



IL GATTOPARDO
Catering

off-premise



IL GATTOPARDO
RISTORANTE

THE LEOPARD
at des Artistes

mozzarella &
vino

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Catering

IL GATTOPARDO CATERING is a highly personalized department offering full-service event planning and catering *beyond* our restaurant walls, and provides the same high standard of exceptional Italian cuisine, warm hospitality, and attentive, professional service to you in your own event space, office, or home that we offer in our restaurants!

Drawing on menus from all three of our highly-acclaimed restaurants (*IL GATTOPARDO, THE LEOPARD at des Artistes and MOZZARELLA & VINO*), **IL GATTOPARDO CATERING** presents an ever evolving set of Holiday and Seasonal menus, all centered on our authentic Italian cuisine. 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 regional selections at every price point, and our knowledgeable staff will make excellent pairing recommendations for a wide range of events and menus.

Aside from offering our exceptional cuisine and service, our team can *also evaluate locations, suggest designs, provide custom floral arrangements, arrange tabletop and kitchen rentals, and recommend sources for entertainment.*

Be assured that, as our team works closely together on both in-house and off-premise events, the continuity of presentation, style and experience will make for a perfectly executed culinary event!



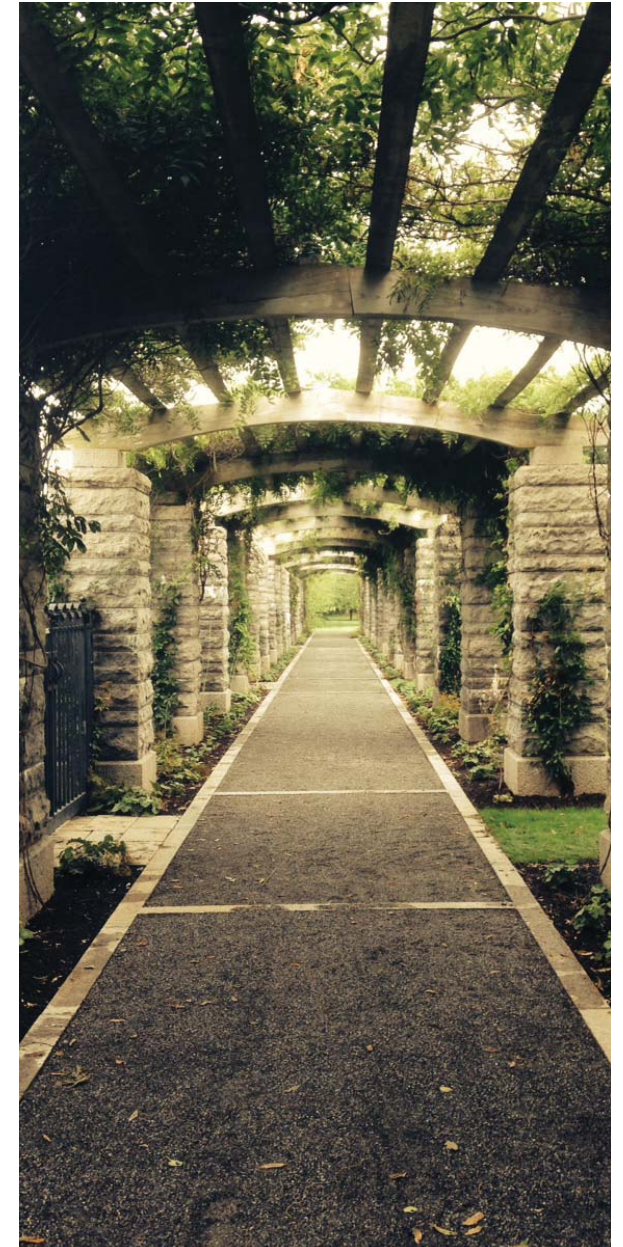


IL GATTOPARDO CATERING serves prominent local, national and international clients in the areas of government, high finance, technology, the arts, high-end fashion and other elite luxury brands. Of course, we also offer *private in-home chef experiences* to discerning clients. We've traveled to Greenwich, Ct. to create a formal luncheon for an upscale car rally, catered premiere fashion events in New York City, and created exclusive in-home dining experiences in Manhattan's most beautiful private residences!

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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**

Not just an excellent choice for *indoor* events, **IL GATTOPARDO CATERING** will also create a luxurious, customized *outdoor* event for you. Envision the beautiful backdrop of an oceanfront property in the Hamptons, or a rustic vineyard on the North Fork – all reminiscent of a bountiful summer feast at a luxurious villa perched along the Amalfi coast!



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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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