



Catering Menu

OFF SITE EVENTS ONLY

Pasta Buffets

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

CHOICE OF SPAGHETTI, PENNE, ANGLE HAIR, LINGUINE, OR RIGATONI PASTA

Marinara 9.95 Meat Sauce 10.25
Marinara Robusto 10.25 Alfredo 11.75
Meatball Marinara 12.00 Gluten Free +.95

CHEESE TORTELLINI BUFFET

Marinara 10.95 Meat Sauce 11.25
Marinara Robusto 11.25 Alfredo 12.75
Meatball Marinara 13.00

MEAT LASAGNA BUFFET

Meat or Meatless 11.95

RAVIOLI BUFFET

Meat or Cheese
Marinara 10.95 Meat sauce 11.25 Alfredo 12.75
Meatball Marinara 13.00

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 12.75
Meatball Marinara 13.00

PENNE PRIMAVERA

Vegetarian 11.95

CHICKEN CACCIATORE

Robusto Marinara with green peppers, and onions
11.95

CHICKEN ALFREDO

Choice of Pasta with Creamy Alfredo and seasoned grilled Chicken Breast 12.95

Build Your Own Buffet

Choose from any buffet menus

CLASSIC BUFFET

2 Different entrees, 1 vegetable, with basic salad, and bread. 17 Person

BUFFET 2

2 Different entrees, 1 vegetable, premium salad, bread and dessert or antipasto. 18 Person

BUFFET 3

2 Different entrees, 1 vegetable, premium salad, bread, antipasto platter and dessert option.
19 Person

DELUXE BUFFET

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

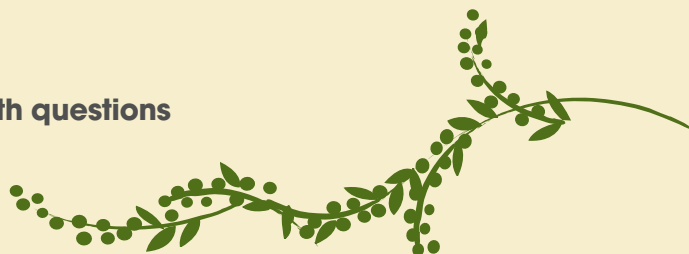
SOFT DRINKS, TEA

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

Keep buffet filled and serve main course
Setup and clean up of buffet and dining area
100 Each

BARTENDER

125 Each

CAKE CUTTING

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

PLATED DINNER

Includes, glass plates, silverware. 4.00 Person

LINEN SERVICES

Beige Round or Rectangle 6.00 Each

BLACK CLOTH NAPKINS

2.00 Per Person

Late Night Snacks

After dessert items

MEATBALL SLIDERS 3.00 Person

SAUSAGE SLIDERS 4.00 Person

FRIED RAVIOLIS 2.00 Person

RISOTTO BALLS 2.50 Person

Other menu items available

Contact Ken@Pompilios.com with questions