



## Sezz Medi NY

### Catering Menus for All Occasions

1260 Amsterdam Avenue @ 122<sup>nd</sup> Street

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#### About Sezz Medi NY

Since 2003, Sezz Medi has been serving authentic brick oven Neopolitan pizza and creative restaurant menus to our loyal uptown and Columbia University clientele.

#### Sezz Medi Catering & Event Services

Our Executive Chef has created signature menus for every catered occasion.

Our professional catering team will work with you to assure a memorable event!

Full-service Meeting and Event Planning

Floral and Themed Decor

Servers, Bar Service and Bartenders

China, Glassware, Flatware, Linens & Other Rentals

Private Parties accommodated in our Party Room (seats up to 45 guests)

#### Our Policy

Delivery available throughout Manhattan (delivery fees may apply).

Payment may be by cash, credit card or company check. House accounts are welcome.

All prices below exclude tax.

Please allow 48 hour notice for all catering orders.

24 hour notice required to cancel orders without a fee.

#### Our Presentation

Our basic presentation is arranged in carry-out boxes, plastic trays or foil pans.

For a 10% surcharge, we will arrange a meeting presentation on our platters.

Please advise us if you need paper products for your meeting or event.



## *Assorted Hors d'Oeuvres*

*(minimum order: 50 pièces per item)*

*List A - \$39.95 for 50 pièces*

*Cold*

Bruschetta of chopped tomatoes, basil and fresh oregano

Crostini topped with white beans and rosemary oil

Miniature focaccia with grilled vegetables

Asparagus tips with parmigiano wrapped in puff pastry

Chicken and Portobello mushroom brochettes

Parmesan cheese straws

*Warm*

Assorted stuffed mushrooms

Selection of miniature quiche

Miniature mushroom risotto cakes

Mini potato croquettes with black truffle oil

*List B - \$54.95 / 50 pièces*

*Cold*

Profiterole of eggplant, black olives and anchovies

Caprese brochettes of mozzarella, tomato and fresh basil

Marinated feta brochettes with olives and fennel

Polenta canapés with shaved artichokes and fontina cheese

Hand made grissini wrapped with Parma prosciutto

Crostini topped with burrata, pancetta, basil and extra virgin olive oil

*Warm*

Mini potato croquettes with black truffle oil

Mini arrancini saffron risotto balls filled with mozzarella and peas

Polpetti miniature meatballs with fresh tomato sauce

Prosciutto-mustard and/or Anchovy-parmesan palmiers

List C - \$69.95 / 50 pieces

*Cold*

Crab-stuffed peppadews

Tortellini or Ravioli skewers with sundried tomato and basil

Yukon Gold potatoes filled with shrimp, haricots verts and basil

Mini crab cakes with remoulade sauce

Mini codfish cakes with lemon-herb sauce

Spring roll of bresaola (air dried beef)

Herb-crusted beef filet on garlic crostini with salsa verde or horseradish sauce

Tuna tartar on house made tarragon potato chips

Endive with goat cheese, figs and honey glazed pecans

Pastrami smoked salmon with confit of onion on pumpernickel bread

Sea Scallops with mint purée on house made potato chips

*Warm*

Assorted housemade empanadita

Roasted shrimp with artichokes and fennel

Fried ricotta and spinach panzotti (ravioli) with tomato-basil sauce

Lamb kebab with housemade tzatziki sauce

Assorted miniature brick-oven pizzettes





## *Entertaining Platters*

### Gourmet Chips and Dips

Housemade potato chips & herbed focaccia crisps with a choice of 2 dips:

Sundried Tomato and cannellini bean dip

Tzatziki (yogurt-cucumber) dip

White bean and herb dip

Avocado, lime and cilantro cream dip

Small - serves up to 10 guests @ \$39.95

Large serves up to 18 guests @ \$59.95

### Bruschetta and Crostini

Grilled and toasted bread slices with assorted toppings  
(tomato-basil, white bean-sage, mushroom-artichoke)

Small - serves up to 10 guests @ \$39.95

Large serves up to 18 guests @ \$59.95

### Vegetable Crudité

Crispy blanched seasonal vegetables with a choice of 1 dip:

Sundried Tomato and cannellini bean dip

White bean and rosemary dip

Blue cheese and scallion dip

Small - serves up to 10 guests @ \$44.95

Large serves up to 18 guests \$64.95

### Tutti Frutti

Whole and sliced fresh seasonal fruit & berry arrangement with yogurt-honey dip

Small - serves up to 10 guests @ \$44.95

Large serves up to 18 guests @ \$64.95.00

### Artisan Cheese Plate

Imported cheeses, grapes, nuts and house made marmalade  
served with crackers and grissini

Small - serves up to 10 guests @ \$54.95

Large serves up to 18 guests @ \$79.95

### Antipasti Misti

An array of marinated vegetable salads and farmer cheese with house made focaccia bread and grissini

Small - serves up to 10 guests @ 64.95

Large serves up to 18 guests @ \$89.95

### Salumi

Imported Italian cured meats served with cornichons, mustard, crusty bread and grissini

Small - serves up to 10 guests @ \$69.95

Large serves up to 18 guests @ \$99.95

### Antipasti Sezz Medí

An array of marinated vegetable salads, accompanied by prosciutto di Parma, imported cheeses, olives, house made focaccia bread and grissini

Small - serves up to 10 guests @ \$69.95

Large serves up to 18 guests @ \$99.95

### Classic Shrimp Cocktail

Succulent poached jumbo shrimp served with cocktail sauce and fresh lemon

Small - serves up to 10 guests @ \$74.95

Large serves up to 18 guests @ \$114.95





## *Lunch Sandwich Platters*

*(Minimum 10 persons)*

### Signature Sandwiches @ \$8.50/person

Choose up to three varieties of our Mediterranean-inspired sandwiches

Roasted tomatoes, fresh mozzarella, basil and olive oil on foccacia  
Prosciutto, fresh mozzarella, arugula, vine tomatoes and basil pesto on foccacia  
Grilled eggplant, zucchini, artichokes, black olives and goat cheese on foccacia  
Salamí, coppa, prosciutto, aged provolone, roasted peppers, oil & vinegar on foccacia  
Smoked salmon with cream cheese, dill and onion on pumpkinnickel  
B.A.T. - smoked bacon, arugula, vine tomatoes and mayonnaise on seven-grain  
Mediterranean tuna salad with olive oil, capers and black olives on seven-grain  
Grilled chicken breast, tomatoes, watercress & lemon vinaigrette on country bread  
Roast beef with tomato, arugula and horseradish sauce on country bread  
Ham and brie with Dijon mustard, watercress and vine tomatoes on pumpkinnickel

### Afternoon Finger Sandwiches @ \$6.95/person

Choose up to three varieties of our Tramezzini (Italian crustless sandwiches)

Shrimp salad with haricots verts and basil  
Egg salad with capers, chives and watercress  
Mediterranean tuna salad with olive oil, capers and olives  
Prosciutto, mozzarella and vine tomatoes  
Roasted vegetables, fresh mozzarella and basil pesto  
Smoked salmon and avocado with lemon cream  
Cucumber, yogurt dill and watercress



## *Lunch Salad Platters*

*(Minimum 10 persons)*

### Mediterranean Salads @ \$8.95/person

Choose two of our fresh salad selections to be served with fresh baked bread

Baby field greens with cherry tomatoes, cucumber and balsamic vinaigrette

Tomato-Cucumber Salad with fresh oregano, red onion and feta cheese

Arugola, butternut squash, mushrooms, parmigiano, almonds & lemon vinaigrette

Endive with walnuts, sliced pears, tuscan pecorino, chives and lemon dressing

Roasted garlic Caesar, anchovies, parmesan, croutons (with chicken - \$2 supplement)

Salade Niçoise, tuna, artichokes, peppers, egg, haricot vert, anchovies (\$2 supplement)

Chopped Tricolore w/ lump crab, corn, tomato, feta, lemon vinaigrette (\$3 supplement)

## *Lunch Entrée Platters*

*(Minimum 10 persons)*

### Signature Sezz Entrées A @ \$11.95/person

Choose one of our entrée selections served room temperature with fresh baked bread

Rigatoni Sezz tossed w/ Italian sausage, borlotti beans, escarole & Tuscan pecorino

Penne Arrabiata tossed with fresh tomato, garlic, hot chili pepper and parsley

Chicken Paillard (thinly pounded breast) w/ tomato, potato, feta & arugula salad

### Signature Sezz Entrées B @ \$14.95/person

Choose one of our entrée selections served room temperature

with mixed green salad or fresh tomato & onion salad and fresh baked bread

Oven roasted wild salmon with cucumber-dill cream

Grilled Mediterranean Octopus with haricots verts and Yukon Gold potatoes

Rare beef tenderloin w/ salsa verde or horseradish cream (\$2 supplement)



## *Lunch Meeting Packages*

*(Minimum 10 persons)*

### Corporate Lunch @ \$14.95/person

#### *Assorted Sandwich Platter (includes the following)*

Roasted tomatoes, fresh mozzarella, basil and olive oil on foccacia

B.A.T. - smoked bacon, arugula, vine tomatoes and mayonnaise on seven-grain  
Grilled chicken breast, tomatoes, watercress & lemon vinaigrette on country bread

#### *Salad Platter*

Baby Field Greens with cherry tomatoes, cucumbers and balsamic dressing

#### *Cookie Plate*

Italian biscotti and filled butter cookies

### Executive Lunch @ \$16.95/person

#### *Gourmet Sandwich Platter (includes the following)*

Roasted tomatoes, fresh mozzarella, basil and olive oil on foccacia

Roast beef with tomato, arugula and horseradish sauce on country bread  
Ham and brie with Dijon mustard, watercress and vine tomatoes on pumpnickel

#### *Salad Platter*

Endive with walnuts, sliced pears, tuscan pecorino, chives and lemon dressing

#### *Sweets Platter*

Italian biscotti, brownies and lemon bars

### Board of Directors Lunch @ \$19.95/person

#### *Finger Sandwich Platter (includes the following)*

Smoked salmon with avocado and lemon cream

Prosciutto, mozzarella and vine tomatoes

#### *Salad Platter*

Salade Niçoise - tuna, artichokes, peppers, egg, haricots verts, anchovies & vinaigrette

#### *Pasta Bowl (served room temperature)*

Penne Arrabiata tossed with fresh tomato, garlic, hot chili pepper and parsley

#### *Entrée (served room temperature)*

Sliced beef filet, cooked medium rare and served with salsa verde or horseradish cream

#### *Fruit & Sweets Display*

Bar cookies, petits fours, tartlets and fresh fruit



## *Express Lunch Boxes*

*(Minimum 10 persons)*

Includes entrée, fruit salad, dessert bar/cookie and bottled water @ \$15.95/person

### Sandwich

(choose one of the following)

Roasted tomatoes, fresh mozzarella, basil and olive oil on foccacia

B.A.T. - smoked bacon, arugula, vine tomatoes and mayonnaise on seven-grain

Grilled chicken breast, tomatoes, watercress & lemon vinaigrette on country bread

Roast beef with tomato, arugula and horseradish sauce on country bread

Mediterranean tuna salad with olive oil, capers and black olives on seven-grain

### Half Sandwich / Half Salad

(choose one half sandwich option from the following)

Roasted tomatoes, fresh mozzarella, basil and olive oil on foccacia

B.A.T. - smoked bacon, arugula, vine tomatoes and mayonnaise on seven-grain

Grilled chicken breast, tomatoes, watercress & lemon vinaigrette on country bread

Roast beef with tomato, arugula and horseradish sauce on country bread

Ham and brie with Dijon mustard, watercress and vine tomatoes on pumpnickel

(choose one half salad option from the following)

Tomato-Cucumber Salad with fresh oregano, red onion and feta cheese

Baby Field Greens with cherry tomatoes, cucumbers and balsamic dressing

### Salade Nicoise

Arugula, artichokes, tuna, haricots verts, eggs, potatoes, anchovies, lemon vinaigrette

### Chicken Paillard (served at room temperature)

Thinly pounded herb-marinated chicken breast served with feta-tomato-onion salad

### Rigatoni Sezz (served at room temperature)

Tender pasta tossed with hot & sweet Italian sausage, escarole and borlotti beans

### Penne Arrabiata (served at room temperature)

Tender pasta tossed with fresh tomato, garlic, hot chili pepper and parsley



## *Classic Catering Menu – for every occasion*

### Poultry

#### Boneless, Skinless Chicken Breast

served with tomato-onion salad or mixed green salad

Small – serves up to 10 guests @ \$64.95

Large serves up to 18 guests @ \$109.95

Your choice of preparation:

Grilled – herb and balsamic-marinated chicken

Al Forno – oven roasted with lemon-white wine sauce

Paillard – thinly pounded and grilled breast under a greek-style salad

Milanese – thinly pounded chicken breast, breaded and fried

Marsala – sautéed and served in a wild mushroom and marsala wine sauce

Cacciatore – braised with tomatoes, white wine and onions

#### White and Dark Meat Chicken on the Bone

served with tomato-onion salad or mixed green salad

Small – serves up to 10 guests @ \$84.95

Large serves up to 18 guests @ \$129.95

Your choice of preparation:

Grilled – herb and balsamic-marinated chicken

Al Forno – oven roasted with lemon-white wine sauce

Scaparella – braised with chicken stock, bacon, mushrooms and potatoes

Marsala – sautéed and served in a wild mushroom and marsala wine sauce

Cacciatore – braised with tomatoes, white wine and onions

#### Stuffed Turkey Breast

Filled with porcini mushrooms and chestnuts and served with cranberry sauce and mashed sweet potatoes

Small – serves up to 10 guests @ \$64.95

Large serves up to 18 guests @ \$109.95

## Red and White Meat

### Stuffed Pork Loin

Filled with garlic, pancetta and fresh mixed herbs and served with roasted new potatoes and apple compote

Small - serves up to 10 guests @ \$74.95

Large serves up to 18 guests @ \$119.95

### Barolo Braised Beef Short Ribs

Braised until fork tender and served with roasted seasonal vegetables and creamy mashed potatoes

Small - serves up to 10 guests @ \$74.95

Large serves up to 18 guests @ \$119.95

### Veal Scaloppini

Tender veal cutlets sautéed with lemon, white wine, capers and shaved artichokes and served with mashed potatoes and sautéed spinach

Small - serves up to 10 guests @ \$84.95

Large serves up to 18 guests @ \$129.95

### Herb-Crusted Filet of Beef

Cooked medium-rare and served with roasted new potatoes, green beans and a horseradish cream sauce

Small - serves up to 10 guests @ \$94.95

Large serves up to 18 guests @ \$139.95

### Braised Lamb Shank

Barolo braised lamb shank served with haricots verts & butternut squash puree

Small - serves up to 10 guests @ \$99.95

Large serves up to 18 guests @ \$149.95

## Fish

### Roasted Cod Fish

With vesuvian cherry tomatoes, black olives, capers and served with roasted new potatoes and sautéed escarole

Small - serves up to 10 guests @ \$84.95

Large serves up to 18 guests @ \$129.95

### Oven Roasted Salmon

Cooked to perfection and served with sautéed seasonal vegetables and oven roasted new potatoes

Small - serves up to 10 guests @ \$94.95

Large serves up to 18 guests @ \$139.95



## Pastas

### Lasagna/Baked Casserole

Baked Penne/Ziti with ricotta, mozzarella & tomato  
 Cheese Lasagna with ricotta, mozzarella & parmesan  
 Vegetable Lasagna with roasted veggies & béchamel  
 Meat Lasagna with meat ragu & béchamel

<u>Small</u> <u>(up to 10pp)</u>	<u>Large</u> <u>(up to 18pp)</u>
44.95	84.95
49.95	89.95
54.95	94.95
54.95	94.95

### Short or Long Pasta

(penne, rigatoni, linguini, bucatini, pappardelle)

Marinara - fresh tomato and garlic sauce  
 Broccoli rabe, garlic and olive oil  
 Arrabiata - tomato, chili pepper, garlic & parsley  
 Caprese - fresh tomato, mozzarella & basil  
 Amatriciana - guanciale, tomato, onion, pecorino  
 Bolognese - classic meat ragu, with red wine  
 Sezz Style - Italian sausage, escarole & borlotti beans

<u>Small</u> <u>(up to 10pp)</u>	<u>Large</u> <u>(up to 18pp)</u>
39.95	79.95
44.95	84.95
44.95	84.95
44.95	84.95
49.95	89.95
54.95	94.95
54.95	94.95

### Risotto

Seasonal vegetable with fresh herbs  
 Wild Mushroom  
 Spinach, Mascarpone and Red Beets  
 Risotto di Mare - mixed seafood & wine

<u>Small</u> <u>(up to 10pp)</u>	<u>Large</u> <u>(up to 18pp)</u>
59.95	99.95
59.95	99.95
69.95	114.95
84.95	139.95

### Canneloni

Ricotta  
 Vegetarian  
 Bolognese

<u>Small</u> <u>(up to 10pp)</u>	<u>Large</u> <u>(up to 18pp)</u>
44.95	79.95
49.95	89.95
54.95	94.95



### Salads

	<u>Small</u> (up to 10pp)	<u>Large</u> (up to 18pp)
Baby field greens with cherry tomatoes, cucumbers and balsamic dressing	34.95	64.95
Roasted garlic Caesar salad with fresh anchovies, croutons and parmesan cheese	39.95	69.95
Tomato, cucumber, red onion, black olives, Feta cheese and fresh oregano	39.95	69.95
Arugola salad w/ wild mushrooms, butternut squash, toasted almonds and lemon dressing	44.95	74.95
Chicory and watercress salad with roasted beets, bacon, hearts of palm, goat cheese & lemon dressing	49.95	79.95
Endive salad with sliced pears, aged pecorino, walnuts, chives and lemon dressing	49.95	79.95



## *Dolci*

### Assorted Italian Butter Cookies

Butter cookies filled with jam, chocolate and/or hazelnut cream

Small - serves up to 10 guests @ \$34.95

Large serves up to 18 guests @ \$54.95

### Bar Cookies

Imported chocolate brownies, lemon bars and caramel-pecan bars

Small - serves up to 10 guests @ \$39.95

Large serves up to 18 guests @ \$59.95

### Classic Italian Bakery

Cannoli, cantucci/biscotti and amaretti cookies

Small - serves up to 10 guests @ \$42.95

Large serves up to 18 guests @ \$62.95

### Miniature Pastries

Miniature cheesecakes, mousse cakes and assorted petits fours

Small - serves up to 10 guests @ \$44.95

Large serves up to 18 guests @ \$64.95

### Miniature Tarts

Assorted fruit, berry and chocolate tartlets

Small - serves up to 10 guests @ \$44.95

Large serves up to 18 guests @ \$64.95

### Dolci e Frutti

An array of Italian butter cookies and classic biscotti,  
bar cookies, petits fours and fresh fruit

Small - serves up to 10 guests @ \$54.95

Large serves up to 18 guests @ \$74.95

### House made Cakes

Our chefs can provide Sezz' signature cakes or create custom cakes for your event.

Please inquire with us (tiramisu, cheesecake, chocolate cake, Napoleon, etc.).



## Non-Alcoholic Beverages

### Cold Beverage Service

*Half-gallon (serves 10), includes cold cups*

Fresh Squeezed Orange Juice @ \$14.95

Lemonade @ \$14.95

Unsweetened Iced Tea @ \$16.95 (w/ sweeteners & stirrers)

House made Iced Coffee @ \$18.95 (w/ creamers, sweeteners & stirrers)

(10% surcharge for glasses, stainless spoons and ceramic creamer/sugar)

### Hot Beverage Service

*Insulated Carafe (serves 10), includes hot cups, creamers, sweeteners and stirrers*

Coffee, Decaf or Tea @ \$19.95

House made Imported Hot Chocolate @ \$24.95

(10% surcharge for china mugs, stainless spoons and ceramic creamer/sugar)

### Bottled Water

Individual bottled water @ \$1.95/bottle

Large (1 Liter) sparkling or flat water bottles @ \$5.95/bottle

Please contact us for information and pricing on our full bar service packages and bartenders.

Sezz Medi Pizzeria Napoletana & Restaurant has a lovely private party room to accommodate groups up to 45 guests.

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visit us at [www.sezzmedi.com](http://www.sezzmedi.com)  
or email [shari.vermeulen@sezzmedi.com](mailto:shari.vermeulen@sezzmedi.com)

*Grazie!*