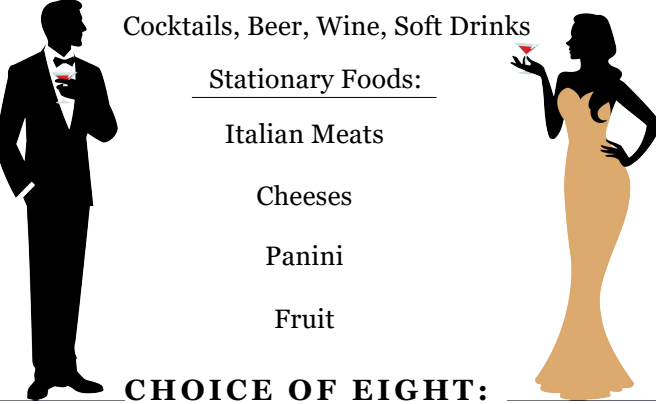


3 HOUR COCKTAIL PARTY
\$125PER PERSON
PERFECT FOR REHEARSAL DINNERS

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
- Bruschetta di pomodoro
- 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
- 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, spinach
- 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 DI CESARINA**
Classic caesar salad with Romaine lettuce and croutons

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
- Bruschetta di Pomodoro
- Crostini with fava bean puree and pecorino toscano
- Prosciutto Sfizi: Prosciutto with dried figs, goat cheese & balsamic reduction
- Smoked Salmon Sfizi: smoked salmon with mascar-pone, 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 <i>(both served)</i>
WARM MEDITERRANEAN OLIVES Rosemary & Lemon Zest
INSALATA DI CAMPO Mesclun Salad with cherry tomatoes
PRIMI <i>Host Choice of one, Guest served that one</i>
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
SPAGHTETTI AL PESTO
RISOTTO AI PORCINI Risotto with pecorino cheese, porcini mucshroom & fresh basil
FARFALLE AL BRIE, ARUGULA E SPECK Bowtie pasta, melted brie cheese, arugula & smoked prosciutto
SECONDI <i>Host Choice of one, Guest served that one</i>
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 <i>(both served)</i>
WARM MEDITERRANEAN OLIVES Rosemary & Lemon Zest
INSALATA DI CAMPO Mesclun Salad with cherry tomatoes
PRIMI <i>Host Choice of two, Guest served both</i>
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
SPAGHTETTI AL PESTO
RISOTTO AI PORCINI Risotto with pecorino cheese, porcini mucshroom & fresh basil
FARFALLE AL BRIE, ARUGULA E SPECK Bowtie pasta, melted brie cheese, arugula & smoked prosciutto
SECONDI <i>Host Choice of two, Guest served both</i>
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 <i>Host Choice of two, Guest served both</i>
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 <i>Host Choice of two, Guest served both</i>
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 mucshroom & 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 <i>Host Choice of two, Guest served both</i>
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,
Wite Wine Braised Artichokes with Garlic & Kalamata Olives