



PANEVINO

R I S T O R A N T E

SPECIAL EVENTS

Jennifer Alcazar | Events Sales Manager
jalcazar@patinagroup.com | 212 216 9617

panevinonj.com | f @ @panevinonj
637 West Mount Pleasant Ave., Livingston, NJ 07039



Plan a soiree to remember

Let Panevino transport you and your guests to an intimate, charming corner of Italy. Tuscan tiles, farmhouse-style furniture, a woodburning pizza oven and a beautiful outdoor summer garden make Panevino an ideal choice for your seated dinner or cocktail reception. Featuring rustic Northern Italian cuisine, Panevino's casually elegant atmosphere provides the perfect backdrop for anniversary parties, bridal showers, graduation parties, rehearsal dinners, and any other special occasion.



Spaces and Capacities



East End Dining Room

Host your event in your own section of our restaurant. Steps from our rustic woodburning oven, The East End Dining Room is filled with original art from all over the world showcasing artists' interpretations of food and wine.

standing capacity: 60

seating capacity: 60



Full Restaurant

The perfect setting for any type of large-scale event from weddings to holiday parties, Panevino Ristorante captures the essence of an Italian farmhouse with its Northern Italian cuisine. Coupled with The Garden, you can host the most incredible indoor/outdoor event!

standing capacity: 175

seating capacity: 150



Main Dining Room

From buffets to lively cocktail receptions, Panevino's Main Dining Room provides the comfortable, welcoming setting of an Italian farmhouse for any type of private event.

standing capacity: 70

seating capacity: 70



The Patio

The Patio, Panevino's glass-enclosed private dining room adjacent to The Garden, is perfect for intimate gatherings. The Patio is ideal for wine tastings, seated lunches or dinners and cocktail receptions.

standing capacity: N/A

seating capacity: 32



The Bocce Backyard

Experience our new outdoor event space! Set alongside Panevino's working herb garden, host a fun-filled bocce party or tournament on our bocce courts, or simply enjoy an evening filled with delicious food and drinks in this truly one-of-a-kind setting.

standing capacity: 60

seating capacity: 45



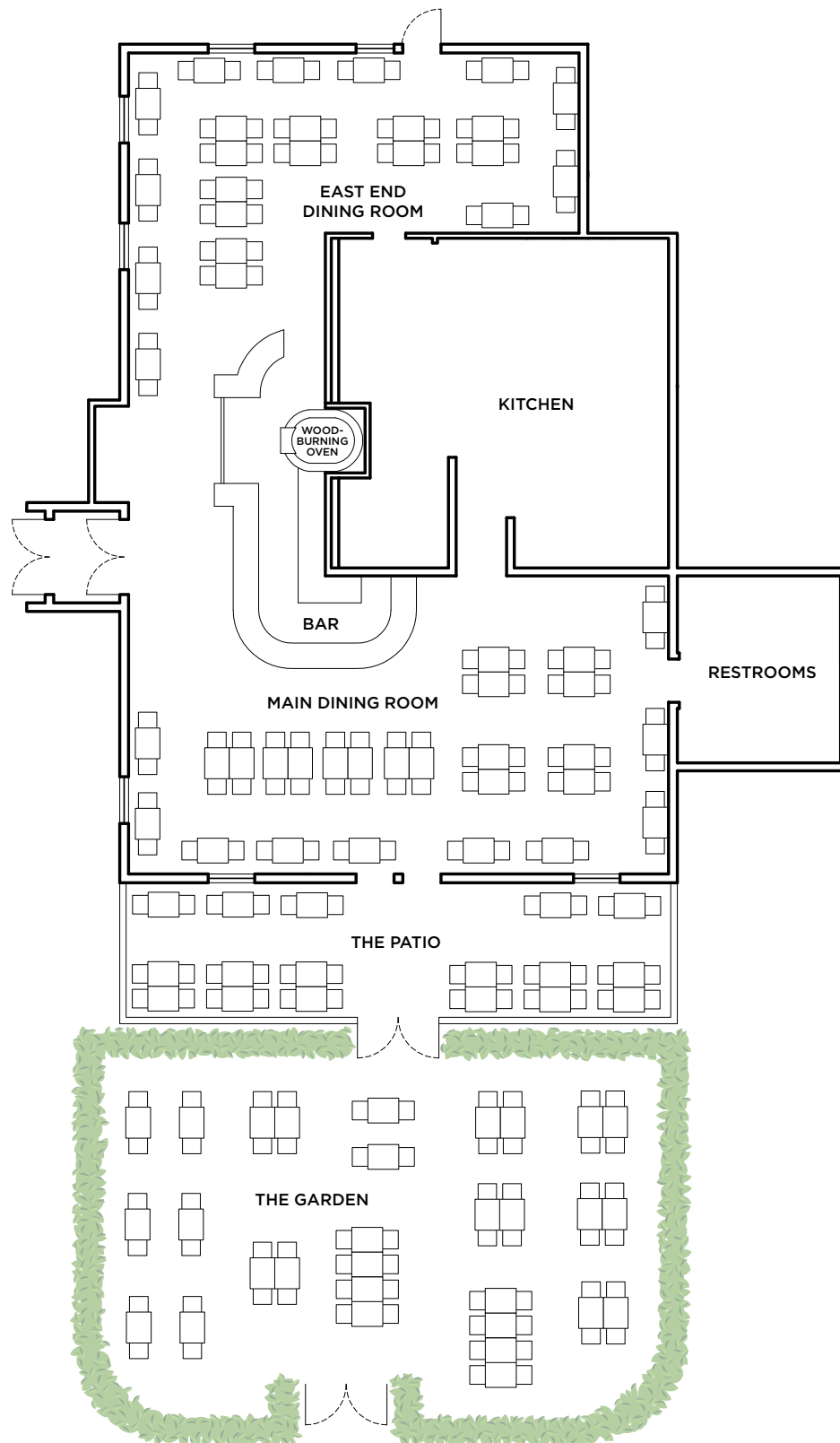
The Garden

The lush flowers and fresh herbs in our delightful garden space offer a memorable setting for al fresco events. The outdoor garden is a beautiful and tranquil setting for parties and seated dinners in the warmer months.

standing capacity: 60

seating capacity: 50

Floor Plans



Lunch Menus

CAMPANIA FAMILY STYLE

SALAD

Insalata Mista farmer's greens, tomatoes, pine nuts, balsamic vinaigrette

APPETIZERS *select two*

Arancini risotto balls filled with mozzarella and meat ragù

Bruschetta tomato, garlic, extra virgin olive oil

Meatballs spicy tomato sauce

Caprese fior di latte mozzarella, fresh tomatoes, basil

ENTRÉES *select two*

Ravioli fresh pasta, chef's daily preparation

Penne quill-shaped pasta, plum tomatoes, tomato sauce, mozzarella, basil

Paccheri alla Bolognese classic meat sauce

Chicken Parmigiana breaded chicken cutlet, mozzarella, tomatoes, basil, parmesan, wilted spinach

Chicken Milanese breaded chicken cutlet, tomatoes, arugula, shaved parmesan, red onion salad

Atlantic Salmon seasonal garnishes

DOLCI

Chef's selection of assorted mini desserts

Mini Cheesecake

Mini Chocolate Cake

Mini Cannoli

Fresh Fruit

\$45. per guest

UMBRIA BUFFET

SALAD *select one*

Insalata Mista farmer's greens, tomatoes, pine nuts, balsamic vinaigrette

Caesar romaine lettuce, parmigiano, croutons, caesar dressing

APPETIZERS *select two*

Arancini risotto balls filled with mozzarella and meat ragù

Meatballs spicy tomato sauce

Bruschetta tomato, garlic, extra virgin olive oil

ENTRÉES *select three*

Ravioli fresh pasta, chef's daily preparation

Penne quill-shaped pasta, plum tomatoes, tomato sauce, mozzarella, basil

Eggplant Parmigiana baked eggplant, mozzarella, tomato, basil, parmesan

Chicken Milanese breaded chicken cutlet, tomatoes, arugula, shaved parmesan, red onion salad

Chicken Parmigiana breaded chicken cutlet, mozzarella, tomatoes, basil, parmesan, wilted spinach

Atlantic Salmon seasonal garnishes

DOLCI

Chef's selection of assorted mini desserts

Mini Cheesecake

Mini Chocolate Cake

Mini Cannoli

Fresh Fruit

\$45. per guest

All lunch menus are served with assorted soft drinks,
house-blended iced tea, hot coffee and tea.

*All menus are available for groups of 20 guests or more. Pricing does not include administrative fee, gratuity or tax.
Pricing and menu options are subject to change based on seasonality and availability.*

v = vegetarian *vg* = vegan *gf* = made without gluten *df* = dairy free

Reception

available for groups of 20 or more and served for one hour

PASSED HORS D'OEUVRES *select four*

Bruschetta roasted mushrooms, garlic, extra virgin olive oil *v*

Tomato Mozzarella ciliegieni mozzarella, basil, sea salt *v*

Eggplant Parmigiana mozzarella, basil

Crispy Calamari spicy marinara sauce

Grilled Shrimp salsa verde

Arancini risotto balls, filled with mozzarella and meat ragù

Meatballs spicy tomato sauce

Chicken Parmigiana Sliders breaded chicken cutlets, mozzarella, tomatoes, basil, parmesan, piadina bread

30 minutes. \$15. per guest

60 minutes. \$25. per guest

PASSED DESSERTS

Mini Cheesecake

Mini Chocolate Cake

Cannoli

30 minutes. \$12. per guest

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Reception Stations

available for groups of 20 or more and served for one hour

CHEESE AND SALUMI BOARD

assorted imported italian cheeses, capicola, prosciutto crudo, cacciatolini, marinated olives, giardiniera, crackers, piadine

\$20. per guest

MOZZARELLA BAR

cow's milk ovolini di mozzarella served with roasted peppers, marinated roasted plum tomatoes, prosciutto, marinated olives, grilled zucchini

\$15. per guest

TAVOLA MEDITERANEA

roasted carrots ricotta, chick pea hummus, eggplant and goat cheese, marinated shrimp, grilled calamari salad, roasted peppers tapenade, grilled zucchini, marinated olives, italian flat piadine, pita crackers

\$18. per guest

PINZIMONIO CON VERDURE CRUDE E COTTE

selection of raw and cooked seasonal vegetables, salsa verde, roasted garlic aioli, white bean dip, chickpea dip, green goddess

\$10. per guest

PASTA & PARMIGIANA *choice of three*

served with pepperoncino and grated parmigiano-reggiano

Pasta

Paccheri and Meatballs veal meatballs, pomarola

Penne all'Arrabiata spicy tomato, toasted garlic

Lasagna alla Bolognese traditional bolognese sauce, béchamel

Orecchiette alla Barese sausage, broccoli rabe, pecorino

Parmigiana

Eggplant Parmigiana tomato, basil, mozzarella

Zucchini Parmigiana tomato, stracchino cheese, oregano, fontina

Chicken Parmigiana tomato, fontina, basil

\$20. per guest

PIZZA AL TAGLIO

Roman-style pizza

Margherita mozzarella, tomatoes, basil

Pepperoni mozzarella, tomatoes

Ortolana zucchini, cherry tomatoes, zucchini, mushrooms, mozzarella

\$12. per guest

AUTHENTIC NEAPOLITAN PIZZA

Choice of three of our famous pies

Margherita san marzano tomatoes, fresh mozzarella, basil

Pepperoni tomatoes, mozzarella

Funghi mushrooms, tomatoes, mozzarella

Barese sausage, onions, tomatoes, mozzarella

Quattro Formaggi mozzarella, fontina, provolone, parmigiano (white pizza)

\$18. per guest

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Dinner Menus

PUGLIA FAMILY STYLE

ANTIPASTI *select one*

Insalata Mista farmer's greens, tomatoes, pine nuts, balsamic vinaigrette

Caesar Salad romaine hearts, parmigiano, croutons, caesar dressing

Arancini di Riso saffron risotto, peas, mozzarella, ragù

Bruschetta Fontina tomato, olive oil, basil

SECONDI *select two*

Penne quill-shaped pasta, plum tomatoes, mozzarella, basil

Pappardelle Bolognese wide fettuccine, classic bolognese sauce, ricotta, parmigiano

Pollo Arrosto organic chicken, whipped yukon gold potatoes, string beans

Salmone seasonal garnishes

Melanzane Baked Eggplant mozzarella, tomato, basil, parmigiano

DOLCI *select one*

Selection of Ice Cream or Sorbet

Tiramisu Lady Fingers espresso, mascarpone

\$50. per guest

PIEMONTE PLATED

ANTIPASTI *select two*

Caesar Salad romaine hearts, parmigiano, croutons, caesar dressing

Calamari Fried, cherry peppers, spicy tomato sauce

Insalata Mista farmer's greens, tomatoes, pine nuts, balsamic vinaigrette

Caprese tomato mozzarella, basil

Melanzane Baked Eggplant mozzarella, tomato, basil, parmigiano

Polpettine veal and ricotta meatballs, tomato sauce

Arancini di Riso saffron risotto, peas, mozzarella, ragù

SECONDI *select three*

Fettucine long flat noodles, chicken, tomatoes, pancetta, marsala wine

Rigatoni all'Ortolana eggplant, tomato pummarola, ricotta, pecorino

Ravioli spinach, ricotta, pummarola, pecorino cheese

Pollo Arrosto organic chicken, whipped yukon gold potatoes, string beans

Pollo Parmigiana breaded chicken cutlet, mozzarella, tomato pummarola, basil

Salmone chef's selection of seasonal accompaniments

Pork Porterhouse chef's selection of seasonal accompaniments

DOLCI *select two*

Selection of Ice Cream or Sorbet

Tiramisu Lady Fingers espresso, mascarpone

Torta di Pere pear tart almond frangipane

Cannoli chocolate chip ricotta, chocolate sauce

\$55. per guest

All dinner menus are served with assorted soft drinks,
house-blended iced tea, hot coffee and tea.

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Dinner Menu

ROMAGNA BUFFET

ANTIPASTI *select two*

Insalata Mista farmer's greens, tomatoes, pine nuts, balsamic vinaigrette

Caesar Salad romaine hearts, parmigiano, croutons, caesar dressing

Caprese tomato mozzarella, basil

Calamari Fried cherry peppers, spicy tomato sauce

Grilled Shrimp garlic, tomatoes, white wine, cannellini beans

Arancini di Riso saffron risotto, peas, mozzarella, ragù

PRIMI *select one*

Penne quill-shaped pasta, plum tomatoes, mozzarella, basil

Paccheri large macaroni tubes, veal meatballs, spicy tomato sauce

Fettucine long flat noodles, chicken, tomatoes, pancetta, marsala wine

Ravioli spinach, ricotta, pumarola, pecorino cheese

Pappardelle bolognese sauce, ricotta, parmigiano-reggiano

SECONDI *select two*

Porter House Pork Chop

Pollo Parmigiana breaded chicken cutlet, mozzarella, tomato pumarola, basil

Melanzane Baked Eggplant mozzarella, tomato, basil, parmigiano

Bistecca flat iron steak

Salmone seasonal garnishes

Pollo Arrosto organic chicken

CONTORNI *select two*

Brussels Sprouts

Mashed Potatoes whipped potatoes

Wilted Spinach olive oil, toasted garlic

Roasted Mushrooms

DOLCI

Chef's selection of assorted mini desserts

Mini Cheesecake

Mini Chocolate Cake

Mini Cannoli

Fresh Fruit

\$70. per guest

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house-blended iced tea, hot coffee and tea.

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Brunch Menus

Saturdays and Sundays, 11:30 a.m. – 3 p.m.

ABRUZZO BUFFET MENU

Assorted Breakfast Pastries

Greek Yogurt granola, berries

Fresh Seasonal Fruit

select two

Frittata mozzarella, spinach, sun-dried tomato, served with mixed greens

French Toast hand-sliced french bread, mascarpone, vermont maple syrup

Eggs soft scrambled

Breakfast Pizza fried egg, caramelized onions, mozzarella cheese

select two

Home Fries

Apple Smoked Bacon

Chicken Sausage

\$45. per guest

ADD-ONS

Bistecca sliced sirloin of beef (add \$15. per guest)

Salmone grilled atlantic salmon (add \$9. per guest)

BOTTOMLESS BRUNCH BAR

served for two hours

Mimosas and Bellinis \$30 per guest

Bloody Marys and Sangria \$30 per guest

All brunch menus are served with assorted soft drinks,
house-blended iced tea, hot coffee and tea.

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Open Bar Beverage Packages

SELECT BAR SERVICE

house red and white wines, prosecco, beer, soda, juice coffee, tea

2 hours \$25. per guest

3 hours \$35. per guest

CALL BAR SERVICE

house red and white wines, prosecco, beer, soda, juice coffee, tea

new amsterdam vodka, new amsterdam gin, camarena silver tequila, cruzan rum, jim beam bourbon

2 hours \$35. per guest

3 hours \$45. per guest

PREMIUM BAR SERVICE

house red and white wines, prosecco, beer, soda, juice coffee, tea

skyy vodka, aviation gin, espolòn tequila, bacardí light rum, maker's mark bourbon, dewar's white label scotch

2 hours \$45. per guest

3 hours \$55.. per guest

ULTRA-PREMIUM BAR SERVICE

house red and white wines, prosecco, beer, soda, juice coffee, tea

tito's handmade vodka, absolut and absolut citron vodkas, tanqueray gin, patrón silver tequila, flor de caña 4 añejo oro rum, bulleit rye, high west bourbon, johnnie walker black scotch

2 hours \$55. per guest

3 hours \$65. per guest

WINE & SANGRIA

Wines by the Bottle house red and white wines \$30. per bottle

Panevino Signature Sangria house made with seasonal fruits \$40. per pitcher

Bar on Consumption

All beverages ordered will be charged on a consumption basis and added to the final bill (paid for by the event host).