

**NOMO**  
9 CROSBY STREET NYC  
**SUSHI**

2019  
*wedding packages*



*Executive Chef Carlos Betancourth*

Please inform us of any dietary restrictions or allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# *gold package*

4 Passed Hors d'oeuvres  
3 Hours Premium Open Bar  
3-Course Plated Dinner (pre-selected)  
2 Stations  
Votive Candles

## *First Course*

Choice of 1 item from suggested antipasto

## *Second Course*

Choice of 1 item from entrées  
Choice of 1 side

## *Third Course*

Choice of 1 dessert  
Coffee and tea  
Cake plating

*\$275* per person

\*\* A taxable service charge of 23% and sales tax, currently 8.875% will apply to all food and beverage prices. Prices are subject to change. Venue rental additional charge.

\*Minimum 50 guests

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# *platinum package*

6 Passed Hors d'oeuvres  
4 Hours Premium Open Bar  
3-Course Plated Dinner (pre-selected)  
2 Stations  
Votive Candles

## *First Course*

Choice of 1 item from crude menu  
Choice of 1 item from suggested antipasto/flatbread menu

## *Second Course*

Choice of 1 item from suggested entrée/pasta menu  
Choice of 1 item from suggested sides menu

## *Third Course*

Choice of 1 dessert  
Coffee and tea  
Cake plating

*\$295* per person

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\*Minimum 50 guests

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# *diamond package*

6 Passed Hors d'oeuvres  
5 Hours Premium Open Bar  
4-Course Plated Dinner (pre-selected)  
2 Stations  
Votive Candles

## *First Course*

Choice of 2 items from crude menu  
Choice of 1 item from suggested antipasto/flatbread menu

## *Second Course*

Choice of 1 item from suggested pasta menu

## *Third Course*

Choice of 1 item from suggested entrée menu  
Choice of 2 items from suggested sides menu

## *Fourth Course*

Choice of 2 desserts  
Coffee and tea  
Cake plating

*\$325* per person

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\*Minimum 50 guests

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# *passed hors d'oeuvres*

## *Hot*

JONAH CRAB CAKE spicy horseradish aioli  
CHICKEN SATAY curry peanut sauce  
CRISPY FUNGI SLIDER harissa aioli, onion marmalade  
BEEF SLIDERS sauce Louie, crispy shallots, white cheddar, lettuce, tomato  
SIRLOIN SKEWERS chimichurri  
CRISPY EGGPLANT tomato fritto, mint yogurt  
HEAD TO TAIL PORK CROQUETTES sauce gribiche  
SAFFRON ARANCINI fontina, parmesan, fresh mozzarella, Kewpie truffle  
BLUE CRAB BEIGNETS avocado cream

## *Cold*

PICKLED MANGO PILLOWS spiced honey labneh  
CONFIT STUFFED ARTICHOKE gorgonzola  
SQUID SALPICON fennel, red onion, olives  
PISTACHIO CRUSTED STUFFED FOIE GRAS POPPERS blackberry jelly  
VEGETABLE SPRING ROLLS  
BABY BEET SALAD goat cheese, pistachio vinaigrette  
TUNA TARTARE mango salsa  
SMOKED SALMON rice cracker, capers, red onion, crème fraiche  
LOBSTER ROLL Hawaiian rolls  
PROSCIUTTO STECCA truffle butter

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# *reception*

## *Crude*

**BEEF CARPACCIO** confit tomato, shaved parmesan, shaved cauliflower,  
caper berries, anchovy vinaigrette

**BEEF TARTARE** pickled mushroom, Dijon vinaigrette, fresh herb crostini

**SHRIMP SALPICON** cucumber, fennel, olives, Fresno chili

**TUNA CARPACCIO** arugula, frisée, caper berries, lemon caper aioli

**OCTOPUS CARPACCIO** sherry chorizo vinaigrette, capers, radish, pickled beets

## *Antipasti*

**CHOPPED CHICKEN SALAD** endive, fennel, chicory, arugula,  
shaved tri-color carrots, blue cheese dressing

**TRI-COLOR BABY ROMAINE SALAD** fried anchovies, lola rosa, baby red oak, baby red  
romaine, parmigiano dressing

**FENNEL CITRUS WITH PISTACHIO** spinach, blood orange, ruby red grape fruit,  
braised fennel, beets mustard dressing

**HEIRLOOM TOMATO PANZANELLA** Batavia greens, pickled red pearl onions, avocado

**ROASTED BEET & CARROT** lentils, labneh, almonds

**ROASTED CAULIFLOWER & HUMMUS** Kalamata olives, marinated feta,  
shaved pistachio, rocket arugula, crostini



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# *reception*

## *Flatbread*

MARGHERITA fresh mozzarella, tomato, basil  
FUNGI béchamel, wild mushrooms, red onions  
SPICED PORK broccolini, marinara, pecorino

## *Pasta*

CACIO E PEPE pecorino Romano, black pepper  
TAGLIATELLE beef Bolognese, parmigiano  
GNOCCHI pistachio & mint pesto, English peas, pea tendrils  
WILD MUSHROOM TORTELLINI herb ricotta parmigiano

## *Entrées*

SHABAZZ MARINATED HALF CORNISH HEN charred broccoli rabe pesto, roasted sweet pepper  
SEARED SNAPPER sautéed escarole, puttanesca  
BONE-IN FILET AU POIVRE confit king oyster mushrooms  
BRANZINO abuelita lentils  
CORIANDER HONEY-AGED DUCK BREAST herb labneh, wild mushroom,  
blackberry port wine reduction

## *Sides*

ROMANESCO pine nut, agrodolce  
SPICED TRI-COLOR CARROTS  
BROCCOLI GREENS garlic soffritto  
BRUSSEL SPROUTS pancetta

## *Dessert*

CHOCOLATE TARTS salted caramel  
S'MORES IN A CUP graham cracker cookie, chocolate ganache, toasted fluff meringue  
SEASONAL FRUIT semifreddo

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# *stations*

## *Mediterranean Station*

fire roasted red peppers, prosciutto and provolone stuffed peppers, mixed olives, arancini, olive tapenade, grilled Tuscan bread

## *Grand Station*

elaborate display of charcuterie, crudité special selection of artisanal cheese, grilled Tuscan bread, toasted stecca loafs, spiced hummus, smoked almonds, marinated olives

## *Canal Street Station*

**RAMEN NOODLE** baby bok choy, cured egg, miso broth

**FRIED RICE** choice of 1 - chicken / pork / shrimp

**VEGETABLE SPRING ROLLS**

**PORK BELLY SLIDER**

**SOBA NOODLE SALAD** carrot binger dressing

**CHICKEN SATAY**

**MISO COD**

**SCALLION & ORANGE MARINATED DUCK** scallion pancakes

## *Seafood Station*

**EAST & WEST OYSTERS** on the half shell with sauces

**GRILLED JUMBO PRAWN COCKTAIL**

**CRAB CLAWS**

**SEASONAL ISOLA CRUDI**



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# *reception*

## *SoHo Station*

\$70 per person

PERUVIAN STYLE ROASTED CHICKEN vinegar chili sauce

YELLOW RICE

SWEET PLANTAINS

VACA FRITA crispy skirt steak, chimichurri

PATATAS BRAVAS saffron aioli

ROASTED PORK salsa verde

SEARED HALIBUT chorizo, beans, scallions

RICE & BEANS

## *Paella Station*

\$85 per person – choice of 1

MIXED YELLOW RICE peas, cilantro, chorizo, chicken, assorted seafood, shellfish

SEAFOOD YELLOW RICE peas, cilantro, assorted seafood, shellfish

CHICKEN YELLOW RICE peas, cilantro, chorizo, chicken,

## *Lafayette Station*

\$85 per person

HEIRLOOM TOMATO PANZANELLA prosciutto di Parma

NOMO CHICORY SALAD Herbs de Provence vinaigrette

PIZZAS: MARGARITA / SOPPRESSATA / SPICY HONEY / FUNGI

RIGATONI POMODORO / BOLOGNESE

SPINACH RICOTTA CANNELLONI

SEASONAL FOCACCIA whipped ricotta

CREAMY POLENTA wild mushroom ragout

BRANZINO FILET parsley lemon capers

HERB RUBBED FRENCH CUT CHICKEN BREAST

NEW ZEALAND RACK OF LAMB mint chermoula

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## *Canal Street Station*

**RAMEN NOODLE** baby bok choy, cured egg, miso broth

**FRIED RICE** choice of 1 - chicken / pork / shrimp

**VEGETABLE SPRING ROLLS**

**PORK BELLY SLIDER**

**SOBA NOODLE SALAD** carrot binger dressing

**CHICKEN SATAY**

**MISO COD**

**SCALLION & ORANGE MARINATED DUCK** scallion pancakes

## *Seafood Station*

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ROASTED PORK salsa verde

SEARED HALIBUT chorizo, beans, scallions

RICE & BEANS

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CHICKEN YELLOW RICE peas, cilantro, chorizo, chicken,

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HEIRLOOM TOMATO PANZANELLA prosciutto di Parma

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PIZZAS: MARGARITA / SOPPRESSATA / SPICY HONEY / FUNGI

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CREAMY POLENTA wild mushroom ragout

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# *stations*

## *Crosby Street Station*

**\$115 per person**

**CHOPPED SALAD** radicchio, chicory, fennel, frisée, champagne vinaigrette

**ESCAROLE** parmigiano reggiano, garlic, anchovy, lemon, bread crumb

**CACIO E PEPE** pecorino romano, black pepper, tossed in parmigiano wheel (live station)

**ELABORATE DISPLAY RAW BAR** sushi, hamachi, California rolls, eel, other assorted rolls

**THREE CHEESE GRITS CAKE** romesco

**CLAM BAKE**

**CARVING** - choice of 3

**SUCKLING PIG** apple mustard compote

**WHOLE ŌRA KING SALMON** lemon velouté

**BEEF WELLINGTON** veal jus

**NEW ZEALAND RACK OF LAMB** mint chermoula



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## *additional fees*

**SERVER(S)** \$40 per hour plus 8.875% sales tax  
We provide one server for every ten guests for seated dinners.

**BARTENDER(S)** \$40 per hour plus 8.875% sales tax  
We provide one bartender for every 60 guests.

**EVENT CAPTAIN(S)** \$60 per hour plus 8.875% sales tax  
We provide one captain for every 125 guests.

**SECURITY GUARD** \$45/per hour plus 8.875% sales tax  
This may be necessary if you would like to designate an elevator during a portion of the event to get guests to the next location.

**RESTROOM ATTENDANT** \$390 plus 8.875% sales tax (based on 8 hours)  
Mandatory for restaurant buy-outs

**COAT/BAG CHECK** \$175 fee plus 8.875% sales tax and taxable 23% service charge  
(based on 100 people) Mandatory in colder months

**CHILDREN'S MENU** To be determined, based on the menu chosen  
plus 8.875% sales tax and taxable 23% service charge

**OVERTIME CHARGES** Based on your bar package and staffing, this will be charged on the original guaranteed number of guests or a number of guests in attendance if that number exceeds the guarantee. Overtime will only apply once the event goes past the contracted end time.

**SPECIALTY COCKTAIL** Additional \$10 per person, per cocktail, per hour with an open bar package

**UPGRADED WINES** To be determined, based on the value of the wine chosen

**FURNITURE RENTAL** To be determined, based on the furniture requested

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