

# PANEVINO

R I S T O R A N T E

637 W. Mount Pleasant Avenue  
and East Route 10  
Livingston, NJ 07039

panevinonj.com

Lourdes Davila  
Catering & Events Manager  
panevinoevents@patinagroup.com  
973 535 6160



## SPECIAL EVENTS

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

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# EVENT SPACES



## EAST END

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

From Sunday brunch buffets to lively cocktail receptions, Panevino's main dining room provides the comfortable, welcoming setting of an Italian farmhouse for larger private events.

**standing capacity:** 175

**seating capacity:** 150



## GARDEN PATIO

The lush flowers and fresh herbs in our delightful garden and patio 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



## BOCCE BACKYARD

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

**standing capacity:** 200

**seating capacity:** 100

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# PANEVINO

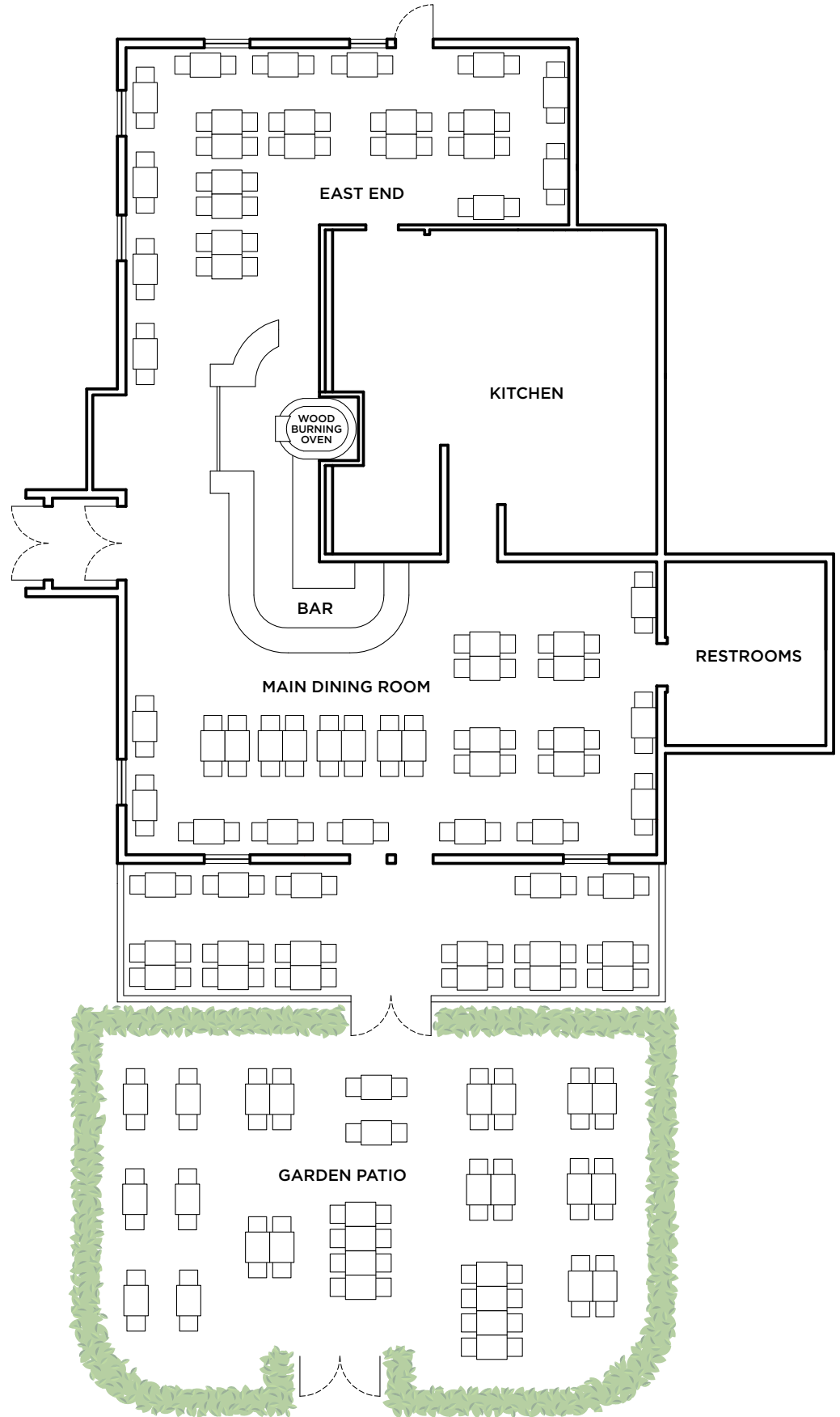
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# FLOOR PLAN





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# MENUS



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# MENUS

## LUNCH BUFFETS

*All buffet menus are served with soda, house-blended iced tea, hot tea and coffee*

### CAMPANIA

#### SALAD

#### INSALATA MISTA

#### APPETIZERS *select one*

**ARANCINI** risotto balls filled with mozzarella and meat ragù

**BRUSCHETTA** tomato, garlic, extra virgin olive oil

**MEATBALLS** spicy tomato sauce

#### ENTRÉES *select three*

**CHICKEN MILANESE** breaded chicken cutlet, tomatoes, arugula, shaved parmesan, red onion salad

**RAVIOLI** fresh pasta, chef's daily preparation

**PENNE** quill-shaped pasta, plum tomatoes, tomato sauce, mozzarella, basil

**CHICKEN PARMIGIANA** breaded chicken cutlet, mozzarella, tomatoes, basil, parmesan, wilted spinach

**EGGPLANT PARMIGIANA** baked eggplant, mozzarella, tomato, basil, parmesan

40. per guest

### UMBRIA

#### SALAD *select one*

#### INSALATA MISTA

#### INSALATA CESARE

#### APPETIZERS *select two*

**ARANCINI** risotto balls filled with mozzarella and meat ragù

**MEATBALLS** spicy tomato sauce

**BRUSCHETTA** tomato, garlic, extra virgin olive oil

**CAPRESE** fior di latte mozzarella, fresh tomatoes, basil

#### ENTRÉES *select three*

**CHICKEN MILANESE** breaded chicken cutlet, tomatoes, arugula, shaved parmesan, red onion salad

**RAVIOLI** fresh pasta, chef's daily preparation

**PENNE** quill-shaped pasta, plum tomatoes, tomato sauce, mozzarella, basil

**SPAGHETTI BOLOGNESE** classic meat sauce

**CHICKEN PARMIGIANA** breaded chicken cutlet, mozzarella, tomatoes, basil, parmesan, wilted spinach

**SALMON** seared salmon

44. per guest

*Available for parties of 20 or more. All party menus are based on a 2 hour event unless noted otherwise. Confirmed guest count must be received 72 hours prior to the event. Ability to reserve space for your event is based on availability, additional charges may apply for particular times of the year. Tax and gratuity not included in the pricing above. Menu and prices subject to change.*

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# MENUS

## RECEPTION MENUS

*All reception menus are served with soda, house-blended iced tea, hot tea and coffee*

### **PASSED HORS D'OEUVRES** *select three*

**MEATBALLS** spicy tomato sauce

**ARANCINI** risotto balls, filled with mozzarella and meat ragù

**FRIED ZUCCHINI STICKS** with marinara

**FRIED SHRIMP** spicy tomato sauce

**BRUSCHETTA** tomato, garlic, extra virgin olive oil

**CHICKEN PARMIGIANA SLIDERS** mini panini, breaded chicken cutlets, mozzarella, tomatoes, basil, parmesan

**60 MINUTES** 29. per guest

### **STATIONARY HORS D'OEUVRES** *select three*

**CRUDITÉS** seasonal vegetables, olives, Italian bread, dressings & dips

**EGGPLANT PARMIGIANA**

**SEASONAL FRUIT & CHEESE BOARD** with assorted crackers

**MOZZARELLA CAPRESE** fresh mozzarella, basil, tomato

**CALAMARI FRITTI**

**GRILLED SHRIMP** escarole, white beans

**60 MINUTES** 27. per guest

### **DESSERTS**

#### **MINI DESSERT PLATTER**

bite-sized pieces of cheesecake, tiramisu, chocolate cake, cannoli and fresh fruit

**50. per platter** *serves about 20 guests*

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# MENUS

## BOCCE BAR MENUS

*All bocce bar menus include full access to one or both bocce courts, depending on party size. Party platters will be served with soda, house-blended iced tea, hot tea and coffee.*

### PARTY PLATTERS

**FRIED ZUCCHINI STICKS** with marinara

**EGGPLANT PARMIGIANA**

**CRUDITÉS** seasonal vegetables, olives, Italian bread, dressings & dips

**BRUSCHETTA** tomato, garlic, extra virgin olive oil

**SEASONAL FRUIT & CHEESE BOARD** with assorted crackers

**MOZZARELLA CAPRESE** fresh mozzarella, basil, tomato

**MEATBALLS** spicy tomato sauce

**ARANCINI** risotto balls, filled with mozzarella and meat ragù

**CHICKEN PARMIGIANA SLIDERS** mini panini, breaded chicken cutlets, mozzarella, tomatoes, basil, parmesan

**FRIED SHRIMP** spicy tomato sauce

**CALAMARI FRITTI**

**CHOOSE FOUR** 35. per guest

**CHOOSE FIVE** 40. per guest

**CHOOSE SIX** 45. per guest

### SPECIAL BUFFET STATIONS

*You can add any of our special buffet stations (listed on the next page) to your Bocce Bar event!*

**ADD A SPECIAL BUFFET STATION** 10. per guest, per additional station

*Ask us about all our beverage packages that available for your Bocce Bar party!*

*Available for parties of 10 or more. All party menus are based on a 2 hour event unless noted otherwise. \$150 staffing fee required for all bookings in our Bocce Bar area. Confirmed guest count must be received 72 hours prior to the event. Ability to reserve space for your event is based on availability, additional charges may apply for particular times of the year. Tax and gratuity not included in the pricing above. Buffet and seated dinner menus are available in the Bocce Bar area for an additional fee. Menu and prices subject to change.*



## SPECIAL BUFFET STATIONS

*All special buffet stations are served with soda, house-blended iced tea, hot tea and coffee*

### PAGNOTELLE

*Available for lunch only, includes all four mini Italian sandwiches listed below.*

#### EGGPLANT PARMIGIANA

**PARMA COTTO HAM** mozzarella, roasted peppers

**CHICKEN BREAST** arugula, tomatoes, fontina cheese

#### VEAL MEATBALL PARMIGIANA

**60 MINUTES 25. per guest**

### PIZZAS

*Choice of three of our famous, authentic Neapolitan pizza 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)

**ZUCCA** butternut squash, smoked mozzarella, crispy pancetta, arugula, pistachios

**60 MINUTES 28. per guest**

### SIGNATURE SALADS

*Choice of two salads.*

**CHOP CHOP** grilled chicken, arugula, apple, fennel, raisins, celery, tomatoes, citrus vinaigrette

**TROPICALE** mixed greens, avocado, hearts of palm, cherry tomatoes, shaved parmigiano, lemon vinaigrette

**PANEVINO** artichoke, fennel, celery, mushrooms, parmigiano, lemon vinaigrette

**PENNE** warm pasta, sun-dried tomatoes, cherry tomatoes, olives, capers, arugula, shaved parmigiano, balsamic vinaigrette

**CESARE** romaine lettuce, parmigiano, croutons, caesar dressing

**60 MINUTES 25. per guest**

add chicken **5. per guest, per salad**

add shrimp **7. per guest, per salad**



# MENUS

## PLATED DINNER MENUS

*All plated dinner menus are served with soda, house-blended iced tea, hot tea and coffee as well as:*

### INSALATA MISTA or INSALATA CESARE

**GELATO** chocolate or vanilla

### **PUGLIA** *each guest may choose their entrée*

**PACCHERI** large macaroni, veal meatballs, spicy tomato sauce

**SCIALATIELLI** long flat noodle, chicken, tomatoes, pancetta, marsala wine

**PENNE** fresh sautéed plum tomatoes, mozzarella, basil

**EGGPLANT PARMIGIANA** baked eggplant, mozzarella, tomatoes, basil, parmesan

44. per guest

### **PIEMONTE** *each guest may choose their entrée*

**PACCHERI** large macaroni, veal meatballs, spicy tomato sauce

**CHICKEN PARMIGIANA** breaded chicken cutlet, mozzarella, tomato, basil, parmesan

**PENNE** fresh sautéed plum tomatoes, mozzarella, basil

**SALMON** seared salmon, butternut squash, black rice

46. per guest

### **ROMAGNA** *each guest may choose their entrée*

**RAVIOLI** housemade ravioli, tomato basil sauce

**SALMON** seared salmon, butternut squash, black rice

**CHICKEN MILANESE** breaded chicken cutlet, tomatoes, arugula, red onion salad

**SPAGHETTI BOLOGNESE** classic meat sauce

48. per guest

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# MENUS

## DINNER BUFFETS

*All buffet menus are served with soda, house-blended iced tea, hot tea and coffee as well as:*

### INSALATA MISTA

### INSALATA CESARE

**SEASONAL VEGETABLES** chef's selection

**POTATO PREPARATION** chef's selection

**GELATO** chocolate or vanilla

## LUCCA

**PENNE** fresh sautéed plum tomatoes, mozzarella, basil

**PACCHERI** large macaroni, veal meatballs, spicy tomato sauce

**BATTUTA** grilled chicken breast

**EGGPLANT PARMIGIANA** baked eggplant, mozzarella, tomatoes, basil, parmesan

46. per guest

## SIENA

**PENNE** fresh sautéed plum tomatoes, mozzarella, basil

**PACCHERI** large macaroni, veal meatballs, spicy tomato sauce

**CHICKEN MILANESE** breaded chicken cutlet, tomatoes, arugula, red onion salad

**RAVIOLI** housemade ravioli, tomato basil sauce

48. per guest

## FIRENZE

**PENNE** fresh sautéed plum tomatoes, mozzarella, basil

**SALMON** seared salmon

**CHICKEN PARMIGIANA** breaded chicken cutlet, mozzarella, tomato, basil, parmesan

**BISTECCA** roasted beef sirloin

55. per guest

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# MENUS

## WEEKEND BRUNCH MENUS

*Brunch is available Saturday and Sunday only, until 2pm.*

### BRUNCH BUFFET

*Brunch buffet includes coffee, tea, soda and house-blended iced tea..*

#### CALABRIA

**SCRAMBLED EGGS**

**FRENCH TOAST**

**BACON**

**HOME FRIES** yukon gold, sweet potato

**GREEK YOGURT** granola, berries

**FRESH SEASONAL FRUIT**

**35. per guest**

*ASK US ABOUT OUR BRUNCH BUFFET BEVERAGE PACKAGES!*

### BOTTOMLESS BRUNCH

*Small groups brunch menu includes coffee, tea, soda and house-blended iced tea.  
2 hour limit on bottomless brunch menus.*

**ABRUZZO** each guest may choose one

**EGGS & HAM** applewood smoked bacon, yukon gold & sweet potato home fries

**FRITTATA** mozzarella, spinach, sun-dried tomato, served with mixed greens

**PANEVINO OMELETTE** spicy sausage, peppers, onions, tomatoes

**FRENCH TOAST** hand-sliced french bread, mascarpone, vermont maple syrup

with bottomless mimosas and bellinis **40. per guest**

add bottomless bloody marys and sangria for **15. additional per guest**

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## BEVERAGE PACKAGES

### OPEN BAR PACKAGES

*All open bar packages are priced per hour and include standard soft drinks, juices and mixers*

#### WELL SERVICE

includes well brand liquors, red and white house wines, and draft and bottled beers  
**20. per guest, per hour**

#### DELUXE SERVICE

includes deluxe brand liquors, your choice of a red and a white wine, and draft and bottled beers  
**25. per guest, per hour**

#### PREMIUM SERVICE

includes premium brand liquors, your choice of a red and a white wine, and draft and bottled beers  
**30. per guest, per hour**

### WINE & SANGRIA

#### WINES BY THE BOTTLE

house red and white wine  
**25. per bottle**

#### PANEVINO SIGNATURE SANGRIA

housemade with seasonal fruits  
**25. per pitcher**

**YOU CAN ALSO SET UP YOUR EVENT BEVERAGE OFFERINGS TO BE CHARGED "BY CONSUMPTION" AND PAY YOUR EVENT BAR TAB AT THE CONCLUSION OF YOUR EVENT**

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