

ELA
SOFFITTA
wine lounge

FELICE

at Gild Hall - A Thompson Hotel

PRIVATE DINING AND EVENTS

We are proud to offer the following menus for large parties in our private event space, La Soffitta, as well as our main dining room.

Please note that all events are customizable. We are happy to work with your group to ensure that your event is truly special and memorable.

For more information, please contact Special Events Manager Katie Jacks at katie.jacks@felicenyc.com or (212) 785 5950



Maximum Occupancy: 30 seated - 75 standing

Hours of Operation: Monday - Sunday 8:00am to 12:00am

Menu Format: cocktail reception, seated or buffet breakfast, brunch, lunch, and dinner



All pricing exclusive of 20% suggested gratuity and 8.875% New York sales tax

BREAKFAST

15 guest minimum

EXECUTIVE BUFFET

- \$40 per guest -

Regular and decaffeinated brewed Lavazza coffee
Kusmi Tea selection
Freshly squeezed fruit juices
Assorted pastries, jam, butter and cream cheese
Fresh fruit salad
Yogurt, granola and berries
French toast, strawberries and maple syrup
Crispy bacon
Pork breakfast sausages
Herb-roasted potatoes

Select one egg dish:

Vegetarian omelette
Scrambled eggs, bacon, and mozzarella
Frittata with goat cheese, spinach and ham

BRUNCH

buffet

Includes unlimited Bellini, Mimosa, Bloody Marys, etc

- 47.50 per guest -

ASSORTED PASTRIES served with jam,
butter and cream cheese

UOVA AL PURGATORIO Oven-poached
eggs over San Marzano tomato sauce
topped with mozzarella, parmigiano
served with toasted Tuscan bread

FRITTATA VEGETARIANA seasonal
vegetables, goat cheese, baby kale

FRENCH TOAST housemade raisin
brioche french with strawberries,
maple syrup and powdered sugar

SALMONE smoked salmon on a pretzel
croissant with cream cheese, red
onions, capers

AMATRICIANA traditional Roman tomato
sauce, red onion confit and crispy
bacon

LUNCH

Pricing per guest is based on the entrée choices. Soft drinks are included.

*Lunch is also available buffet style
choice of: three antipasti, two entrées, two desserts*

THREE-COURSE PRE FIXE 55 PER GUEST

FIRST COURSE

MISTA SALAD tricolored greens, avocado, buffalo mozzarella, tomatoes, olives, mustard vinaigrette

INSALATA DI QUINOA baby kale, avocado, green and snow peas, carrots, watermelon radish, almonds and basil parmigiano dressing

MELANZANE ALLA PARMIGIANA baked layers of sliced eggplant, mozzarella, Parmesan and tomato basil sauce

TARTARE DI SALMONE avocado, sliced radishes, fried capers and mustard vinaigrette

ENTRÉE

L'HAMBURGER short rib and brisket burger served on a brioche bun with fontina cheese, bacon, caramelized red onions, tomato, handcut fries

TAGLIATA DI MANZO sliced sirloin steak with charred broccolini and roasted fingerling potatoes

SPINACH AND RICOTTA RAVIOLI in a butter and sage sauce with 24-month grana padano

ORECCHIETTE DI MARE shrimp, calamari, mussels and sea bass in a spicy tomato sauce

SALMONE pan-seared salmon in a stew of artichokes, roasted cherry tomatoes, fingerling potatoes and green olives

BRANZINO grilled Mediterranean sea bass with mix sauteed vegetables, carrots pure.

FARROTTO Tuscan spelt risotto, eggplant, cherry tomato sauce, basil pinenuts and dry ricotta cheese

FUSILLI AL FERRETTO artisanal fresh fusilli with San Marzano tomato sauce and creamy burrata

BATTUTA DI POLLO grilled chicken cutlet with arugula and tomatoes

DESSERT

TIRAMISU espresso-soaked sponge cake with layered with mascarpone cream

GIANDUIA chocolate hazelnut mousse cake

PANNA COTTA with fresh strawberry purée

NEW YORK CHEESECAKE served on a graham cracker crust, blueberries

TARTALLETTA MIRTILLI blueberry tart with Florentine cream

BISCOTTI homemade assorted cookies

Gluten-free and whole wheat pastas are available upon request.



DINNER

Select up to three from each course for a seated dinner.
Pricing per guest is based on the entrée choices.

Dinner is also available buffet style
choice of: three antipasti, two entrées, two desserts

THREE-COURSE PRE FIXE 70 PER GUEST

FIRST COURSE

MELANZANE ALLA PARMIGIANA
baked layers of sliced eggplant,
mozzarella, Parmesan and tomato
basil sauce

TARTARE DI SALMONE avocado,
sliced radishes, fried capers and
mustard vinaigrette

ARTICHOKE SALAD thinly sliced raw
artichokes with arugula, Parmesan,
hearts of palm and cherry tomatoes

INSALATA DI QUINOA baby kale,
avocado, green and snow peas,
carrots, watermelon radish, almonds
and basil parmigiano dressing

CAPRESE

buffalo mozzarella, tomatoes and
basil

ARANCINI lightly breaded saffron
risotto balls, mozzarella, sun dried
tomatoes, basil, eggplant

ENTRÉE

BRANZINO grilled Mediterranean
sea bass with sauteed seasonal
vegetables, carrots puree

SALMONE pan-seared salmon in a
stew of artichokes, roasted cherry
tomatoes, fingerling potatoes and
green olives

FARROTTO Tuscan spelt risotto,
eggplant, cherry tomato sauce, basil
pinenuts and dry ricotta cheese

TAGLIATELLE ALLA BOLOGNESE
tagliatelle with our traditional
veal ragu

TAGLIATA DI MANZO sliced sirloin
steak with charred broccolini and
roasted fingerling potatoes

MILANESE traditional chicken
milanese served with baby arugula,
roasted cherry tomatoes and shaved
Parmigiano Reggiano

DESSERT

TIRAMISU espresso-soaked sponge
cake with layered with mascarpone
cream

GIANDUIA chocolate hazelnut mousse
cake

PANNA COTTA with fresh strawberry
purée

NEW YORK CHEESECAKE served on a
graham cracker crust, blueberries

TARTALLETTA MIRTILLI blueberry
tart with Florentine cream

GELATO by Sant Ambroeus, two scoops
(seasonal flavors)

Gluten-free and whole wheat pastas are available upon request.

BITES

Passed Hors d'Oeuvres and Small Plates, 2 hours

SELECT FIVE 35 PER GUEST SELECT EIGHT 40 PER GUEST
heavy cocktail (pasta and risotto) add \$5 per person per plate

MEAT

MINI BEEF BURGERS with tomatoes, mozzarella, pickles and ketchup

GNOCCO FRITTO, 18-month San Daniele prosciutto, crescenza cheese

POLPETTINE fried veal and lemon zest meatballs with marinara sauce

CHICKEN SKEWERS grilled chicken with Dijon mustard sauce

BRESAOLA thinly sliced cured beef rolled with goat cheese and arugula

FILLET MIGNON with romesco sauce over a Tuscan bread

CROSTONE SCAMORZA melted scamorza cheese, soppressata salami

PIGS IN A BLANKET Italian sweet sausage rolled in puff pastry

SEAFOOD

SALMON TARTARE yogurt on cucumber chips

GRILLED SHRIMP with Dijon mustard

MINI CRAB CAKES with tartar sauce

ENDIVE shrimp, avocado, peperoncino and lime

MINI TUNA BURGERS apple, pickled celery, horseradish mayonnaise

LOBSTER ROLL served in a wamred mini bun

COD CROQUETTES with red pepper and black olives

HOUSE CURED SCALLOP CARPACCIO with tomato concassé, zucchi tartare and tarragon

VEG

PIZZETTE pizza bites with black olives, tomato and mozzarella

MINI QUESADILLAS buffalo mozzarella with green "tomatillo" sauce

ARANCINI saffron risotto balls

FINGERLING POTATO with avocado mousse and jalapeno

CROSTONE RICOTTA ricotta toast with spicy honey and almonds

HEAVY COCKTAIL

HOMEMADE SPINACH AND RICOTTA RAVIOLI in a butter and sage sauce with 24-month grana padano

PENNETTE AL FERRETTO with San Marzano tomato sauce and creamy burrata

HOMEMADE ORGANIC BUTTERNUT SQUASH AND GOAT CHEESE RAVIOLI in a butter and sage sauce

FARROTTO Tuscan spelt risotto, eggplant, cherry tomato sauce, basil pinenuts and dry ricotta cheese

PASTA AL FORNO pasta baked with a mix of Italian cheeses

BEET RISOTTO pecorino, balsamic reduction

ORECCHIETTE AL SUGO pork ragu, rucola, shredded ricotta salata



PLATTERS

Available for large groups and private parties in La Soffitta. We politely request 48 hour advanced notice.

PLATTERS SERVE 15-30 GUESTS

APPETIZERS

SHISHITO PEPPERS	50
roasted shishito peppers with sea salt	
POLPETTINE	90
veal meatballs, lemon zest, marinara sauce	
ARANCINI	95
lightly breaded saffron risotto balls, mozzarella, sun dried tomatoes, basil, eggplant	
FRITTO DI CALAMARI	100
an assortment of lightly battered calamari and mixed seasonal vegetables with jalapeno aioli	
GAMBERETTI	130
skewered grilled shrimp with a homemade cocktail sauce	

TAGLIERI

All of our taglieri are garnished with dried fruit, assorted nuts, honey, and served with freshly baked bread and olive oil.

Serves approximately 30 guests.

FORMAGGI	225
chef's selection of assorted Italian cheeses	
SALUMI	225
chef's selection of imported cured meats	
FORMAGGI E SALUMI	250
chefs selection of assorted Italian cheeses and imported cured meats	

CROSTONE

Open-faced toasts served on Tuscan bread

CROSTONE POMODORO	65
crushed tomatoes, basil and extra virgin olive oil	
CROSTONE SALMONE	65
avocado, applewood smoked salmon, scallion and pickled cucumber	
CROSTONE MUSHROOM	65
sauteed mix mushroom topped with melted fontina cheese and parsley	
CROSTONE BURRATA	65
roasted tomatoes, fresh basil and creamy burrata	
CROSTONE RICOTTA	65
ricotta cheese, spicy honey, dried figs, toasted almonds	

VERDURE & FRUTTA

Serves approximately 10-20 guests

CRUDITE	90
assorted seasonal raw vegetables served with mint yogurt dip	
FRUTTA FRESCA	90
assorted seasonal selection of sliced fresh fruit	
BURRATA E VERDURE	95
baked vegetable medley of zucchini, eggplant, carrot, asparagus, red pepper and fennel served with burrata cheese	



BEVERAGES

LIMITED BAR

Open bar of Italian wine, domestic and imported beer, and Sant Ambroeus prosecco. Includes soft drinks and juices.

Wine selections are detailed on the following page.

TIER1 15 PER GUEST/PER HOUR

TIER2 20 PER GUEST/PER HOUR

TIER3 30 PER GUEST/PER HOUR

Welcome your guests with a specialty cocktail, **add \$10 per guest.**

OPEN BAR

Selection of spirits, including cocktails and martinis.

(Shots are not included)

ADD \$15 PER GUEST/PER HOUR

CONSUMPTION BAR

Beverages can be charged on a per drink basis.

Full wine and cocktail menus are available.

AFTER PARTIES

Last call by 2am



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WINE SELECTION

Each tier includes domestic and imported beer and Sant Ambroeus prosecco.

TIER 1		\$15 PER PERSON/PER HOUR
WHITE (SELECT ONE)	Foscarino, Anselmi 2013 Medium- to full-bodied, with flavors of fresh apples, peach and lime underscored by mineral notes	
	Piemonte Villa Della Rosa, Picco Maccario 2015 fresh and aromatic	
RED (SELECT ONE)	Montepulciano d'Abruzzo, Cataldi Madonna 2013 medium with cherry notes	
	Nero D'Avola, Morgante 2014 aromas of ripe black cherries and blackberries and hints of vanilla, peppery spice, and smoke.	

TIER 2		\$20 PER PERSON/PER HOUR
WHITE (SELECT ONE)	Chardonnay Felice, Fattoria Sardi 2015 Chardonnay rich and mineral	
	Vermentino, Fattoria Sardi 2015 Fresh and crisp	
	Pinot Bianco, Kettmeier 2014 medium and aromatic	
ROSÈ	Felice Rosato, Fattoria Sardi 2015 Sangiovese and Merlot fresh and fruity	
RED (SELECT ONE)	Felice Rosso, Fattoria Sardi 2014 Sangiovese and Merlot elegant and smooth	
	Redimore Irpina, Aglianico Mastroberardino 2013 (earthy and firm tannins)	
	Barbera D'Asti Montebruna, Braida 2014 characterised by well defined fragrances of ripe cherry and small red fruits.	

TIER 3		\$30 PER PERSON/PER HOUR
WHITE (SELECT ONE)	Pinot Grigio, Valle dei Laghi 2015 dry and crisp	
	Sauvignon Blanc, Asimea 2015 aromatic and full-bodied	
SPARKLING	Prosecco Sant Ambroeus	
RED (SELECT ONE)	Sebastiano, Fattoria Sardi 2013 merlot, cabernet sauvignon (full bodied and soft)	
	Faro, San Placido, Cuppari 2011 60% Nerello Mascalese, 20% Nerello Cappuccio, 10% Nocera, 5% Nero d'Avola, 5% Sangiovese - Hints of tobacco, leather spices and dried fruit.	

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