



NAPLES 45

RISTORANTE E PIZZERIA

Let Naples 45 fill your next event with the flavors and aromas of Southern Italy. With its vibrant décor, inspired Italian cuisine, and convenient location, your next cocktail or dinner party is guaranteed to be irresistibly fun!

NAPLES 45

RISTORANTE E PIZZERIA

MetLife Building
200 Park Avenue
New York, 10166
naples45.com

Kelly Moore
Catering Sales Manager
kmoore@patinagroup.com
212 949 8248

ROOMS



MAIN DINING ROOM

Arched ceilings and festive tiled walls surround the 11,000 square-foot main room while three stone pizza ovens are the room's focal point.

SEATED: 250 STANDING: 400



BAR

A 75-foot long wine bar is parallel to the ristorante's entrance, which allows guests to access Naples 45's spacious outdoor patio.

SEATED: 60 STANDING: 100



PATIO

The patio is an open, air space perfect for al fresco events or a casual cocktail reception. This is the perfect choice for summer celebrations amidst the bustle of the city.

SEATED: 100 STANDING: 150

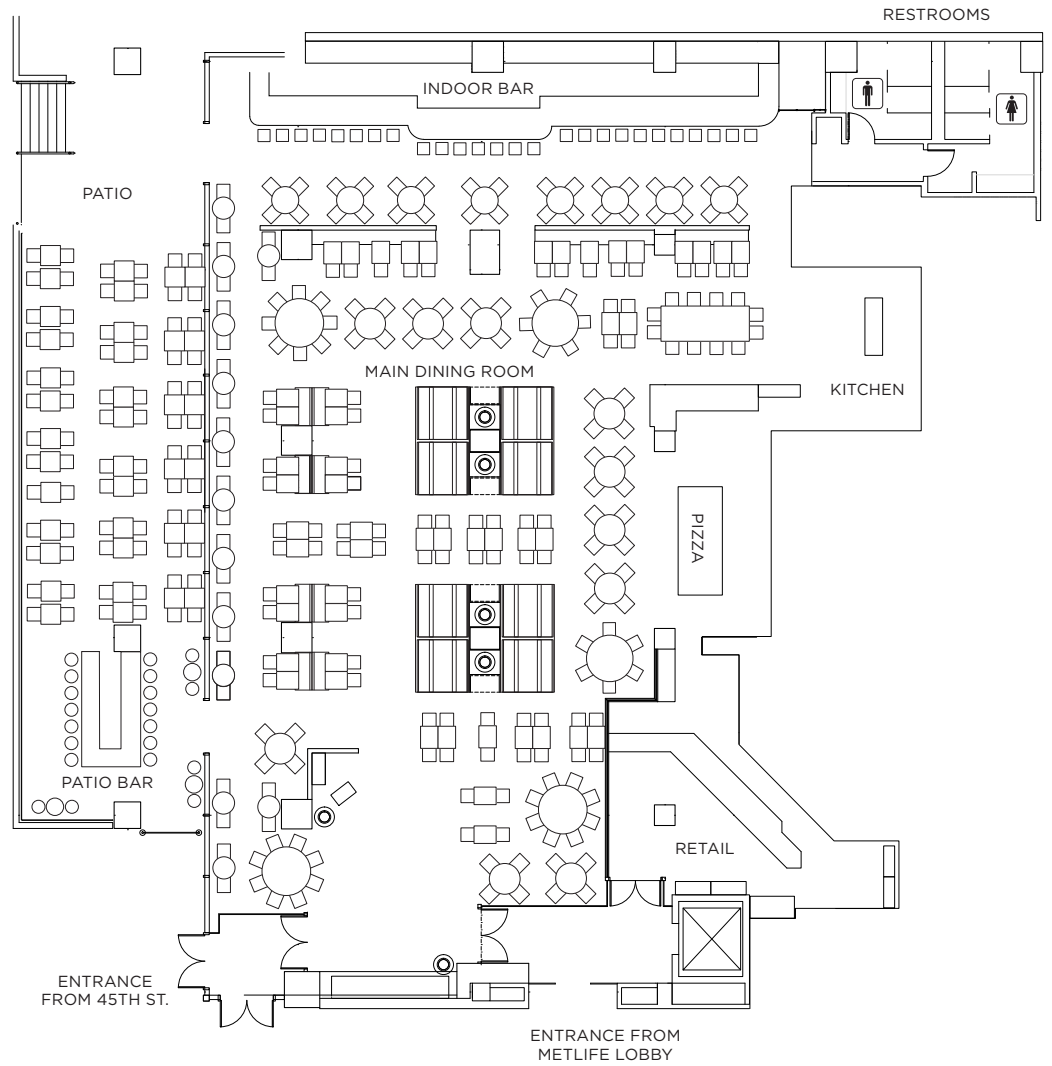
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FLOOR PLAN



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MENUS



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MENUS

PRIX FIXE MENU I

APPETIZERS (select two)

INSALATA MISTA fresh greens, tomato, red wine vinaigrette

POLPETTINE veal meatballs, pomodoro sauce

CESARE romaine lettuce, parmesan cheese, caesar dressing

ARANCINI risotto balls, mozzarella, meat ragù, saffron

ENTRÉES (select three)

PENNE ALLA CAPRESE tomato, fresh mozzarella, basil

PACCHERI large macaroni, neapolitan meat sauce

POLLO AL MATTONE peperonata, lemon

SALMONE lemon garlic spinach, salsa verde

DESSERTS (select two)

CANNOLI pastry cone, sweet ricotta cream, chocolate morsels

TIRAMISU espresso soaked ladyfingers, mascarpone cream

ASSORTED GELATO & SORBET

PRIX FIXE MENU II

APPETIZERS (select two)

CAPRESE fresh mozzarella, tomatoes, basil

CESARE romaine lettuce, parmesan cheese, cesare dressing

CALAMARI FRITTI fried calamari, spicy tomato sauce

GRECA gem lettuce, tomato, cucumber, pickled pepper, olive, red onion, feta

ENTRÉES (select three)

PENNE ALLA CAPRESE tomato, fresh mozzarella, basil

SALTIMBOCCA sautéed chicken medallions, prosciutto, mozzarella, sage

BRANZINO sea bass, arugula-fennel salad, lemon, extra virgin olive oil

BISTECCA sliced new york strip, salsa verde, cacio e pepe patatas

DESSERTS (select two)

TORTA AL CIOCCOLATO rich chocolate cake

TIRAMISU espresso soaked ladyfingers, mascarpone cream

CANNOLI pastry cone, sweet ricotta cream, chocolate morsels

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FAMILY STYLE PRIX FIXE

APPETIZERS

PIZZA (select one)

MARGHERITA tomato, mozzarella, basil

QUATTRO FORMAGGI mozzarella, parmigiano-reggiano, gorgonzola, taleggio, rosemary

FUNGHI wild mushroom, taleggio, baby arugula

PEPPERONI tomato, fresh mozzarella

SALAD (select one)

INSALATA MISTA fresh greens, tomato, red wine vinaigrette

CESARE romaine lettuce, parmesan cheese, cesare dressing

ENTRÉES (select two)

ROASTED CHICKEN lemon-roasted, peperonata

CHICKEN MILANESE breaded chicken, arugula salad, red wine vinaigrette

CHICKEN PARMIGIANA breaded chicken, tomato sauce, mozzarella

PENNE ALLA CAPRESE tomatoes, fresh mozzarella, basil

PACCHERI large macaroni tubes, Neapolitan meat ragù

VEGETABLES (select one)

SPINACI ALL'AGLIO sautéed spinach, garlic, extra virgin olive oil

ASPARAGO PARMIGIANO roasted asparagus, parmigiano-reggiano

CAVOLFIORRE ARROSTO roasted cauliflower, oregano, chili, lemon

CAVOLETTI DI BRUXELLES crispy brussels sprouts, honey, chili, toasted hazelnuts

CACIO E PEPE PATATAS potatoes, pecorino romana, black pepper

DESSERTS (select one)

CANNOLI pastry cone, sweet ricotta cream, chocolate morsels

ASSORTED ITALIAN PASTRIES

COOKIES & BROWNIES

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BUFFET MENU

all buffets are served with fresh baked bread

SALADS (select two)

GRECA gem lettuce, tomato, olives, red onion, feta, cucumber, pickled pepper

CESARE SALAD croutons, parmigiano-reggiano dressing, marinated white anchovy

MISTA SALAD market greens, cherry tomato, red wine vinaigrette

MAIN COURSE (select three)

PENNE CAPRESE tomatoes, fresh mozzarella, basil

LASAGNA classic meat ragù, besciamella, parmigiano-reggiano

PACCHERI NAPOLETANA paccheri pasta, beef ragù, parmigiano-reggiano

TORTINO DI MELANZANE eggplant, mozzarella, tomato, parmigiano-reggiano

POLLO AL MATTONE peperonata, lemon

SALMON fennel, arugula, artichoke purée

POLLO PARMIGIANA tomato sauce, fresh mozzarella

DESSERT (select two)

TIRAMISU

MINI CANNOLI

CHOCOLATE CAKE

CHEESECAKE

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RECEPTION MENU

PASSED HORS D'OEUVRES

COLD (select three)

FRITTATA zucchini, prosciutto di parma

BEEF CARPACCIO arugula pesto

TUNA CRUDO capers, scallions, serrano chili peppers, cucumber

CILIEGINE MOZZARELLA & CHERRY TOMATOES marinated in extra virgin olive oil and basil

ASSORTED CROSTINI tomato basil, fig & goat cheese, filet mignon & lemon aioli

CHICKPEA FRITTER sundried tomato pesto

HOT (select three)

CACIOCAVALLO FRITTO caciocavallo cheese, tomato sauce

MEATBALL SLIDERS garlic knots, mozzarella

FRITTO MISTO breaded & fried zucchini, mushrooms, artichoke hearts

CARCIOFI PAGNOTELLE artichoke, fontina, parmesan

POLPETTINI veal meatballs

ARANCINI fried rice balls with meat ragù

STUFFED MUSHROOMS fontina, pork sausage, spinach

30 MINUTES

1 HOUR

RECEPTION STATIONS

VEGETABLE CRUDITÉ homemade dips

BRUSCHETTA (choice of three)

roasted eggplant, tomato & basil, white bean & rosemary, prosciutto & mozzarella, caponata, grilled vegetables

PIZZA STATION assortment of naples award winning pizzas:

margherita, san marzano tomatoes, fresh mozzarella, basil

pepperoni, spicy pepperoni, tomatoes, mozzarella

funghi, mushrooms, tomatoes, mozzarella

SALUMI E FORMAGGI chef's selection of cured meats, Italian cheeses, assorted flatbreads, grissini and olives

DESSERT STATION assorted mini desserts, including tiramisu, cannoli, torta al cioccolato, and assorted italian pastries



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BEVERAGE PACKAGES

BEER AND WINE BAR

house red and white wines, assorted beer, soda, juice

2 HOURS, 3 HOURS, or 4 HOURS

CALL BAR SERVICE

beer and wine bar combined with call brand liquors:
svedka vodka, lunazul tequila, matusalem rum, jack daniel's whiskey,
beefeater gin,dewars scotch

2 HOURS, 3 HOURS, or 4 HOURS

PREMIUM BAR SERVICE

beer and wine bar combined with premium brand liquors:
grey goose vodka, titos vodka, avion tequila, bacardi superior rum,
bombay sapphire gin, hendrick's gin, maker's mark bourbon,
johnnie walker black scotch whisky

2 HOURS, 3 HOURS, or 4 HOURS