

# HORS D'OEUVRES

(PRICED PER DOZEN)

**2 Bite Meatball Sliders** \$21

**Shrimp Cocktail** \$24

**Tomato, Mozzarella, Basil Skewer** \$18

**Muffaletta Bites** \$25

**Arancini w/ Red Pepper and Parmesan** \$20

# SALADS

SMALL \$40, LARGE \$60

## Caesar Salad

Romaine Lettuce, Parmesan, Croutons,  
Traditional Dressing

## Mixed Greens

Mixed baby lettuce, Cucumber, Tomatoes, Red  
Onion, Croutons, House-made Ranch or Italian

## Mediterranean

Arugula, tomato, red onion, cucumber,  
Kalamata olives, feta cheese, and  
balsamic dressing

# ANTIPASTI SELECTION

**Antipasti Platter** 12" \$40 18" \$70

Salami, Prosciutto, Mortadella, Provolone,  
Tomato, Olives, Roasted Peppers, Egg,  
Artichokes, Pickled Vegetables, Shaved Onion,  
Old Italian Dressing

**Vegetable Crudite** 12" \$30 18" \$40

Cherry Tomatoes, Cucumber, Celery, Romaine  
Spears, Broccoli, Bell Peppers, Radish, Carrot,  
Lemon Hummus, Ranch

# ENTRÉES

½ PAN SERVES 10-12 PEOPLE

FULL PAN SERVES 22-24 PEOPLE

**Joos Special** ½ Pan \$60, Full Pan \$120

House-made linguini, hot pepper seeds, garlic  
oil, melted cheese, house sauce

**Penne a la Vodka** ½ Pan \$65, Full Pan \$130

Penne pasta tossed in a tomato vodka sauce  
with Romano cheese

**Penne Arrabiatta** ½ Pan \$55, Full Pan \$110

Penne pasta tossed with sliced garlic, crushed  
red pepper flakes, red wine, and tomato sauce

**Fettuccini Alfredo** ½ Pan \$60, Full Pan \$120

House-made pasta in a parmesan cream sauce

**Fettuccini Carbonara**

½ Pan \$65, Full Pan \$130

House-made pasta with a creamy sauce made  
with bacon, onion, and Parmesan cheese

**Tortellini with Alfredo**

½ Pan \$70, Full Pan \$140

Cheese filled pasta twists with a parmesan  
cream sauce

**Orrechiete with Broccoli and Sausage**

½ Pan \$75, Full Pan \$150

"Little Ear" pasta mixed with broccoli sautéed  
in fresh garlic with Italian sausage in a white  
wine and chicken broth

**Whole Wheat Pasta Primavera**

½ Pan \$65, Full Pan \$130

Sautéed fresh vegetables in a white wine and  
fresh herb sauce over house-made whole  
wheat linguini

**Baked Ziti** ½ Pan \$65, Full Pan \$130

Ziti pasta tossed in our house sauce and three  
cheeses baked parmesan style

**Four Cheese Lasagna**

½ Pan \$65, Full Pan \$130

Baked fresh pasta sheets layered with spices,  
three cheeses, and marinara sauce

**Meat Lasagna** ½ Pan \$70, Full Pan \$140

Baked fresh pasta layered with three cheeses,  
seasoned beef and pork, and our house sauce

**Manicotti** ½ Pan \$65, Full Pan \$130

House-made pasta tubes filled with a three  
cheese blend and topped with house sauce

**Cheese Ravioli** ½ Pan \$60, Full Pan \$120

Cheese filled ravioli with house sauce

**Meat Ravioli** ½ Pan \$60, Full Pan \$120

Seasoned beef and pork filled ravioli with  
house sauce

**Eggplant Parmesan** ½ Pan \$70, Full Pan \$140

Breaded eggplant, pomodoro sauce, and cheese  
then baked to perfection

**Meatballs** ½ Pan \$55, Full Pan \$110

House-made ½ oz meatballs in house sauce

**Chicken Tuscany** ½ Pan \$75, Full Pan \$150

Sautéed chicken breast with artichokes,  
roma tomatoes, black olives, and fresh herbs

**Chicken Parmesan** ½ Pan \$75, Full Pan \$150

Breaded chicken breast pan fried and baked  
with cheese and house sauce

# GRINDERS

3-FOOT ITALIAN

CIABATTA SANDWICHES

**Meatball Parmesan** \$60

House-made meatballs with melted cheese  
and house sauce

**Hot Sicilian** \$70

Pepperoni, prosciutto, and capicola, provolone,  
shredded lettuce, tomato, red onion,  
Italian vinaigrette

**Roman Lovers** \$65

Roast beef, Italian sausage, sautéed onion,  
peppers and mushrooms with melted  
provolone cheese

**Chicken Parmesan** \$75

Breaded chicken breast with melted cheese  
and house sauce

## ■ PANINIS

10" X 13" BASIL FOCACCIA BREAD

**Caprese** \$60

House-made mozzarella, fresh basil, tomatoes

**Muffuletta** \$65

Mortadella, Salami, Prosciutto, Provolone,  
Red Onion, Pepperoncini, Italian Dressing

## ■ DINNER PACKAGES

**Mixed Green Salad and Bread**

½ Pan \$50, Full Pan \$70

**Caesar Salad and Bread**

½ Pan \$55, Full Pan \$75

**Mediterranean**

½ Pan \$55, Full Pan \$75

## ■ DESSERTS

**Mini Cannolis** \$30 Dozen

**House-Made Tiramisu** ½ Pan \$60

**New York Style Cheese Cake  
w/ Berry Compote** \$36/Dozen

**Sliced Seasonal Fresh Fruit 12" Platter** \$45

## ■ MISC.

**Chaffing Dish**

(includes sterno and serving utensils) - \$20 each

**Plates, Napkins, Cutlery** - \$1 per person

**Delivery, Set-up, and Pick up** - Starting at \$30

## ■ DEPOSITS AND CONFIRMATIONS

A deposit of one third of your estimated cost (minimum of \$50.00) is required to confirm your event. The deposit will be applied toward the balance of the bill at the completion of your event. In the event a confirmed booking cancels, all of the deposit except for \$50.00 will be returned, if the event is canceled at least 14 day's prior to the event. Cancellation after such date will result in other charges.

## ■ PAYMENT METHOD

Acceptable methods of payment are: Cash or a Major Credit Card.

## ■ GUARANTEES

A final Guest count is required 3 days prior to your event. For events scheduled on Sunday, Monday, or Tuesday, a guarantee must be made no later than noon the preceding Friday. After the final guest count is given, if fewer than the guaranteed number of guest attend, you will be charged for the guaranteed number. Please feel free to discuss your final guest count with us at any time.



## CATERING MENU

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