



Il Buffet New York ...

— We want to transmit our warm values in our food —



Nonna in Italian is the grandma and means family, means friends, means sharing. We offer a real traditional Italian cuisine, and we want to transmit all this warm valor in our food.

To do this we ensure to shop all organic ingredients and create for you *the best experience ever.*



Hors D'Oeuvres

- ◆ **Bruschetta Tricolore** 
(Bread Crostini topped with homemade Pesto, Local Stracciatella and Chopped Tomatoes)
- ◆ **Crostini formaggio di Capra e marmellata di Fichi**   
(Bread crostini topped with Fig Gem, Goat Cheese and Modena Balsamic Glaze)
- ◆ **Spiedini di Caprese** 
(Skewer of Cherry Tomato, local Mozzarella, Basil)
- ◆ **Mini Quiche di Verdure**
(Mini Quiche stuffed with various veggie)
- ◆ **Lollipop Mozzarelle in carrozza** 
(Fried Local Mozzarella bites with Panko bread)
- ◆ **Funghi Ripieni**  
(Mushrooms upside down stuffed with Pecorino D.O.P and Breadcrumbs)
- ◆ **Fagottini di Spinaci**
(Mini Puff stuffed with Spinach and Cheese)
- ◆ **Crocchette di Patate**
(Potatoes croquettes stuffed with provolone fondue and mint)
- ◆ **Bite di focaccia barese** 
(Barese bread with salt, cherry tomatoes and Le Ferre Extra Virgin olive oil)
- ◆ **Gruyere di Funghi**
(Gruyere topped with mushrooms, caramelized Onions and Basil)

◆ **Polpette al sugo**   

(Italian meatballs stuffed with Pecorino Cheese D.O.P and Parsley in Mutti tomato Sauce)

◆ **Bocconcini di Melone e Prosciutto di Parma**  

(Mini Melon slice wrapped in Parma Prosciutto D.O.P 18 month)

◆ **Involtini di Bresaola con formaggio di Capra**  

(Bresaola rolls stuffed with goat cheese and topped with truffle oil)

◆ **Mini Cheese Burger con Aioli al Tartufo** 

◆ **Blini con Salmone Affumicato**

(Blini topped with Smoked Salmon and Crème fraiche)

- Add Caviar (optional)

◆ **Tartare di Tonno**

(Raw chopped Tuna with Capers Pesto)

◆ **Ostriche**

(Kushi, Kunamoto or Blu Point raw Oysters served on Ice)

Our Artisanal Pasta Special like Apulia



Centoni uses carefully selected raw materials, starting with 100% Italian durum wheat semolina. From here they give life to their specialties of flavored dry pasta, characterized by high quality because they believe that every palate is unique.

Each of their formats is bronze drawn to obtain a product with on point porosity, capable of “capturing” the condiments.

With the unique experience that distinguishes them and the use of cutting-edge technologies, they combine the Apulian “know-how” of the culinary tradition.

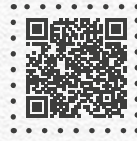


Our Extra virgin Olive Oil Tastes like Apulia



Extra virgin olive oil is a precious food. It originates from nature because each plant, with its fruits, already contains the scents and flavors that you will find in the bottle. Multivarietale is born by the combination of different varieties of olives from Puglia; it's a fine blend of extra virgin olive oils, which is harmonious and very pleasant. The taste of it gives light bitter notes with a delicate and pleasant spicity aftertaste. The pronounced balance characterizes its profile, and its enchanting taste gives value to every culinary preparation. The cold extraction is the process of producing the olive oil at a temperature that doesn't exceed 27° C during the whole production cycle, in the order to preserve the aromatic part of the product.

Our Urbani Truffles Smells like Italy



In order to come back to men's first noble job: agriculture. It is a large nursery located in Scheggino, Umbria: it produces mycorrhized plants for truffle cultivation with a revolutionary method. New truffle plants that grow among endless natural truffieres that have been there for centuries instead, and need new strength. It's oaks, hazels and hornbeams, being taken care of by loving and experienced hands. They are then planted outside and, for five years, they silently linger, absorbing all the nourishment, waiting patiently for the earth to ripen them.

The result of the anticipation is the truffle, unique and scented food, a miracle of nature. Truffleland exports them in the world, as only the Urbanis can. It puts its own technique, knowledge and emotions in the project. The rest is done by the earth, and the sun adds in what is lacking.

Our Bread Basket As rich as Italy



Our bread basket is special because it is a great tour of Italian typical products. It includes brick oven Semolina Bread, housemade Focaccia with tomato, Turin housemade Bread Stick (Grissini) and Apulian Taralli. It is served with three special spread, Green Olives Spread, Artichokes spread and Sundried Tomatoes Spread to recreate the Italian flag. Paired with our Le Ferre extravirgin olive oil and IGP Modena Blasamic Vinegar, it is the best way to start your Italian Dinner.

Buon Appetito.



Your
buffet station

◆ **La Bruschetta Burrata e Funghi Porcini**  Lioni Mozzarella
Traditional Fresh Mozzarella Products

(Bread crostino with local Burrata cheese and Porcini Mushroom)

◆ **La Zuppa di Ceci**

(Chickpeas Soup with fresh Italian Parsley and Crostini Bread)

◆ **La Zuppa di Lenticchie**

(Lentils Soup with carrots, Cherry Tomatoes and Crostini Bread)

◆ **L'Insalata Greca** 

(Greek Salad with cucumbers, Kalamata olives, Feta Cheese, Red Onions and Tomatoes with Le Ferre Extra Virgin Olive oil dressing)

◆ **L'Insalata Tricolore**   

(Romaine Lettuce salad with cherry mozzarella, cherry tomatoes and shaved Grana Padano D.O.P. with Modena Balsamic dressing)

◆ **La Burrata e Prosciutto di Parma**    Lioni Mozzarella
Traditional Fresh Mozzarella Products

(Local Burrata stuffed with Stracciatella and served with Prosciutto di Parma D.O.P 18 months)

◆ **Il Sautee di Cozze**

(Fresh Mussels sauteed with Cherry Tomatoes, Garlic and Parsley)

◆ **La Parmigiana di Melanzane**     Lioni Mozzarella
Traditional Fresh Mozzarella Products

(Baked Eggplant with Mutti Tomato Sauce, Local Mozzarella cheese, Parmigiano Reggiano D.O.P and basil)

◆ **I Fiori di Zucca**

(Fried Zucchini flowers stuffed with Ricotta Cheese, smoked Provolone and drizzled with honey)

◆ **Tramezzini assortiti**  

(White Bread bites stuffed with Rio Mare Italian Tuna or Prosciutto Cotto or smoked salmon)

◆ **La Focaccia Cotto, Burrata e Tartufo** 

(Focaccia topped with Gran Biscotto Rovagnati, Fresh Local Burrata Cheese and Black Truffle)

◆ **Il Carpaccio di Pesce Spada**

(Swordfish Carpaccio served with Fennel, Orange and Rosemary Potatoes)

◆ **Il Carpaccio di Bresaola**   

(Thin sliced Bresaola with shaved Grana Padano, Arugula and Le Ferre extra virgin olive oil)

◆ **Il Cocktail di Gamberi**

(Steamed Shrimps Cocktail served with cocktail Sauce)

◆ **Aragosta Rolls**

(Fresh lobster chunks tossed in a mixture of mayonnaise, lemon juice and herbs served in a toasted buttered bun)

◆ **La Grande Salumeria della Nonna (Family style)**

(The Nonna Great Selection of Cheeses and Cold Cuts board with Prosciutto di Parma D.O.P 24 months, Speck, Gran Biscotto Rovagnati, Mortadella with Pistacchio, Salame, Parmigiano Reggiano D.O.P. 24 Month, Pecorino al Tartufo, Gorgonzola Dolce, Taleggio and Caciotta)

◆ **Le Plateau Royal (Family style)**

(An amazing composition of raw Oysters, Prawns, Clams, Crab, Tuna and Salmon Tartare served with Tabasco Sauce)

◆ **La Lasagna della Nonna**  

(The classic Lasagna Bolognese with ground Beef ragu' and Parmigiano Reggiano D.O.P.)

◆ **La Pasta al forno**   **Lioni Mozzarella**
Traditional Fresh Mozzarella Products

(Baked Rigatroni with Beef Ragù, Local Mozzarella Cheese and Prosciutto Cotto)

◆ **Gli Gnocchi alla Sorrentina**



Lioni Mozzarella
Traditional Fresh Mozzarella Products

(Baked Potatoes Gnocchi with Local Mozzarella Cheese, fresh Tomato sauce and Basil)

◆ **I Paccheri Artigianali alla Vodka (tableside plating show)**

(Artisanal Paccheri in Nonna Francesca Vodka Sauce)

◆ **I Ravioli di Funghi Burro e salvia**

(Fresh made Ravioli with Butter and Sage sauce)

◆ **I Ravioli d'aragosta con Bisque**

(Fresh Ravioli stuffed with Lobster chunks in Lobster bisque)

◆ **I Conchiglioni Ripieni al Tartufo**



(Shells Pasta stuffed with Bechamel sauce and White ragu', topped with Black Truffle)

◆ **I Gamberi in scorza di Limone**

(Shrimps in Lemon Boat with Pistacchio Crumbs)

◆ **Il pollo alla Cacciatora**

(Chicken Cacciatora with tomato sauce, carrots, celery and onions)

◆ **Il Filetto di Cod alla Mediterranea**

(Pan seared Cod Filet with Olives, Capers and Cherry Tomatoes)

◆ **Gli Scampi Grigliati**

(Grilled Prawns served with Lemon dressing and Italian Parsley)

◆ **Il Branzino al Sale (live flambe' show)**

(Whole Mediterranean Seabass baked in salty crust)

◆ **Le Costolette d'Agnello in riduzione di vino Rosso**

(Lamb Chops in Red Wine Reduction)



Le patate della Nonna

(Nonna Roasted Potatoes with Rosemary)

Le verdure grigliate

(Grilled eggplant and Zucchini)

L'Insalata Verde

(Mix Green Salad with Cherry Tomatoes with balsamic dressing)

L'Insalata di Finocchi e Arance

(Orange and fennel Salad with Lemon dressing)

L'Insalata di Polipo e Patate

(Chopped Octopus and potatoes salad with Fresh Italian Parsley and Lemon juice)

Le Caponata Siciliana

(Nonna sweet and sour mix veggies with Eggplant and olives)

I carciofi saltati

(The artichokes sauteed)



Dessert

- ◆ **I Cannoli**

(Nonna Cannoli with Goat Ricotta Cheese Choccolate and Pistacchio crumbs)

- ◆ **Il Tiramisu**

(Cooffee deep lady fingers with Mascarpone Cream)

- ◆ **La macedonia di frutta con gelato**

*(Chopped Fruit salad with vanilla Ice Cream Scoop)
- Add Pistacchio scoop (optional)*

- ◆ **Il Bianco e Nero Messinese**

(Mini puff stuffed with whippy cream deep in Nutella frozen)

- ◆ **La Cassata Siciliana**

(Sicilian Cake filled with Ricotta, Candied fruit and Choccolate)

- ◆ **Lo Spumone**

(Italian Gelato with assorted flavors and biscouts)

- ◆ **La Torta Personalizzata**

(Personalized Cake for Birthday, Anniversary, Weddings and any kind of celebration)

BASIC

(3 Buffet, 1 Side, 1 Dessert)

REGULAR

(2 Hors D'oeuvres, 4 Buffet, 2 Side, 1 Dessert)

PREMIUM

(3 Hors D'oeuvres, 5 Buffet, 2 Side, 2 Dessert)

ADD BUFFET OPTION
PER 12 PER PERSON

ADD HORS D'OEUVRES

ADD SIDE

ADD DESSERT



CREW STAFF CHARGE

CHEF

SERVERS (1 EACH 10 PEOPLE)

ASSISTANT CHEF (ONLY PARTY WITH AT LEAST 8 GUESTS)

2ND ASSISTANT CHEF (ONLY PARTY WITH AT LEAST 18 GUESTS)

3RD ASSISTANT CHEF (ONLY PARTY WITH AT LEAST 30 GUESTS)

BARTENDER (OPTIONAL)

EQUIPMENT (OPTIONAL)

WE ENCOURAGE YOU TO USE YOUR OWN EQUIPMENT.

IF YOU HAVE A BIG PARTY AND YOU NEED TO RENT EQUIPMENT,
WE CAN OFFER YOU AN OPTION.

SILVERWARE, REGULAR PLATES SET AND GLASSES (CONTACT US FOR A QUOTE)

FLOWERS SERVICE (OPTIONAL)

IF YOU HAVE A WEDDING, AN ANNIVERSARY, OR A BIG SIZE PARTY AND YOU NEED
TO SET UP YOUR TABLE WITH FLOWERS, WE CAN OFFER YOU SOME OPTIONS.

PLEASE CONTACT US FOR A QUOTE.

WINE PAIRING (OPTIONAL)

CONTACT US FOR A QUOTE

WATER PACKAGE (OPTIONAL)

SAN PELLEGRINO SPARKLING WATER 

PANNA STILL WATER 

NO ALCOHOLIC PACKAGE (OPTIONAL)

SAN PELLEGRINO SPARKLING WATER 

PANNA STILL WATER 

COKE 

DIET COKE 

SAN PELLEGRINO ARANCIATA 

SAN PELLEGRINO LIMONATA 

PAYMENT METHOD

TO ENSURE THE DATE AND ALERT OUR FOOD SUPPLIERS, WE REQUIRE.
30% OF SECURITY DEPOSIT.

WE ACCEPT

CREDIT AND DEBIT CARD    

ZELLE AT SALES@NONNAFRANCESCAFAMILY.COM 

VENMO AT @NONNA-FRANCESCA 

PAYPAL 

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