



727-351-7570

www.thenonaslicehouse.com

thenonaslicehouse@gmail.com

Catering Manager: Sabrina Salem



LARGE PARTY MENU

Pizzas - all large size

New York

Plain Ol' Cheese \$17

Traditional New York Style Cheese Pizza. Add pepperoni for \$2.50 per pizza.

The Dr John \$27

Cup n' Char pepperoni, ground italian sausage, sliced meatballs, & thinly sliced red onion. Base of marinara sauce.

The Street Car \$25

No sauce, cherry tomatoes, piped ricotta, whole roasted garlic & roasted red pepper.

Pistach-I-Dew \$28

No sauce, roasted pistachios, peppadew peppers & piped ricotta finished with fresh arugula & our local 'Fire In The Hive' hot honey drizzle.

Olde World

Margherita \$17

San Marzano tomato sauce, fresh mozzarella and olive oil, finished with fresh basil.

El Diablo \$28

San Marzano tomato sauce, fresh mozzarella, peppadew peppers, hot soppressata & piped ricotta, finished with our local 'Fire In The Hive' hot honey drizzle & fresh basil.

The Honey Cup \$27

San Marzano tomato sauce, fresh mozzarella, cup n' char pepperoni & piped ricotta, finished with our local 'Fire In The Hive' hot honey drizzle & fresh basil.

Garden Pesto \$28

San Marzano tomato sauce, fresh spinach, cherry tomatoes, artichokes, & black olives with housemade pesto, finished with fresh basil.

Detroit

Detroit Red Top \$20

A mix of mozzarella & brick cheese topped with stripes of marinara.

Death By Pepperoni \$28

A mix of mozzarella & brick cheese, traditional pepperoni, rosa grande pepperoni & cup n' char pepperoni, topped with stripes of marinara.

The Bee's Knees \$27

No sauce, red onion, finished with prosciutto di parma, arugula, shaved parmesan & our local "Fire In The Hive" hot honey drizzle.

Desserts - small up to 12pppl & large up to 25pppl \$50 / \$90

Mini Cannoli's

Cinnamon shell filled with sweetened ricotta & chocolate chips, topped with powdered sugar.

Mini Monster Cookies

Oats mixed with chunky peanut butter, M&M's, chocolate chips, our local honey & brown sugar then baked to perfection.
gluten-free friendly

Mini Cheesecake Bites

Small bites of our housemade cheesecakes, graham cracker crust served with dollops of strawberry, blueberry, caramel & whipped cream.

Tiramisu

Coffee soaked lady finger cookies, creamy mascarpone, whipped creamed & finished with a light dusting of cocoa powder.

Gluten & Dairy Free options are available for some menu item, please inquire if needed.

DELIVERY FEE & 20% GRATUITY WILL BE ADDED BASED ON SIZE OF ORDER.

LARGE PARTY MENU



Appetizers - small up to 12ppl & large up to 25ppl

Garlic Knots \$25 / \$45

Fresh hand-tied knots, baked & tossed in olive oil & garlic, topped with romano cheese & fresh basil. Served with house marinara on the side.

House Salad \$35 / \$55

Bed of romaine lettuce, cucumbers, tomatoes, kalamata olives & red onion. Served with housemade vinaigrette on the side.

Caesar Salad \$35 / \$55

bed of romaine lettuce & croutons, topped with shaved parmesan. Served with caesar dressing on the side.

Rocket Man Salad \$40 / \$70

Bed of arugula, toasted pistachios, goat cheese, red onion & fresh strawberries. Served with housemade vinaigrette on the side.

Caprese Skewers \$65 / \$115

Cherry tomatoes & fresh mozzarella skewers served with fresh basil & a balsamic drizzle.

Grilled Spedini \$80 / \$140

Wisconsin brick cheddar wrapped in Prosciutto di Parma served on a bed of spinach drizzled with extra-virgin olive oil and black pepper.

Stuffed Peppadew Peppers \$65 / \$130

Peppadew peppers stuffed with creamy ricotta, topped with bacon, served over a bed of arugula & drizzled with our local 'Fire In The Hive' hot honey drizzle.

Burratta \$70 / \$140

Fresh mozzarella with a creamy center, served with housemade pesto & cherry tomatoes finished with balsamic drizzle & fresh basil. Served with toast points.

Chicken Wings \$70 / \$130

Chicken wings baked & finished on the grill, tossed in our mix of buffalo honey, BBQ, or Jamaican jerk. Served with blue cheese & ranch on the side.

Sandwich Platter \$60 / \$115

Housemade artisan bread, filled with genoa salami, hot capicola, ham, smoked provolone & housemade olive spread or pepperoni, genoa salami, hot capicola & smoked provolone.

Antipasto Platter \$70 / \$140

High-end italian meats & cheeses, marinated veggies, assorted olives & peppers.

Stuffed Mushrooms \$45 / \$70

Cremini mushroom caps stuffed with a mixture of parmesan, ricotta cheese & seasoned breadcrumbs.

Mains - small up to 12ppl & large up to 25ppl

Meatballs in Marinara \$50 / \$85

All beef meatballs in housemade marinara sauce, topped with parmesan cheese.

Roasted Balsamic Vegetables \$45 / \$70

Roasted squash, zucchini, cherry tomatoes, red onion, carrots & green beans in a balsamic glaze sauce.

Mixed Sausage & Peppers \$60 / \$100

Baked mild italian sausage & beef sausage mixed with roasted red, yellow & green peppers with red onion.

Baked Ziti \$50 / \$80

Ziti pasta baked with housemade marinara topped with melted mozzarella.

Fettuccini Alfredo \$60 / \$110

Fettuccini pasta cooked in a housemade fettuccini sauce topped with fresh parsley.

Penne Alla Vodka \$65 / \$120

Penne pasta cooked in a housemade vodka sauce, topped with fresh parsley.

Pasta Primavera \$55 / \$100

Spaghetti pasta cooked in housemade garlic & olive oil sauce with roasted zucchini, squash, cherry tomatoes & asparagus, finished with parmesan.

Bolognese Pasta \$65 / \$120

Ziti pasta cooked with housemade bolognese sauce, sautéed ground beef & tomatoes, topped with fresh parsley.

Add-Ons for any Pasta

Grilled Chicken \$50/per pan

Extra Fresh Mozzarella \$20/per pan

DELIVERY FEE & 20% GRATUITTY WILL BE ADDED BASED ON SIZE OF ORDER.

FULL CATERING MENU



Tier 1 - \$25/head

Garlic Knots
House or Caesar Salad
Pizzas of choice - made at event for off-site catering
Non-Alcoholic beverages included for on-site catering

Tier 2 - \$35/head

Garlic Knots
House or Caesar Salad
Antipasto Platter
Chicken Wings or Caprese Skewers
Pizzas of choice - made at event for off-site catering
Non-Alcoholic beverages included for on-site catering

Tier 3 - \$45/head

Appetizers of choice
Pizzas of choice - made at event for off-site catering
Desserts of mini cannolis, mini monster cookies & cheesecakes bites.
Non-Alcoholic beverages included for on-site catering

Gluten & Dairy Free options are available for some menu item, please inquire if needed.

Extras

| | |
|---|-------------------------|
| Set-up & Break Down Fee - off-site events | \$300 |
| Catering Staff | \$150 / person required |
| Full Restaurant Rental | \$7000 |
| Full Cheesecake / Specialty Cheesecake | \$50 / \$56 |

Bar Menu - on-site only

| | |
|--|-----------------------------------|
| Bartender | \$100 |
| Specialty Cocktail | Pricing based on Spirit of Choice |
| 1 Case of House Wine (12 bottles) - red or white | \$200 |
| 1 Case Domestic Beer - 24pk | \$90 |
| 1 Case Imported Beer - 12pk | \$50 |
| 1/2 Keg of Domestic Beer | \$250 |
| 1/2 Keg Craft Beer | \$300 |
| Batch Cocktail - Margarita - Hurricane - Sangria | \$200 |

DELIVERY FEE & 20% GRATUITY WILL BE ADDED BASED ON SIZE OF ORDER.