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

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 \$6)

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**