



We at Tanti Baci Caffe take so much pride in our quality of food and service. Our chef, always available at your party to answer any questions you may have and always present in the kitchen and in the dining room to ensure the quality.

Below you will find samples and prices of some of our most requested party packages, although we are sure you will find something you like here, we are happy to customize a menu tailored to your needs. You need is call and talk to our catering manager

## **Here are a few items you may add to your package to make it even more special**

### **hors d'oeuvre**

Grilled, steamed or cocktail extra jumbo shrimp  
40 count, \$109                      80 count \$260

Stuffed mushrooms with  
Onions, cheese and herbs, 40 count, \$75      80 count, \$130  
Artichoke heart spinach and cheese, 40 count, \$79      80 count, \$150  
Crabmeat 40 count \$120      80 count \$205

Cold Antipasto Rollatino ; Cured Italian meats and cheese, rolled together into 1 inch long pinwheel (10-12 to a pound) \$27.95 /Lb.

Grilled Mediterranean Chicken strips 11.95 /Lb.

Mozzarella, tomato and fresh basil tortino \$15.95/Lb

Eggplant Rollatino 30 count \$59, 60 Count \$105

Other Upgrades and additions

Add pasta as a middle course to any menu for \$5 per guest

Upgrade Hanger steak on any menu to 14oz rib eye steak for \$5 per guest

Upgrade hanger steak on any menu to 6oz Filet Mignon for \$9 per guest

**Dessert and coffee and tea service may be added to any menu**

Dark chocolate mousse \$4.95/guest

Kahlua chocolate log with grand mariner cracked cookies, served with whipped cream and raspberry glaze, \$4.95/guest

Chocolate or Cheese cake, or Tiramisu \$4.95 per guest

American coffee and tea service \$2/guest

Bring your own dessert \$2.15/ guest as service fee

**You are welcome to bring your own Alcoholic Beverages; Ice and Ice bucket are supplied to you**

**Add menus include soft drinks**

**New Jersey sales tax and 20% gratuity and service charge will be added to menu prices**

**Price may slightly vary in weekends and certain other days.**

**Party menu- PP-1**

**Salad**

Choose 1

Mixed green salad, tomato and olives , with our house dressing.  
Arugula, with pear and aged Parmigiano cheese ,with balsamic vinaigrette.

**Entrée**

Lightly breaded chicken breast, pan fried to golden brown, served with arugula and Parmigiano salad.

Eggplant Parmigiano: Lightly fried thin slices of eggplant baked to perfection with mozzarella , tomato sauce and smoked ricotta and basil.

*\$31.95 Per Guest*

**Party menu- PP-2**

**Appetizer**

Bruschetta: Toasted peasant bread, topped with marinated tomatoes, garlic and basil, with extra virgin olive oil.

Prince Edward Mussels, sautéed with garlic in white wine and tomato sauce

**Salad**

Choose 1

Mixed green salad, tomato and olives , with our house dressing.  
Arugula, with pear and aged Parmigiano cheese ,with balsamic vinaigrette.

**Entrée**

**Choose 2**

Penne pasta with cubes of fried eggplant, fresh tomato sauce, and lots of basil, finished with smoked ricotta cheese.

A tender filet of hanger steak grilled to medium rare, served over fresh arugula  
Chicken all Marsala, Picata or Franciase

*\$37.95 Per Guest*

**Party menu- PP-3**

**Appetizer**

Bruschetta: Toasted peasant bread, topped with marinated tomatoes, garlic and basil, with extra virgin olive oil.

Prince Edward Mussels, sautéed with garlic in white wine and tomato sauce

**Salad**

Choose 2

Mixed green salad, tomato and olives , with our house dressing.

Arugula, with pear and aged Parmigiano cheese ,with balsamic vinaigrette.

Roasted beets, oranges, salad greens, and goat cheese served balsamic glaze

**Pasta**

Choose 1

Penne pasta with our famous homemade Pomodoro sauce

Penne pasta in a made to order vodka sauce

**Entrée**

Pollo all Marsala, Picata or Franciase

Fresh salmon filet sauteed in three mustard caper cream sauce.

Rib eye steak

*\$44.95 Per Guest*

Thinking about having the party at your house or backyard?

We can do that too

**Party menu- PP-4**

**Appetizer**

Bruschetta: Toasted peasant bread, topped with marinated tomatoes, garlic and basil, with extra virgin olive oil.

Prince Edward Mussels, sautéed with garlic in white wine and tomato sauce

Fried calamari, fried polenta and seasonal vegetables served with spicy tomato sauce.

**Salad**

**Choose 2**

Mixed green salad, tomato and olives , with our house dressing.

Arugula, with pear and aged Parmigiano cheese ,with balsamic vinaigrette.

Roasted beets, oranges, salad greens, and goat cheese served balsamic glaze

Fresh mozzarella, Roma tomatoes, basil, with olives and olive oil.

**Pasta**

**Choose 1**

Penne pasta with our famous homemade Pomodoro sauce

Penne pasta in a made to order vodka sauce

**Entrée**

Pollo all Marsala, Picata or Franciase

Fresh salmon filet sauteed in three mustard caper cream sauce.

6-7 oz. Filet Mignon pan seared, served with Au Poivre sauce.

*\$5.95 Per Guest*

**Party menu- PP-T**

The most fun menu of all. Your guests will commingle chat around the dining room while offered a selection of small portions by our wait staff

Choose 5 offering plus a sweet bite, coffee and tea for \$69 per guest

Or 7 offerings plus a sweet bite, coffee and tea for \$85 per guest

Please choose from

Grilled shrimp; Stuffed mushrooms, Mediterranean grilled chicken; Grilled Hanger steak;

Eggplant rollatino; Cold antipasto Rollade; Fired Artichoke Hearts, Mozzarella and

tomato tortino; Mahi fish filet kebob; Fired Meatballs; Baby lasagna bites; fired wild

mushroom ravioli; Green salad hand roll; risotto balls (cheese, crabmeat or spicy beef and

porcini mushrooms); or chef special bites