



FAVA

RISTORANTE ITALIANO

PRIVATE EVENTS

FAVA

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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.

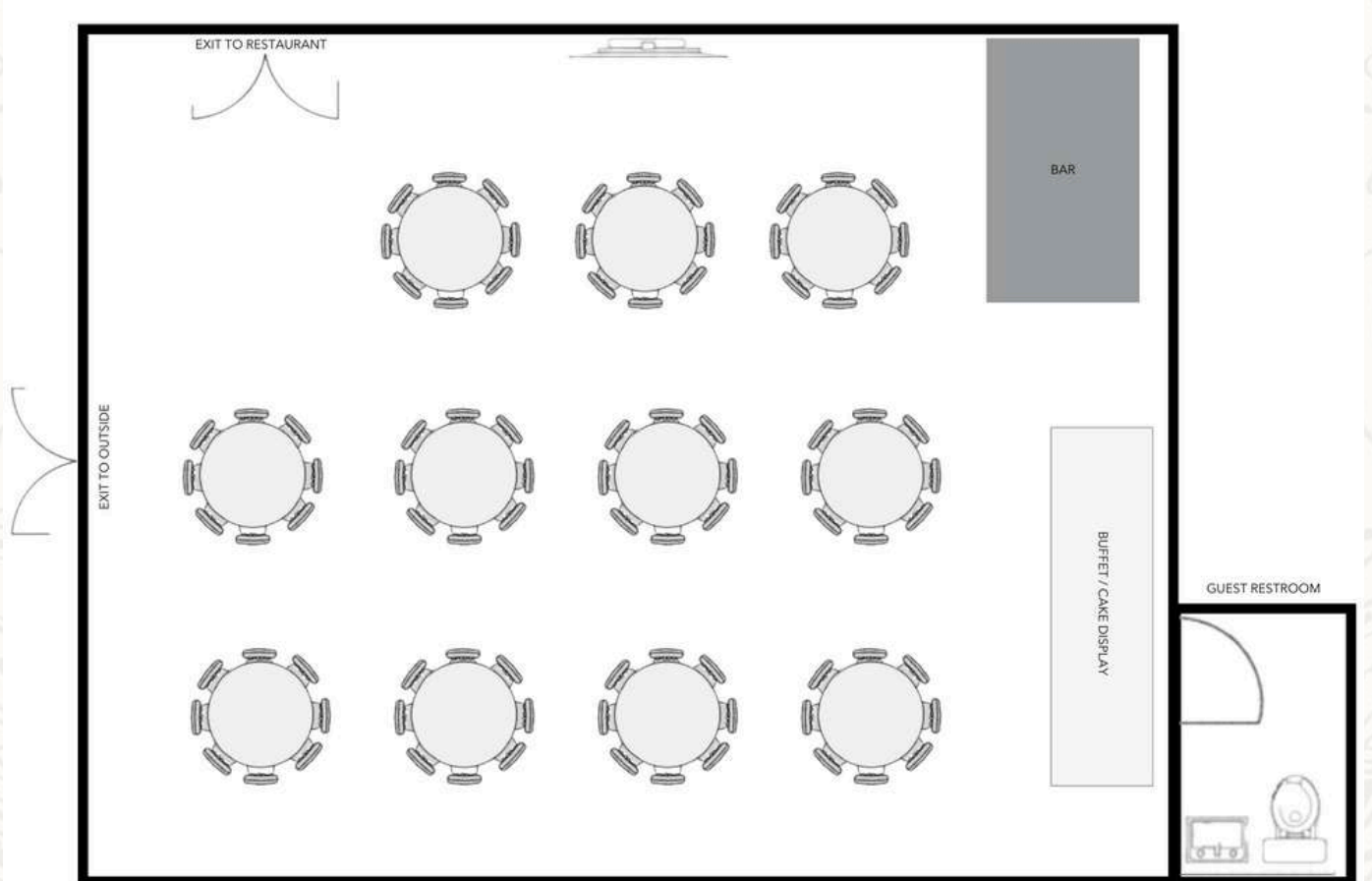
MENUS

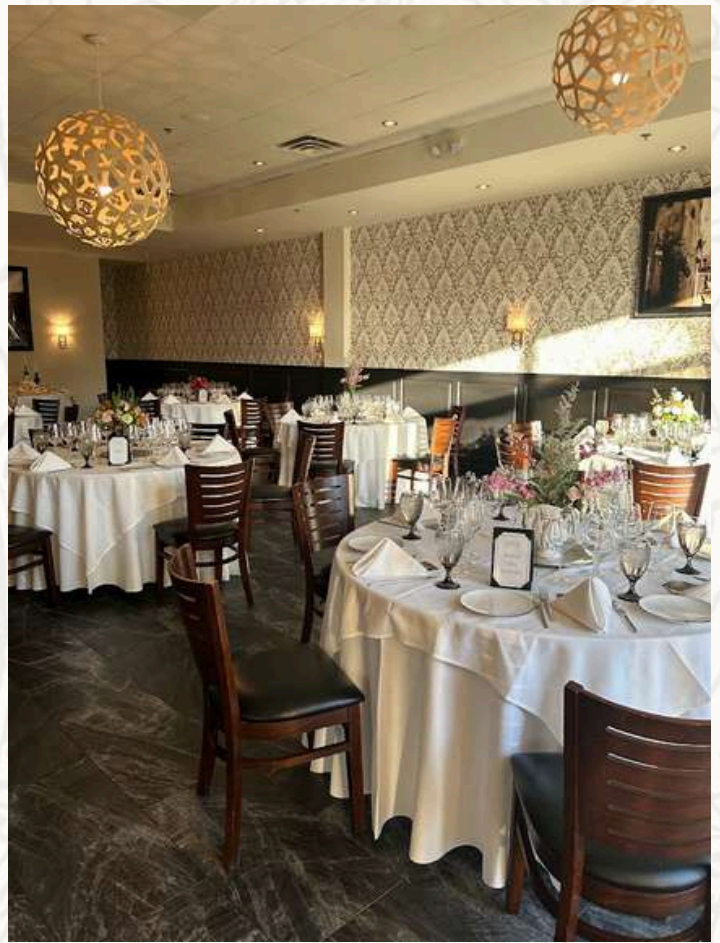
Private event menus & offerings can be customized to suit your vision and the preferences of your guests. Our culinary team prizes local, humble ingredients, and strives to deliver a dining experience like no other. Craft cocktails and an astounding wine selection will make your event unforgettable.

THE CAMPANIA ROOM



1102 BALTIMORE PIKE #101 , GLEN MILLS, PA | FAVAGLENMILLS.COM | 484.840.8603





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RICOTTA GNOCCHI



FAROE ISLAND SALMON



CHICKEN PARMIGIANA



VEAL SALTIMBOCCA

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PEE MUSSELS



BRAISED BEEF SHORT RIB

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BOLOGNESE RAGU



GRILLED PORK CHOP



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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

Mediterranean Station
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

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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

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

SEATED DINNER #4

INCLUSIVE OF

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

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BUFFET PACKAGES

All buffet packages require minimum guarantee of 30 persons

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 11am- 2:00pm

INCLUSIVE OF

Choice of One Salad, Choice of One Pasta, Choice of One Entree
Seasonal Potato, Sauteed Seasonal Vegetables

DINNER BUFFET

INCLUSIVE OF

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

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PHARMACEUTICAL PACKAGE

4-COURSE SEATED DINNER

FIRST COURSE

ROASTED ARTICHOKE*

sautéed Spinach, Lemon White Wine Sauce

SHRIMP COCKTAIL*

3 Jumbo Shrimp, Piquant Cocktail Sauce

SAVORY MUSSELS*

PEI, chorizo, tomato paprika broth

FRIED CALAMARI

pickled pepper aioli

SECOND COURSE

CAESAR SALAD*

Estate olive oil, croutons, Parmigiano Reggiano

OR

INSALATA MISTA*

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

MAIN COURSE

FILLET OF FAROE ISLAND SALMON*

pan-seared, citrus glaze, seasonal vegetables

CHICKEN GIOVANNA*

fire roasted peppers, artichoke hearts
roasted garlic, white wine pan jus over whipped potato

VEAL MARSALA*

Kennett Square mushroom, marsala demi, seasonal vegetable

BUTCHER'S CUT*

daily selection, bordelaise sauce, seasonal vegetable

DESSERT

DARK CHOCOLATE MOUSSE*

Grand Mariner infusion

CHEESECAKE

fresh berry garnish

TIRAMISU

espresso, Mascarpone mousse, lady fingers

GELATO*

Chocolate or Vanilla

SORBETTO*

seasonal selection

* Selection can be prepared Gluten Free upon request
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MEDITERRANEAN STATION



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MENU OPTIONS

MEDITERRANEAN BAR

A lavish display of cured meats & imported cheeses, vegetable crudité
Mediterranean chickpea hummus, classic bruschetta & assorted marinated olives

PASSED HORS D'OEUVRES

all hors d'oeuvres minimum trays of 30 per item

COLD HORS D'OEUVRES

Smoked Salmon Roses*

lemon chive crema, piedina toast points

Jumbo Shrimp Cocktail Shooters*

piquant cocktail sauce

Tuna Tartar Spoons*

spicy avocado crema, radish, cilantro

Prosciutto & Melon Skewers*

Caprese Skewers*

fresh mozzarella, cherry tomato, balsamic drizzle, EVOO

Beef Crostino*

shaved, chilled tenderloin, toast point

horseradish crema, chives

Assorted Bruschetta

chef selected vegan

classic tomato

artichoke

mushroom

HOT HORS D'OEUVRES

Mini Meatballs

Sunday Gravy

Pizza alla Margherita

San Marzano tomato, mozzarella, basil

Philly Steak Stromboli

angus beef, caramelized onion, mozzarella

Panko Chicken Bites

sweet chile pepper glaze

Stuffed Mushroom Caps

creamed spinach, focaccia breadcrumb

Parmigiano Reggiano

Bacon Wrapped Shrimp*

horseradish, Dijon dipping sauce

Mini Crab Cakes

caper aioli

Arancini

rice balls, Sicilian ragu

Boneless BBQ Pork Rib Bites*

Blackened Chicken Bites*

honey dijon dipping sauce

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MENU OPTIONS

SALAD

STANDARD

Insalata Mista*

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

Classic Caesar*

estate olive oil, croutons, Parmigiano Reggiano

PREMIUM

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 SAUCES

Vodka Sauce

prosciutto, spring peas, blush sauce

Gorgonzola Dolce

gorgonzola cream sauce

Pomodoro

San Marzano tomato sauce

Boscaioloa

Kennett Square mushrooms, mild Italian sausage
lemon thyme ricotta sauce

Pesto

basil, garlic, EVOO

Alfredo

Parmigiano Reggiano cream sauce

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MENU OPTIONS

ENTREE

FROM THE SEA STANDARD

Faroe Island Salmon Dragoncello*
cherry tomatoes, tarragon white wine reduction

Faroe Island Salmon Piccata*
white wine lemon caper sauce

Faroe Island Salmon Agrumi*
citrus glaze

PREMIUM

Fillet of Branzino*
fresh tomato, herbs, capers, lemon, olive oil

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

FREE-RANGE CHICKEN STANDARD

Chicken Piccata*
white wine lemon caper sauce

Chicken Marsala*
Kennett Square mushrooms, marsala wine demi

Chicken Parmigiana
pan-fried, melted mozzarella
San Marzano tomato sauce

PREMIUM

Chicken Saltimbocca*
prosciutto, sage, white wine reduction

Chicken Giovanna*
sauteed artichokes & bell peppers, whipped potato

BEEF & PORK

STANDARD

Oven Roasted Pork Tenderloin*
garlic, thyme, sherry wine sauce

Veal Parmigiana
pan-fried, melted mozzarella, San Marzano tomato sauce

- plated entrees served with seasonal potato &
sauteed seasonal vegetable unless otherwise noted -

PREMIUM

Veal Piccata*
white wine lemon caper sauce

Roasted Beef Tenderloin*
Barolo wine demi-glaze

Veal Saltimbocca*
prosciutto, sage, white wine reduction

Braised Beef Short Rib*
natural jus

* Selection can be prepared Gluten Free upon request
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MENU OPTIONS

DESSERT

Mini Cannoli

ricotta & chocolate chips

Chocolate Mousse*

Grand Marnier infusion

Tiramisu

lady fingers, mascarpone mousse, espresso, cocoa

Cheesecake

creme anglaise

Limoncello Tiramisu

Select Gelato & Sorbetto*



* Selection can be prepared Gluten Free upon request
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LIVE ACTION STATIONS

set up fees apply

BRUNCH

OMELETTE STATION

Cage-Free Eggs, Egg Whites & selection of accoutrements

LUNCH & DINNER

PASTA STATION

made to order for your guests

Selection of pastas, sauces & accoutrements

CARVING STATION

Roasted Breast of Turkey*
natural jus

Roasted Loin of Pork*
balsamic pork jus

Roasted Top Round of Beef*
Barolo demi-glace

Prime Rib of Beef*
natural jus, horseradish crema

Beef Tenderloin
"Chateaubriand"

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BAR PACKAGES

3 hour minimum

BUBBLY BAR

1pm start time or earlier

Mimosa, Bellini, Sparkling, House White & Red Wines, Non-alcoholic beverages

SILVER BAR PACKAGE

Select Red & White Wines, Draft Beer, Non-alcoholic beverages

GOLD BAR PACKAGE

Premium Red & White Wines, Draft Beer, Standard Liquor Cocktails, Non-alcoholic Beverages

PLATINUM BAR PACKAGE

Premium Red & White Wines, Prosecco, Draft Beer
Premium Liquor Cocktails, Non-alcoholic beverages

CONSUMPTION BAR

set up fee may apply

Host paid tab. Pre-selected wines by the bottle, draft beers, spirits, non-alcoholic beverages
offerings customizable

NON-ALCOHOLIC BEVERAGE

Soda, Coffee, Iced & Hot Tea, Juices & Milk

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

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“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.



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