

# MAMA STORTINI'S CATERING

## BUFFET PACKAGES

Off-Site, On-Site at Puyallup, or Delivery

### SIMPLY ITALIAN

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Cheese Stuffed Tortellini and Ziti Pasta  
with Slow-Simmered Meat Sauce, Tomato Cream Sauce and Alfredo

15.95 per person

### THE ITALIAN FAVORITE

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Ziti Pasta with Slow-Simmered Meat Sauce, Tomato Cream and Alfredo

Select 1: Chicken Parmesan, Lasagna *or* Eggplant Parmesan

16.95 per person

### CHEF'S PASTA TABLE

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Ziti Pasta with Slow-Simmered Meat Sauce, Tomato Cream and Alfredo

Mama's Tuscan Meatballs

Sliced Basil-Garlic Chicken Breasts

*Add on* Mama's Lasagna or Chicken Parmesan (add 3.95 per guest)

17.95 per person

### TUSCAN HARVEST

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Ziti Pasta with Slow-Simmered Meat Sauce, Tomato Cream and Alfredo

Select 1: Chicken Marsala *or* Tuscan Chicken

19.95 per person

### MARKET FRESH

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Herb-Buttered Vegetables

Select 1: Garlic Mashed Potatoes *or* Garlic Parmesan Risotto

Grilled Salmon Fillet with Lemon-Vermouth Butter

Grilled Chicken Breasts with Basil-Garlic Butter

*Add on* Ziti Pasta with Slow-Simmered Meat sauce,  
Tomato Cream Sauce and Alfredo (add 3.95 per guest)

24.95 per person

### TOWN + COUNTRY

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Herb-Buttered Vegetables

Select 1: Garlic Mashed Potatoes *or* Garlic Parmesan Risotto

Braised Beef Shortribs with Bourguignon Sauce

Grilled Chicken Breasts with Basil-Garlic Butter

*Add on* Ziti Pasta with Slow-Simmered Meat sauce,  
Tomato Cream Sauce and Alfredo (add 3.95 per guest)

25.95 per person

### COAST + PLAIN

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Herb-Buttered Vegetables

Select 1: Garlic Mashed Potatoes *or* Garlic Parmesan Risotto

Grilled Salmon Fillet with Lemon-Vermouth Butter

Braised Beef Shortribs with Bourguignon Sauce

*Add on* Ziti Pasta with Slow-Simmered Meat sauce,  
Tomato Cream Sauce and Alfredo (add 3.95 per guest)

28.95 per person

### MOUNT RAINIER GALA

#### Stationary or Tray Passed Appetizers

Select 2: Hot Crab & Artichoke Dip with Bread Rounds,  
Caprese Skewers, Spinach & Italian Sausage Stuffed Mushroom Caps

Rustic Italian Bread with Housemade Tomato Feta Relish

Select 1: Caesar Salad *or* House Salad with Homemade Balsamic Dressing

Select 1: Fresh Vegetable Platter *or* Seasonal Fresh Fruit Platter  
add 1.00 per guest for seasonal upcharge October - March

Herb-Buttered Vegetables

Select 1: Garlic Mashed Potatoes *or* Garlic Parmesan Risotto

Ziti Pasta with Slow-Simmered Meat Sauce,  
Tomato Cream Sauce and Alfredo

Select 1: Baron of Beef, Braised Beef Shortribs with Bourguignon Sauce,  
Top Sirloin (add 5.50 per guest), Prime Rib (add 6.50 per guest),  
*or* Filet Mignon (add 8.95 per guest)

Select 1: Salmon Fillet, Chicken Marsala *or* Tuscan Chicken

38.95 per person



## APPETIZERS

Select Appetizers to enhance a  
Buffet Package or create an Appetizer Buffet

### HOT APPETIZERS

*Each Appetizer Includes 2 Pieces Per Person*

Bacon Wrapped Water Chestnuts	1.95
Spinach & Italian Sausage Stuffed Mushroom Caps	3.25
Spinach & Artichoke Dip <i>served with sliced baguette</i>	3.25
Miniature Homemade Italian Meatballs <i>bite size roasted meatballs with a choice of teriyaki, marinara or sweet Thai chili sauce</i>	3.50
Prosciutto Wrapped Fresh Asparagus <i>topped with balsamic glaze</i>	3.95
Crab Stuffed Mushroom Caps	3.95
Fresh Basil & Bacon Shrimp Skewer	3.95
Grilled Chicken Skewers <i>chicken tenders marinated in a choice of teriyaki, homemade peanut sauce or honey garlic sauce, skewered and grilled over an open flame</i>	3.95
Petite Crab Cakes with Citrus Marmalade	3.95
Hot Crab & Artichoke Dip <i>topped with breadcrumbs, baked golden brown, served with sliced baguette</i>	4.95
Teriyaki Beef Skewers	4.95

### COLD APPETIZER PLATTERS

*Each Platter Serves 25-30 People*

Fresh Vegetable Platter <i>with Ranch or Blue Cheese Dip</i>	55
Caprese Skewers <i>cherry tomatoes, mozzarella &amp; fresh basil drizzled with a balsamic reduction</i>	85
BBQ Pork Platter <i>with hot Chinese mustard &amp; sesame seeds</i>	85
Antipasto Platter <i>gourmet &amp; smoked specialty cheeses, Italian cured meats, artichokes, peppers &amp; crackers</i>	85
Seasonal Fresh Fruit Platter <i>April - September</i>	80
<i>October - March</i>	95
Cheese Platter <i>domestic &amp; imported cheeses with assorted crackers</i>	85
Chilled Tiger Prawn Platter <i>with lemon and homemade cocktail sauce</i>	115
Smoked Salmon Fillet <i>Pacific Northwest smoked salmon with cream cheese, capers, mini bagels &amp; crackers</i>	135

## DESSERT + BEVERAGES

Mama's Homemade Desserts  
Beer, Wine, Full Bar Service

### DESSERT

Assorted Cookie Platter	2.95
Assorted Bars, Brownies & Cookie Platter	4.25
<i>May include Lemon Bars, Brownies, S'mores Bars and Assorted Cookies</i>	
Create Your Own Sundae Bar	5.25
<i>Premium Vanilla Ice Cream with your Choice of Toppings: Chocolate, Raspberry and Caramel Sauce, M &amp; M's, Crushed Oreos, Mixed Nuts &amp; Whipped Cream</i>	
Hand-Dipped Chocolate Strawberries & Truffles	5.50
New York Cheesecake with Raspberry Sauce	5.50

### BEVERAGES

Italian Roasted Coffee	1.50 each
Lemonade or Marionberry Punch	1.50 each
Champagne and Sparkling Cider Toast	4.25 each
<i>served in champagne flutes</i>	
Canned Coca Cola Products	1.75 each
<i>Coca Cola, Sprite, Diet Coke</i>	
Bottled Water	1.75 each
~ Premium Spirits ~	
~ Craft Microbrews ~	
~ Northwest Wines ~	

Select one of our popular buffet packages, or consult our  
event specialist to create the perfect custom menu

253.604.0600

[catering@mamastortinis.com](mailto:catering@mamastortinis.com)

[mamastortinis.com/catering](http://mamastortinis.com/catering)