



Sezz Medi NY

Private Events

1260 Amsterdam Avenue @ 122nd Street

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Events Manager: shari.vermeulen@sezzmedi.com

Our Executive Chef, Angelo Sessa, has created private event menus for all occasions.
Come celebrate with us!

Our Private Room

Our Wine Room is available 7 days/week for private events for up to 45 guests.
A minimum of 20 guests is required to close the room to the general public.
The following menus are offered for private parties. We can also customize a menu and pricing to your specifications. All party packages are priced per person, excluding tax and 20% gratuity. Any additions to our packages will be charged accordingly.

Our Booking Policy

Payment may be by cash, credit card or company check. House accounts are welcome.
A non-refundable deposit of 20% of the estimated menu package total (based on guaranteed guest count) is required to reserve a date in our private party room.

We also offer full-service off-premises catering, featuring professional event planning services, complete set-up and service, rentals, linens, décor and venue selection.

Please contact us for menus, pricing and information.



Cocktail Reception Packages

Prosecco Package \$12/pp

One hour cocktail reception includes:

- *Prosecco poured for your guests*
- *Sparkling and still waters*
- *Assorted sodas*

AND

(Please choose two hors d'oeuvres from the following items to be served to your guests)

- *Bruschetta of chopped tomatoes, basil and fresh oregano*
- *Assorted stuffed mushrooms*
- *Selection of miniature quiche*
- *Miniature mushroom risotto cakes*
- *Polpetti miniature meatballs with fresh tomato sauce*

Bellini Package \$16/pp

One hour cocktail reception includes:

- *Prosecco and Bellini cocktails poured for your guests*
- *Sparkling and still waters*
- *Assorted sodas*

AND

(Please choose three hors d'oeuvres from the following items to be served to your guests)

- *Mini potato croquettes with black truffle oil*
- *Asparagus tips with parmigiano wrapped in puff pastry*
- *Mini arrancini saffron risotto balls filled with mozzarella and peas*
- *Crostini topped with white beans and rosemary oil*
- *Crab-stuffed peppadews*
- *Assorted miniature brick-oven pizettes*
- *Hand made grissini wrapped with Parma prosciutto*
- *Yukon Gold potatoes filled with shrimp, haricots verts and basil*

Negroni Package \$20/pp

One hour cocktail reception includes:

- *Prosecco, Bellini and Negroni cocktails poured for your guests*
- *Sparkling and still waters*
- *Assorted sodas*

AND

(Please choose four hors d'oeuvres from the following items to be served to your guests)

- *Asparagus tips with parmigiano wrapped in puff pastry*
- *Mini arrancini saffron risotto balls filled with mozzarella and peas*
- *Crostinini topped with burrata, pancetta, basil and extra virgin olive oil*
- *Crostinini topped with white beans and rosemary oil*
- *Crab-stuffed peppadews*
- *Codfish croquettes with herbs and lemon dipping sauce*
- *Assorted miniature brick-oven pizettes*
- *Hand made grissini wrapped with Parma prosciutto*
- *Mini crab cakes w/ remoulade 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*
- *Roasted shrimp with artichokes and fennel*

Canapé Package (Hors d'Oeuvres only)

(Select three types of hors d'oeuvres from one of the following lists for your guests)

List A - \$8/pp for one hour

- *Assorted stuffed mushrooms*
- *Selection of miniature quiche*
- *Miniature mushroom risotto cakes*
- *Miniature focaccia with grilled vegetables*
- *Polpetti miniature meatballs with fresh tomato sauce*
- *Bruschetta of chopped tomatoes, basil and fresh oregano*

List B - \$12/pp for one hour

- *Mini potato croquettes with black truffle oil*
- *Asparagus tips with parmigiano wrapped in puff pastry*
- *Profiterole of eggplant, black olives and anchovies*
- *Mini arrancini saffron risotto balls filled with mozzarella and peas*
- *Crostinini topped with white beans and rosemary oil*
- *Crab-stuffed peppadews*
- *Spring roll of bresaola (air dried beef)*
- *Assorted miniature brick-oven pizettes*
- *Hand made grissini wrapped with Parma prosciutto*
- *Yukon Gold potatoes filled with shrimp, haricots verts and basil*

Chicken and Portobello mushroom brochettes

List C - \$15/pp for one hour

- *Asparagus tips with parmigiano wrapped in puff pastry**
- *Mini arrancini saffron risotto balls filled with mozzarella and peas**
- *Mini vol au vent with fondue of cheese and truffle oil**
- *Crostinini topped with burrata, pancetta, basil and extra virgin olive oil**
- *Crostinini topped with white beans and rosemary oil**
- *Polenta canapés with shaved artichokes and fontina cheese**
- *Crab-stuffed peppadews**
- *Codfish croquettes with herbs and lemon dipping sauce**
- *Assorted miniature brick-oven pizettes**
- *Hand made grissini wrapped with Parma prosciutto**
- *Mini crab cakes w/ remoulade 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**
- *Roasted shrimp with artichokes and fennel**
- *Sea Scallops with mint purée on house made potato chips**





Beverage Packages

Chardonnay Package: 1 Hour \$10/pp; 2 Hours \$17/pp; 3 Hours 22/pp

Wine and Beer

(your guests will be offered a selection of red & white wine & bottled domestic beer)

Corvina Package: 1 Hour \$13/pp; 2 Hours \$20; 3 Hours \$25/pp

House Brand Open Bar

(your guests will be offered a selection of house red wine, white wine, bottled domestic and imported beer and house brand mixed drinks)

Cava Package: 1 Hour \$16/pp; 2 Hours \$25; 3 Hours \$30/pp

Premium Open Bar

(your guests will be offered a selection of house red wines, white wines, sparkling wines, bottled domestic and imported beer, premium brand mixed drinks)

Aperitivo Package: 1 Hour \$13/pp; 2 Hours \$20/pp; 3 Hours \$25/pp

(your guests will be offered Italian cocktails: Bellini, Negroni and Prosecco)

Grenache Package: Charged per bottle

Pre-ordered Wines

(your guests will be offered a selection of wines which you have pre-ordered)

Sauvignon Blanc Package: Charged per drink

Consumption Bar

(all drinks ordered by your guests will be charged to the final event bill)

Corkage Fee: \$15/bottle

(you may provide your own wine that we will uncork & pour throughout your event)

Espresso Package: \$4/pp

Full Coffee Bar and Tea Service

(your guests will enjoy fine teas, regular/decaf coffee & Italian coffee drinks)



Brunch Menu Packages (Saturday and Sunday only)

All Brunch Packages include: selection of appetizers and entrees, bread basket, one complimentary juice/bellini/mimosa/Bloody Mary, and coffee or tea

Mimosa Plated Brunch Package (2-Courses) \$19.95/pp

Appetizers

(Your guests will select an appetizer from three of the following pre-selected choices)

Soup del Giorno

Granola and Organic Yogurt, fresh seasonal fruit and castelfranco honey

Soft Polenta with gorgonzola cheese and onion marmalade

Baby Field Green Salad with cherry tomatoes, cucumbers and balsamic dressing

Tomato, Cucumber and Feta Salad with red onion, black olives and fresh oregano

Entrées

(Your guests will select an entrée from three of the following pre-selected choices)

Challah Bread French Toast with mixed berries and Vermont maple syrup

Golden Pancakes (classic, strawberry, banana or chocolate) with VT maple syrup

Two Eggs Any Style with bacon or ham, toast and home fried potatoes

Frittata with potatoes, leeks, fontina cheese and bacon

Brick oven tegamino of two eggs, tomato sauce, basil and parmigiano

Seasonal vegetable and goat cheese omelet with toast and home fried potatoes

Sezz Breakfast Spaghettí with bacon, eggs, black pepper and pecorino

Grilled Crostone topped with Italian sausage, escarole & cannellini beans

Bellini Plated Brunch Package (2-Courses + dessert) \$24.95/pp

Appetizers

(Your guests will select an appetizer from three of the following pre-selected choices)

Soft Polenta with gorgonzola cheese and onion marmalade

Granola & Organic Yogurt with fresh seasonal fruit and castelfranco honey

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

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

Salade Niçoise, tuna, artichokes, haricots verts, eggs, potatoes, anchovies & vinaigrette

Grilled Mediterranean Octopus, haricots verts, Yukon gold potatoes, lemon vinaigrette

Andalusian Mussels with fresh lime, corn, tomato-chili broth and garlic crostini

Margherita Pizza with tomato, fresh mozzarella and basil

Entrées

(Your guests will select an entrée from three of the following pre-selected choices)

Challah Bread French Toast with mixed berries, smoked bacon and VT maple syrup

Golden Pancakes (classic, strawberry, banana or chocolate) with VT maple syrup

Brick oven baked fresh ricotta and Nutella ripieno (sweet calzone)

Two Eggs Any Style with bacon or ham, toast and home fried potatoes

Frittata with potatoes, leeks, fontina cheese and bacon

Brick oven Tegamino of Two Eggs, tomato sauce, basil and parmigiano

Omelet your way with three fillings, toast and home fried potatoes

Eggs Florentine served over English muffin, sautéed spinach and hollandaise sauce

Sezz Breakfast Spaghetti with bacon, eggs, black pepper and pecorino

Bismarck Steak with two eggs over easy and hash brown potatoes (\$4 supplement)

B.A.T (Bacon, Arugola and Tomatoes on seven-grain bread) with herb-garlic fries

Sezz Burger with roasted plum tomato, arugola, bacon, cheddar and herb-garlic fries

Dessert

(Your guests will select one of the following desserts)

Sbiciolata del Giorno (fresh fruit cobbler of the day served with Chantilly cream)

Or

Tiramisu with mascarpone, espresso and savoiardi

Bloody Mary Family-Style Brunch (2-Courses + dessert) \$23.95

Appetizer

(please choose two of the following appetizers to be served family style)

Fresh Fruit Platter with organic yogurt, castelfranco honey, mint & walnuts

Soft Polenta with gorgonzola cheese and onion marmalade

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

Chicory & Watercress with smoked bacon, tomato, peppers, hearts of palm & goat cheese

Affetati Misto (selection of cured meats and cheeses with focaccia)

Beef Carpaccio with black olives, capers, tomatoes, frisée and dried ricotta Pugliese

Herb Crusted Tuna Carpaccio with tricolore salad, crab meat and corn

Toscana Focaccia with goat cheese, spinach and white truffle oil

Grilled Crostone topped with Italian sausage, escarole and cannellini beans

Eggplant Tegamino with mozzarella, tomato, basil and hard boiled egg

Margherita Pizza with tomato, fresh mozzarella and basil

Entrée

(please choose three of the following entrées to be served family style)

Challah Bread French Toast with mixed berries and VT maple syrup

Golden Pancakes (classic, strawberry, banana or chocolate chip) with VT maple syrup

Brick oven baked fresh ricotta and Nutella ripieno (sweet calzone)

Frittata, potatoes, leeks, fontina cheese and bacon

Individual Eggs Florentine on English muffin with spinach & hollandaise sauce

Campriciosa Pizza with tomato, salami, mushrooms and mozzarella

Ortolana Pizza Eggplant, Peppers, Zucchini, Tomato, Mozzarella

Penne Arrabiatta with fresh plum tomatoes, garlic and hot chili pepper

Rigatoni Setaro with italian sausage, borlotti beans, escarole and Tuscan pecorino

Miniature Dessert Platter

Cantucci (hazelnut biscotti) and Fudge Brownies



Plated Lunch and Dinner Packages

All Plated Packages include a selection of appetizers and entrees, bread basket, and soft drinks, sparkling and still waters

Chianti Classico Package (2-Courses) \$29.95/pp

Starter

(your guests will choose one starter from the following)

Baby Field Green Salad

With cherry tomatoes, cucumbers and balsamic dressing

Tomato-Cucumber Salad

With fresh oregano, red onion and feta cheese

Antipasto Misto

A medley of marinated vegetables and olives served with focaccia bread

Main Course

(your guests will choose one entrée from the following)

Rigatoni Setaro

With hot & sweet Italian sausage, borlotti beans, escarole & Tuscan pecorino

Grilled Chicken Paillard

Thinly pounded chicken breast with Greek-style tomato, potato, feta & arugula salad

Pizza Margherita

Fresh mozzarella, tomato, basil and extra virgin olive oil

Fiano Package (2-Courses) \$34.95/pp

Starter

(Please select three of the following. Your guests will choose one as their starter.)

Arugola Salad

With roasted butternut squash and wild mushrooms, shaved parmigiano, sliced almonds and lemon dressing

Antipasto Misto

Medley of marinated vegetables, mixed olives, cheese and foccacia bread

Eggplant Tegamino

Parmigiana terrine of eggplant, fresh mozzarella, tomato, basil and hard-boiled egg

Mussels Andalusia

Steamed with fresh lime and corn in a tomato-chili broth, served with garlic crostini

Main Course

(Please select three of the following. Your guests will choose one as their entrée.)

Penne Arrabiata

Tossed with fresh tomato, garlic, hot chili pepper and parsley

Seasonal Risotto

*Creamy arborio rice with seasonally-inspired vegetables and herbs
(risotto can be made "di mare" with mixed seafood)*

Pizza Capricciosa

Spicy salami, mushrooms, fresh mozzarella and tomato

Pan Roasted Salmon

Served with braised lentils, wilted spinach, shallot jam and balsamic reduction

Chicken al Matone

Oven roasted chicken with sautéed escarole and rosemary-olive oil smashed potatoes

Bandol Package (2-Courses) \$39.95/pp

Starter

(please choose three of the following appetizers to be served family style)

Tricolore Salad

Chopped tri-color salad, lump crab meat, crispy bacon, corn, tomatoes and lemon vinaigrette

Endive Salad

With walnuts, sliced pears, Tuscan pecorino cheese, chives and lemon dressing

Sautéed Gamberetti

Shrimp served with tomatoes, cannellini beans, lemon, rosemary and crostini

Polpetti and Polenta

Miniature meatballs served in a rich tomato sauce over creamy polenta

Calamari & Zucchini Fritti

Served with house made tzatziki sauce

Pizza del Giorno

Select from one of our signature brick oven pizzas

Main Course

(Please select three of the following. Your guests will choose one as their entrée.)

Spinach and Ricotta Panzotti

Ravioli tossed with tomato, basil, shaved parmigiana and sweet balsamic vinegar

Papardelle

Tossed with fresh tomatoes, bacon, peas and mascarpone cream

Shrimp Risotto

Creamy Arborio rice with jumbo shrimp, English peas, mint and lemon

Roasted Cod Fish

With vesuvian cherry tomatoes, black olives, capers and served over creamy polenta

Sautéed Calf's Liver

Served with caramelized vidalia onions, crispy bacon and soft polenta

veal Scaloppini

Sauteed with lemon, white wine, capers and shaved artichokes and served with rosemary-olive oil smashed potatoes and sautéed spinach

Rioja Package (3-Courses) \$49.95/pp

Appetizer

(please choose two of the following appetizers to be served family style)

Salade Niçoise

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

Warm Shrimp Salad

With crispy bacon, haricots verts, cherry tomatoes, onion and balsamic dressing

Affettato Contadino

Imported cured meats, farmer cheeses and olives served with quince jam and focaccia

Pizza Tricolore

Smoked mozzarella, ricotta, fresh sliced tomatoes and arugola

Grilled Mediterranean Octopus

Served with haricots verts, Yukon Gold potatoes and lemon

Primi Course

(Your guests will choose one primi from the following)

Risotto

With prosecco, asparagus, chives and sea scallops (can be made vegetarian)

Polpetti and Polenta

Miniature meatballs served in a rich tomato sauce over creamy polenta

Linguine alle Vongole

Fresh pasta tossed with manila clams, zucchini, lemon zest and pancetta

Secondi Course

(Your guests will choose one secondi from the following)

Sezz Pesce "Acqua Pazza"

Fresh catch of the day served with manila clams, corn, tomatoes, capers, lime & wine

Lamb Shank

Barolo braised lamb shank with butternut squash puree

Grilled Ribeye Steak

Cooked to order and served with herb roasted potatoes and braised cipollini onions



Cava Dessert Package \$6.50/pp

*(you may add a dessert option to all plated lunch and dinner packages)
(Please select **two** of the following. Your guests will choose one as their dessert.)*

Chocolate-Kahlua Torta

Chocolate, espresso and kahlua ganache cake with sambuca whipped cream

Warm Flourless Chocolate-Almond Cake

Served with chocolate-hazelnut gelato

Crema Catalana

Custard cooked on the stove-top with burnt sugar and cinnamon

Pastiera di grano

Barley-orange-ricotta cheesecake

Tiramisu

Housemade with mascarpone, espresso and savoiardi

Nutelluzzo

Wood-fired pizza dough filled with sweet ricotta & Nutella chocolate-hazelnut cream

Sbiciolata del Giorno

Fresh fruit cobbler of the day served with fresh Chantilly cream

Sgroppino

Meyer lemon gelato with prosecco

Affogato

vanilla gelato with espresso



Family-Style Lunch and Dinner Packages

All Family-Style Packages include a selection of salad, appetizers, entrees, an assorted dessert presentation, soft drinks, sparkling and still waters.

Vermontino Package (3-Courses + dessert) \$39.95/pp

Salad

(Please choose one of the following salads to serve to your guests)

Baby Field Greens with cherry tomatoes, cucumbers and balsamic dressing

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

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

Appetizer

(Please choose two of the following appetizers to serve to your guests)

Grilled Crostino with Italian sausage, escarole and borlotti beans

Antipasto Misto (marinated vegetables, olives, cheese and house made foccacia bread)

Steamed Mussels with fresh lime, corn, tomato-chili pepper broth and garlic crostino

Eggplant Tegamino with mozzarella, tomato, basil and hard boiled egg

Entrée

(Please choose two entrees from the below selection to serve to your guests)

Stracetti alle Vongole (manila clams, zucchini, lemon zest and pancetta)

Pumpkin ravioli, butternut squash, sauteed spinach, shallots, sage and butter

Chicken al Mattone with sautéed spinach, pine nuts and smashed garlic potatoes

Barolo Wine Braised Short Ribs, roasted seasonal vegetables and creamy polenta

Dessert

Mini ricotta-Nutella calzones and Cantucci (hazelnut biscotti)

Syrah Package (3-Courses + dessert) \$44.95/pp

Salad

(Please choose one of the following salads to serve to your guests)

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

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

Chopped Tricolore Salad, corn, tomatoes, feta, bacon, artichokes & lemon vinaigrette

Salade Niçoise with tuna, artichokes, peppers, boiled egg, haricots verts & anchovies

Appetizer

(Please choose two of the following appetizers to serve to your guests)

Calamari & Zucchini Fritti with house made tzatziki sauce

Beef Carpaccio with olives, capers, diced tomatoes, red onion & balsamic

Steamed Mussels with fresh lime, corn, tomato-chili pepper broth and garlic crostino

Grilled Mediterranean Octopus with haricots verts and Yukon Gold potatoes

Pizza del Giorno - please select one of our signature brick oven pizzas

Entrée

(Please choose three entrees from the below selection to serve to your guests)

Spinach and Ricotta Panzotti, tomato, basil, parmigiana and sweet balsamic vinegar

Baked Codfish filet, vesuvian cherry tomatoes, black olives, capers and grilled polenta

veal Scaloppini, artichokes, lemon, wine, capers over mashed potatoes and spinach

Grilled chicken paillard topped with Greek-style tomato-arugola-feta salad

Barolo wine braised short ribs with roasted seasonal vegetables and creamy polenta

Dessert

(Please select two of the following. Your guests will choose one as their dessert.)

Tiramisu with mascarpone, espresso and savoiardi

Crema Catalana (custard cooked on the stove-top with burnt sugar and cinnamon)

Affogato (vanilla gelato with espresso)

Valpolicella Package (3-Courses + dessert) \$49.95/pp

Salad

(Please choose one of the following salads to serve to your guests)

Endive with walnuts, sliced pears, Tuscan pecorino, chives and lemon dressing
Chopped Tricolore Salad, corn, tomatoes, feta, bacon, artichokes & lemon vinaigrette
Salade Niçoise with tuna, artichokes, peppers, boiled egg, haricots verts & anchovies
Antipasto Misto (marinated vegetables, olives, cheese, with house made focaccia bread)

Appetizer

(Please choose two of the following appetizers to serve to your guests)

Calamari & Zucchini Fritti with house made tzatziki sauce
Grilled Mediterranean Octopus with haricots verts and Yukon Gold potatoes
Steamed Mussels with fresh lime, corn, tomato-chili pepper broth and garlic crostino
Sautéed Gamberetti, tomatoes, cannellini beans, lemon, rosemary & crostini

Entrée

(Please choose three of the following entrées to serve to your guests)

Stracetti alle Vongole (house made pasta, manila clams, zucchini, lemon & pancetta)
Risotto with prosecco, asparagus, chives and sea scallops (can be made vegetarian)
Salt-crusted Whole Branzino, fennel, olives, tomatoes, potatoes & salmoriglio sauce
Braised Veal, porcini mushroom sauce, cipollini onions, mashed potatoes & asparagus
Grilled Ribeye Steak with herb roasted potatoes and braised cipollini onions
Parmesan crusted Rack of Lamb, haricots verts and roasted garlic mashed potatoes
Barolo Wine Braised Short Ribs with roasted seasonal vegetables and creamy polenta

Dessert

Mini ricotta-Nutella calzones and pinchi (fried dough with powdered sugar)

AND

(Please choose one additional dessert to serve to your guests)

Chocolate-Espresso-Kahlua Torta with sambuca whipped cream
Sbiciolata del Giorno (fresh fruit cobbler of the day served with vanilla gelato)
Sgroppino (Meyer lemon gelato with prosecco)



Special Event Enhancements

Children's Pricing

Children under 10 years old will be charged \$8/pp for all private party packages.

Housemade Celebration Cake price per person based on selection

Chef Angelo will work with you to create a memorable and delicious celebration cake.

Cake Cutting

You may bring your own celebration cake for a \$2/pp plating fee.

Celebration Package

Balloon centerpieces and confetti will be provided for \$25/every 10 guests

Individual Balloons will be provided for \$2/balloon

Décor and Floral Arrangements

We provide votive candles and printed menus for all events. Should you wish to enhance your party theme further with custom floral arrangements or centerpieces, please contact our special events manager for order information and pricing.

(Standard floral centerpieces: \$35/small; \$50/medium; \$60/large)

Recorded and Live Music

Want to play your own custom music mix? We can accommodate you! Sezz Medici has a fully-equipped sound system that can play your iPods and CDs.

Love opera, acoustic guitar or violin? Please contact our events manager directly for pricing and information on live musical performers.

AV Presentations

Planning a meeting or a reunion? Please contact our events manager directly to inquire about renting AV and presentation equipment for all occasions.

Contact us: 212. 932.2901, shari.vermeulen@yahoo.com

Grazie!