

nook

private events

MENU I

STARTER FOR THE TABLE

Arancini

SALAD

Cesar

ENTREES

choice of

Salmon

Vegan Campanelle

Braised Beef Short Rib

Linguine & Meatballs

DESSERTS

Cheesecake

Tiramisu

vegan menus available upon request

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MENU II

STARTERS FOR THE TABLE

Brussels
Meatballs

SALAD

Grilled Radicchio

ENTREES

choice of

Salmon
Shrimp Diavolo
Rigatoni Bolognese
Linguini & Mussels
Mozzarella Stuffed Chicken Parmesan

DESSERTS

Cheesecake
Tiramisu

vegan menus available upon request

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MENU III

STARTER FOR THE TABLE

Wood Fired Olives
Chef's Charcuterie Board

SALAD

Spinach & Arugula

ENTREES

choice of

Prime Filet
Pork Chop
Chilean Sea Bass
Chicken Marsala
Pan Seared Scallops

DESSERTS

Cheesecake
Tiramisu

vegan menus available upon request

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reception platters

platters serve 15 - 20 guests

Vegetable Crudite

veggie medley with spinach artichoke dip

Wood Fired Olives

castlevetrano and cerignola olives, soppressata, crostini, parmesan, basil

Hummus

housemade hummus, cucumber, carrots, bell peppers, cherry tomatoes

Meatballs

beef, pork, roasted garlic pomodoro, parmesan, basil

Arancini

risotto, mozzarella, pomodoro sauce, balsamic reduction, basil

Charcuterie

chef's selections of meat, cheeses, fruit, olives, crostini

Steamed Green Lipped Mussels

grape tomato, nduja, crostini

Bruschetta

sweet diavolo, roasted red pepper, fig & prosciutto, and caprese

Dessert Bites

carrot cake, canoli, brownie, lemon square

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reception passed appetizers

Stuffed Mushrooms

sausage and vegan options available

Filet Skewers

3oz soy garlic marinated filet skewers served with calabrian aioli

Chicken Satay Skewers

3oz chicken satay skewers served with peanut sauce

Bacon Wrapped Shrimp

bacon wrapped jumbo shrimp served with lemon garlic aioli

Charcuterie Skewers

assorted artisanal meats and cheeses

Stuffed Mussels

garlic, shallot, parmesan, herbs, bread crumb

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reception salads

Grilled Radicchio

sliced red grapes, candied hazelnuts, gorgonzola cheese, champagne vinaigrette

Arugula

arugula, radish, mandarin orange, goat cheese, speck, cinnamon almonds, citrus vinaigrette

Brussels Salad

pomegranate, sunflower seeds, shaved grana padano cheese, cranberry lemon vinaigrette

Caesar

romaine, anchovies, roasted garlic tomatoes, grana padano, crostini, caesar dressing

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reception pizzas

Pizza Rosso

New World Margherita

mozzarella, parmesan, EVOO, basil

Diavolo

mozzarella, parmesan, EVOO, basil, spicy soppressata

Porco e Funghi

mozzarella, parmesan, EVOO, basil, sweet sausage, sherry mushrooms

Prosciutto

mozzarella, parmesan, EVOO, basil, prosciutto di parma, arugula, lemon vinaigrette

Pizza Bianco

Roasted Thyme & Potato

mozzarella, roasted potato, caramelized onion, olive tapenade, feta

Calabrese

mozzarella, parmesan, taleggio, caramelized onions, sweet italian sausage, calabrian chili, EVOO, basil

Mela e Gorgonzola

house-pulled mozzarella, parmesan, gorgonzola, granny smith apple, caramelized onion

Funghi

mozzarella, parmesan, fontina, sherry mushrooms, arugula, truffle oil

Vegan Funghi

plant-based cheese, sherry mushrooms, arugula, truffle oil