

Pasta Entrées

DINNER PORTIONS. PASTA MENU INCLUDES FRESHLY GRATED ROMANO CHEESE AND HOUSEMADE GARLIC ROLLS. MINIMUM OF 8 PORTIONS PER PASTA FOR LUNCH.

Penne Al Forno Baked penne pasta with ground beef, veal and housemade sausage with a blend of three cheeses

Rigatoni with Meat Sauce A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes

Penne, Broccoli and Chicken Roasted chicken breast, broccoli florets and penne pasta in a delicate lemon cream sauce

Farfalle Primavera Farfalle pasta tossed with seasonal vegetables served in your choice of extra virgin olive oil, garlic cream or tomato basil sauce

Mama's Pasta Our own recipe of pesto tossed with rigatoni pasta in a basil cream sauce (contains pine nuts)

Penne Alla Vodka Penne pasta tossed with sautéed pork pancetta in pepper vodka, spicy tomato cream sauce

Vegetarian Baked Ziti Baked ziti pasta in tomato basil sauce with a blend of three cheeses (Also available with fresh vegetables)

Farfalle and Asparagus Asparagus and farfalle pasta tossed together in a fontina cheese sauce

Short Rib Rigatoni Our house braised beef short ribs falling off the bone tossed with sun-dried tomatoes in our signature tomato basil sauce

Classic Meat Lasagna

Southern Italian Style lasagna made with layers of ground beef, veal, housemade sausage and a blend of three cheeses

sold by the pan and needs 72 hours notice

Half pan feeds 8-12

Full pan feeds 18-22

Vegetarian and chicken lasagnas available upon request with 72 hours notice

Pasta Add-Ons

Housemade Ground Italian Sausage

Gluten Free Pasta

Wagyu Beef and Pork Meatballs

American wagyu beef and Kurabuto pork meatballs braised in Mama's tomato basil sauce.

Marinated Diced Chicken

added to pasta

Sautéed Shrimp

All-Beef Mini Meatballs

Salad Selections

ALL SALADS SOLD BY THE DOME

SMALL (15 SERVINGS), MEDIUM (30 SERVINGS), LARGE (40 SERVINGS)

Mama's Salad Made with crisp romaine lettuce, marinated artichokes, olives, cucumbers, roasted red peppers and vine ripened tomatoes, with choice of two dressings

Garden Salad Romaine lettuce, cucumbers, tomatoes, carrots and bell peppers, with choice of two dressings

Chopped Salad Gorgonzola cheese, romaine lettuce, walnuts, diced Roma tomatoes, Gaeta olives, red onion, pepperoncini, garbanzo beans and carrots, with choice of two dressings

DRESSINGS: BUTTERMILK RANCH, BALSAMIC (BAROLO) VINAIGRETTE, CREAMY SUN-DRIED TOMATO, CREAMY GORGONZOLA

Tuscan Salad Romaine lettuce tossed with diced Roma tomatoes, house made fresh mozzarella, red onions and Gaeta olives. Served with balsamic vinegar and roasted garlic olive oil dressing on the side

Caprese Salad Mama's house made mozzarella slices with vine ripened sliced tomato. Finished with extra virgin olive oil and fresh basil. Served with balsamic vinegar.

Small 8- 10 guests / Medium 12-15 guests

Large 16-18 guests

\$300.00 FOOD AND BEVERAGE MINIMUM FOR DELIVERY.

48-HOUR NOTICE APPRECIATED - FOR LAST MINUTE ORDERS, CHARGES MAY APPLY. ALL BUFFET PACKAGES INCLUDE BIO-DISPOSABLE PLATES, UTENSILS AND NAPKINS. ITEM MINIMUMS MAY APPLY

Entrée Selections

Eggplant Parmesan Romano breaded and sliced eggplant, seared and topped with mozzarella

Chicken Parmesan Pan seared parmesan crusted chicken scaloppini topped with tomato basil and fresh mozzarella

Pollo Bianco Scaloppine-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce

Lemon Pepper Chicken Scaloppine-style chicken sautéed in a light lemon-white wine sauce

Baked Herb Chicken Chicken breast baked with light seasoning

Marinated Grilled Chicken A lemon and garlic marinated grilled chicken breast, topped with marinated Roma tomatoes

Chicken Carciofi Tender chicken scaloppine with artichoke hearts in a light lemon, white wine and caper sauce

Pollo Rollatini Chicken scaloppine rolled with fresh spinach, roasted red peppers and Fontina cheese, topped with Marsala butter sauce

Chianti Braised Short Ribs Boneless beef short ribs braised in Chianti wine sauce until fork tender.

Balsamic Braised Pork Slow cooked pork butt finished in a sweet balsamic glaze with red globe grapes

Salmon Al Pesto Salmon filet with pesto, Romano cheese and bread crumbs in a light lemon butter sauce

Salmon Arrostiti Olivata Baked salmon filet topped with black and green olive tapenade.

NOTICE: Items marked with * may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Side Items

Creamy Whipped Mashed Potatoes

Roasted New Potatoes

Penne Pasta with Tomato Basil Sauce

Baked Macaroni and Cheese (minimum 20 portions)

Housemade Potato Chips

Creamy Mascarpone and Goat Cheese Polenta

Dessert Selections

Chef Assorted Bars and Cookies
(selection changes frequently)

Mini Ricotta Cannolis

Vanilla Pound Cake with fresh strawberries

Chocolate Cake Slices

Carrot Cake Slices

Cinnamon Apple Crisp

Bread Pudding with caramel sauce

Chocolate Mousse

New York Style Cheesecake Slices

Assorted Gourmet Cupcakes

Fresh Vegetables

Sliced Grilled Vegetable Tray may include portobello mushrooms, eggplant, zucchini, squash, tomato & onion

Sautéed Broccolini with chopped tomato and garlic

Sautéed Mixed Vegetables carrots, broccoli, onions, tomatoes, bell peppers, peas, and spinach

Wood Oven Roasted Vegetables

Broccoli Florets sautéed with olive oil and garlic

Green Beans with Roma Tomatoes
(20 person minimum)

Roasted Asparagus (presented on a tray)

Bread Options

All breads baked in house

Garlic Rolls

Rolls brushed with butter

Sliced Ciabatta

Beverage Choices

All beverages include biodegradable plastic cups

Sweet Or Unsweet Tea with lemons

Lemonade

Fiji Bottled Water

Canned Sodas

(Coke, Diet Coke, Sprite)

Disposable Ice Buckets

Healthy, low fat, and carb conscious meals available.

Gluten free, vegan, dairy free, soy free, and nut free meals are also available.

Please note for drop off caterings:

Hot food items will require wire cages, water pans and 2-hour Sterno heat for hot food presentation. \$9 each. Delivery starts at \$35 and increases based on distance. Tax is 7.25 & 8.25%

Gratuity will be included 10%-20% of the food and beverage total

Prices subject to change without notice