

**ON-PREMISE CATERING**

**MAMA'S  
& CAFE BACI**

**CAFÉ BACI & RAINBOW ROOM**



**AVAILABLE PACKAGES:**

**AFTERNOON DELIGHT – BUSINESS LUNCHEON  
TRADITIONAL – GRAND - ELEGANT**

MamasCafeBaci.com – (908) 852-2820 – [Info@MamasCafeBaci.com](mailto:Info@MamasCafeBaci.com)

**PLEASE SPEAK WITH SHERI, SAMANTHA OR TOM**

# ON-PREMISE PARTIES INCLUDE:

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Professional Servers, Complete Table Linens, China & Stemware,  
Candelabra Centerpieces, Seasonal Table Decorations,  
Stemware for Your Wine & Beer, Cake Cutting

## ROOM ACCOMMODATIONS

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### Café Baci

Elegant and eclectic accommodations for up to 50 guests  
Outdoor garden use, weather permitting

#### Full Room

30 guest minimum  
Served Buffet-Style

Sit-down service available. Additional charges apply

#### Partial Room

Family-Style Service Presentation



### Rainbow Room

Accommodations for up to 50 guests.  
Outdoor patio use, weather permitting

#### Full Room

30 guest minimum (35 guest min. Fri. & Sat. evening)  
Served Buffet-Style

Sit-down service available. Additional charges apply

#### Partial Room

Available up to 20 guests  
Family-Style Service Presentation



## SERVICE PRESENTATION

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### Family Style

Intimate table side service, served in courses for your guests to enjoy.

### Buffet Style

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

## ON-PREMISE CATERING POLICIES

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- ❖ Package prices reflect 3-hour event times. Additional hour available, pricing seasonal.
- ❖ A \$100 deposit is required for all on-premise events
- ❖ A 7% sales tax will be added to all food, beverages & rentals
- ❖ A 20% gratuity will be added to the food, beverage & service bill

# WINE BY THE BOTTLE

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

## RED WINE

### 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)*

## 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)*

## Enhance your Wine with Sangria Mix

**SANGRIA (Mix) 13 per carafe**

Lemon & lime soda mixed with fresh fruit in a carafe

# BUSINESS LUNCHEON MENU

Valid Monday-Friday until 4pm

**Includes: Salad, Italian Bread, One Appetizer Selection, One Pasta Selection, One Entrée Selection, Dessert, Soft Drinks, Coffee & Tea**

\$18 per person

## **Salad:**

Garden Salad

*Lettuce, tomato, red onions, mushroom, black olive & bell pepper*

## **Appetizer Selections- Select 1**

See Package Appetizers on page 8 for selections

## **Pasta Selections- Select 1**

Baked Ziti- *ricotta cheese & tomato-basil sauce topped with mozzarella cheese*

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

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

Andorra- *creamy parmesan sauce with asparagus & fresh mushrooms over penne*

Penne Vodka

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

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

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

Cheese Tortellini Alfredo- *Add bacon for carbonara-style*

## **Entrée Selections- Select 1**

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

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

Chicken Parmigiana

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

Chicken Marsala- *sautéed with fresh mushrooms in our marsala wine sauce*

Chicken Francese- *imported white wine & lemon sauce*

Meatballs

Eggplant Rollentini- *breaded eggplant with ricotta cheese, baked in tomato-basil sauce & topped with melted mozzarella cheese*

## **Dessert:** (included)

Homemade Zeppoles & Delectable Cookies

Coffee & Tea

## **Soft Drinks:**

Soda, Iced Tea & Lemonade

Fresh Water Pitchers on table

Substitutions may be made from our A La Carte Catering Menu. Prices may vary.

Partial Room- up to 20 guests

For Full Room Privacy- 30 adult guest minimum

# AFTERNOON LUNCHEON PACKAGE

**Includes: Salad, Italian Bread, One Pasta or Entree Selection, Three Accompaniments, Dessert, Soft Drinks, Coffee & Tea**

\$26 per person  
(valid until 4pm)

## **Salad:**

Garden Salad

*Lettuce, tomato, red onions, mushroom, black olive & bell pepper*

## **Pasta & Entree Selections: Select 1**

Penne Vodka- *prepared in our creamy pink vodka sauce*

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

Champagne Palma- *artichokes, spinach & sun-dried tomatoes in a white champagne sauce over penne*

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

Chicken Francese- *lemon-white wine sauce*

Eggplant Rollentini- *breaded eggplant rolled with ricotta cheese in homemade tomato-basil sauce topped with melted mozzarella cheese*

## **Accompaniments: Select 3**

Eggplant Pisa- *breaded eggplant, portabellas, spinach, roasted peppers & artichokes with Gorgonzola & balsamic reduction*

Cucumber Sandwiches- *think party bread topped with herb cream cheese, sliced cucumber & fresh dill*

Crostini with Fresh Mozzarella & Tomatoes- *homemade crostini topped with slices of fresh mozzarella, tomatoes & basil*

Mini Quiche- *a variety of flavors baked with mozzarella cheese*

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

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

Gourmet Focaccia & Wraps- *An assortment of meat & vegetable selections*

Bruschetta with Grilled Chicken- *Our light & Crispy focaccia topped with tomatoes, fresh mozzarella, basil & grilled chicken*

Cranberry-Pecan Crescents- *Tender, flaky rolls with dried cranberries, pecans & cream cheese*

Gourmet Cheese & Cracker Assortment- *Assorted domestic, Italian & imported cheeses served with a variety of crackers*

Pizzettes- *Bite-size mini pizzas garnished with an assortment of classic toppings*

Mini Cannoli- *Hand prepared mini cannoli*

## **Dessert:** (included)

Homemade Zeppoles & Delectable Cookies

Coffee & Tea

## **Soft Drinks:**

Soda, Iced Tea & Lemonade

Fresh Water Pitchers on table

Substitutions may be made from our A La Carte Catering Menu. Prices may vary.

Partial Room- up to 20 guests

For Full Room Privacy- 30 adult guest minimum

# TRADITIONAL PACKAGE

**Includes: Salad, Italian Bread, Two Appetizer Selections, Two Pasta Selections, Two Entrée Selections, Dessert, Soft Drinks, Coffee & Tea**

Monday- Thursday: \$25 per person

Friday-Sunday: \$27 per person

Friday, Saturday & Sunday Evening (after 5pm): \$35 per person

Saturday Evening (during the months of October-March): \$495 room charge (40 guest minimum)

## **Salad:**

Garden Salad

*Lettuce, tomato, red onions, mushroom, black olive & bell pepper*

## **Appetizer Selections- Select 2**

See Package Appetizers on page 8 for selections

## **Pasta Selections- Select 2**

Baked Ziti- *ricotta cheese & tomato-basil sauce topped with mozzarella cheese*

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

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

Andorra- *creamy parmesan sauce with asparagus & fresh mushrooms over penne*

Penne Vodka

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

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

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

Cheese Tortellini Alfredo- *Add bacon for carbonara-style*

## **Entrée Selections- Select 2**

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

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

Chicken Parmigiana

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

Chicken Marsala- *sautéed with fresh mushrooms in our marsala wine sauce*

Chicken Francese- *imported white wine & lemon sauce*

Meatballs

Eggplant Rollentini- *breaded eggplant with ricotta cheese, baked in tomato-basil sauce & topped with melted mozzarella cheese*

## **Dessert:** (included)

Homemade Zeppoles & Delectable Cookies

Coffee & Tea

## **Soft Drinks:**

Soda, Iced Tea & Lemonade

Fresh Water Pitchers on table

Substitutions may be made from our A La Carte Catering Menu. Prices may vary.

Partial Room- up to 26 guests

For Full Room Privacy- 30 adult guest minimum (35 adult min. Friday Evening)

# GRAND PACKAGE

**Includes: Salad, Italian Bread, Two Appetizer Selections, Two Pasta Selections, Two Entrée Selections, Dessert, Soft Drinks, Coffee & Tea**

Monday- Thursday: \$27 per person

Friday-Sunday: \$30 per person

Friday, Saturday & Sunday Evening (after 5pm): \$38 per person

Saturday Evening (during the months of October-March): \$495 room charge (40 guest minimum)

## **Salad:**

**Garden Salad**

*Lettuce, tomato, red onions, mushroom, black olive & bell pepper*

## **Appetizer Selections- Select 2**

See Package Appetizers on page 8 for selections

## **Pasta Selections- Select 2**

**Champagne Casena Rosa-** *pink champagne sauce over rigatoni, topped with fresh bruschetta*

**Della Nonna-** *artichoke hearts & sun-dried tomatoes prepared in our creamy rosa sauce over rigatoni*

**Verde Bruschetta-** *a creamy blend of our Alfredo & pesto sauces topped with bruschetta over spirelli*

**Stuffed Rigatoni-** *rigatoni filled with ricotta cheese in our tomato-basil sauce. Available baked with mozzarella cheese*

**Terezza-** *creamy parmesan sauce with sausage medallions, mushrooms, peppers & onions over rigatoni*

**Spinach Ravioli with Sausage-** *homemade ravioli & sausage in a light tomato sauce with Parmesan cheese & basil*

**Meat Lasagna-** *Homemade lasagna served in our tomato-basil sauce or creamy rosa sauce*

**Cavatelli & Broccoli-** *ricotta filled pasta sautéed with fresh broccoli & garlic. Served in our sherry wine-garlic sauce*

## **Entrée Selections- Select 2**

**Veal or Chicken Marsala-** *sautéed with fresh mushrooms in our marsala wine sauce*

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

**Lemon Chicken-** *sautéed in butter-lemon sauce seasoned with fresh rosemary*

**Medallions of Sausage-** *grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes*

**Chicken & Broccoli-** *sautéed with fresh garlic in sherry wine sauce*

**Veal Parmigiana-** *freshly breaded veal served in tomato-basil sauce topped with melted mozzarella cheese*

**Chicken Sorrento-** *grilled chicken, sun-dried tomato & fresh mozzarella with our classic pesto sauce*

**Glazed Ham-** *baked with pineapple and sliced for serving*

## **Dessert:** (included)

**Homemade Zeppoles & Delectable Cookies**

**Coffee & Tea**

## **Soft Drinks:**

**Soda, Iced Tea & Lemonade**

**Fresh Water Pitchers on table**

Substitutions may be made from our A La Carte Catering Menu. Prices may vary.

Partial Room- up to 20 guests

For Full Room Privacy- 30 adult guest minimum (35 adult min. Friday Evening)

# ELEGANT PACKAGE

**Includes: Salad, Italian Bread, Two Appetizer Selections, Two Pasta Selections, Two Entrée Selections, Dessert, Soft Drinks, Coffee & Tea**

Monday- Thursday: \$29 per person

Friday-Sunday: \$36 per person

Friday, Saturday & Sunday Evening (after 5pm): \$44 per person

Saturday Evening (during the months of October-March): \$495 room charge (40 guest minimum)

## Salad:

### Garden Salad

*Lettuce, tomato, red onions, mushroom, black olive & bell pepper*

## Appetizer Selections- Select 2

See Package Appetizers on page 8 for selections

## Pasta Selections- Select 2

**Shrimp Cosmopolitan-** *shrimp, spinach & bacon in a pink champagne sauce over rigatoni*

**Shrimp Scampi-** *shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon. Served over rice*

**Lobster Ravioli-** *in creamy pink vodka sauce topped with bruschetta & fresh mozzarella*

**Seafood Pescatore-** *mussels, littleneck clams & shrimp sautéed with fresh garlic. Served over rigatoni in garlic & oil or tomato-basil sauce*

**Asparagus & Prosciutto-** *sautéed in garlic & olive oil. Served over rigatoni*

**Penne Capresa-** *Imported prosciutto & mushrooms prepared in Alfredo sauce or creamy pink rosa sauce*

**Seafood Rissoto-** *mussels, littleneck clams & shrimp in a creamy rosa sauce*

**Chicken Rissoto-** *breaded chicken, bacon & sun-dried tomatoes in Alfredo sauce*

## Entrée Selections- Select 2

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

**Brandy-Peppercorn Veal-** *prepared with portabella mushrooms in a creamy brandy-peppercorn sauce*

**Chicken Fiore-** *grilled chicken, spinach & capers sautéed in our garlic-lemon sauce served with rigatoni*

**Eggplant Rollentini with Spinach-** *breaded eggplant layered with ricotta cheese, spinach & rosa sauce. Topped with mozzarella.*

**Veal & Roasted Peppers-** *freshly breaded veal served in our tomato-basil sauce with roasted peppers*

**Chicken Primavera-** *grilled chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil*

**London Broil-** *marinated with mushrooms & onions. Served over potatoes*

**Salmon or Tilapia Rustica-** *prepared in a white wine sauce with mushrooms, grape tomatoes, capers & onions. Served over rice*

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

## Dessert: (included)

**Homemade Zeppoles & Delectable Cookies**

**Coffee & Tea**

## Soft Drinks:

**Soda, Iced Tea & Lemonade**

**Fresh Water Pitchers on table**

Substitutions may be made from our A La Carte Catering Menu. Prices may vary.

\*Upcharge: Beef Tenderloin- \$6 per guest

Partial Room- up to 20 guests

For Full Room Privacy- 30 adult guest minimum (35 adult min. Friday Evening)



# PACKAGE APPETIZER SELECTIONS

Select Here

- Pizzettes- *Bite-size mini pizzas garnished with an assortment of classic & gourmet toppings*
- Bruschetta & Pesto Bread- *light & crispy focaccias topped with half fresh bruschetta & half pesto with sun-dried tomato*
- Asparagus Fresco- *prosciutto, roasted peppers & provolone cheese wrapped asparagus. Served over baby greens with balsamic*
- Eggplant Primo- *Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto*
- Fried Calamari- *prepared battered or breaded and served with mild or spicy red sauce*
- Mini Quiche- *a variety of flavors baked with mozzarella cheese*
- Crostini with Fresh Mozzarella & Tomato- *homemade crostini topped with slices of fresh mozzarella, tomatoes & basil*
- Hot Wings & Fried Ravioli Combo- *gently spiced wings served with bleu cheese along with fried ravioli with tomato-basil*
- 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 Combo- *served with roasted red pepper dipping sauce*
- Mozzarella Sticks & Broccoli Cheddar Poppers Combo
- Gourmet Wraps & Focaccia- *assortment gourmet traditional sandwiches with a variety of meat & vegetable selections*

## ENHANCEMENTS

### Dessert Finale

Available with any of our on-premise packages

Select Three - \$4 per guest

- Cappuccinos, Lattes, Espresso & Chai Lattes- *Available for all your guests, made traditionally or in a wide variety of flavors*
- Assorted Italian Pastries- *A rich assortment of Italian Pastries*
- Mini Cannolis- *The Italian classic garnished with chocolate chips*
- Mini Sfogliatella- *A flaky puff pastry crust filled with ricotta cheese & topped with confectioners' sugar*

### Cake

- Tiramisu- *Ladyfingers soaked in rum-flavored coffee, layered with zabaglione cream & dusted with rich cocoa powder. 16 pieces*
- 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*
- Fruitta Di Bosca- *short crust filled with pastry cream topped with an assortment of black & red currants & raspberries. 14 pieces*
- NY Cheesecake- *Prepared New York-style with a graham cracker crust and a rich, smooth cream cheese filling. 14 pieces*
- Carrot Cake- *Traditional carrot cake made with raisins, nuts & cream cheese icing. 14 pieces*
- Double Fudge Chocolate Cake- *Rich chocolate cake layered with creamy fudge. 14 pieces*

### Gourmet 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 (*1/2 or Full Sheet*)

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

Icings: Buttercream or Whipped Cream\*

Sizes: ¼: \$89 (15-20 guests), ¾: \$159 (45-60 guests), ½: \$119 (30-40 guests), Full: \$189 (65-80 guests)

## Our Banquet Hall



# For Weddings & Special Events

From 50-150 Guests

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Premiere Service

Elegant Accommodations

Picturesque Riverside Setting

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For Video & Photo Tour:

[www.BelloGiornoCatering.com](http://www.BelloGiornoCatering.com)

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