



catering
delivery

DROP-OFF DELIVERY

A LA CARTE

We will drop off hot food to your event in disposable aluminum pans. Disposable utensils available upon request at no charge.

Chaffing dishes and sternos for hot holding + 30.00

STATIONED FOOD SERVICE

+ 125 PER SERVER

We will serve you and your guests at your residence, office, or venue of choice. Includes delivery and set up of your food selection in chaffing dishes with service utensils. Our staff will set up, serve, breakdown and clean up the stationed food service area -- all you have to do is enjoy!

We recommend one server for every 30 expected guests.

We do not provide tableware, linens, or cutlery but can assist you in arranging for rentals through a third-party if needed.

private events
full buyout at Osteria

COCKTAIL HOUR

Includes full private access to Osteria for the duration of your event, with bar service and a selection of four antipasti to be served passed or stationed. Minimum of 20 guests, 2 hours.

Available between 12p-6p | Seats 50 guests, or 75 standing.

LIMITED BAR SERVICE 28/PP/HR
house wine, basic spirits, cocktails & beer

FULL OPEN BAR SERVICE 38/PP/HR
wine by-the-glass, all spirits, cocktails & beer

RECEPTION

Includes full private access to Osteria for the duration of your event, with limited bar service and a selection of five antipasti to be served passed or stationed.

Available between 12p-12a | Seats 50 guests, or 75 standing.

SUN-WED 5,000 THUR 6,000 FRI-SAT 7,000

SEATED DINNER

Includes full private access to Osteria for the duration of your event, with full open bar service and a five course, pre-set menu: antipasti, ensalate, primi, secondi, dolci.

Menu customization is available at market pricing.

Available between 12p-12a | Seats 50 guests.

SUN-WED 6,500 THUR 7,500 FRI-SAT 8,500

in-home chef
private in-home dining

WITH CHEF JONATHON STRANGER

STARTS AT 150/PP

Host an all-inclusive event for up to 20 guests in your own home (or other venue with kitchen access). Work with Chef to create a custom menu and the perfect evening for your event.

antipasti priced per person

CAPRESE SKEWERS 5

HOMEMADE BREAD & GARLIC CONFIT 3

FRIED MOZZARELLA & ARRABIATTA 5

MEATBALLS IN SUGO 8

CRISPY TRUFFLE POTATO JACKETS 6

CAULIFLOWER ARANCINI 7

CHICKEN PARMESAN SLIDERS 5.50

COCCOLI PLATTER 6

MEAT AND CHEESE PLATTER 6

LOCAL GREENS SALAD 5

FIRE-ROASTED BEET SALAD 6.50

pizza 14" neapolitan-style

PEPPERONI FRITO 15

MARGHERITA 13

TALLEGGIO FONDUTA 14

PROSCUITTO AND PEAR CRUDO 16

SPINACH & ARTICHOKE 13

MEATBALL AND GRILLED ONION 14

primi priced per person

TAGLIATELLE BOLOGNESE 12

SPAGHETTI & MEATBALLS ARRIBIATA 11

GNOCCHI WILD MUSHROOM 14

GNOCCHI BASIL PESTO 13

secondi priced per person

BRAISED SHORT RIB 17

CHICKEN PARMESAN 18

CHICKEN MARSALA 17

HERB-CRUSTED PORCHETTA 16

SLOW-ROASTED ITALIAN BEEF 18

contorni priced per person

TRUFFLED POLENTA 5

RISOTTO PARMESAN 6

ROASTED MUSHROOMS 5

FINGERLING POTATOES 6

ROASTED CAULIFLOWER 7

BROCCOLI RAAB 6

dolci priced per person

LEMON RICOTTA CAKE 8

DARK CHOCOLATE TIRAMISU 8

All private events will have tax & gratuity applied to final bill.