

CATERING MENU

OFF-PREMISE BY THE TRAY & CATERING PACKAGES



Fine Food & Love of Life

SPECIALIZING IN GLUTEN-FREE, VEGAN & VEGETARIAN



Est. 1970

Info@MamasCafeBaci.com

MamasCafeBaci.com
(908) 852-2820
260 Mountain Ave. Hackettstown, NJ 07840
PLEASE Ask for SHERI or TOM

SERVICES

Pick-Up

Food prepared fresh & hot, ready for you to serve.
Pick-up includes: racks, sternos, serving spoons,
homemade Italian bread & extra sauce for enhancement

Delivery & Set-up

Be A Guest At Your Own Party! Let us deliver & set-up at your home or business
so you will be stress-free when your event begins.

Includes: Racks, Sternos, Serving Spoons, Homemade Italian Bread,
Extra Sauce for Enhancement, Bread Baskets, Dressing Bowls, Ladles, etc.

Delivery, Set-up & Servers

Includes our Delivery & Set-up service (see above) and Professional Servers.
Butler service appetizers, set-up, serve and break-down of buffet,
coffee set-up/breakdown & dessert service.

WANT TO HAVE YOUR EVENT AT OUR PLACE?

MAMA'S & CAFÉ BACI



Rainbow Room



Café Baci

Two On-Premise Rooms
Serving up to 50 Guests
www.MamasCafeBaci.com

BELLO GIORNO ESTATES

For Weddings & Special Events



Serving 40-150 Guests
www.BelloGiornoCatering.com

CLASSIC PACKAGE — All Inclusive

Select One Salad, Two Appetizers, Two Pastas, Two Entrees & Dessert included.

Included: homemade bread, sauce for garnishing, chafing dishes, sternos, serving spoons, disposable plastic plates, utensils & napkins

10-15 guests	20-25 guests	30-40 guests	40 or more guest
\$425	\$665	\$985	\$28 per guest

Salad- Select 1

House — Lettuce, baby greens, tomato, black olive & red onion

Feta Mix— Tomato, red onion & feta cheese over baby greens

Ceasar

Appetizers — Select 2

Eggplant Primo & Fried Ravioli Tray- Eggplant rolled with imported prosciutto & roasted peppers topped with our classic pesto & mozzarella cheese combined with fried ravioli & tomato-basil sauce for dipping

Gourmet Focaccia, Sandwich & Wrap Tray- A variety of focaccia, dinner rolls & wraps: Chicken, pesto & sun-dried tomato; Eggplant, Spinach & Garlic; Veggie; Turkey; Ham & Cheese; Italian Sub; Three Cheese

Party Combo Platter- Hot Wings, Chicken Fingers, Fried Ravioli, Mozzarella Sticks, Broccoli & Cheddar Poppers & Zucchini Sticks

Variety Tray- Freshly made bite-size portions of stromboli & calzone. Available vegetarian style

Italian Flare- An assortment of Italian Bread: bruschetta, pesto bread with sun-dried tomatoes & garlic knots

Fresh Mozzarella, Roasted Peppers & Tomatoes — garnished with sun-dried tomatoes & served over baby greens

Classic Pastas— Select 2

Champagne Penne Palma- Sun-dried tomato, spinach & artichokes in our white champagne sauce

Penne Vodka- Our famous vodka sauce

Rigatoni Primavera- Broccoli, roasted peppers, tomatoes & zucchini sautéed in garlic & olive oil

Cheese Tortellini- homemade tomato-basil sauce, aflredo sauce

Fusilli Vesuvio- Homemade creamy rosa sauce with peas, mushrooms & bacon

Penne Creamy Pesto- A delightful combination of our homemade Alfredo & pesto sauces with sun-dried tomatoes

Baked Ziti- Prepared in our homemade tomato-basil sauce, bolognese sauce or creamy rosa sauce

Cavatelli & Broccoli- Small ricotta-filled pasta sautéed with fresh broccoli. Served in our sweet sherry wine-garlic sauce

Classic Entrees — Select 2

White Champagne Chicken — Our homemade creamy white champagne sauce, topped with bruschetta

Chicken Francese — Prepared in our homemade white wine & lemon sauce. Enhanced with rosemary

Chicken Toscana- With imported prosciutto & roasted peppers over spinach in our white wine sauce topped with mozzarella

Sausage & Peppers — Prepared in a homemade red sauce or sautéed in garlic & oil with onions & sun-dried tomatoes

Chicken Marsala- Sautéed with fresh mushrooms in our homemade Marsala wine sauce

Meatballs & Sausage

Eggplant Rollantini — Breaded & baked eggplant rolled with ricotta, tomato basil sauce, topped with mozzarella cheese

Baked Ham

Chicken Parmigiana

Dessert

A beautifully wrapped cookie tray (included)

ENHANCE YOUR PACKAGE

You may substitute any of the following selections within the classic package.

*Additional costs will apply

GOURMET SALADS

Insalata — Fresh mozzarella cheese, roasted peppers, sun-dried tomatoes, balsamic vinaigrette on the side

Moresca — Cranberries, walnuts, tomato, red onion & feta cheese over baby greens balsamic vinaigrette on the side

Eggplant Pisa – Roasted peppers, spinach, portobello mushrooms, balsamic reduction & gorgonzola served on the side

DISPLAY APPETIZERS

Gourmet Cheese & Cracker Tray - Assorted domestic, Italian & imported cheeses served with a variety of crackers

Mini Quiche Platter- A variety of cheese & spinach quiche baked with mozzarella cheese

Baked Stuffed Mushrooms- Fresh mushrooms filled with seasoned breadcrumbs, bacon, onions, garlic & mushrooms topped with mozzarella cheese

Cranberry, Pecan & Feta Crescents- Tender, flaky rolls filled with dried cranberries, pecans, feta & mozzarella cheese

Vegetable Crudité

SIDES

Sesame Green Beans- Lightly sautéed beans topped with garlic & oil

Roasted Potatoes- Red potatoes prepared with roasted peppers, red onions, garlic, fresh rosemary & olive oil

Sautéed or Steamed Vegetable Medley- Broccoli, zucchini, cauliflower, sweet bell peppers & carrots

SPECIALTY PASTAS

Pear & Gorgonzola Purses- Our famous pasta tossed in our creamy parmesan sauce, enhanced with cranberries & basil

Lobster Ravioli- In our creamy vodka sauce topped with bruschetta & fresh mozzarella cheese

Campagna- Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce, topped with melted mozzarella, served over rigatoni

Rosario- Creamy rosa sauce with eggplant, sun-dried tomatoes, roasted peppers & artichokes. Served over rigatoni

Pescatore- Shrimp, mussels, clams in a plum, tomato basil sauce over rigatoni. May be served scampi-style upon request

Meat Lasagna- ham, sausage, salami, ground beef, herbs & spices

PREMIERE ENTRÉE

Rustic Atlantic Salmon- Lemon, garlic, white wine sauce with mushrooms, tomatoes, onions & capers over rice

Veal Brandy Peppercorn- Battered veal in a rich brandy cream sauce over asparagus & rice

Chicken Riva- Prepared with sausage, sweet bell peppers, plum tomatoes, garlic over roasted potatoes

Pepper Steak- Tender cuts of marinated beef sautéed with sweet bell peppers, onions & roasted potatoes in red sauce

Beef Tenderloin Tips- seared, cubes of beef, served with Brandy Peppercorn and Marsala sauces on the side

St. Louis Style- 2 Racks of Ribs. Choice of BBQ or Jack Daniels Sauce (24 Ribs)

GLUTEN-FREE & VEGAN GUESTS- OF COURSE WE CAN CUSTOMIZE THE MENU!!

BY THE TRAY

CATERING SELECTIONS

Use the selections on these pages to create your own event menu
or to enhance your off-premise catering package.

RECOMMENDED SERVINGS:

Family-Style– 5-7 Guests Guests Half Tray– 8-10 Guests Full Tray– 16-20 Guests

ALL CATERINGS INCLUDE:

Chafing dishes, Sternos, Serving Spoons
Extra Sauce for Enhancement, Homemade Italian Bread, Easy-to-Transport Trays

GLUTEN-FREE

These selections accommodate our guests who have celiac disease and must maintain a diet free of gluten. We appreciate the sensitivity of gluten for these guests and prepare all of our gluten-free dishes with exceptional care to ensure satisfaction and peace of mind. Many of our menu selections can be prepared Gluten-Free. Dishes are available in individual portions or trays, whatever your needs may be.

VEGETARIAN, VEGAN, & DAIRY-FREE

It will be our pleasure to accommodate the needs of you & your guests. Whether it be an individual order, trays or a package, we can accommodate you. Many of our menu selections can be customized to fit the dietary needs of your guests.

FREQUENTLY ASKED CATERING QUESTIONS?

How early do I need to reserve a date for my catering?

For delivery & set-up service we suggest at least a week in advance to secure your date & time.
Want to order the same day? Of course!

What is the best way to accommodate gluten-free, dairy-free, vegetarian or vegan guests?

Individual servings or trays, depending on the # of guests you are serving.

What is included in your catering?

Chafing Dishes, Sternos, Serving Spoons, Homemade Italian Bread & Extra Sauce

Is Delivery offered to homes & businesses?

Yes, we offer delivery & set-up so you will be stress free when your guests arrive.

Can I get Professional Servers at my home or business?

Yes, we offer professional servers so you can be a guest at your own party.

ENHANCEMENTS

Coffee *(includes coffee urns)*

Coffee Package- \$5 per person- Regular & decaffeinated coffee, milk, half & half, sweeteners, cups, stirrers & urns

Coffee & Tea Package- \$7 per person- Coffee package (above) plus an assortment of tea, flavored tea and lemon

Dessert Trays

Mini Cannoli Tray- \$3 per cannoli-may order as many as desired

Cannoli & Chocolate Bites Tray- \$5 per person- Fresh filled mini cannoli & chocolate brownie bites

Italian Pastries & Mini Cannoli Tray- \$6 per person- Assortment of Italian pastries & fresh filled mini cannoli

Cakes

Tiramisu- Ladyfingers soaked in rum-flavored coffee, layered with zabaglione cream & dusted with rich cocoa powder.
16 pieces, \$48

Vesuvius- Dark chocolate brownie cake topped with cheesecake then dipped in chocolate, surrounded by toasted nuts,
mounded with chocolate mousse & drizzled with white chocolate. 16 pieces, \$48

NY Cheesecake- Prepared New York-style with a graham cracker crust and a rich, smooth cream cheese filling. 14 pieces, \$48

Sheet Cakes

Gourmet Sheet Cake- Custom decorations & inscriptions can be accommodated. Asterisk indicates an additional charge.

Cake Flavors

Vanilla

Chocolate

Shadow

Two Layers: Chocolate Cake over Vanilla Cake

Half Vanilla- Half Chocolate

(Only ½ or full sheet cakes)

Fillings

Banana*, Buttercream, Chocolate Mousse*, Chocolate Pudding*, Cannoli*, Cherry*, Peach, Pineapple,
Raspberries*, Raspberry Preserves, Strawberries*, Strawberry Preserves, Vanilla Custard, Whipped Cream*

Icings

Buttercream

Whipped Cream*

Sizes

¼: \$89 (15-20 guests)

½: \$119 (30-40 guests)

¾: \$159 (45-60 guests)

Full: \$189 (65-80 guests)

Gourmet Appetizers

APPETIZERS can be ordered by the tray.
For individual pricing (908) 852-2820, ask for Sheri

Variety Tray
Freshly made bite-size portions of Traditional & Gourmet Stromboli & Calzone.
Available vegetarian style.

Hot Wings
Spiced wings served with blue cheese dressing & barbeque sauce on the side

Cranberry, Pecan & Feta Crescents
Tender, flaky rolls filled with dried cranberries, pecans & feta cheese

Asparagus Fresco
Prosciutto, roasted peppers, & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette. Garnished with sun-dried tomatoes.

Eggplant Primo
Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto

Mini Quiche Platter
A variety of spinach, broccoli & cheese quiche baked with mozzarella cheese

Baked Stuffed Mushrooms
Fresh mushrooms filled with bacon & seasoned breadcrumbs topped with mozzarella cheese

Eggplant Primo & Fried Ravioli Combo
Served with tomato-basil sauce for dipping

Small : 10-12 guests
Medium: 15-20 guests
Large: 25-30 guests

Party Combo
Hot wings, chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks

Italian Flare
An Italian bread assortment: bruschetta, pesto bread with sun-dried tomatoes & garlic knots

Garlic Bread & Garlic Knots
Homemade focaccia & garlic knots topped with seasoned garlic butter

Sandwich Trays

Gourmet Sandwich, Focaccia & Wrap
Prepared with a variety of meats, cheese & vegetables: Chicken, pesto & sun-dried tomato; Eggplant, spinach & garlic; Veggie; Turkey; Ham & Cheese, Italian; Three Cheese. Or create your own.

3-Foot or 6 Foot Sub
Any combination made to order. Served with oil & vinegar, Mayonnaise & mustard on the side

Seafood Appetizers

Small : 10-12 guests
Medium: 15-20 guests
Large: 25-30 guests

Seafood Combo Platter
Scallops wrapped in bacon, battered shrimp & fried calamari

Seafood Misto Scampi-Style
Mussels, fried calamari, clams, & shrimp sautéed with butter, garlic, seasoned bread crumbs
(Half or Full Tray)

Zuppa Di Pesce
Shrimp, clams, fresh calamari, mussels sautéed with fresh garlic, tomato-basil sauce
(Half or Full Tray)

Fried Calamari
Hand-battered calamari served with homemade tomato-basil sauce

Battered Shrimp Wrapped with Prosciutto
Served over baby greens with pesto sauce on the side

Cold Seafood Salad
Calamari, Shrimp, Clams & Scungili Trays sautéed in olive oil with lemon, fresh garlic & herbs. Served chilled over greens

Kiwi Mussels
Prepared with fresh garlic in our tomato-basil sauce. Served mild or spicy.
(Half or Full Tray)

Shrimp Cocktail
Served with lemons & cocktail sauce

Display Appetizers

Fresh Mozzarella, Tomato & Basil
Roasted peppers, sun-dried tomatoes, fresh garlic, olive oil & basil. Available with prosciutto

Vegetable Dip Tray
Cucumbers, cherry tomatoes, celery, sweet bell peppers, carrots, broccoli & cauliflower. Served with homemade vegetable dip

Fresh Fruit Arrangement
Assortment of seasonal fruits beautifully arranged for presentation

Gourmet Cheese & Cracker Tray
Assorted domestic, Italian & imported cheeses served with a variety of crackers

Piatto Antipasto
Prosciutto, soppressata, pepperoni, ham, fresh mozzarella, provolone cheese, Parmigiano, black olives & pepperoncini served over baby greens. Served on wooden cutting board

Bread Bowl with Gourmet Cheese & Crackers
Round marble loaf filled with spinach-artichoke dip along with an assortment of gourmet cheese & crackers

Gourmet Salads

Includes: Complimentary Dressings

Garden

Lettuce, tomato, black olive, fresh bell pepper, mushroom & red onion

-Family Favorite-

Insalata



Fresh mozzarella, roasted red peppers, sun-dried tomatoes, pine nuts, mesclun mix. Balsamic vinaigrette on side

Caesar

Lettuce, seasoned croutons, Caesar dressing & shredded Parmesan

Italian

Antipasto

Ham, salami, provolone cheese, & giardiniera (marinated vegetables), lettuce, tomato & black olive

Cold Sides

Includes: Homemade Italian Bread

Cheese Tortellini Verde



Chilled cheese tortellini tossed with our classic pesto & sun-dried tomato

Chicken Caesar Pasta Salad

Spirelli pasta tossed with grilled chicken, tomato, Caesar Dressing & shredded Parmesan

SALADS can be ordered by the tray.

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Moresca



Dried cranberries, feta, walnuts, tomato and red onion over baby greens

Eggplant



Pisa Salad

Eggplant, portabella, spinach, roasted red peppers & artichokes over greens. Gorgonzola dressing & balsamic reduction on the side

Salmon

Feta

Fresh organic salmon topped with feta, bacon over mixed greens. Roasted red pepper dressing on side

Pasta Salad

Spirelli pasta with Italian dressing, broccoli, sweet bell pepper, black olive, tomato, red onion & herbs

Cole Slaw

Shredded cabbage with carrots, herbs & seasonings in a mayonnaise dressing

Family-Style: 5-7 guests

Half Tray: 8-10 guests

Full Tray: 16-20 guests

Grilled Tuna

Seared fresh tuna, tomato, red onion & capers over baby greens. Dressed with lemon vinaigrette

Feta Mix

Tomato, red onion & feta cheese over baby greens.

Classic

Antipasto

Ham, salami, mushroom, green pepper, pepperoni, provolone & shredded mozzarella, lettuce, black olive, & tomato

Macaroni Salad

Elbow pasta with mayonnaise, celery, red onion & seasonings

Potato Salad

With mayonnaise, red onion, herbs & seasonings

Side Enhancements

Grilled Vegetables

Tricolor bell peppers, zucchini, asparagus, eggplant & grape tomatoes grilled with olive oil & seasonings

Roasted Potatoes

Red potatoes prepared with roasted peppers, red onion, garlic, fresh rosemary & olive oil

Asparagus Luciana

Fresh asparagus and imported prosciutto sautéed in garlic & oil

Portabella Mushrooms

Sautéed in our Marsala wine sauce with imported prosciutto & melted mozzarella

Family-Style: 5-7 guests

Half Tray: 8-10 guests

Full Tray: 16-20 guests

Sauteed or Steamed Vegetable Medley

Broccoli, zucchini, cauliflower, sweet bell pepper & carrots sautéed in garlic & oil or steamed

Sesame Green Beans With Almonds

Tender, lightly sautéed beans topped with sesame seeds & sliced almonds

**Gluten-Free, Vegan, Vegetarian Guests...
Entrees Can Be Customized**

Children’s Favorites

Mac & Cheese

The homemade classic! Perfect for younger guests or young-at-heart adults

Grilled Cheese Sandwiches

American cheese on Focaccia bread

Chicken Fingers, Mozzarella Sticks & Fried Ravioli Combo

Penne

Homemade tomato-basil sauce or creamy rosa sauce



Mama’s Signature Dish

Traditional Pastas

PASTAS can be ordered by the tray.

For individual pricing (908) 852-2820, ask for Sheri

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests

Cheese Tortellini
Alfredo

Ravioli
Your choice of meat, cheese, spinach or lobster in our homemade tomato-basil sauce, creamy rosa sauce, vodka sauce or Alfredo sauce

Spinach Ravioli
With Sausage Medallions
Prepared in a light tomato sauce with fresh basil

Penne Creamy
Pesto
Our homemade Alfredo & our classic pesto together in a creamy, flavorful sauce

Rigatoni
Roasted Peppers &
Sun-dried Tomatoes
Prepared in our homemade tomato-basil sauce

Cavatelli &
Broccoli
Small ricotta-filled pasta sautéed with broccoli & fresh garlic in sherry wine sauce

Stuffed
Shells
Ricotta-filled pasta served in our homemade tomato-basil sauce or our creamy rosa sauce & topped with melted mozzarella

Rigatoni
Homemade rigatoni filled with ricotta cheese served in our tomato-basil sauce or our creamy rosa sauce. Baked with melted mozzarella cheese.
Stuffed


Campagna
Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce, topped with mozzarella and served over rigatoni

Meat
Lasagna
Ham, sausage, ground beef, ricotta cheese, herbs & spices topped with melted mozzarella cheese

Primavera
Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil

Baked
Ziti
Ricotta cheese, red sauce & melted mozzarella

ALL CATERINGS INCLUDE:
Chafing Dishes, Sternos, Serving Spoons
Homemade Italian Bread &
Extra Sauce for Enhancement

 Mama's Signature Dish

Specialty Pastas

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests

Penne Vodka
Or Rosa
Our creamy pink sauce over penne. Available with a touch of vodka. Enhance with chicken or prosciutto

Champagne
Penne Palma
Sun-dried tomatoes, spinach & artichokes in our homemade white champagne sauce

Vesuvio
Mushroom, peas, & bacon in our creamy rosa sauce with fusilli pasta

Asparagus
& Prosciutto
Fresh asparagus & imported prosciutto sautéed in garlic & olive oil. Served over penne

Champagne
Casena
Our creamy pink champagne sauce served over rigatoni, topped with fresh bruschetta

Pear & Gorgonzola
Purses
Tossed in our creamy parmesan sauce, enhanced with basil & cranberries

Tomasso
Rigatoni tossed with ricotta cheese & homemade red sauce served over meatballs & sausage with melted mozzarella cheese

***Gluten-Free, Vegan, Vegetarian Guests...
Entrees Can Be Customized***

Risotto

Chicken
Chicken, bacon, sun-dried tomatoes in our creamy alfredo sauce with tender risotto

Seafood
Mussels, clams & shrimp in our pink champagne sauce with a touch of rosemary

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests

Italian Sausage
Medallions of sausage, green bell pepper, onion & mushroom in a creamy parmesan sauce

Mushroom
Portabella mushrooms in a brandy cream sauce

Vegetable
Asparagus, sweet bell peppers, zucchini & grilled tomatoes in our creamy light rosa sauce


Chicken Entrees

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests

ENTREES can be ordered by the tray.

For individual pricing (908) 852-2820, ask for Sheri

*Gluten-Free, Vegan, Vegetarian Guests...
Entrees Can Be Customized*


Chicken 
Toscana
Prosciutto, roasted peppers & spinach in white wine sauce topped with mozzarella

Francese
Chicken sautéed in our imported white wine & lemon sauce

Balsamic
Chicken
Battered chicken sautéed with garlic & onions in our balsamic reduction and topped with fresh mozzarella

Chicken
Primavera
Chicken, roasted peppers, broccoli, zucchini & tomatoes sautéed in garlic & olive oil


White Champagne
Chicken
Battered Chicken in a homemade white champagne sauce, topped with bruschetta


Chicken 
Riva
Baked chicken, sausage, sweet bell pepper, plum tomato, roasted potato, fresh garlic & a touch of rosemary

Chicken
Vesuvio
Mushrooms, bacon & peas in creamy rosa sauce

Chicken
Marsala
Sautéed with fresh mushrooms in our Marsala wine sauce

Chicken
Parmigiana
Breaded chicken, topped with melted mozzarella cheese in our tomato-basil sauce or our creamy rosa sauce

Chicken 
Campagna
Battered chicken, artichoke, sun-dried tomato & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella

Chicken 
Di Soronno
Prosciutto, breaded eggplant & fresh mozzarella on baby greens with balsamic reduction over roasted potatoes

Chicken
Cacciatore
Battered chicken prepared with mushrooms, sweet bell peppers & red onions in our tomato-basil sauce

Lemon-Rosemary
Chicken
Battered Chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary

Traditional Entrees

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests

Eggplant Parm or
Eggplant Rollantini
Breaded eggplant layered with ricotta cheese & homemade tomato-basil sauce, topped with melted mozzarella cheese.

Meatballs
Prepared in our homemade tomato-basil sauce. May be prepared with sweet bell peppers.

Meatball
Parmigiana


Medallions of
Sausage
Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes

Sausage &
Peppers
Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce

Eggplant 
Siena
Breaded eggplant sautéed spinach & fresh garlic prepared in our homemade tomato-basil sauce over rigatoni, topped with mozzarella cheese

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests

Veal, Beef & Pork Entrees

Veal 
Toscana
Veal, prosciutto & roasted peppers over spinach in our white wine sauce topped with melted mozzarella cheese

Veal
Marsala
Sautéed with fresh mushrooms in our Marsala wine sauce

Veal
Francese
Veal sautéed in our imported white wine-lemon sauce

Veal
Parmigiana
Topped with melted mozzarella cheese. Homemade tomato-basil sauce or our creamy rosa sauce

Pepper Steak
Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over rice

Glazed Ham
Baked with pineapple
Sliced for serving

St. Louis Style
2 Racks of Ribs. Choice of BBQ or Jack Daniels Sauce (24 Ribs)

Beef Tenderloin Tips
Seared, roasted & sliced thin. Marsala & Brandy Peppercorn sauces on the side

London
Broil
Marinated with mushrooms & onions. Served over potatoes

ALL CATERINGS INCLUDE:

Chafing Dishes, Sternos, Serving Spoons
Homemade Italian Bread &
Extra Sauce for Enhancement



Mama’s Signature Dish

Seafood Pastas

Family-Style: 5-7 guests
Half Tray: 8-10 guests
Full Tray: 16-20 guests


Lobster Ravioli 
Prepared in our homemade creamy rosa sauce topped with fresh tomatoes, red onions & basil

Baby Clams
Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce over rigatoni

Kiwi Mussels
Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce


Fish over Rice

Half Tray: 8-10 guests
Full Tray: 16-20 guests

Rustic Atlantic Salmon 
Salmon topped with mushrooms, onions, capers & cherry tomatoes in a garlic-lemon sauce with white wine. Served over rice

ENTREES can be ordered alla carte

For individual pricing (908) 852-2820, ask for Sheri

Shrimp Toscana 
Shrimp, prosciutto & roasted peppers over spinach in white wine sauce topped with melted mozzarella cheese over rigatoni

Pescatore
Shrimp, clams, fresh calamari, mussels sautéed with fresh garlic. Served in a white wine sauce, homemade tomato-basil sauce or scampi sauce over rigatoni. Available with scungili

Clams & Shrimp
A perfect duo sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce

Seafood Misto
Shrimp, Fried calamari, clams, mussels, scampi sauce, rigatoni

Creamy Pesto Shrimp
Shrimp in our creamy pesto sauce with sun-dried tomatoes and topped with grated Parmesan over penne

Shrimp Scampi
Shrimp sautéed with butter, garlic, seasoned breadcrumbs, white wine & lemon. Served over rice

*Gluten-Free, Vegan, Vegetarian Guests...
Entrees Can Be Customized*

Salmon Sapore
Fresh salmon, bacon & capers prepared in our famous vodka sauce over fettuccine

ALL CATERINGS INCLUDE:
Chafing Dishes, Sternos, Serving Spoons,
Homemade Italian Bread &
Extra Sauce for Enhancement

 Mama's Signature Dish

BOOK YOUR EVENT IN ONE OF OUR PRIVATE ROOMS



Café Baci

Rainbow Room

Perfect for:

CAFÉ BACI:
BRIDAL & BABY SHOWERS, FAMILY GATHERINGS, ENGAGEMENT PARTIES

RAINBOW ROOM:
REHEARSAL DINNERS, BUSINESS MEETINGS, BIRTHDAY PARTIES