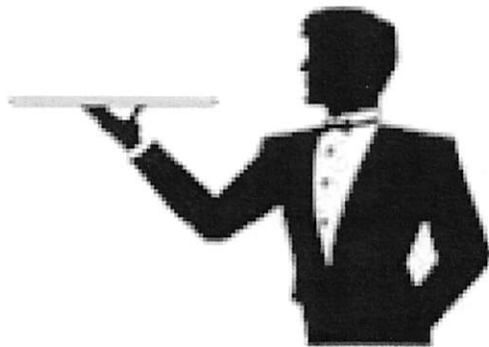


**OFF-PREMISE CATERING PACKAGES
& A LA CARTE SELECTIONS**

MAMA'S & CAFE BACI

CATERING

Fine Food & Love of Life



Est. 1970

260 Mountain Ave. Hackettstown, NJ 07840
MamasCafeBaci.com (908) 852-2820 Info@MamasCafeBaci.com

PLEASE SPEAK WITH SHERI, SAMANTHA OR TOM

CLASSIC PACKAGE – All Inclusive

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

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

10-15 guests
\$285

20-25 guests
\$495

30-40 guests
\$765

40 or more guest
\$22 per guest

Salad – Select One

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

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

Appetizers – Select Two

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 Two

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, alfredo 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 Two

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 sauteed 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, our tomato-basil sauce & topped with mozzarella*

Chicken Parmigiana

Glazed Ham- *Whole glazed ham, baked with pineapple and sliced for serving.*

Dessert:

A beautifully wrapped cookie tray (included)

PREMIERE PACKAGE – All Inclusive

Select from Either Package: Classic or Premiere

Select One Salad, Two Appetizers or Sides, Two Pastas, Two Entrees & Dessert included

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

10-15 guests
\$325

20-25 guests
\$550

30-40 guests
\$835

40 or more guest
\$24 per guest

Salad- Select One

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

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

Appetizers & Sides- Select Two

Crostini with Fresh Mozzarella & Tomato – flatbread topped with slices of fresh mozzarella, tomato & basil

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 cheese

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

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- Select Two

Tomasso's Old School- Rigatoni baked with red sauce, mozzarella cheese, meatballs & sausage

Lobster Ravioli- In our creamy vodka sauce topped with bruschetta

Terezza- Creamy parmesan sauce, sausage medallions, green peppers, onions & mushrooms over spirelli

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

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

Clams & Mussels- Select: scampi style, white wine sauce or tomato-basil sauce over rigatoni

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

Premiere Entrees- Select Tw

*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

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

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

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

*Beef Tenderloin- seared, roasted & sliced thin, served with Brandy Peppercorn and Marsala sauces on the side

Dessert

A beautifully wrapped cookie tray (included)

ENHANCEMENTS

Wine by the Bottle

The perfect enhancement to any party. Wine prepared by Old York Cellars.

Coffee

Coffee Package-\$4 per person- *Regular & decaffeinated coffee, milk, half & half, sweeteners, cups, stirrers & urns*

Coffee & Tea Package- \$5 per person- *Coffee package (above) plus an assortment of tea, flavored tea and lemon*

Dessert Trays

Assorted Cookie Tray- \$3 per person- *Gourmet assortment of Italian cookies*

Cannoli & Chocolate Bites Tray- \$4 per person- *Fresh filled mini cannoli & chocolate brownie bites*

Italian Pastries & Mini Cannoli Tray- \$5 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, \$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*

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

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)

¾: \$159 (45-60 guests)

½: \$119 (30-40 guests)

Full: \$189 (65-80 guests)

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:

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 we would never turn you away!

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, Sternoes, 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.
Please speak to Sheri or Samantha for more details.

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.
Please speak with Sheri or Samantha for more details

Salads by the Tray

Includes: Complimentary Dressings & Italian Bread

Half Tray: 8-10 guests

Full Tray: 16-20 guests

Garden

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

-Family Favorite-

Enhance any salad with
Chicken or Shrimp

Insalata

M

Fresh mozzarella, roasted red peppers, sun-dried tomatoes, pine nuts, mesclun mix.

Balsamic vinaigrette on side

Moresca

M

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

Grilled

Tuna

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

Caesar

Lettuce, seasoned croutons, Caesar dressing & shredded Parmesan

Eggplant

M

Pisa Salad

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

Feta Mix

Tomato, red onion & feta cheese over baby greens.

Italian

Antipasto

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

Salmon

Feta

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

American

Antipasto

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

Cold Sides

Includes: Homemade Italian Bread

Cheese Tortellini

M

Verde

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

Pasta

Salad

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

Macaroni

Salad

Elbow pasta with mayonnaise, celery, red onion & seasonings

Chicken Caesar

Pasta Salad

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

Cole

Slaw

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

Potato

Salad

With mayonnaise, red onion, herbs & seasonings

Gourmet Sides

Grilled Vegetables

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

Asparagus Luciana

Fresh asparagus and imported prosciutto sautéed in garlic & oil

Sauteed or Steamed Vegetable Medley

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

Roasted Potatoes

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

Portabella Mushrooms

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

Sesame Green Beans With Almonds

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

*GLUTEN-FREE, VEGAN, VEGETARIAN GUESTS...
WE CAN ACCOMMODATE*

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

Gourmet Appetizers

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

Variety

M

Tray

Freshly made bite-size portions of Traditional & Gourmet Stromboli & Calzone.

Available vegetarian style.

Eggplant

M

Primo

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

Hot

Wings

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

Mini Quiche

Platter

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

Party

Combo

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

Cranberry, Pecan & Feta Crescents

M

Tender, flaky rolls filled with dried cranberries, pecans & feta cheese

Baked Stuffed Mushrooms

Fresh mushrooms filled with bacon & seasoned breadcrumbs topped with mozzarella cheese

Italian Flare

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

Asparagus

M

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 & Fried Ravioli Combo

Served with tomato-basil sauce for dipping

Garlic Bread & Garlic Knots

Homemade focaccia & garlic knots topped with seasoned garlic butter

*GLUTEN-FREE, VEGAN, VEGETARIAN GUESTS...
APPETIZERS & SANDWICHES CAN BE
CUSTOMIZED*

Sandwiches Trays

Gourmet Sandwich, Focaccia & Wrap

M

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 **M**

Platter

Scallops wrapped in bacon, battered shrimp & fried calamari

Fried **M**

Calamari

Hand-battered calamari served with homemade tomato-basil sauce

Seafood **M** Scampi

Mussels, clams, & shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon
(Half or Full Tray)

Battered Shrimp Wrapped with Prosciutto

Served over baby greens with pesto sauce on the side

Kiwi Mussels

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

Zuppa Di Pesce

Fresh calamari, mussels, clams & shrimp sautéed with fresh garlic & served in our homemade tomato-basil sauce
(Half or Full Tray)

Cold Seafood Salad

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

Shrimp Cocktail

Served with lemons & cocktail sauce

Display Appetizers

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

Fresh Mozzarella, Tomato & Basil

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

Fresh Fruit Arrangement

Assortment of seasonal fruits beautifully arranged for presentation

Piatto Antipasto **M**

Cappicolla, prosciutto, soppresata, pepperoni, ham, fresh mozzarella, provolone cheese, Parmigiano, black olives & pepperoncini served over baby greens.
Served on wooden cutting board

Vegetable Dip Tray

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

Gourmet Cheese & Cracker Tray

Assorted domestic, Italian & imported cheeses served with a variety of crackers

Bread Bowl with **M** Gourmet Cheese & Crackers

Round marble loaf filled with spinach-artichoke dip along with an assortment of gourmet cheese & crackers

Traditional Pastas

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

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

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

Stuffed Rigatoni

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

Campagna

M
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

Specialty Pastas

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

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

*GLUTEN-FREE, VEGAN, VEGETARIAN GUESTS...
ENTREES CAN BE CUSTOMIZED*

Champagne



Penne Palma

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

Spinach Ravioli

With Sausage

Medallions

Prepared in a light tomato sauce
with fresh basil

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

Vesuvio



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

Tomasso



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

Risotto

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

Half Tray: 10-15 guests
Full Tray: 20-25 guests

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

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

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

Half Tray: 8-10 guests

Full Tray: 16-20 guests

*GLUTEN-FREE, VEGAN, VEGETARIAN GUESTS...
ENTREES CAN BE CUSTOMIZED*

M Mama's Signature Dish

Chicken

M

Toscana

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

Chicken

M

Riva

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

Chicken

M

Campagna

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

Francese

Chicken sautéed in our imported
white wine & lemon sauce

Chicken

Vesuvio

Mushrooms, bacon & peas in creamy
rosa sauce

Chicken

M

Di Soronno

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

Balsamic

Chicken

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

Chicken

Marsala

Sautéed with fresh mushrooms in our
Marsala wine sauce

Chicken

Cacciatore

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

Chicken

Primavera

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

Chicken

Parmigiana

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

Lemon-Rosemary

Chicken

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

White Champagne

Chicken

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

Traditional Entrees

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

Eggplant Rollentini

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

Meatball Parmigiana

Sausage & Peppers

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

Meatballs

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

Medallions of Sausage

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

Eggplant **M** Siena

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

Veal, Beef & Pork Entrees

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

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

Veal **M** Toscana

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

Veal Parmigiana

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

Veal Marsala

Sautéed with fresh mushrooms in our Marsala wine sauce

Cubes of Beef

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

Beef Tenderloin

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

Veal Francese

Veal sautéed in our imported white wine-lemon sauce

Glazed Ham

Baked with pineapple
Sliced for serving

London Broil

Marinated with mushrooms & onions. Served over potatoes

Seafood Pastas

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

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

Lobster Ravioli **M**

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

Shrimp Toscana **M**

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

Shrimp Vesuvio

Prepared with mushrooms, peas & bacon in our creamy rosa sauce over rigatoni

Baby Clams

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

Pescatore

Mussels, clams, & shrimp sautéed with fresh garlic. Served in a white wine sauce, homemade tomato-basil sauce or scampi sauce over rigatoni. Available with scungili

Creamy Pesto Shrimp

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

KiwiC Mussels

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

Clams & Shrimp

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

Shrimp Scampi

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

*GLUTEN-FREE, VEGAN, VEGETARIAN GUESTS...
ENTREES CAN BE CUSTOMIZED*

Fish over Rice

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

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

Rustic Atlantic Salmon **M**

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

Balsamico Tilapia

Grilled tilapia & fresh asparagus drizzled with our sweet balsamic reduction. Served over rice

Salmon Sapore

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

WINE BY THE BOTTLE

Let Mama's provide the wine for your catering. Featuring wine by Old York Cellars.

RED WINES

CABERNET SAUVIGNON

FULL 28 - HALF 18

A classic Cabernet with dark red fruits and a hint of spice. complimented by soft round tannins and a long finish. (Dry)
(Silver Medals - International Eastern Wine Competition)

MALBEC 24

Medium bodied red with luscious red fruit flavors and a silky smooth finish. (Dry)
(Silver Medals - AWS Commercial Wine Competition & Denver International Wine Competition)

MERLOT 25

Hints of berry and plum, with the perfect balance of acid and tannins. (Dry)
(Gold Medal - San Francisco Chronicle International)

BARBERA CABERNET MERLOT

HALF BOTTLE - 15

A delicious blend of Barbera, Cabernet Sauvignon and Merlot with hints of raspberry and black cherry. (Dry)
(Bronze Medal - AWS Commercial Wine Competition)

SANGRIA (Mix) 13

Lemon & lime soda mixed with fresh fruit in a carafe
Then **Add your favorite Wine**

WHITE & BLUSH WINES

CHARDONNAY

FULL 24 - HALF 17

Un-oaked, rich with hints of tropical fruit. (Dry)
(Silver Medal - Tasters Guild International Wine Competition)

PINOT GRIS 25

Soft, smooth, and dry with hints of peach and a clean finish.
(Gold Medal - International Woman's Wine Competition)

BLUSH

FULL 20 - HALF 15

Semi-sweet (4% residual sugar). A crisp fruity blend of Cayuga and Syrah wonderfully flavored and exceptionally balanced bursting with citrus.
(Gold Medal - Denver International Wine Competition)

CHENIN BLANC

HALF BOTTLE - 15

A zesty soft, dry white wine hints of passion fruit and aromas of honey. (Dry)
(Silver Medal - Denver International Wine Competition)

SANGRIA (Mix) 13

Lemon & Lime soda mixed with fresh fruit in a carafe
Then **Add your favorite Wine**



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.
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Includes our Delivery & Set-up service (see above) and Professional Servers.
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