



CIAO, MAMA!

Catering

Let Mama take care of everything while you have fun. Host your private event on-location or at Mama's and get treated like family. It's Mama's kitchen but your party!



MAMASONTHEHILL.COM
314-776-3100





Banquet Appetizers Menu

Priced Per Person – No Partial Orders

Toasted Ravioli \$3/pp

Meat or cheese filled ravioli served with our house marinara.

Antipasto \$7/pp

Served on each table or as a beautiful presentation on serving table. Outstanding display with variety of Italian meats, cheeses, olives, peppers, onions, fruit, figs, and much more.

Bruschetta \$3/pp

Seasonal fruit bruschetta also available! Homemade toast points topped with our delicious pepper blend, black olives, red onions, and garlic.

Chicken Wings \$4/pp

Fried or hot!

Crab Cakes \$5/pp

Lump crab meat mixed with delicious seasoning and spices made into patties and served with our house made remoulade sauce.

Salsiccia & Feta Filled Mushroom Caps \$4/pp

Local made salsiccia blended with our own blend of herbs and spices, garlic, and onions mixed with fresh feta cheese and topped with a balsamic glaze.

Eggplant Parmigiano \$4/pp

Thin sliced eggplant breaded and deep fried, topped with our house marinara and provol cheese, and baked until perfect!

Fried Artichoke Hearts with Flash Fried Spinach \$4/pp

Fresh artichoke hearts lightly breaded and deep fried; as they're cooking we mix in some fresh spinach and serve with house made garlic butter.

Homemade Mini Meatballs in a Spicy Marinara Sauce \$3/pp

Our delicious meatballs made bite size and served in a spicy marinara sauce.

Flash Fried Calamari \$4/pp

Camara rings and tentacles lightly breaded and fried, topped with lemon pepper, and served with our house marinara sauce.

Chicken Tenders \$3/pp

Local grown chicken sliced into strips, breaded, and deep fried.

Hummus with Pita \$3/pp

House made roasted garlic hummus served with pita slices.

Vegetable Platter \$2/pp

Fresh vegetables including carrots, celery, peppers, cucumbers, cauliflower, broccoli, and green onions. Vegetables subject to change.

Spinach Artichoke with Pepper Cheese Dip served with Toast Points \$4/pp

Fresh spinach and artichokes blended with our pepper cheese, onions, and garlic; served piping hot with house made toast points.

Shrimp Cocktail \$5/pp

Jumbo shrimp served chilled with our house made cocktail sauce.

Shrimp Scampi \$5/pp

Jumbo shrimp grilled and sauteed in our lemon butter garlic sauce with red pepper flakes.

Fresh Melon and Prosciutto (Seasonal)

Fresh sliced melon wrapped with local delicious prosciutto. Market price.

Salsiccia Bites with Peppers and Onions \$4/pp

Local made salsiccia grilled, cut into bites, and sauteed with peppers and onions.

Whipped Ricotta Dip with Roasted Tomatoes served with Toast points \$5/pp

Fresh ricotta whipped with our secret blend of herbs and spices and topped with roasted tomatoes.



Banquet Appetizers Menu

Priced Per Person – No Partial Orders

Fried Mushrooms \$3/pp

Local grown mushrooms breaded and deep fried, served with our house marinara sauce.

Fried Olives \$4/pp

Served with marinara sauce.

Arancini with Cheese Balls \$4/pp

Homemade rice balls filled with herbs and cheese and served on top of our house marinara sauce.

Salami and Fig Crostini with Ricota \$5/pp

Local made salami and grown figs served on top of our seasoned ricotta and toast point.

Fritto Misto \$4/pp

Fresh vegetables cut and deep fried and served with house marinara.

Clams Casino \$5/pp

Fresh clams steamed and filled with our fresh bacon, garlic, pepper, and cheese blend.

Fried Cheese Sticks \$4/pp

House made provol sticks served with marinara.