



NICOLETTA'S TABLE

Nicoletta's Table Catering and Private Parties



Franco's Room - Photo credit - Ashley Cook Photography



Nicoletta's Table and Marketplace Catering
Liane Cabot – Catering Manager
catering@nicolettastable.com 503-699-2927

Thank you for choosing Nicoletta's Table and Marketplace for your special event. Entertaining is our specialty! We love to see people enjoy life through friends, family, food and wine. This shines through in everything we do for your event, from the simple to the elegant, and we are excited to help you plan the perfect get together for family, friends and colleagues.

Included in this document is our most recent catering menu, private room descriptions, catering fees and minimums and service and bar options.

Please don't hesitate to contact me if you have any additional questions. We can't wait to help you plan the perfect party!

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ANTIPASTI PLATTERS

NICOLETTA'S ANTIPASTI 120

seasonal grilled vegetables, olives, fresh mozzarella, salami

ITALIAN FLAG SKEWERS GF 80

cherry tomato, basil, ciliegine mozzarella (24)

ARTISAN VEGETABLE PLATTER GF/V 100

grilled seasonal vegetables, olive oil, salt

MINI CRAB CAKES 125

fresh dungeness crab cakes, roasted tomato aioli (12)

ARANCINI 80

fried risotto balls, mozzarella, vegetables, marinara dipping sauce (24)

NICOLETTA'S MINI MEATBALLS 120

our famous mini meatballs, Nicoletta's red sauce (36)

PANE BASKET 40

variety of artisan breads and crackers

CHEF'S MEAT AND CHEESE BOARD N 135/195

half board: 3 cheeses, 3 meats, nuts, dried fruit

full board: 5 cheeses, 5 meats, nuts, dried fruit

SCAMPI PLATTER GF 100

butter lettuce, poached prawns, garlic, lemon, olive oil (24)

STUFFED CREMINI MUSHROOMS GF 100

mushroom caps, italian sausage, garlic, parmesan (24)

vegetarian option - braised vegetables, garlic, parmesan (24)

MINI CALZONE 80

baked pizza dough with filling choices of beef ragu, cheese or vegetarian (24)

SEASONAL BRUSCHETTA TRIO 130

caprese - heirloom tomatoes, garlic, olive oil and basil

caprini - Ricotta, goat cheese, lemons zest, rosemary, truffle honey

salmone affumicato - smoked salmon, cream cheese, chives, capers (36 total - 12 of each kind)

INSALATE PLATTERS/PLATED - PLATTERS SERVE 12

grilled chicken 60/8 grilled scampi* 120/10 seared salmon* 120/14 pan seared scallop* 120/9

ORGANIC GREEN SALAD 60/9

mixed greens, olive tapenade, croutons, roasted tomatoes, pickled red onions, parmesan cheese & sherry* vinaigrette

INSALATA DI PISELLI GF 72/10

fresh English peas, snap peas, watermelon radish, shaved fennel, yellow beets, arugula, pancetta vinaigrette, pancetta crumbles

CHICKEN PASTA SALAD 80

penne, grilled chicken, pickled onion, romaine, caesar dressing

TORCHIO PASTA SALAD N 65

pine nuts, ricotta salata, pesto, pickled onions, red pepper

FUSILLI PASTA SALAD 72

genoa salami, sweet pickled peppers, arugula, parmesan, olive oil, balsamic syrup

ITALIAN CHOPPED SALAD 72/10

romaine, baby greens, sopressata, olives, red onion, roasted tomatoes, pepperoncini, parmesan, pepperoncino vinaigrette GF

CHOPPED CAESAR SALAD 70/9

chopped romaine lettuce, caesar* dressing, parmesan cheese & house-made croutons - add anchovies* 2

CAPRESE SALAD GF 120/12

heirloom tomatoes, whole milk mozzarella, fresh basil, olive oil, balsamic vinegar glaze

PANINI PLATTERS - SERVES 8

CAPRESE 55

fresh mozzarella, tomatoes, basil, arugula, balsamic reduction & olive oil

ROASTED TURKEY N 55

turkey breast, provolone, butter lettuce, tomato, basil pesto, red pepper rouille

ITALIAN BLT 55

pancetta, butter lettuce, roma tomatoes, balsamic

SPICY ITALIAN 60

salami picante, pepperoni, mortadella, sopressata, salame Napoli, Mama Lil's spicy peppers, provolone, arugula, pepperoncini vinaigrette

SOUTHWEST TURKEY 55

roasted turkey, pepperjack cheese, fresh roma tomatoes, romaine lettuce, caramelized onion, chipotle mayonnaise

ENTREE PLATTERS/PLATED - PLATTERS SERVE 12

FILET MIGNON GF/O 48

roasted filet, barolo sauce, seasonal vegetables

SEARED SALMON RISOTTO GF 380/38

carnaroli rice, seasonal vegetables, pecorino romano, radicchio, mascarpone, roasted salmon, lemon zest

CREAMY TUSCAN CHICKEN GF 240/26

chicken breasts, sun dried tomatoes, shallots, garlic, white wine, spices, cream, mashed potatoes

BALSAMIC ROASTED CHICKEN GF 280/28

balsamic glaze, seasonal vegetables, mashed potatoes

ROASTED CHICKEN GF 280/28

white wine, lemon sauce, seasonal vegetables, mashed potatoes

LOMBO DI AGNELLO GF 380/38

roasted lamb loin, garlic, rosemary, mashed potatoes, baby carrots

VEAL PICCATA GF/O 320/35

veal scalloppini, lemon, white wine, butter, capers, mashed potatoes, seasonal vegetables

BEEF SPIEDINI O 260/28

beef kabobs with seasonal vegetables, orzo, ricotta salata

CHICKEN PARMESAN 280/28

breast chicken breast, mozzarella, spaghetti, Nicoletta's red sauce

HOUSEMADE LASAGNA 100/24

house made pasta, italian sausage, spiced lamb or vegetarian with tomato cream sauce

PASTA PRIMAVERA V 130/24

asparagus, peas, shallots, zucchini, cherry tomatoes, fresh basil, olive oil

PENNE AL BOLOGNESE 140/28

traditional red meat sauce

FUSILLI AL CINGHIALE 150/27

wild boar ragu, parmesan

TORCHIO CON PESTO N 140/25

torchio pasta, pesto cream sauce (add chicken \$60)

CAVATAPPI QUATTRO FORMAGGIO 130/24

mac & cheese with gouda, mozzarella, provolone, parmesan bread crumbs

DOLCI

ALMOND CAKE 45, 65, 75

seasonal fruit compote
S 4-6, M 8-10, L 12-16

NEW YORK STYLE CHEESECAKE O 75

seasonal fruit compote serves 12-16

VANILLA BEAN PANNA COTTA GF/O 12

seasonal fruit compote

ESPRESSO BROWNIES 36

per dozen

ASSORTED COOKIES 3

chocolate chip almond toffee N, salted chocolate almond N/GF, amaretti GF/N, oatmeal raisin, coconut macaroon GF, chocolate-dipped coconut macaroon GF

ASSORTED MINI COOKIES 72

price for 3 dozen

TIRAMISU O 45, 65, 85

Umbria espresso, marsala, mascarpone, bittersweet cocoa, shaved chocolate S 4-6, M 8-10, L 15-20

FLOURLESS CHOCOLATE TORTE 80

chocolate ganache GF serves 12-15

CHOCOLATE CAKE 45, 65, 80

S 6-8, M 8-10, L 12-16

CANNOLI O 11

orange, chocolate, pistachio, cocoa nibs

PISTACHIO LEMON BAR N 42

one dozen minimum

GF - Gluten Free V - Vegan N - Contains Nuts O - Served Onsite Only

*contains or may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of a foodborne illness.

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Private Dining Rooms

Franco's Room

Franco's Room is a great location for a corporate retreat, birthday party, rehearsal dinner, or any larger private function. The room has its own bar and restroom and can be closed off for privacy. It holds 15-45 people for a sit-down dinner and up to 55 people for standing cocktail receptions. The food and beverage minimum for Tuesday - Thursday is \$1,500, and for Friday - Sunday events, it is a \$2000 minimum. During the month of December, there is a \$3000 minimum for Franco's Room for events after 4:00 pm, no fees or minimums for a lunch time event. There is a \$100 non-refundable booking fee to secure the date, which will be applied to your F&B minimum.



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Cortona Room

Our Cortona Room is a newly remodeled private formal dining space. For a regular dining reservation of 8-12 people there is no fee and a 2-hour maximum. If you would like to reserve the room for the whole night, for 8-12 people, there is a \$250 room fee Tuesday - Thursday, and a \$500 room fee Friday - Sunday. For 13-18 people, a catered event is required and the room is reserved the whole night. The Food and Beverage minimum is \$1000 Tuesday - Thursday and \$1500 Friday - Sunday. There is no additional room fee. You have the option of ordering off the main menu or working with our catering staff to create a special menu for your event.



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Beppe's Room

Beppe's Room is a private dining room with a rustic elegance. Beppe's Room seats 8 -12 (6 minimum) people and is located off of our main dining room. For a regular reservation of 8-12 people, there is a 2 hour maximum room time and no fee. To reserve the room for the entire evening, on Tuesday - Thursday, there is a \$250 room fee and for Friday - Sunday, a \$500 room fee.



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The Marketplace

This space is the main room of the restaurant, and features a bar, a pizza oven and a piano. It is great for cocktail receptions or a seated party for 20-30 people. Contact our catering staff for pricing and more details.



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The Courtyard Patio

During the summer months, our courtyard is available. The courtyard can seat 12-50 people and is surrounded by Tuscan blue rosemary, olive trees, beautiful potted plants, a gazebo, a fireplace and outdoor heaters. Email our catering staff for pricing and service options.



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Service/Bar Options/Off-Site Events/Fees

We can set up the food service for your party in one of three ways:

1. Buffet – The food is set up on a long table and guests serve themselves.
2. “Italian Family Style” – The food is served on platters and bowls that serve 10 and placed on the tables to be passed and shared by your seated guests.
3. Traditional Banquet Style - this is a plated menu that consists of a starter (two choices), an entree (three choices, a 4th can be added for dietary concerns) and two dessert options. For this option, we will need a headcount at least 1 week prior to your event so we can provide table tent cards for your guests that list their name and their menu choices.

You have your choice of four different bar options:

1. Full hosted bar - guests can order wine, beer or cocktails and it is fully covered by the host
2. Hosted wine bar - The host has preselected wines and will cover the cost of wine, beer and n/a drinks only
3. Hosted wine and signature cocktail bar - same as above however you can select 1-2 cocktails only to be offered to guests
4. No host bar - guests pay for their own drinks

Off Site Events:

If you would like to host your event at your home or another venue, we are happy to help. For off-site events, there are additional charges for servers and bartenders as follows: off-site servers are \$35 an hour with 3-hour minimum, and off-site bartenders are \$45 an hour with a 3-hour minimum. Please contact us for more details.

ALL ROOMS HAVE A 22.5% GRATUITY ADDED TO THE FINAL BILL.





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