



# Culinaria *[koo-luh-ner-ee-a]*

1. noun cookery, cuisine

Our newest event space, an intimate Italian style kitchen. Cozy and elegant featuring farm tables and chivari seating. Perfect for family and friends to gather and celebrate.

## First Course – Choose 1

Soup du Jour, Caesar Salad, Garden Salad, Sangria Salad (*Add \$1pp*), Heirloom Caprese Salad (*seasonal*)

*All served with Focaccia Bread & Olive Oil*

## Entrée Course – Choose 2

### **Gnocchi Alexa**

Homemade Gnocchi in Tomato Basil Cream Dusted with Pistachio

### **Pietro (Add \$6pp)**

Angel Hair with Lump Crab in a Roasted Garlic, White Wine & Lemon Butter Sauce

### **Penne Alla Vodka**

The Classic Blush Sauce with Pancetta

### **Fettuccine Alfredo**

Made with Freshly Grated Parmigiana Reggiano

### **Chicken or Eggplant Parmesan**

The Classic served with Pasta

### **Citrus Salmon (Add \$3pp)**

Broiled with a Refreshing Citrus Sauce

### **9th Street Chicken**

Chicken Cutlet, Prosciutto, Fresh Mozzarella topped with Spinach, Roasted Red Peppers, Balsamic Drizzle

### **Chicken DiFabio over Linguini (Add \$4pp)**

Chicken, Asparagus, Mushrooms, Sundried Tomatoes, Fresh Mozzarella Sauteed in a White Wine Sauce over Linguini & Topped with Tomato Sauce

### **Eggplant Rollatini**

Lightly Breaded Pan-Fried Eggplant Stuffed with Seasoned Ricotta topped with Roasted Red Pepper Cream Sauce

### **Filet (Add \$9pp)**

6 oz Filet Gorgonzola Cream, Aged Balsamic

### **Prime Rib (Add \$6pp)**

Au Jus & Creamy Horseradish Sauce

## Side Dish – Choose 1

Balsamic Brussels Sprouts (*Add \$1pp*), Garlic Roasted Potatoes, Long Grain Wild Rice, Roasted Vegetable Medley, Roasted Garlic String Beans, Seasoned Asparagus with Parmesan & Lemon (*Add \$2*), String Bean & Potato (*Add \$1pp*), Garlic Parmesan Broccoli (*Add \$1pp*)

*\*Does not come with Pasta dishes\**

## Dessert – Choose 1

Assorted Homemade Cookies & Brownies, Large Cannoli (*Add \$5pp*), Tiramisu (*Add \$6pp*)

## Beverages

Coffee, Tea, Soft Drinks

**\$28.95 Per Person (20-30 guests)**

**\$26.95 Per Person (30-40 guests)**

Room Rental Fee, Sales Tax and Service Charge are additional

Gratuity not included. Pricing valid for Culinaria Event Space only

**\*\*Inquire about Alcohol, Wine & Cocktail service for your event\*\***

## Appetizer Boards

Feeds about 20-25

## Add Appetizers

Feeds about 20-25

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|---|---|
| <input type="checkbox"/> Antipasto Charcuterie \$129.95<br><input type="checkbox"/> Crudité Tray \$69.95<br><input type="checkbox"/> Mediterranean Spread \$79.95<br><input type="checkbox"/> Pepperoni and Sharp Provolone Tray \$72.95<br><input type="checkbox"/> Italian Table Cheese Tray \$99.95<br><input type="checkbox"/> Cut Fruit Tray with Strawberry Dip \$69.95 | <input type="checkbox"/> Pistachio Chicken Tray \$69.95<br><input type="checkbox"/> Cheesesteak Eggrolls ( <i>24 each</i> ) \$72.95<br><input type="checkbox"/> Calamari \$89.95<br><input type="checkbox"/> Grilled Veggies on a Tray \$96.95<br><input type="checkbox"/> Tomato Pie Tray \$27.95<br><input type="checkbox"/> Jumbo Shrimp Lejon \$79.95<br><input type="checkbox"/> Clams Casino \$74.95<br><input type="checkbox"/> Zucchini Fritte \$69.95<br><input type="checkbox"/> Jumbo Shrimp Cocktail \$194.95 |
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### Add Pasta Course - \$5.95 Per Person

- Penne Alla Vodka
- Penne Blush
- Gnocchi (*white, red or pesto*)
- Pasta Primavera
- Cheese Ravioli
- Lobster Ravioli (*Add \$2pp*)
- Pumpkin Ravioli (*seasonal*)

### Don't Forget the Cake

Order a custom, specialty or classic cake from our bakery for your event. Check out our bakery menu or ask your event planner for more details.

Date:

Time:

Headcount:

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Name :

Phone:

Email:

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Credit Card Number:

Expiration:

CVV:

Rental Fee:

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Event Description:

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Decorations are limited to the guest & caterer tables. Tacking, taping (including 3M command products) or nailing decorations to the walls or ceiling is strictly prohibited. Easels can be made available for photos or collages. No tapered or open flame candles permitted. Confetti (including confetti balloons) is not permitted. **Use of confetti or damage to property will incur a minimum \$250 fee.**

Clients are permitted access to event space 30 minutes prior to scheduled event start time for any event setup needs.

Final headcount and menu selections are due no later than 10 days before the event. Final payment is due in full 5 days prior to the event in cash or check. All credit card transactions are subject to a 4% processing fee.

Room rental fee, deposits and final payment are non-refundable.

Difabio's 9th Street Catering Inc and its principals, West Woodland Properties, LLC and its principals are not responsible for items lost or stolen or vehicles damaged or stolen from the entire premises.

Outside vendors (including DJs) are required to provide proof of general liability and workman's compensation insurance as required by Pennsylvania State Law. Uninsured vendors are not permitted to conduct business on premises.