

Hors D'oeuvres

GARLIC BREAD 6 Per Loaf
With melted parmesan cheese and a special blend of herbs and spices

RISOTTO BALLS 4 Per Person
Slow simmered Italian rice hand rolled around a cube of fontina cheese and fried

TOASTED RAVIOLI 4 Per Person
Choice of Meat, Cheese or Mixed

CAPRESE SKEWERS 4 Per Person
Fresh tomatoes with mozzarella on skewers drizzled with balsamic vinegar

ANTIPASTO PLATTER 4 Per Person
Combination of meats, cheeses, olives, and peppers

GRILLED ITALIAN SAUSAGE 5 Per Person
Homemade grilled Italian sausage with peppers and onions

Vegetables

GARLIC BROCCOLI

VEGETABLE MEDLEY

ITALIAN MASHED POTATOES

GREEN BEANS

ROASTED RED SKIN POTATOES

RISOTTO

Salad

TRADITIONAL TOSSED SALAD

CAESAR SALAD

POMP'S SALAD

Vegetarian

CHEESE TORTELLINI WITH THREE CHEESE SAUCE
Cheese tortellini tossed in our three cheese sauce with fresh vegetables

EGGPLANT PARMIGIANA
Fried eggplant topped with melted mozzarella and marinara sauce

MANICOTTI
Homemade manicotti topped with provolone cheese and our marinara sauce

RONALDO
Angel hair pasta tossed with oil and garlic, sundried tomatoes, black olives, and feta cheese

PASTA PRIMAVERA
Choice of pasta tossed in a creamy alfredo sauce with fresh vegetables

Chicken

CHICKEN PARMIGIANA
Hand breaded chicken breast topped with provolone cheese and our parmigiana sauce

CHICKEN RONALDO
Angel Hair pasta tossed with chicken breast, oil and garlic, sundried tomatoes, black olives, and feta cheese

SAN LUCI
Sautéed chicken with sundried tomatoes, fresh basil, and onion simmered in a cream sauce with artichokes and cheese tortellini.

CHICKEN MILANESE
Hand breaded chicken breast with garlic bread crumbs topped with provolone

CHICKEN FETTUCCINE ALFREDO
Seasoned grilled chicken breast tossed with fettuccine and a creamy alfredo sauce

Beef

BRACIOLE Add \$5 per person
Italian seasoned and rolled flat steak.

PASTA BOLOGNESE
A creamy tomato and beef sauce combined with hearty tomatoes and mushrooms.

RIGATONI THERESA
Choice of pasta with sliced Italian sausage, Meatballs, and sliced hard boiled eggs covered in provolone cheese and marinara sauce.

PRIME RIB CANNELLONI Add \$5 person
Filled with baked prime rib and topped with cheese and our house marinara sauce.

BAKED ZITI
Choice of pasta tossed with sausage and/or ground beef, covered in provolone and our marinara sauce.

Seafood

SHRIMP RONALDO
Angel hair pasta tossed with sautéed shrimp, oil and garlic, sundried tomatoes, feta cheese, black olives, fresh basil, and spicy red pepper flakes.

SALMON Add \$5 Per Person
Fresh cut salmon topped with seasoning

Desserts

CANNOLIS

TIRAMISU

ASSORTED GOURMET COOKIES

SEASONAL DESSERT

Dinner Packages

TRADITIONAL BUFFET 10 Per Person
Choose from Lasagna, Pasta Marinara, Pasta Meat Sauce, or Pasta Alfredo. Tossed Salad with Dressing, soft Italian bread, disposable plates and utensils.

CLASSIC BUFFET 17 Per Person
Choice of Two Entrées, Choice of Salad and Dressing, Choice of Vegetable, soft Italian bread, disposable plates and utensils

THE REHEARSAL DINNER 19 Per Person
Antipasto Platter, Choice of Two Entrees, Choice of Salad, Choice of Vegetable, Choice of Dessert, soft Italian bread, disposable plates and utensils

THE RECEPTION 21 Per Person
Antipasto Platter, Choice of Three Entrees, Choice of Salad, Choice of Vegetable, soft Italian bread, disposable plates and utensils.

SEATED DINNER 25 Per Person
Antipasto Platter, Choice of Two Entrees, Choice of Salad, Choice of Vegetable, soft Italian bread, glass plates, silverware, and disposable napkins

Catering Services

SERVERS 25 Per Hour 100 Minimum
Experienced Staff to setup, serve, clear plates, and break down buffet

BARTENDERS 25 Per Hour 125 Minimum
Experienced bar staff to distribute your beverages to guests

GLASS PLATES AND SILVERWARE 5 Per Person

CAKE CUTTING 100
Includes additional disposable plates and utensils

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.