

Nico Osteria



Private Events Menus

**BREAKFAST INCLUDES:**

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, fruit juices
Egg whites may be substituted for \$3.00 per person

PRIMA COLAZIONE — \$36.00 per person

SEATED BREAKFAST

ANTIPASTI — served family style

Seasonal fruit, assorted Italian breads with ricotta, butter, and marmalade

SECONDI — Select two, served individually plated, choice of

Focaccia with Soft Scrambled Eggs - peperonata, prosciutto

Nico Breakfast Sandwich - bacon, scrambled eggs, cheddar cheese

Nico Breakfast Sausage - lentils, fried eggs, salsa verde

Pancakes - lemon ricotta pancakes, Burton's maple syrup, seasonal accompaniments

CONTORNI — Optional Enhancements (minimum of 10 guests):

Nico Potatoes — \$5.00 per person

Nico Breakfast Sausage — \$6.00 per person

Crispy Bacon — \$6.00 per person

Seasonal fruit — \$8.00 per person

Oatmeal — \$12.00 per person

Nico granola - Greek yogurt, honey, seasonal fruit — \$12.00 per person

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability



ALL BREAKFAST BUFFETS INCLUDE:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, fruit juices
Egg whites may be substituted for \$3.00 per person

NICO GRANOLA — \$12.00 per person

Served with skim and 2% milk, yogurt, dried fruit and honey

BREAKFAST SANDWICHES — \$15.00 per person

Choice of two:

- Sliced porchetta with fried egg, arugula and giardinera
- Crispy pancetta with fried egg and mustard aioli
- Braised greens, cheddar, scrambled eggs, spicy mayo
- Ham, provolone, mustard aioli, fried egg
- Smoked salmon, bagel, tomato, dill cream cheese, red onion, capers

OMELETTE STATION * — \$20.00 per person *Chef Attendant required- \$150.00 per attendant

Omelettes made to order with your choice of the following:

Roasted red peppers, grilled red onions, oven roasted tomatoes,
Parmesan, Tuscan kale, Crispy pancetta

WILD KING SALMON LOX — \$22.00 per person

Served with: cream cheese, plain and everything bagels, caper berries,
red onion, cucumber, diced hard boiled eggs & diced tomatoes

CONTINENTAL — \$35.00 per person

Nico Granola with seasonal fruit, assorted yogurt, assorted muffins & cornetti,
seasonal coffee cake & fresh seasonal sliced fruit platter

TO YOUR HEALTH — \$40.00 per person

Nico Granola with seasonal fruit, assorted yogurt, farro oatmeal with local honey,
dried fruit & nuts, whole fruit, scrambled egg whites & chef's seasonal smoothie

COLAZIONE CALDO — \$55.00 per person

Soft- scrambled eggs, pancetta and scrambled egg sandwich, farro oatmeal with honey,
nuts & dry fruit, seasonal sliced fruit, Nico Granola with assorted yogurt, assorted cornetti,
pound cake, toast, a choice of English muffins or bagels, and selection of 2 breakfast meats:
maple bacon, turkey bacon, maple sausage or Nico breakfast sausage

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability 3

**ALL BREAKFAST BUFFETS INCLUDE:**

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, fruit juices
Egg whites may be substituted for \$3.00 per person

NICO BREAKFAST BUFFET I — \$42.00 per person

Seasonal Fruit, assorted Italian breads with ricotta, butter, and marmalade

Select three of the following:

Porchetta Breakfast Sandwich - fried egg, salmoriglio, pickled red onion, and arugula

Burrata Breakfast Sandwich - grilled-marinated artichokes, and pine nut-mint pesto

Soft Scrambled Eggs - peperonata, prosciutto, olive focaccia

Nico Breakfast Sausage - lentils, sunny-side egg, salsa verde

NICO BREAKFAST BUFFET II — \$45.00 per person

Soft-scrambled eggs, Nico potatoes & fresh sliced fruit platter,

toast & a choice of bagels or english muffins with selection of 2 breakfast meats :

maple bacon, turkey bacon, maple sausage or Nico breakfast sausage

NICO BREAKFAST BUFFET III — \$62.00 per person

Soft-scrambled eggs *with peperonata* , Lemon Ricotta pancakes *with honey*,

Burton's maple syrup & jam, House-made yogurt parfaits *with seasonal fruit and*

Nico granola, Crispy pancetta and fried egg breakfast sandwich *with mustard aioli*,

fresh seasonal fruit platter

PASTRIES:

Assorted cornetti (chef's selection), bombolini *with honey*, *fior de latte*, *chocolate sauce*,
olive oil cake

CHOICE OF TWO BREAKFAST MEATS:

Maple bacon, turkey bacon, maple sausage, or Nico breakfast sausage

ADDITIONAL NICO BREAKFAST BUFFET ENHANCEMENTS:

Chilled lobster salad with seasonal accompaniments — \$15.00 per person

Omelette station with Chef Attendant — \$20.00 per person plus \$150.00 chef attendant fee

Assorted Seasonal Breakfast Pastries — \$53.00 per dozen

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

****All menu items are subject to change according to seasonality and availability**** 4

BRUNCH INCLUDES:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, fruit juices
Egg whites may be substituted for \$3.00 per person

BRUNCH PLATED — \$45.00 per person**ANTIPASTI — served family style**

Assorted Cornetti (kouign amann, croissants)

Seasonal Fruit

Optional Supplements:

Island Creek Oysters - celery mignonette - \$3.50 per piece

Alaskan King Crab - \$35.00 per half pound

SECONDI — select two , served individually plated, choice of

Soft Scrambled Eggs - peperonata, prosciutto, olive focaccia

Salmon Lox - focaccia, dill ricotta, radish, pickled onion

Grilled Hanger Steak - gorgonzola, artichoke, charred leek, salsa salmoriglio

Nico Breakfast Sausage - lentils, fried egg, salsa verde

Rigatoni - bolognese

BRUNCH BUFFET — \$55.00 per person**ANTIPASTI**

Seasonal fruit, assorted Italian breads with ricotta, butter, and marmalade

With one selection of the following:

Roasted Beets - yogurt, honeyed marcona, chinotto

Smoked Salmon - pickled vegetable salad, grilled focaccia

Nico Granola - greek yogurt, honey, seasonal fruit

Supplemental Items :

Island Creek Oysters - celery mignonette - \$3.50 per piece

Alaskan King Crab - \$35.00 per half pound

PRINCIPALE — select two

Rigatoni - bolognese

Porchetta Breakfast Sandwich - fried egg, salmoriglio

Soft Scrambled Eggs - peperonata, prosciutto, olive focaccia

Nico Breakfast Sausage - lentils, fried egg, salsa verde

CONTORNI — select two

Nico Potatoes | Crispy Bacon | Breakfast Sausage

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

****All menu items are subject to change according to seasonality and availability****



A LA CARTE OFFERINGS:

FOOD A LA CARTE

- 8" Coffee Cake — *\$53 ea.*
- Assorted bags of chips — *\$7 ea.*
- Assorted dry breakfast cereals — *\$7 ea.*
- Assorted freshly baked brownies — *\$53 per dozen*
- Assorted freshly baked cookies — *\$53 per dozen*
- Assorted individual Greek yogurts — *\$6 ea.*
- Assorted Kind bars — *\$5 ea.*
- Bombolini with assorted sauces— *\$45 per dozen*
- Maple Turkey bacon — *\$7 per person*
- Nico Oatmeal — *\$7 per person*
- Seasonal Whole Fruit — *\$5 ea.*
- Seasonal Sliced Fruit — *\$8 per person*



BEVERAGE A LA CARTE

- Assorted bottled juices — *\$6 ea.*
- Assorted hot teas — *\$105 per gallon*
- Assorted sodas — *Coke Products — \$6 ea.*
- Bottled Water — *Still & Sparkling — \$6 ea.*
- Carafes of fruit juice — *Orange and Grapefruit — \$36 per carafe*
- Individual bottled iced tea — *\$6 ea.*
- Intelligentsia Regular Coffee — *\$105 per gallon*
- Intelligentsia Decaffeinated Coffee — *\$105 per gallon*
- Nespresso Coffee pods — *\$7.50 ea.*
- San Pellegrino — *\$8 ea.*

*****All menu items are subject to change according to seasonality and availability*****



ALL BREAKS:

Based on a 30 minute duration service time.

SAVORY

BYO TRAIL MIX — *\$20.00 per person*

Assorted nuts, Nico Granola, assorted dried fruits, sunflower seeds, chocolate, toasted coconut and pretzels

HEART HEALTHY — *\$20.00 per person*

Assorted crudité with hummus, seed crackers, pita, and fruit platter

TEA SANDWICHES — *\$25.00 per person*

Chef's selection of assorted tea sandwiches, 4 pieces per person

SWEET



PARFAITBREAK — *\$15.00 per person*

House made seasonal yogurt mixed with local fruit and house made Nico granola

COOKIE BAR — *\$19.00 per person*

Chef's selection of 3 different types of assorted freshly baked cookies (2 cookies per person)
Coffee, tea and milk

POPCORN STATION — *\$20.00 per person*

Choice of 2 different popcorn flavors

ESPRESSO STATION — *\$25.00 per person*

Espresso, dark chocolate biscotti, vanilla shortbread, seasonal macarons

Minimum of 10 guests. Any parties under 10 guests subject to a \$75.00 fee.

***All menu items are subject to change according to seasonality and availability**



NICO PLATED LUNCH—\$52.00 per person

ANTIPASTI — select two, served family style

- Stracciatella Bruschetta — brussels sprouts, lemon honey, walnuts
- La Quercia Prosciutto — parmesan roasted fennel, tomato confit, grilled focaccia
- Cauliflower Salad — pickled fresno peppers, lemon breadcrumbs, parsley, pecorino
- Green Bean Salad— almonds, pecorino and tarragon mustard vinaigrette
- Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed
- Meatballs — Nico tomato sauce, sartu di riso, parmesan
- Bar Harbor Mussels — vermouth, almond butter
- Fritto Misto — seafood, local vegetables — *\$5.00 supplement per guest *maximum 50 guests*
- King Crab — pesto, pickled lemon — *\$10.00 supplement per guest*
- Trio of Crudo —*\$15.00 supplement per guest*

SECONDI — select one, served family style

- Chicken Parmesan Sandwich — fried chicken, mozzarella, parmesan, tomato sauce
- Chicken Pesto Club Sandwich — brioche, bacon, tomato, avocado, grilled red onion
- Fusilli — allium vignole, english pea, roasted mushroom
- Rigatoni — bolognese
- Mushroom Gemelli — lemon breadcrumbs
- Lamb Tortelloni — roasted mushrooms, black currant, pecorino romano
- Crispy Pasture-Raised Chicken — sunchoke, braised apple, medjool date brodo
— *\$5.00 supplement per guest*
- Grilled Hanger Steak — gorgonzola, artichoke, charred leek, salsa salmoriglio
— *\$10.00 supplement per guest*

To add a second selection, a supplement of \$10.00 per guest applies.

DOLCI — select one, individually plated

- Caramel Pine Nut Tart — fried rosemary, anglaise, vanilla gelato
- Lemon Meringue Tart — served with toasted meringue
- Key Lime Tart — served with coconut sorbetto
- Tiramisu — coffee mousse, mascarpone, mezc-al-coffee sponge, marsala sabayon
- S'mores Bread Pudding — toasted marshmallow, chocolate, graham cracker gelato
- Seasonal Cheesecake

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

*****All menu items are subject to change according to seasonality and availability*****



THE NICO LUNCH BUFFET INCLUDES:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, fruit juices
Selection of assorted Italian breads

NICO LUNCH BUFFET — \$60.00 per person

ANTIPASTI — *select two, served buffet style*

Stracciatella Bruschetta — brussels sprouts, lemon honey, walnuts

La Quercia Prosciutto — parmesan roasted fennel, tomato confit, grilled focaccia

Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed

Meatballs — Nico tomato sauce, sartu di riso, parmesan

Oysters on the half shell — \$5.00 supplement per guest

Trio of Crudo — Chef's selection — \$15.00 supplement per guest

Chilled King Crab with seasonal accompaniments — \$20.00 supplement per guest

SECONDI — *selection of two, served buffet style*

Mushroom Gemelli — lemon breadcrumbs

Rigatoni — bolognese

Crispy Pasture-Raised Chicken — sunchoke, braised apple, medjool date brodo

Grilled Hanger Steak — gorgonzola, artichoke, charred leek, salsa salmoriglio
— \$10.00 supplement per guest

DOLCI — *selection of two miniature pastries, served buffet style*

- Tiramisu · Lemon Meringue Tart · Key Lime Tart · Caramel Pine Nut Tart ·
- Chocolate Pistachio Torta · S'mores Tart · Black & White Cheesecake ·
- Carrot Cake · Seasonal Panna Cotta · Brown Sugar Upside Down Cake ·
- Pistachio & Orange Torta · Raspberry White Chocolate Torta ·

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability



LUNCH BUFFETS ON THIS PAGE INCLUDE:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, iced tea, fruit juices
Selection of assorted Italian breads, choice of two salads, choice of two miniature desserts

THOMPSON DELI — \$54.00 per person

- Turkey, provolone, balsamic onion, crispy bacon, served on brioche
- Roast beef, banana peppers, oven roasted tomatoes, served on brioche
- Marinated artichoke, basil, mozzarella, served on brioche

Please consult with catering manager for additional vegetarian options

NICO SANDWICH BUFFET — \$52.00 per person

Select three of the following:

Artichoke — grilled artichokes, burrata, mint pesto

Tuna — Olive oil poached tuna, tomato, roasted fennel, pickled lemon, arugula

Italian — Mortadella, salami, tomato aioli on brioche

Porchetta — Pickled banana peppers, provolone on brioche

Chicken Parmesan — Nico tomato sauce, mozzarella on semolina bread

POLLO CALDO — \$60.00 per person

Select two of the following:

- Mushroom Gemelli — lemon breadcrumbs
- Grilled Chicken Breast — farro, olives, tomatoes, aged balsamic
- Grilled Hanger Steak — gorgonzola, artichoke, charred leek, salsa salmoriglio

PASTA — \$55.00 per person

Select two of the following:

Spaghetti — wild mushroom ragu

Conchiglia — bigeye tuna sausage, broccoli rabe, chile pepper, pecorino romano

Rigatoni — bolognese

SEAFOOD — \$60.00 per person

Chef selected seafood antipasti crudo & marinated fish

Tuna tartare — seasonal vegetables, fennel, chives, breadcrumbs

Salt roasted whole fish — seasonal accompaniments

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability



LUNCH BUFFETS ON THIS PAGE INCLUDE:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas, iced tea, fruit juices
Selection of assorted Italian breads

BUILD YOUR OWN SALAD BAR — \$50.00 per person

Includes choice of two miniature desserts

- Gem Lettuce & Mixed Greens
- Sliced Grilled Chicken and Sliced Turkey
- Marinated Hanger Steak- *\$7.00 supplement per guest*
- Salami, olives, artichokes, green beans, marinated kale, chickpea
- Pickled peppers, feta, parmesan cheese

Dressings: Lemon vinaigrette , red wine vinaigrette, roasted garlic vinaigrette,
gorgonzola vinaigrette

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability



HORS D'OEUVRES:

All prices are noted per piece; minimum of 15 pieces per order.

HOT HORS D'OEUVRES

Sea

Pan-Seared Shrimp — butter, walnut, tarragon — *\$8 per piece*

Seared Scallops — preserved meyer lemon, mint — *\$8 per piece*

Land

Bacon wrapped dates with n'duja sausage — *\$7 per piece*

Bolognese stuffed arancini — *\$7 per piece*

Garden

Polenta cake with charred pepper pesto — *\$6 per piece*

Fontina stuffed arancini — *\$7 per piece*

Wild mushroom crostini with parmesan fonduta — *\$7 per piece*

COLD HORS D'OEUVRES

Sea

Bigeye Tuna Tartare — fennel, chives, breadcrumbs — *\$8 per piece*

Chef's selection of oysters with celery mignonette — *\$8 per piece*

Crudo — Chef's Daily Selection — *\$8 per piece*

Shrimp cocktail — *\$8 per piece*

Lobster & pancetta sliders — *\$10 per piece*

King Crab — lemon aioli, chive, preserved Meyer lemon — *\$10 per piece*

Land

Prosciutto wrapped seasonal fruit — aged balsamic — *\$5 per piece*

Olive Oil Poached Pork Loin al'tonnato — arugula and truffled olives — *\$7 per piece*

Seared Piedmontese Beef Tenderloin — brioche, truffle crema — *\$7 per piece*

Steak Tartare — mint, capers and pistachios, rye — *\$7 per piece*

Garden

Crostini of Tomato conserva & basil with ricotta — *\$6 per piece*

Ricotta Crostini — hazelnut & honey — *\$7 per piece*

Roasted Beet — yogurt, honeyed marcona, chinotto — *\$7 per piece*



RECEPTION STATIONS:

GIARDINIERA — \$16.00 per person

Grand assortment of seasonal (grilled, raw, marinated) vegetable antipasti
Served with olive oil, aged balsamic, bagna cauda and assorted Italian breads

FORMAGGI — \$20.00 per person

Selection of local and imported cheese, local honey, seasonal fruit, assorted Italian breads

SALUMI — \$27.00 per person

Assorted collection of house-cured and imported meats, marinated olives,
aged balsamic, bagna cauda, seasonal accompaniments and assorted Italian breads

SALUMI & FORMAGGI DISPLAY — \$25.00 per person

Assortment of house-cured and imported meats, local and imported cheese, Italian
breads & accoutrements.

CAPRESE STATION — \$22.00 per person

Seasonally Available June—September

Tomato, mozzarella, basil, assorted Italian breads, olive oil

HANDMADE PASTAS — \$18.00 per person

Select two:

Spaghetti — tomatoes, garlic, chilis, and basil

Mushroom Gemelli — lemon breadcrumbs, parsley

Rigatoni — bolognese

Optional enhancements :

Chicken — \$7.00 per person

Meatballs — \$7.00 per person

Shrimp — \$10.00 per person

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

***All menu items are subject to change according to seasonality and availability** 13*



RECEPTION STATIONS:

BRUSCHETTA — \$21.00 per person

Beet & Hazelnut Pesto - pickled shallots, fennel, gorgonzola

Stracciatella - brussels sprouts, lemon honey, walnuts

Dungeness Crab & Tomato - bagna cauda, guanciale

DA MARE “CHILLED SEAFOOD COLLECTION” — \$55.00 per person

Chilled Shrimp - tomato-horseradish sauce, lemon & fennel aioli

Bigeye Tuna Tartare - fennel, cucumber, preserved lemon

Lobster Salad - chive, fresno, celery

Optional enhancements available at market price:

spiny lobster, langoustines, raw razor clams, king crab legs and caviar—*m.p.*

SLIDERS STATION — *Choice of two sliders : \$20.00 per person*

— *Choice of three sliders : \$30.00 per person*

Nico Burger — served with lettuce, tomato, onion, provolone cheese, 1000 island dressing

Tenderloin Slider — served with caramelized onions, blue cheese

Porchetta Slider — served with mustard aioli, giardiniera

Lobster Slider — served with pancetta, cucumber, fresno chiles, aioli

DOUGHNUT STATION — \$28.00 per person

House-made doughnuts with side sauces: chocolate fudge, caramel, vanilla honey

MINIATURE DESSERT STATION — *Three pieces per person: \$19.00 per person*

— *Four pieces per person : \$25.00 per person*

Chef’s selection of an assortment of seasonal miniature desserts

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability



ACTION RECEPTION STATIONS:

All action stations require a Chef Attendant.

CHEF ATTENDANT — \$150.00 per attendant

Required for all action stations, 1 attendant per 50 guests

CLASSIC ROTISSERIE — *Served with pan drippings and assorted accompaniments*

Choice of:

Slow-Roasted Organic Chicken — herbs, citrus — \$22.00 per person (4-6 oz. portion/person)

Roasted Turkey Breast — thyme, sage, garlic — \$22.00 per person (4-6 oz. portion/person)

Roasted Duck — \$28.00 per person (4-6 oz. portion/person)

CRUDO — \$30.00 per person

Chef's selection of three of the freshest available market fish with garnishes served on ice

ROASTED PORCHETTA "THE ROMAN MARKET TRADITION" — \$30.00 per person (4-6 oz. portion/person)

Pork loin wrapped in a heritage pork belly, marinated and slow-roasted

Traditional Italian accompaniments, ciabatta rolls, and creamy polenta

PORCINI-RUBBED, SLOW ROASTED PRIME RIB — \$30.00 per person (4-6 oz. portion/person)

Bone-in prime rib, house-made porcini rub

Sweet peppers and onions, giardiniera, polenta

ROASTED BEEF TENDERLOIN — \$32.00 per person (4-6 oz. portion/person)

Truffle crema, salsa verde, polenta

SPIT ROASTED WHOLE SUCKLING PIG — \$42.00 per person (4-6 oz. portion/person)

Slow-roasted heritage breed pig served with farro, golden raisins, pine nuts

SALT-CRUSTED WHOLE FISH — \$38.00 per person (4-6 oz. portion/person)

Responsibly-sourced seasonal whole fish

Italian condiments: salsa verde, salmoriglio, horseradish aioli, and caponata

GELATO STATION — \$18.00 per person

Three assorted gelato options with seasonal toppings, *see catering manager for details*

Minimum of 15 guests. Any parties under 15 guests subject to a \$75.00 fee.

All menu items are subject to change according to seasonality and availability



MENU PRESTO — *\$83.00 per person*

ANTIPASTI

Assorted Italian breads

With two selections of the following, served family style:

Stracciatella Bruschetta — brussels sprouts, lemon honey, walnuts

La Quercia Prosciutto — parmesan roasted fennel, tomato confit, grilled focaccia

Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed

Meatballs — Nico tomato sauce, sartu di riso, parmesan

Bar Harbor Mussels — vermouth, almond butter

Fritto Misto — seafood, local vegetables — *\$5.00 supplement per guest *maximum 50 guests*

King Crab — pesto, pickled lemon — *\$10.00 supplement per guest*

Trio of Crudo — *\$15.00 supplement per guest*

PIATTO PRINCIPALE — *select two, served family style*

Pan-Seared Salmon — turnips, grapes, Cabernet vinegar

Grilled Swordfish Piccata — charred romaine, turnip, gooseberry

Crispy Pasture-Raised Chicken — sunchoke, braised apple, medjool date brodo

Grilled Hanger Steak — gorgonzola, artichoke, charred leek, salsa salmoriglio

Braised Beef Short Rib — maitake mushroom, savoy cabbage, roasted apple

Pan-Seared Golden-Mouth Bass — fennel, saffron, charred squash — *\$5.00 supplement per guest*

Nico Dry-Aged NY Strip Steak — aged balsamic, mushroom sott'olio, potatoes — *\$10.00 supplement per guest*

Grilled Lamb Chop — olive tapenade, baby kale, potato confit — *\$10.00 supplement per guest*

Salt-Crusted Whole Fish — chef's selection, seasonal preparation — *\$15.00 supplement per guest*

DOLCI — *select one, individually plated*

Caramel Pine Nut Tart — fried rosemary, anglaise, vanilla gelato

Lemon Meringue Tart — served with toasted meringue

Key Lime Tart — served with coconut sorbetto

Tiramisu — coffee mousse, mascarpone, mezcal-coffee sponge, marsala sabayon

S'mores Bread Pudding — toasted marshmallow, chocolate, graham cracker gelato

Seasonal Cheesecake

Served with:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas

****All menu items are subject to change according to seasonality and availability****



MENU CLASSICO — \$98.00 per person

ANTIPASTI

Assorted Italian breads

With two selections of the following, served family style:

- Stracciatella Bruschetta — brussels sprouts, lemon honey, walnuts
- La Quercia Prosciutto — parmesan roasted fennel, tomato confit, grilled focaccia
- Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed
- Meatballs — Nico tomato sauce, sartu di riso, parmesan
- Bar Harbor Mussels — vermouth, almond butter
- Fritto Misto — seafood, local vegetables — *\$5.00 supplement per guest *maximum 50 guests*
- King Crab — pesto, pickled lemon — *\$10.00 supplement per guest*
- Trio of Crudo — *\$15.00 supplement per guest*

PRIMI — select one, served family style

- Fusilli — allium vignole, english pea, roasted mushroom
- Rigatoni — bolognese
- Mushroom Gemelli — lemon breadcrumbs
- Lamb Tortelloni — roasted mushrooms, black currant, pecorino romano
- Lobster Amatriciana — spaghetti, guanciale, basil — *\$20.00 supplement per guest*

SECONDI — select two, served family style

- Pan-Seared Salmon — turnips, grapes, Cabernet vinegar
- Grilled Swordfish Piccata — charred romaine, turnip, gooseberry
- Crispy Pasture-Raised Chicken — sunchoke, braised apple, medjool date brodo
- Grilled Hanger Steak — gorgonzola, artichoke, charred leek, salsa salmoriglio
- Braised Beef Short Rib — maitake mushroom, savoy cabbage, roasted apple
- Pan-Seared Golden-Mouth Bass — fennel, saffron, charred squash — *\$5.00 supplement per guest*
- Nico Dry-Aged NY Strip Steak — aged balsamic, mushroom sott’olio, potatoes — *\$10.00 supplement per guest*
- Grilled Lamb Chop — olive tapenade, baby kale, potato confit — *\$10.00 supplement per guest*
- Salt-Crusted Whole Fish — chef’s selection, seasonal preparation — *\$15.00 supplement per guest*

DOLCI — select one, served individually plated

- Caramel Pine Nut Tart — fried rosemary, anglaise, vanilla gelato
- Lemon Meringue Tart — served with toasted meringue
- Key Lime Tart — served with coconut sorbetto
- Tiramisu — coffee mousse, mascarpone, mezcal-coffee sponge, marsala sabayon
- S’mores Bread Pudding — toasted marshmallow, chocolate, graham cracker gelato
- Seasonal Cheesecake

Served with:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas

*****All menu items are subject to change according to seasonality and availability*****

**MENU DEL TRABUCCO DEL MARE** — \$119.00 per person**ANTIPASTI**

Assorted Italian breads

Selection of Nico's daily crudo, served family style

With one selection of the following, served family style:

Stracciatella Bruschetta — brussels sprouts, lemon honey, walnuts

La Quercia Prosciutto — parmesan roasted fennel, tomato confit, grilled focaccia

Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed

Meatballs — Nico tomato sauce, sartu di riso, parmesan

Bar Harbor Mussels — vermouth, almond butter

Fritto Misto — seafood, local vegetables — \$5.00 supplement per guest *maximum 50 guests

PRIMI — *select one, served family style*

Conchiglia — bigeye tuna sausage, broccoli rabe, chile pepper, pecorino romano

Lobster Amatriciana — spaghetti, guanciale, basil — \$20.00 supplement per guest

SECONDI — *served family style*

Salt-Crusted Whole Fish — seasonal preparation, chef's selection

and

Seasonal contorni

DOLCI — *select one, individually plated*

Caramel Pine Nut Tart — fried rosemary, anglaise, vanilla gelato

Lemon Meringue Tart — served with toasted meringue

Key Lime Tart — served with coconut sorbetto

Tiramisu — coffee mousse, mascarpone, mezcal-coffee sponge, marsala sabayon

S'mores Bread Pudding — toasted marshmallow, chocolate, graham cracker gelato

Seasonal Cheesecake

Served with:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas

****All menu items are subject to change according to seasonality and availability****



IL MENU GRANDE—\$135.00 per person

ANTIPASTI

Assorted Italian breads

With two selections of the following, served family style:

Stracciatella Bruschetta — brussels sprouts, lemon honey, walnuts

La Quercia Prosciutto — parmesan roasted fennel, tomato confit, grilled focaccia

Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed

Meatballs — Nico tomato sauce, sartu di riso, parmesan

Bar Harbor Mussels — vermouth, almond butter

Fritto Misto — seafood, local vegetables — *\$5.00 supplement per guest *maximum 50 guests*

King Crab — pesto, pickled lemon — *\$10.00 supplement per guest*

Trio of Crudo — *\$15.00 supplement per guest*

PRIMI I — select one, served family style

Fusilli — allium vignole, english pea, roasted mushroom

Mushroom Gemelli — lemon breadcrumbs

PRIMI II — select one, served family style

Rigatoni — bolognese

Lamb Tortelloni — roasted mushrooms, black currant, pecorino romano

Lobster Amatriciana — spaghetti, guanciale, basil— *\$20.00 supplement per guest*

SECONDI — served family style

Salt-Crusted Whole Fish — seasonal preparation, chef's selection

and

Nico Dry-Aged NY Strip Steak — aged balsamic, mushrooms sott'olio, potatoes

and

Seasonal contorni

DOLCI — select one, individually plated

Caramel Pine Nut Tart — fried rosemary, anglaise, vanilla gelato

Lemon Meringue Tart — served with toasted meringue

Key Lime Tart — served with coconut sorbetto

Tiramisu — coffee mousse, mascarpone, mezcal-coffee sponge, marsala sabayon

S'mores Bread Pudding — toasted marshmallow, chocolate, graham cracker gelato

Seasonal Cheesecake

Served with:

Freshly brewed Intelligentsia Regular & Decaffeinated coffee, assorted teas

*****All menu items are subject to change according to seasonality and availability*****



PRIVATE EVENTS WINE OFFERINGS

WHITE

| | |
|--|----------|
| Pinot Grigio, Terra Viva, Delle Venezie..... | \$40.00 |
| Rosé of Merlot, Bogden..... | \$44.00 |
| Cortese, Massone, Gavi, Piemonte..... | \$48.00 |
| Greco di Tufo, Ferrara, Campania..... | \$56.00 |
| Pecorino, Marramiero Superiore, Abruzzo..... | \$60.00 |
| Sauvignon Blanc, Venica & Venica “Cero”, Friuli..... | \$60.00 |
| Sauvignon Blanc, Francois Le Saint Sancerre, Calcaire, France..... | \$75.00 |
| Chardonnay, Moccagata, Piemonte..... | \$88.00 |
| Carricante, Giralomo Russo, Nerina, Etna, Sicily..... | \$92.00 |
| Chardonnay, Isole e Olena, Tuscany..... | \$120.00 |

RED

| | |
|---|----------|
| Pinot Noir, J. Hofstatter, Alto Adige..... | \$48.00 |
| Merlot/Cabernet, Terre di San Leonardo, Trentino-Alto Adige..... | \$52.00 |
| Dolcetto d’Alba, Roagna, Piemonte..... | \$56.00 |
| Syrah/Sangiovese/Merlot, Tenuta di Valgiano “Palistorti”, Tuscany..... | \$64.00 |
| Montepulciano d’Abruzzo, Masciarelli, “Marina Cvetic Riserva”, Abruzzi... | \$72.00 |
| Nerello Mascalese, Passciopiscaro, Etna, Sicily..... | \$80.00 |
| Nebbiolo, Franco Molino “Cascina Rocca”, Barolo, Piemonte..... | \$88.00 |
| Cabernet/Merlot, Podere Sapaio, Volpolo, Toscana..... | \$100.00 |
| Nebbiolo, Palladino, “Serralunga”, Barolo, Piemonte..... | \$125.00 |

SPARKLING

| | |
|--|---------|
| Prosecco, Santome, Veneto..... | \$44.00 |
| Sparkling Rosé of Lagrein, Bortolotti, Friuli..... | \$56.00 |
| Sparkling Garganega, Monte Tondo, Soave, Veneto..... | \$60.00 |
| Champagne, Etienne Doué Brut NV, France | \$96.00 |



WINE & BEER PACKAGE — \$25.00 per person, for the first hour
 — \$8.00 per guest for each additional hour

Red, White & Sparkling Wine
 Small Format Beer

****All menu items are subject to change according to seasonality and availability****

CONSUMPTION BAR OFFERINGS:

All bars require a Bartender.

Specialty cocktails (excluding the Trio of Nico Signature Cocktails)
incur an additional \$2.00 upcharge per beverage*.

BARTENDER FEE—\$150.00 per bartender

Required for all bars, 1 bartender per 50 guests, 3 hour service window

PREMIUM BAR ON CONSUMPTION—\$12.00 per beverage*

Modest Vodka
Ford's Gin
Flor de Cana 4yr Rum
Pueblo Viejo Blanco Tequila
Buffalo Trace Bourbon
Rittenhouse Bottled-in-Bond Rye
The Famous Grouse Blended Scotch
Vecchia Romagna Brandy
Pelotón de la Muerte Mezcal
Dolin Dry Vermouth
Cocchi Vermouth di Torino
Red, White & Sparkling Wine
Small Format Beer — \$9.00 per beer

GRANDE BAR ON CONSUMPTION—\$14.00 per beverage*

CH Vodka
Ketel One Vodka
Hendrick's Gin
Caña Brava Rum
Tequila Cabeza
Pelotón de la Muerte Mezcal
Elijah Craig Small Batch Bourbon
Wild Turkey 101 Rye
Monkey Shoulder Blended Malt Scotch
Pierre Ferrand "1840 Formula" Cognac
Dolin Dry Vermouth
Cocchi Vermouth di Torino
Red, White & Sparkling Wine
Small Format Beer— \$9.00 per beer

Featuring:

Trio of Nico Osteria Signature Cocktails

***All menu items are subject to change according to seasonality and availability**

HOURLY BAR PACKAGE OFFERINGS:

All bars require a Bartender.

All packages include : Q Club Soda, Q Tonic Water, Coke, Diet Coke, Sprite, fresh juices.

Specialty cocktails (excluding the Trio of Nico Signature Cocktails)
incur an additional \$2.00 upcharge per beverage.

BARTENDER FEE—\$150.00 per bartender

Required for all bars, 1 bartender per 50 guests, 3 hour service window

PREMIUM BAR PACKAGE—\$36.00 per person, for the first hour—\$12.00 per guest for each additional hour

Modest Vodka
Ford's Gin
Flor de Cana 4yr Rum
Pueblo Viejo Blanco Tequila
Buffalo Trace Bourbon
Rittenhouse Bottled-in-Bond Rye
The Famous Grouse Blended Scotch
Vecchia Romagna Brandy
Pelotón de la Muerte Mezcal
Dolin Dry Vermouth
Cocchi Vermouth di Torino
Red, White & Sparkling Wine
Small Format Beer

GRANDE BAR PACKAGE—\$42.00 per person, for the first hour—\$14.00 per guest for each additional hour

CH Vodka
Ketel One Vodka
Hendrick's Gin
Caña Brava Rum
Tequila Cabeza
Pelotón de la Muerte Mezcal
Woodford Reserve Bourbon
Wild Turkey 101 Rye
Monkey Shoulder Blended Malt Scotch
Pierre Ferrand "1840 Formula" Cognac
Dolin Dry Vermouth
Cocchi Vermouth di Torino
Red, White & Sparkling Wine
Small Format Beer

Featuring:

Trio of Nico Osteria Signature Cocktails

****All menu items are subject to change according to seasonality and availability***

LUNCH BUFFET SALAD OFFERINGS:

Arugula Salad - shaved vegetables, green goddess, Pecorino, sunflower seed

Cauliflower Salad — roasted cauliflower, pickled fresno, lemon breadcrumbs, parsley, lemon vinaigrette

Green Bean Salad — almonds, treviso, pecorino, dijon vinaigrette

Nico Caesar — soft boiled egg, olive, cucumber, crouton, parmesan

Chopped Salad — tuscan kale, roasted pepper, salami, olive, egg, garlic vinaigrette

Orzo Pasta & Quinoa Salad — arugula, pickled shallot, parmesan

*****All menu items are subject to change according to seasonality and availability*****



MINIATURE PASTRY OFFERINGS:

Tiramisu— Chocolate cremeux, with mascarpone & coffee mousse, lady finger crunch & cocoa powder

Lemon Meringue Tart— Vanilla tart shell filled with lemon curd topped with toasted meringue

Caramel Pine Nut Tart — Vanilla tart shell, filled with caramel, pine nut filling topped with sea salt & fried rosemary

Carrot Cake — topped with cinnamon cream cheese frosting and candied nut

Black & White Seasonal Cheesecake

Key Lime Tart

Raspberry White Chocolate Torte— white chocolate sponge cake, layer of raspberry bavaois and raspberry glaze topped with a fresh raspberry & cream

Pistachio Orange Torte— Pistachio ganache, pistachio cake & orange buttercream topped with white chocolate glaze, candied lemons& white chocolate garnish

S'mores Tart — graham cracker tart shell, chocolate cremeux, toasted meringue

Chocolate Pistachio Torta

Seasonal Panna Cotta— Almond panna cotta with apple gelee, apples poached in red wine, candied nuts & thyme

Brown Sugar Upside Down Cake— made with butter cake, baked with brown sugar, topped with seasonal fruit, whipped cream, and fried rosemary

*****All menu items are subject to change according to seasonality and availability*****

PLATED DESSERT OFFERINGS:

Caramel Pine Nut Tart — fried rosemary, anglaise, vanilla gelato

Lemon Meringue Tart — served with toasted meringue

Key Lime Tart — served with coconut sorbetto

Tiramisu — coffee mousse, mascarpone, mezcal-coffee sponge, marsala sabayon

S'mores Bread Pudding — toasted marshmallow, chocolate, graham cracker gelato

Seasonal Cheesecake

*****All menu items are subject to change according to seasonality and availability*****