

PREMIERE 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 from any of the Classic Package Appetizers or from the selections listed below.

Eggplant Primo & Fried Ravioli Tray ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto and fried ravioli served with our tomato-basil sauce for dipping.

Mini Quiche Platter ~ A variety of flavors baked with mozzarella cheese.

Baked Stuffed Mushrooms ~ Fresh mushrooms & our seasoned filling topped with mozzarella cheese.

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

Sesame Green Beans with Almonds ~ Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.

PASTAS

Select Two

Penne Creamy Pesto & Bruschetta ~ A delightful combination of our homemade Alfredo & pesto sauces topped with bruschetta.

Penne Vodka with Prosciutto ~ Imported prosciutto in our famous vodka sauce served with penne.

Rigatoni Di Santo ~ Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.

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

Eggplant, Sun-Dried Tomatoes & Roasted Peppers ~ Prepared in our creamy rosa sauce and served over rigatoni.

Ravioli ~ Lobster or spinach ravioli in our tomato-basil, creamy rosa or vodka sauce.

Tortellini ~ Cheese or meat tortellini in homemade Alfredo or tomato-basil sauce.

Formaggio Di Terra ~ Imported spirelli pasta in a creamy cheese sauce with roasted peppers & sun-dried tomatoes topped with freshly shredded Parmesan & pignoli nuts.

Rigatoni Della Nonna ~ Creamy rosa sauce with sun-dried tomatoes & artichokes.

Clams & Mussels ~ Select scampi style, in our imported white wine sauce or in our tomato-basil sauce.

Lasagna ~ Select homemade meat lasagna (ham, sausage, ground beef, herbs & spices) or homemade vegetable lasagna (spinach, breaded eggplant, zucchini, herbs & spices).

ENTRÉES

Select Two

Chicken Vesuvio ~ Creamy rosa sauce with chicken, peas, mushrooms & bacon.

Chicken Torino ~ Prepared with capers in our white wine sauce, topped with melted mozzarella & served over spinach.

Medallions of Sausage ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes in garlic & olive oil.

Chicken Cacciatore ~ Made with fresh mushrooms, sweet bell peppers & onions in our homemade tomato-basil sauce.

Chicken Riva ~ Prepared with sausage, sweet bell peppers, plum tomatoes, garlic & a touch of rosemary. Served with roasted potatoes.

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

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

Chicken Di Sorronno ~ Lightly battered chicken layered with imported prosciutto, breaded eggplant & fresh mozzarella with our balsamic reduction. Served over roasted potatoes.

Veal Marsala ~ Delicately battered veal sautéed with mushrooms in our homemade Marsala wine sauce. Served over spinach.

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

10-15 Guests
\$295

20-25 Guests
\$495

30-40 Guests
\$795

40 or more Guests
\$22 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.