



Catering Menu



Chef Paolino Cafe Baltimore
 100 South Charles Street
 Inside Bank of America Building
 Baltimore, MD 21201
 Tel: 410.837.6909



Party Platter Menu

Giant Subs
 3ft\$59.95
 6ft\$109.95
Italian or American
Served with Lettuce, Tomatoes, Onions, Hot Peppers, Mayo or Oil & Vinegar
With your choice of Homemade Italian Potato salad or, Italian Pasta salad or, Cole slaw

Assorted Sub Trays\$6.00 per person
 Ham Turkey American cheese
 Roast beef Italian Cold Cut Provolone cheese
Served with Lettuce & Tomatoes, Mayo, Oil & Vinegar
All other condiments are available upon request

Specialty Sub Trays\$6.50 per person
The Italian
Prosciutto, Fresh Mozzarella, Tomatoes, Basil & Olive Oil
Chicken Caesar Wrap
Grilled Chicken, Romaine Lettuce, Caesar Dressing and Parmesan cheese
Grilled Chicken
Topped with your favorites by choice
Veggie
Lettuce, Tomatoes, Olives, Mushrooms, Red Peppers, Artichokes, Onions
Parmacotto
Roasted Rosemary Ham, Fresh Mozzarella, vine ripe tomato, fresh basil drizzled with olive oil

Shrimp Salad\$7.95 per person
 Crab Cake\$7.95 per person
Served with Tarter sauce, Lettuce and Tomato

Stuffed Party Rolls
 1 dozen each pre made
 Tuna Salad\$24.99
 Chicken Salad\$24.99
 Shrimp Salad\$29.99

Homemade Cold Salad 6 pounds \$29.95
 Italian Pasta Salad
 Italian Potato Salad
 Cole Slaw

Cheese Platter served w/ crackers & honey mustard
 Small (serves 15-20)\$29.95
 Medium (serves 30-50)\$39.95
 Large (serves 75-110)\$59.95

Fresh Vegetable Tray
 Small (serves 15-20)\$ 29.95
 Medium (serves 30-50)\$39.95
 Large (serves 75-100)\$54.95

Shrimp Spring Rolls
Mescalun Lettuce, Shredded carrots and sautéed shrimp served with balsamic
 Medium tray (serves 15)\$39.95
 Large tray (serves 25)\$59.95

Mellon wrapped w/ Prosciutto
Accompanied by Cheese and cherry blocks
 Medium (serves 15)\$39.95
 Large (serves 25)\$ 59.95

Stuffed Mushroom Caps
An Assortment of Mushrooms w/ Blue Cheese & Walnuts, Spinach, Cheddar Cheese & Broccoli, Cheddar Cheese & Bacon
 Medium Tray\$49.95
 Large Tray\$69.95

Seasonal Fruit Bowl
 Serves 15\$ 29.95

Italian Caponata
Olives, Eggplant, Celery, Peppers, Capers, Onions & Tomatoes
 Serves 20\$39.95

Chicken Tenders w/Honey Mustard & BBQ Sauce
 30 Pieces\$35.95

Chicken Shish Kabobs
 60 pieces\$49.95

Jalapeno Poppers
 30 Pieces\$29.95

Mozzarella Sticks
 30 pieces\$34.95

Meatballs w/ Tomato Sauce
 1oz \$.75 each
 2oz \$1.10 each

Italian Sausage w/ Peppers & Onions
 Serves 20-25\$34.95
 Serves 40-50\$59.95

5lbs Steamed Shrimp w/ Cocktail Sauce
 Medium Count\$49.95
 Large Count\$59.95
 Ex Large Count\$69.95
(add \$6.00 to peel & devein)

Crab Balls w/ Cocktail Sauce
\$1.10 each (min 25)
\$.80 each (min 100)

Chef Paolinos Crab Dip w/ Crackers
2lbs \$39.95
4lbs \$79.95

Due to market price, prices are subject to change.

Breakfast

Assorted Muffin & Bagel trays
 Served with Butter, Cream cheese and assorted jellies
 Scrambled Eggs
 Fresh Fruit Bowl
 Yogurt & Granola
 Coffee
 Mixed Juices

Price based on breakfast choices.

For more information contact:



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Insalata E Antipasti (Salads)

- Garden Salad\$2.50 per person
- Caesar Salad\$4.00 per person
- Greek Salad\$5.00 per person
- Antipasto Salad\$6.00 per person
Prosciutto, Salami, Provolone, Capicola, Artichoke hearts and roasted peppers, served over fresh garden vegetables
- Chicken Salad\$6.00 per person
Marinated Chicken Breast over fresh garden vegetables
- Mista Verde \$7.00 per person
Mixed field greens, cherry tomatoes and red onions, tossed with balsamic vinaigrette topped with crumpled goat cheese
- Cozze Marinara\$5.00 per person
Fresh Mussels in a light marina sauce
- Cozze Al Limone\$5.00 per person
Fresh mussels in a wine, garlic, lemon sauce
- Mozzarella Caprese\$5.00 per person
Fresh Mozzarella, Ripe vine tomatoes, and Basil topped with olive oil
- Calamari Fritti\$6.00 per person
- Italian Roasted Vegetable Platter \$7.00 per pound
Artichokes, Red peppers, Mushrooms, Zucchini, Olives and Asparagus



Pasta

All pasta are \$7.00 per person and include garden salad and your choice of garlic or Italian bread

- Penne Alla Arabiata**
Penne pasta in a spicy marinara sauce
- Penne Alla Matriciana**
Penne pasta with Italian bacon in a marinara sauce

- Sausage Alla Napolitana**
Sliced Italian sausage in a lite marinara sauce served with Penne pasta
- Penne and Zucchini**
Sliced zucchini in a lite marinara sauce served with Penne pasta
- Fettuccine Alfredo**
Egg noodles in a cheese and cream sauce
- Ravioli Rosina**
Cheese ravioli in a marinara sauce with a touch of cream and imported parmesan cheese
- Spaghetti con Polpette**
Spaghetti with Meatballs and tomato sauce
- Rigatoni Siciliana**
Rigatoni pasta with diced baby eggplant in marinara sauce and grated ricotta cheese
- Penne Vodka**
Penne pasta in a pink sauce finished with Vodka
- Eggplant Parmigiana with Spaghetti**



Vitello (Veal)

All veal entrees are \$12.50 per person and include garden salad and your choice of Italian bread or garlic bread

- Veal Parmigiana**
Breaded veal cutlet in tomato sauce, topped with mozzarella served with penne pasta
- Veal con Marsala**
Fresh veal scallopini with Mushrooms in a marsala wine sauce served with penne
- Veal Saltimboca**
Fresh veal scallopini topped with Prosciutto and mozzarella in a white wine sauce served with penne Napolitana
- Veal Chesapeake**
Fresh veal scallopini topped with crab meat and melted mozzarella in a cream sauce served over fettuccine
- Veal Piccata**
Fresh veal scallopini with capers in a lemon wine sauce served with penne pasta



Frutti di Mare (Seafood)

All seafood entrees are \$13.00 per person and include garden salad and your choice of Italian bread or garlic bread

- Shrimp Alla Mare**
Fresh shrimp and crab meat in a pink sauce served over penne pasta
- Shrimp Alla Marinara**
Jumbo shrimp in a light marinara sauce served over linguine
- Shrimp Cardinale**
Fresh shrimp with roasted peppers and mushrooms in a pink sauce served over fettuccine
- Salmon Rose**
Chunks of salmon in a pink sauce tossed with penne pasta
- Seafood Adriatico**
Fresh scallops, shrimp and crab meat in a cherry tomato sauce over angle hair pasta



Pollo (Chicken)

All chicken dishes are \$11.00 per person and include garden salad and your choice of Italian bread or garlic bread

- Chicken Parmigiana**
Breaded chicken breast in tomato sauce topped with mozzarella served with penne pasta
- Chicken Marsala**
Fresh chicken breast with mushrooms in a marsala wine sauce served with penne
- Chicken Francese**
Fresh chicken breast dipped in egg and sautéed in a lemon wine sauce
- Chicken Brunello**
Chicken cubes with mushrooms in a pink sauce served with penne pasta
- Chicken Picatta**
Fresh chicken breast with capers in a lemon wine sauce served with penne pasta

Fresh from the Oven

All items are \$6.00 per person and include your choice of Italian bread or garlic bread

- Homemade Lasagna (Meat or Veg)
- Homemade Manicotti
- Homemade Stuffed Shells
- Baked Ziti

Hot Oven Specialty Platters.....\$6.00 per person
An Assortment of cheese calzones, strombolis, and spinach rolls served with marinara sauce and your choice of homemade Italian potato salad, or Italian pasta salad, or cole slaw



Fresh Dough Pizza

	Med. 14 in	Lg. 18 in
Cheese	\$8.95	\$10.95
White Pizza	\$10.95	\$12.95
Chef Special	\$12.95	\$15.95

Additional Toppings Available
Pepperoni, sausage, mushrooms, ham, onions, green peppers, and black olives
Add \$1.50 to Medium
Add \$2.00 to Large

Dolci (Dessert)

Cookie & Cannoli Platter
\$3.00 per person

Cheese Cake & Carrot Cake
\$4.00 per person

