



# ROSEMARY'S

## — MIDTOWN —

PRIVATE EVENTS & DINING

825 Third Avenue  
New York, NY

212 488 2624  
[events@rosemarysnyc.com](mailto:events@rosemarysnyc.com)

[@rosemarysnyc](https://www.rosemarysnyc.com)  
[rosemarysnyc.com](https://www.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

spring peas, basil pesto (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)

### SPRING CAVATELLI

lamb ragu, green peas, caprino

### ORECCHIETTE

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

### BRANZINO

escarole, borlotti beans, pickled onion gremolata  
crispy kale (df, gf)

### SASSO CHICKEN

half chicken, fennel glazed carrots  
marsala jus (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 +3 PP

green onion crema (v)

### SHAVED ASPARAGUS +3 PP

croutons, walnuts, parmigiano (v)

## 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

spring peas, basil pesto (v)

## SECONDI

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

### RIGATONI

arrabbiata sauce, burrata, basil (v)

### SPRING CAVATELLI

lamb ragu, green peas, caprino

### ORECCHIETTE

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

### BRANZINO

escarole, borlotti beans, pickled onion gremolata  
crispy kale (df, gf)

### SASSO CHICKEN

half chicken, fennel glazed carrots  
marsala jus (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 +3 PP

green onion crema (v)

### SHAVED ASPARAGUS +3 PP

croutons, walnuts, parmigiano (v)



## 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

trapanese almond pesto, potato  
gremolata (df, gf)

### BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (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)

### SPRING CAVATELLI

lamb ragu, green peas, caprino

### ORECCHIETTE

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

### BUSIATE CON GAMBERI

red shrimp, aromatic herbs  
roasted tomatoes

### BRANZINO

escarole, borlotti beans, pickled onion gremolata  
crispy kale (df, gf)

### SASSO CHICKEN

half chicken, fennel glazed carrots  
marsala jus (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 +3 PP

green onion crema (v)

### SHAVED ASPARAGUS +3 PP

croutons, walnuts, parmigiano (v)

## 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)



# 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

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

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. qf)

SALUMI BOARD +65  
selection of italian meats (df, qf)

MIXED BOARD +85  
selection of italian meats &  
cheeses (qf)



# 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

