

CLASSIC PACKAGE

Select Two Appetizers, Garden or Feta Mix Salad, Two Pastas & Two Entrées.
Includes homemade bread, butter, sauce for garnishing, an assorted cookie tray, chafing dishes, sternos, serving spoons, heavy-duty plastic plates, utensils & napkins.

APPETIZERS

Select Two

- Eggplant Primo** ~ Eggplant rolled with prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto
- Gourmet Focaccia, Sandwich & Wrap Tray** ~ A variety of focaccia, dinner rolls & wraps: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese
- Party Combo Platter** ~ Hot wings, chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks
- Italian Flare** ~ An assortment of Italian breads: bruschetta, pesto bread with sun-dried tomatoes & garlic knots
- Variety Tray** ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style
- Imported Fresh Mozzarella, Roasted Peppers, Tomatoes & Stuffed Cherry Peppers** ~ Garnished with sun-dried tomatoes & served over baby greens

PASTAS

Select Two

- Fettuccine Carbonara** ~ Tossed with bacon in our homemade Alfredo sauce.
- Tortellini** ~ Cheese or meat tortellini in homemade Alfredo or tomato-basil sauce
- Fusilli Vesuvio** ~ Homemade creamy rosa sauce with peas, mushrooms & bacon
- Ravioli** ~ Cheese, meat or spinach ravioli in homemade Alfredo or tomato-basil sauce
- Penne Creamy Pesto** ~ A delightful combination of our homemade Alfredo & pesto sauces
- Baked Ziti or Rigatoni** ~ Prepared in our homemade tomato-basil or our creamy rosa sauce
- Rigatoni Primavera** ~ Broccoli, roasted peppers, tomatoes & zucchini sautéed in garlic & olive oil
- Rigatoni alla Roasted Peppers & Sun-Dried Tomatoes** ~ Prepared in our homemade tomato-basil sauce
- Baked Stuffed Rigatoni** ~ Prepared in homemade tomato-basil or creamy rosa sauce and topped with melted mozzarella
- Baked Rigatoni Bolognese** ~ Prepared in our homemade tomato sauce with ground beef & topped with mozzarella cheese
- CHAMPAGNE PENNE PALMA** ~ Sun-dried tomatoes, spinach & artichokes in our white champagne sauce served over penne
- Cavatelli & Broccoli** ~ Small ricotta-filled pasta sautéed with fresh broccoli & garlic and served in our sherry wine-garlic sauce
- Cheese Tortellini Verdura** ~ Mushrooms, roasted peppers, spinach & onions sautéed with garlic and served in homemade red sauce

ENTRÉES

Select Two

- Chicken Francese** ~ Prepared in our homemade white wine & lemon sauce.
- Meatballs & Sausage** ~ Homemade meatballs & lightly seasoned Italian sausage in our tomato-basil sauce
- Sausage & Peppers** ~ Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce
- Chicken Parmigiana** ~ Made with our homemade tomato-basil sauce and topped with melted mozzarella cheese
- Chicken & Broccoli** ~ Chicken & fresh broccoli sautéed with fresh garlic in our sherry wine sauce
- Chicken Marsala** ~ Sautéed with fresh mushrooms in our homemade Marsala wine sauce
- Lemon Chicken** ~ Chicken sautéed in our homemade butter-lemon sauce and seasoned with fresh herbs & a touch of rosemary
- Chicken Toscana** ~ With imported prosciutto & roasted peppers over spinach in our white wine sauce topped with mozzarella
- Glazed Ham** ~ Whole glazed ham, baked and sliced for serving. May be prepared with pineapple if desired
- Eggplant Rollantini** ~ Breaded & baked eggplant rolled with ricotta, our tomato-basil sauce & topped with melted mozzarella cheese

Beef Tenderloin is available as an entrée for \$6 per guest.

10-15 Guests
\$265

20-25 Guests
\$445

30-40 Guests
\$715

40 or more Guests
\$20 per guest

COFFEE & DESSERT

Gluten-free dessert selections are available. Please speak to a catering specialist for details.

COFFEE & TEA PACKAGE

Regular & decaffeinated coffee, flavored & decaffeinated tea,
sliced lemons, milk, half & half, sweeteners, cups, stirrers & urns.
\$5 per guest

CANNOLI & CHOCOLATE BITES TRAY

\$3 per guest

ITALIAN PASTRIES, MINI CANNOLI & CHOCOLATE BITES TRAY

\$4 per guest

DISTINCTIVE SHEET CAKES

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

ICINGS

Buttercream

Whipped Cream*

FILLINGS

Banana*
Buttercream
Chocolate Mousse*
Chocolate Pudding*
Cannoli*
Cherry*
Peach

Pineapple
Raspberries*
Raspberry Preserves
Strawberries*
Strawberry Preserves
Vanilla Custard
Whipped Cream*

SIZES

¼: \$89 (15-20 guests)

½: \$119 (30-40 guests)

¾: \$159 (45-60 guests)

Full: \$189 (65-80 guests)

MAMA'S & CAFÉ BACI GOURMET DESSERTS

Cookie & Mini Cannoli Tray ~ Please note: If you have selected a [Classic or Premiere Package](#), an assorted cookie tray is included.

Mini Cannolis, Assorted Cookies & Chocolate Bites Tray ~ Please note: If you have selected a [Classic or Premiere Package](#), an assorted cookie tray is included.

Assorted Pastries, Mini Cannolis & Chocolate Bites Tray

Napoleon ~ Layers of puff pastry filled with Chantilly cream and glazed with fondant. 16 pieces, \$38.

Tiramisú ~ Ladyfingers soaked in rum-flavored coffee, layered with zabaglione cream & dusted with rich cocoa powder. 16 pieces, \$38.

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, \$38.

Frutta Di Bosca ~ Fragrant short crust filled with pastry cream then decorated with a rich assortment of black and red currants & raspberries. 14 pieces, \$38.

Midnight in Venice ~ Chocolate and vanilla cake layered with cannoli filling then covered with bittersweet chocolate & sliced almonds. 16 pieces, \$38.

NY Cheesecake ~ Prepared New York-style with a graham cracker crust and a rich, smooth cream cheese filling. 14 pieces, \$38.

Carrot Cake ~ Traditional carrot cake made with raisins, nuts & cream cheese icing topped with caramel. 14 pieces, \$38.

À LA CARTE CATERING SELECTIONS & SERVICES

A LA CARTE

Use the selections on these pages to enhance your off-premise catering package or to create your own event menu. In addition to all of our traditional and unique offerings, we have a range of service enhancements and Smart Eating and Gluten-Free selections.

SMART EATING

Enjoy the convenience of these specially presented selections of our healthier dishes. Now it's easy to have enjoyable and healthful satisfaction at any event.

GLUTEN FREE

These selections accommodate our guests who have celiac sprue 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.

ALL CATERINGS INCLUDE THESE COMPLIMENTARY ITEMS

- ∞ Chafing Dishes
- ∞ Sternos
- ∞ Serving Spoons
- ∞ Extra Sauces for Garnishing
- ∞ Homemade Italian Bread
- ∞ Easy-to-Transport Trays

RECOMMENDED SERVINGS

HALF TRAY ~ 8-10 Guests

FULL TRAY ~ 16-20 Guests

AVAILABLE ENHANCEMENTS

- ∞ Coffee & Tea Packages
- ∞ Gourmet Dessert Selections
- ∞ Chocolate Fountains
- ∞ Floral Arrangements
- ∞ Live Music Entertainment
- ∞ DJ Services
- ∞ Centerpieces
- ∞ Tent Rental

ON-PREMISE CATERING ROOMS

CAFÉ BACI ~ An elegant & eclectic room perfect for christenings, baby showers, graduations, bridal showers, communions, family gatherings and business meetings.

RAINBOW ROOM ~ Quaint accommodations with access to our outdoor patio café. Perfect for rehearsal dinners, business meetings, community organizations and intimate parties.

BELLO GIORNO CATERING ~ Our elegant catering hall located in a picturesque riverside setting offers accommodations for 150 guests, complete banquet facilities and premiere service.

Our On-Premise Catering Menu offers unique packages for any occasion.

View our on-premise menu at MamasCafeBaci.com or you may receive a copy in the restaurant.