

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

Wedding & Special Event Menu

Cocktail Hour Appetizer Selections

(Most items can be passed, but some may need to be served from a chaffing dish)

\$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

Sun Dried Tomato Wrap filled with sun dried tomato, turkey, cheese, lettuce and Roma tomato

Antipasto Skewers Tortellini, salami, cheese, marinated mushroom & tomato with a balsamic glaze

Smoked Salmon with Buffalo Mozzarella sliced smoked salmon topped with fresh mozzarella

Spinach Artichoke 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

Prosciutto Wrapped Melon seasonal melon & prosciutto

Mini Beef or Chicken 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

Crudit  with Dip assorted selection of bite sized vegetables & dipping sauce

\$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

Bruschetta Bar toasted bread & raw vegetables served with assorted Italian dips & toppings.

Tomato & Basil, Tomato & Mozzarella, Caponata (chopped eggplant & veggies seasoned with olive oil, vinegar, capers, olives & tomato sauce), Muffalata Salad (olives, giardiniera, celery, tomatoes, olives, salami and provolone cheese)

\$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

Dinner Selections

All Buffets Include One Salad, Two Dressings, Rolls & Butter and Iced Tea & Water

~Sicily Package \$19.99 Pick One Entr e & One Side

~Tuscany Package \$24.99 Pick Two Entrees & Two sides

~Roma Package \$29.99 Pick Three Entrees & Three Sides

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

BBQ Baked Beans

Charro or Refried Beans

Fiesta Rice

Green Bean Almandine or with Bacon & Onions

Mac 'n Cheese

Vegetable Medley seasoned vegetable

Mashed Potatoes parmesan, garlic or butter

Penne Pasta with herb butter, Alfredo or marinara sauce

Rice Pilaf

Rosemary Roasted New Potatoes,

Southern Potato Salad

Entrees

BBQ Chicken quartered smoked chicken pieces covered in BBQ sauce

Beef Lasagna layers of pasta, ground beef, mozzarella & ricotta, topped with Pomodoro sauce

Beef Tenderloin Medallions with Au Jus & creamy horseradish sauce (add \$5 pp)

Blackened Catfish Spiced rubbed catfish (add \$2 pp)

Broiled Lobster Tail with garlic butter sauce & garnishes with lemons (add \$Market Price)

Cannelloni Danielle pasta stuffed with ground chicken, spinach, ricotta, & mozzarella, topped with Pomodoro cream sauce

Chicken & Beef Enchiladas shredded chicken & ground seasoned beef, topped with homemade green & red sauce

Chicken & Beef Fajitas grilled with peppers and onions

Chicken Cordon Bleu chicken breast stuffed with ham & cheese, topped with a mushroom, Marsala sauce.

Chicken Marsala chicken breast sautéed with shallots & mushrooms, finished with Marsala wine

Chicken Parmigiana breaded chicken breast topped with Pomodoro sauce and mozzarella

Chicken Picatta chicken breast sautéed with capers, in a lemon and butter sauce

Chicken Salvaggio sautéed in lemon, butter, white wine, basil, sundried tomatoes & feta cheese

Creamy Chicken Pesto pasta in a pesto cream sauce with mushrooms, tomatoes & chicken

Eggplant Parmigiana sliced eggplant breaded, pan fried with Pomodoro sauce and mozzarella

Grilled Chicken Alfredo penne pasta in an Alfredo sauce, topped with grilled chicken

Parmesan Crusted Snapper filet of snapper coated in parmesan cheese & pan fried (add \$2 pp)

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

Shrimp Scampi sautéed shrimp with garlic, basil, olive oil, butter, lemon, & white wine served over pasta (add \$2 pp)

Sliced Brisket slow smoked beef brisket served with BBQ sauce

Sliced Roast Beef tender roast beef in a veal demi glaze sauce

Smoked Sausage slow smoked pork sausage served with BBQ sauce

Stuffed Pork Tenderloin pork loin stuffed with Italian herbs, mozzarella cheese and seasoned red peppers

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 Chicken grilled chicken, red onion, BBQ sauce and mozzarella (no tomato sauce)

Chicken Parm pieces of fried chicken topped with marinara sauce and mozzarella cheese

Greek olive oil, olives, tomatoes and feta cheese (no tomato sauce)

Grilled Chicken Alfredo Alfredo sauce, grilled chicken and mozzarella cheese

Grilled Chicken Pesto pesto sauce, grilled chicken and mozzarella cheese

Meat Lovers 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

White Clam olive oil, garlic, clams and mozzarella (no tomato sauce)

Pizza & Pasta Buffet

Includes One Salad, Two Dressings, Any Two Pizzas, Two Pasta Selections and Iced Tea & Water
(See Pizza Menu Above)

Pasta Selections include Penne Alfredo with Chicken, Penne with meat sauce, Penne with Marinara sauce, Penne with garlic & olive oil and Baked Ziti with Sausage

\$19.99 per guest



Dolci (Sweets)

\$7.95 per guest

Cannoli Bar Fresh mini cannoli shells filled on-site with our rich, sweetened mascarpone cream. Guest choose from an assortment of toppings including dried fruit, sprinkles and nuts.

Assorted Mini Desserts A delicious array of our homemade Italian specialties including Cannoli's, Tiramisu, cheesecake, Panna Cotta and our famous Bomba cake!

Coffee & Tea Station Featuring premium roasted coffee (regular & decaf) and specialty teas served with assorted milks, flavored syrups and sweeteners to delight your guests!

Catering Policies

Staffing Requirements

Captain and Servers up to 150 guests for up to 3 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 or dessert/coffee service.

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 cups. Real china & glassware are available for an additional fee and will require additional staff.

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.

Daniella Floridia Gibbs, Director of Off-Site Catering

Call/text 832.423.7539, pomodoros.events@gmail.com