

# Off-Site Catering Banquet Packages

Thank you for thinking of us to share your special event!

We are happy to provide you our off-premise menus: Buffet/Family-Style, Individually-Plated, Hors d'Oeuvres, and an add-on Beverage Service. <u>These offerings include staffing</u> dependent on the package selected. Additional attendants can be provided for cake service, if desired, with the selection of a Dining package.

All pricing is subject to food  $\mathcal L$  beverage city and state sales taxes, and a service charge of 20 percent.

Please contact Maggie with any questions or to make arrangements for your special occasion: 757.816.0211 or maggie@manninositalianbistro.com.



# Buffet/Family-Style Service Options

Insalate Della Casa, Seasonal Vegetable, Artisan Bread, and Assorted Italian Desserts, are all included.

#### \$35 per person

Lasagna Bolognese, Eggplant Parmigiana, Spaghetti & Meatballs, and Pollo Marsala

#### \$45 per person

Lasagna Bolognese, Eggplant Parmigiana, Baked Ziti, Baked Cod Oreganate, and Pollo Marsala

Pasta Station: with Shrimp, Chicken, Assorted Vegetables and Sauces

## \$55 per person

Lasagna Bolognese, Eggplant Parmigiana, Baked Cod Oreganate, and Pollo Marsala

Pasta Station: with Shrimp, Chicken, Assorted Vegetables and Sauces

Meat Carving Station: Roast Beef Tenderloin with Rosemary Au Jus



# Individually Plated Menu Options

Guests pre-order Entrées by choosing their selections on your Response cards.

Artisan Bread included.

#### \$35 per person

First Course Choices: Insalate Della Casa or Classic Caesar Salad

Entrée Choices: Penne Arrabbiata, Lasagna Bolognese, Pollo Parmigiana, or Tortellini Mannino

Dessert Choices: New York Cheesecake or Chocolate Chip Cannoli

#### \$45 per person

First Course Choices: Apple & Gorgonzola Salad or Classic Caesar Salad

**Entrée Choices**: Lasagna Bolognese, Pollo Parmigiana, Eggplant Parmigiana, Scampi Fra Diavlo or Pollo Marsala

Dessert Choices: New York Cheesecake or Chocolate Chip Cannoli

#### \$55 per person

First Course Choices: Classic Caesar Salad, Prosciutto & Mozzarella, or Creamy Marsala & Crab Soup

Entrée: Pollo Parmigiana, Eggplant Parmigiana, Scampi Fra Diavlo, Prime Rib Pizziola, Vitello Parmigiana, Four-Cheese Ravioli with Lobster Cream Sauce

Dessert Choices: New York Cheesecake, Chocolate Chip Cannoli, or Tiramisu



#### Heavy Hors d'Ouevres

Provided as a static display. Attendant(s) for passing can be provided for an additional fee.

### \$25 per person

- Italian Cheese and Charcuterie Antipasti with Roasted Vegetables & Olives

- Assorted Canapés - Taste of Tortellini alla Vodka

Mini Chicken Parmesan Heroes - Mini Cannoli

- Shaved Beef Sliders/Horseradish Cream - Assorted Cookies

- Mini Tiramisu Shooters

#### \$30 per person

- Italian Cheese and Charcuterie Antipasti with Roasted Vegetables & Olives

- Jumbo Shrimp Cocktail - Mini Caprese Forks

- Award-winning Crab Soup Shooters - Mini Tiramisu Shooters

- Mini Chicken Parmesan Heroes - Mini Cannoli

Taste of Tortellini alla Vodka - Assorted Cookies

#### \$35 per person

- Authentic Italian Cheese and Charcuterie Antipasti with Roasted Italian Vegetables

- Mini Chicken Parmesan Heroes - Mini Caprese Forks

Shaved Beef Sliders/Horseradish Cream - Assorted Canapés

- Award-winning Crab Soup Shooters - Mini Tiramisu Shooters

Jumbo Shrimp Cocktail - Mini Cannoli

Taste of Tortellini alla Vodka - New York Cheesecake Bites



### Cockțail Hour Hors d'Oeuvres

Provided as a static display. We suggest three to five pieces per person per hour for events with meal service. Attendant(s) for passing provided for an additional fee.

Seared jumbo scallops	\$70/dozen pieces
Jumbo shrimp cockțail	\$42/dozen pieces
Fresh mozzarella and tomato	\$36/dozen pieces
Assorted canapés	\$32/dozen pieces
Crab balls with remoulade	\$48/dozen pieces
Italian sausage skewers	\$32/dozen pieces
Meatballs with Pomodoro sauce	\$42/dozen pieces
Parmesan Toasted Ravioli	\$36/dozen pieces
with Marinara sauce	

Assorted Crudités small \$29 / large \$39

### Beverage Service

Available with any Dining package, for up to three hours.

Soft drinks/mixers \$8 per person

Beer (by the bottle) \$5 domestic & \$6 imported/premium

Wine (by the bottle) \$30+ depending on selection

Champagne toast \$3 per glass

Bartender fee \$75 per hour; min. 2 hours