



IL GATTOPARDO
Catering
private dining



IL GATTOPARDO
RISTORANTE

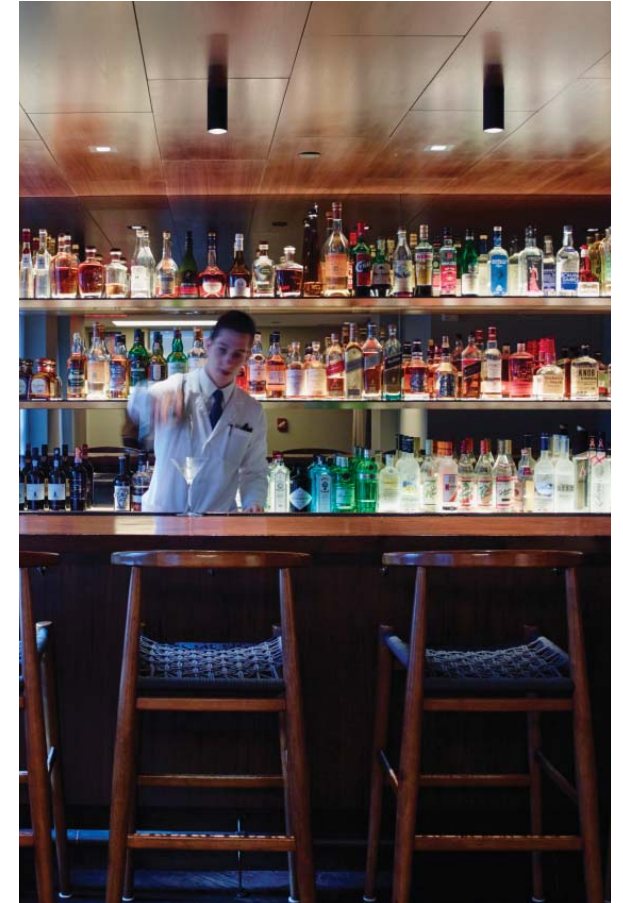
THE LEOPARD
at des Artistes

mozzarella &
vino

IL GATTOPARDO
Catering

IL GATTOPARDO CATERING offers elegant private dining and event spaces in all three of our restaurants - the flagship space **IL GATTOPARDO**, the rustic Italian enoteca **MOZZARELLA & VINO**, and the romantic NYC landmark **THE LEOPARD at des Artistes**. A wide range of distinct spaces are available, from small to large, each with its own distinct character. Full buyouts are also available.

Our Director of Catering will tend to your every need, from **menu design, to floral arrangements and decorations**, to handling any special requests. We look forward to working with you in creating the perfect private dining or event experience!



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Peter Klein Catering Director peterklein@ilgattopardonyc.com office 13 West 54th Street New York NY 10019 t (212) 246-0412
ilgattopardonyc.com theleopardnyc.com mozzarellaevino.com **passion is our main ingredient**



MENUS & WINE LISTS

We are dedicated to producing the highest quality authentic Italian cuisine, served with warm, professional hospitality and unrivaled service.

Drawing on the menus from each of our three highly-acclaimed restaurants, **IL GATTOPARDO CATERING** offers an ever evolving set of ***Holiday and Seasonal menus***, all centered on our authentic Italian cuisine, and personalized to meet the unique profile of your event.

We offer a wide range of delectable cool and hot dishes, including distinctive appetizers and hors d' oeuvres, pasta, fish and meat dishes, and of course our authentic desserts. Our distinguished ***wine list*** includes hundreds of Italian regional selections at every price point, and our knowledgeable staff will make excellent pairing recommendations for a range of events and menus.

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IL GATTOPARDO

Located in the historic *Rockefeller Townhouses* at 13-15 West 54th Street, *IL GATTOPARDO* offers authentic Italian cuisine in a refined, modern setting.

Our stunning, lushly planted *Atrium* has a soaring skylight, and seats up to 80 guests. The adjacent *Cellar*, with its moveable bar, is available for standing cocktails or can be reserved separately for meetings and seated dinners for up to 30 guests. *Together*, the two rooms seat up to 120 guests.



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THE LEOPARD AT DES ARTISTES

Close to both *Lincoln Center and Central Park*, and located in the historic *Hotel des Artistes*, at 1 West 67th Street, with capacity to up to 90 guests, *THE LEOPARD at des Artistes* is a unique jewel among New York City's restaurants.

This iconic, landmarked location is home to the original (and fully restored) murals by acclaimed artist *Howard Chandler Christy*, which offer a unique sense of warmth and beauty to this elegantly and stylishly renovated room. Although we're open for brunch and dinner on weekends, we are only open to the public for dinner Monday through Friday, making the dining room ideal for weekday private breakfasts, luncheons and meetings. There's truly no other space like it!

For intimate dinners, we also offer *The Parlor*, an exquisite private room adjacent to the building's stately lobby, which seats between 8 and 18 guests.





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MOZZARELLA & VINO

Occupying Il Gattopardo's original home at 33 West 54th Street, **MOZZARELLA & VINO** has a beautiful enclosed **Garden** suitable for groups between 10 and 24 seated guests and standing receptions up to 30 guests. The **entire dining space** is flexible, with either full or partial buyout options available to create a space perfect for between 30 and 90 guests.

In either sunlight or candlelight, bring the warm ambiance of a rustic Italian countryside to your next event!





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ABOUT OUR TEAM

EXECUTIVE CHEF VITO GNAZZO

Born and raised in the town of Felitto in Salerno, Cilento Coast of Italy, **Executive Chef Vito Gnazzo** began his culinary career in Milan at *El Toulà*, and later at world-renowned Three Michelin starred restaurant *Antica Osteria del Ponte*. After a decade in Los Angeles, as Head Chef of the legendary *REX il Ristorante*, Gnazzo moved to the East Coast to be the Executive Chef at *Bice Restaurant* in New York City, where he met the restaurateur Gianfranco Sorrentino. In 1993 he became Executive Chef at *Sette MoMA*, in the prestigious Museum of Modern Art. In 2001, *Gianfranco and Paula Bolla-Sorrentino* invited him to be Executive Chef at their restaurant *IL GATTOPARDO*. Since then, he's become a part of the Sorrentino's family, as the ultimate artist behind the Southern Italian menus at the three restaurants and catering division. **Chef Gnazzo** has been awarded two stars by The New York Times and two and half stars by the New York Post, and is committed to bringing the best of the Italian culinary traditions to all of his creations, with the use of humble preparation, and authentic, traditional ingredients.

CATERING DIRECTOR PETER KLEIN

Catering Director Peter Klein's career encompasses restaurant event management and off-premise catering for *The Tribeca Grill*, *Nobu*, and *Aquavit*, as well as coordinating the private events for generations of private and corporate clients. He began his NY catering career providing charcuterie to the original *Dean & DeLuca* followed by a 10 year run as the chef-owner of the *Gault et Millau* - acclaimed Tenbrooks Restaurant, a pre-Tribeca venue nourishing City Hall and Wall Street. As a food scholar, Peter has traveled the markets of Europe, Asia, and North Africa as well as the USA, pursuing historic practices and traditional products. He has also lectured on Jewish food culture, particularly as found in North Africa and across the Mediterranean, especially Italy. Mr. Klein joined the team at *IL GATTOPARDO CATERING* in 2014, and has created hundreds of memorable events, both in-house and off-premise.

Our loyal, return clientele is a testament of our entire team tireless dedication, knowledge and professionalism.



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