

ALL INCLUSIVE CATERING



Party Menus

Little Italy \$21.00/guest

Antipasto: Mozzarella, Olive & Red Pepper Skewers
Insalate: Mista or Caprese
Primo: Penne Pasta with Pachino or Mamma's Sugo
Dolce: Assorted Cookie Tray

La Famiglia \$23.00/guest

Antipasto: Arancini, fried rice croquettes
Insalate: Mista or Caprese
Primo: Lasagne Bolognese
Dolce: Italian Cream or Zuccotto, ask about other flavors

Nonna \$25.00/guest

Antipasto: Stuffed Mushrooms with Parmigiano Reggiano & Prosciutto
Insalate: Mista or Caprese
Primo: Cannelloni Stuffed with Meat or Cheese
Dolce: Assorted Cookie Tray

Paesano \$28.00/guest

Antipasto: Salumi & Formaggi Tray, an assortment of Meats & Cheeses
Insalate: Mista or Caprese
Primo: Chicken Involtini, stuffed with prosciutto, ricotta & grilled eggplant. Served with a mushroom Marsala sauce
Dolce: Italian Cream or Zuccotto, ask about other flavors
Menus above include freshly baked Focaccia, herb dipping oil & iced tea or lemonade

Antipasti Party Menus

Small Bites \$19.00/guest *Select FOUR:*

- Caprese & Prosciutto Skewers
- Mini Zucchini & Goat Cheese Tarts
- Stuffed Mushrooms
- Mozzarella, Olive & Roasted Red Pepper Skewers
- Prosciutto wrapped Asparagus
- Meatball Sliders
- Involtini di Melanzane
- Grilled Vegetable Platter
- Mamma's Meatballs
- Arancini
- Bruschetta alla Checca

Antipasto Misto \$12.95/guest

Meats: Prosciutto di Parma, Genoa Salami, Mortadella & Hot Sopressata
Cheeses: Parmigiano Reggiano, Provolone Auricchio Picante & Marinated Mozzarella Bocconcini
Salads: Sweet Cipolline Onions, Caponata, Marinated Zucchini & Three Bean Salad
& More: Mixed Italian Olives, Marinated Artichokes, Peppers & Onions, Freshly baked Focaccia with herb dipping oil

Customize Your Party

Italian Bar \$9.95/guest

Three hours of bar service, ice, bar table, disposable cups, napkins, linens & décor.
Includes: • 1 Wine selection • 1 Domestic bottled beer • 1 Italian bottled beer

Add-Ons Enhance your party!

- Mamma's Meatballs \$1.50/guest
- Penne Pasta with Marinara or Alfredo \$1.50/guest
- Caprese & Prosciutto Skewers... \$2.50/guest
- Roasted Red Pepper Dip with toast points... \$2.50/guest
- Italian Sausage & Peppers..... \$3.50/guest
- Prosciutto wrapped Asparagus \$4.50/guest

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Dessert

Custom serving station

Cannoli \$5.95/guest

Filled with sweet Ricotta cream and dipped in your favorite topping right before your eyes. This dessert station is sure to thrill a crowd.

Gelati \$5.95/guest

Choose three of your favorite flavors of our gelati. We have a wonderful selection, made fresh daily.

Breakfast Parties

Includes fresh fruit, Focaccia topped with pistachios & honey and a choice of juice or coffee

Fresh Start \$10.50/guest

Choose one of the following Entrées

Eggs Scramble served Carbonara, Florentine, Herbed or Mediterranean style

Frittate with Sausage & Mushroom, Zucchini & Goat Cheese, Ham & Cheese or fresh Vegetable

Italian Breads & Spreads \$9.50/guest

An array of freshly baked Italian breads served with Nutella, Italian jam & Ricotta spread

Breakfast Pastry Platter \$9.50/guest

Cannoli, Sfogliatelle, Turnovers, Scones, Cinnamon Rolls & Muffins

Enjoy it All \$10.50/guest

Italian Breads, Spreads & Pastries

Your Party, Final Details

Standard Package

Includes

- Consultation
- Heavyweight disposable flatware, plates & napkins
- Buffet service Staff: 1 hour of set-up time, 1.5 hours of buffet service, breakdown & cleanup
- Buffet table linens & décor

Additions

- China, glassware, & flatware
- Speciality Service Staff: cake service, bartending, bussing
- Additional buffet serving time
- Rentals

Pricing may be obtained during initial consultation

How to Order

Please call or email to place an order or plan an event. All phone calls & emails will be answered within 24 hours. All Inclusive menus include staffing charges. Gratuity is optional, not required or expected and is suggested only when Guest's expectations are exceeded.

DELIVERY & PICK UP ORDERS

Box Lunches

GOURMET SANDWICHES

Each box comes with a sandwich, mixed olives, Italian cookies & your choice of chips, potato salad or pasta salad
Half \$7.95 / Whole \$9.50

Mandola's Hero

Salami, capicola, sopressata, mortadella, prosciutto & provolone with shredded lettuce, olive relish, onions & tomatoes on a round sesame seed bun.

Try it Muffulatta style...meats, cheese & relish

Caprese

Tomato, homemade mozzarella, fresh basil & extra virgin olive oil served on Ciabatta
Add prosciutto for \$.50

Roasted Turkey

Roasted turkey breast, provolone, lettuce, onion, sun dried tomato & pesto mayonnaise on Pugliese

Ham & Fontina

Thinly shaved ham with pan roasted mushrooms, truffle oil & Fontina cheese on Ciabatta

Tonno (Italian Tuna)

Imported tuna with a lemon vinaigrette, black olives, red onions, celery, marinated zucchini & provolone cheese on rustic Italian bread

Vegetariano

Grilled eggplant, zucchini, onions, portabello mushrooms, fresh mozzarella, artichoke spread, pesto mayonnaise & red pepper relish on multigrain bread

Sandwich Platters

AS LOW AS \$6 PER PERSON

Small serves 8 - 10 \$60
Medium serves 12 - 15 \$90
Large serves 16 - 20 \$120

Sliced for sharing & piled high.
If you have a favorite, please tell us!

Add your favorite Side
Serves 8 - 10 \$20

- Rustic Potato Salad
- Pesto Pasta Salad (with artichokes & olives)



Salads

GREAT COMPLEMENT TO ANY MEAL

Small serves 8 - 10
Medium serves 12 - 15
Large serves 16 - 20

Mista Salad \$30 / \$45 / \$60

Mixed salad with tomato, cucumber, green & black olives, celery & red onion. Served with Romano & our house vinaigrette

Sicilian Tomato Salad \$35 / \$52 / \$70

Homemade fresh mozzarella with cherry tomatoes, black olives, red onion, fresh basil & extra virgin olive oil

Chopped Antipasto Salad \$40 / \$60 / \$80

Salad greens with provolone, mozzarella, salami, beans, artichoke hearts, hearts of palm, green & black olives, roasted red peppers, fennel & pickled onions. Served with a roasted garlic Romano dressing

Add a Soup

TRADITIONAL ITALIAN FARE

• Minestrone Soup

Vegetarian with kale, zucchini, potato & more
\$1.50 per guest

• Wedding Soup

Beef, chicken, pork, soppressata, pancetta, prosciutto with mixed greens, Parmigiano & miniature meatballs
\$2 per guest

Party Packs

FAMILY MEALS TO GO. LET US DO THE COOKING.

Antipasti Pack 1 (Feeds 4 - 6) \$35

An array of sliced salumi & formaggi (Italian deli meats & cheeses), 5 antipasti salads, fresh Focaccia & herb dipping oil

Antipasti Pack 2 (Feeds 8 - 10) \$60

An array of sliced salumi & formaggi (Italian deli meats & cheeses), 5 antipasti salads, fresh Focaccia & herb dipping oil

Lasagna Pack (Feeds 8 - 10) \$130

Your choice of our meat or veggie lasagna, mista salad, fresh Focaccia & herb dipping oil

Pasta Pack 1 (Feeds 4 - 6) \$70

Your choice of pasta (penne or rigatoni), choice of sauce (marinara, sugo, Bolognese or Alfredo), mista salad, fresh Focaccia & herb dipping oil

Pasta Pack 2 (Feeds 8 - 10) \$120

Your choice of pasta (penne or rigatoni), choice of sauce (marinara, sugo, Bolognese or Alfredo), mista salad, fresh Focaccia & herb dipping oil

- Add meatballs or sausage to any pasta pack \$2 per person
- Add chicken, mushroom & peas to the Alfredo \$2 per person

Antipasti Platters

GREAT FOR ENTERTAINING. GENEROUS PORTIONS. NO FORK REQUIRED.

Antipasto Misto

Small serves 8 - 10 \$40
 Medium serves 12 - 15 \$60
 Large serves 16 - 20 \$80

- **Cured Meats:** Prosciutto di Parma, Genoa Salami, Mortadella & Hot Sopressata
- **Cheeses:** Parmigiano Reggiano, Provolone Auricchio Picante & marinated Mozzarella Bocconcini
- Mixed Italian olives
- Freshly baked Focaccia with herb dipping oil

Salumi Tray \$40 / \$60 / \$80

Prosciutto di Parma, Genoa Salami, Mortadella & Hot Sopressata

Formaggi Tray \$45 / \$68 / \$90

Parmigiano Reggiano, Provolone Auricchio Piccante, Fontina Fontal & marinated Mozzarella Bocconcini

Artisan Bread Display \$20 / \$30 / \$40

A variety of our freshly baked breads
 Add seasonal antipasti salads \$10



Dips & Spreads

SERVED WITH TOAST POINTS

Roasted Red Pepper Dip \$20 / \$30 / \$40

Roasted red bell peppers, garlic, sour cream & fresh basil

Roasted Garlic & Herbed Goat Cheese Spread

\$20 / \$30 / \$40

Goat cheese, roasted garlic, chives & rosemary

Eggplant Spread \$20 / \$30 / \$40

Roasted eggplant, red bell peppers, garlic & fresh basil



Appetizers

UNIQUE & FILLING. COULD MAKE A MEAL.

Small serves 8 - 10

Medium serves 12 - 15

Large serves 16 - 20

Mozzarella, Olive & Roasted Pepper Skewers

\$20 / \$30 / \$40

Homemade mozzarella, pitted black olives, artichokes & roasted red bell peppers

Caprese & Prosciutto Skewers \$20 / \$30 / \$40

Homemade mozzarella bocconcini, cherry tomatoes, basil & prosciutto

Arancini \$21 / \$33 / \$42

Fried rice croquettes with prosciutto, peas & mozzarella. Served with marinara dipping sauce

Bruschetta alla Checca \$20 / \$30 / \$40

Fettunta topped with freshly diced tomato, basil & extra virgin olive oil

Meatball Sliders \$25 / \$37 / \$50

With Romano & melted mozzarella

Stuffed Mushrooms \$20 / \$30 / \$40

Baked mushroom caps stuffed with Parmigiano Reggiano, prosciutto & chopped mushrooms

Involtini di Melanzane \$20 / \$30 / \$40

Thin slices of eggplant fried in olive oil, rolled & stuffed with ricotta, Parmigiano & mozzarella

Mini Zucchini & Goat Cheese Tarts \$22 / \$34 / \$45

Stuffed & baked with goat cheese, Parmigiano, zucchini & thyme

Italian Sausage & Peppers \$25 / \$37 / \$50

Homemade Sicilian fennel sausage grilled with onions, sweet red & green peppers

Baked Specialties

AUTHENTIC, WHOLESOME & PREPARED WITH LOVE

Each pan serves 8 - 10

Lasagne Bolognese \$80

Classic lasagna with Bolognese meat sauce, mozzarella, ricotta & Parmigiano cheese

Lasagne Primavera \$70

Fresh pasta layered with carrots, zucchini, spinach, tomatoes, peas & mushrooms with a balsamella sauce, ricotta & Parmigiano cheese

Baked Ziti & Sausage \$70

Baked pasta in a ragù of pork, Italian sausage, wine, tomatoes, mushrooms, Parmigiano & mozzarella

Cannelloni Zia Mia \$70

Fresh pasta stuffed with chicken, pork, beef, prosciutto & porcini mushrooms, baked with balsamella sauce

Cheese Manicotti \$70

Fresh pasta rolled & stuffed with ricotta, mozzarella, Parmigiano & Fontina baked with marinara sauce

Eggplant Parmigiana \$60

Eggplant slices layered & baked with tomato sauce, mozzarella & Parmigiano

Chicken Picatta \$80

Sautéed with white wine, lemons & capers

Damian's Roasted Chicken \$80

Slow roasted with rosemary & lemon

Pasta Entrées

MINIMUM OF 10 PEOPLE FOR EACH ITEM

Penne Pachino \$8 per person

Penne pasta with cherry tomatoes, garlic, basil & extra virgin olive oil

- Add fresh vegetables \$1 per person
- Add chicken \$2 per person

Penne Alfredo or Marinara \$8 per person

Classic, homemade sauce

Rigatoni Bolognese \$9 per person

Large pasta in a classic meat ragù of tomato sauce, beef, pork, milk, aromatic vegetables & herbs

Rigatoni all' Arrabbiata \$9 per person

A Roman classic, this "angry style" tomato sauce is made with garlic & red chili flakes & tossed with rigatoni pasta

Tortellini Moda Mia \$10 per person

Classic pasta stuffed with chicken, pork, mortadella, ricotta & Parmigiano in an Alfredo sauce with mushrooms & peas

Sides & Vegetables

COMPLEMENT YOUR MEAL

Small serves 8 - 10

Medium serves 12 - 15

Large serves 16 - 20

Mamma's Meatballs \$20 / \$30 / \$40

Served in a savory marinara

Prosciutto Wrapped Asparagus \$20 / \$30 / \$40

Drizzled with extra virgin olive oil

Grilled Vegetable Platter \$40 / \$60 / \$80

Eggplant, asparagus, tomatoes, zucchini, mushrooms, red, green & yellow peppers

Freshly Baked Focaccia \$1 per person

Served with our famous herb dipping oil

Beverages for a Crowd

DON'T FORGET TO WHET THEIR WHISTLE

One Gallon (serves 10) **\$12.99**

- Freshly Brewed Iced Tea
- Bottled Italian Water **\$1.50**
- Homemade Lemonade
- Canned Soda **\$1.00**
- Orange Juice
- Mandola's Special Blend Coffee

Includes cups, sweeteners, lemons & creamers



DELIVERY & PICK UP ORDERS

Dessert

NOW TO TOP IT OFF

Cakes

Serves 12 - 15	30.00
Serves 20 - 25	50.00
Serves 40 - 50	100.00
Serves 90 - 100	190.00

Italian Cream Cake

Rich, moist double layer cake, made with buttermilk, coconut & walnuts, filled & iced with cream cheese icing, finished with toasted coconut

Chocolate Espresso

Rich dark chocolate cake filled & iced with chocolate espresso ganache. Finished with chocolate shavings & chocolate espresso beans

Chocolate Fudge

An old fashioned rich chocolate double layer cake filled & iced in fudgy chocolate ganache

Torta di Limone

Layers of moist white cake filled with fresh lemon curd, iced with vanilla buttercream

Torta di Lampone

Moist white cake spread with imported seedless raspberry jam & vanilla buttercream, iced with vanilla buttercream.

Zuccotto

A traditional Tuscan dessert made into a dome shape, this cake is filled with a pistachio & candied orange peel-studded ricotta cream as well as a chocolate mousse. The cake is then flavored with a hazelnut syrup & covered in whipped cream.

Specialty requests may require advance notice. Please consult with our catering department for details.

Cheesecakes

Serves 12 - 14	30.00
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Chocolate mascarpone cheesecake

Chocolate crumb crust garnished with whipped cream & berries

Lemon mascarpone cheesecake

A rich but refreshing cheesecake that is made with mascarpone, flavored with a hint of lemon and baked on a graham cracker crust



Cookie Trays

Small - 25 Cookies	20.00
Medium - 36 Cookies	30.00
Large - 50 Cookies	40.00

Mini Pastry Trays

Small - 30 Pastries	45.00
Medium - 50 Pastries	75.00
Large - 70 Pastries	100.00

Pastries include chefs choice of mini cannoli, éclairs, mocha puffs & assorted tartlets

• Mixed trays of cookies & pastries can be prepared as well.

Tiramisu

Serves 20 - 25	60.00
Serves 45 - 50	120.00

Creamy sweetened mascarpone cheese whipped with heavy cream, laced with dark rum, layered with espresso dipped lady fingers, topped with cocoa & chocolate shavings

Tarts

Serves 12 - 14	30.00
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- Chocolate raspberry
- Lemon
- Fresh fruit with vanilla pastry cream

Cannoli

Crisp handmade shells filled with sweet Ricotta cream, candied orange peel & chocolate chips, decorated with crushed pistachios & powdered sugar

Boxed 2.50 each

Cannoli Trays

Small - 10 Cannoli	25.00
Medium - 15 Cannoli	37.50
Large - 20 Cannoli	50.00

Mini Cannoli Trays

Small - 20 Cannoli	25.00
Medium - 30 Cannoli	37.50
Large - 40 Cannoli	50.00



Pick Up vs. Delivery

WE STRIVE TO MAKE YOUR LIFE EASIER

• Pick-Up

Orders can be prepared for pick up from any of our locations. Plates, cutlery & serving pieces will be provided upon request.

• Delivery

We offer delivery on any order of \$150 or more. Plates, cutlery & serving pieces will be provided upon request. Delivery rates vary based on location & include complete set up.

How to Order

Please call or email to place an order or plan an event. All phone calls & emails will be answered within 24 hours. Delivery fees will apply.

512.600.3555

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