

ON-PREMISE CATERING
MAMA'S

& CAFE BACI

Café Baci
&
RAINBOW ROOM



PERFECT FOR ANY OCCASION!

Rehearsal Dinners ✦ Anniversaries ✦ Engagements ✦ Baby Showers
Family Gatherings ✦ Graduations ✦ Business Meetings ✦ Birthdays ✦ Baptisms
Holiday Parties ✦ Retirement Dinners ✦ Christenings ✦ Bridal Showers

MamasCafeBaci.com ✦ (908) 852-2820 ✦ Info@MamasCafeBaci.com

PLEASE SPEAK WITH TOM, SHERI, DAWN OR SAMANTHA.

INCLUDED WITH THESE ON-PREMISE CATERING PACKAGES

Professional Servers ❖ Complete Table Linens, China & Silverware ❖ Candelabras
Decorated Buffet Tables ❖ Stemware for Your Wine or Beer ❖ Cake Cutting

ROOM ACCOMMODATIONS

CAFÉ BACI

Elegant and eclectic accommodations for 55 guests.

RAINBOW ROOM

Quaint accommodations for 35-50 guests.

Additional seating is available with our outdoor patio in summer months, weather permitting.

ON-PREMISE CATERING POLICIES

- ❖ Package prices reflect 3-hour event times.
- ❖ A 7% sales tax will be added to all food, beverages & rentals.
- ❖ Café Baci package prices are for parties of 30 or more (except the Afternoon Tea Package).
- ❖ A 20% gratuity will be added to the food, beverage & service bill.
- ❖ A \$100 deposit is required for all on-premise events.
- ❖ In the event of a cancelled event for which a deposit has been paid, credit will be given for use toward either Mama's catering or restaurant services.
- ❖ A final guest count must be provided within 3 days of your event and will be the minimum charged. You may increase this final guest count up to 1 day prior to the event and will be billed accordingly.

ADDITIONAL AVAILABLE SERVICES

Decorated & Specialty Sheet Cakes ❖ Espresso & Cappuccino Bar ❖ Elegant Dessert Selections
Live Music Entertainment ❖ Floral Arrangements ❖ Room Decoration

COCKTAILS & HORS D'OEUVRES PACKAGE

Includes coffee, tea, soft drinks, an assorted cookie tray & chocolate bites.

Select Five (up to two seafood selections)

Mon.-Thur. \$19 per person ⇌ Fri.-Sun. \$22 per person ⇌ add \$6 per guest & 40-guest minimum on Fri. & Sat. nights

Fresh Mozzarella, Roasted Peppers, Prosciutto & Basil ~ Garnished with tomatoes, fresh garlic & sun-dried tomatoes.
Served over baby greens.

Choice Party Platter ~ Select two: tender chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks.

Fried Calamari ~ Hand-battered calamari served with homemade tomato-basil sauce & lemons.

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

Focaccia Breads ~ Half garnished with bruschetta and half with pesto & sun-dried tomatoes.

Gourmet Focaccia Sandwiches ~ An assortment of meat and vegetable selections.

Asparagus Fresco ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.

Gourmet Cheese & Cracker Tray ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.

Fried Ravioli ~ Lightly battered and delicately fried.

Mini Quiche Platter ~ A variety of flavors baked with mozzarella cheese.

Cheese Tortellini Verde ~ Cheese tortellini prepared in our classic pesto sauce with sun-dried tomatoes. Served hot or cold.

Variety Tray ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style.

Battered Shrimp ~ Lightly-seasoned breaded shrimp served with lemons, cocktail sauce, bleu cheese dressing & pesto for dipping.

Cranberry, Pecan & Feta Crescents ~ Tender, flaky rolls filled with dried cranberries, pecans & feta cheese.

Shrimp Cocktail ~ Chilled shrimp served with lemons & cocktail sauce.

Scallops Wrapped in Bacon ~ Delicate bay scallops wrapped in tender bacon and broiled.

Clams Scampi ~ Littleneck clams sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.

AFTERNOON TEA PACKAGE

Includes Gourmet Tea Assortment & Specialty Coffees

Select Three Accompaniments to enjoy with a Garden Salad and pasta of your choice

\$20 per person

Asiago-Prosciutto Puffs ~ Delicate bites of light dough flavored with imported asiago cheese and prosciutto.

Cucumber Sandwiches ~ Thin party bread topped with herb cream cheese, sliced cucumber & fresh dill.

Mini Quiches ~ 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 Torino ~ Bite-size pieces of grilled chicken & capers in our imported white wine sauce, topped with spinach & melted mozzarella.

Gourmet Focaccia Sandwiches ~ An assortment of meat and vegetable selections.

Bruschetta with Grilled Chicken ~ Our light & crispy focaccia topped with tomatoes, fresh mozzarella, basil & grilled chicken.

Cranberry-Pecan Crescents ~ Tender, flaky rolls filled with dried cranberries, pecans & cream cheese.

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

Pastry, Mini Cannoli, Cookies & Chocolate Bite Collection ~ An assortment of Italian pastries, hand-prepared mini cannolis & chocolate bites.

Mini Cheesecake & Cream Puff Assortment ~ Chocolate, caramel & pecan mini cheesecake, delicate cream puffs & white chocolate-raspberry mini cheesecake.

Zeppoles ~ Freshly prepared homemade dough dusted with confectioner's sugar and served with fudge for dipping.

Substitutions may be made from our [À La Carte Catering Menu](#). Price may vary.

TRADITIONAL BUFFET PACKAGE

Includes gourmet salad, homemade Italian bread, cookie tray, chocolate bites, zeppoles, soft drinks, coffee & tea.

Select Two Pastas, Two Entrées & Two Appetizers from the selections [here](#).

Mon.-Thur. \$20 per person ⇌ Fri.-Sun. \$24 per person ⇌ add \$6 per guest & 35-guest minimum on Fri. & Sat. nights

Pastas

- Baked Ziti** ~ Imported ziti mixed with ricotta cheese & homemade tomato-basil sauce topped with mozzarella cheese.
- Rigatoni with Roasted Peppers & Sun-Dried Tomatoes**
Prepared in our tomato-basil sauce or our creamy rosa sauce.
- Penne Vodka** ~ Prepared in our creamy pink vodka sauce.
- Penne Creamy Pesto** ~ Our homemade Alfredo & our classic pesto together in a creamy, flavorful sauce.
- Rigatoni or Penne** ~ Served in homemade tomato-basil sauce.
- 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.
- Fettuccine Carbonara** ~ Prepared with savory bacon in our homemade Alfredo sauce.
- Champagne Penne Palma** ~ Sun-dried tomatoes, spinach & artichokes in white champagne.
- Tortellini Alfredo** ~ Prepared with cheese or meat tortellini.

Entrées

- Chicken Toscana** ~ Chicken, prosciutto & roasted peppers over spinach in our imported white wine sauce topped with melted mozzarella cheese.
- Sausage & Peppers** ~ Prepared in homemade tomato-basil sauce or sautéed in garlic & olive oil.
- Chicken Parmigiana** ~ Breaded chicken served in homemade tomato-basil sauce topped with melted mozzarella cheese.
- Chicken & Broccoli** ~ Chicken & fresh broccoli sautéed with fresh garlic in our sherry wine sauce.
- Chicken Francese** ~ Chicken sautéed in our imported white wine & lemon sauce.
- Meatball Parmigiana** ~ Meatballs prepared in our homemade tomato-basil sauce topped with melted mozzarella cheese.
- Eggplant Rollantini** ~ Breaded & baked eggplant layered with ricotta cheese & a touch of homemade tomato-basil sauce, then topped with melted mozzarella cheese.
- Chicken Cacciatore** ~ Prepared with fresh mushrooms, bell peppers & red onions in homemade tomato-basil sauce.

GRAND BUFFET PACKAGE

Includes gourmet salad, homemade Italian bread, cookie tray, chocolate bites, zeppoles, soft drinks, coffee & tea.

Select Two Pastas, Two Entrées & Two Appetizers from the selections [here](#).

Mon.-Thur. \$22 per person ⇌ Fri.-Sun. \$26 per person ⇌ add \$6 per guest & 35-guest minimum on Fri. & Sat. nights

Pastas

- Champagne Casena Rosa** ~ Pink champagne sauce over rigatoni and topped with fresh bruschetta
- Della Nonna** ~ Artichoke hearts & sun-dried tomatoes prepared in our creamy rosa sauce over rigatoni.
- Penne Creamy Pesto** ~ Our homemade Alfredo & our classic pesto together in a creamy, flavorful sauce.
- 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
- Spinach Ravioli with Sausage** ~ Homemade ravioli & sausage in a light tomato sauce with Parmesan cheese & basil.
- Meat or Vegetable Lasagna** ~ Homemade lasagna served in our homemade tomato-basil sauce or our creamy rosa sauce.
- Cavatelli & Broccoli** ~ Small ricotta-filled pasta sautéed with fresh broccoli & garlic. Served in our sherry wine-garlic sauce or our homemade tomato-basil sauce.

Entrées

- Brandy-Peppercorn Veal** ~ Prepared with portobello mushrooms
- Veal or Chicken Marsala** ~ Sautéed with fresh mushrooms in our Marsala wine sauce.
- Chicken Toscana** ~ Chicken, prosciutto & roasted peppers over spinach in our imported white wine sauce topped with melted mozzarella cheese.
- Lemon Chicken** ~ Chicken sautéed in our homemade butter-lemon sauce seasoned with herbs.
- Medallions of Sausage** ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.
- Veal Parmigiana** ~ Freshly breaded veal served in homemade tomato-basil sauce topped with melted mozzarella cheese.
- Chicken Sorrento** ~ Grilled chicken, sun-dried tomatoes & fresh mozzarella with our classic pesto sauce.
- Glazed Ham** ~ Whole glazed ham, baked and sliced for serving. May be served with pineapple if desired.

Substitutions may be made from our [À La Carte Catering Menu](#). Price may vary.

ELEGANT BUFFET PACKAGE

Includes gourmet salad, homemade Italian bread, cookie tray, chocolate bites, zeppoles, soft drinks, coffee & tea.

Select Two Pastas, Two Entrées & Two Appetizers from the selections presented below.

Mon.-Thur. \$24 per person ≈ Fri.-Sun. \$28 per person ≈ add \$6 per guest & 35-guest minimum on Fri. & Sat. nights

Pastas

- Shrimp Vesuvio** ~ Shrimp, mushrooms, peas & bacon prepared in our creamy rosa sauce over spirilli pasta.
- Shrimp Scampi** ~ Shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon over rigatoni.
- Lobster Ravioli** ~ Prepared in our creamy pink vodka sauce.
- Seafood Pescatore** ~ Mussels, littleneck clams & shrimp sautéed with fresh garlic. Served over rigatoni in garlic & olive oil or in our homemade tomato-basil sauce.
- Asparagus & Prosciutto** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil served over rigatoni.
- Penne Capresa** ~ Imported prosciutto & mushrooms prepared in Alfredo sauce or our creamy pink rosa sauce.
- Chicken Fiore** ~ Grilled chicken, spinach & capers sautéed in our garlic-lemon sauce served with rigatoni.

Entrées

- Pepper Steak** ~ Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over roasted potatoes.
- Veal or Chicken Toscana** ~ Prepared with imported prosciutto & roasted peppers over spinach in our imported white wine sauce topped with melted mozzarella cheese.
- Eggplant Rollantini with Spinach** ~ Breaded & baked eggplant layered with ricotta cheese, spinach & a touch of our creamy rosa sauce, then topped with mozzarella cheese.
- Veal & Roasted Peppers** ~ Freshly breaded veal served in our homemade 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.

COMPLIMENTARY APPETIZER SELECTIONS

Included with the Traditional, Grand and Elegant Buffet Packages.

Please select two appetizers to begin your event.

- Bruschetta** ~ Light & crispy homemade focaccia topped with tomatoes, fresh mozzarella & basil.
- Pesto Bread with Sun-Dried Tomatoes** ~ Our focaccia bread topped with homemade pesto sauce and sun-dried-tomatoes.
- Asparagus Fresco** ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.
- Eggplant Primo** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.
- Mini Quiche Platter** ~ A variety of flavors baked with mozzarella cheese.
- Asparagus Luciano** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.
- Crostini with Fresh Mozzarella & Tomatoes** ~ Homemade crostini topped with slices of fresh mozzarella, tomatoes & basil.
- Hot Wings** ~ Gently spiced wings served with bleu cheese dressing & barbecue sauce.
- Fried Ravioli** ~ Battered ravioli with a crispy, golden batter and a creamy cheese filling.
- Chicken Tenders** ~ Tender strips of chicken lightly battered and fried for a moist interior with a crispy crunch.
- Zucchini Sticks** ~ Lightly-seasoned and breaded pieces of zucchini.
- Mozzarella Sticks** ~ Battered mozzarella cheese cooked to a delicious golden color.
- Pizzettes** ~ Bite-size mini pizzas garnished with an assortment of classic toppings.
- Gourmet Wraps** ~ An assortment of garlic & herb wraps prepared in a variety of combinations: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. You may create your own.
- Gourmet Focaccia Sandwiches** ~ Prepared in a variety of combinations: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. You may create your own.

Substitutions may be made from our [À La Carte Catering Menu](#). Price may vary.

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 variety of flavors.

Assorted Italian Pastries ~ A rich assortment of Italian pastries.

Mini Cannolis ~ The Italian classic garnished with chocolate chips.

Zeppoles ~ An Italian favorite made of homemade sweet dough dusted with confectioner's sugar & served with fudge for dipping.

Toscanello ~ Cream puffs atop puff pastry layered with a mix of pastry cream & Chantilly cream. Topped with a chocolate ribbon.

Mini Sfogliatella ~ A flaky puff pastry crust filled with ricotta cheese & topped with confectioner's sugar.

GOURMET DESSERT SELECTIONS

Italian Pastries, Mini Cannolis & Chocolate Bites Tray ~ A delicious assortment beautifully arranged. \$4 per guest.

Chocolate Fountain ~ A beautiful centerpiece of flowing chocolate for dipping fruits and select items. \$6 per guest.

Chocolate Dipping Stand ~ Strawberries, pretzels, dried apricots & cream puffs ready for individual dipping. \$7 per guest.

DISTINCTIVE 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

Only ½ or full sheet cakes

ICINGS

Buttercream

Whipped Cream*

FILLINGS

Banana*

Buttercream

Chocolate Mousse*

Chocolate Pudding*

Cannoli*

Cherry*

Peach

Pineapple

Raspberries*

Raspberry Preserves

Strawberries*

Strawberry Preserves

Vanilla Custard

Whipped Cream*

SIZES

¼: \$89 (15-20 guests)

½: \$119 (30-40 guests)

¾: \$159 (45-60 guests)

Full: \$189 (65-80 guests)

GOURMET CAKE SELECTIONS

\$38 per cake

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.

Frutta Di Bosca ~ Fragrant short crust filled with pastry cream then decorated with a rich assortment of black and red currants & raspberries. 14 pieces.

Tiramisú ~ Ladyfingers soaked in rum-flavored coffee, layered with zabaglione cream & dusted with rich cocoa powder. 16 pieces.

Midnight in Venice ~ Chocolate and vanilla cake layered with cannoli filling then covered with bittersweet chocolate & sliced almonds. 16 pieces.

Napoleon ~ Layers of puff pastry filled with Chantilly cream and glazed with fondant. 16 piece.

Double Fudge Chocolate Cake ~ Rich chocolate cake layered with creamy fudge. A chocolate lover's delight! 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 topped with caramel. 14 pieces.

AVAILABLE ENHANCEMENTS

See our [À La Carte Menu](#) for even more selections.

APPETIZERS

- Seafood Scampi** ~ *Mussels, littleneck clams & shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon. \$4 per person.*
- Fresh Fruit Arrangement** ~ *An assortment of seasonal fruits beautifully displayed. Seasonal price.*
- Vegetable Dip Tray** ~ *Cucumbers, cherry tomatoes, celery, sweet bell peppers, radishes, carrots, broccoli & cauliflower. Served with homemade vegetable dip. \$3 per person.*
- Baked Stuffed Mushrooms** ~ *Fresh mushrooms & our seasoned filling topped with mozzarella cheese. \$4 per person.*
- Battered Shrimp Tray** ~ *Lightly-seasoned breaded shrimp served with lemons & cocktail sauce. \$4 per person.*
- Shrimp & Prosciutto** ~ *Shrimp wrapped in imported prosciutto & mozzarella cheese topped with our classic pesto. \$4 per person.*
- Smoked Salmon** ~ *Served with cream cheese & olives on party bread. \$4 per person.*
- Kiwi Mussels** ~ *Prepared with fresh garlic and served in our homemade tomato-basil sauce. Served hot or mild. \$4 per person.*
- Bread Bowl with Gourmet Cheese & Crackers** ~ *A round marble loaf filled with spinach-artichoke dip surrounded with an assortment of gourmet cheese & crackers. \$5 per person.*
- Shrimp Cocktail** ~ *Served with lemons & cocktail sauce. \$4 per person.*
- Scallops Wrapped in Bacon** ~ *Delicate bay scallops wrapped in tender bacon and broiled. \$4 per person.*

SALADS

- Insalata Italiano** ~ *Fresh mozzarella, roasted peppers, sun-dried tomatoes & pignoli nuts over baby greens. \$4 per person.*
- Feta Garden Mix** ~ *Tomatoes, red onion & feta cheese over baby greens with balsamic vinaigrette. \$3 per person.*
- American Antipasto** ~ *Lettuce, tomatoes, green olives, mushrooms, fresh peppers, pepperoni, ham, salami, provolone cheese & mozzarella cheese. \$4 per person.*
- Moresca Salad** ~ *Dried cranberries, walnuts, feta cheese, tomatoes & red onions over baby greens. \$3 per person.*
- Shrimp & Feta Salad** ~ *Grilled shrimp, feta cheese, tomatoes, red onion & black olives over baby greens. \$4 per person.*

ENTRÉES

- Pepper Steak** ~ *Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over roasted potatoes. \$4 per person.*
- London Broil** ~ *Slices of beef marinated and basted with our seasoned homemade blend. \$5 per person.*
- Beef Tenderloin** ~ *Beef tenderloin seared, roasted & sliced thin. \$6 per person.*
- Salmon alla Rosa** ~ *Fresh salmon prepared in our creamy rosa sauce or our famous vodka sauce. \$6 per person.*
- Roasted Pepper Ravioli** ~ *Served in our homemade tomato-basil sauce or our creamy pink rosa sauce. \$4 per person.*
- Pasta Vesuvio** ~ *Fusilli, mushrooms, peas & bacon in our creamy rosa sauce or our Alfredo sauce. \$3 per person.*
- Pasta Primavera** ~ *Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in garlic & olive oil. \$4 per person.*
- Shrimp & Bacon** ~ *Prepared in your choice of our homemade creamy rosa sauce, famous vodka sauce or tomato-basil sauce served over rigatoni. \$6 per person.*
- Eggplant Romano** ~ *Breaded & baked eggplant sautéed with roasted peppers in homemade sherry wine-garlic sauce. \$5 per person.*
- Chicken Francese** ~ *Chicken sautéed in our imported white wine & lemon sauce. \$4 per person.*
- Lobster Ravioli** ~ *Prepared in our famous vodka sauce. \$5 per person.*



CATERING & BANQUET HALL

PREMIERE SERVICE

ELEGANT ACCOMMODATIONS

PICTURESQUE RIVERSIDE SETTING

Intimate Accommodations for 150 Guests
Complete Banquet & Catering Services
Terraced & Landscaped Gardens
Outdoor Ceremony Gazebo
Premier Service

Sophisticated Menus or À La Carte Selections
Carving Stations & Display Appetizers
Dessert & Coffee Packages
Pre-Booking Tasting
Full Bar Service

Weddings ❖ Anniversaries ❖ Rehearsal Dinners ❖ Bridal Showers
Holiday Parties ❖ Family Gatherings ❖ Business & Corporate Functions

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