

GUMBA'S FAMILY-STYLE MENU

<u>APPETIZERS (FAMILY-STYLE TRAYS)</u>	<u>For 5</u>	<u>For 10</u>	<u>For 20</u>
Garlic Bread	\$15	\$28	\$52
House Salad (lettuce, tomato, red cabbage, & carrots) w/ side of Italian & Ranch dressings	\$22	\$42	\$80
Caesar Salad (lettuce, parmesan cheese, croutons, & dressing)	\$22	\$42	\$80
Penne (or Spaghetti) with Marinara sauce	\$80	\$150	\$280
Rigatoni (or Penne) w/ Meat sauce; or Alfredo sauce	\$80	\$150	\$280

Chicken Wings (Spicy or BBQ)– 25 wings for \$35

Large Meatballs– 10 Meatballs for \$40; or 20 Meatballs for \$70

Italian Sausage– 10 Italian Sausages for \$40; or 20 Sausages for \$70

Mozzarella Cheese sticks– 20 Cheese Sticks for \$25; or 40 Cheese Sticks for \$45

Vegetarian Salads - \$50.00 for 5 people; \$94.00 for 10 people; \$175.00 for 20 people

Caprese Salad- Fresh mozzarella cheese, sliced tomatoes, fresh basil, and roasted garlic

Mediterranean Salad- Marinated artichoke hearts, bell peppers, tomatoes, lettuce, olives, & feta cheese

Spinach Salad- Spinach with walnuts, fresh tomatoes, mozzarella cheese, romaine lettuce, & bell peppers

Salads with Chicken- \$67.00 for 5 people; \$127.00 for 10 people; \$240.00 for 20 people

Barbecued Chicken Salad- With walnuts and sprinkled with gorgonzola cheese

Chicken Caesar Salad

Cajun Chicken Salad- Fresh tomato, swiss and mozzarella cheese, topped with Cajun chicken breast

Caribbean Chicken Salad- Chicken breast, romaine lettuce, Dole pineapple chunks

Spinach Salad with Chicken- Spinach salad and marinated chicken breast

Other Salads - \$67.00 for 5 people; \$127.00 for 10 people; \$240.00 for 20 people

Chef Salad- Romaine lettuce topped with strips of ham, turkey breast, mushrooms, and Swiss cheese

Turkey Cobb Salad- Sliced turkey breast over lettuce, tomatoes, bell peppers, olives, marinated artichokes

Chicken Pasta Dishes \$93.00 for 5 people; \$175.00 for 10 people; \$330.00 for 20 people



Rigatoni ala Francisco- Chicken breast, wild mushrooms sautéed with Alfredo sauce



Penne Chicken Melanzane- Chicken & eggplant sautéed with fresh basil, chopped tomatoes, garlic, and extra virgin olive oil

 **Cajun Rigatoni with Chicken breast**- Sautéed with Cajun (Spicy) sauce

Rigatoni Chicken Primavera- Chicken breast sautéed with fresh vegetables, and marinara sauce with a touch of cream sauce

Rigatoni Chicken Alfredo- Chicken breast mixed with alfredo sauce

Penne Pesto with Chicken

Chicken Cacciatore- Chicken breast sautéed with fresh vegetables over Rigatoni pasta

Chicken Marsala- Chicken breast sautéed with wild mushrooms and Marsala wine over Rigatoni pasta

Chicken Picatta al Lemone- Breast of chicken sautéed in a lemon-caper sauce over Rigatoni pasta

Pastas with Meats – \$100.00 for 5 people; \$180.00 for 10 people; \$300.00 for 20 people



Cajun Rigatoni Gumbo- With prawns, chicken, & Louisiana sausage in a Cajun sauce



Cajun Rigatoni with Louisiana Sausage- Mushrooms & onions in a Cajun sauce

Baked Rigatoni Sicilian Salami- Imported Salami mixed with Rigatoni pasta, and topped with meat sauce and mozzarella cheese

Penne Carbonara- Pancetta (Italian bacon) in cream-based sauce with peas

Meat Lasagna- Homemade beef and pork lasagna

Ravioli ala Fiorentina- Meat ravioli served with home-made meat sauce

Rigatoni with Italian Sausage- Rigatoni with Italian sausage

Rigatoni with Meatballs- Two (2) large meatballs

Rigatoni with Mushroom meat sauce- Spaghetti with meat sauce and sautéed mushrooms

Meat Tortellini- Ring-shaped “belly-button” pasta filled with a delicious blend of ground beef, ricotta, and Romano cheeses. Served with meat sauce.

Seafood Pastas - \$110.00 for 5 people; \$200.00 for 10 people; \$370.00 for 20 people



Penne Scallop Portofino- Sautéed scallops, mushrooms, & onions in Marinara sauce w/ touch of cream



Rigatoni Reynaldo- Jumbo prawns & bay shrimp sautéed w/ fresh garlic and shallots in cream sauce

Rigatoni & Clams- Manila clams sautéed with garlic in Chardonnay wine sauce

Rigatoni Pesto with Prawns

Rigatoni Prawns ala Roma- Served with marinara and mixed with a mushroom-onion sauce

Rigatoni Seafood- Scallops, jumbo prawns, & calamari sautéed with a sauce made from mushrooms, onions, tomatoes, and cream tossed with linguine pasta

Lobster Ravioli- With an Alfredo sauce with a touch of marinara

Snow-Crab Ravioli- With creamy pesto sauce

Penne Bella Luna- Prawns, broccoli, chopped tomatoes, garlic, and extra-virgin olive oil



Cajun Rigatoni Prawns; or Cajun Rigatoni Scallops



Cajun Rigatoni Seafood- Jumbo prawns, scallops, & calamari, sautéed with Cajun (Spicy) sauce

Rigatoni Bordelaise- Prawns and scallops sautéed in garlic-butter sauce. Mixed with Italian white wine

Penne Puttanesca- Garlic, basil, anchovies, chopped tomatoes, capers, and black olives

Scampi over Penne- Tiger prawns sautéed with garlic, shallots, & lemon-Chardonnay wine sauce

Tilapia over Penne Pasta- Garlic Chardonnay butter sauce served with lemon sauce, capers, and Penne

Prawns ala Toscana- Prawns and wild mushrooms sautéed in sherry cream sauce over Rigatoni

Steamed Shellfish- Clams and prawns in a garlic butter white wine sauce over Rigatoni

Vegetarian Entrees & Pastas \$80.00 for 5 people; \$150.00 for 10 people; \$280.00 for 20 people

Baked Rigatoni with Eggplant

Cheese Ravioli- Served with either Marinara sauce OR Alfredo sauce

Cheese Manicotti- Served with either Marinara sauce, OR Romano sauce

Eggplant Parmigiana Romana- Eggplant baked with marinara and mozzarella cheese

Vegetarian Lasagna- Sheets of pasta and fresh vegetables baked with marinara and mozzarella cheese

Penne Arrabbiata- Fresh tomatoes, basil, garlic, herbs, and hot red peppers, mixed with spicy marinara

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Penne (or Rigatoni) Alfredo- Pasta in creamy Alfredo sauce

Penne (or Rigatoni) with Pesto; or Creamy-Pesto Sauce- Pasta in home-made basil sauce

Penne (or Rigatoni) Primavera- With fresh vegetables, virgin olive oil, garlic, and marinara sauce

Penne (or Rigatoni) Pomodoro- Fresh basil, olive oil, fresh sun-dried tomatoes, fresh garlic, and black olives

Penne (or Rigatoni) Asparagus & Zucchini Primavera

Penne (or Rigatoni) Bistro- Tossed with fresh tomato, artichoke hearts, garlic, basil, and olive oil

Spinach Ravioli- Filled with ricotta cheese and spinach served with marinara sauce

Steamed Vegetable Platter- Sautéed with fresh garlic and extra virgin olive oil

Tri-Color Tortellini- Stuffed with cheese and served with Alfredo sauce

Gourmet House-Special XL Pizzas (18" inches) – Each XL pizza feeds 5 people

XL Cheese Pizza- \$25 each; XL Pepperoni pizza- \$30 each

XL "Gourmet House-Special" Pizza listed below are \$34 each

Select from any of the following Pizza Sauces: Tomato sauce (default); Pesto (basil); Bianco (extra-virgin olive oil); or Garlic-Ranch Sauce

Minimum order is 5 XL Pizzas (For orders less than 5 pizzas see Regular Menu)

All meat- Salami, pepperoni, Italian sausage, linguica

BBQ Chicken- Mushrooms, sweet onions, green onions, chopped tomato, chicken tossed in BBQ sauce

Chicken Dijon- Mushrooms, sweet onions, green onions, chopped tomato, chicken tossed in Dijon sauce

Chicken Sicilian-Style- Scallions, cilantro pesto, fresh chopped tomato, sweet onions, green onions, Portobello mushrooms, sprinkled with gorgonzola cheese

Combination- Pepperoni, salami, Italian sausage, bell peppers, mushrooms, olives, yellow onions

Hawaiian- Canadian bacon, ham and pineapple

Mediterranean- Baby spinach, marinated artichokes, chicken breast, sprinkled with feta cheese

Pesto Chicken- Chicken, mushrooms, sweet onions, chopped tomatoes, & green onions, in pesto sauce

Prosciutto- Prosciutto, fresh garlic, fresh tomato, marinated artichoke hearts

Roasted Garlic Chicken- Chicken, wild mushrooms, green onions, chopped tomatoes, and sweet onions

Stromboli- Italian sausage, mushrooms, salami, and pepperoni

XL Vegetarian pizza- \$34 each

Artichoke Pizza- Artichokes, sun-dried tomatoes, and capers

Four Cheese- Feta, cheddar, mozzarella, and Romano cheese

Low-Calorie Pizza- Mozzarella cheese, fresh spinach, roasted garlic, sun-dried tomato

Margarita- Fresh tomato, fresh garlic, fresh basil

Weight-Watcher Special- Artichoke hearts, garlic, olives, onions, mushrooms, & bell peppers

Vegetarian- Fresh tomato, bell peppers, yellow onions, black olives, mushrooms, and cheese

Gumba's Terms and Conditions:

- We require 2-day advance notification for most orders catering order
- Gumba's accepts cash, credit card, check, Apple Pay, and Google Pay.
- **Payment Terms:** 50% deposit required for catering order payment due 2 days before event

Call us at 408.737.8384; email us at info@gumbas.com; text us at 408.835.2144 for more information