

Wedding & Special Event Menu

Taste the XOVE in every bite!

Pomodoro's Cucina Italiana-Clear Lake 1001 Pineloch Drive Houston, TX 77062 Pomodoro's Cucina Italiana-South Shore 2700 Marina Bay Drive League City, TX 77573

Appetizer Selections

\$3.95 per guest

Bruschetta toasted bread topped with chopped Roma tomato, garlic, mozzarella cheese & olive oil **Stuffed Jalapeños** stuffed with cream cheese and mozzarella, breaded & deep fried **Mini Italian Meatballs** all beef meatballs cooked in our homemade Pomodoro Sauce **Stuffed New Potatoes** potato halves stuffed with herb cheese

\$4.95 per guest

Shrimp Cocktail fresh gulf shrimp with lemon wedges & cocktail sauce Sur Dried Tomato Ulrap filled with sun dried tomato, turkey, cheese, lettuce and Roma tomato Untipasto Skewers Tortellini, salami, cheese, marinated mushroom & tomato with a balsamic glaze Smoked Salmon with Buffalo Mozzarella sliced smoked salmon topped with fresh mozzarella Spinach Urtichoke Dip served with garlic toast & crackers Stuffed Mushrooms mushroom caps stuffed with seasoned breadcrumbs & crab meat Chicken Quesadillas flour tortilla stuffed with grilled chicken, pico de gallo & roasted bell peppers Shrimp Black Bean Quesadillas grilled shrimp, black beans & cheese with a cumin cream sauce

\$5.95 per guest

Prosciutto Wrapped Asparagus marinated asparagus wrapped with prosciutto
Prosciutta Wrapped Melan seasonal melon & prosciutto
Mini Beef or Chicker Wellington beef OR chicken rolled in pastry with horseradish cream
Bacon Wrapped Tenderloin Bites tender bites of filet mignon wrapped in bacon
Prosciutto Wrapped Shrimp grilled shrimp wrapped with prosciutto
Fresh Fruit Display assorted selection of seasonal fruit
Crudité with Dip assorted selection of bite sized vegetables & dipping sauces

\$6.95 per guest

Mini Crab Cake with seasoned breadcrumb & Remoulade sauce *Cheese Board* assorted selection of domestic and imported cheese garnished with fruit & crackers

\$9.95 per guest

Pomo Charcuterie Board assorted selection of Italian meats and cheeses accompanied by fresh fruit, marinated vegetables, olives and garnished with assorted crackers and bread

Italian Dinner Selections

All Buffets Include One Salad, Two Dressings, Two sides, Rolls & Butter and Iced Tea & Water \$19.99 Single Entrée, \$24.99 Qual Entrée

Salads

Garden Spring Mix with tomatoes, cucumbers & black olives (homemade Balsamic, Italian or Ranch) *Caesar* heart of romaine, parmesan cheese and croutons with homemade Caesar dressing

Sides

Rice Pilaf Rosemary Roasted New Potatoes, Mashed Potatoes parmesan, garlic or butter Penne Pasta with herb butter, Alfredo or marinara sauce Green Bean Almandine Whole Green Beans with bacon and onion Vegetable Medley seasoned vegetable

Entrees

Creany Chicken Pesta pasta in a pesto cream sauce with mushrooms, tomatoes & chicken Chicken Picatta chicken breast sautéed with capers, in a lemon and butter sauce Eggplant Parmigiana sliced eggplant breaded, pan fried with Pomodoro sauce and mozzarella Grilled Chicken Alfreda penne pasta in an Alfredo sauce, topped with grilled chicken Chicken Parmigiana breaded chicken breast topped with Pomodoro sauce and mozzarella Chicken Marsala chicken breast sautéed with shallots & mushrooms, finished with Marsala wine Chicken Salvaggia sautéed in lemon, butter, white wine, basil, sundried tomatoes & feta cheese Cannellani Danielle pasta stuffed with ground chicken, spinach, ricotta, & mozzarella, topped with Pomodoro cream sauce Beef Zasagna layers of pasta, ground beef, mozzarella & ricotta, topped with Pomodoro sauce Shrinp Scampi sautéed shrimp with garlic, basil, olive oil, butter, lemon, & white wine served over pasta (add \$2 pp)

Seafood Risotto clams, shrimp, scallops, and snapper in a creamy risotto (add \$2 pp)

Pomodoro's Pizza Buffet

Includes one salad, up to 5 Different Pizzas and Iced Tea & Water

\$15.99 per guest

Hand Tossed NY Style Pizza with Assorted Toppings

(choose 3 with up to 2 toppings each)

Anchovies, Artichokes, Bacon, Bell Pepper, Black Olives, Broccoli, Canadian Bacon, Garlic, Green Olives, Ground Beef, Jalapenos, Mushrooms, Onion, Pepperoni, Pineapple, Sausage, Spinach & Tomatoes.

Specialty Pizzas with Premium Toppings

(choose 2) **BBQ Chicker** grilled chicken, red onion, BBQ sauce and mozzarella (no tomato sauce) **Chicker. Parm** pieces of fried chicken topped with marinara sauce and mozzarella cheese **Greek** olive oil, olives, tomatoes and feta cheese (no tomato sauce) **Grilled Chicker Alfredo** Alfredo sauce, grilled chicken and mozzarella cheese **Grilled Chicker Pesto** pesto sauce, grilled chicken and mozzarella cheese **Meat Zovers** pepperoni, sausage, bacon, ground beef and Canadian bacon **Meatball Parm** pieces of Italian meatballs with marinara sauce and mozzarella cheese **Prosciutto and Arugula** mozzarella, prosciutto and arugula (no tomato sauce) **Quattro. Formaggi** olive oil, ricotta, parmesan, mozzarella and provolone (no tomato sauce) **Veggie** mushrooms, onions, artichokes, spinach and tomatoes **Uhite Clam** olive oil, garlic, clams and mozzarella (no tomato sauce)

Pizza & Pasta Buffet

Includes One Salad, Two Dressings, Any Two Pizzas, Two Pasta* Entrees and Iced Tea & Water \$19.99 per guest

Don't see what you want? Ask us to customize a menu for you!





Staffing Requirements

Captain and Servers up to 150 guests for up to 4 hours, \$475.00.

Service includes delivery (within 30 miles), setup, buffet serving, bussing tables, cleaning service area and throwing away trash after dinner.

Additional staff hours will be billed at \$125 per hour.

Additional staff will be needed for events over 150 guests, having passed appetizers or requiring additional buffet lines.

Details

50 person minimum for all buffet options.

Pomodoro's will need up to 4 covered 8ft banquet tables for serving (linens available for an additional fee).

All catering includes disposable dinnerware, flatware and glassware. Real china available for a fee.

Menu Selection

Final menu selections must be submitted at least 2 weeks prior to your event. Leftover food will be taken by Pomodoro's & discarded unless a Food Release is signed.

Guarantees

Attendance must be confirmed four (4) 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. Pomodoro's 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 required at time of contract. Payments made with a credit card will incur a 3% processing fee. Make all payments payable to POMODORO'S and mail to 3119 Red Maple Drive, Friendswood, TX 77546 or drop off at either Restaurant.

Contact

Daniella Floridia Gibbs Director of Off-Site Catering, Weddings & Special Events 832.423.7539 pomodoros.events@gmail.com www.pomodorosonline.com

We look forward to serving you and your guests, *Baniella*