



Sezz Medi NY Catering Menus for All Occasions

1260 Amsterdam Avenue @ 122nd 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 a minimum of 48 hour notice for all orders.

20% deposit is due to confirm. This is refundable if you cancel outside of 48 hours.

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: 100 pieces total)

List A - \$54.95 for 50 pieces

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
Parmesan cheese straws

Warm

Assorted stuffed mushrooms
Selection of miniature quiche
Miniature mushroom risotto cakes
Mini potato croquettes with black truffle oil

List B - \$64.95 / 50 pieces

Cold

Profiterole of eggplant, black olives and anchovies
Caprese brochettes of mozzarella, tomato and fresh basil
Chicken and Portobello mushroom brochettes
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 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 - \$74.95 / 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 pizettes





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 Medi

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 @ \$8.95/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 pumpernickel
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 pumpernickel

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 @ \$9.95/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 Nicoise, 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 @ \$15.95/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 @ \$17.95/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 pumpernickel

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 @ \$20.95/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.

visit us at www.sezzmedi.com
or email shari.vermeulen@sezzmedi.com

Grazie!