

# IL MULINO

## PRIME

### EVENT GUIDE





# IL MULINO PRIME

SOHO

Il Mulino Prime, located in the heart of Soho is available for semi-private seated dining for up to 25 guests in the Main Dining Room. We can also accommodate full restaurant buyouts for up to 54 seated guests, or 75 guests for a standing cocktail reception. When temperate, we can also accommodate 25 guests on our patio.

212.226.0020 | [events@imny.com](mailto:events@imny.com)  
331 W. Broadway, New York, NY 10013



"Live the full life of the mind,  
exhilarated by new ideas,  
intoxicated by the Romance  
of the unusual."

"Isn't it pretty to think so?"

"You'll ache. And you're  
going to love it. It will crush  
you. And you're still going  
to love all of it."

"And you'll always love me  
won't you?"  
"Yes."  
"And the rain won't make  
any difference?"  
"No."

- Ernest Hemingway

"All things truly wicked start  
from innocence."

"And you'll always love me  
won't you?"  
"Yes."  
"And the rain won't make  
any difference?"  
"No."

"You'll ache. And you're  
going to love it. It will crush  
you. And you're still going  
to love all of it."

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## SAMPLE MENUS

### ANTIPASTO BAR TO START

CHOICE OF 3 (\$30 PER PERSON, PER HOUR)

PROSCIUTTO E MELONE  
FRIED CALAMARI  
FRIED ZUCCHINI  
MINIATURE MEATBALLS  
BOCCONCINI CAPRESE

### PASSED HORS D'OEUVRES

CHOICE OF 3 (\$30 PER PERSON, PER HOUR)

CRAB CAKE WITH MANGO SAUCE  
TUNA TARTARE  
LOLLIPOP LAMB CHOPS  
POLENTA WITH GORGONZOLA  
ARANCINI CACIO E PEPE

### ADDITIONAL ITEMS (SUPPLEMENT)

SHRIMP COCKTAIL - \$15PP  
CLAMS OREGANATA OR CASINO - \$12PP  
GRILLED VEGETABLES - \$10PP

## DINNER CATERING

\$125 PER PERSON

### APPETIZERS CHOOSE 2

EGGPLANT ROLLATINE	STUFFED WITH PROSCIUTTO, RICOTTA TOPPED WITH VODKA SAUCE
ROASTED BONE MARROW	PARSLEY SALAD, LEMON, BROWN Brioche
BEETS	ARUGULA, ROASTED WALNUTS, GOAT CHEESE DRESSING
ICEBERG WEDGE	GORGONZOLA, BACON, RED ONION, TOMATO
TUNA TARTARE	BABY FRISÉE, AVOCADO

### PASTA CHOOSE 1

BUCATINI AMATRICIANA	GUANCIALE, ONIONS, RED WINE, PECORINO ROMANO
SPAGHETTI CACIO E PEPE	BLACK PEPPER, PECORINO ROMANO
RIGATONI ALLA VODKA	SPICY VODKA SAUCE

### MAIN CHOOSE 3

PEPPERCORN FILET	8 OZ
POLLO PARMIGIANA	POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE
MEDITERRANEAN BRANZINO	FILET, LEMON, SPINACH
BONE IN NY STRIP	16 OZ
GRILLED SALMON	DIJON SAUCE, CAPER DUST
POLLO PARMIGIANO	POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

### CONTORNI CHOOSE 2

ROASTED GARLIC & MASHED POTATOES
SAUTÉED MUSHROOMS
TRUFFLE FRENCH FRIES
SAUTÉED SPINACH
CREAMED CORN

### DESSERT CHOOSE 1

FLOURLESS CHOCOLATE CAKE
RICOTTA CHEESECAKE
TIRAMISU

COFFEE, TEA AND ESPRESSO INCLUDED.

## DINNER CATERING

\$150 PER PERSON

### APPETIZERS CHOOSE 2

JUMBO SHRIMP	COCKTAIL SAUCE
TUNA TARTARE	BABY FRIÉE, AVOCADO
CAESAR SALAD	GRILLED, FORK & KNIFE OR TRADITIONAL
SHRIMP COCKTAIL	COCKTAIL SAUCE
STEAK TARTARE	ONION, CAPERS, QUAIL EGG YOLK

### PASTA CHOOSE 1

RIGATONI BOLOGNESE	BRAISED VEAL, BEEF, PORK, RICH TOMATO SAUCE
LINGUINI VONGOLE	CLAMS, OLIVE OIL, GARLIC, SPICY BROTH

### MAIN CHOOSE 3

BONE-IN RIBEYE	18 OZ
KING SALMON	GRILLED
POLLO PARMIGIANA	POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE
MEDITERRANEAN BRANZINO	FILET, LEMON, SPINACH
FILET MIGNON	PEPPERCORN SAUCE
VEAL CHOP	SAGE WEDGE POTATOES

### CONTORNI CHOOSE 2

TRUFFLE FRENCH FRIES
SAUTÉED MUSHROOMS
CREAMED CORN
GRILLED ASPARGUS

### DESSERT CHOOSE 1

STRAWBERRY SHORTCAKE
TIRAMISU
FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

## BEVERAGE PACKAGES

PRICED PER PERSON | MINIMUM OF 12 GUESTS |  
LISTED SPIRITS MAY BE SUBJECT TO AVAILABILITY.

(ONLY INCLUDE FOOD & BEVERAGE; TAXES, GRATUITY AND FEES DO NOT QUALIFY AS SPEND)

### WINE & BEER

1 HOUR PACKAGE \$35 PER PERSON

2 HOUR PACKAGE \$60 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER | SOFT DRINKS

### PREMIUM BAR

1 HOUR PACKAGE \$45 PER PERSON

2 HOUR PACKAGE \$80 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER

BELVEDERE | BOMBAY SAPPHIRE | BACARDI SUPERIOR | MAKERS MARK | DON JULIO BLANCO |  
DEWARS WHITE LABEL | ASSORTED JUICES | SOFT DRINKS

### ULTRA-PREMIUM BAR

1 HOUR PACKAGE \$65 PER PERSON

2 HOUR PACKAGE \$100 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER

GREY GOOSE | TANQUERAY GIN | ZACAPA 23 | BASIL HAYDEN | LALO TEQUILA BLANCO |  
MACALLAN 12YR | ASSORTED JUICES | SOFT DRINKS

### COCKTAIL MENUS

SPECIALTY COCKTAILS CAN BE SELECTED TO ENHANCE YOUR EVENT WITH A MAXIMUM SELECTION OF 3.  
OUR TEAM CAN CUSTOM CREATE A COCKTAIL MENU BASED ON YOUR PREFERENCES, STYLE, AND OVERALL  
INSPIRATION OF YOUR EVENT.

THE FULL WINE LIST IS AVAILABLE UPON REQUEST

BEVERAGE BY CONSUMPTION ARE ALSO AVAILABLE

## OFFSITE CATERING

IL MULINO NEW YORK ALSO OFFERS OFFSITE CATERING. WE'D LOVE TO HOST YOUR CORPORATE OR SOCIAL EVENT. FOR CUSTOMIZED PRICING, PLEASE CONTACT [EVENTS@IMNY.COM](mailto:EVENTS@IMNY.COM).

## GIVE THE GIFT OF GOOD TASTE

OUR SIGNATURE PASTA SAUCES ARE AVAILABLE IN THREE ROBUST FLAVORS AS A PARTING GIFT FOR YOUR GUESTS.

**\$9.99 PER JAR**

GIFT CARDS ARE ALSO AVAILABLE

FOR ANY ADDITIONAL QUESTIONS REGARDING EVENTS OR CATERING AT IL MULINO NEW YORK, PLEASE CONTACT US AT [EVENTS@IMNY.COM](mailto:EVENTS@IMNY.COM)

