

# PASTA PLUS CATERING MENU

(Pasta, Bread, and Desserts are homemade Daily on the premises)

**(301) 498-7878**

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**Each catering dish contains 6 orders of menu item**

## PASTA

<b>Agnolotti alla Panna</b> - Stuffed with spinach and ricotta in cream sauce _____	\$52.50
<b>Crespoline – Crepes</b> - Stuffed with spinach and ricotta cheese in tomato sauce _____	\$49.95
<b>Fettuccine Amatriciana</b> - Served in a tomato sauce with bacon and onions _____	\$52.50
<b>Fettuccine Alfredo</b> - Served in cream sauce with parmesan cheese _____	\$52.50
<b>Fettuccine Alfredo con Pollo</b> - Served with chicken in an Alfredo sauce _____	\$65.50
<b>Fettuccine Norcina</b> - Served in a cream sauce with sausage & mushrooms _____	\$59.50
<b>Fettuccine al Pomodoro</b> - Served in a light tomato sauce _____	\$47.50
<b>Fettuccine Verde - Spinach Fettuccine</b> Served with tomato sauce, eggplant and ricotta cheese _____	\$52.50
<b>Gnocchi Verde - Spinach Gnocchi</b> - Served with onions, peas and mushrooms in a cream sauce _____	\$52.50
<b>Gnocchi - Dumplings w/ Tomato Sauce</b> - Served in a light tomato sauce with parmesan cheese _____	\$52.50
<b>Lasagna</b> - Layered with ground beef, ricotta and tomato sauce _____	\$52.50
<b>Lasagna Verde - Spinach Lasagna (Veg.)</b> - Layered with ricotta, peas, mushrooms and tomato sauce _____	\$52.50
<b>Linguine con Broccoli</b> - Sautéed in olive oil and garlic with broccoli _____	\$49.95
<b>Linguine Vegetarian</b> - in butter with mushrooms, zucchini and roasted red peppers _____	\$49.95
<b>Manicotti – Crepes</b> - Stuffed with ricotta & parmesan in tomato sauce _____	\$49.95
<b>Ravioli di Ricotta - Cheese Ravioli</b> - Homemade ricotta cheese ravioli in a light tomato sauce _____	\$59.50
<b>Ravioli Burro - Sautéed w/ Butter</b> - Homemade ricotta cheese ravioli in butter with parmesan cheese _____	\$56.95
<b>Rigatoni or Panne al Pomodoro</b> - In tomato sauce (this pasta is not homemade) _____	\$47.50
<b>Rigatoni or Penne with Meat Sauce</b> - (This pasta is not homemade) _____	\$59.50
<b>Rigatoni or Penne with Meatballs</b> - In tomato sauce (this pasta is not homemade) _____	\$59.50
<b>Rigatoni or Penne with Sausage</b> - In tomato sauce (this pasta is not homemade) _____	\$59.50
<b>Spaghetti Aglio e Olio</b> - Sautéed with olive oil and garli _____	\$47.50
<b>Spaghetti al Pomodoro</b> - In tomato sauce _____	\$47.50
<b>Spaghetti Con Salsiccia</b> - Served with Italian sausage in tomato sauce _____	\$59.50
<b>Spaghetti con Polpetta</b> - Served with meatballs in tomato sauce _____	\$59.50
<b>Spaghetti with Meat Sauce</b> _____	\$59.50
<b>Timballo alla Teramano</b> - Layered Crepes with ground beef, mozzarella and tomato sauce _____	\$62.50
<b>Tortellini Aurora (Meat or Cheese)</b> - Stuffed with meat or cheese in a tomato cream sauce (This pasta is not homemade) _____	\$57.50
<b>Tortellini alla Panna (Meat or Cheese)</b> - Stuffed with meat or cheese in a cream sauce (This pasta is not homemade) _____	\$59.50

## PLUS PASTA WITH SEAFOOD

<b>Linguine with Calamari (Red or White)</b> - Squid over linguine in marinara or white wine sauce _____	\$72.50
<b>Linguine with Clams (Red or White)</b> - Baby clams over linguine in marinara or white wine sauce _____	\$72.50
<b>Linguine with Mussels (Red or White)</b> - Mussels over linguine in marinara or white wine sauce _____	\$72.50
<b>Fettuccine with Smoked Salmon</b> - Sautéed in butter with onions and peas in a cream sauce _____	\$75.50
<b>Fettuccine Alfredo con Gamberi</b> - Served in a cream sauce with baby shrimp _____	\$75.50
<b>Linguine Frutti di Mare (Red or White)</b> - _____	\$92.50

Mussels, clams, scallops, calamari & baby shrimp over linguine in a marinara or white wine sauce

## PLUS MEATS

<b>Pollo al Marsala</b> - Chicken Breasts sautéed with Marsala wine and mushrooms w/ touch of demi-glaze sauce – serves 6 – 12 people _____	<b>\$68.50</b>
<b>Pollo Arrabbiato</b> - Chicken Breasts in white wine, marinara sauce with hot peppers– serves 6 – 12 people _____	<b>\$68.50</b>
<b>Pollo Cardinale</b> - Chicken Breasts in tomato sauce w/ mushrooms & a touch of cream– serves 6 – 12 people _____	<b>\$68.50</b>
<b>Pollo Cacciatore</b> - Chicken Breasts with onions, green peppers and mushrooms in white wine tomato sauce – serves 6 – 12 people _____	<b>\$68.50</b>
<b>Pollo Cremoso</b> - Chicken Breasts in butter white wine, fontina cheese & plum tomatoes – serves 6 – 12 people _____	<b>\$68.50</b>
<b>Pollo Parmigiana</b> - Breaded chicken cutlet topped with tomato sauce and mozzarella cheese– serves 6 – 12 people _____	<b>\$68.50</b>
<b>Pollo al Vino Bianco</b> - Chicken Breasts served in butter white wine and mushrooms – serves 6 – 12 people _____	<b>\$68.50</b>
<b>Sausage Calabrese</b> - Italian sausage in white wine tomato sauce with garlic and mozzarella cheese– serves 6 – 12 people _____	<b>\$68.50</b>
<b>Sausage Contadina</b> - Italian sausage with green peppers in white wine tomato sauce– serves 6 – 12 people _____	<b>\$68.50</b>
<b>Salsiccia Casalinga</b> - Sausage served in white wine tomato sauce with green Tuscany peppers – serves 6 – 12 people _____	<b>\$68.50</b>
<b>Veal Carciofini</b> - Veal scaloppini sautéed in white wine, butter, and artichokes – serves 6 – 9 people _____	<b>\$92.50</b>
<b>Vitello alla Marsala</b> - Veal scaloppini sautéed with Marsala wine and mushrooms w/ touch of demi-glaze sauce – serves 6 – 9 people _____	<b>\$92.50</b>
<b>Vitello Parmigiana</b> - Breaded veal cutlet topped with tomato sauce and mozzarella cheese – serves 6 – 9 people _____	<b>\$92.50</b>
<b>Vitello Pizzaiola</b> - Scaloppini of veal sautéed with white wine marinara, tomato, capers, green olives and gherkins – serves 6 – 9 people _____	<b>\$92.50</b>
<b>Veal Sinatra</b> - Scaloppine of veal with mushrooms, ham, spinach, and mozzarella cheese in a light demi-glaze sauce – serves 6 – 9 people _____	<b>\$97.50</b>

## PLUS MELANZANE

<b>Melanzane Parmigiana</b> – Breaded eggplant baked w/ tomato sauce, mozzarella & parmesan cheese - serves 6 – 12 people _____	<b>\$68.50</b>
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## PLUS SEAFOOD

<b>Salmon al Vino Bianco</b> - Filet of fresh salmon with butter white wine and artichokes – serves 6 – 12 people _____	<b>\$87.50</b>
<b>Gamberi Marinara</b> - Shrimp in white wine and marinara sauce – serves 6 – 10 people _____	<b>\$92.50</b>
<b>Gamberi Fra Diavolo</b> - Shrimp in marinara sauce w/ white wine & hot peppers – serves 6 – 10 people _____	<b>\$92.50</b>
<b>Gamberi Parmigiana</b> - Breaded fried shrimp baked with mozzarella cheese and tomato sauce – serves 6 – 10 people _____	<b>\$92.50</b>
<b>Gamberi al Vino Bianco</b> - Shrimp sautéed in white wine, butter and garlic – serves 6 – 10 people _____	<b>\$92.50</b>

## OTHER CATERING FOOD TO COMPLIMENT ENTREES

<b>Salad Pan</b> - Pan of salad serves 6 – 12 people _____	<b>\$22.50</b>
<b>Garlic Bread</b> - Pan of garlic bread with 20 slices _____	<b>\$12.50</b>
<b>Small Mixed vegetables</b> - Pan of vegetables for 5 – 8 people _____	<b>\$16.50</b>
<b>Large Mixed vegetables</b> - Pan of vegetables for 10 – 15 people _____	<b>\$27.50</b>
<b>Rice</b> - Pan of rice serves 10 – 15 people _____	<b>\$32.50</b>
<b>Meatballs</b> - Pan of 25 meatballs _____	<b>\$34.50</b>
<b>Sausage</b> - Contains 20 sausages cut in to half's (40 pieces) _____	<b>\$32.50</b>

## Platters

<b>Meat and Cheese Platter</b> – Selection of meats and cheese - Serves for 10 – 15 people _____	<b>\$62.50</b>
<b>Bresaola Platter</b> – Dried, cured beef with arugula and shaved parmesan - Serves for 10 – 15 people _____	<b>\$52.50</b>
<b>Mozzarella Caprese</b> – Fresh mozzarella cheese with sliced tomato basil w/ extra virgin olive oil - Serves for 10 – 15 people _____	<b>\$52.50</b>
<b>Bruschetta Pomodoro</b> – Toasted bread w/ diced tomatoes, g. peppers, basil & extra virgin olive oil – Served 12 slices _____	<b>\$32.50</b>

## DESSERTS

### Whole Cakes

<b>Dark Chocolate Mousse Cake</b> – Serves 12 – 18 people _____	<b>\$32.95</b>
<b>White Chocolate Mousse Cake</b> – Serves 12 – 18 people _____	<b>\$32.95</b>
<b>House Cake</b> – Serves 12 – 18 people _____	<b>\$32.95</b>
<b>Tiramisu (“Pick Me Up”)</b> – Serves 12 – 18 people _____	<b>\$32.95</b>
<b>Torta di Ricotta</b> – Serves 12 – 18 people _____	<b>\$32.95</b>
<b>Zuccotto Cake</b> – Serves 15 – 20 people _____	<b>\$36.95</b>

### Desserts Platters

<b>Cannoli</b> – 18 plain cannoli’s filled with ricotta cheese _____	<b>\$57.50</b>
<b>Dark Chocolate Mousse Eclairs</b> – Serves 8 – 16 people _____	<b>\$37.50</b>
<b>White Chocolate Mousse Eclairs</b> – Serves 8 – 16 people _____	<b>\$37.50</b>
<b>Fresh Fruit Tart</b> – Serves 5 – 10 people _____	<b>\$22.50</b>
<b>Profiterole</b> – 40 cream puffs filled with chocolate or pastry cream _____	<b>\$55.50</b>
<b>Zabaglione with Fresh Fruit</b> – Serves 15 – 30 people _____	<b>\$62.50</b>