# Vir. melette<sup>®</sup>

## Mns. Pasta Party

Pasta made-to-order before your eyes.

#### **ENTREES\***

Get Your Partu

Started

Choose **TWO (2)** of the following dishes:

Lowfat or Regular Cheese Tortellini with a Light Tomato Parmesean Sauce

**Linguine** with Asparagus, Lemon and Spring Herb Sauce

Fettuccini with a Wild Mushroom Sauce

Penne Pasta with Olives, Grilled Eggplant, Zucchini and a Sundried Tomato Sauce

**Fusilli Pasta** with a Puttanesca Sauce (Fresh Parsley, Olive Oil, Greek Olives, Garlic, Capers & Fresh Parmesan)

Three Cheese Vegetable Neopolitan Lasagna (Chaffing Dish Only)

Ziti

with Broccoli, Mushroom & Caramelized Onions in a Fresh Tomato Basil Sauce

Ravioli with a Roasted Sweet Red Pepper Cream Sauce

**Rigatoni Pasta** with Spinach and Romano Cheese served with a Marinated Artichoke Sauce

**Bowtie Pasta** with Smoked Salmon, Spinach and Fresh Dill Cream Sauce

Organic Whole Wheat Pasta with Sundried Tomato Pesto Sauce

**Eggplant Parmesean** with a Fresh Tomatoes, Garlic, Basil and Melted Mozzarella Cheese

#### **Chef Prepared Station**

Penne Pasta with Olives, Grilled Eggplant, Fresh Tomatoes, Carmelized Onions, Fresh Asparagus, Spinach, Artichoke, Broccoli, Sun Dried Tomato, Fresh Mushrooms, served with 3 Sauces. Red Pepper Cream Sauce, Olive Oil Garlic Sauce, & Fresh Basil Marinara Sauce.

Parmesean Cheese, Crushed Red Pepper & other condiments served on the side.

#### (Counts as 2 selections)

\$21.95 Per Person

40 Guest Minimum

Add \$6.00 Per Person for Additional Pasta Selection Chef(s) Included for up to 1 1/2 Hours Serving Time Wait Staff Available at \$192 Per Server for 4 Hours, \$48 Per Hour Thereafter

#### SALAD

**Crisp Caesar Salad** with Fresh Parmesan Cheese Croutons with Homemade Dressing

#### BREADS

#### Basket of Fresh Homemade Garlic Breads and Assorted Dinner Rolls Served with Butter

\*Special made to order Vegan and Gluten Free pasta dishes available on request





### www.mromeletteca.com