



Mamma Mia's & Carmela's
Full-Service, Off-Premise Catering Menu

MAMMAMIAS.NET/CATERING | CATERING@MAMMAMIAS.NET | 844.400.0311
23 ALDRIN ROAD, PLYMOUTH, MA 02360

Hors D'oeuvres

Hors d'oeuvres can be passed or set up as a stationary display, depending on the style of your event. Services include delivery, linen-draped service tables, set up and clean up. Additional service staff for the raw bar. All pricing is a la carte. Additional staff may be required for passed appetizers. Prices are per person, with the exception of the raw bar, which is per piece..

Stationary Display

Fruit, Cheese & Crackers | \$4 |

Fresh fruit platter accompanied by an assortment of cheese and gourmet crackers

Crudit  | \$3 |

Fresh vegetables served with dipping sauces

Tuscan Table | \$5 |

A cornucopia of Italian meats, cheeses, breads, olives, pepperoncini and tomatoes

Raw Bar | MKT PRICE |

Local littlenecks, jumbo shrimp and local oysters over a bed of ice

Hors D'oeuvres

Bruschetta Fresca | \$3 | Garlic toast topped with marinated tomatoes, shredded Parmigiana and a balsamic glaze drizzle

Caprese Skewers | \$3 | Buffalo mozzarella, cherry tomato and fresh basil drizzled with balsamic glaze

Spanikopita | \$3 | Spinach and cheese in a puffed pastry

Raspberry & Brie Phyllo | \$3 | Raspberry jam and creamy brie wrapped in phyllo pastry

Vegetable Spring Roll | \$3 | Cabbage, mushroom & Asian seasoning in a light spring roll wrap served with a dipping sauce

Natural Chicken Teriyaki Potstickers | \$4 | A whole wheat potsticker filled with an all natural chicken marinated in teriyaki

Chicken or Beef Skewers | \$4 | Your choice of teriyaki, BBQ or sweet chili sauce

Seafood Stuffed Mushrooms | \$4 | Shrimp, cod, bacon and breadcrumb stuffed mushroom caps

Crab Cakes | \$4 | Lump crab meat, Italian spices, bread crumbs with a chipotle aioli

Bacon Wrapped Scallops | \$4 | Fresh scallops wrapped in Applewood smoked bacon

Clams Casino | \$4 | Littlenecks with garlic butter, breadcrumbs and bacon

Cocktail Meatballs | \$3 | Mamma's famous meatballs, bite sized.

Beef Wellington | \$4 | Juicy tenderloin blended with a mushroom duxelle encased in a light buttery puff pastry dough

Prime Rib Crostini | \$4 | Garlic toast topped with mascarpone cheese, wilted spinach and thinly sliced prime rib

Buffet Options

Selections from these menus are presented buffet style and include freshly baked rolls and butter, choice of salad, two entrees, two sides, and coffee and tea service. Services include delivery, linen on service tables, disposable dinnerware or china, set-up, clean up, and buffet service. Pricing varies based upon guest count, the time and length of your event, the amount of set-up and clean up time, and the number of wait staff required for your event.

Choose One Salad

Fresh House Garden Salad

Accompanied by our signature Italian dressing

Classic Caesar Salad

Served with croutons, shaved parmesan and creamy Caesar dressing

Choose Two Entrees from One of the Options Below

Buffet Option 1:

Vegetarian or Meat Lasagna

Baked Ziti

Cheese Ravioli

Chicken, Broccoli and Ziti

Chicken or Sausage Cacciatore

Eggplant Manicotti

Stuffed Pepper (contains nuts)

Buffet Option 2:

Cheese Manicotti

Pasta Primavera

Chicken Marsala or Piccata

Eggplant or Chicken Parmesan

Tortellini Carbonara

Pesci Italia (Baked Haddock)

Buffet Option 3:

Vegetable Ravioli Primavera

Mamma's Rolled Chicken Marsala

Shrimp Scampi Over Pasta

Lobster Ravioli

Steak Tips

Veal Marsala or Piccata

Veal Parmesan

Choose Two Sides

Fresh Vegetable Medley

Grilled or Steamed

Sautéed Broccoli in Garlic & Oil

Grilled Asparagus

Green Bean Almandines

Maple Glazed Carrots

Sausage, Pepper, Onions and Potatoes

Roasted Potatoes

Garlic Mashed Potatoes

Pasta

Ziti with our traditional red sauce or garlic and oil

Tuscan White Rice

With hints of Vidalia onion and aglio olio

Meatball & Sausage

Plated Options

Selections from this menu are presented as a plated dinner on china and include freshly baked rolls and butter, choice of soup or salad, one entree, one vegetable, one starch, coffee and tea service, and water at each table setting. Services include delivery, linen on tables, china, set-up, clean up, wait staff and a chef on premise.

Pick One Soup or Salad

Soup

Tortellini Soup

Cheese tortellini with our homemade chicken broth

Minestrone Soup

Fresh vegetables, beans and pasta in a tomato broth

Italian Wedding Soup

Miniature meatballs, escarole and pastina simmered in chicken broth

Clam Chowder

Traditional New England style clam chowder

Salad

Garden Fresh Salad

Mixed greens and fresh sliced vegetables accompanied by our signature Italian dressing

Classic Caesar Salad

Crisp romaine lettuce topped with croutons, shaved parmigiana and creamy Caesar dressing

Caprese Salad

Beef steak tomatoes, buffalo mozzarella, fresh basil, lightly drizzled with balsamic vinegar dressing

Pick One Vegetable and One Starch

Vegetable

Fresh Vegetable Medley

Grilled or Steamed

Sautéed Broccoli in Garlic and Oil

Grilled Asparagus

Green Bean Almandines

Maple Glazed Carrots

Starch

Roasted Potatoes

Garlic Mashed Potatoes

Pasta

Penne with our traditional red sauce or garlic and oil

Tuscan White Rice

with hints of Vidalia onion and aglio olio

Parmigiana Risotto

Plated Options

Selections from this menu are presented as a plated dinner on china and include freshly baked rolls and butter, choice of soup or salad, one entree, one vegetable, one starch, coffee and tea service, and water at each table setting. Services include delivery, linen on tables, china, set-up, clean up, wait staff and a chef on premise.

Pick One Entree

Poultry Entrees

Traditional Chicken Parmesan

Lightly breaded and fried with mozzarella cheese and tomato sauce baked until golden brown

Chicken Braciolettini

Tenderized chicken breast rolled in homemade seasoned bread crumbs with provolone cheese baked in an Italian marinade

Chicken Piccata

Sautéed chicken breast with garlic, capers, lemon butter and white wine

Chicken Saltimbocca

Sautéed chicken breast topped with imported prosciutto and buffalo mozzarella in a sage & mushroom marsala

Chicken Florentine

Chicken breast topped with sautéed spinach, mushrooms & fresh tomatoes

Chicken Orvieto

Chicken breast sautéed in a white wine reduction with roasted red peppers and artichoke hearts

Seafood Entrees

Pesci Italia

Fresh haddock topped with sliced tomatoes cooked in white wine with Italian seasoning and bread crumbs

Baked Stuffed Haddock

Fresh haddock stuffed with lobster, crab, clams, bacon and a seasoned cracker mix and topped with a tomato scampi sauce

Grilled Swordfish with Rosemary

White wine and rosemary marinated swordfish drizzled with lemon and olive oil

Salmon Piccata

Salmon pan seared in a white wine, lemon and caper sauce

Steak & Veal Entrees

Prime Rib Au Jus

A perfectly roasted prime rib infused with garlic and seasonings

Filet Wrapped with Bacon

Grilled to perfection medium rare served with traditional béarnaise sauce

Grilled Sirloin

Hand seasoned and topped with a garlic herb butter

Veal Parmesan

Veal cutlet topped with provolone cheese and our housemade red sauce

Veal Saltimbocca

A veal medallion topped with imported prosciutto and provolone cheese in a sage & mushroom marsala sauce

Vegetarian Entrees

Vegetable Lasagna

Layers of homemade pasta, vegetables and a blend of three cheeses topped with red sauce

Eggplant Parmesan

Pan fried eggplant topped with mozzarella cheese and our red sauce

Cheese Manicotti

Italian-style rollatini stuffed with a gentle blend of three cheeses and spices baked and topped with our signature red sauce

Eggplant Ravioli

Stuffed eggplant, sundried tomatoes, asiago cheese and garlic raviolis tossed in your choice of red or white sauce

**Ask us about our gluten free options,
available upon request!**

Pasta Station

One of our Chefs will create a delicious cooked to order pasta dish for your guest as they choose their own ingredients. Please choose two sauces and one pasta to be tossed with a variety of accompaniments that includes; mushrooms, onions, peppers and tomatoes. Your pasta station comes with an assortment of rolls and butter.

Pasta

Ziti | Tortellini | Angel Hair | Cavatappi

Sauces

Home Made Red | Creamy Alfredo | Pink Vodka Sauce | Scampi | Fra Diavolo | Aglio Olio

Carving Station

One of our culinary professionals will carve your choice meat. A display of condiments, sauces, fresh rolls & butter will accompany this station

Roast Sirloin of Beef with Mushroom Marsala Sauce
Oven Roasted Turkey with a Cranberry Mayonnaise
Maple Glazed Ham with Dijon Mustard
Prime Rib with an Au Jus
Roast Beef Tenderloin with a Horseradish Sauce
Roast Rack of Lamb with a Mint Jelly

Beverage Station

Refresh with our non-alcoholic beverage service. Ask our catering coordinator for our preferred vendors list with recommended event bartenders.

Soda and Water Bar

An assortment of Pepsi products and bottled water

Gourmet Lemonade and/or Iced Tea Bar

Specialty flavored lemonades or iced teas garnished with fresh fruit— choose 3: peach, strawberry, mango, raspberry, basil, mint, thyme and ginger

Water Infusions

Cucumber water, lemon water and/or lime water

Dessert Station

We offer a variety of delicious dessert options. Choose from a variety of options that will be sure to please all of your guests. If you choose, you may also provide your own dessert and we'll set it up for you.

Cannoli Bar

A display of mini cannoli's accompanied by an assortment of toppings

Mini Dessert Buffet

Includes mini cannoli's, bite sized brownies, and Italian cookies

Chocolate Fondue Station

An assortment of seasonal fruit, marshmallows, pieces of cakes and brownies to be dipped in a pot of melted milk chocolate

Cupcake Bar

An assortment of your favorite cupcakes! Choose from our selection of our decadent cupcakes

Tiramisu Shooter

An Italian favorite, delicious tiramisu served in an easy to eat glass with whipped cream

Cake and Cheesecake Buffet

A spread of the classics. Your choice of carrot cake, chocolate cake, red velvet, cheesecake with fresh fruit, chocolate cheese cake or a selection of seasonal cheesecake

Special Dietary Needs

Mia's Catering is as accommodating as possible to all special dietary needs in order to make sure all of your guests can enjoy a delicious meal. Before placing your order, please inform your server if a person in your party has a food allergy.

The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thorough cooking of such foods reduces the risk of illness.