POMODORO'S

CATERING MENU

Available for All Occasions

Private Parties • Corporate Events • Weddings

Let us cater your next event!

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Pomodoro's
Cucina Italiana
2700 Marina Bay Drive
League City,Tx 77573
281-334-5950

CATERING

Hor d'oeuvres

Minimum 25 guests

Hor d'oeurves Pricing
Select 2 cold & 2 hot - $11.95 per person
Select 2 cold & 3 hot - $13.95 per person
Select 2 cold & 4 hot - $14.95 per person

Cold Hor d'oeuvres

Bruschetta Toasted Italian bread topped with chopped Roma tomato, garlic, mozzarella cheese, virgin olive oil
Fresh Red & Yellow Tomatoes with Buffalo Mozzarella Soaked in balsamic vinaigrette topped with fresh basil
Sun Dried Tomato Wrap filled with sun dried tomato, turkey, cheese, lettuce & Roma tomato
Smoked Salmon with Buffalo Mozzarella Sliced smoked salmon topped with fresh Buffalo mozzarella
Shrimp Cocktail Fresh gulf shrimp with Lemon wedges & cocktail sauce
Deviled Eggs with Shrimp or Crab
Marinated Asparagus Spears Asparagus fingers marinated in our home-made Italian dressing
Prosciutto Wrapped Asparagus Marinated asparagus wrapped with prosciutto
Prosciutto Wrapped Melon Seasonal melon With prosciutto
Fruit Kabobs Seasonal fruit served with yogurt sauce
Assorted Finger Sandwiches Triangle sandwiches filled with chicken salad, tuna salad, egg salad, Turkey and ham
Herbed Biscuits Herbed biscuits with Fig jam and thinly sliced ham

Hot Hor d'oeuvres

Baked Clams
Fresh little neck clams stuffed with seasoned breadcrumbs & crabmeat, baked & topped with a lemon, butter, white wine sauce
Grilled Stuffed Shrimp
Shrimp wrapped with Italian prosciutto
Stuffed Mushrooms
Mushroom caps stuffed with seasoned bread crumbs & crab meat
Chicken Tenders Skewer
Grilled chicken tender on a skewer with peanut sauce
Grilled Mini Panini
Buffalo mozzarella with eggplant & prosciutto

Hot Hor d'oeuvres continued….

Frittata
Meat & cheese or veggie & cheese frittata
Fillo Shells stuffed with choice of Lump crab and remoulade, shrimp and mango, chicken and Alfredo, escargot and Gouda, sun dried tomato, cucumber and dill **or** black bean with smoked chicken
Beef or Chicken Satay Skewers of filet, mushroom, squash, peppers and onion with a balsamic reduction
Grilled Chicken Quesadillas Flour tortilla stuffed with grilled chicken, pico de gallo and roasted bell peppers
Shrimp & Black Bean Quesadillas Served with cumin cream sauce
Mini Beef or Chicken Wellington Beef or Chicken rolled in a puff pastry and served with a dipping sauce
Kabobs Chicken and pineapple or Beef and peppers served with a balsamic glaze
Peppered Bacon Wrapped Shrimp or Scallops Served with a spicy peppercorn cream sauce
Stuffed New Potatoes Potato halves stuffed with herbed cheese
Crawfish Empanadas Spicy crawfish tails and Swiss cheese in a pastry
Chicken Fingers Fried Chicken fingers served with choice of dipping sauce
Bacon Wrapped Tenderloin Bites Stuffed with jalapeno jack cheese
Hot Wings Fried or Buffalo style served with celery and choice of dipping sauce
Italian, Hawaiian or Texas BBQ Meatballs Italian meatballs in our homemade Pomodoro (tomato) sauce; Hawaiian meatballs in a pineapple teriyaki glaze or BBQ meatballs in a spicy southwest BBQ sauce
Stuffed Jalapenos Cream cheese and mozzarella stuffed, bread and deep fried
Pizza Squares A variety of pizza cut into finger sized squares
Beggars Purse Beggars Purses filled with wild mushroom and cheese

Cheese &Fruit Trays

Domestic Cheese Board Selection of domestic cheeses complimented with fresh fruit and assorted crackers $3.00 per person
Fresh Fruit Tray A mélange of fresh seasonal fruit presented sliced, cubed or skewered $3.50 per person
Crudités with Dip Assorted bite sized vegetables with your choice of dipping sauces $2.50 per person
Choose 2 Display Choose any two items from Cheese Board, Fresh Fruit or Crudités $5.25 per person

Specialty Stations

Minimum 50 guests

Carving Stations Guests can choose toppings such as sautéed mushrooms, caramelized onions, gourmet mustards, herbed may, au jus and horseradish and served with rolls. Carving stations serve 50 guests.

Honey Baked Ham $195 Pork Loin $225
Succulent Turkey $225 Roast Beef $250
Roasted Suckling Pig $275 Steamship Round of Beef $275

Pasta Station

Fresh cooked pasta prepared to your specifications, spicy marinara, Alfredo, garlic basil pesto, Bolognese, wild mushroom cream or vodka sauces tossed with Julienne vegetables and parmesan cheese. Choose 3 sauces and 2 pastas
$8.25

Italian Panini Station

Italian bread brushed with roasted garlic and extra virgin olive oil and pesto, grilled with your choice of Imported hard salami, Italian prosciutto, pepperoni, fire-roasted peppers, fresh mushrooms, vine-ripened tomatoes, a blend of parmesan and mozzarella cheese and kalamata olives.
$7.25

Martini Mashed Potato Bar

Savory roasted garlic and parmesan cheese mashed potatoes accompanied with hickory smoked bacon, shredded cheddar cheese, sour cream and chives, served in an elegant martini glass. Also try our sweet potato station with rum spiced candied sweet potatoes with raisins and marshmallows.
$6.25

Quesadilla or Soft Taco Station

Fresh tortillas grilled with sizzling beef, tequila lime chicken (grilled shrimp or fresh fish optional for additional $2 per person), cheese, fresh cilantro, tomatoes, spicy salsa, shredded cabbage and sour cream
$7.50

Avocado Station

Fresh Avocado halves topped with your choice of crabmeat or shrimp with roasted corn and black bean salsa or picot de gallo
$7.50

Ice Cream Station

Premium Ice Cream with hot chocolate and caramel sauces, whipped cream and all your favorite toppings. Additional option of a chef manned station with warm butter rum bananas, cherries jubilee, warm brandied peaches, additional $2 per person
$6.95

Coffee Station

Fresh brewed coffee, teas, brown and white sugar, Belgian chocolate, Italian syrups, fresh whipped cream, cinnamon sticks, stirrers, liqueur chocolates, shortbread cookies or biscotti
$10.95

Buffet Menu

Buffet I includes two salads, two selections from the Standard Menu, one selection from the Preferred or Premium Menu, two sides, fresh rolls and butter for $22.99
Buffet II includes two salads, one selection from the Standard Menu, one selection from the Preferred or Premium Menu*, two sides, fresh rolls & buffer for $19.99
Buffet III includes one salad, one selection from the Standard Menu, two sides, fresh rolls and butter for $15.99

Standard Menu

Honey Glazed Ham
Spinach-Artichoke Stuffed Chicken Breast
Sliced Roast Beef with Mushroom Sauce
Herb-Roasted Turkey Breast with Cranberry Chutney
Vegetable Lasagna
Seven Layer Beef Lasagna
Chicken Marsala
Chicken Picatta
Grilled Chicken Alfredo
Chicken Parmigiana
Eggplant Parmigiana
Parmesan Crusted Tilapia
Rotisserie Chicken

Preferred Menu

London Broil with Mushroom Gravy
Grilled Salmon Portofino
Chicken Cordon Bleu
Shrimp Scampi
Grilled Center Cut Pork Chop
with Apple & Sausage Stuffing
Stuffed Pork Tenderloin
with Mozzarella & Roasted Peppers
Blackened Catfish

Premium Menu* (add $2 per person)

Beef Tenderloin Medallions
Seafood Risotto
Shrimp and Scallop Alfredo
Pan Seared Veal with Lemon Demi Glaze
Walnut encrusted Red Snapper
Crab stuffed Jumbo Shrimp

Sides

Rosemary Roasted New Potatoes
Parmesan Garlic Mashed Potatoes
Penne Pasta with Herb Butter
Italian Vegetable Medley in a Basil Tomato Sauce
Green Bean Almandine

Salads

Tossed Garden Salad with Assorted Dressings
Caesar Salad with Garlic Croutons

Specialty Bars and Cocktail Stations Available
Customized pricing available upon request

Themed Buffet Packages

Minimum 50 guests

Italian

Pre-Reception Mini Italian Meatballs, Sausage &Peppers, Fresh Mozzarella Salad
Main Course Chicken or Veal Parmigiana with pasta, sautéed broccoli with garlic and parmesan cheese, Caesar or Garden salad and garlic bread
Dessert Tiramisu or Cannoli
$22.95 per person

Seafood

Pre-Reception Shrimp cocktail, fruit & cheese display and vegetable crudités with dip
Main Course Grilled Salmon with asparagus, sweet peppers and corn on the cob, an Avocado Station of fresh avocado halves topped with your choice of crabmeat, shrimp, black bean and roasted corn relish or fresh homemade pico de gallo, Caesar salad, Garden salad, and fresh rolls & butter
Dessert Key Lime pie bites and assorted fruit tarts
$40.95 per person

Texas

Pre-Reception Fruit and cheese display with crackers, vegetable crudités with dip, stuffed jalapenos
Main Course Choice of two Texas favorites…slow smoked beef brisket, sausage links, tender beef or pork ribs and BBQ chicken. Includes Garden salad with apple smoked bacon vinaigrette, Ranch beans, red potato salad, cole slaw, pickles, onions and jalapeno cornbread
Dessert Ice cream sundae station
$21.95 per person

Mexican

Pre-Reception Taquitos filled with your choice of pork, beef or chicken, assorted tamales with fire-roasted salsa and quesadilla station with choice of chicken, beef or vegetable, guacamole, salsa and sour cream
Main Course Beef and/or Chicken Fajitas with sautéed onions and bell peppers, shredded cheese, sour cream and guacamole. Spanish rice, refried or ranchero beans, fresh tortilla chips with salsa and queso
Shrimp Fajitas add $3 per person
Dessert Tres Leches Cake or Flan
$25.95 per person

American

Pre-Reception Fruit and cheese display with crackers
Main Course Honey Baked Ham, Fried Chicken, Macaroni & Cheese, green beans almandine, Martini mashed potato bar with assorted toppings and cornbread
Dessert Apple Pie a la mode
$23.95 per person

Boxed Lunches $8.95

Minimum 15 guests

HOT SANDWICHES served on Italian Baquette

Chicken Parmigiana Breaded chicken breast topped with Pomodoro sauce & mozzarella
Meatball Parmigiana Meatballs topped with Pomodoro sauce & mozzarella
Italian Sausage Parmigiana Sausage topped with Pomodoro sauce & mozzarella
Italian Sausage & Peppers Sausage sautéed with peppers and onions in a light Pomodoro sauce
Eggplant Parmigiana Breaded Eggplant topped with Pomodoro sauce & mozzarella
Grilled Chicken Topped with lettuce & tomato

PANINI served on Grilled Panini Bread

Grilled Portobella Nella
Grilled Portobella mushrooms with roasted bell peppers, fresh mozzarella cheese and sun dried tomato spread
Grilled Chicken Dominic
Grilled chicken breast topped with Asiago cheese and chopped tomatoes on Ciabatta bread
Grilled Panini Tina
Thinly sliced Parma Proscuitto, fresh water mozzarella, Sliced tomato with pesto mayonnaise

COLD SANDWICHES on Italian, White or Wheat

Turkey & Cheese
Ham & Cheese
Roast Beef & Cheese
Italian Combo (salami, ham, pepperoni & cheese)
Caprese (mozzarella, basil & tomato)

DELI SANDWICHES on Italian, White, Wheat or Rye

New York Hot Pastrami & Swiss
Hot Corned Beef & Swiss
Reuben (corned beef, sauerkraut & 1000 island dressing)
Philly Cheese Steak

All cold sandwiches include lettuce & tomato available in Whole Wheat Wraps or Spinach Wraps.

All Boxes Lunches include chips, pickle, cookie & drink

Pomodoro's Specialties

Minimum 50 guests

PASTA

Lasagna $9.95
Layers of pasta, seasoned beef, ricotta, parmigiana, mozzarella & Pomodoro Sauce

Fettuccine Alfredo ala Lisa $9.95
Fettuccine pasta in an Alfredo sauce topped with grilled chicken

Canelloni Pomodoro $9.95
Chicken & spinach stuffed pasta, topped with a tomato cream sauce.

Penne Pomodoro $9.95
Penne pasta sautéed with garlic, olive oil and sun dried tomatoes topped with grilled chicken

Penne Arrabiata $9.95
Penne pasta sautéed in a spicy marinara sauce with grilled chicken.
With shrimp or salmon add $2.00

Spaghetti with Meat Balls $7.95
Or Italian Sausage
Topped with Pomodoro sauce

All Pasta Entrees served with salad and bread

ENTREES

Chicken Parmigiana $10.95

Veal Parmigiana $12.95
Breaded Chicken breast or Veal topped with Pomodoro sauce & mozzarella cheese

Chicken Marsala $10.95
Veal Marsala $12.95
Chicken breast or Veal sautéed with shallots & mushrooms finished with a Marsala wine

Chicken Rollatini $9.95
Veal Rollatini $11.95
Chicken breast or Veal stuffed with prosciutto, spinach & provolone cheese, in a lemon-butter & white wine sauce

Rotisserie Style Chicken $9.95
Marinated oven-roasted chicken quarter

Shrimp Scampi $11.95
Shrimp sautéed with garlic, basil, olive oil, butter, lemon & white wine

Grilled Salmon Portofino $12.95
Marinated grilled salmon, topped with a rosemary butter & white wine sauce

Snapper Josephine $16.95
Grilled Snapper topped with shrimp & crabmeat in a butter, lemon & white wine sauce

Pollo Con Asparagus $11.95
Asparagus stuffed chicken breast rolled in seasoned bread crumbs, baked & topped with mushroom wine sauce, served with risotto

ENTREES continued

Filet Mignon - Market price
Grilled filet mignon, topped with a burgundy wine sauce Served with risotto

Fettuccini Pomodoro $11.95
Succulent shrimp sautéed in garlic, basil & sun dried tomatoes. Served over fettuccini pasta

Pollo Danielle $11.95
Chicken breast stuffed with prosciutto, fresh buffalo mozzarella & basil. Finished with a mushroom Marsala wine sauce. Served with pasta

Stuffed Shrimp $13.95
Extra large gulf shrimp stuffed with lump crabmeat grilled golden brown & topped with garlic herb butter. Served with risotto

Southwest Breast of Chicken $9.95
Chicken breast topped with avocado. pepper jack cheese & sautéed peppers & onions. Served with Spanish rice

Pollo Salvaggio $11.95
Grilled chicken breast & shrimp topped with sundried tomato & feta cheese finished with a white wine, basil sauce.

All Entrees served with mixed vegetables, salad and bread

Trays

A limited number of items are available in half pans and full pans for pick up or drop off. Great for home, school or church events!

Sandwich Trays and Pizza also available!

Call today for pricing. Will work with Schools and Churches to fit your budget!

832-549-5129

Sweets Minimum 25 guests

Cannoli
$3.00 per person

Tiramisu
$3.00 per person

Cheesecake Bites
$2.75 per person

Chocolate Walnut Brownies
$18.00 per dozen

Assorted Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter
$9.00 per dozen

Beverages

Coffee $10.99
Gallon of regular or decaf

Fruit Juice $12.99
Gallon of your choice of orange, apple, cranberry or grapefruit

One Gallon Iced Tea or Lemonade $7.99

Assorted Soft Drinks $1.50 each

Bottled Water $1.50 each

BARTENDING SERVICES

Full Bar Call Services $19.99 per person (4 hour service)

Wine &Beer $15.99 per person (4 hour service)
Both options include soft drinks, please inquire for more details.

See Catering Policies for Bartender Fees

Catering Policies

Menu Selection

The enclosed menus are not limited to these items. Pomodoro's can create a customized menu to best suit your event. Final menu selections must be submitted at least three weeks prior to your event. Food and beverage pricing may change due to market conditions. Menu prices are subject to change until a final contract is signed by both parties.

Labor Charges, Attendant Fees and Bartender Charges

Additional staffing such as carvers and station attendants are required for some specialty stations for $100 per station. Bartenders are available at a rate of $30/hour (4 hour minimum) and wait staff is available at a rate of $15/hour (3 hour minimum). One bartender can accommodate 100 guests and one server can accommodate 25 guests efficiently. For parties of 150 guests or more, a bar-back is required at a rate of $15/hour (4 hour minimum). Plated entrees required 1 server per 10 guests and kitchen staff of 2 per entrée at a rate of $20/hour (4 hour minimum).

Sales Tax and Service Charge

All food and beverage prices are subject to a 15% service & gratuity charge and 8.25% sales tax.

Guarantees

Attendance must be confirmed three (3) business days prior to the event. This number will be considered a guarantee, not subject to reduction and charges will be computed based on this number, or number served on the day of the event, whichever is greater. Pomodoros will serve no more than 5% over the final guarantee number. However, every effort will be made to accommodate increases more than 5% of the guaranteed number for an additional charge of current published prices.

Payment

A non-refundable deposit of 50% of the total catering expenditure is required.

We can also customize a special menu to suit your catering needs!