola Dip, Carrots & Celery. Served with Macaroni & Cheese	20 per person
<b>Scarpariella Chicken &amp; Risotto</b> • Grilled Chicken Breast with Lemon, Rosemary & Garlic Sauce Served with Sweet Pea Risotto with Shallots, & Truffle Oil	22 per person
<b>Grilled Hangar Steak</b> • Chimichurri Marinated Steak served over Grilled Scallions. Served with Green Market Vegetables and Roasted Potatoes	25 per person



# MINIS

All Catering Services Require 36 Hour Notice

Roast Beef & Watercress	50 per dozen
• On Pretzel Roll with Radish & Horseradish Mayo	
BBQ Pulled Pork or Chicken	50 per dozen
• On Potato Slider Roll with Coleslaw	
Smoked Bacon, Arugula & Tomato	45 per dozen
• On Potato Slider Roll with Smoked Paprika Mayo	
Smoked Salmon	70 per dozen
• On Pumpernickel Ficelle with Herb Cream Cheese & Red Onion	
Bay Shrimp & Dill Salad	65 per dozen
• On Mini Croissant	
Lobster Roll	80 per dozen
• On Mini Hotdog Roll	
Honey Mustard Chicken Salad	55 per dozen
• On a Multi-Grain Roll	
Mozzarella & Tomato	50 per dozen
• On Ficelle with Basil Pesto	
Portabella Mushroom Slider	55 per dozen
• On Ciabatta Square with Roasted Red Pepper, Goat Cheese & Frisée	

# TEA SANDWICHES

All Catering Services Require 36 Hour Notice

American Tea Sandwich	25 per dozen
• Choice of One Meat & One Cheese on Wheat or White Bread with lettuce Turkey, Ham or Roast Beef; American or Swiss Cheese	
Black Forest Ham & Apricot Cream Cheese	25 per dozen
• On Wheat Bread	
Wine Soaked Fig, Walnut & Gorgonzola	35 per dozen
• On Cinnamon Raisin Bread	
Smoked Salmon with Ginger Cilantro Butter	40 per dozen
• On Pumpernickel Bread	
Crab & Artichoke Tapenade with Cucumber & Lemon	40 per dozen
• On White Bread	
Olive & Roasted Red Pepper Tapenade Cream Cheese	30 per dozen
• On Marbled Rye Bread	
Cucumber, Radish & Butter	25 per dozen
• On White Bread	

PLEASE NOTE: One Dozen tea sandwiches yields 48 pieces

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NOLITA HOUSE CATERING



# WRAPS

Small Serves 10 | Medium Serves 20 | Large Serves 30  
All Catering Services Require 36 Hour Notice

## Wrap Platters (Select Four Types)

Sm 75 | Md 145 | Lg 210

### Mediterranean Hummus

- with Romaine, Cucumber, Tomato, Red Onion, Olives, Feta & Tzatziki Sauce

### Bacon, Arugula & Tomato

- with Herbed Mayonnaise

### Grilled Vegetable & Pecorino

- with Portabella, Red Peppers, Zucchini & Balsamic Vinaigrette

### Black Forest Ham & Fontina Cheese

- with Lettuce, Tomato & Dijon Mustard

### Grilled Chicken Caesar

- with Romaine, Croutons, Crispy Shallots, Parmesan Cheese & Grilled Chicken

### Turkey, Bacon & Avocado

- with Cheddar Cheese, Green Apple & Lemon Herb Mayonnaise

### Roast Beef & Swiss

- With Romaine, Tomato, Crispy Onions & Horseradish Mayonnaise

# SALADS

ADD CHICKEN ... 2 PP | ADD SHRIMP ... 3 PP

Small Serves 10 | Medium Serves 20 | Large Serves 30  
All Catering Services Require 36 Hour Notice

### Mixed Green Salad

Sm 45 | Md 85 | Lg 120

- Mixed Greens with Red Onion, Tomatoes & Vinaigrette

### Traditional Caesar Salad

Sm 55 | Md 100 | Lg 145

- Romaine, Herbed Croutons, Crispy Shallots, Grated Parmesan, Garlic & Anchovy

### Mexican Salad

Sm 55 | Md 100 | Lg 145

- Lettuce, Tomatoes, Onions, Cilantro, Queso Fresco, Tortilla Chips, Lemon & Olive Oil

### Arugula & Goat Cheese Salad

Sm 65 | Md 120 | Lg 175

- Caramelized Walnuts, Dried Cranberries with Raspberry Vinaigrette

### Mediterranean Orzo Pasta Salad

Sm 55 | Md 100 | Lg 145

*Tomato, Spinach, Green Olives, Feta Cheese & Olive Oil*

### **Gemelli Pasta Salad**

**Sm 55 | Md 100 | Lg 145**

- Black Olives, Tomatoes, Asparagus, Artichoke Hearts, Garlic & Olive Oil

### Zesty Latin Black Bean Salad

Sm 50 | Md 90 | Lg 130

- Black Beans, Roasted Red Pepper & Corn with Cilantro tossed in a Citrus Lime Vinaigrette

### Greek Chickpea Salad

Sm 50 | Md 90 | Lg 130

- Chickpeas, Artichoke, Tomato & Feta Cheese with Lemon, Dill & Olive Oil

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NOLITA HOUSE CATERING



# PLATTERS

Small Serves 10 | Medium Serves 20 | Large Serves 30  
All Catering Services Require 36 Hour Notice

## Appetizers

Hummus Platter	Sm 55   Md 120   Lg 165
<ul style="list-style-type: none"><li>Olives, Vegetables, Stuffed Grape Leaves &amp; Pita</li></ul>	
Vegetable Crudités	Sm 65   Md 140   Lg 195
<ul style="list-style-type: none"><li>Assorted Raw &amp; Grilled Vegetables with Green Goddess Dressing</li></ul>	
Chips, Salsa & Guacamole	Sm 65   Md 120   Lg 165
<ul style="list-style-type: none"><li>Corn Tortilla Chips with Salsa Picante &amp; Homemade Guacamole</li></ul>	
Antipasto	Sm 85   Md 180   Lg 255
<ul style="list-style-type: none"><li>Cured Meats, Bocacinni, Sun Dried Tomatoes &amp; Olives with Crostini</li></ul>	
Spinach & Artichoke Dip	Sm 75   Md 140   Lg 195
<ul style="list-style-type: none"><li>Displayed in a Bread Bowl &amp; served with Pita</li></ul>	
Crispy Macaroni & Cheese Balls	Sm 55   Md 120   Lg 165
<ul style="list-style-type: none"><li>With San Marzano Marinara Sauce on Side</li></ul>	
Buffalo Wings	Sm 75   Md 140   Lg 195
<ul style="list-style-type: none"><li>With Gorgonzola Dip, Carrots &amp; Celery</li></ul>	
Crab Cakes	Sm 85   Md 180   Lg 255
<ul style="list-style-type: none"><li>With Smoked Paprika Remoulade on Side</li></ul>	

## Hot & Savory

Grilled Chicken Scarpariella	Sm 70   Md 130   Lg 180
Fried Chicken	Sm 65   Md 120   Lg 175
Beer Blessed Turkey Chili	Sm 65   Md 120   Lg 175
Pulled Pork Sandwich	Sm 65   Md 120   Lg 175
Homemade BBQ Ribs	Sm 80   Md 150   Lg 220
Meatloaf	Sm 70   Md 130   Lg 190
Grilled Hangar Steak with Chimichurri Rub	Sm 125   Md 205   Lg 310
Soft Shell Tacos (Beef, Chicken, Pork or Vegetable)	Sm 70   Md 130   Lg 190

## Sides

Four Cheese Macaroni & Cheese	Sm 50   Md 90   Lg 130
Mac with Spinach, Artichoke & Bacon	Sm 75   Md 140   Lg 195
Mac with Lobster & Truffle Oil	Sm 85   Md 160   Lg 225
Truffled Orzo with Asparagus Tips	Sm 65   Md 120   Lg 175
Sweet Pea Risotto	Sm 45   Md 80   Lg 115
Spanish Rice	Sm 35   Md 80   Lg 85
Mashed Potatoes	Sm 55   Md 100   Lg 135
Sautéed Broccoli & Garlic	Sm 65   Md 120   Lg 165
Grilled Seasonal Vegetables	Sm 65   Md 120   Lg 165
Corn Bread with Honey Butter	Sm 35   Md 80   Lg 85

## Sweets & Snacks

Cookies & Brownies	Sm 45   Md 100   Lg 135
<ul style="list-style-type: none"><li>A selection of brownies and cookies served with fresh berries</li></ul>	
Fresh Fruit Platter	Sm 65   Md 125   Lg 180
<ul style="list-style-type: none"><li>Seasonal Sliced Fruit</li></ul>	
Power Snack Basket	Sm 65   Md 125   Lg 180
<ul style="list-style-type: none"><li>Trail Mix, Power Bars, Granola Bars &amp; Dried Fruit (Add Red Bull ... 2 pp)</li></ul>	



# HORS D'OEUVRES

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Staffed Events Require Minimum 72 Hours Notice

## Vegetarian & Mixed

22-26 per dozen

- Goat Cheese Phyllo Tartlets (Prosciutto de Parma, Olive Tapenade & Fine Herbs)
- Assorted Crostinis (White Bean; Arugula & Prosciutto; Tomato, Basil & Ricotta; Wild Mushrooms, Herb & Goat Cheese)
- Crispy Macaroni & Cheese Balls
- Grilled Vegetable "Tikka" Skewers
- Mini Focaccia with Roasted Vegetables & Artichoke Tapenade
- Vegetable Summer Rolls with Sweet Chili Dipping Sauce
- New & Purple Peruvian Potatoes with Crème Fraiche, Lemon, Chives & Caviar
- Spanakopita
- Assorted Quiches (Broccoli & Cheddar, Spinach & Mushroom with Bacon; Swiss Cheese)

## Fish & Shellfish

30-34 per dozen

- Lobster & Truffle Macaroni & Cheese Spring Rolls
- Crab Cakes with Ancho Chili Aioli
- Jumbo Shrimp Cocktail & Louis Sauce
- Maryland Blue Crab Salad with Fresh Dill Over English Cucumbers
- Moroccan Spiced Shrimp & Chorizo Lollipops
- Tuna & Mango Tartar served on Black & White Spoons
- Asian Salmon Tartar served on Black & White Spoons

## Meats

28-32 per dozen

- BBQ Pork Sliders
- Bacon, Spinach & Artichoke Macaroni & Cheese Spring Rolls
- Teriyaki & Beef Skewers with Sweet Chili Sauce
- Mini Meatloaf & Mashed Potato Crostini
- Endive, Roquefort & Caramelized Walnuts wrapped in Prosciutto
- Jamaican Jerked Beef on Homemade Plantain Chips topped with Fresh Mango

## Poultry

26-30 per dozen

- BBQ Chicken Sliders
- Thai Chicken Satay with Spicy Peanut Sauce
- Teriyaki Chicken Skewers
- Chicken & Vegetable Potstickers
- Lettuce Cups with Stir-fried Chicken
- Mini Chicken Tostadas
- Shredded Chicken & Corn Empanadas
- Moroccan Turkey Meatballs



# BEVERAGES

All Catering Services Require 36 Hour Notice

Soft Drinks	2 each
• Coke, Diet Coke, Sprite, Ginger Ale	
Specialty Drinks	3 each
• Red Bull, Vitamin Water, Flavored Iced Teas	
Bottled Water	5 each
• Saratoga Still & Sparkling (28oz)	
Coffee Service	2.75 pp
• Regular & Decaffeinated, Creamers & Sweeteners	
Tea Service	2.75 pp
• Black & Herbal, Milks & Sweeteners	

# BAR SERVICE

Off-Premise Events | Two Hour Minimum  
Bar Service Requires Bartenders and Special Event Permit  
Request Quote for Events Over 4 Hours

## Beverage Service

- Tonic water, seltzer, assorted sodas, bottled waters, fruit juices
- 2 Hours ... 4 pp | 3 Hours ... 6 pp | 4 Hours ... 8 pp

## Wine & Beer Bar

- Two red, two white wines, select beer or Prosecco
  - Sodas & still/sparkling water
- 2 Hours ... 26 pp | 3 Hours ... 33 pp | 4 Hours ... 40 pp

## Basic Liquor Bar

- Well branded liquor
  - Two red, two white wines, mixers & still/sparkling water
- 2 Hours ... 29 pp | 3 Hours ... 37 pp | 4 Hours ... 45 pp

## Standard Liquor Bar

- Call brand liquor  
*Including, but not limited to: Absolut/Svedka, Bacardi, Tanqueray, Cuervo, Dewer's & Jameson/Jack Daniels/Jim Beam*
  - Two red, two white wines, mixers & still/sparkling water
- 2 Hours ... 35 pp | 3 Hours ... 45 pp | 4 Hours ... 55 pp

## Premium Liquor Bar

- Premium brand liquor  
*Including but not limited to: Grey Goose/Ketel One, 10 Cane/Meyer's, Beefeater/Bombay, Patron, Glenmorangie/Ardbeg & Knob Creek/Maker's Mark*
  - Two red, two white wines, mixers & still/sparkling water
- 2 Hours ... 41 pp | 3 Hours ... 53 pp | 4 Hours ... 65 pp



# COCKTAIL PARTY PACKAGES

ADDITIONAL HORS D'OUVRES ... 3 PP PER SELECTION

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Off-Premise Events | Two Hours | 50 Person Minimum  
Price Includes -Staff\*, Equipment, Ice & Disposables  
Excludes Tax, Gratuity, Permit Fees, Transportation & Equipment/Serving Upgrades

## Package One

- Three Types of Select Passed Hors d'oeuvres
- One Type of Passed Wine & Prosecco,
- Still & Sparkling Water & Garnish

2 Hours ... 45 pp | 3 Hours ... 50 pp | 4 Hours ... 55 pp

## Package Two

- Three Types of Select Passed Hors d'oeuvres
- One Type of Passed Wine, One Prosecco & One Signature Cocktail
- Still & Sparkling Water & Garnish

2 Hours ... 52 pp | 3 Hours ... 64 pp | 4 Hours ... 75 pp

## Package Three

- Four Types of Select Passed Hors d'oeuvres
- Two Wines, Two Beers, Call Liquor Open Bar (E.G. Absolut, Tanqueray, Cuervo...)
- Mixers, Still & Sparkling Water & Garnish

2 Hours ... 60 pp | 3 Hours ... 72 pp | 4 Hours ... 85 pp

## Package Four

- Four Types of Select Passed Hors d'oeuvres & Bar Snacks
- Two Wines, Two Beers, Premium Liquor Open Bar (E.G. Grey Goose, Bombay, Patron...)
- Mixers, Still & Sparkling Water & Garnish

2 Hours ... 65 pp | 3 Hours ... 80 pp | 4 Hours ... 95 pp

*\*Every event is assigned a captain & is staffed with servers, bussers, bartenders and bar-backs, as needed.  
Please ask your catering sales manager about staffing your affair.  
Staffing is determined by event type and guest count.*

