APPETIZERS Select 4

Eggplant Primo-Eggplant, prosciutto, roasted peppers, topped with pesto sauce & melted mozzarella

Broccoli & Cheddar Poppers with bacon

Baked Stuffed Mushrooms

Sandwich, Focaccia & Wraps prepared with a variety of meats, cheeses & vegetables

Cranberry, Pecan Crescents

Mini Meatballs pesto on the side for dipping

Fried Raviolis

Charcuterie- Meat. Cheese & Olive Board

Fresh Mozzarella, Tomato & Basil

Asparagus Fresco- Asparagus wrapped with prosciutto, roasted peppers & provolone

Chicken Tenders

Gourmet Cheese & Crackers

Homemade Mini Strombolis (vegetable & meat)

Mini Calzones (ricotta & mozzarella)

DINNER BUFFET

SALAD (Included)

House- Mixed Greens, Tomato, Onions, Olives

ITALIAN FLARE (Included)

Italian Bread assortment, Bruschetta, Pesto Bread with Sun-dried Tomatoes & Garlic Knots

PASTA (Select 2)

Spirelli Palma- Spinach, Artichokes, Sun-dried Tomatoes in a White Champagne Sauce Penne Vodka

Tomasso- Rigatoni tossed with Sausage, Meatballs, Ricotta & Homemade Red Sauce Cheese Tortellini Alfredo

Pear & Gorgonzola Purses- A sweet Pasta filled with Pear & Gorgonzola in a creamy Parmesan sauce, Cranberries & Basil (Our Guest Favorite) Rigatoni Primavera- Broccoli, roasted peppers, cherry tomatoes, zucchini, garlic & oil

ENTRÉE (Select 2)

Chicken Toscana- Spinach, Roasted Peppers, Prosciutto sauteed in a White Wine Sauce, melted Mozzarella Chicken Francese or Lemon

Chicken Marsala

Chicken Parmigiana

White Champagne Chicken- Our creamy White Champagne sauce, topped with Bruschetta Eggplant Rollatini or Parmigiana

Sausage & Peppers or Meatballs

Clams & Shrimp Rigatoni- White Clam Sauce, Plum Tomato & Basil or Fra Diavolo London Broil topped with mushrooms & onions

SIDE (Select 1) (Included)

Roasted Potatoes sautéed roasted peppers & red onions, garlic & oil Sautéed Vegetables

Grilled Vegetables - Eggplant, zucchini, asparagus, cherry tomatoes Sesame Green Beans with almonds

ELEGANT DISPOSABLE DINNER WARE (Included)

Dinner Plate, Appetizer Plate, Fork, Knives, Dinner Napkins

FULL SET-UP OF BUFFET (Included)

Chafing Dishes, Serving Spoons, Bread Baskets, Dressing Bowls, Ladles,
Decorative Silk Flowers & Vines for Buffet
Homemade Italian Bread, Parmesan, Butter, Salad Dressing

Wedding Buffet Package: \$79 per guest -

ALL VEGAN \$84 per guest (you can refer to the Vegan Catering Menu for more selections)

Note: For Delivery & Setup only – Servers additional

**GLUTEN-FREE, VEGAN & VEGETARIAN GUESTS

We customize a menu for your guest's dietary needs

View our FULL CATERING MENU for additional selections @ MamasCafeBaci.com



Enhance your Package

PROFESSIONAL SERVERS

*pricing is based on season, selected date & length on the event

DESSERTS - \$7 per guest

An assortment of mini cannolis, chocolate bites, pastries, butter & chocolate cookies

COFFEE & TEA PACKAGE- \$8 per guest

Coffee & Tea Packages includes: Regular & Decaf Coffee, Flavored Tea, Regular Tea, Sugar, Creamers, Milk, Lemon, Cups, Stirrers, Coffee Urns

POLICIES

A \$500 deposit is required to book the date. Deposits are nonrefundable

Final Count due 2 weeks prior to the event, after the number may increase not decrease Balance must be paid 3 days prior to the event by Cash, Cashier's Check or Credit Card 3.5% credit card fee will apply,

Sales tax & gratuity will be added

For bookings or questions (908) 852-2820 or (908) 852-3389 Please ask for Sheri our catering coordinator.

We look forward to creating a wonderful & memorable event