



# 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

### EGGPLANT CAPONATA

roasted vegetables, pine nuts  
agrodolce (v, df, gf)

### SUPPLI

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)

### BROOKLYN BURRATA + 5 PP

heirloom tomatoes, basil  
grilled filone (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)

### TAGLIATELLE ALLA VONGOLE

manilla clams, zucchini

### ORECCHIETTE

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

### BRANZINO

grilled green beans, farro, salsa verde

### POLLO ALLA GRIGLIA

grilled amish chicken, peperonata  
cucumber giardiniera (df, gf)

### MEATBALLS

beef, pork and prosciutto meatballs  
pomodoro, fresh ricotta

### ROSEMARY'S BURGER +5

short rib blend, gorgonzola  
red onion marmalade, rosemary fries

### STEAK TAGLIATA +10

grilled steak, charred spring onion  
extra virgin olive oil, sea salt (df, gf)

## CONTORNI

optional add-on | family-style sides

### ROSEMARY POTATOES +6 PP

green onion crema (v)

### SUMMER BEANS +6 PP

pesto almond trapanese  
garden herbs, ricotta salata (v, 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

### EGGPLANT CAPONATA

roasted vegetables, pine nuts  
agrodolce (v, df, gf)

### SUPPLI

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)

### FRITTO MISTO + 5 PP

point judith calamari, shrimp  
vegetables, herbs (df)

### BROOKLYN BURRATA + 5 PP

heirloom tomatoes, basil  
grilled filone (v)

## SECONDI

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

### RIGATONI

arrabbiata sauce, burrata, basil (v)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

### ORECCHIETTE

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

### BRANZINO

grilled green beans, farro, salsa verde

### POLLO ALLA GRIGLIA

grilled amish chicken, peperonata  
cucumber giardiniera (df, gf)

### MEATBALLS

beef, pork and prosciutto meatballs  
pomodoro, fresh ricotta

### STEAK TAGLIATA +10

grilled steak, charred spring onion  
extra virgin olive oil, sea salt (df, gf)

## CONTORNI

optional add-on | family-style sides

### ROSEMARY POTATOES +6 PP

green onion crema (v)

### SUMMER BEANS +6 PP

pesto almond trapanese  
garden herbs, ricotta salata (v, 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

### LANI'S MARKET GREENS

garden herbs, extra virgin olive oil, lemon  
parmigiano reggiano 24 month (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)

### SUPPLI

carnaroli rice, tomato, mozzarella (v)

### GRILLED OCTOPUS

chickpea panzanella, garden herbs  
charred scallion vinaigrette (df)

### BROOKLYN BURRATA + 5 PP

heirloom tomatoes, basil  
grilled filone (v)

### FRITTO MISTO + 5 PP

point judith calamari, shrimp  
vegetables, herbs (df)

## SECONDI

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

### RIGATONI

arrabbiata sauce, burrata, basil (v)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

### ORECCHIETTE

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

### BUSIATE CON GAMBERI

red shrimp, aromatic herbs  
roasted tomatoes

### BRANZINO

grilled green beans, farro, salsa verde

### POLLO ALLA GRIGLIA

grilled amish chicken, peperonata  
cucumber giardiniera (df, gf)

### STEAK TAGLIATA +10

grilled steak, charred spring onion  
extra virgin olive oil, sea salt (df, gf)



## CONTORNI

optional add-on | family-style sides

### ROSEMARY POTATOES +6 PP

green onion crema (v)

### SUMMER BEANS +6 PP

pesto almond trapanese  
garden herbs, ricotta salata (v, 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

### EGGPLANT CAPONATA

roasted vegetables, pine nuts  
agrodolce (v, df, gf)

### TRI COLOR BEETS

goat cheese, dill, agro dolce onion  
spiced pistachio

### LANI'S MARKET GREENS

garden herbs, extra virgin olive oil  
lemon, parmigiano reggiano (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)

### BROOKLYN BURRATA + 5 PP

heirloom tomatoes, basil  
grilled filone (v)



## SECONDI

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

### MARGHERITA PIZZA

tomato, mozzarella, basil (v)

### ROMANA PIZZA

confit potato, pancetta, red onion, fried egg  
mozzarella, ricotta

### EGGS BENEDICT

grilled capicola, focaccia, hollandaise

### 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

### PANETTONE FRENCH TOAST

berries, whipped amaretto butter  
toasted almonds (v)

### RIGATONI

arrabbiata sauce, burrata, basil (v)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

## 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

### EGGPLANT CAPONATA

roasted vegetables, pine nuts  
agrodolce (v, df, gf)

### TRI COLOR BEETS

goat cheese, dill, agro dolce onion  
spiced pistachio

### LANI'S MARKET GREENS

garden herbs, extra virgin olive oil  
lemon, parmigiano reggiano (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)

### BROOKLYN BURRATA + 5 PP

heirloom tomatoes, basil  
grilled filone (v)

## SECONDI

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

### EGGS BENEDICT

grilled capicola, focaccia, hollandaise

### 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

### PANETTONE FRENCH TOAST

berries, whipped amaretto butter  
toasted almonds (v)

### RIGATONI

arrabbiata sauce, burrata, basil (v)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

### ROSEMARY'S BURGER

short rib blend, gorgonzola  
red onion marmalade

## 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

### LANI'S MARKET GREENS

garden herbs, extra virgin olive oil  
lemon, parmigiano reggiano (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)

### BROOKLYN BURRATA + 5 PP

heirloom tomatoes, basil  
grilled filone (v)

## SECONDI

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

### EGGS BENEDICT

grilled capicola, focaccia, hollandaise

### 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

### PANETTONE FRENCH TOAST

berries, whipped amaretto butter  
toasted almonds (v)

### RIGATONI

arrabbiata sauce, burrata, basil (v)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

### ROSEMARY'S BURGER

short rib blend, gorgonzola  
red onion marmalade

## 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

### TRICOLOR BEETS

goat cheese, dill, agro dolce, onion  
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)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

### ORECCHIETTE

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

### BRANZINO

grilled green beans, farro, salsa verde

### CHICKEN PAILLARD

lani's market 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

green onion crema (v)

### SUMMER BEANS +6 PP

pesto almond trapanese  
garden herbs, ricotta salata (v, 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

### TRICOLOR BEETS

goat cheese, dill, agro dolce, onion  
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)

### TAGLIATELLE ALLE VONGOLE

manilla clams, zucchini

### ORECCHIETTE

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

### BRANZINO

grilled green beans, farro, salsa verde

### CHICKEN PAILLARD

lani's market greens, rosemary  
sage, parmigiano (gf)

### ROSEMARY'S BURGER

short rib blend, gorgonzola, red onion  
marmalade, rosemary fries

### 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

green onion crema (v)

### SUMMER BEANS +6 PP

pesto almond trapanese  
garden herbs, ricotta salata (v, 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



# COCKTAIL RECEPTION



# PASSED CANAPÉS

\$30 per person for 1 hour  
\$60 per person for 2 hours

## CAPRESE SPIEDINI

tomato, mozzarella, basil, aged balsamic

## CHICKEN PICCATA SPIEDINI

lemon caper aioli

SHRIMP SCAMPI SPIEDINI  
garlic aioli

GRILLED SKIRT STEAK SPIEDINI  
salsa verde

POLPETTE AGRO DOLCE SPIEDINI  
beef, pork

## GRILLED VEGETABLE SPIEDINI

zucchini, pepper, mushroom, onion, pesto

## SEASONAL WRAPPED PROSCIUTTO

## STUFFED MUSHROOM

cremini, breadcrumbs, garlic, herbs

**SALMONE AFFUMICATO**  
smoked salmon, lemon caper mascarpone, chive, cucumber

## EGGPLANT CAPONATA CROSTINI

roasted vegetables, agrodolce, pinenuts

TARTUFATA CROSTINI  
truffle, mushroom, ricotta

CARCIOFI ALLA ROMANA CROSTINI  
marinated artichoke, pickled red onion, mint, goat cheese

# PLATTERS

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)

# 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

