

**BUFFET PACKAGES**

Off-Site, On-Site at Puyallup, or Delivery

**CLASSIC ITALIAN**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Fresh Vegetable Platter  
 Ziti Pasta with Slow-Simmered Meat Sauce and Alfredo  
 Mama's Lasagna  
 16.50 per person

**THE ITALIAN FAVORITE**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Ziti Pasta with Slow-Simmered Meat Sauce, Tomato Cream and Alfredo  
 Select 1: Chicken Parmesan, Lasagna **or** Eggplant Parmesan  
 17.95 per person

**CHEF'S PASTA TABLE**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Ziti Pasta with Slow-Simmered Meat Sauce, Tomato Cream and Alfredo  
 Mama's Tuscan Meatballs  
 Sliced Basil-Garlic Chicken Breasts  
**Add on** Mama's Lasagna or Chicken Parmesan (add 3.95 per guest)  
 18.95 per person

**TUSCAN HARVEST**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Ziti Pasta with Slow-Simmered Meat Sauce, Tomato Cream and Alfredo  
 Select 1: Chicken Marsala **or** Tuscan Chicken  
 20.95 per person

**MARKET FRESH**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Herb-Buttered Vegetables  
 Select 1: Garlic Mashed Potatoes **or** Garlic Parmesan Risotto  
 Grilled Salmon Fillet with Lemon-Vermouth Butter  
 Grilled Chicken Breasts with Basil-Garlic Butter  
**Add on** Ziti Pasta with Slow-Simmered Meat sauce,  
 Tomato Cream Sauce and Alfredo (add 3.95 per guest)  
 25.95 per person

**TOWN + COUNTRY**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Herb-Buttered Vegetables  
 Select 1: Garlic Mashed Potatoes **or** Garlic Parmesan Risotto  
 Braised Beef Shortribs with Bourguignon Sauce  
 Grilled Chicken Breasts with Basil-Garlic Butter  
**Add on** Ziti Pasta with Slow-Simmered Meat sauce,  
 Tomato Cream Sauce and Alfredo (add 3.95 per guest)  
 26.95 per person

**COAST + PLAIN**

Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Herb-Buttered Vegetables  
 Select 1: Garlic Mashed Potatoes **or** Garlic Parmesan Risotto  
 Grilled Salmon Fillet with Lemon-Vermouth Butter  
 Braised Beef Shortribs with Bourguignon Sauce  
**Add on** Ziti Pasta with Slow-Simmered Meat sauce,  
 Tomato Cream Sauce and Alfredo (add 3.95 per guest)  
 29.95 per person

**MOUNT RAINIER GALA**

**Stationary or Tray Passed Appetizers**  
 Select 2: Hot Crab & Artichoke Dip with Bread Rounds,  
 Caprese Skewers, Spinach & Italian Sausage Stuffed Mushroom Caps  
 Rustic Italian Bread with Housemade Tomato Feta Relish  
 Select 1: Caesar Salad **or** House Salad with Homemade Balsamic Dressing  
 Select 1: Fresh Vegetable Platter **or** Seasonal Fresh Fruit Platter  
 add 1.00 per guest for seasonal upcharge October - March  
 Herb-Buttered Vegetables  
 Select 1: Garlic Mashed Potatoes **or** Garlic Parmesan Risotto  
 Ziti Pasta with Slow-Simmered Meat Sauce,  
 Tomato Cream Sauce and Alfredo  
 Select 1: Baron of Beef, Braised Beef Shortribs with Bourguignon Sauce,  
 Top Sirloin (add 5.50 per guest), Prime Rib (add 6.50 per guest),  
**or** Filet Mignon (add 8.95 per guest)  
 Select 1: Salmon Fillet, Chicken Marsala **or** Tuscan Chicken  
 39.95 per person

**APPETIZERS**

Select Appetizers to enhance a  
 Buffet Package or create an Appetizer Buffet

**HOT APPETIZERS**

*Each Appetizer Includes 2 Pieces Per Person*

Bacon Wrapped Water Chestnuts	3.50
Spinach & Italian Sausage Stuffed Mushroom Caps	3.75
Chorizo Stuffed Mushrooms <i>chorizo, red onion, Mexican spices, cilantro, queso fresco</i>	3.75
Spinach & Artichoke Dip <i>served with sliced baguette</i>	3.75
Miniature Homemade Italian Meatballs <i>bite size roasted meatballs with a choice of teriyaki, marinara or sweet Thai chili sauce</i>	3.95
Prosciutto Wrapped Fresh Asparagus <i>topped with balsamic glaze</i>	4.50
Fresh Basil & Bacon Shrimp Skewer	4.50
Grilled Chicken Skewers <i>chicken tenders marinated in a choice of teriyaki, homemade peanut sauce or honey garlic sauce, skewered and grilled over an open flame</i>	4.50
Petite Crab Cakes with Citrus Marmalade	4.50
Sweet & Savory Chicken Bites <i>tender chicken bites wrapped with brown sugar-candied bacon</i>	5.50
Teriyaki Beef Skewers	5.50
Hot Crab & Artichoke Dip <i>topped with breadcrumbs, baked golden brown served with sliced baguette</i>	5.50

**COLD APPETIZER PLATTERS**

*Each Platter Serves 25-30 People*

Fresh Vegetable Platter <i>with Ranch or Blue Cheese Dip</i>	60
Hummus Platter <i>served with pita bread, kalamata olives, cucumber, celery, baby carrots</i>	70
Caprese Skewers <i>cherry tomatoes, fresh mozzarella drizzled with pesto and a balsamic glaze</i>	90
BBQ Pork Platter <i>with hot Chinese mustard &amp; sesame seeds</i>	95
Antipasto Platter <i>gourmet &amp; smoked specialty cheeses, Italian cured meats, artichokes, peppers &amp; crackers</i>	95
Seasonal Fresh Fruit Platter <i>April - September</i>	85
<i>October - March</i>	100
Cheese Platter <i>domestic &amp; imported cheeses with assorted crackers</i>	95
Chilled Tiger Prawn Platter <i>with lemon and homemade cocktail sauce</i>	125
Smoked Salmon Fillet <i>Pacific Northwest smoked salmon with cream cheese, capers, mini bagels &amp; crackers</i>	145

**DESSERT + BEVERAGES**

Mama's Homemade Desserts  
 Beer, Wine, Full Bar Service

**ADD A DESSERT!**

Assorted Cookie Platter	2.95
Housemade Mousse	3.50
<i>Select One: Chocolate, White Chocolate or Salted Caramel (ask about seasonal varieties)</i>	
S'mores	3.95
<i>Toasted Marshmallow, Chocolate, Graham Cracker</i>	
Assorted Bars, Brownies & Cookie Platter	4.25
<i>May include Lemon Bars, Brownies, S'mores Bars and Assorted Cookies</i>	
Create Your Own Sundae Bar	5.25
<i>Premium Vanilla Ice Cream with Assorted Toppings</i>	
Hand-Dipped Chocolate Strawberries & Truffles	5.50
New York Cheesecake with Raspberry Sauce	5.50

**BEVERAGES**

Italian Roasted Coffee	1.50 each
Lemonade, plain or flavored	1.50 each
Champagne and Sparkling Cider Toast	4.25 each
<i>served in champagne flutes</i>	
Canned Coca Cola Products	1.75 each
<i>Coca Cola, Sprite, Diet Coke</i>	
Bottled Water	1.75 each
<b>~ Premium Spirits ~</b>	
<b>~ Craft Microbrews ~</b>	
<b>~ Northwest Wines ~</b>	

Select one of our popular buffet packages, or consult our  
 event specialist to create the perfect custom menu

253.604.0600

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mamastortinis.com/catering