



Dining Rooms

With seating capacity up to 120 guests, our Campania Room is the perfect place for your next social or professional event. For a more casual feel, our lounge is just right for meet-and-greet style events. We are committed to tailoring every last detail to your preference.



Menus

The sample menus shown below can be customized to suit your vision and the preferences of your guests. Chef Leveque and his culinary team prize local, humble ingredients, and strive to deliver a culinary experience like no other. Craft cocktails and an astounding wine selection will make your event unforgettable.

FAVA Ristorante Italiano Welcomes You!

Thank you for your interest in hosting your special event with us! It has been our distinct pleasure to serve the Glen Mills area since our opening in 2019. When we welcome you through our doors, we hope to transport you and your guests to a relaxed atmosphere where service is familial and familiar. Our dedicated team of professionals aim to go above and beyond, and to deliver a truly special event that will exceed your expectations.



Beverage Packages

SILVER BAR PACKAGE

Select Red and White Wines
Seasonal Draft Beers

GOLD BAR PACKAGE

Standard Liquor Cocktails
Select Red and White Wines
Seasonal Drafts & Bottled Beers

PLATINUM BAR PACKAGE

Premium Liquor Cocktails
Select Red and White Wines
Prosecco
Seasonal Drafts & Bottled Beers

CONSUMPTION BAR

Per Drink Basis

We recommend that you select a red and a white wine to offer your guests.
Both Gold and Platinum alcohol offerings available as well as 8 seasonally rotating draft beer selections.

NON-ALCOHOLIC BEVERAGE PACKAGE

Fountain Drinks
Coffee & Assorted Tea Service

Luncheon Packages



SEATED LUNCHEON #1

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

ENTREE

choose two

Grilled Fillet of Salmon

lemon, caper

Chicken Parmigiana

melted mozzarella, San Marzano tomato

Chicken Marsala

forest mushrooms, marsala demi

Rigatoni Pomodoro

San Marzano tomato, basil, garlic, estate olive oil

Penne alla Vodka

prosciutto, spring peas, blush sauce

Grilled Eggplant Caprese

melted mozzarella, sliced tomato, fresh basil, estate olive oil

DESSERT

choose one

House Made Cannoli

Lemon or Mixed Berry Sorbetto

Luncheon Packages



SEATED LUNCHEON #2

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Caprese

sliced tomato, mozzarella, fresh basil, estate olive oil

PASTA

choose one

Gnocchi

gorgonzola cream sauce

Rigatoni

pomodoro sauce

Penne

blush sauce

ENTREE

choose two

Grilled Fillet of Salmon

citrus glaze

Piccata

white wine, caper, garlic sauce

Grilled Eggplant Caprese

melted mozzarella, sliced tomato, fresh basil, estate olive oil

Grilled Chicken Panino

fire-roasted pepper, smoked mozzarella, baby arugula, garlic aioli, brioche bun

Black Angus Burger

sun-dried tomato jam, bacon, mozzarella, basil pesto, brioche bun

DESSERT

choose one

House Made Cannoli

Tiramisu

Chocolate Mousse

Cheesecake

Luncheon Packages



SEATED LUNCHEON #3

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Caprese

sliced tomato, mozzarella, fresh basil, estate olive oil

Arugula

shaved Parmigiano, capers, limoncello dressing

PASTA

choose one

Gnocchi

gorgonzola cream sauce

Rigatoni

pomodoro sauce

Penne

blush sauce

ENTREE

choose two

Grilled Fillet of Salmon

citrus glaze

Grouper

fennel, tomato butter sauce

Veal Piccata

white wine, garlic, caper sauce

Chicken Saltimbocca

prosciutto, sage, mozzarella, white wine

Grilled Eggplant Caprese

melted mozzarella, sliced tomato, fresh basil, estate olive oil

Grilled Chicken Panino

fire-roasted pepper, smoked mozzarella, baby arugula, garlic aioli, brioche bun

Black Angus Burger

sun-dried tomato jam, bacon, mozzarella, basil pesto, brioche bun

DESSERT

choose one

House Made Cannoli

Tiramisu

Chocolate Mousse

Cheesecake

Luncheon Packages



SEATED LUNCHEON #4

WELCOME RECEPTION

Mediterranean Bar

A lavish display of cured meats and artisan cheeses, roasted vegetables hummus, tomato bruschetta & assorted marinated olives

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Caprese

sliced tomato, mozzarella, fresh basil, estate olive oil

Arugula

shaved Parmigiano, capers, limoncello dressing

Poached Pear

mixed greens, strawberries, walnuts, limoncello dressing

PASTA

Pasta Mista

three chef selected pastas in three distinct sauces

ENTREE

choose two

Grilled Fillet of Salmon

citrus glaze

Grouper

fennel, tomato butter sauce

Chicken Marsala

forest mushrooms, marsala wine demi

Veal Saltimbocca

prosciutto, sage, mozzarella, white wine

Grilled Eggplant Caprese

melted mozzarella, sliced tomato, fresh basil, estate olive oil

Grilled Chicken Panino

fire-roasted pepper, smoked mozzarella, baby arugula, garlic aioli, brioche bun

Black Angus Burger

sun-dried tomato jam, bacon, mozzarella, basil pesto, brioche bun

Sliced Oven Roasted Pork Tenderloin

roasted garlic, thyme, sherry wine sauce

DESSERT

choose one

House Made Cannoli

Tiramisu

Chocolate Mousse

Cheesecake

Sorbetto

Dinner Packages



SEATED DINNER #1

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

ENTREE

choose two

Faroe Island Salmon

tarragon white wine reduction

Chicken Parmigiana

melted mozzarella, San Marzano tomato

Chicken Marsala

forest mushrooms, marsala demi

Rigatoni alla Vodka

prosciutto, spring peas, blush sauce

Sliced Oven Roasted Pork Tenderloin

roasted garlic, thyme, sherry wine sauce

DESSERT

choose one

House Made Cannoli

Chocolate Mousse

Dinner Packages



SEATED DINNER #2

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

PASTA

choose one

Gnocchi

gorgonzola cream sauce

Rigatoni

pomodoro sauce

Penne

blush sauce

ENTREE

choose two

Faroe Island Salmon

estate olive oil, white wine, cherry tomato

Chicken Piccata

white wine, caper, lemon

Chicken Parmigiana

pan fried cutlet, melted mozzarella, San Marzano tomato

Sliced Oven Roasted Pork Tenderloin

roasted garlic, thyme, sherry wine sauce

DESSERT

choose one

House Made Cannoli

Chocolate Mousse

Cheesecake

Dinner Packages



SEATED DINNER #3

WELCOME RECEPTION

Mediterranean Bar

A lavish display of cured meats and artisan cheeses, roasted vegetables hummus, tomato bruschetta & assorted marinated olives

PASTA

Pasta Mista

three chef selected pastas in three distinct sauces

ENTREE

choose two

Fillet of Striped Bass

lemon herb sauce

Faroe Island Salmon

citrus glaze

Grouper

fennel, tomato butter sauce

Charbroiled Jumbo Shrimp

sauteed baby spinach, cannellini bean ragu, estate olive oil

Chicken Saltimbocca

prosciutto, sage, mozzarella, white wine

Veal Piccata

white wine, lemon, capers

DESSERT

choose one

Lemon Sorbetto

Tiramisu

Cheesecake

Dinner Packages



SEATED DINNER #4

WELCOME RECEPTION

Mediterranean Bar

A lavish display of cured meats and artisan cheeses, roasted vegetables hummus, tomato bruschetta & assorted marinated olives

SALAD

choose one

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

PASTA

Pasta Mista

three chef selected pastas in three distinct sauces

ENTREE

choose two

Fillet of Striped Bass

lemon herb sauce

Faroe Island Salmon

citrus glaze

Grouper

fennel, tomato butter sauce

Charbroiled Jumbo Shrimp

sauteed baby spinach, cannellini bean ragu, estate olive oil

Chicken Saltimbocca

prosciutto, sage, mozzarella, white wine

Veal Piccata

white wine, lemon, capers

Filet Mignon

Barolo Demi

Braised Beef Short Rib

natural jus

DESSERT

choose two

Warm Chocolate cake

Tiramisu

Chocolate Mousse

Cheesecake

Lemon Sorbetto

Pharmaceutical Packages



EXECUTIVE PACKAGE (ALL-INCLUSIVE*)

*Per person price all-inclusive of food, beverage, tax & service charge.
Additionally, 2 adult beverages included (Beer & Wine only)

SALAD

choice of

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

ENTREE

choose three

Faroe Island Salmon

lemon, capers, tarragon white wine reduction

Chicken Marsala

forest mushrooms, marsala wine demi

Chicken Parmigiana

pan fried cutlet, melted mozzarella, San Marzano tomato

Sliced Roasted Pork Tenderloin

roasted garlic, thyme, sherry wine sauce

Rigatoni alla Vodka

prosciutto, spring peas, blush sauce

DESSERT

choice of

House Made Cannoli

Chocolate Mousse

Pharmaceutical Packages



PRESIDENTIAL PACKAGE (ALL INCLUSIVE*)

*Per person price all-inclusive of food, beverage, tax & service charge.
Additionally, 2 adult beverages included (Beer & Wine only)

WELCOME RECEPTION

Mediterranean Bar

A lavish display of cured meats and artisan cheeses, roasted vegetables hummus, tomato bruschetta & assorted marinated olives

SALAD

choose two

Insalata Mista

mixed greens, shaved fennel, carrot, cherry tomato, cucumber, balsamic

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Arugula

shaved Parmigiano, cherry tomato, lemon vinaigrette

Poached Pear

mixed greens, strawberries, shaved almonds, limoncello dressing

ENTREE

choose three

Faroe Island Salmon

citrus glaze

Fillet of Striped Bass

lemon herb sauce

Grouper

fennel, tomato butter sauce

Charbroiled Jumbo Shrimp

sauteed baby spinach, cannellini bean ragu, estate olive oil

Chicken Saltimbocca

prosciutto, sage, white wine demi reduction

Veal Marsala

marsala wine demi, Kennett Square mushrooms

Filet Mignon

Barolo demi

Braised Beef Short Ribs

natural jus

DESSERT

choose two

House Made Cannoli

Tiramisu

Chocolate Mousse

Cheesecake

Lemon Sorbetto

Brunch Buffet



AVAILABLE 10:30AM-2PM

INCLUDES

Scrambled Eggs | Breakfast Potatoes | Sausage Links
Applewood Smoked Bacon | Assorted Pastries | Belgian Waffles
Brioche French Toast | Assorted Fruit | Choice of 1 Pasta

PASTA

choose one

PENNE | GNOCCHI | CHEESE TORTELLINI

Blush

Alfredo

Traditional Sunday Gravy (Dad's Way)

Beef Bolognese (Mom's Way)

Boscaiola

forest mushrooms, mild Italian sausage, lemon thyme ricotta

Vodka

prosciutto, spring peas, blush sauce

SALAD

Supplemental Charge

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Insalata Mista

mixed greens, fennel, carrot, cherry tomato, cucumber, balsamic

Arugula

cherry tomato, Parmigiano Reggiano, lemon vinaigrette

Poached Pear

mixed greens, strawberries, shaved almonds, limoncello dressing

PARFAIT BAR

Supplemental Charge

Greek Yogurt

Local Infused Honey

Toasted Oats

Granola

Fresh Fruit

Candied Walnuts



Brunch Buffet

BUBBLY BAR

Fresh Squeezed Orange Juice | Peach Nectar | Cranberry Juice | Lemon
Available with Consumption Bar Package, charged per bottle of champagne

ENTREE

Supplemental Charge

Faroe Island Salmon

citrus glaze | piccata | white wine & tarragon | dill & lemon

Whole Roasted Deconstructed Chicken

rosemary, garlic, lemon olive oil

Chicken Marsala

forest mushrooms, marsala wine demi

Chicken Piccata

white wine, lemon, capers

Sweet Italian Sausage

peppers & onions, white wine garlic jus

Meatball al Forno

fresh basil, San Marzano tomato

OMELETTE STATION

Supplemental Charge

Bell Pepper

Onion

Tomato

Mushroom

Spinach

Applewood Smoked Bacon

Fresh Mozzarella

Shrimp

Steak

PASTA STATION

Supplemental Charge

PENNE | GNOCCHI | CHEESE TORTELLINI

POMODORO | BLUSH | ALFREDO

Bell Pepper

Onion

Tomato

Mushroom

Spinach

Applewood Smoked Bacon

Fresh Mozzarella

Shrimp

Steak

Lunch Buffet



AVAILABLE 11AM-3PM

INCLUDES

Salad | Pasta | Entree

Roasted Fingerling Potatoes | Sauteed Seasonal Vegetables

SALAD

choose one

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Insalata Mista

mixed greens, fennel, carrot, cherry tomato, cucumber, balsamic

Arugula

cherry tomato, Parmigiano Reggiano, lemon vinaigrette

Poached Pear

mixed greens, strawberries, shaved almonds, limoncello dressing

PASTA

choose one

PENNE | GNOCCHI | STROZZEPRETI

Blush

Alfredo

Traditional Sunday Gravy (Dad's Way)

Beef Bolognese (Mom's Way)

Boscaiola

forest mushrooms, mild Italian sausage, lemon thyme ricotta

Vodka

prosciutto, spring peas, blush sauce

Lunch Buffet



ENTREE

choose one

Faroe Island Salmon

citrus glaze | piccata | white wine & tarragon | dill & lemon

Whole Roasted Deconstructed Chicken

rosemary, garlic, lemon olive oil

Chicken Marsala

forest mushrooms, marsala wine demi

Chicken Piccata

white wine, lemon, capers

Sweet Italian Sausage

peppers & onions, white wine garlic jus

Meatball al Forno

fresh basil, San Marzano tomato

PASTA STATION

Supplemental Charge

PENNE | GNOCCHI | STROZZEPRETI

POMODORO | BLUSH | ALFREDO

Bell Pepper

Onion

Tomato

Mushroom

Spinach

Applewood Smoked Bacon

Fresh Mozzarella

Shrimp

Steak

Dinner Buffet



AVAILABLE 3-11PM

INCLUDES

Salad | Pasta | Choice of 2 Entrees
Roasted Fingerling Potatoes | Sautéed Seasonal Vegetables

SALAD

choose one

Classic Caesar

estate olive oil, croutons, Parmigiano Reggiano

Insalata Mista

mixed greens, fennel, carrot, cherry tomato, cucumber, balsamic

Arugula

cherry tomato, Parmigiano Reggiano, lemon vinaigrette

Poached Pear

mixed greens, strawberries, shaved almonds, limoncello dressing

PASTA

choose one

PENNE | GNOCCHI | CHEESE TORTELLINI

Blush

Alfredo

Traditional Sunday Gravy (Dad's Way)

Beef Bolognese (Mom's Way)

Boscaiola

forest mushrooms, mild Italian sausage, lemon thyme ricotta

Vodka

prosciutto, spring peas, blush sauce

ENTREE

choose two

Faroe Island Salmon

citrus glaze | piccata | white wine & tarragon | dill & lemon

Whole Roasted Deconstructed Chicken

rosemary, garlic, lemon olive oil

Chicken Marsala

forest mushrooms, marsala wine demi

Chicken Piccata

white wine, lemon, capers

Sweet Italian Sausage

peppers & onions, white wine garlic jus

Meatball al Forno

fresh basil, San Marzano tomato

www.favaglenmills.com

Dinner Buffet



PASTA STATION

Supplemental Charge

PENNE | GNOCCHI | STROZZEPRETI
POMODORO | BLUSH | ALFREDO

Bell Pepper
Onion
Tomato
Mushroom
Spinach
Applewood Smoked Bacon
Fresh Mozzarella
Shrimp
Steak

CARVING STATIONS

Supplemental Charge
at Market Price

Roasted Breast of Turkey
natural jus

Roasted Loin of Pork
balsamic pork jus

Herb Rubbed Leg of Lamb
thyme jus

Roasted Top Round of Beef
sangiovese demi

Prime Rib
natural jus, horseradish crema

Filet Mignon
sangiovese demi

Hors D' Oeuvres



HOT APPETIZERS

Mozzarella in Carroza

San Marzano tomato

Mini Meatballs

Sunday gravy

Pizza alla Margherita

San Marzano tomato, mozzarella, basil

Philly Steak Stromboli

angus beef, caramelized onion, mozzarella

Panko Crusted Chicken Bites

sweet chili glaze

Stuffed Mushroom Caps

creamed spinach, focaccia breadcrumbs

Bacon Wrapped Shrimp

U12 shrimp, horseradish, dijon dipping sauce

mini crab cakes

caper aioli

arancini

Sicilian ragu

Hors D' Oeuvres



COLD APPETIZERS

Smoked Salmon Roses

lemon chive crema

Jumbo Shrimp Cocktail

U12 Shrimp, piquante cocktail sauce

California Sushi Rolls

soy sauce, pickled ginger, wasabi

Spicy Crab Salad

tortilla chips

Tuna Tartar

spicy avocado crema, radish, cilantro

Prosciutto, Melon & Grape Kebabs

Caprese Skewers

balsamic drizzle

Assorted Bruschetta

Vegetable Crudit 

Mediterranean chickpea hummus, grilled pita

Chef Selected Italian Cured Meats

Chef Selected Artisan Cheeses & Fresh Fruit

Assorted Marinated Olives

Chilled Beef Crostino

horseradish crema, chives

Off-Site Catering



*HALF PANS WILL SERVE 12-15 GUESTS
*FULL PANS WILL SERVE 25-30 GUESTS

PASTA

RIGATONI POMODORO
PENNE AURORA
BAKED FUSILLI
PASTA PRIMAVERA
STUFFED SHELLS

ENTREE

ROASTED MEATS
(pre-sliced)

BEEF TOP ROUND
TURKEY BREAST
HONEY HAM
PORK LOIN

ENTREE

CLASSIC SPECIALITA

SAUSAGE & PEPPERS
MEATBALL AL FORNO
MILD ITALIAN SAUSAGE
ROASTED PORCHETTA
CHICKEN SAN GABRIELE
CHICKEN MARSALA
ROSEMARY CHICKEN
CHICKEN PARMIGIANA
CHICKEN PIZZAIOLA
DIJON CRUSTED SALMON
RED SNAPPER FRANCESE
EGGPLANT PARMIGIANA

Off-Site Catering



*HALF PANS WILL SERVE 12-15 GUESTS

*FULL PANS WILL SERVE 25-30 GUESTS

SIDES

POTATO AU GRATIN
ROASTED PEPPER
GRILLED VEGETABLE ANTIPASTO
ROASTED RED BLISS POTATO
GARLIC MASHED POTATO
SAUTEED BROCCOLI
SAUTEED GREEN BEANS
SAUTEED BROCCOI RABE
VEGETABLE RICE
VEGETABLE MEDLEY
OVEN-ROASTED CANDIED CARROTS
CAULIFLOWER
SAUTEED SPINACH & KALE

COMPLETE YOUR ORDER

4" STEAK ROLLS
ITALIAN LOAF

CHAFFING DISH & STERNO SET WITH SERVING UTENSILS
PLATES, NAPKINS, & PLASTIC UTENSILS
EXTRA 2-HOUR STERNO CAN