

Appetizers

Crab, Spinach & Artichoke Dip

Serves approx 40 \$125.00

Pancetta Scallops

Fresh sea scallops wrapped in pancetta
& baked with sage honey butter

50 pieces \$139.00

Petite Meatballs Marinara

120 pieces 120.00

Caprese Salad

Vine Ripened Tomatoes, Fresh
Mozzarella & Fresh Basil drizzled with
EVOO & Fresh Garlic

Serves approx 25 \$89.95

Sliced Carpaccio Platter

Market price

Antipasto

Assorted Imported Cured Meats,
Cheeses and Marinated Vegetables
served with Crostini

Serves approx. 30 \$165.00

Five Course Cheese Platter

Auribella, Gorgonzola, Fontina,
Parmesan & Aged Provolone
served with Fruit & Crackers

Serves 60-75 \$150.00

Bruschetta

Served with Kalamata Olive
& Rosemary Crostini

Serves 30-40 \$99.00

Two Entrée Buffet

Choice of two of the following entrees

Eggplant Parmesan

Vegetable or Meat Lasagna

Pasta Cheese Bake

Chicken & Broccoli Alfredo

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Roast Stuffed Pork Loin

Roast Beef

Glazed Virginia Ham

Crumbed Haddock

Parmesan Baked Haddock

Baked Stuffed Filet of Sole

Grilled Alaskan Salmon

Grilled Spicy Thai Keta Salmon

Poached Salmon with lemon dill cream
sauce

18.95 per person

Includes

Sides of Pasta, Rice or Rosemary

Roasted Potato,

Vegetable and Crusty Italian bread
with EVOO and spices

Add a Caesar or Garden Salad

On the buffet 2.95 per person

Plated and served 3.95 per person

7% Maine State Sales Tax & 18 %
gratuity will be added to the subtotal

ADD a third entrée or Prime Rib!

**See our dinner menu and speak to
your event planner for alternatives
and pricing**

Pasta Buffet

Crusty Italian Bread

with EVOO and spices

Pasta Primavera

(Linguini & Vegetables tossed in Garlic
Butter)

Pasta Marinara

(Penne tossed in Marinara sauce)

Meatballs and/or Hot or Sweet

Sausage

\$15.95 per person

7% Maine State Sales Tax &

18 % gratuity will be added

Plated Luncheon

Includes side of pasta or vegetable and
bread

Eggplant Parmesan

\$7.95 per person

Broiled Haddock

\$11.95 per person

Vegetable Lasagna

\$7.95 per person

Carnivore Lasagna

\$8.95 per person

Pasta Cheese Bake

\$7.95 per person

**Ask about our Pizza Party
Buffets**

Gold Buffet

Petite Sandwiches on Italian Bread

\$1.95 each

Your choice of Salami, Mortadella,
Capicola,
Tuna, Chicken or Egg Salad

Crudités

Fresh Seasonal Vegetables & Dip
Serves approx 40 \$120.00

Italian Pasta Salad

Serves 25 \$39.95

Dessert

Cannoli Platter (75 pcs.) \$75.00

**Anise Sesame &
Butter Cookies (80pcs.)** \$39.00

Sfogliatelle \$1.95 each
A shell shaped, sweet ricotta filled pastry

Cheesecake with strawberries \$3.25 each

Gelato or Sorbet (2 scoops) \$2.75 ea.

Almond cake \$3.25 each

Tiramisu \$3.25 each

Apple Dumpling \$4.95 each

Homemade Special Occasion Cakes

¼ sheet cake (serves 20) \$30.00

½ sheet cake (serves 40) \$60.00

Special Occasion

Package

Domestic Champagne Toast,
& Cake Service
2.95 per person

Chocolate Fountain

Packages starting at \$150.00

Beverages

Continuous Non- Alcoholic Beverage Station

Coffee, tea, iced tea, soda
\$1.75 per person

Bars

(Beer, Wine and Alcohol)

Cash bar - your guests pay for their
drinks \$50.00 fee per event

Open Bar - the host pays for the
guests' drinks
No fee, 18% gratuity added to the total

Combination Bar- the host pays for
drinks for a limited time, then switch to
a cash bar
or

The host pays for one type of beverage
(i.e. house wine) and guests pay for all
other beverages
\$25.00 fee, plus 18% gratuity added to
the total

Calzolaio Pasta Co. *Banquet Menu*



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