

# Mamma Mia's Trattoria & Brick Oven Pizzeria

## *Create Your Own Menu*

*Host chooses Main Courses with Soup or Salad to create a Custom Menu. Each menu includes Homemade Bread and Bruschetta, Soda, Iced Tea & coffee and sides of Pasta and Vegetables.*

*Starting at 27.95 for Lunch, 37.95 for Dinner*

*\*\*Friday and Saturday evening events requires a minimum of 25, 80 for exclusivity for the room, and has a service fee of \$15 pp\*\**

***\*\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE\*\****

*Children's Menu Available - \$13.00 per child 12 or under*

*Your Selections will be put on a custom designed menu for your guests to order from.*

*This Menu is for parties of 20 or more dining in our Banquet Room. Dinner & Lunch Events must Exceed 80 persons for **Exclusivity** in the room. The price does not reflect **tax** or **gratuity**. You will be charged for the amount of people that was confirmed. There is a \$100.00 Deposit required that is non-refundable . Price does not include sales tax or the 22% service charge. Any options chosen with a (+ \$) adds to the total price per person.*

*Please Contact Daniele or Lauren at 561-963-9565 to set your event or email us at [mammamiatrattoria@gmail.com](mailto:mammamiatrattoria@gmail.com)*

*Soup or Salad- Select 2 of the following for your Menu*

*(3 or 4 choices for an additional \$2)*

*Chopped Salad*

*Minestrone Soup*

*Caesar Salad*

*Pasta Fagioli Soup*

*Main Course- Select 4 of the following for your Menu*

*(5<sup>th</sup> choice for an additional \$2)*

*Chopped Salad w/ Grilled Chicken*

*Linguini with White Clam Sauce*

*Chicken Francese*

*Fettucine Alfredo*

*Chicken Marsala*

*Shrimp Scampi +\$7*

*Chicken Parmigiana*

*Chicken Bruno + 2*

*Flounder Francese*

*Chicken Scarpariello +\$2*

*Sausage & Peppers*

*Eggplant Mamma Mia +\$2*

*Rigatoni Chicken & Broccoli*

*Eggplant Rollatini +\$2*

*Rigatoni Alla Vodka*

*Lobster Ravioli +\$5*

*Spaghetti & Meatballs*

*Shrimp Marinara +\$7*

*Rigatoni Bolognese*

*Shrimp Rosso +\$7*

*Eggplant Parmigiana*

*Frutti Di Mare +\$9*

*Lasagna*

*Shrimp & Scallops Diavolo +\$8*

*Baked Ziti*

*Salmon Puttanesca +\$8*

*Chicken Cacciatore*

*Lobster Tails Marinara + \$15*

*Chicken Piccata*

*Substitute Veal for Chicken +\$5*

*Jumbo Cheese Ravioli*

*Add Chicken to Pasta Dish +\$4*

*Chicken "Under the Brick"*

*Add Shrimp to Pasta Dish \$7*

*Whole Wheat Primavera*

# *Menu Add - Ons*

## *Appetizers-*

*Select one for an additional \$5.00 per person, Two for \$8.00 per person.  
Three for \$10.00 per person.*

*These are served Family style to the individual tables.*

*Fried Mozzarella*

*Fried Calamari*

*Antipasto*

*Meatballs with Ricotta*

*Stuffed Mushrooms*

*Mussels Marinara*

*Mozzarella Caprese*

*Baked Clams Oreganata +\$4*

*Zuppa Di Clams +\$4*

*Broccoli Rabe with Sausage +\$6*

## *Desserts-*

*Select Two Options for your Guests for \$4.00 per guest*

*Homemade Cannoli*

*Tiramisu*

*Crème Brulé Cheesecake*

*Chocolate Spoon Lovin' Cake +\$2*

*Six Layer Carrot Cake +\$3*

*Bring Your Own Dessert for \$2.50 per plate*

*Espresso & Cappuccino - \$3.50 Per Guest*

# Bar Menu

*These packages are per person priced, including everyone 21 years of age or older present at reception. These packages are all for 3 hours.*

## *Packages*

*Beer and Wine Package - \$30.00 per Guest*

*Standard Spirits & Beer and Wine Package – \$35.00 per Guest*

*Top Shelf Spirits & Beer and Wine Package - \$ 40.00 per Guest*

## *Beer & Wine Included*

*Yuengling Draft*

*Bud Light*

*Corona, Corona Light*

*Peroni Draft*

*Miller Light*

*Heineken*

*Coors Light*

*Michelob Ultra*

## *House Wines:*

*Merlot*

*Pinot Grigio*

*Cabernet*

*Chardonnay*

*Chianti*

*White Zinfandel*

# *Spirits Selections*

## *Standard*

*Smirnoff Vodka*

*Absolut*

*Beefeater Gin*

*Bacardi Silver Rum*

*Captain Morgan*

*Canadian Club*

*Jim Beam*

*Jose Cuervo Gold*

*Johnny Walker Red*

## *Top Shelf*

*Grey Goose*

*Belvedere*

*Ketel One*

*Bombay Sapphire*

*Ron Zacapa Rum*

*Crown Royal*

*Johnnie Walker Black*

*Patron Silver*

*Jameson Irish Whiskey*

*Grand Marnier*

*Toast – \$3.50 per Guest -La Luna Prosecco or Louis Per  
Drier Brut*

*Magnum Bottles of House Wine available for \$40.00 Per  
bottle*

## *Decorating*

*\*\*\*\*\* You may come in one hour before your party to decorate. Please no  
confetti, sand or rose petals. We also ask to please take home with you  
anything you decide to bring in to decorate. Please do not hang anything  
from the chandeliers and remove tape from the walls and windows. \*\*\*\*\**