

Pasta Bar

Our amazing Italian fare and Pasta Bar is prepared to order by our professional, uniformed chefs. Most pasta selections can be substituted with Organic Gluten Free Pasta. Vegan Dishes Can Be Prepared Upon Request.



Pasta Bar

Pasta Bar includes: *

- Your choice of 1 Pasta from Menu A listed on the right
- Your choice of 1 Pasta from Menu B listed on the right
- Freshly Baked Dinner Rolls with Butter and Homemade Hot Garlic Breads
- Classic Caesar with Hearts of Romaine, Homemade Garlic Croutons, and Shredded Parmesan Cheese

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

40 guest min. \$24.95 PP

Wait Staff is Available at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter

Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services

**Additional Pasta selections can be ordered for an additional charge of \$7.00 pp

Our Favorite Menu...

Chef Prepared and made to order Pasta station

Your guests create their own Penne Pasta dish with the following ingredients (counts as 2 selections A & B)

- Boneless Breast of Chicken
- Fresh Mushrooms
- Sundried Tomatoes
- Zucchini
- Broccoli
- Grilled Egg Plant
- Artichokes
- Fresh Tomato
- Asparagus
- Grilled Onions
- Fresh Spinach
- Sauces and Condiments To Include All Of The Following:
 - Pasta Served With Garlic & Olive Oil
 - Red Pepper Alfredo Cream Sauce
 - Marinara Sauce With Parmesan Cheese
 - Crushed Red Pepper
 - ...And Other Condiments On The Side

Menu A - Vegetarian served from chaffing dishes

- Baked Ziti with Broccoli Mushrooms & Caramelized Onion in a Fresh Basil Tomato Sauce
- Three Cheese Vegetable Neapolitan Lasagna
- Eggplant Parmesan, Lightly Battered with Melted Cheese served with a Tangy Marinara Sauce
- Low-Fat or Regular Cheese Tortellini with a Light Tomato Marinara
- Linguine with Asparagus, Lemon, and Spring Herb Sauce
- Fettuccine Alfredo with a Fresh Herb Wild Mushroom Sauce
- Penne Pasta with Olives, Grilled Eggplant, Zucchini, and Sun Dried Tomato Sauce
- Fusilli Pasta with a Puttanesca Sauce (Fresh Parsley, Olive Oil, Greek Olives, Garlic, Capers, and Fresh Parmesan)
- Ravioli with a Red Pepper Cream Sauce
- Rigatoni Pasta with Spinach, Romano Cheese, and a Marinated Artichoke Sauce
- Bowtie Pasta with Smoked Salmon, Spinach, and Fresh Dill Cream Sauce

Menu B - Pasta Dishes served from chaffing dishes

- Chicken Marsala with Fresh Mushrooms and Wheat Pasta
- Baked Lasagna with Beef and Sausage
- Spaghetti with Meatballs and Marinara Sauce
- Chicken Parmesan with Fresh Tomatoes, Fresh Basil and Melted Mozzarella Cheese
- Fusilli with Grilled Shrimp Broccoli, Fresh Tomato, Basil, and Garlic
- Fettuccine with Grilled Chicken served with an Alfredo Sauce
- Penne with Grilled Shrimp, Mozzarella, Tomato, Basil, and a Tomato-Cream Sauce
- Ravioli with Grilled Chicken, Sundried Tomato, and an Organic Vodka Sauce
- Fusilli with Grilled Chicken, Porcini and Wild Mushrooms, in a Madera Cream Sauce
- Ribbons of Pasta with Italian Sausage in a Tomato Caper Sauce
- Whole Wheat Penne with Grilled Chicken, Black Olives, Feta Cheese with a Pesto Sauce