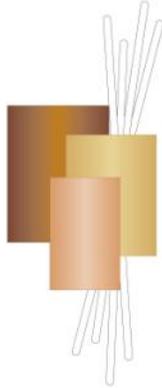


THE PASTA HOUSE



ITALIAN GRILLE

CATERING MENU



100 Alden Road., Fairhaven, MA 02719—508.993.9913

www.thepastahouse.net

Hors D'oeuvres

Cheese & Crackers Station

Selection of imported & domestic cheeses, seasonal fruits, assorted crackers \$3 per guest

Vegetable Crudite Station

Assorted fresh seasonal vegetables served with bleu cheese dressing \$3 per guest

Fresh Fruit Station

Seasonal fruit, pineapple, grapes & berries \$3 per guest

Choose 2 of the above stations for \$4 per guest / All 3 stations for \$5 per guest

Antipasto Station

Prosciutto ham, capicola, soppressata, marinated artichoke hearts, hot peppers, assorted olives, fresh mozzarella, provolone cheese, roasted red peppers, tomatoes, extra virgin olive oil, pesto, artisan bread, mixed greens \$5 per guest

Raw Bar

Oysters on the Half Shell—\$2 per oyster (100 minimum)

Shrimp Cocktail—\$2 per shrimp (100 minimum)

Hors D'oeuvres in Mini Spoon (MS) & Martini Glass (MG)

(Stationary or Passed)

Gazpacho (MG), Shrimp Cocktail (MG), Fruit Salad (MG),

Tomato, Basil, Fresh Mozzarella, EVOO (MG)

Tuna Tartar (MS), Crab & Corn Salsa (MS), Scallop Ceviche (MS), Shrimp Ceviche (MS)

Choose 2 for \$6 per guest / Choose 3 for \$8 per guest

Passed Hors D'oeuvres

Ahi Tuna Wonton	\$2.25	Lobster Bisque	\$2.50
Brie & Raspberry Phyllo	\$1.95	Scallops wrapped in Bacon	\$2.25
Vegetable Spring Roll	\$1.95	Mini Crab Cakes	\$1.95
Antipasto Skewers	\$2.25	Coconut Chicken	\$1.75
Chicken Satay	\$1.95	Coconut Shrimp	\$2.25
Beef Satay	\$2.50	Seafood Stuffed Mushrooms	\$1.95
Tenderloin Crostini	\$2.50	Caprese Crostini	\$1.75

Minimum 100 pieces for all passed hors d'oeuvres

Off Premise Catering Buffets

Mario's Buffet

lasagna, chicken penne pesto, butternut ravioli or pasta primavera, meatballs or sausage, peppers and onions, antipasto salad, bread & butter, dessert station, coffee station - \$18.95 pp

Raquel's Buffet

baked scrod, chicken piccata or marsala, butternut ravioli or mediterranean ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$19.95 pp

Emily's Brunch Buffet

scrambled eggs, bacon or honey cured ham, french toast, home fries, butternut ravioli, chicken piccata or marsala, garden salad, pasta salad, danish, muffins, orange juice, coffee station - \$19.95 pp

The Real Italian Buffet

caesar salad, chicken parmigiano, four cheese ravioli with marinara or tortellini con pollo, penne con poll with garlic & oil or alfredo sauce, meatballs, vegetable, bread & butter, dessert station, coffee station - \$20.95 pp

Owen's Buffet

tenderloin tips, baked scrod, chicken piccata or marsala, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$21.95 pp

Pearl's Buffet

tenderloin tips, shrimp & scallops al forno, chicken piccata or marsala, butternut ravioli or Mediterranean ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$22.95 pp

The Pasta House Buffet

tenderloin tips, shrimp scampi with penne, lobster ravioli, chicken piccata or marasala, garden salad, potato, vegetable, bread & butter, dessert station, coffee station - \$24.95 pp

The Godfather Buffet

prime rib carving station, baked scrod, chicken piccata or marsala, mediterranean ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$26.95 pp

The Soprano Buffet

prime rib carving station, shrimp & scallops al forno, chicken piccata or marsala, lobster ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$27.95 pp

Salad Choices (select 1)

Garden salad, Caesar salad, seasonal salad

Vegetable Choices (select 1)

Vegetable Medley, Green Bean Almandine, Cauliflower Au Gratin

Dessert Choices (select 3)

Chocolate Cake, Carrot Cake, Tiramisu, Mini Cannoli, Strawberry Cake, Cookies, Brownies

Potato Choices (select 1)

Roasted Red Bliss, Roaster Fingerling, Delmonico

Off Premise Catering Information

The Pasta House Catering is a fully insured catering service specializing in catering for weddings, bridal showers, baby showers, bereavements, anniversaries, business events and more. We cater to outdoor tent receptions, businesses, family homes, local clubs, function halls and other venues. We have a minimum of 50 guests for all off premise catering.

STANDARD CATERING: 20% Service Charge

Your catering will be set up and managed by a professional catering manager, This service includes catering staff, buffet service and clean up for events with a 3 hour maximum time limit. If the event exceed 3 hours, we will charge by the hour.

FORMAL CATERING: Priced by the hour

Experience an elegant event at any location with the quality of our many services and the expertise of the entire Pasta House Catering team. This service provides you with a professional catering team lead by an event manager, while simply allowing you to enjoy time with your guests . The Pasta House Catering Staff will handle all aspects of your event including set-up and clean up, with buffet or tableside service by our black tie staff. Priced by the hour, per server and event manager based on event details.

CONFIRMATION OF MEALS AND SERVICES

Final menu selections, event agenda and a final guest count are due 14 days prior to the event. There are no individual guest cancellations permitted after the final count is issued. All food related allergies must be addressed 14 days prior to the event.

DEPOSIT A 10% non-refundable deposit is required when signing a catering agreement.

FINAL PAYMENT Final payment is required 7 days prior to the event. The Pasta House accepts all major credit cards, cash and authorized bank checks, We do not accept personal checks. 7% MA Meals Tax will be added to the final bill.

DINNERWARE OPTIONS

CASUAL PACKAGE: Black plastic coated dinner plates, dessert plates & coffee cups. Black plastic forks, knives, spoons and paper dinner napkins. \$3 per guest

SEMI-FORMAL PACKAGE: Black heavy duty plastic coated square dinner plates, dessert plates & coffee cups. Napkin roll-ups with Black plastic forks, knives and spoons. \$4 per guest

FORMAL PACKAGE: 10" China dinner plates, 7" dessert plates, 6" bread plates, water glasses, coffee cups, all necessary silverware, bread baskets, salt & pepper shakers and linen napkins (choice of color). \$7.50 per guest

WEDDING PACKAGE: 12" China dinner plates, 7" dessert plates, 6" bread plates, champagne flutes, water glasses, coffee cups, all necessary silverware, bread baskets, salt & pepper shakers and linen napkins (choice of color). \$9 per guest. Any other required rentals will be charged accordingly.

TABLE LINEN: We offer a wide variety of different size and colored linens. Prices are determined when a quote is given for the event.

**** The customer is responsible for any catering fees charged to The Pasta House by outside venues.**

BEVERAGE SERVICE

VALUE BAR

Package includes: liquor liability insurance, certified bar staff, full “value” liquor assortment (see list below), two types of domestic beer, three types of wine, assorted soft drinks, bottled water, ice, plastic cups, drink garnishes and set-up. This service can be provided from one to five hours. This is billed on a per person basis to the host.

PREMIUM BAR

Package includes: liquor liability insurance, certified bar staff, full top shelf “premium” liquor assortment (see list below), four types of imported and domestic beer, four types of wine, one signature cocktail or sangria, assorted soft drinks, bottled water, ice, plastic cups, drink garnishes and set-up. This service can be provided from one to five hours. This is billed on a per person basis to the host.

BEER & WINE OPEN BAR

This service includes: liquor liability insurance, certified bar staff, Sangria (Traditional Red, White or Seasonal), four types of domestic beer, four types of wine, assorted soft drinks, bottled water, ice, plastic cups, drink garnishes and set-up. This service can be provided from one to five hours. This is billed on a per person basis to the host.

NON ALCOHOL BAR

Package includes: Certified bar staff, assorted soft drinks, bottled water, ice, plastic cups, drink garnishes and set-up. This service can be provided from one to five hours. This is billed on a per person basis to the host.

CASH BAR

Set-up charge: Beer & Wine \$3 pp - Value \$4 pp - Elite \$5 - Premium \$6 pp

Packages Include: liquor liability insurance, certified bar staff, Full liquor, beer, wine assortment (see list below - based on selected bar) assorted soft drinks, bottled water, ice, plastic cups, drink garnishes and set-up. This service can be provided from one to five hours. This is billed on a per drink basis and charged directly to your guests.

Drink Prices: Soda \$1.50 / Wine \$5-\$8 / Water \$1.50 / Mixed Drinks \$5-\$9 / Imported Beer \$5 / Domestic Beer \$3.50 / Cordial \$6-\$9

OPEN BAR PRICING PER GUEST

	1 hour	2 hours	3 hours	4 hours	5 hours
Value Bar	\$16	\$18	\$20	\$22	\$24
Premium Bar	\$22	\$24	\$26	\$28	\$32
Beer & Wine	\$14	\$16	\$18	\$20	\$22
Non-Alcohol Bar	\$8	\$9	\$10	\$11	\$12

Drink Prices: Soda \$1.50 / Wine \$5-\$8 / Water \$1.50 / Mixed Drinks \$5-\$9 /
Imported Beer \$5 / Domestic Beer \$3.50 / Cordial \$6-\$9

OPTIONS

Glassware for any bar service \$4 per guest / Champagne Toast (includes flutes) \$3.50 per guest / Wine Toast (includes glasses) \$4 per guest / Wine service by wait staff during dinner (with open bar package—glassware included) \$3 per guest / Wine service by wait staff during dinner (with cash bar) \$6 per guest

According to MA State law, alcohol may not be served for more than 5 hours at any single event

BAR SERVICE ITEMS

BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Blue Moon, Angry Orchard Hard Cider, Corona, Sam Adams Boston Lager, Amstel Light, Heineken, Yuengling Light, O'Doul's (NA)

WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Malbec, Cabernet Sauvignon, Champagne

NON ALCOHOL

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Tonic Water, Club Soda, Bottled Water, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Milk

BAR ACCESSORIES

Sour Mix, Vermouth (by request), Lemon, Lime, Cherries, Olives, Cups, Napkins, Stirrers, Ice, Table Line
Portable Bar is available for an additional cost.

VALUE

Svedka Vodka
J&B Scotch
Jim Beam Bourbon
Bacardi Rum
Beefeater Gin
Seagram's 7 Whiskey
Kahlua
Brady's Irish Cream
Captain Morgan
Cuervo Tradicional
Triple Sec
Pick 2 Domestic Beers
Pick 3 Wines
All non-alcohol & bar accessories included

PREMIUM

Tito's Vodka
Stoli Razberi
Makers Mark Bourbon
Johnny Walker Black
Jameson Whiskey
Malibu Rum
Goslings Rum
Captain Morgan Rum
Bombay Sapphire
Cuervo 1800
Grand Marnier
Bailey's Irish Cream
Kahlua
Rum Chata
1 Signature Cocktail or Sangria
Pick 5 Domestic or Imported Beers
Pick 4 Wines
All non-alcohol & bar accessories included

PARTY PLATTERS

Small Platters serve 8-10 people / Large Platters serve 18-20 people

SALADS

		small	large
ANTIPASTO	30	55	
CAESAR SALAD	25	45	
HOUSE SALAD	25	45	
CAPRESE SALAD	30	55	
SEASONAL SALAD	25	45	
POTATO SALAD	20	35	
PASTA SALAD	20	35	

PASTA

BAKED PENNE WITH MEAT SAUCE	30	55	
MAC & CHEESE	35	65	
TORTELLINI ALFREDO WITH PEAS & MUSHROOMS	35	65	
LASAGNA	35	65	
BUTTERNUT RAVIOLI	40	70	
ADD GRILLED CHICKEN	10	20	
LOBSTER RAVIOLI	65	120	

SEAFOOD

BROILED SCROD	55	100	
SEAFOOD TORTELLINI	55	100	
SHRIMP & SCALLOPS AL FORNO	55	100	
BAKED STUFFED SHRIMP	(30) 60	(60) 110	
SHRIMP MOZAMBIQUE	55	100	
ZESTY SHRIMP SCAMPI	55	100	

CHICKEN & BEEF

CHICKEN BROCCOLI PENNE (G&O)	35	65	
CHICKEN BROCCOLI PENNE (ALFREDO)	40	70	
CHICKEN MARSALA PENNE	35	65	
CHICKEN PICCATA PENNE	35	65	
CHICKEN MOZAMBIQUE PENNE	35	65	
BOURBON TENDERLOIN TIPS	70	130	
SAUSAGE, PEPPERS & ONIONS	40	75	
MEATBALLS (PARTY SIZE)	35	65	
CHICKEN TENDERS	40	75	
CHICKEN TORTELLONI	45	85	
CHICKEN PARMIGIANA	40	75	
FRIED CHICKEN WINGS	40	75	

ACCOMPANIMENTS

ARTISAN CHEESE TRAY	40	75	
ROASTED RED BLISS POTATOES	20	35	
DELMONICO POTATOES	25	45	
LOADED DELMONICO POTATOES	35	65	
GREEN BEANS ALMONDINE	30	55	
VEGETABLE MEDLEY	25	45	
EGGPLANT PARMIGIANA	30	55	
CIABATTA ROLLS WITH DIPPING OIL (48)	25		
DINNER ROLLS WITH BUTTER (36)	20		
ASSORTED DESSERTS (36)	40		

Please add 10% delivery charge (within 15 mile radius). 15% catering fee for all deliveries which include buffet set-up and pick-up. Plastic cups, plates, forks, knives, spon, paper napkins are available for an additional charge. Chafing Pan Rental \$15 (includes sterno). Note: Please allow 24 hour notice for all platter orders. Prices do not include MA meals tax. PLEASE ASK ABOUT OUR CATERING OPTIONS FOR PARTIES OF ALL SIZES!

