



PAZZA NOTTE



RESTAURANT & LOUNGE



Hosting Midtowns Event Since 2000

PASSED HOR'S D'OEUVRES

CHOICE OF 4- \$22 | CHOICE OF 6- \$30 | CHOICE OF 8 - \$35
PRICES ARE BASED ON A PER HOUR, PER PERSON BASIS

CRAB STUFFED SHRIMP, HOUSE TARTAR SAUCE

FOUR CHEESE BRUSCHETTA BITES

CRISPY MUSHROOM ROLL, ASPARAGUS & FRESH MOZZARELLA, TRUFFLE DIP

FRESH MOZZARELLA & TOMATO SKEWERS WITH BALSAMIC REDUCTION

SPICED CHICKEN BITES WITH HOUSE BLUE CHEES DIP

BACON WRAPPED ARTICHOKE SKEWER, LEMON AIOILI DIP

PROSCIUTTO & MOZZARELLA BRUSCHETTA BITES

MARINATED STEAK SKEWER, SEA SALT

GRILLED SHRIMP SKEWERS, SEA SALT & LEMON

MINI SALMON CAKES WITH CAPER AND LEMON AIOILI

CRISPY THIN CRUST FINGER SLICED PIZZAS

PULLED BBQ CHICKEN WITH CARAMELIZED ONIONS AND CILANTRO

PORTOBELLO MUSHROOMS, GOAT CHEESE, WHITE TRUFFLE OIL & FRESH HERBS

CLASSIC MARGHERITA PIZZA FRESH MOZZARELLA AND TANGY TOMATO SAUCE

PIZZA BIANCA, MOZZARELLA, PARMESAN, FONTINA, GOAT CHEESE & HERBS



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OPEN BAR MENU

AVAILABLE FOR PARTIES OF 12 OR MORE.

PREMIUM BAR

\$30 PER PERSON - PER HOUR
2 HOUR MINIMUM

WINES BY THE GLASS, BEERS, & ALL WELL LIQUORS
(STOLI, ABSOLUT, DEWARS, RED LABEL, JOSE CUERVO,
JACK DANIELS...AND MORE)

TOP SHELF BAR

\$40 PER PERSON- PER HOUR
2 HOUR MINIMUM

PREMIUM BAR PLUS ALL TOP SHELF ALCOHOL,
DIGESTIVES AND LIQUEURS (GREY GOOSE, PATRON,
BELVERDERE, BLACK LABEL, MACALLAN 12 AND MORE)

+

A "CUSTOM MARTINI" THEMED FOR YOUR EVENT

OUR FABULOUS MARTINI MENU IS AVAILABLE
WITH BOTH OPEN BAR OPTIONS

SIGNATURE MARTINIS

BLOOD ORANGE * LYCHEE * WHITE CHOCOLATE * ESPRESSO *
* MANGO * PASSION FRUIT * WHITE PEACH *

THE CLASSICS

VODKA OR GIN
COSMOPOLITAN *APPLE * GIMLET * DIRTY * GIBSON * FRENCH.

IF YOU ARE WORKING WITHIN A SPECIFIC BUDGET
PLEASE INFORM US AND WE WILL BE HAPPY TO CRAFT
A CUSTOM PACKAGE FOR YOUR EVENT.