


Hot Appetizers – priced per 50 pieces



Hot Cheesy Garlic Bread 
Golden Toasted Ravioli
Mini Tacos *(Served with zesty ranch)*
Cannelicchi *(Chicken & artichoke fried Cannelloni)*
Cheddar Mac & Cheese Bites
Spinach & Artichoke Popper
Asiago Arancini
Crab Rangoon *(Served with sweet & sour sauce)*
Nonna Tucci’s Meatballs *(Mushroom marsala or tomato sauce)*

Nonna Tucci Meatball Parmesan
Chicken Wings *(Honey BBQ, lemon pepper, teriyaki or spicy)*
Buffalo Chicken Popper
Spinach Artichoke Dip con Crostini 
Mini Veggie Spring Roll 
Crab Cakes *(Blended with peppers & spices)*
Breaded Chicken Fillets *(Served with BBQ or Mt. Vesuvius sauce)*
Stuffed Portabella Mushrooms *(Salsiccia & smoked provolone)*
Breaded Parmesan Artichoke Hearts 
Spanakopita  *(Greek pastry with onion, cream cheese, feta & spices)*
Buffalo Chicken Spring Roll
Roasted Tomato, Basil & Marscarpone Arancini *(Fresh basil and marscarpone cheese, blended with marinated roasted tomatoes, paired with a parmesan herb risotto, rolled in panko bread crumbs.)*
Veggie or Chicken Quesadilla *(Served with sour cream & salsa)*
Brie, Pear & Almond Beggar’s Purse 
Bacon Wrapped Scallops

Cold Appetizers, Specialty Trays & Sandwiches

Cheese & Cracker Medley *(Domestic cheeses & assorted crackers)*
Gourmet Cheese, Cracker & Fresh Fruit Garnish *(Imported gourmet cheeses & assorted crackers)*
Seasonal Veggie Tray *(Served with ranch dressing)*
Seasonal Fresh Fruit Tray *(Served with PHC Signature Fruit Dip)*
Italian Antipasto Tray *(Volpi Salami, Sopressa, Rotola, Fontinella & marinated olives)*
Sandwiches by the Foot *(Serves 5 people per foot) (Made with special ordered bread with roast beef, turkey, ham, volpi salami, provolone, lettuce & tomato)*
Assorted Dollar Roll Sandwiches *(Includes 2 per Person) (Fresh baked dollar rolls with wafer-thin roast beef, ham, or turkey topped with cheese)*
Assorted Sandwiches *(available in croissant and ciabatta) (10 person minimum) (Turkey, roast beef or ham on topped with cheese, lettuce & tomato. Condiments on the side)*



(Chicken salad or tuna salad available upon request)

Add Chips

Bella Notte

Petite Entrée Duos accompanied by two side dish selections, salad and bread.
Choice of:
Honey Glazed Ham & Turkey with Gravy
Turkey with Gravy & Di Gregorio Italian Sausage with Peppers and Onions
Di Gregorio Italian Sausage with Peppers and Onions & Honey Glazed Ham
Honey Glazed Ham & Spiedini 5 Way

That’s Amore

Classic Entrée Duos accompanied by two side dish selections, salad and bread.
Choice of:
Roast Top Round & Sicilian Grilled Pesce
Smoked Pork Loin & Chicken Entrée
Chicken Entrée & Roast Top Round
Sicilian Grilled Pesce & Chicken Entrée

Mangia Bene


Lavish Entrée Duos accompanied by two side dish selections, salad and bread.
Choice of:
Shrimp Scampi & Tenderloin Marsala
Peppercorn Tenderloin & Sicilian Grilled Pesce
Chicken Entrée & Peppercorn Tenderloin
Shrimp Garanzini & Peppercorn Tenderloin

Entrée Descriptions

Chicken Spiedini 5 Ways:
The Pasta House Co. Style *(Marinated chicken tenderloin lightly breaded, charbroiled and topped with white wine lemon butter sauce, prosciutto, fresh mushrooms & a blend of cheeses)*
Teriyaki Style *(Marinated chicken tenderloin lightly breaded, charbroiled and topped with teriyaki sauce, mushrooms & green onion)*
Fiesta Style *(Marinated chicken tenderloin with fiesta seasoning, charbroiled and topped with peppers & onions- sour cream and salsa served on the side)*
Siciliano Style *(Marinated chicken tenderloin lightly breaded, charbroiled and topped with olive oil, butter, garlic sauce, spinach and tomatoes)*
Fra Diavolo Style *(Marinated chicken tenderloin lightly breaded, charbroiled topped with spicy diavolo tomato sauce, peppers & onions)*

Chicken Caprese *(Grilled boneless breast of chicken topped with tomato, fresh mozzarella and basil- pomodoro sauce served on the side)*
Chicken Flamingo *(Grilled boneless breast of chicken lightly breaded & grilled. Served in a white wine lemon butter sauce with garlic, broccoli, fresh mushrooms & a blend of cheeses)*
Chicken Parmigiano *(Grilled boneless breast of chicken lightly breaded & baked in a tomato sauce and a blend of cheeses)*
Chicken Marsala *(Grilled boneless breast of chicken lightly breaded and served in a Marsala wine sauce topped with oregano, fresh green peppers & mushrooms)*
Eggplant Parmigiano *(Thick slices of eggplant baked with tomato sauce, a blend of cheeses & parmigiano)*
Sicilian Grilled Pesce *(Lightly breaded and charbroiled white fish)*
Tenderloin Marsala *(Filet topped with Marsala wine sauce)*
Peppercorn Tenderloin *(Filet seasoned with peppercorns, horseradish mousse served on the side)*
Shrimp Garanzini *(Breaded shrimp, served in a white wine lemon butter sauce with fresh mushrooms)*

Side Dish Selections		
Penne Meat Sauce	Scalloped Potatoes	Glazed Carrots
Bowtie Pomodoro Sauce	Garlic Mashed Potatoes	Sicilian Vegetable Blend
Penne Alfredo Sauce	Cheddar & Chive Mashed Potatoes	Spanish Rice
Pasta con Broccoli	Italian Style Broccoli	Garlic Parmesan Rice
Oven Roasted New Potatoes	Italian Style Green Beans	
Other Side Dishes Available Upon Request		



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Salad Selections

The Pasta House Co. Salad
Caesar Salad
Garden Salad
Summer Blend Salad
Winter Mix Salad

Pick 2 Pasta Menu

The Pick 2 Pasta Buffet includes a portion of 2 different pastas served with The Pasta House Co. Salad or Caesar salad, baby loaves of bread & butter. Choose 2 classic pastas, one classic and 1 premium pasta or 2 premium pastas.

Classic Pasta Options

Penne with Alfredo Sauce
Penne 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 *(Stuffed with beef & sausage, prosciutto, mushrooms, and peas in Alfredo sauce)*
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 *(Chicken & extra virgin olive oil, butter, garlic sauce with sundried tomatoes)*
Baked Meat Ravioli *(Stuffed with blend of beef, chicken & veal, baked in a meat & cream sauce & blend of cheeses)*
Baked Cheese Ravioli *(Stuffed with ricotta cheese, baked in tomato cream sauce & blend of cheeses)*
Basil Pesto *(Penne noodles in basil pesto sauce)*
Butternut Squash Ravioli *(Oven roasted butternut squash infused with sage in a butter sauce)*
Cajun Chicken Pasta *(bowtie noodle with cajun cream sauce & grilled chicken)*

Hot Lunch Menu – 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 \$1.50 more per person.



Chicken Flamingo *(Grilled boneless breast of chicken lightly breaded & grilled. Served in a white wine lemon butter sauce with garlic, broccoli, fresh mushrooms & a blend of cheeses)*
Chicken Parmigiano *(Grilled boneless breast of chicken lightly breaded & baked in a tomato sauce and a blend of cheeses)*
Chicken Spiedini 5 Ways:
The Pasta House Co. Style *(Marinated chicken tenderloin lightly breaded, charbroiled and topped with white wine lemon butter sauce, prosciutto, fresh mushrooms & a blend of cheeses)*
Teriyaki Style *(Marinated chicken tenderloin lightly breaded, charbroiled and topped with teriyaki sauce, mushrooms & green onion)*
Fiesta Style *(Marinated chicken tenderloin with fiesta seasoning, charbroiled and topped with peppers & onions- sour cream and salsa served on the side)*
Siciliano Style *(Marinated chicken tenderloin lightly breaded, charbroiled and topped with olive oil, butter, garlic sauce, spinach and tomatoes)*
Fra Diavolo Style *(Marinated chicken tenderloin lightly breaded, charbroiled topped with spicy diavolo tomato sauce, peppers & onions)*
Chicken Marsala *(Grilled boneless breast of chicken lightly breaded and served in a Marsala wine sauce topped with oregano, fresh green peppers & mushrooms)*
Chicken Caprese *(Grilled boneless breast of chicken topped with tomato, fresh mozzarella and basil- pomodoro sauce served on the side)*
Eggplant Parmigiano *(Thick slices of eggplant baked with tomato sauce, a blend of cheeses & parmigiano)*
Sicilian Grilled Pesce *(Lightly breaded and charbroiled)*

*Side dish upgrades available for \$1.50 more per person.
Call for custom menu options to accommodate special dietary needs or preferences. Prices and items subject to change without notice.*

We have years of experience with a wide range of private functions, from graduation and birthday parties to elegant dinner and theme parties.

Don't see a menu here that suits your event?

The Pasta House Co. Catering team can accommodate any type of event with our versatile menus.

Our catering menus allow you countless options to suit your tastes as well as fit your budget.

You may choose to have a few party platters delivered or choose to have something more elaborate – with servers, bartenders, passed appetizers, sit-down dinner, or traditional Italian buffet.

Bag Lunch Menu

Great for Corporate events or meetings!

	Choose One	Choose One	
Roast Beef	Vegetarian	Chips	Cookie
Turkey	Combo of Meats	Potato Salad	Apple
Ham	Chicken Salad	Slaw	Banana
Assortment	Tuna Salad		

All sandwiches served on a ciabatta bun with cheese, lettuce and tomato with condiments served on the side. Pasta salad available for \$1 upcharge per person.

Salad Selections

Pan serves 8-10 or 12-18 people. Premium salads indicated with *

The Pasta House Co. Special Salad (Iceberg & romaine lettuce, artichokes, pimientos, red onions, parmigiano & house dressing)

Caesar Salad (Romaine lettuce with croutons, parmigiano & house Caesar dressing)

Garden Salad (Lettuce, Cabbage, Carrot & Tomato- served with ranch)

Summer Blend Salad* (Spring mix lettuce, toasted walnuts, feta cheese & strawberries with poppy seed dressing)

Winter Mix Salad* (Winter mix lettuce, toasted pecans, pear, apple & crumbled goat cheese with sweet onion vinaigrette)

Pick Your Picnic Menu



Call for pricing.

Entrée Selections

Hamburgers	Pulled Chicken
Beef Brisket	Bratwurst
Pulled Pork	Grilled Chicken Breast
Hot Dogs	

Side Dish Selections

Chips	Oil & Vinegar Slaw
Baked Beans	Creamy Shells & Cheese
Scalloped Potatoes	Corn on the Cob
Mixed Vegetables	Loaded Potato Salad

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
Chili con Queso (Vegetarian)
Chips & Salsa
Chips & Guacamole
Veggie or Chicken Quesadilla (Quesadilla served with sour cream & salsa)
Mini Tacos (Served with zesty ranch)
Fajita Bar Choose from chicken or steak
Taco Bar Choose from beef, chicken or steak

Desserts

Assorted Cake Slices
Assorted Cookies
Assorted Bistro Brownie Bars
Assorted Bistro Brownie Bars & Cookies
PHC Famous Cheesecake
Chocolate Passion
Layered Lemon Italian Cream
Other Cake Options Available

- Buffet • Sit Down • Formal • Passed Appetizers • Full Service • Pick-ups • Drop Offs
- Call for Drink & Bar Package pricing
- Table & Linen Rentals Available
- Breakfast Menus upon request

We service virtually any St. Louis event location, including your home. We are the Preferred Caterer at The World's Fair Pavilion, The Jewel Box, Cabanne House, The Old Post Office, VUE 17, The Magic House, Neo on Locust, The Lodge at Des Peres, The Center of Clayton, The Mahler Ballroom, Third Degree Glass Factory, The Edge of Webster, Knotting Hills, O'Day Lodge, Krekel Civic Center, MO History Museum, Maison du Lac, Water's Edge and many more. Visit our website for additional venue options.

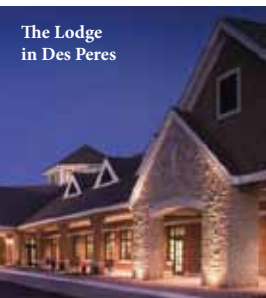
World's Fair Pavilion



Neo on Locust



The Lodge
in Des Peres



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CATERING MENU

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Exceeding **YOUR** Expectations is **OUR** Expectation!