

• CATERING SPECIAL •  
**PLATINUM PER PERSON MENU**

**\$19.95 PER PERSON**

MINIMUM 50 PEOPLE

**APPETIZERS (ALL INCLUDED)**

**FOCCACCIA BREAD**

Freshly baked, olive oil-infused focaccia with aromatic herbs and a crispy crust.

**GARLIC CHEESE BREAD OR BRUSCHETTA**

Warm, cheesy bread with a delightful garlic kick or a Toasted bread topped with a vibrant mix of diced tomatoes, basil, and garlic.

**CONTADINO SALAD OR CESARE SALAD**

Pick between a Contadino Salad, which is a rustic mix of seasonal greens and Cesare Salad, which is a crisp romaine tossed with creamy dressing and crunchy croutons.

**PASTA (CHOOSE 2)**

**FARFALLE DIAVOLO**

Bow-tie pasta in a spicy, zesty tomato sauce with a hint of heat.

**FARFALLE PESTO**

Vibrant farfalle dressed in a fresh basil pesto bursting with flavor.

**FETTUCCHINI ALFREDO**

Silky ribbons of pasta enveloped in a rich, velvety cream sauce.

**PENNE SALMONE**

Penne tossed with smoked salmon in a delicate cream sauce, accented with capers.

**PENNE ABRUZZO**

Robust penne featuring a hearty, savory sauce inspired by the flavors of Abruzzo.

**MAIN COURSE (CHOOSE 2)**

**POLLO PARMIGIANA**

Tender breaded chicken topped with marinara and melted cheese, baked to perfection.

**POLLO MAMBO**

Our signature chicken dish with a unique twist.

**VEAL PARMIGIANA**

Lightly breaded veal layered with rich tomato sauce and a generous sprinkle of cheese.

**SALMON LIMONE**

Fresh salmon fillet drizzled with a tangy lemon butter sauce.

**DESSERT (INCLUDED)**

**TIRA MISU**

Our homemade classic Italian dessert—layers of espresso-soaked ladyfingers and mascarpone cream.

**CREME CARAMEL**

Silky custard with a delicate layer of caramel, offering a smooth and satisfying finish.