

COCKTAIL HOUR

PASSED CANAPÉS

MARKET / GARDEN

BUCKWHEAT BLINI

charred pumpkin, pickled fennel

SAFFRON ARRANCINI

house mozzarella, heirloom tomato

STRACCIATELLA

winter squash, concord grape

BROCCOLI

bagna cauda, cauliflower, lemon

CELERY

celery root, cranberry, peanut

BEETS & GRAINS

seeds, smoked yogurt, rye

WILD MUSHROOM CROSTADA

scallion, miticrema, garlic pesto

LAND & SEA

ARCTIC CHAR

everything crisp, cream cheese, dill

SMOKED SASSO CHICKEN

gem lettuce, asian pear, pickled currant, sumac

MINI BURGIE

cooper sharp, martin's potato roll

HERITAGE PORK PÂTÉ

apple mustard, shallot jam, nasturtium

CHICKEN LIVER

green tomato, kohlrabi, sourdough

BEEF TARTARE

aged beef fat, radish, cheddar, cured yolk

COCKTAIL STATIONS

RAW BAR

Selections subject to availability

OYSTERS ramp mignonette

SHRIMP cocktail verde

CEVICHE leche de tigre

CARVING

Served with assorted condiments

RED WATTLE PORCHETTA

CREEKSTONE DRY-AGED STRIP

SALUMI & CHEESE

roberta's bread, butter and crackers,
honeycomb and marinated olives

MARKET CRUDITE

herb cheese, dips and everything crackers

CHEESE & FRUIT

seasonal jams, nuts, roberta's bread, butter and
crackers

DINNER SELECTIONS

SALADS

LITTLE GEM

anchovy, garlic bread crumb, pecorino, herbs

SWEET POTATO

crispy kale, buttermilk, seeds

DELICATA SQUASH

crispy kale, honey crisp, ricotta

CHICORIES

pecan, persimmon, fennel

ENTRÉES

WOOD ROASTED SASSO CHICKEN

endive, pear, fermented honey

WAGYU COULOTTE

spicy greens, mushrooms, soubise

HERITAGE COUNTRY PORK CHOP

maple brine, apple, fennel

SLOW-ROASTED SHORT RIB

ancho chili rub, lemon

RED WATTLE PORCHETTA

fennel bulb, frond, pollen

ACCOMPANIMENTS

PUMPKIN

yogurt, pomegranate, sorrel

BABY BEET

chili, sesame, cilantro

RAINBOW CARROT

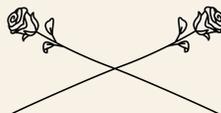
burnt bread, oat milk, granola

MAITAKE

melted leeks, comte, beef fat

NEW POTATO

pickled beans, tonatto, black olive



PIZZAS

ROSSO

tomato, garlic, oregano

MARGHERITA

tomato, mozzarella, basil

FAMOUS ORIGINAL

tomato, mozzarella, caciocavallo, chili flake, oregano

BEE STING

tomato, mozzarella, soppressata, chili, basil, honey

LIL' STINKER

tomato, mozzarella, parmigiana, pecorino, double garlic, onion, pepperoncini pepper

CHEESUS CHRIST

cream, mozzarella, taleggio, parmigiano reggiano, black pepper

THE BEASTMASTER

tomato, mozzarella, gorgonzola, pork sausage, capers, red onion, jalapeño

SPECKENWOLF

mozzarella, speck, mushroom, onion, oregano

AXL ROSENBERG

tomato, mozzarella, soppressata picante, mushrooms, double garlic, jalapeño

DESSERTS

SEASONAL GELATO

ASSORTED COOKIES

dark chocolate shortbread

sunflower chocolate chip

oatmeal lace crisp

PETIT FOURS

black sesame, mandarin, vanilla bean

parsnip, huckleberry, mocha, caramelized milk brown butter

angel food cake, salted caramel, kumquat



BEVERAGE PACKAGES

Beers & specialty cocktails may be chosen from our seasonal catering list.
Wines are selected seasonally by our sommelier.

BEER & WINE

sparkling, white, rosé & red wine
2 bottled or canned beers
canned soda
sparkling water

\$35, 3 hours

\$42, 4 hours

\$7 per additional hour

COCKTAIL BAR

1 specialty cocktail
6 selected spirits mixers & garnishes
sparkling, white, & red wine
2 bottled beers
canned soda & sparkling water

\$45/person, 3 hours

\$55/person, 4 hours

\$10 for each additional hour

BEVERAGE PACKAGE ADD-ONS

prosecco toast, \$7

cocktails by the batch, \$300/batch (serves 30)

coffee-only service, with whole milk & brown sugar, \$5

coffee & Tea service, with whole milk & brown sugar, \$6



DESCRIPTION OF COSTS

The general pricing structures for on- and off-site events are as follows:

ON-SITE GARDEN EVENTS

Food & Drink Packages

priced per person, applied to a weekday or weekend minimum; includes a team of chefs

Rentals & Pickup/Delivery Fees

i.e. tent, any specialty furniture, linens, plates, silverware, glassware, etc.

Front-of-House Service Staff

at an hourly wage, based on format & length

15% Administrative Fee

covering ancillary costs associated with planning a catered event

Garden Rental Fee

Tax

OFF-SITE EVENTS, WITHIN NYC

Food & Drink Packages

priced per person, applied to a weekday or weekend minimum; includes a team of chefs

Rentals & Pickup/Delivery Fees

i.e. kitchen equipment, timed delivery & same-night pickup fees, furniture, serveware, etc.

Front-of-House Service Staff

at an hourly wage, based on format & length

15% Administrative Fee

covering ancillary costs associated with planning a catered event

Oven Moving and/or Transportation Fee

Tax

Additional minimums and fees may apply. These include, but are not limited to:

- On- and off-site events are subject to an outside dessert service fee of \$2 per person.
- Off-site events only may opt to provide their own liquor to be served by Roberta's for a bar setup & service coordination fee. Fee is contingent on the bar scope & scale.

Roberta's also caters events outside of NYC!

Please email us to inquire further.

Please contact events@robertaspizza.com to learn more and receive a detailed quote tailored to your specific event needs and vision.