# CATERING • 314-644-1400

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

VISIT THE PASTA HOUSE CO. CATERING AT <a href="https://pastahouse.com/catering">https://pastahouse.com/catering</a>

#### **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 an additional \$100.00 room fee.

### **LOCATIONS**

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

# 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 (16.00/person)

- 1 traditional and 1 specialty pasta (17.00/person)
- 2 specialty pastas (18.00/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

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

**Penne Adriano** Penne noodles tossed in white wine and olive oil with crisp bacon, fresh spinach and grilled chicken

**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.	Hot Cheesy Garlic Bread Bites*	16.
Mozzarella Cheese Sticks	23.	Mt. Vesuvius Chicken Filets	30.
Fresh Vegetable Tray*			
With ranch dip	22.		

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

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

# **SPECIAL OCCASION MENU**

**Business Meetings, Seminars, Family Gatherings** 

The special occasion menu is designed to accommodate smaller groups 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.

# **MANGIA TUTTA**

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

(23.00/person)

# 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

#### **APPETIZER SELECTION**

Golden Toasted Ravioli
Hot Cheesy Garlic Bread Bites
Mozzarella Cheese Sticks
Zucchini Sticks Hand breaded zucchini sticks
Fresh Vegetable Tray

#### **SIDE DISHES**

Cavatelli al Crema Mostaccioli Bolognese	Pasta Pomodoro Penne Alfredo	
Pasta con Broccoli	Penne Primavera	
Italian Peas Italian Potatoes	Steamed Broccol	

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

# **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.

# **DESSERT SELECTION**

	Individual slice
The Pasta House Co. World Famous Cheesecake (house made)	5.
Our individual Cheesecake Cup	4.
Tiramisu	5.
Strawberry Shortcake	5.
Tuxedo Layer Cake	5.
Fresh Baked Cookies or Brownies	20./ dz