

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

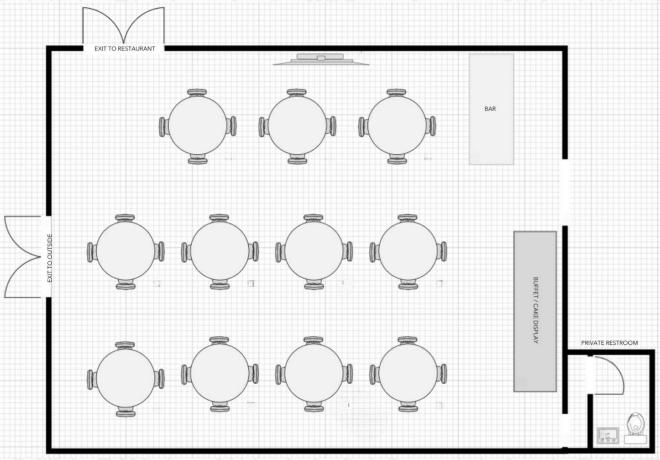
Private event menus & offerings can be customized to suit your vision and the preferences of your guests. Our culinary team prizes local, humble ingredients, and strives to deliver a dining experience like no other. Craft cocktails and an astounding wine selection will make your event unforgettable.

The Campania Room































LUNCHEON EVENT PACKAGES

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

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

BRUNCH BUFFET

Available 10:30am-2:00pm

INCLUSIVE OF:

Scrambled Cage-Free Eggs, Breakfast Potatoes Sausage Links or Applewood Smoked Bacon, Brioche French Toast 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 Pricing & Selections are Subject to Change







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









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

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

Char-Broiled Jumbo Shrimp* sauteed baby spinach cannellini bean ragu, estate olive oil

* Indicates a premium item Menu Pricing & Selections are Subject to Change

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*

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

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





LIVE ACTION STATIONS

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 Loin of Pork balsamic pork jus

Herb Rubbed Rack of Lamb

Roasted Top Round of Beef Barolo demi-glace

Prime Rib natural jus, horseradish crema

Filet Mignon Barolo demi-glace



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.