



ROSEMARY'S

MIDTOWN

PRIVATE EVENTS & DINING

825 Third Avenue
New York, NY

212 488 2624
events@rosemarysnyc.com

@rosemarysnyc
rosemarysnyc.com



The Gallery

24 guests seated

25 guests standing



Full Venue Buyout

90 guests seated

125 guests standing





ROSEMARY'S

— MIDTOWN —

DINNER MENUS

FAMILY STYLE - PLATED - COMBINATION

FAMILY STYLE MENU

\$75 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

ANTIPASTI

all items included for the table

ARANCINI

carnaroli rice, tomato, mozzarella (v)

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

WHIPPED BURRATA + 5 PP

marinated red peppers, black olives (v)

SECONDI

select 3 for the table | GF pasta \$3 | GF pizza \$4

MARGHERITA PIZZA

tomato, mozzarella, basil (v)

STINGER

tomato, toasted chili oil, mozzarella
soppressata, basil, honey

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas, new potatoes
pecorino sardo (v)

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

SALMONE AL CARTOCCIO

steamed salmon, olive, fennel, citrus salad
(df, gf)

GRILLED BRANZINO

borlotti beans, escarole
manilla clams, salsa verde (df, gf)

ROASTED HALF CHICKEN

prosciutto & peppercorn spice, swiss chard

MEATBALLS

beef, pork & prosciutto, pomodoro, fresh ricotta

ROSEMARY'S BURGER +5

dry-aged beef, cheddar, lettuce
tomato, onion, sesame bun

STEAK TAGLIATA +15

prime hanger steak, roasted leeks
salsa verde (df, gf)

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

rosemary salt (v, df)

BRUSSELS SPROUTS +6 PP

calabrian chili honey, mint (v, df)

BROCCOLI RABE +6 PP

peperoncino, garlic, lemon (v, df, gf)

DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)

Brewed coffee & tea are included with each menu

Quantities of each dish for family style courses are
determined by your final guest count

Children 12 and under will be charged \$25 per person



COMBINATION MENU

\$85 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheese (gf)

Brewed coffee & tea
are included

Quantities of each dish
for family style courses
are determined by your
final guest count

Children 12 and under
will be charged \$30 pp



ANTIPASTI

all items included for the table

ARANCINI

carnaroli rice, tomato, mozzarella (v)

CHOPPED SALAD 'SICILIANO'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

CALAMARI FRITTI + 5 PP

point judith calamari
garlic aioli, lemon

WHIPPED BURRATA + 5 PP

marinated red peppers, black olives
(v)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas
new potatoes, pecorino sardo (v)

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

SALMONE AL CARTOCCIO

steamed salmon, olive, fennel, citrus salad
(df, gf)

GRILLED BRANZINO

borlotti beans, escarole
manilla clams, salsa verde (df, gf)

ROASTED HALF CHICKEN

prosciutto & peppercorn spice
swiss chard, chicken jus

MEATBALLS

beef, pork and prosciutto meatballs
pomodoro, fresh ricotta

STEAK TAGLIATA +15

prime hanger steak, roasted leeks
salsa verde (df, gf)

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

rosemary salt (v, df)

BRUSSELS SPROUTS +6 PP

calabrian chili honey, mint (v, df)

BROCCOLI RABE +6 PP

peperoncino, garlic, lemon (v, df, gf)

DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk whipped
cream, olive oil, maldon salt (v)

PLATED MENU

\$95 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

Brewed Coffee & Tea
are included

Quantities of each dish
for family style courses
are determined by your
final guest count

Children 12 and under
will be charged \$35 pp

ANTIPASTI

select 3 | guests will select 1 at meal

FENNEL SALAD

golives, parmigiano, almonds (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANO'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ARANCINI

carnaroli rice, tomato, mozzarella (v)

CHARRED OCTOPUS

chickpea passata, tomato & fresno
vinaigrette

WHIPPED BURRATA + 5

marinated red peppers, black olives
(v)

CALAMARI FRITTI + 5

point judith calamari
garlic aioli, lemon

SECONDI

select 3 | guests will select 1 at meal | GF pasta \$3 pp

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas, new potatoes
pecorino sardo (v)

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

SALMONE AL CARTOCCIO

steamed salmon, olive, fennel, citrus salad
(df, gf)

GRILLED BRANZINO

borlotti beans, escarole
manilla clams, salsa verde (df, gf)

ROASTED HALF CHICKEN

prosciutto & peppercorn spice
swiss chard, chicken jus

STEAK TAGLIATA +15

prime hanger steak, roasted leeks
salsa verde (df, gf)

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

rosemary salt (v, df)

BRUSSELS SPROUTS +6 PP

calabrian chili honey, mint (v, df)

BROCCOLI RABE +6 PP

peperoncino, garlic, lemon (v, df, gf)

DOLCE

all included | guests will select 1 at meal

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)



ROSEMARY'S

— MIDTOWN —

BRUNCH MENUS

FAMILY STYLE - PLATED - COMBINATION

FAMILY STYLE MENU

\$55 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

SEASONAL FRUIT +65

(v, df, gf)

Brewed coffee & tea
are included

Quantities of each dish
for family style courses
are determined by your
final guest count

Children 12 and under
will be charged \$25 pp

ANTIPASTI

select 3 for the table

ROASTED BEETS

herb goat cheese, spiced pistachio
(v, gf)

FENNEL SALAD

gojives, parmigiano, almonds (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

WHIPPED BURRATA + 5 PP

marinated red peppers, black olives
(v)



SECONDI

select 3 for the table | GF pasta \$3 | GF pizza \$4

MARGHERITA PIZZA

tomato, mozzarella, basil (v)

STINGER PIZZA

spicy honey, tomato, toasted chili oil
house made mozzarella, soppressata, basil

EGGS BENEDICT

prosciutto cotto, hollandaise, grilled focaccia

UOVO IN PURGATORIO

baked eggs, arrabbiata sauce
basil pesto, grilled filone (v, df)

NAPOLETANO

scrambled eggs, tomato, basil, burrata,
arugula, pine nuts, grilled focaccia (v)

BREAKFAST SANDWICH

bacon, scrambled eggs, provolone
spicy aioli, house made brioche

MASCARPONE PANCAKES

orange caramel, whipped cream (v)

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas, new potatoes
pecorino sardo (v)

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

(v, df)

HERITAGE PORK BACON+6 PP

(df, gf)

BREAKFAST SAUSAGE +6 PP

(df, gf)



DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)

COMBINATION MENU

\$65 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

SEASONAL FRUIT +65

(v, df, gf)

Brewed coffee & tea
are included

Quantities of each dish
for family style courses
are determined by your
final guest count

Children 12 and under
will be charged \$30 pp



ANTIPASTI

select 3 for the table

ROASTED BEETS

herb goat cheese, spiced pistachio
(v, gf)

FENNEL SALAD

olives, parmigiano, almonds (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

WHIPPED BURRATA + 5 PP

marinated red peppers, black olives
(v)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

EGGS BENEDICT

prosciutto cotto, hollandaise, grilled focaccia

UOVO IN PURGATORIO

baked eggs, arrabbiata sauce
basil pesto, grilled filone (v, df)

NAPOLETANO

scrambled eggs, tomato, basil, burrata,
arugula, pine nuts, grilled focaccia (v)

BREAKFAST SANDWICH

bacon, scrambled eggs, provolone
spicy aioli, house made brioche

MASCARPONE PANCAKES

orange caramel, whipped cream (v)

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas, new potatoes
pecorino sardo (v)

ROSEMARY'S BURGER

dry-aged beef, cheddar, lettuce
tomato, onion, sesame bun

BISTECCA E UOVA +10

skirt steak, fried eggs, roasted potatoes
salsa verde

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

(v, df)

HERITAGE PORK BACON +6 PP

(df, gf)

BREAKFAST SAUSAGE +6 PP

(df, gf)

DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)



PLATED MENU

\$75 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

SEASONAL FRUIT +65

(v, df, gf)



Brewed coffee & tea are included with each menu

Quantities of each dish for family style courses are
determined by your final guest count

Children 12 and under will be charged \$35 per person

ANTIPASTI

select 3 | guests will select 1 at meal

FENNEL SALAD

golives, parmigiano, almonds (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

WHIPPED BURRATA + 5

marinated red peppers, black olives
(v)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

EGGS BENEDICT

prosciutto cotto, hollandaise, grilled focaccia

UOVO IN PURGATORIO

baked eggs, arrabbiata sauce
basil pesto, grilled filone (v, df)

NAPOLETANO

scrambled eggs, tomato, basil, burrata,
arugula, pine nuts, grilled focaccia (v)

BREAKFAST SANDWICH

bacon, scrambled eggs, provolone
spicy aioli, house made brioche

MASCARPONE PANCAKES

orange caramel, whipped cream (v)

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas, new potatoes
pecorino sardo (v)

ROSEMARY'S BURGER

dry-aged beef, cheddar, lettuce
tomato, onion, sesame bun

BISTECCA E UOVA +10

skirt steak, fried eggs, roasted potatoes
salsa verde

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

(v, df)

HERITAGE PORK BACON +6 PP

(df, gf)

BREAKFAST SAUSAGE +6 PP

(df, gf)



DOLCE

all included | guests will select 1 at meal

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)



ROSEMARY'S

— MIDTOWN —

LUNCH MENUS

FAMILY STYLE - COMBINATION

FAMILY STYLE MENU

\$45 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

ANTIPASTI

all items included for the table

ROASTED BEETS

herb goat cheese, spiced pistachio
(v, gf)

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

SECONDI

select 3 for the table | GF pasta \$3 | GF pizza \$4

MARGHERITA PIZZA

tomato, mozzarella, basil (v)

STINGER PIZZA

tomato, toasted chili oil, mozzarella
soppressata, basil, honey

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

basil pesto, snap peas, new potatoes
pecorino sardo (v)

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

GRILLED BRANZINO

borlotti beans, escarole
manilla clams, salsa verde (df, gf)

CHICKEN PAILLARD

mixed greens, rosemary, sage, parmigiano (gf)

MEATBALLS

beef, pork and prosciutto meatballs
pomodoro fresh ricotta

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

rosemary salt (v, df)

BRUSSELS SPROUTS +6 PP

calabrian chili honey, mint (v, df)

BROCCOLI RABE +6 PP

peperoncino, garlic, lemon (v, df, gf)

DOLCE

optional add-on | family-style | +10 PP

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)

Brewed coffee & tea are included with each menu

Quantities of each dish for family style courses are
determined by your final guest count

Children 12 and under will be charged \$20 per person



COMBINATION MENU

\$55 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

ANTIPASTI

all items included for the table

ROASTED BEETS

herb goat cheese, spiced pistachio
(v, gf)

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

RIGATONI

arrabbiata sauce, burrata, basil (v)

CAVATELLI

wbasil pesto, snap peas, new potatoes
pecorino sardo (v)

ORECCHIETTE

house made sausage, broccoli rabe, fresno
chili, parmigiano reggiano 24 month

GRILLED BRANZINO

borlotti beans, escarole
manilla clams, salsa verde (df, gf)

CHICKEN PAILLARD

mixed greens, rosemary, sage, parmigiano (gf)

ROSEMARY'S BURGER

dry-aged beef, cheddar, lettuce
tomato, onion, sesame bun

ITALIANO PANINO

soppressata, prosciutto, mortadella
roasted peppers, provolone, arugula, focaccia

GRILLED VEGETABLE PANINO

zucchini, sweet peppers, eggplant
basil pesto, provolone piccante

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

rosemary salt (v)

BRUSSELS SPROUTS +6 PP

calabrian chili honey, mint (v, df)

BROCCOLI RABE +6 PP

peperoncino, garlic, lemon (v, df, gf)

DOLCE

optional add-on | family-style | +10 PP

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk whipped
cream, olive oil, maldon salt (v)

Brewed coffee & tea are included with each menu

Quantities of each dish for family style courses are
determined by your final guest count

Children 12 and under will be charged \$25 per person

BEVERAGE PACKAGES

\$45 BRUNCH

WINES

Sparkling, Rosé, White, Red

COCKTAILS

Mimosa, Bloody Mary

\$50 PICCOLO

WINES

Sparkling, Rosé, White, Red

BEERS

\$70 GRANDE

WINES

Sparkling, Rosé, White, Red

FULL BAR SPIRITS

COCKTAILS

Rosemary's Spritz

BEERS

\$95 SUPERIORE

WINES

Sparkling, Rosé, White, Red

PREMIUM BAR SPIRITS

COCKTAILS

Rosemary's Spritz, Pink Negroni

Blood Orange Margarita

BEERS





Included Services

CUSTOMIZED MENUS

Share your logo and/or custom menu header. We're happy to personalize each menu!

*Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

VOTIVE CANDLES

Votive candles flood the room and tables for the perfect dim ambiance.

WIFI

For your presentations or to post that cute selfie!

COAT CHECK

Complimentary upon entry

Preferred Vendors

FLORALS

Fleurissimo NYC

631-912-5323 | fleurissimonyc@gmail.com

CAKE / BAKERY

Empire Cake

212-242-5858 | info@empirecake.com

Magnolia Bakery

212-462-2572 | hello@magnoliabakery.com

Maman

646-767-0097 | info@mamannyc.com

PHOTOGRAPHERS

Carly Tumen Creative

516-592-9611 | carly@carlytumen.com

DECOR SUPPLY

Party City

929-523-2739

Mary Ellen

chasedtreasures@gmail.com

KOSHER CATERING

Abigael's Catering

212-575-1407

