



## **Nostimo Catering and Private Function Room**

Welcome to Nostimo Catering and Private Function Dining. We offer our award winning Greek and American cuisine for your every event. From providing individual platters and dishes for small and large get-togethers, corporate catering and private function needs, we are here to make your event memorable and enjoyable.

Our Private Function Room is perfect for parties of 25 – 75, such as rehearsal dinners, small intimate weddings, bridal or baby showers, birthdays, anniversaries or reunions.

With a wide array of menu possibilities, our experienced event planner and function staff will be more than happy to assist you with creating a successful event.

Please contact Nancy Zottos at: [nancy@cafenostimo.com](mailto:nancy@cafenostimo.com) or 603.706.8545 for inquiries, orders, or to reserve our private function room.

72 Mirona Road, Portsmouth NH 03801  
Restaurant: 603.436.3100  
Catering/Functions: 603.706.8545  
[www.cafenostimo.com](http://www.cafenostimo.com)

*We have provided guidelines and FAQ's for your planning purposes. We are flexible and committed to work with you to make your event successful. Please feel free to discuss any special needs or requirements you may have.*

## **ROOM MINIMUM, DEPOSIT & CANCELLATIONS**

We do not charge a room fee, however we do have a pr-determined room minimum of \$500.00 for use of our Private Function Room from Thursday evening through Sunday evening. If food ordered does not meet the minimum you will be charged for the remaining balance. Bookings between Monday 11am and Thursday 4pm are not subject our pre-determined minimum and will be booked at our discretion.

Your event is not booked until we receive the signed contract and a deposit of \$150.00. Your deposit will be applied toward your final statement.

Cancellations made 1 week prior to event are entitled to a refund on the deposit. For cancellations made with less than a week notice the deposit is non-refundable.

## **FOOD & BEVERAGE**

All food and beverage will be provided by Cafe Nostimo. You are welcome to bring celebration cakes and favors for your event. Our Private Function Catering is always presented as a buffet. Buffets are set up in our separate buffet room and monitored by our function room staff. Your buffet can be one of our designed event buffets or you have the freedom of creating your own buffet from our a la carte menu.

## **TAX & GRATUITY**

All Private Function Room events are subject to a 9% State of NH Meals Tax and an 16% gratuity.

## **DECORATIONS**

Cafe Nostimo will provide white table linens, colored linens may be available at an additional charge. We have a standard candlelight centerpieces that are available or you are welcome to bring in your own table centerpieces. Decorations involving tacks or tape are not permitted. No decorations may be affixed to the walls or ceiling.

## **MUSIC**

Our stage area is perfect for a 4-piece band or DJ. We also can provide background Greek music. Please inquire if you are interested in a referral for available bands, musicians or DJ's as we have a selection of talented people we work with.

## **ROOM RENTAL HOURS**

Our room is available for a 5 hour period. Day rentals are to be between the hours of 9:00am and 4:00pm. Evening rentals are to be between the hours of 5:00pm and Midnight.

## **BUSINESS MEETINGS**

Business Meeting rentals are subjected to a \$150.00 rental fee. Business meeting rentals are available between the hours of 11:00am and 2:30pm, Monday thru Friday. Our Business Meeting Rentals are for a 3 hour period. If food is ordered the \$150.00 rental fee will be deducted from the final bill.

## **CATERING**

Catering your home party or event is easy with us. We will help you with your menu and can be flexible to suit your needs. A 50% deposit is required for catering orders of \$200.00 or more. Deposit is applied to your final balance.



# Private Function Room Contract

## HOST INFORMATION

NAME: \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_  
 CITY: \_\_\_\_\_ STATE/ZIP: \_\_\_\_\_  
 PHONE: \_\_\_\_\_  
 EMAIL: \_\_\_\_\_

## EVENT INFORMATION

DATE: \_\_\_\_\_  
 START & END TIME: \_\_\_\_\_  
 GUEST COUNT: \_\_\_\_\_  
 TYPE OF EVENT: \_\_\_\_\_

## Set-up Details

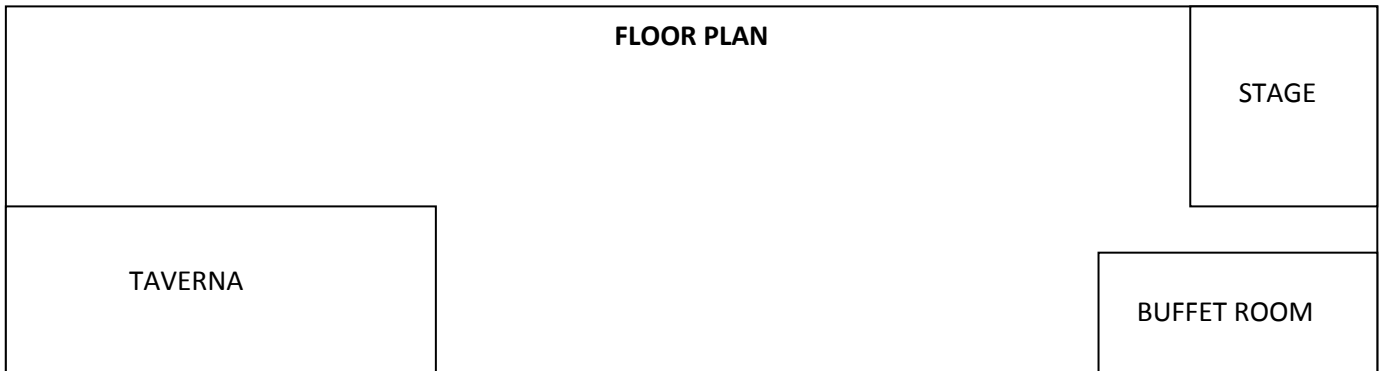
### MENU: (circle one)

A la Carte  
 \$12 Buffet      \$15 Buffet      \$20 Buffet

### BAR: (circle one)

Cash Bar      Open Bar  
 Other: \_\_\_\_\_

## FLOOR PLAN



## GUARANTEE/DEPOSIT/SIGNATURE

Cancellations must be made 1 week prior to date of event. Cancellations made after the 1 week mark will forfeit the \$150 deposit. The minimum guarantee for use of our private function room is \$500. If food does not meet the minimum guarantee the remaining balance will be added to your final bill. Your reservation is not guaranteed until the contract is signed and returned with the deposit.

I have read and fully understand the Private Function Room Contract:

\_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Date

\_\_\_\_\_  
 Catering Coordinator Signature

\_\_\_\_\_  
 Date

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Nostimo Catering  
 Cafe Nostimo  
 72 Mirona Road  
 Portsmouth, NH  
 03801

Contact:  
 603.706.8545  
 nancy@cafenostimo.com

ITEM	SPECIAL INSTRUCTIONS	QTY	PRICE	Total

CUSTOMER INFO	
NAME:	
ADDRESS:	
PHONE:	
EMAIL:	

SUBTOTAL:  
 9% NH State Tax \_\_\_\_\_

DELIVERY  
 OTHER CHARGES

LESS DEPOSIT \_\_\_\_\_

**BALANCE DUE**

DELIVERY/PICK UP INFO			
(circle one):	PICK UP	DELIVERY	FUNCTION
		TIME:	DATE:
SPECIAL INSTRUCTIONS:			



# Catering and Private Function Menu

## APPETIZERS

	Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 35 ppl)
<b>Tzatziki &amp; Pita Wedges</b>	19.25	30.25	40.25
<b>Hummus &amp; Pita Wedges</b>	20.75	30.75	40.75
<b>Dolmathes</b> Stuffed Grape Leaves	18.00	28.00	40.00
<b>Feta Dip</b>	28.00	38.00	50.00
<b>Mezethakia Platter</b> An assortment of dolmathes, loukanico, tzatziki and hummus, served with warm pita wedges and garnished with fresh cut tomatoes, olives and feta.	37.50	52.50	85.00
<b>Cheese &amp; Fruit Platter</b>	25.00	45.00	65.00
<b>Veggies &amp; Dip</b>	25.00	45.00	65.00
<b>Shrimp Cocktail</b>	35.00	55.00	75.00
<b>Pita Triangles</b> Filo triangles stuffed with spinach, feta and a blend of cheeses.		<b>Baked &amp; Trayed</b>	13.95 dozen
		<b>Take n Bake</b>	9.95 dozen



## SALADS & SIDES

	Small (8 to 10 ppl)	Medium (10 to 25)	Large (25 to 40)
<b>Greek Salad</b>	18.00	32.00	52.00
<b>Caesar Salad</b>	16.00	30.00	50.00
<b>Garden Salad</b>	16.00	30.00	50.00
<b>Village Salad</b> No lettuce, chunks of tomato, onions, green peppers, cucumbers, feta and olives tossed with our Greek Dressing.		- Market Pricing -	
<b>Fruit Salad</b>	22.50	38.00	58.00
<b>Shrimp &amp; Orzo Salad</b> Orzo pasta, grilled shrimp, feta, olives, tomatoes, and scallions seasoned with herbs and olive oil.	18.50	35.00	55.00
<b>Roasted Potatoes</b>	20.00	30.00	55.00
<b>Rice Pilaf</b>	20.00	30.00	55.00
<b>Greek Style Green Beans</b> Slow roasted in the oven, seasoned with a red sauce, garlic and onions.	22.00	35.00	60.00
<b>Oven Roasted Vegetables</b>	35.00	67.50	115.00



## ENTREES

	Half Pan (10 to 15 ppl)	Full Pan (20 to 30 ppl)
<b>Pastichio</b> Seasoned ground beef baked between layers of penne pasta and cheese, topped with béchamel sauce.	45.00	80.00
<b>Moussaka</b> Layers of grilled eggplant, slices of potato, and seasoned ground beef, topped with béchamel sauce.	50.00	90.00
<b>Aegean Shrimp Pasta</b> Penne pasta tossed with marinara, feta olives, and an ample portion of our marinated grilled shrimp.	55.00	105.00
<b>Loukanico &amp; Pepper Marinara</b> Grilled mild Greek pork sausage and peppers tossed with penne pasta marinara and topped with feta & olives.	45.00	80.00
<b>Baked Ziti</b> Penne pasta baked with cheeses and marinara.	40.00	75.00
<b>Chicken Parmesan</b> Chicken breast over pasta topped with marinara and baked cheese.	50.00	90.00
<b>Eggplant Parmesan</b> Lightly breaded eggplant over pasta topped with marinara and baked cheese.	45.00	80.00
<b>Baked Haddock</b> Fresh Atlantic Haddock topped with our cracker topping.	7.95 each	
<b>Spanakopita</b> A blend of spinach, feta and cheeses Baked between layers of crisp filo.	55.00	105.00
<b>Greek Chicken Quarters</b>	5.95 each	
<b>Lamb Shanks (bone in)</b>	- Market Pricing -	
<b>Lamb Shanks (de-boned Osso Bucco Style)</b>	- Market Pricing -	



## PLATTERS

	Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 35 ppl)
<b>Chicken Tenders</b>	<b>38.00</b>	<b>55.00</b>	<b>85.00</b>

Our marinated chicken breast Tenders, lightly breaded and Served with our duck sauce.

## SOUVLAKI

Lamb	- Market Pricing -		
<b>Chicken</b>	<b>45.00</b>	<b>65.00</b>	<b>98.00</b>
<b>Pork</b>	<b>45.00</b>	<b>65.00</b>	<b>98.00</b>
<b>Steak</b>	<b>55.00</b>	<b>75.00</b>	<b>105.00</b>
<b>Assortment</b>	<b>55.00</b>	<b>75.00</b>	<b>105.00</b>

Includes chicken, pork and steak souvlaki. Lamb can be included for an additional market pricing upcharge. All souvlaki platters come with tzatziki sauce.

## Assorted Wrap Platter

- 6.95 -

A variety sandwich platter consisting of gyro, chicken, lamb, steak, shrimp and our Greek veggie pita wraps. Served with tzatziki sauce.  
Add Chips 1.25ea



## DESSERTS

### Assorted Cookie Tray

An assortment of kourabiethes, finikia, plain and chocolate dipped almond macaroons, baklava, saragli, koulourakia, chocolate chip truffle and raspberry filled cookies.

Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 40 ppl)
20.50	37.50	47.50



### Assorted Pastry Tray

A selection of our baked desserts - baklava, saragli, kataifi, galactobouriko, tiramisu and chocolate demi-cakes, garnished with assorted Greek cookies.

- 2.75 per person -



### Galactobouriko

Creamy custard baked between layers of filo and topped with syrup. Cut into 12 or 24 pieces.

- 30.00 -

### Baklava Assortment

Baklava comes in all shapes and sizes! This platter gives you a taste of each of our varieties. It's filo-filled nuts and honey syrup any way you look at it!

Small (10 to 15 ppl)	Medium (15 to 25 ppl)	Large (25 to 40 ppl)
20.50	37.50	47.50



## BUFFET

All of our private function meals are served buffet style. Below are a few SAMPLE MENUS.

Feel free to customize a buffet that suits you and your guests based on our entire catering menu. The possibilities are endless so have fun with our menu and see what you come up with. We will be happy to help with quantities and suggestions.

If you have children in your party we will be happy to provide individual kids meals from our restaurant menu for children 10 and under or suggest some kid favorites from our catering menu.

### **\$14.95 PP**

Dolmathes with Lemon Sauce  
Hummus and Pita Wedges  
Spanakopita  
Greek Salad  
Chicken Souvlaki  
Pastichio  
Rice Pilaf  
Assorted Cookies  
Coffee & Tea

### **\$19.95 PP**

Mezethakia Platter  
Cheese & Fruit Tray  
Spanakopita  
Greek Salad  
Chicken Souvlaki  
Pastichio  
Moussaka  
Rice Pilaf  
Greek Style Green Beans  
Assorted Cookies  
Coffee & Tea

### **\$24.95 PP**

Mezethakia Platter  
Cheese & Fruit Tray  
Spanakopita  
Greek Salad  
Shrimp & Orzo Salad  
Assorted Souvlaki  
Pastichio  
Aegean Shrimp Pasta  
Roasted Potatoes  
Roasted Vegetables  
Assorted Cookies  
Coffee & Tea

Prices do not include 9% Meals Tax and 16% Gratuity.