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Please call us at (314) 644-1400 to place an order or plan an event!



CATERING

HOT APPETIZERS- PRICED PER 50 PIECES

Hot Cheesy Garlic Bread	\$22
Golden Toasted Ravioli	\$30
Bacon Wrapped Water Chestnuts	\$66
Cannelicchi (Chicken & Artichoke Fried Cannelloni)	\$35
Spanakopita (Greek Pastry with Onion, Cream Cheese, Feta & Spices)	\$70
Crab Cakes (Blended with Peppers & Spices)	\$82
Stuffed Portabella Mushrooms (Salsiccia & Smoked Provolone)	\$77
Spinach Artichoke Dip con Crostini	\$65
Bacon Wrapped Scallops	\$82
Nonna Tucci's Meatballs (Mushroom Marsala or Tomato Sauce)	\$44
Chicken Wings (Honey BBQ, Lemon Pepper, Teriyaki or Spicy)	\$45
Veggie or Chicken Quesadilla (Served with Sour Cream & Salsa)	\$85
Feta Cheese and Sundried Tomato in Phyllo	\$65
Breaded Parmesan Artichoke Hearts	\$76
Breaded Chicken Fillets (Severed with BBQ or Mt. Vesuvius Sauce)	\$60
All Beef Franks in a Blanket (Served with Dusseldorf Mustard)	\$44
Brie, Pear, & Almond Beggars Purse	\$79
Buffalo Chicken Spring Roll	\$68
Mini Veggie Spring Roll	\$55
Roasted Veggie Tort	\$64
Fig & Mascarpone Beggars Purse	\$70



COLD APPETIZERS, SPECIALTY TRAYS & SANDWICHES

Cheese & Cracker Medley (Domestic Cheeses & Assorted Crackers)	\$2.5/person
Gourmet Cheese, Cracker & Fresh Fruit Garnish (Imported Gourmet Cheeses & Assorted Crackers)	\$4.5/person
Marinated Greek Olive Mix	\$1.5/person
Seasonal Veggie Tray (Served with Ranch Dressing)	\$3.5/person
Seasonal Fresh Fruit Tray (Served with PHC Signature Fruit Dip)	\$3.5/person
Italian Antipasto Tray (Volpi Salami, Prosciutto, Asiago, Marinated Olives, Artichoke Hearts & Sundried Tomatoes)	\$4.5/person
Sandwiches by the Foot (Serves 5 People per Foot) (Made with Special Ordered Bread with Roast Beef, Turkey, Ham, Volpi Salami, Provolone, Lettuce & Tomato)	\$17/foot
Create Your Own Burger on Kaiser Roll (20 person minimum)	\$5.5/person
Create Your Own Burger on Ciabatta Bread (20 person minimum) (Quarter Pound Beef Patties Served with Pickles, Lettuce, Tomato & Condiments)	\$6/person
Assorted Dollar Roll Sandwiches (Includes 2 per Person) (Fresh Baked Dollar Rolls with Wafer-Thin Roast Beef, Ham, or Turkey Topped with Cheese)	\$3/person
Assorted Ciabatta Sandwiches (10 person minimum) (Turkey, Roast Beef or Ham on Fresh Ciabatta Topped with Cheese, Lettuce & Tomato. Condiments on the Side)	\$6.5/person
Assorted Croissant Sandwiches (10 person minimum) (Croissant Rolls Stacked with Your Choice of Roast Beef, Ham, or Turkey with Cheese, Lettuce, & Tomato) (Chicken or Tuna Salad available upon request)	\$6.5/person
Add Chips	\$1/person



SALAD SELECTIONS

PANS SERVE 8-10 OR 12-18 PEOPLE

PREMIUM SALADS INDICATED WITH *

The Pasta House Co. Special Salad	\$19/\$35
(Iceberg & Romaine Lettuce, Artichokes, Pimentos, Red Onions, Parmigiano & House Dressing)	
Caesar Salad	\$23/\$42
(Romaine Lettuce with Croutons, Parmigiano & House Caesar Dressing)	
Fruit Salad*	\$25/\$45
(Assortment of Ripe, Seasonal Fruit with a Splash of Lime Juice)	
Asian Salad*	\$25/\$45
(Fresh Baby Greens, Toasted Almonds, Sesame Seeds, Mandarin Oranges & Ginger Dressing)	
Waldorf Salad*	\$25/\$45
(Bibb Lettuce, Candied Walnuts, Gala Apples, & Celery with a Light Yogurt Mayo Dressing)	
Greek Salad*	\$25/\$45
(Iceberg & Romaine Lettuce, Red Onions, Artichoke Hearts, Pimentos, Kalamata Olives, Feta Cheese with a Greek Vinaigrette)	
Summer Blend Salad*	\$25/\$45
(Spring Mix Lettuce, Toasted Walnuts, Feta Cheese & Strawberries with Poppy Seed Dressing)	
Winter Mix Salad*	\$25/\$45
(Winter Mix Lettuce, Toasted Pecans, Pear, Apple & Crumbled Goat Cheese with Sweet Onion Vinaigrette)	
Harvest Salad*	\$25/\$45
(Baby Spinach, Blue Cheese, Avocado & Dried Cranberries with Raspberry Walnut Vinaigrette)	
Caprese Salad*	\$25/\$45
(Tomato, Mozzarella & Basil with Balsamic Vinegar & Olive Oil Drizzle)	



CATERING

SPECIAL DAY BUFFET

CREATE A UNIQUE MENU TO COMPLIMENT ANY AFFAIR

THE SPECIAL DAY BUFFET INCLUDES YOUR CHOICE OF SALAD, ONE TRADITIONAL ENTRÉE, ONE PASTA HOUSE CO. SIGNATURE ENTRÉE, CHOICE OF TWO (\$12.99/PERSON) OR THREE (\$14.99/PERSON) SIDE ITEMS AND OUR BABY LOAVES OF BREAD & BUTTER.

SALAD SELECTIONS (CHOICE OF ONE):

THE PASTA HOUSE CO. SPECIAL SALAD	CAESAR SALAD	PREMIUM SALAD* (+\$1/PERSON)
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TRADITIONAL ENTRÉE SELECTIONS (CHOICE OF ONE):

BREAST OF TURKEY WITH GRAVY	ROAST TOP ROUND WITH HORSERADISH MOUSSE
HONEY GLAZED HAM	MANZO'S ITALIAN SAUSAGE WITH PEPPERS & ONIONS

THE PASTA HOUSE CO. SIGNATURE ENTRÉE SELECTIONS (CHOICE OF ONE):

CHICKEN MARSALA	CHICKEN SPIEDINI
CHICKEN SICILIAN	EGGPLANT PARMIGIANO
CHICKEN PARMIGIANO	SICILIAN GRILLED PESCE
CHICKEN FLAMINGO	GRILLED CHICKEN BREAST

SIDE DISH SELECTIONS:

PENNE WITH MEAT, TOMATO OR ALFREDO SAUCE	PENNE SICILIANO	BROCCOLI & CHEESE QUINOA	FRESH STEAMED BROCCOLI	GARLIC MASHED POTATOES
PENNE PORTABELLA	BOWTIE POMODORO	ROASTED CAULIFLOWER	FRESH VEGETABLE MEDLEY	OVEN ROASTED NEW POTATOES
RIGATONI ROMA	PASTA CON BROCCOLI	GREEN BEANS ALMONDINE	VEGETABLE QUINOA	ROASTED BRUSSELS SPROUTS

**CALL FOR CUSTOM MENU OPTIONS TO ACCOMMODATE SPECIAL DIETARY
NEEDS OR PREFERENCES**



CATERING

TRADITIONAL BUFFET

PERFECT FOR EVENTS BIG & SMALL

THE TRADITIONAL BUFFET INCLUDES YOUR CHOICE OF SALAD, TWO TRADITIONAL ENTREES, CHOICE OF TWO (**\$10.99/PERSON**) OR THREE (**\$12.99/PERSON**) SIDE ITEMS AND OUR BABY LOAVES OF BREAD & BUTTER.

SALAD SELECTIONS (CHOICE OF ONE):

THE PASTA HOUSE CO. SPECIAL SALAD	CAESAR SALAD	PREMIUM SALAD* (+\$1/PERSON)
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TRADITIONAL ENTRÉE SELECTIONS (CHOICE OF TWO):

BREAST OF TURKEY WITH GRAVY	ROAST TOP ROUND WITH HORSERADISH MOUSSE
HONEY GLAZED HAM	MANZO'S ITALIAN SAUSAGE WITH PEPPERS & ONIONS

SIDE DISH SELECTIONS:

PENNE WITH MEAT, TOMATO OR ALFREDO SAUCE	PENNE SICILIANO	BROCCOLI & CHEESE QUINOA	FRESH STEAMED BROCCOLI	GARLIC MASHED POTATOES
PENNE PORTABELLA	BOWTIE POMODORO	ROASTED CAULIFLOWER	FRESH VEGETABLE MEDLEY	OVEN ROASTED NEW POTATOES
RIGATONI ROMA	PASTA CON BROCCOLI	GREEN BEANS ALMONDINE	VEGETABLE QUINOA	ROASTED BRUSSELS SPROUTS

**CALL FOR CUSTOM MENU OPTIONS TO ACCOMMODATE SPECIAL DIETARY
NEEDS OR PREFERENCES**



CATERING

HOT LUNCH BUFFET

AVAILABLE BEFORE 4 PM

THE HOT LUNCH BUFFET INCLUDES YOUR CHOICE OF ONE OF THE FOLLOWING ENTRÉE SELECTIONS, A SIDE OF PENNE WITH TOMATO, MEAT OR ALFREDO SAUCE, THE PASTA HOUSE CO. SPECIAL SALAD OR CAESAR SALAD, BABY LOAVES OF BREAD & BUTTER & PLASTICWARE. PREMIUM SALADS* AVAILABLE FOR \$1 MORE PER PERSON.

Chicken Flamingo

\$9/person

(Grilled Boneless Breast of Chicken Lightly Breaded & Grilled. Served in a White Wine Lemon Butter Sauce with Garlic, Broccoli, Fresh Mushrooms & a Blend of Cheese)

Chicken Parmigiano

\$9/person

(Grilled Boneless Breast of Chicken Lightly Breaded & Baked in a Tomato Sauce and a Blend of Cheese)

Chicken Spiedini

\$9/person

(Marinated Chicken Tenderloin Lightly Breaded, Charbroiled and Topped with White Wine Lemon Butter Sauce, Fresh Mushrooms & a Blend of Cheese)

Chicken Marsala

\$9/person

(Grilled Boneless Breast of Chicken Lightly Breaded and Served in a Marsala Wine Sauce Topped with Oregano, Fresh Green Peppers & Mushrooms)

Eggplant Parmigiano

\$9/person

(Thick Slices of Eggplant Baked with Tomato Sauce, a Blend of Cheese & Parmigiano)

Sicilian Grilled Pesce

\$11/person

(Lightly Breaded and Charbroiled)

SIDE DISH UPGRADES AVAILABLE FOR \$1 MORE PER PERSON

**CALL FOR CUSTOM MENU OPTIONS TO ACCOMMODATE SPECIAL DIETARY
NEEDS OR PREFERENCES**



CATERING

PICK 2 PASTA BUFFET

THE PICK 2 PASTA BUFFET INCLUDES A PORTION OF 2 DIFFERENT PASTAS SERVED WITH THE PASTA HOUSE CO. SPECIAL SALAD OR CAESAR SALAD, BABY LOAVES OF BREAD & BUTTER & PLASTICWARE. CHOOSE 2 CLASSIC PASTAS (**\$8.95/PERSON**), 1 CLASSIC AND 1 PREMIUM PASTA (**\$9.5/PERSON**) OR 2 PREMIUM PASTAS FOR (**\$10/PERSON**).

CLASSIC PASTA OPTIONS:

Penne with Alfredo Sauce

Penne with Tomato Sauce

Mostaccioli with Meat Sauce

Penne Siciliano (Extra Virgin Olive Oil, Butter, Garlic Sauce with Sundried Tomatoes & Fresh Basil)

Bowtie Pomodoro (Tomato Sauce with Fresh Diced Tomatoes)

Pasta con Broccoli (Prepared in a Cream Sauce with Mushrooms, Broccoli, Tomato Sauce & Parmigiano)

Baked Mostaccioli (Baked in a Meat & Cream Sauce, Topped with a Blend of Cheese)

Penne Primavera (Fresh Zucchini, Mushrooms, Broccoli & Tomatoes in a Sundried Tomato Herb Sauce)

PREMIUM PASTA OPTIONS:

Rigatoni Roma (Meat & Cream Sauce, Fresh Mushrooms, Peas, Prosciutto & Parmigiano)

Tortellini (Noodles Stuffed with Prosciutto in a Cream Sauce with Peas, Mushrooms & Parmigiano)

Cannelloni (Egg Noodle Stuffed with Beef, Chicken & Veal, Baked in Meat & Cream Sauce & Parmigiano)

Manicotti (Egg Noodle Stuffed with Ricotta Cheese, Baked in Tomato & Cream Sauce & Parmigiano)

Chicken Penne Siciliano (Extra Virgin Olive Oil, Butter, Garlic Sauce with Sundried Tomatoes & Chicken)

Baked Meat Ravioli (Stuffed with Blend of Beef, Chicken & Veal, Baked in a Meat & Cream Sauce & Blend of Cheese)

Baked Cheese Ravioli (Stuffed with Ricotta Cheese, Baked in Tomato Cream Sauce & Blend of Cheese)

Penne Portabella (Olive Oil, Butter and White Wine Sauce with Portabella Mushrooms & Prosciutto)



CATERING

PREMIUM BUFFET

THE PREMIUM ITALIAN BUFFET INCLUDES THE MAIN COURSE(S) OF YOUR CHOICE, A SALAD SELECTION, THREE SIDE DISHES, BABY LOAVES OF BREAD & BUTTER. PRICES INDICATED FOLLOWING ENTRÉE SELECTION(S).

SALAD SELECTIONS (CHOICE OF ONE):

THE PASTA HOUSE CO. SPECIAL SALAD	CAESAR SALAD	PREMIUM SALAD* (+\$1/PERSON)
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ENTRÉE SELECTIONS:

CHICKEN MARSALA \$15.99/PERSON	SICILIAN GRILLED PESCE \$16.99/PERSON
CHICKEN PARMIGIANO \$15.99/PERSON	TENDERLOIN MARSALA & CHICKEN SPIEDINI \$26.99/PERSON
CHICKEN FLAMINGO \$15.99/PERSON	TENDERLOIN IMPANATA & SHRIMP SCAMPI \$28.99/PERSON
CHICKEN SPIEDINI \$15.99/PERSON	SHRIMP GARANZINI & PEPPERCORN FILET \$28.99/PERSON
EGGPLANT PARMIGIANO \$15.99/PERSON	SICILIAN PESCE & CHICKEN MARSALA \$26.99/PERSON

SIDE DISH SELECTIONS:

PENNE WITH MEAT, TOMATO OR ALFREDO SAUCE	PENNE SICILIANO	BROCCOLI & CHEESE QUINOA	FRESH STEAMED BROCCOLI	GARLIC MASHED POTATOES
PENNE PORTABELLA	BOWTIE POMODORO	ROASTED CAULIFLOWER	FRESH VEGETABLE MEDLEY	OVEN ROASTED NEW POTATOES
RIGATONI ROMA	PASTA CON BROCCOLI	GREEN BEANS ALMONDINE	VEGETABLE QUINOA	ROASTED BRUSSELS SPROUTS

GRILLED CHICKEN BREASTS, LAMB CHOPS & COHO SALMON AVAILABLE UPON REQUEST

CALL FOR CUSTOM MENU OPTIONS TO ACCOMMODATE SPECIAL DIETARY NEEDS OR PREFERENCES



CATERING

MEXICAN FIESTA MENU

(20 PERSON MINIMUM)

MAKE ANY DAY FEEL LIKE CINCO DE MAYO BY HAVING A MEXICAN MEAL AT YOUR NEXT EVENT

Chili con Queso with Beef	\$2.5/person
Chili con Queso (Vegetarian)	\$2/person
Chips & Salsa	\$1/person
Chips & Guacamole	\$1.5/person
Veggie or Chicken Quesadilla (Served with Sour Cream & Salsa)	\$85/50 pieces
Mini Tacos (Served with Zesty Ranch)	\$35/50 pieces

FAJITA BAR

CHICKEN \$9.99/PERSON	STEAK \$12.99/PERSON
SOFT FLOUR TORTILLAS, SPANISH RICE, PINTO OR BLACK BEANS, SAUTEED PEPPERS & ONIONS, SHREDDED CHEESE, LETTUCE, SOUR CREAM, GUACAMOLE & SALSA.	SOFT FLOUR TORTILLAS, SPANISH RICE, PINTO OR BLACK BEANS, SAUTEED PEPPERS & ONIONS, SHREDDED CHEESE, LETTUCE, SOUR CREAM, GUACAMOLE & SALSA.

TACO BAR

BEEF \$8.99/PERSON	CHICKEN \$9.99/PERSON	FISH \$9.99/PERSON
SOFT FLOUR TORTILLAS OR HARD SHELLS, PINTO OR BLACK BEANS, SHREDDED CHEESE, LETTUCE, SOUR CREAM, GUACAMOLE & SALSA.	SOFT FLOUR TORTILLAS OR HARD SHELLS, PINTO OR BLACK BEANS, SHREDDED CHEESE, LETTUCE, SOUR CREAM, GUACAMOLE & SALSA.	SOFT FLOUR TORTILLAS OR HARD SHELLS, PINTO OR BLACK BEANS, SHREDDED CHEESE, LETTUCE, SOUR CREAM, GUACAMOLE & SALSA.



CATERING

TASTE OF THE ORIENT MENU

ADD AN ASIAN FLAIR TO ANY LUNCH OR DINNER WITH THIS SPECIAL MENU

Crab Rangoon	\$40/50 pieces
Mini Veggie Spring Roll	\$55/50 pieces
Cashew Chicken Spring Roll	\$75/50 pieces
Pork Potsticker	\$50/50 pieces
Teriyaki Wings	\$45/50 pieces

BUFFET (20 PERSON MINIMUM)

CREATE YOUR OWN MENU

CHOOSE 1 ENTRÉE & 1 SIDE (**\$9.99/PERSON**), 1 ENTRÉE & 2 SIDES (**\$11.99/PERSON**), 2 ENTREES & 1 SIDE (**\$12.99/PERSON**) OR 2 ENTREES & 2 SIDES (**\$14.99/PERSON**).

INCLUDES COMPLIMENTARY FORTUNE COOKIE

ENTRÉE SELECTIONS:

ORANGE CHICKEN	BEEF & BROCCOLI
GRILLED CHICKEN TERIYAKI	TERIYAKI BEEF
GENERAL TSO'S CHICKEN	ORANGE BEEF

SIDE DISH SELECTIONS:

WHITE RICE	BROWN RICE
FRIED RICE	MIXED VEGETABLES



PICK YOUR PICNIC MENU

A GREAT MENU FOR BACKYARDS OR BOARD ROOMS

ENTRÉE SELECTIONS:

SPARE RIBS	BEEF BRISKET
BABY BACK RIBS	BRATWURST
PULLED PORK	HOT DOGS
GRILLED CHICKEN BREAST	HAMBURGERS
PULLED CHICKEN	LAMB CHOPS

SIDE DISH SELECTIONS:

CHIPS	OIL & VINEGAR SLAW
BAKED BEANS	CREAMY SHELLS & CHEESE
SCALLOPED POTATOES	CORN ON THE COB
LOADED POTATO SALAD	MIXED VEGETABLES

CALL FOR PRICING: BECAUSE OF MARKET FLUCTUATIONS PRICING CANNOT BE LISTED HERE. PLEASE CONTACT OUR CATERING TEAM FOR YOUR QUOTE.



CATERING

CAKE SELECTIONS

The Pasta House Co.'s World Famous Cheesecake	\$35/cake
Chocolate Passion Cake	\$48/cake
Caramel Fudge Pecan Cake	\$48/cake
Tiramisu	\$48/cake
Caramel Apple Cheesecake	\$58/cake
Hot Fudge Chocolate Cheesecake	\$58/cake
Layer Lemon Italian Cream	\$48/cake
Carrot Cake	\$48/cake
Black & White Cheesecake	\$48/cake
Turtle Cheesecake	\$48/cake

DESSERT TRAYS

Assorted Cake Slices	\$4.5/ slice
Assorted Cookies	\$1.25/cookie
Assorted Bistro Brownie Bars	\$2.50/ brownie
Assorted Bistro Brownie Bars & Cookies	\$2.00/ person



CATERING

BEVERAGE OPTIONS

PICK UP & DELIVERY:

12 oz Assorted Drinks	\$1.25/person
(Coke, Diet Coke, Sprite & Bottled Water with Ice & Cups)	
Fresh Brewed Iced Tea & Lemonade	\$1.25/ person
(Served with Ice & Cups)	
Coffee Service	\$1.25/ person

FULL-SERVICE EVENTS:

Full House Bar	Call for pricing
(Includes Liquor, Bottled Beer, Wine, Soda, Tea & Lemonade)	
Premium Bar	Call for pricing
(Includes Liquor, Bottled Beer, Wine, Soda, Tea & Lemonade)	
Beer & Wine Bar	Call for pricing
(Includes Bottled Beer, Wine, Soda, Tea & Lemonade)	
Non-Alcoholic Beverage Bar	\$5 person
Coffee Service	\$1.25/person

Weddings Include A Complimentary Champagne Toast For The Head Table



CATERING

ADDITIONAL INFORMATION

DAILY DELIVERY MINIMUMS:

Lunch Food & Beverage Delivery Minimum	\$100
Dinner Food & Beverage Delivery Minimum	\$150

FEES:

Weekday Lunch Delivery Fee (25 Mile Radius)	\$20
Weekday Lunch Delivery Fee (30 Mile Radius)	\$25
Weekend Lunch Delivery Fee (25 Mile Radius)	\$25
Dinner Delivery Fee (25 Mile Radius)	\$30
Dinner Delivery Fee (30 Mile Radius)	\$35
Chafing Dishes Fee	\$20
Over 30 Miles Subject to Additional Fees	

FULL-SERVICE EVENTS:

Server(s)	\$90/server
Bartender(s)	\$90/bartender

Designer Clear Plasticware, China, Linens & Other Rentals Are Available

For Full-Service Events add 20 % Service Charge

CALL FOR CUSTOM MENU OPTIONS TO ACCOMMODATE SPECIAL DIETARY NEEDS OR PREFERENCES