



Catering Menu

OFF SITE EVENTS ONLY

Pasta Buffets

Includes, tossed salad, sliced bread and light weight utensils.

CHOICE OF SPAGHETTI, PENNE OR RIGATONI PASTA

Marinara 9.95 Meat Sauce 10.25 Alfredo 11.75
Marinara Robusto 10.25 Meatball Marinara 10.95
Gluten Free +.95 Whole Wheat +.95

CHEESE TORTELLINI BUFFET

Marinara 10.95 Meat Sauce 11.25 Alfredo 12.75
Marinara Robusto 11.25 Meatball Marinara 11.95

MEAT LASAGNA BUFFET

Classic Meat 11.95 Meatless 10.95

RAVIOLI BUFFETS, 5 PER PERSON

Meat or Cheese
Marinara 10.95 Meat sauce 11.25 Alfredo 12.25
Meatball Marinara 11.95

EGGPLANT PARMIGIANA BUFFET

Vegetarian
11.50

Specialty Italian Buffets

Includes, tossed salad, sliced bread and light weight utensils.

CHICKEN PARMIGIANA

Breaded 12.95 Baked 11.95 With Pasta +1.00

MANNICOTTI OR CANNELLONI

Marinara 10.95 Meat sauce 11.25 Alfredo 12.25
Meatball Marinara 11.95

PENNE PRIMAVERA

Vegetarian
Marinara 11.50 Alfredo 11.95

CHICKEN CACCIATORE

Robusto Marinara with green peppers, and onions
11.95

EGG PLANT PARMIGIANA

Soft Baked eggplant with rigatoni pasta 10.95

Build Your Own Buffet

Choose from any buffet menus

CLASSIC BUFFET

2 Different entrees, 1 vegetable, with basic salad, and bread. 16.95 Person

BUFFET 2

2 Different entrees, 1 vegetable, premium salad, bread and dessert. 17.95 Person

BUFFET 3

2 Different entrees, 1 vegetable, premium salad, bread, and 2 dessert options. 18.95 Person

DELUXE BUFFET

3 Different entree choices, 1 vegetable, premium salad, bread, 2 dessert options and antipasto appetizer. 20 Person

Step it up!

Add any of these to your menu!

SALAD ADDITIONS

Sliced Egg, Shaved
Parm Cheese
.50 Person

CAESAR SALAD

.75 Person

MEATBALL MARINARA

Dozen 22

CHEESE OR MEAT RAVIOLI

Dozen 20

ITALIAN SAUSAGE

Dozen 30

ANTIPASTO TRAY

Person 4

ASSORTED COOKIES

Dozen 15

CANNOLI

Each 4

TIRAMISU

Each 5

HEAVY WEIGHT UTENSILS

Person 1.00

SOFT DRINKS, TEA

Can soft drinks
2.00 Person

COFFEE BAR

Fresh ground, cream, sweeteners, cups, stirrs
1.95 Person

Contact Ken@Pompilios.com with questions





Full Service Catering Information

SERVERS

We estimate 1 server for every 50 Guests
Keep buffet filled, clean, and serve main course
Setup, and clean up of buffet and dining area 100 Each

CAKE CUTTING

Includes, additional plates and cutlery for dessert.
Serving and plating dessert. 100

PLATED DINNER'S (MAX OF 100 GUESTS)

Includes, glass plates, silverware. 3.00 Person

LINEN SERVICES

White, Round or Rectangle 2.00 Each

Other menu items available

Not just Italian

SLICED ROAST BEEF WITH DRESSING

SLICED TURKEY WITH DRESSING

MASHED POTATOES

GREEN BEANS

PRIME RIB

CHICKEN CORDON BLEU

Late Night Snacks

After dessert items, served with saratoga chips

MEATBALL SLIDERS 3.00 Person

SAUSAGE SLIDERS 4.00 Person

FRIED RAVIOLIS 2.00 Person