

# Nadí

## PLATES

22-23 *catering* MENU



At Nadi Plates,  
you're one of  
the *family*\*



NOT LIKE A COLD, DISTANT FAMILY, BUT A COOL, FUN ITALIAN ONE

And families are  
*upfront* with you.  
So here's our prices...

### FULL-SERVICE CATERING

Buffet  
**\$52.99/GUEST**  
Classic and  
cost effective

Famiglia  
**\$58.60/GUEST**  
Pass the pasta,  
per favore

Plated  
**\$67.50/GUEST**  
The age old question:  
chicken or tofu?

**Each full-service option includes:**

Two entree choices • Two appetizers or charcuterie  
Two contorni • One pasta • Pane • Insalata • Coffee

ALL PREPARED FROM THE NADI PLATES FOOD TRUCK ON-SITE

**And usual catering basics like:**

Linens and napkins • Full place settings  
Professional wait staff • Set up & clean up

*vegan + gluten free options no extra cost!*

FINE PRINT STUFF: GLUTEN FREE & VEGAN OPTIONS AVAILABLE AT NO EXTRA COST BECAUSE IT'S 2022 AND WE'RE CHILL. 20% SERVICE CHARGE NOT INCLUDED. ADDITIONAL & PREMIUM APPS, ENTREÉS, PASTA AND SIDES AVAILABLE FOR ADDITIONAL FEE. ASK ABOUT CUSTOM-MADE PACKAGES. TABLES FOR BUFFET OPTIONS NOT PROVIDED.

## DELIVERY SERVICE

### Meal Delivery

**\$38.99/GUEST**

charcuterie  
two entrées  
two contorni  
insalata e pane

### Just the Nadi Bits

**\$22.50/GUEST**

apps only delivery  
choose up to  
five excellent choices

## LATE NIGHT FOOD TRUCK

### Prosciutto e Provola

**\$7.50/GUEST**

An Italian wedding tradition, fresh prosciutto and provolone sandwiches, fresh from the truck and perfect for soaking up the night's wine.

### Piccola Pizza

**\$7.99/GUEST**

Our famous homemade pizza served in personal portions directly from our state-of-the-art food truck, includes up to five different kinds of pizza of your choosing to make all your friend happy, even the difficult ones.

### Pizza Grande

ASK FOR QUOTE

Looking to save a few bucks and get full-size pizzas to cap off your night? We've got you covered. We're happy to work out custom quotes for how ever many pizzas you need. Available as add-on to any service.

**FINE PRINT STUFF:** 20% SERVICE CHARGE NOT INCLUDED. WE BRING FOOD TRUCK TO YOU AND SERVE DIRECTLY FROM IT, SO WILL NEED SPACE FOR IT. INCLUDES PLASTICWARE AND NAPKINS. VEGAN & GLUTEN FREE OPTIONS AVAILABLE AT NO EXTRA COST.

# And family doesn't let you eat sh\*\* food.

# So here's some options. They're all *delicious*.

## NADI BITS

APPS, ANTIPASTO, HORS D'OEUVRES, APERITIVO.  
IT'S SMALL STUFF, YOU GET IT.

- Meatballs
- Mini Panino al Formaggio
- Arancini
- Bruschetta ✓
- Charcuterie Cup
- Mozzarella Fritta
- Cauliflower Wings ✓
- Toasted Ravioli ✓
- Mac e Formaggio Fritti ✓
- Chicken Alfredo Fritta
- Baked Goat Cheese Bites
- Skewers fruit, fried tofu, balsamic chicken, antipasto ✓

*wanna live fancy?*

Ask about passed hors  
d'oeuvres and impress even  
your snobbiest friends.

*"Not only will your tummy be happy,  
but your heart will too."*

— RACHEL ON WEDDINGWIRE

## ENTREE

PREMIUM ENTREES COST MORE, NATURALLY. RISOTTO ONLY AVAILABLE WITH PLATED SERVICE OPTION.

- Roast Beef
- Shrimp Scampi
- Eggplant Parmigiana ✓
- Lasagna ✓
- Manicotti ✓
- Risotto ✓
- Chicken balsamic, roasted, lemon, alfredo, parmiggiano, marsala

Premium Entrees  
Filet Mignon • Prime Rib  
Braciolo • Salmon



## CONTORNI

THAT MEANS SIDES, FOR THE NON-ITALIAN SPEAKERS.

- Spinach Parmesan Rice
- Northern Bean Salad ✓
- Chickpea Salad ✓
- Pasta Salad ✓
- Crisp Green Bean & Potato Salad ✓
- Grilled Asparagus ✓
- Brussel Sprouts ✓
- Lemon Broccolini ✓
- Roasted Carrots ✓
- Brown Butter Green Beans ✓
- Potatoes garlic, mashed, cheesy, balsamic

*saucy pasta*

PICK YOUR NOODS

Rigatoni • Mostaccioli  
Fettuccine  
Spaghetti • Cappellini

ADD ANY SAUCE

Cacio e Pepe • Meaty  
Alfredo • Marinara  
Pomodoro Fresco • Pesto

✓ = CAN BE MADE VEGAN

Something you don't  
see? We're happy to  
work out *custom*  
dishes by request.

## SPEAK ITALIAN

PANE bread  
CONTORNI sides  
INSALATA salad

FRITTA/I fried  
PICCOLA small  
FORMAGGIO cheese

POMODORO tomato  
GRANDE large  
PASTA pasta

## SPEAK TO US

NadiPlates.com • 414.364.7919 • Zach@NadiPlates.com

*follow us*   





# THE Nadia

## BEHIND THE Nadi

**Nadia Santaniello Bucholtz** is a first-generation Italian-American with a lifelong passion for food and the way it can bring people together. Shortly after her parents, Pasquale and Marianna Santaniello, came to America in the early 1960s from Naples, they opened their own restaurant focused on providing a warm, family-like atmosphere (so much family, they lived in it) with the comforting and familiar tastes of southern Italy.

Nadia was instrumental in the success of her family's restaurant and adopted her parents' very hands-on approach, helping out wherever and whenever she was needed. In 1991, she opened a 300-seat banquet facility adjacent to the restaurant, and served as its

first Director of Banquet and Catering. After 25 years in the family business, she ventured into the corporate world and made a name for herself at major food & beverage companies across the Midwest.

Now, with Nadi Plates, she's heading out on her own to combine her traditional Italian restaurant experience and business savvy with her knowledge of a changing culinary landscape. Born out of her kitchen, she's twisting time-honored Italian recipes with modern flair, and breathing new life into historical dishes. Whether it's a vegan lasagna that doesn't taste like cardboard, or a gluten-free pizza for people who don't hate themselves, Nadi Plates is all about having fun with food without losing the authenticity. And it's about treating people like family, as Italians do, and families don't feed each other sh\*t food.

Nadi Plates is proud to be a woman-owned business and supports people of all ages, races, genders, sexualities, identities, religions and abilities. All are welcome at the table.

We cook our food with love, and think you'll love it right back.