SPECIAL OCCASION MENU

Business Meetings, Seminars, Family Gatherings

The special occasion menu is designed to accommodate smaller groups (20 to 30 people) that require a separate gathering space away from our restaurant patrons. This menu provides a variety of Pasta House Co. favorites that will satisfy each individual's preferences and allows our staff to serve them quickly and efficiently.

See manager for menu details.

BEVERAGE OPTIONS

We have a complete selection of soft drinks, adult beverages and an extensive wine list. For your event you can choose to provide an open bar on an hourly basis or cash bar.

All prices exclude tax and gratuity and are subject to change.

LINEN SERVICE

Requests for linen can be accommodated with sufficient advance notice.

DEPOSITS

For all functions, a $100.00 deposit is required. This is refundable up to 72 hours before the function date. We will subtract the deposit amount from the final bill. There is a 20 person minimum for all banquets. Parties of less than 20 will be charged a $100.00 room fee.

LOCATIONS

8213 DELMAR • 314-991-2022
Private and semi-private rooms available for 20 - 50 people

6214 S. LINDBERGH • 314-894-9161
Semi-private rooms available for 20 - 50 people

11202 WEST FLORISSANT RD. • 314-838-7300
Private and semi-private rooms available for 20 - 50 people

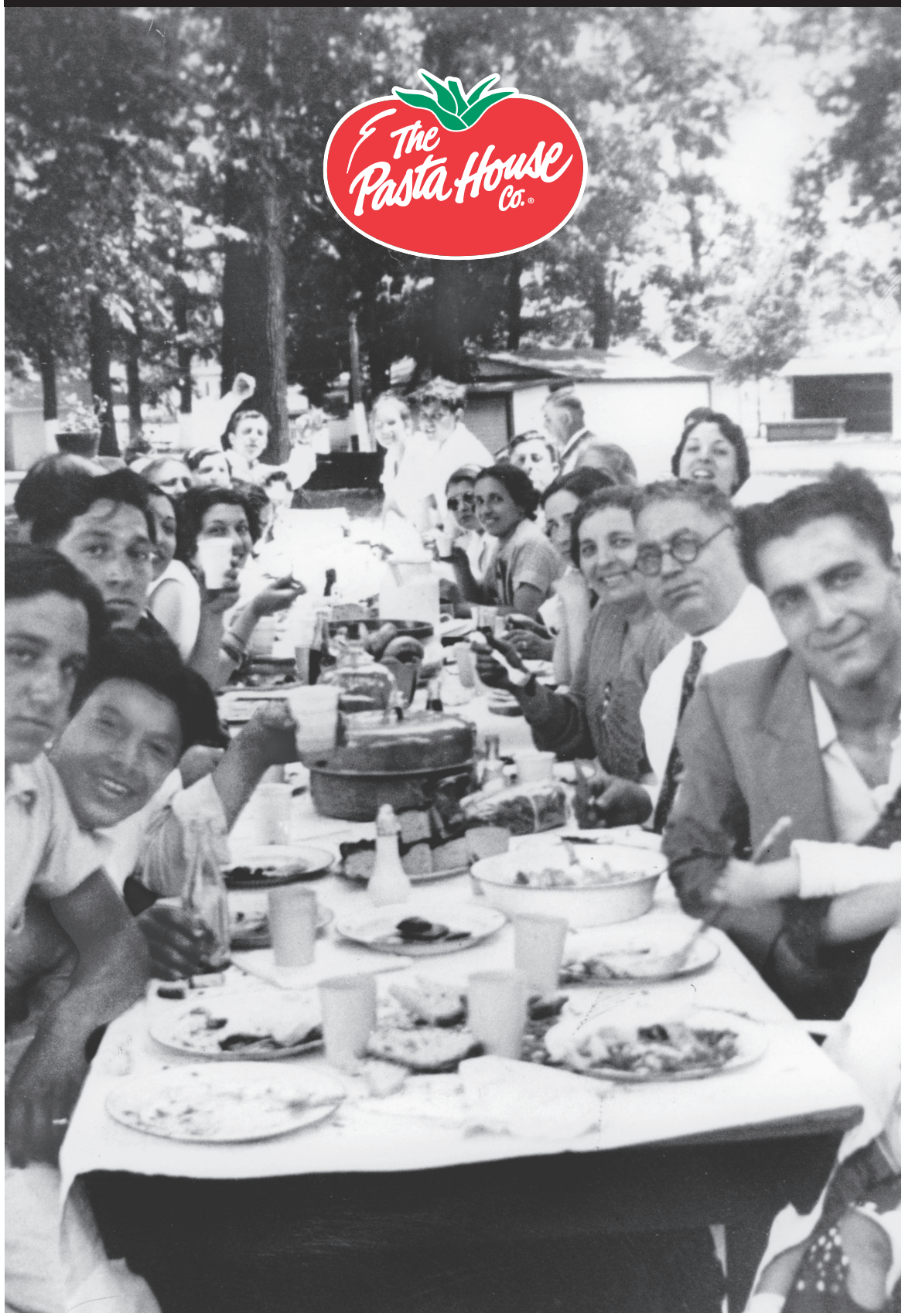
CATERING • 314-644-1400

OUR CATERING DIVISION CAN DELIVER TO AND SERVE AT YOUR VENUE SITE.

VISIT THE PASTA HOUSE CO. CATERING AT https://pastahouse.com/catering

05/2018

Party Room Menu



PICK 2 PASTA FESTA

Our Pasta Festa includes your choice of two (2) different pastas served with The Pasta House Co. Special Salad and baby loaves of bread.

2 of our traditional pastas **(15.00/person)**
1 traditional and 1 specialty pasta **(16.00/person)**
2 specialty pastas **(17.00/person)**

TRADITIONAL PASTA OPTIONS

Penne with Alfredo Sauce

Penne with Tomato Sauce and Fresh Basil

Mostaccioli Bolognese Meat sauce

Penne Siciliano Extra virgin olive oil, butter and garlic sauce with sun-dried 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 Provolone and Mozzarella cheese

Penne Primavera Fresh zucchini, mushrooms, broccoli & tomatoes in a sun-dried tomato herb sauce

Rigatoni Roma Meat & cream sauce, fresh mushrooms, peas, prosciutto & Parmigiano

SPECIALTY PASTA OPTIONS

Tortellini Stuffed with prosciutto in a cream sauce with peas, mushrooms & Parmigiano

Cannelloni Egg noodle stuffed with beef, chicken & veal, baked in meat & cream sauce & Parmigiano

Chicken Penne Siciliano Penne noodles tossed in extra virgin olive oil, butter, garlic and sun-dried tomatoes topped with fresh grilled chicken

Penne Portabella Penne noodle with olive oil, butter and white wine sauce with Portabella mushrooms & prosciutto

Chicken Alfredo Penne pasta in Alfredo sauce with grilled chicken, peas and fresh mushrooms topped with toasted seasoned bread crumbs

Suggestions: For a modest additional price per person you can customize your event with grilled chicken caesar salad or add grilled chicken or salsiccia to your pasta choices.

APPETIZER TRAYS

Golden Toasted Ravioli	**23.**	**Fresh Vegetable Tray*** With ranch dip	**18.**
Mozzarella Cheese Sticks	**22.**	**Hot Cheesy Garlic Bread Bites***	**15.**
Cannelicchi Fritti Chicken and artichoke cannelloni bites	**23.**	**Mt. Vesuvius Chicken Filets**	**24.**

Appetizer trays are ideal for cocktail receptions or as an accompaniment to the PASTA BUFFET or the following MANGIA TUTTA menus.

All trays are priced per 25 pc. *serves 25 people

MANGIA TUTTA

Our Mangia Tutta Dinner includes your choice of an appetizer, The Pasta House Co. Special Salad, an entree and a side dish. Served with baby loaves of bread.

(21.00/person)

APPETIZER SELECTION

Golden Toasted Ravioli

Hot Cheesy Garlic Bread Bites

Mozzarella Cheese Sticks

Zucchini Sticks Hand breaded zucchini sticks

Cannelicchi Fritti
Chicken and artichoke stuffed pasta, breaded and fried golden brown

Fresh Vegetable Tray

THE PASTA HOUSE CO. SPECIAL SALAD

ENTRÉE SELECTION

Chicken Marsala Grilled chicken breast served with fresh mushrooms, green peppers and oregano with Marsala sauce

Chicken Parmigiano Grilled chicken breast topped with tomato sauce, Provolone and Mozzarella cheese

Chicken Flamingo Grilled, breaded chicken breast topped with white wine, lemon and butter sauce, broccoli and fresh mushrooms, garlic and red pepper

Sicilian Pesce White fish lightly breaded with our house made Italian-style breadcrumbs and charcoal grilled

Spiedini Marinated chicken, breaded and charcoal grilled, topped and baked with fresh Provolone and Mozzarella cheese topped with white wine sauce and fresh mushrooms

Eggplant Parmigiano Thick slices of fresh eggplant baked with our special tomato sauce and topped with fresh Provolone and Mozzarella cheese

SIDE DISHES

Cavatelli al Crema
Mostaccioli Bolognese
Pasta con Broccoli
Pasta Pomodoro
Penne Alfredo
Penne Primavera
Penne Siciliano
Rigatoni Roma

Italian Peas
Italian Potatoes
Steamed Broccoli

Add a second side choice for only $2 more per person.

Suggestions: For a modest price per person you can customize your event. Add pass-around appetizer trays, Grilled Chicken Caesar salad, extra side dishes or even order Shrimp Garanzini as an entrée.

Mangia Tutta can be served family style.

* Plus taxes and gratuity

DESSERT SELECTION

	Individual slice
The Pasta House Co. World Famous Cheesecake *(house made)*	**4.**
Our individual Cheesecake Cup	**3.**
Tiramisu	**3.**
Strawberry Shortcake	**3.**
Tuxedo Layer Cake	**3.**
Fresh Baked Cookies or Brownies	**15. / dz**