

MAMA'S & CAFE BACI

BOOK ONE OF OUR **PRIVATE ROOMS**

Café Baci



Rainbow Room

For the Special Events in Your Life

Rehearsal Dinners – Anniversaries – Engagements – Baby Showers Family
Gatherings – Graduation – Business Meetings – Birthdays - Baptisms –
Holiday Parties – Retirement Dinners – Christenings - Bridal Showers

MamasCafeBaci.com (908) 852-2820 Info@MamasCafeBaci.com

PLEASE SPEAK WITH SHERI OR TOM

ON-PREMISE PARTIES INCLUDE:

Private Event Servers - Full Room Set-up
Table Linens & Cloth Napkins
Table Ware - Stemware
Centerpieces - Seasonal Table Decorations
Complimentary Cake Cutting

ROOM ACCOMMODATIONS

Café Baci

Elegant and eclectic accommodating up to 55 guests
Outdoor garden use (*weather permitting*)

Private Room- (\$250 Room Charge)
35 Adult Guest Minimum

Rainbow Room

Quaint & intimate, accommodating up to 45 guests.
Outdoor cafe use (*weather permitting*)

Private Room- (\$250 Room Charge *between the hours 11-4*)
35 Adult Guest Minimum
Friday & Saturday Nights 35 Adult Guest Minimum

Partial -1/2 Room: (*curtain closure*)- (\$125 Room Charge *between the hours 11-4*)
20 Adult Guest Minimum

SERVICE PRESENTATION

Buffet Style

Butler-style appetizers with your pasta & entrée selections served on an elegantly decorated buffet

Sit-Down - Family Style

Intimate table side service, served in courses

ON-PREMISE CATERING POLICIES

- ❖ Package prices reflect a 3-hour event. Additional hour available, pricing seasonal.
- ❖ Afternoon prices reflect event ending by 4pm, evening pricing apply after 4pm.
- ❖ A \$250 deposit is required for a private room to secure the date
- ❖ Sales tax will be added to all food, beverages & rentals
- ❖ A 20% gratuity will be added to the food & beverages

Beverage Packages

SOFT DRINK/COFFEE/TEA PACKAGE

INCLUDED: UNLIMITED SOFT DRINKS, LEMONADE & ICED TEA, COFFEE & TEA

Celebrate your Special Day with a Champagne Toast

\$4 PER GUEST

WINE PACKAGE

*Cabernet, Merlot, Pinot Noir, Chianti, Riesling,
Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel & Champagne*

AFTERNOON - \$12 PER GUEST

MONDAY-THURSDAY EVENING - \$15 PER GUEST

FRIDAY-SUNDAY EVENING - \$18 PER GUEST

BEER & WINE PACKAGE

Beers: Local, Draft, Bottles & Wines: Red, White & Champagne

AFTERNOON - \$15 PER GUEST

MONDAY-THURSDAY EVENING - \$17 PER GUEST

FRIDAY-SUNDAY EVENING- \$20 PER GUEST

PREMIERE BAR PACKAGE

Premium Liquors & Cocktails, Imported, Domestic, Local Beers, Wines & Champagne

AFTERNOON - \$22 PER GUEST

EVENING- \$27 PER GUEST

FRIDAY-SUNDAY EVENING - \$29 PER GUEST

CASH BAR & TAB BAR

Cash Bar: Each Guest pays per drink

*Tab Bar: All alcohol is billed to the host
(\$95 Bartender Fee will be applied to all Tab Bar)*

On-Premise Packages

GRAND BUFFET PACKAGE

**INCLUDES: 2 Appetizers, 2 Pastas, 2 Entrées (See selections below)
House Salad, Dessert, Soft Drinks, Coffee & Tea**

Mon.- Thurs: \$36 per person – Fri.-Sun Afternoon: \$38 per person
Friday Evening: \$46 per person, Saturday Evening: \$48, Sunday Evening: \$44 per person

We Specialize in **GLUTEN-FREE, VEGAN & VEGETARIAN GUESTS**

FAMILY-STYLE (SIT-DOWN) PACKAGE

**INCLUDES: 2 Appetizers, 2 Pastas, 2 Entrées (See selections below)
House Salad, Dessert, Soft Drinks, Coffee & Tea**

Monday- Thursday: \$39 per person - Friday-Sunday Afternoon: \$41 per person
Friday Evening: \$52 per person, Saturday Evening: \$54, Sunday Evening: \$49

Appetizers

INCLUDED: Imported & Domestic Meat, Cheese & Olive Platter
(Presented on each guest table)

Select 1 additional appetizer from the following:

Pizzettes- Personal pizzas cut hors d'oeuvre style, garnished with an assortment of classic & gourmet toppings

Bruschetta & Pesto Bread- Light & crispy focaccia topped with half fresh bruschetta & half pesto with sun-dried tomato

Asparagus Fresco- Prosciutto, roasted peppers & provolone cheese wrapped w/asparagus over baby greens with balsamic

Eggplant Primo- Eggplant filled with imported prosciutto, roasted peppers & mozzarella cheese, topped with classic pesto

Fried Calamari- Served with mild red sauce, garnished with lemons

Mini Quiche- A variety of flavors baked with mozzarella cheese

Crostini with Fresh Mozzarella & Tomato- Homemade flatbread, slices of fresh mozzarella, tomatoes & basil

Hot Wings & Fried Ravioli- Spiced wings served with bleu cheese, along with fried ravioli

Fried Ravioli- Battered ravioli with a crispy, golden batter and a creamy cheese filling

Chicken Tenders- Tender strips of lightly battered chicken

Zucchini Medallions & Chicken Tender- Served with roasted red pepper dipping sauce

Mozzarella Sticks

Gourmet Wraps & Focaccia- Assortment of gourmet sandwiches with a variety of meat & vegetable selections

Pastas Selections (Select 2)

Penne Vodka

Cheese Tortellini Alfredo

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

Cavatelli & Broccoli

Creamy Pesto with Sun-dried Tomatoes over spirelli

Aglio Olio- Fresh Basil, cherry tomatoes, sautéed with garlic & oil over penne

Champagne Palma- Sun-dried tomatoes, spinach & artichoke in a creamy white champagne sauce over penne

Tomasso- Rigatoni baked with red sauce, ricotta cheese, meatball & sausage topped with melted mozzarella cheese

Vesuvio- Mushrooms, peas & bacon prepared in our creamy rosa sauce over spirelli

Casena- Rigatoni in our signature pink champagne sauce with bruschetta

Pear & Gorgonzola Purses- A sweet combination of pear & gorgonzola filled pasta, in a creamy parmesan sauce, with cranberries & basil **Note:** add \$3per guest

Seafood Pasta~ (Add \$7 per guest)

Seafood Pescatore- Shrimp, clams & mussels in a plum tomato, basil sauce over rigatoni

Lobster Ravioli- Vodka sauce, topped with bruschetta & fresh mozzarella

White Clam Sauce – over rigatoni

Shrimp Toscana – Prosciutto, roasted peppers, spinach, white wine, mozzarella cheese over rigatoni

Entrees Selections (Select 2)

Chicken Toscana- Chicken, prosciutto, roasted peppers & spinach in a white wine sauce with melted mozzarella cheese

Chicken Francese – Our homemade white-wine, lemon sauce

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

Eggplant Rollentini – Eggplant rolled with ricotta, topped with red sauce & mozzarella cheese

Medallions of Sausage, Peppers, Onions with sun-dried tomatoes sautéed in garlic, oil

Meatballs

Chicken Parmigiana

Glazed Ham- Garnished with pineapple

Eggplant Siena- Breaded eggplant, spinach & garlic in tomato-basil sauce topped with mozzarella cheese

Chicken Fresco – Breaded chicken, fresh mozzarella, bruschetta, topped with a balsamic reduction

White Champagne Chicken- Topped with bruschetta

Balsamic Chicken – Garlic, onions sautéed in a balsamic reduction, topped with fresh mozzarella

Chicken Vesuvio- Mushrooms, peas & bacon in a rosa sauce

Seafood Entrees~ (Add \$8 per guest)

Salmon Rustica- Grape tomatoes, capers, onions & mushrooms in a white wine sauce over rice

Seafood Risotto – Shrimp, clams & mussels in our signature pink champagne sauce

Beef / Veal Entrees (Add \$7 per guest)

Cubes of Beef – Tender Cuts of marinated beef sautéed with bell peppers, onions & potatoes

London Broil – Marinated with mushrooms, onions over potatoes

Beef Tenderloin – Seared roasted & sliced thin. Marsala & Brandy Peppercorn sauce on side

Veal Francese or Marsala

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

Traditional Desserts ~INCLUDED IN PACKAGES

Freshly-made Zeppoles: *Fried sweet dough, shaken with confectionary sugar*
A delectable assortment of Butter & Chocolate Cookies

DESSERT ENHANCEMENTS

SHOOTER DESSERTS - (\$4 per guest)

A selection of gourmet desserts served in petite glasses,
elegantly displayed on the buffet

Includes: Tiramisu, Cheesecake, Nutellini-(Cannoli Cream & Nutella), Mini Cannolis

CLASSIC ITALIAN DESSERTS ~(\$3 per guest)

Mini Cannoli -Prepared to order, garnished with chocolate chips

Mini Sfogliatella- A flaky puff pastry crust filled with ricotta cheese & topped with confectioners' sugar

GOURMET COFFEES - (\$4 per guest)

Cappuccinos, Lattes & Espresso

GOURMET SHEET CAKES

Cake Flavors

Vanilla, Chocolate or Shadow

Shadow (Two Layers: Chocolate Cake over Vanilla Cake)

Fillings

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

*(*Additional fee applies)*

Icings

Buttercream or Whipped Cream

SIZES:

1/4- (20-25 guests) \$89

1/2- (30-40 guests) \$119

3/4- (50-60 guests) \$159

Full- (70-85 guests) \$189

BUSINESS LUNCHEON MENU

Monday-Thursday until 4pm

Complimentary Wi-Fi, iPod Interface, Conference Calls Accessibility, Preview Screen

MENU SELECTIONS

CREATE YOUR MENU: SELECT 3

CLASSICS

Baked Ziti

Penne Vodka

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

Cheese Tortellini Alfredo

Cavatelli & Broccoli

Sausage & Peppers- *Prepared in tomato-basil sauce or sautéed in garlic & olive oil*

Chicken Parmigiana

Chicken Marsala- *Sautéed in fresh mushrooms in our Marsala wine*

Chicken Francese- *Our homemade white wine & lemon sauce*

Meatballs

Eggplant Rollentini

SIGNATURE DISHES

Tomasso- *Rigatoni baked with red sauce, ricotta cheese, meatball & sausage topped with mozzarella cheese*

Rigatoni with Roasted Red Peppers- *Prepared in our tomato-basil sauce*

Penne Vesuvio- *Mushrooms, peas & bacon prepared in our creamy rosa sauce*

Champagne Penne Palma- *Sun-dried tomatoes, spinach & artichoke in a creamy white champagne sauce*

Chicken Toscana- *Chicken, prosciutto, roasted peppers & spinach in a white wine sauce with melted mozzarella cheese*

Eggplant Siena- *Breaded eggplant, spinach & garlic in tomato-basil sauce topped with mozzarella cheese*

LITE FARE

Sandwich, Focaccia & Wrap- *An assortment of gourmet & traditional sandwiches prepared on dinner rolls, focaccia & wraps with a variety of meat & vegetable selections*

Fried Calamari

Party Platter – *Fried ravioli, chicken fingers, mozzarella sticks, broccoli & cheddar*

Mini Pizzettes – *Personal pizzas cut hors d'oeuvre style, garnished with an assortment of classic & gourmet toppings*

Imported Meat & Cheese Platter, *enhanced with crackers*

Crostini with Fresh Mozzarella & Tomato- *Homemade flatbread topped with fresh mozzarella, tomatoes & basil*

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

House Salad – *Mixed green, iceberg, onions, olives & tomatoes*

INCLUDED IN BUSINESS PACKAGE

Homemade Zeppoles & Delectable Cookies

Selections of Soft Drinks, Iced Tea & Lemonade

Fresh Water Pitchers on tables

Per Guest: \$22

GLUTEN-FREE, VEGAN, VEGETARIAN GUESTS? Of course, let us know!

Bello Giorno Estates

Our Boutique Wedding Venue



Premiere Service
Elegant Accommodations
Picturesque Riverside Setting

Video & Photo Tour visit
BelloGiornoCatering.com

Bello Giorno Catering

Belvidere, NJ 07823

Info@BelloGiornoCatering.com

By appointments: (908)475-0084