

# POMODORO'S

## HOR D'OEUVRES

Minimum 25 guests

### HOR D'OEUVRES PRICING

Select 2 cold & 2 hot - \$16.95 per person

Select 2 cold & 3 hot - \$17.95 per person

Select 2 cold & 4 hot - \$18.95 per person

### COLD HOR D'OEUVRES

**Bruschetta** Toasted Italian bread topped with chopped Roma tomato, garlic, mozzarella cheese, virgin olive oil

**Sun Dried Tomato Wrap** filled with sun dried tomato, turkey, cheese, lettuce & Roma tomato

**Smoked Salmon with Buffalo Mozzarella**

Sliced smoked salmon topped with fresh Buffalo mozzarella

**Shrimp Cocktail** Fresh gulf shrimp with

Lemon wedges & cocktail sauce

**Marinated Asparagus Spears**

Asparagus fingers marinated in our home-made Italian dressing

**Prosciutto Wrapped Asparagus** Marinated asparagus wrapped with prosciutto

**Prosciutto Wrapped Melon** Seasonal melon

With prosciutto

### HOT HOR D'OEUVRES

**Grilled Stuffed Shrimp**

Shrimp wrapped with Italian prosciutto

**Stuffed Mushrooms**

Mushroom caps stuffed with seasoned bread crumbs & crab meat

**Chicken Tenders Skewer**

Grilled chicken tender on a skewer with peanut sauce

**Beef or Chicken Satay** Skewers of filet, mushroom, squash, peppers and onion with a balsamic reduction

**Grilled Chicken Quesadillas** Flour tortilla stuffed with grilled chicken, pico de gallo and roasted bell peppers

**Shrimp & Black Bean Quesadillas** Served with cumin cream sauce

**Mini Beef or Chicken Wellington** Beef or Chicken rolled in a puff pastry and served with a dipping sauce

**Kabobs** Chicken and pineapple or Beef and peppers served with a balsamic glaze

**Peppered Bacon Wrapped Shrimp or Scallops** Served with a spicy peppercorn cream sauce

**Stuffed New Potatoes** Potato halves stuffed with herbed cheese

**Chicken Fingers** Fried Chicken fingers served with a

dipping sauce

**Bacon Wrapped Tenderloin Bites** Stuffed with jalapeno jack cheese

**Hot Wings** Fried or Buffalo style served with celery and Ranch or Bleu Cheese

**Italian Meatballs** Italian meatballs in our homemade Pomodoro (tomato) sauce

**Stuffed Jalapenos** Stuffed w/cream cheese and mozzarella, breaded then deep fried

### CHEESE & FRUIT TRAYS

**Domestic Cheese Board** Selection of domestic cheeses complimented with fresh fruit and assorted crackers

\$3.50 per person

**Fresh Fruit Tray** A mélange of fresh seasonal fruit presented sliced, cubed or skewered \$3.95 per person

**Crudités with Dip** Assorted bite sized vegetables with your choice of dipping sauces \$2.95 per person

**Choose 2 Display** Choose any two items from Cheese Board, Fresh Fruit or Crudités \$5.95 per person

## SPECIALTY STATIONS

Minimum 50 guests

**CARVING STATIONS** Guests can choose toppings such as sautéed mushrooms, caramelized onions, gourmet mustards, herbed may, au jus and horseradish and served with rolls. Carving stations serve 50 guests.

**Honey Baked Ham** \$225

**Pork Loin** \$250

**Succulent Turkey** \$250

**Roast Beef** \$295

**Steamship Round of Beef** \$325

### PASTA STATION

Fresh cooked pasta prepared to your specifications, spicy marinara, Alfredo, garlic basil pesto, Bolognese, wild mushroom cream or vodka sauces tossed with Julienne vegetables and parmesan cheese. Choose 3 sauces and 2 pastas. \$9.95 per person

### ITALIAN PANINI STATION

Italian bread brushed with roasted garlic and extra virgin olive oil and pesto, grilled with your choice of Imported hard salami, Italian prosciutto, pepperoni, fire-roasted peppers, fresh mushrooms, vine-ripened tomatoes, a blend of parmesan and mozzarella cheese and kalamata olives. \$10.75 per person

### MARTINI MASHED POTATO BAR

Savory roasted garlic and parmesan cheese mashed potatoes accompanied with hickory smoked bacon, shredded cheddar cheese, sour cream and chives, served in an elegant martini glass. Also try our sweet potato station with rum spiced candied sweet potatoes with raisins and marshmallows. \$7.95

### QUESADILLA OR SOFT TACO STATION

Fresh tortillas grilled with sizzling beef, tequila lime chicken (grilled shrimp or fresh fish optional for additional \$2 per person), cheese, fresh cilantro, tomatoes, spicy salsa, shredded cabbage and sour cream. \$8.95

### COFFEE STATION

Fresh brewed coffee, teas, brown and white sugar, Belgian chocolate, Italian syrups, fresh whipped cream, cinnamon sticks, stirrers, liqueur chocolates, shortbread cookies or biscotti. \$10.95

## **BUFFET MENU**

### **Minimum 50 guests**

**Buffet I** includes two salads, two selections from the Standard Menu, one selection from the Preferred or Premium Menu, two sides, fresh rolls and butter for \$25.95

**Buffet II** includes two salads, one selection from the Standard Menu, one selection from the Preferred or Premium Menu\*, two sides, fresh rolls & butter for \$22.95

**Buffet III** includes one salad, one selection from the Standard Menu, two sides, fresh rolls and butter for \$19.95

### **STANDARD MENU**

Honey Glazed Ham

Spinach-Artichoke Stuffed Chicken Breast

Sliced Roast Beef with Mushroom Sauce

Herb-Roasted Turkey Breast with Cranberry Chutney

Vegetable Lasagna

Seven Layer Beef Lasagna

Chicken Marsala

Chicken Picatta

Grilled Chicken Alfredo

Chicken Parmigiana

Eggplant Parmigiana

Parmesan Crusted Snapper

Rotisserie Chicken

## **ALCOHOL BEVERAGE PACKAGES**

**Full Bar Call Services** \$25.00 per person (4 hour service); \$10.00 per person for each additional hour.

**Wine & Beer** \$18.00 per person (4 hour service)

Both options include soft drinks and appropriate mixers, plastic cups, ice and garnishes. Glassware is available for an additional charge.

A \$250.00 Set-Up Fee is Required and includes the Bartender

Bartenders are available for hire at \$30.00 per hour (4 hour minimum) should you choose to provide your own alcohol.

## **CATERING POLICIES**

### **Menu Selection**

The enclosed menus are not limited to these items. Pomodoro's can create a customized menu to best suit your event. Final menu selections must be submitted at least three weeks prior to your event. Food and beverage pricing may change due to market conditions. Menu prices are subject to change until a final contract is signed by both parties.

### **Labor Charges, Attendant Fees & Bartender Charges**

Additional staffing such as carvers and station attendants are required for some specialty stations for \$150 per station.

Bartenders are available at a rate of \$30/hour (4 hour minimum). One bartender can accommodate 100 guests efficiently. For parties of 150 guests or more, a bar-back is required at a rate of \$15/hour (4 hour minimum).

Servers/Waiters are available at a rate of \$15/hour (4 hour minimum).

Buffet service requires 4 servers per 100 guests.

### **Food Table Linens and Linen & China Rentals**

Pomodoro's will provide basic tabletop linens for all food tables, including buffet and appetizers. If you require a specialty linen or specific color, the client will have to provide those specialty linens.

## **PREFERRED MENU**

London Broil with Mushroom Gravy

Grilled Salmon Portofino

Chicken Cordon Bleu

Shrimp Scampi

Grilled Center Cut Pork Chop

with Apple & Sausage Stuffing

Stuffed Pork Tenderloin

with Mozzarella & Roasted Peppers

Blackened Catfish

### **PREMIUM MENU\* (add \$2 per person)**

Beef Tenderloin Medallions

Seafood Risotto

Shrimp and Scallop Alfredo

Pan Seared Veal with Lemon Demi Glaze

Walnut encrusted Red Snapper

Crab stuffed Jumbo Shrimp

### **SIDES**

Rosemary Roasted New Potatoes

Parmesan Garlic Mashed Potatoes

Penne Pasta with Herb Butter

Italian Vegetable Medley in a Basil Tomato Sauce

Green Bean Almandine

### **SALADS**

Tossed Garden Salad with Assorted Dressings

Caesar Salad with Garlic Croutons

All menu items include standard with disposable Chinnet plates and plastic flatware. Clear Acrylic cups are included with any Beverage Package.

**China Package** Standard white dinner plate, dinner fork and and water goblet. \$2 per guest. Add a salad/cake plate and salad/dessert fork for \$0.75 per guest. Please inquire for other china options. A damage waiver of 10% will be added to all rentals within the League City/ Clear Lake/Kemah area. For outside this area a 20% fee will apply.

### **Sales Tax and Service Charge**

All food and beverage prices are subject to a 15% service & gratuity charge and 8.25% sales tax.

### **Guarantees**

Attendance must be confirmed three (3) business days prior to the event. This number will be considered a guarantee, not subject to reduction and charges will be computed based on this number, or number served on the day of the event, whichever is greater. Pomodoro's will serve no more than 5% over the final guarantee number. However, every effort will be made to accommodate increases more than 5% of the guaranteed number for an additional charge of current published prices.

### **Payment**

A non-refundable deposit of 50% of the total catering expenditure is required.

### **Contact Info**

Please contact our Catering Director, Jo Florida at 832.549.5129 or pomodoroscatering@yahoo.com

[pomodoroscatering@yahoo.com](mailto:pomodoroscatering@yahoo.com)

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Prices Subject To Change