



# FAVA

RISTORANTE ITALIANO

# PRIVATE EVENTS

# FAVA

## RISTORANTE ITALIANO



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.

### 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

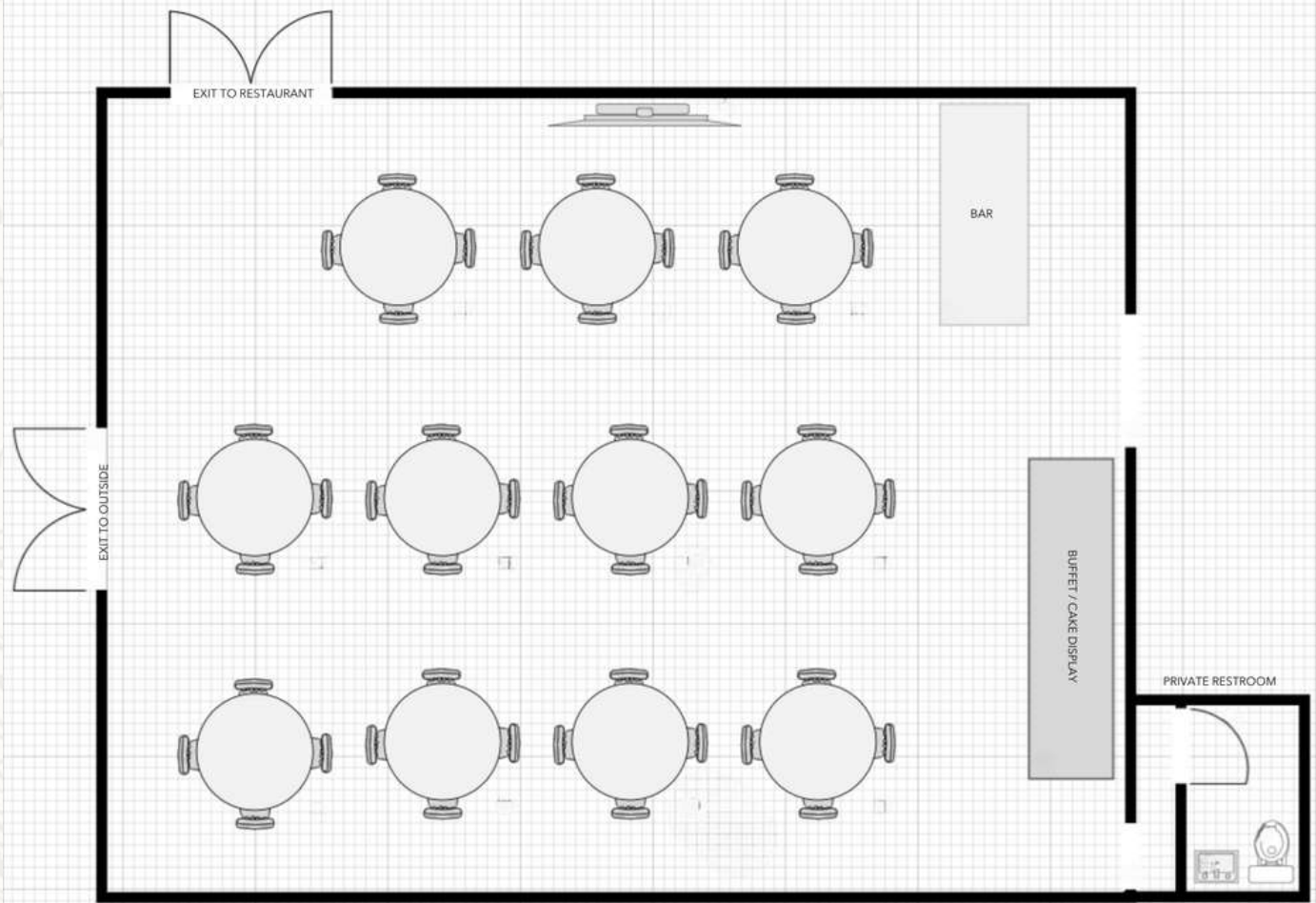
Private event menus & offerings can be customized to suit your vision and the preferences of your guests. Our culinary team prizes local, humble ingredients, and strives to deliver a dining experience like no other. Craft cocktails and an astounding wine selection will make your event unforgettable.



# THE CAMPANIA ROOM













RICOTTA GNOCCHI



FAROE ISLAND SALMON







CHICKEN PARMIGIANA



VEAL SALTIMBOCCA



PEI MUSSELS



BRAISED BEEF SHORT RIB







BOLOGNESE RAGU



GRILLED PORK CHOP



# LUNCHEON EVENT PACKAGES

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## SEATED LUNCHEON #1

INCLUSIVE OF:

One Salad Selection | Two Entree Selections | One Dessert Selection

## SEATED LUNCHEON #2

INCLUSIVE OF:

One Salad Selection | One Pasta Selection | Two Entree Selections | One Dessert Selection

## SEATED LUNCHEON #3

INCLUSIVE OF:

One Premium Salad Selection | One Pasta Selection | Two Premium Entree Selections | One Dessert Selection

## SEATED LUNCHEON #4

INCLUSIVE OF:

Welcome Reception / Mediterranean Bar

One Premium Salad Selection | Pasta Mista | Two Premium Entree Selections | One Dessert Selection

MAKE YOUR EVENT *Unforgettable*

ADD ADDITIONAL MENU SELECTIONS OR INCLUDE A LIVE-ACTION STATION

Menu Pricing & Selections are Subject to Change



# DINNER EVENT PACKAGES

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## SEATED DINNER #1

INCLUSIVE OF:

One Salad Selection | Two Entree Selections | One Dessert Selection

## SEATED DINNER #2

INCLUSIVE OF:

One Salad Selection | One Pasta Selection | Two Entree Selections | One Dessert Selection

## SEATED DINNER #3

INCLUSIVE OF:

Welcome Reception / Mediterranean Bar  
Pasta Mista | Two Premium Entree Selections | One Dessert Selection

## SEATED DINNER #4

INCLUSIVE OF:

Welcome Reception / Mediterranean Bar  
One Premium Salad Selection | Pasta Mista | Two Premium Entree Selections | Two Dessert Selections

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# BUFFET PACKAGES

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## BRUNCH BUFFET

Available 10:30am- 2:00pm

### INCLUSIVE OF:

Scrambled Cage-Free Eggs, Breakfast Potatoes, Sausage Links  
Applewood Smoked Bacon, Assorted Pastries, Belgian Waffles  
Brioche French Toast, Assorted Fresh Fruit, Choice of One Pasta

## LUNCH BUFFET

Available 11:00am- 3:00pm

### INCLUSIVE OF:

Choice of One Salad, Choice of One Pasta, Choice of One Entree  
Roasted Fingerling Potatoes, Sauteed Seasonal Vegetables

## DINNER BUFFET

Available 3:00pm- 11:00pm

### INCLUSIVE OF:

Choice of One Salad, Choice of One Pasta, Choice of Two Entrees  
Roasted Fingerling Potatoes, Sauteed Seasonal Vegetables

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# MENU OPTIONS

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## MEDITERRANEAN BAR

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

## HORS D'OEUVRES

### HOT HORS D'OEUVRES

Mozzarella in Carozza

San Marzano tomato

Mini Meatballs

Sunday Gravy

Pizza alla Margherita

San Marzano tomato, mozzarella, basil

Philly Steak Stromboli

angus beef, caramelized onion, mozzarella

Panko Encrusted Chicken Bites

sweet chili glaze

Stuffed Mushroom Caps

creamed spinach, focaccia breadcrumb

Bacon Wrapped Shrimp

U12 shrimp, horseradish, dijon dipping sauce

Mini Crab Cakes

caper aioli

Arancini

Sicilian ragu

### COLD HORS D'OEUVRES

Smoked Salmon Roses

lemon chive crema

Jumbo Shrimp Cocktail

U12 shrimp, piquant cocktail sauce

Tuna Tartar

spicy avocado crema, radish, cilantro

Prosciutto, Melon & Grape Kebabs

Caprese Skewers

balsamic drizzle

Mediterranean Chickpea Hummus

vegetable crudité, grilled pita

Chef Selected Italian Cured Meats

Chef Selected Artisan Cheeses & Fresh Fruit

Assorted Marinated Olives

Chilled Beef Crostino

horseradish crema, chives

Assorted Bruschetta

\* Indicates a premium item

Menu Pricing & Selections are Subject to Change









## MENU OPTIONS

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### SALAD

#### *Insalata Mista*

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

#### *Classic Caesar*

estate olive oil, croutons, Parmigiano Reggiano

#### *Caprese\**

sliced tomato, mozzarella, fresh basil, estate olive oil

#### *Arugula\**

cherry tomatoes, shaved Parmigiano Reggiano  
lemon vinaigrette

#### *Poached Pear\**

mixed greens, strawberries, walnuts, limoncello dressing

### PASTA

#### *Penne alla Vodka*

prosciutto, spring peas, blush sauce

#### *Gnocchi Gorgonzola*

gorgonzola cream sauce

#### *Rigatoni Pomodoro*

San Marzano tomato sauce, Parmigiano Reggiano

\* Indicates a premium item

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# MENU OPTIONS

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## ENTREE

### PASTA

Rigatoni Pomodoro

San Marzano tomato sauce, Parmigiano Reggiano

Penne alla Vodka

prosciutto, spring peas, blush sauce

Gnocchi Boscaiola

forest mushrooms, mild sausage, ricotta cream sauce

### FROM THE SEA

Faroe Island Salmon

cherry tomatoes, tarragon white wine reduction

Salmon Piccata

white wine, lemon, capers

Citrus Glazed Salmon

Fillet of Branzino\*

lemon, parsley, giardiniera

Fillet of Grouper\*

fennel, tomato butter sauce

Char-Broiled Jumbo Shrimp\*

sauteed baby spinach, cannellini bean ragu, estate olive oil

### FREE-RANGE CHICKEN

Chicken Piccata

white wine, lemon, capers

Chicken Marsala

Kennett Square mushrooms, marsala wine demi

Chicken Parmigiana

pan-fried cutlet, melted mozzarella

San Marzano tomato sauce

Chicken Saltimbocca\*

prosciutto, sage, white wine reduction

Chicken Giovanna\*

sauteed artichokes & bell peppers, whipped potato

### BEEF & PORK

Oven Roasted Pork Tenderloin

garlic, thyme, sherry wine sauce

Veal Piccata\*

white wine, lemon, capers

Veal Saltimbocca\*

prosciutto, sage, white wine reduction

Filet Mignon\*

Barolo wine demi-glace

Braised Beef Short Rib\*

natural jus

\* Indicates a premium item

Menu Pricing & Selections are Subject to Change

-plated entrees served with roasted fingerling potatoes & sauteed seasonal vegetable unless otherwise noted-



# MENU OPTIONS

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## DESSERT

House Made Cannoli  
orange-scented ricotta, chocolate chips

Chocolate Mousse  
Grand Marnier infused

Tiramisu  
lady fingers, mascarpone mousse, espresso, cocoa

Cheesecake  
creme anglaise

Select Gelato & Sorbetto



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# LIVE ACTION STATIONS

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## BRUNCH

### **PARFAIT BAR**

Selection of Greek Yogurt  
Fresh Fruit & accoutrements

### **OMELETTE STATION**

Cage-Free Eggs & Egg Whites  
selection of accoutrements

## LUNCH & DINNER

### **PASTA STATION**

selection of pasta, sauces  
& accoutrements

### **CARVING STATION**

Roasted Breast of Turkey  
natural jus

Roasted Top Round of Beef  
Barolo demi-glace

Roasted Loin of Pork  
balsamic pork jus

Prime Rib  
natural jus, horseradish crema

Herb Rubbed Rack of Lamb  
thyme jus

Filet Mignon  
Barolo demi-glace

\* Indicates a premium item  
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# BEVERAGE PACKAGES

## SILVER BAR PACKAGE

Select Red & White Wines  
Seasonal Draft Beers

## GOLD BAR PACKAGE

Select Red & White Wines, Seasonal Draft & Bottled Beers  
Standard Liquor Cocktails

## PLATINUM BAR PACKAGE

Select Red & White Wines, Prosecco, Seasonal Draft & Bottled Beers  
Premium Liquor Cocktails

## CONSUMPTION BAR

Per Drink Basis

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

## NON-ALCOHOLIC BEVERAGE PACKAGE

Fountain Drinks, Coffee & Assorted Tea Service



# OFF-SITE CATERING

DELIVERY & FULL-SERVICE AVAILABLE

## PASTA

Rigatoni Pomodoro  
Penne alla Vodka  
Baked Fusilli  
Pasta Primavera  
Stuffed Shells

## ENTREE

### ROASTED MEATS (pre-sliced)

Beef Top Round  
Turkey Breast  
Honey Ham  
Pork Loin

### CLASSIC SPECIALITA

Sausage & Peppers  
Meatball al Forno  
Mild Italian Sausage  
Roasted Porchetta  
Chicken San Gabriele  
Chicken Marsala  
Rosemary Chicken  
Chicken Parmigiana  
Chicken Pizzaiola  
Dijon Encrusted Salmon  
Red Snapper Francese  
Eggplant Parmigiana

## SIDES

Potato au Gratin  
Roasted Pepper  
Grilled Vegetable Antipasto  
Roasted Herbed Potato  
Garlic Mashed Potato  
Sauteed Broccoli  
Sauteed Green Beans  
Sauteed Broccoli Rabe  
Vegetable Rice  
Vegetable Medley  
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

\*HALF PANS WILL SERVE 12-15 GUESTS

\*FULL PANS WILL SERVE 25-30 GUESTS





“Absolutely phenomenal service. We hosted a baby shower and the staff was so polite and so accommodating. Every request was met with a smile and helping hands were plentiful. Food was terrific and all guests were happy...I would highly recommend FAVA for hosting a special event.”  
-Lauren P.