



## **ON PREMISE CATERING MENU**

*Required for events of 20 guests or more  
Required for events of 15 guests or more on weekends after 5pm*

*\$48.95 Per Person + Tax & 20% Gratuity  
19.95 Per Child Ordering off Kids Menu*

### **CHOICE OF SALAD**

*Garden Salad with house dressing  
Classic Caesar Salad  
Autumn Salad with Raspberry Vinaigrette*

### **PASTA COURSE**

*Rigatoni ala Vodka*

### **CHOICE OF 5 ENTREES**

*(Choose 5 entrees, for your guests to choose from)*

*Eggplant or Chicken Parmigiana*

*Pasta Primavera*

*Shrimp Oreganata*

*Veal Marsala*

*Sole & Shrimp*

*Chicken Francese*

*Traditional Lasagna*

*Chicken Soprano*

*Crab & Lobster Ravioli*

*Chicken Bruschetta*

*Garlic Butter Salmon*

*Other Entrées Available Upon Request (Possible Price Increase)*

### **DESSERT COURSE**

*Cannoli*

# **ON PREMISE CATERING MENU**

## **Service Agreement Form**

<b>Name:</b>	<b>Event Date:</b>
<b>Event Start/End Time:</b>	<b>Number of Guests:</b>
<b>Phone Number:</b>	<b>Type of Event:</b>

***Sodas, teas, juices, and coffee are included. Alcohol and premium espresso-based beverages are not included. You may choose to run a bar tab, offer a cash bar, or arrange an open bar package.***

***A set menu and final guest count must be confirmed 7 days prior to the scheduled event. If you need to increase your guest count, we will make every effort to accommodate your request. Additional charges may apply. Reductions to the guest count are not accepted after the 7 day deadline and the client will be charged based on the confirmed final guest count, regardless of actual attendance.***

***The floor plan will be determined at the discretion of the event staff unless a specific layout is discussed and agreed upon with the client in advance.***

***A minimum of 40 guests are required to reserve the entire dining area for a private event***

***Deposits are required to hold the date & time for your event. Deposits are refundable only if the cancellation is made at least 14 days prior to the event date***

***Please sign below confirming each parties obligations and catering policies are understood and agreed upon.***

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***Client Signature***

***Date***

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***Client Name (Printed)***

***Phone Number***

***Email***

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***Novi's Catering Rep***

***Rep Signature***

***Date***