

BUFFET PACKAGES

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
 18.95 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
 20.50 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 (5.95 per guest) or Chicken Parmesan (6.50 per guest)
 22.95 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
 24.95 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 5.50 per guest)
 28.95 per person

BUFFET PACKAGES

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 5.50 per guest)
 30.95 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 5.50 per guest)
 35.95 per person

MOUNT RAINIER GALA

Stationary or Tray Passed Appetizers

Select 2: Mini Meatballs with Teriyaki, Marinara or Sweet Thai Chili Sauce,
 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 9.95 per guest), Prime Rib (add 11.95 per guest)
or Filet Mignon (add 15.95 per guest)
 Select 1: Salmon Fillet, Chicken Marsala **or** Tuscan Chicken
 43.95 per person

MAMA
STORTINI'S
 CATERING

Consult our event specialist to create a custom menu

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

253.604.0600 | mamastortinis.com/catering

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	3.95
Spinach & Italian Sausage Stuffed Mushroom Caps	4.95
Chorizo Stuffed Mushrooms <i>chorizo, red onion, Mexican spices, cilantro, queso fresco</i>	5.50
Spinach + Artichoke Dip <i>served with sliced baguette</i>	4.50
Miniature Homemade Italian Meatballs <i>bite size roasted meatballs with a choice of teriyaki, marinara or sweet Thai chili sauce</i>	4.50
Prosciutto Wrapped Fresh Asparagus <i>topped with balsamic glaze</i>	5.50
Fresh Basil & Bacon Shrimp Skewer	5.50
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>	5.50
Sweet & Savory Chicken Bites <i>tender chicken bites wrapped with brown sugar-candied bacon</i>	5.95
Teriyaki Beef Skewers	6.95

COLD APPETIZER PLATTERS

Each Platter Serves 25-30 People

Fresh Vegetable Platter <i>with Ranch or Blue Cheese Dip</i>	65
Hummus Platter <i>served with pita bread, kalamata olives, cucumber, celery, baby carrots</i>	75
Caprese Skewers <i>cherry tomatoes, fresh mozzarella drizzled with pesto and a balsamic glaze</i>	95
BBQ Pork Platter <i>with hot Chinese mustard & sesame seeds</i>	100
Antipasto Platter <i>gourmet & smoked specialty cheeses, Italian cured meats, artichokes, peppers & crackers</i>	125
Seasonal Fresh Fruit Platter <i>April - September</i>	105
<i>October - March</i>	115
Cheese Platter <i>domestic & imported cheeses with assorted crackers</i>	100
Chilled Tiger Prawn Platter <i>with lemon and homemade cocktail sauce</i>	135
Smoked Salmon Fillet <i>Pacific Northwest smoked salmon with cream cheese, capers, mini bagels & crackers</i>	180

DESSERT + BEVERAGES

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

ADD A DESSERT!

Assorted Cookie Platter	3.50
Housemade Mousse <i>Select One: Chocolate, White Chocolate or Salted Caramel (ask about seasonal varieties)</i>	3.95
S'mores <i>Toasted Marshmallow, Chocolate, Graham Cracker</i>	4.50
Assorted Bars, Brownies & Cookie Platter <i>May include Lemon Bars, Brownies, S'mores Bars and Assorted Cookies</i>	4.75
Create Your Own Sundae Bar <i>Premium Vanilla Ice Cream with Assorted Toppings</i>	6.50
Hand-Dipped Chocolate Strawberries & Truffles	6.95
New York Cheesecake with Raspberry Sauce	6.50

BEVERAGES

Italian Roasted Coffee	1.95 each
Lemonade, plain or flavored	1.95 each
Champagne and Sparkling Cider Toast <i>served in champagne flutes</i>	4.25 each
Canned Coca Cola Products <i>Coca Cola, Sprite, Diet Coke</i>	1.95 each
Bottled Water	1.95 each
~ Premium Spirits ~	
~ Craft Microbrews ~	
~ Northwest Wines ~	

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