

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 spirelli 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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