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Wedding Catering

Let Babbo Entertain your Appetites  
With our Inclusive Package!

**\$35.00 per person**

(Service charge and tax additional)

Package Inclusions

Menu Options	Services	Plate Ware
<ul style="list-style-type: none"><li>❖ A Choice of Two Appetizers</li><li>❖ A Choice of Two Salads</li><li>❖ A Choice of Two Side Pastas</li><li>❖ A Choice of Two Chicken Entrées</li><li>❖ Fresh Focaccia Bread</li><li>❖ Flat Iron Steak (\$6pp upgrade)</li></ul>	<ul style="list-style-type: none"><li>❖ Passed appetizers during cocktail hour</li><li>❖ Buffet line set up and decor</li><li>❖ Bussing and plate clean up</li><li>❖ Cake cutting</li></ul>	<ul style="list-style-type: none"><li>❖ Dinner Plate</li><li>❖ Dinner Fork</li><li>❖ Dinner Knife</li><li>❖ Water Goblet</li><li>❖ Napkin in color of choice</li></ul>

**Enhancements**

**Additional Passed Appetizers \$2.00 per person**

**Coffee Bar \$3.50 per person**

**Plated Meal Service \$45.00 per person**

**~Please Select Your Choice of 2 for Each Item~**

**Passed Appetizers:**

**Pesto Bruschetta:** Toasted Italian bread topped with creamy mozzarella pesto blend, bruschetta tomatoes and Romano cheese

**Spicy Fig Bruschetta:** Toasted Italian bread topped with Cream cheese and spicy fig jam w/ cilantro

**Pistachio Mozzarella Skewers:** Fresh mozzarella, tomatoes, basil & pistachios seasoned with salt and pepper. Topped with a balsamic reduction

**Mini Meatballs in Marinara:** 1oz meatballs tossed in our homemade marinara sauce topped with Romano cheese and fresh parsley

**Firecracker Rolls:** Hand rolled won-tons topped with marinara, Romano cheese and fresh parsley

- Steak – steak, jalapeños, onions, provolone & mozzarella
- Italian – salami, capicola, prosciutto, provolone & mozzarella
- Buffalo – buffalo chicken, mozzarella & gorgonzola cheese

**Salads:**

**Mista:** mixed greens, tomatoes, mushrooms, black olives, pepperoncini, mozzarella, parmesan, handmade croutons, Italian vinaigrette

**Caesar Classica:** romaine lettuce, handmade croutons, Romano cheese, Caesar dressing

**Spring Mix:** spring mix lettuce, red onion, feta cheese, golden raisins, pine nuts, sweet vinaigrette

**Napa Valley:** spring mix lettuce, candied pecans, gorgonzola and goat cheese, Belgian endive, sweet vinaigrette

**Side Pastas:**

**Pasta Rustico:** fresh marinara, baby spinach, ricotta, fresh garlic, topped with mozzarella

**Pasta Primavera:** mixed peppers, broccoli, zucchini, mushrooms, fresh & sundried tomatoes in a white wine garlic sauce

**Creamy Pesto:** creamy pesto sauce, mushrooms, sundried tomatoes

**Creamy Mushroom Asparagus:** sundried tomatoes, mushrooms, asparagus, creamy garlic sauce

**Pasta Valducci:** artichoke hearts, kalamata olives, sundried tomatoes, creamy marinara sauce

**Entrées:**

**Wild Mushroom and Marsala Chicken:** Oven roasted chicken seasoned with salt, pepper and rosemary sautéed in seasonal wild mushrooms, marsala wine, toasted walnuts, and topped with gorgonzola cheese

**Chicken Parmesan:** Oven roasted chicken baked in homemade marinara topped with melted mozzarella (Not breaded)

**Lemon Chicken:** Oven roasted chicken seasoned with salt, pepper and rosemary sautéed in fresh lemon butter sauce, sun dried tomatoes, garlic, artichokes & capers

**Spinach Gorgonzola Chicken:** Oven roasted chicken seasoned with salt, pepper and rosemary baked in a creamy spinach gorgonzola sauce with fresh tomatoes

**Tuscan Chicken:** Oven roasted chicken seasoned with salt, pepper and rosemary sautéed in fresh tomato brodo, spicy italian sausage, fresh basil, garlic and topped with fresh mozzarella cheese

**Flat Iron Steak Options (upgrade: Market Price)**

**Wild Mushrooms:** Freshly seasoned with garlic, herbs and sautéed in seasonal wild mushrooms, marsala wine, and topped with Fresh grated parmesan cheese

**Pesto Crusted:** Freshly seasoned with garlic, herbs and baked with a pesto parmesan sauce with Fresh grated parmesan cheese

**Simple:** Freshly seasoned with garlic, herbs (no toppings)

**ADDITIONAL FOOD ITEMS AND UPGRADES ARE AVAILABLE.  
PLEASE SET UP A COMPLIMENTARY FOOD TASTING AT 480-878-5663**