



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

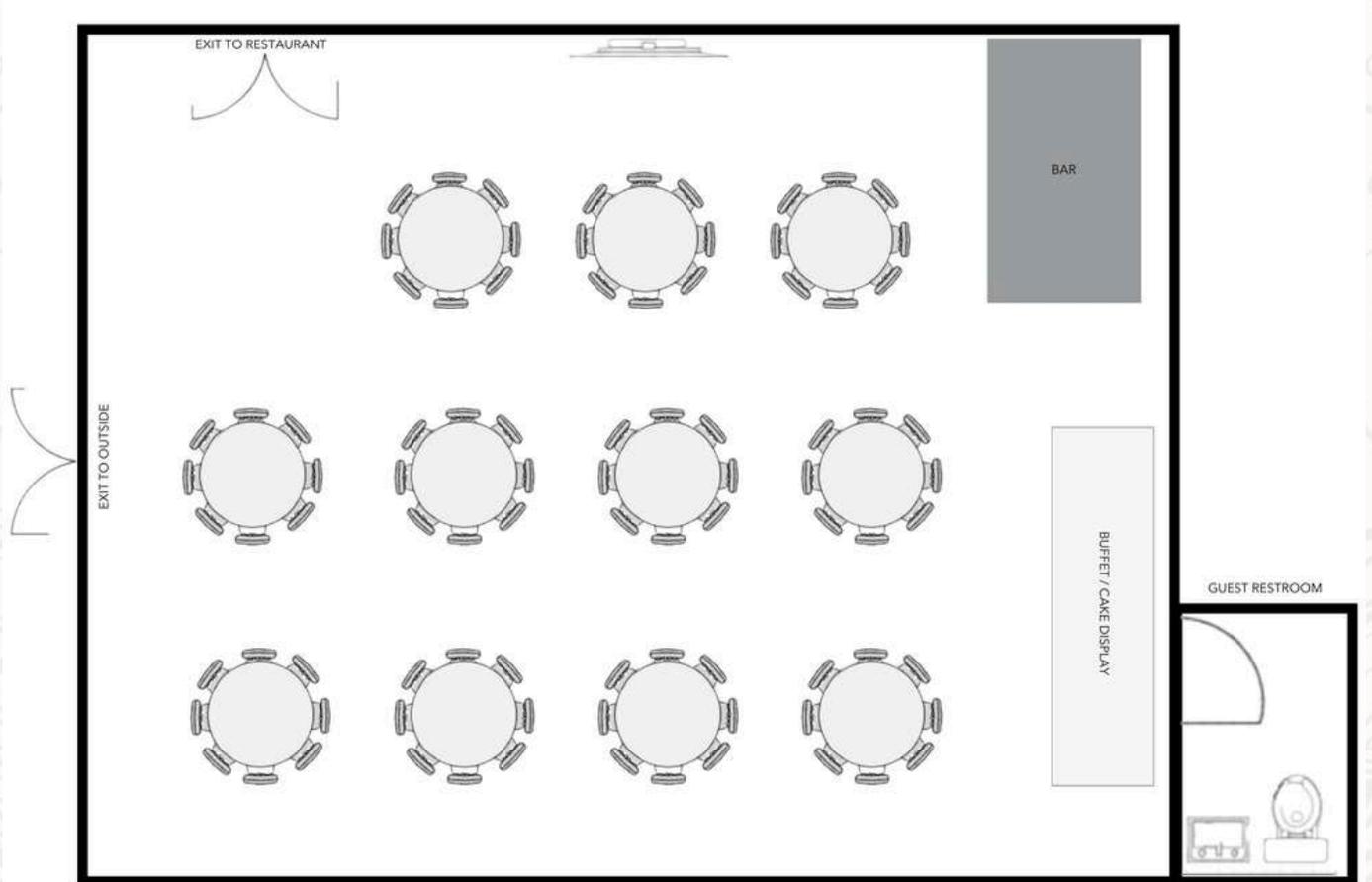
Private event menus & offerings can be customized to suit your vision and the preferences of your guests. Our culinary team prizes local, humble ingredients, and strives to deliver a dining experience like no other. Craft cocktails and an astounding wine selection will make your event unforgettable.

THE CAMPANIA ROOM



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

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RICOTTA GNOCCHI



FAROE ISLAND SALMON



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CHICKEN PARMIGIANA



VEAL SALTIMBOCCA

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PEI 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 & STATIONARY HORS D'OEUVRES

all hors d'oeuvres minimum trays of 30 per item

COLD HORS D'OEUVRES

Goat Cheese Balls
candied-walnut crust

Mahi Mahi Ceviche
blood orange, avocado

Caprese Bruschetta
tomato, basil, insalata ricotta, balsamic drizzle

Caprese Skewers
fresh mozzarella, cherry tomato
basil pesto, balsamic drizzle

Jumbo Shrimp Cocktail Shooters

Blackened Baby Shrimp Bloody Mary Cups
mango & celery stick

Mini Naan Bread
creamy feta-dill spread, smoked salmon
pickled red onion

Sliced English Cucumbers
wasabi hummus, pepper-crusted Ahi tuna
plum sauce

Prosciutto Wrapped Melon
(seasonal)

HOT HORS D'OEUVRES

Lump Crabmeat Arancini
lemon-basil aioli

Bang Bang Chicken
breaded, crispy, bang bang sauce

Chicken Satay Skewers
Thai sweet-chili sauce

Philly Cheesesteak Spring Rolls
cherry pepper ketchup

Baked Mushrooms
broccoli rabe, sausage, cheese stuffed

Mini Quesadilla Bites
roasted vegetable, pepper jack cheese
chipotle chili aioli

Mini Caprese Pizza
Naan bread, basil pesto, mozzarella
marinated tomatoes

Mini Meatballs
whipped ricotta, marinara

Shrimp Tempura
Thai sweet-chili sauce

Baked Mushrooms
lump crabmeat stuffed

Filet Mignon Tips
red wine demi-glaze
horseradish-chive dip

Mini Quiches
Ham & Cheddar
Roasted Vegetable &
Basil Pesto

Asparagus & Goat Cheese

Bacon Wrapped Scallops
maple-dijon glaze

Spanokopita
Greek spinach-feta-ricotta

Mini Vegetable Spring Rolls
Kung pao sauce

Mini Quesadilla Bites
blackened chicken, pepper jack cheese
cumin-lime sour cream

Filet Mignon Bruschetta
gorgonzola spread, caramelized onions
balsamic reduction

Grilled Portobello Bruschetta
feta spread, roasted red peppers
balsamic syrup



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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

* Selection can be prepared Gluten Free upon request
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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*
sautéed 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*
sautéed 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 &
sautéed 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

PICK-UP, DELIVERY & FULL-SERVICE AVAILABLE

SMALL SERVES up to 12 GUESTS | LARGE SERVES up to 24 GUESTS

SALADS

Classic Caesar Salad | Estate olive oil, Parmigiano Reggiano 50 | 80

Insalata Mista | mixed greens, cherry tomato, cucumber
shaved fennel, carrot, balsamic vinaigrette 50 | 80



PASTA

SMALL 60 | LARGE 100

Rigatoni Pomodoro | Penne Vodka | Baked Fusilli | Pasta Primavera (Vegan)



ENTREES

CLASSIC SPECIALITA

Sausage & Peppers	80 140
Eggplant Parmigiana	70 120
Meatballs Al Forno	75 130
Chicken Marsala	85 150
Rosemary Chicken	85 150
Chicken Parmigiana	85 150
Chicken Pizzaiola	85 150
Citrus Glaze Salmon	115 210

ENTREES

ROASTED MEATS

PRE-SLICED

Beef Top Round	100 195
Pork Loin	75 125

SIDES

SMALL 50 | LARGE 80

Potato Au Gratin
Roasted Peppers
Grilled Vegetable Antipasto
Roasted Red Bliss Potato
Garlic Mashed Potato
Sauteed Broccoli
Sauteed Green Beans
Sauteed Broccoli Rabe
Vegetable Rice
Vegetable Medley
Oven-roasted Candied Carrots
Cauliflower
Sauteed Spinach & Kale

COMPLETE YOUR ORDER

4" Steak Rolls	1.50 each
Italian Loaf	7 each
Serving Utensils	4 each
Plates, Napkins, & Plastic Utensils	3.50 per person

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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.