

# Party Room

for 28 people (18 person minimum)

Party Room is available Monday to Thursday afternoons and evenings, and afternoons only on Friday, Saturday and Sunday (On weekend evenings the Party Room is now part of our Main Dining Room, and is available for table reservations only.)

## Buffet

Choose Three from the Following Entrees:

- ◆ **Rigatoni with Meatballs**  
*The Classic Italian Dish. Our Own Sauce, Our Own Meatballs, The Finest Imported Italian Pasta*
- ◆ **Stuffed Shells**  
*Jumbo Pasta Shells Hand-Stuffed with a Classic Blend of Three Cheeses: A Fragrant but Delicate Hand-Grated Parmigiano, a Perfectly Aged Provolone for Stringy Consistency, and a Moisture Rich Ricotta for a Smooth, Light Texture. Baked in Our Own Tomato Sauce*
- ◆ **Spinach Stuffed Shells**  
*Our Hand-Stuffed Cheese Shells Blended with Spinach. Baked in Our Own Tomato Sauce*
- ◆ **Portobello Mushroom Ravioli**  
*Filled with Chunks of Portobello for a Bold Mushroom Flavor. Blended with Ricotta and Imported Romano Cheeses, Served in a Classic Alfredo Sauce Lightly Seasoned with Cracked Black Pepper*
- ◆ **Shrimp and Roasted Garlic Ravioli**  
*Filled with Chunks of Tender Shrimp with a Hint of Roasted Garlic, Served in a Tomato Sauce Infused with Vodka (Vodka releases Hidden Flavors in Tomato)*
- ◆ **Chicken Parmigiana**  
*Lightly Breaded Baked Boneless, Skinless Chicken Breast with Provolone and Parmigiano Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Grilled Chicken Breast**  
*Marinated Boneless, Skinless Chicken Breast Served Over Steamed Fresh Green Beans*
- ◆ **Eggplant Parmigiana**  
*Lightly Breaded Baked Eggplant Cutlets with Parmigiano and Provolone Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Hot Italian Sausage**  
*Baked in Tomato Sauce, with Bell Peppers and Sauteed Onions*
- ◆ **Sweet Italian Sausage**  
*Infused with a Hint of Wild Greens, Sauteed in Olive Oil, with Red Peppers*
- ◆ **Stuffed Hot Banana Peppers**  
*Stuffed with Ground Beef, Italian Seasoned Bread Crumbs and Parmigiano and Provolone Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Crabcakes**  
*With chunks of Blue Claw, Jonah, Snow and Rock Crab with a delicate blend of Spinach, Parmigiano and Romano Cheeses, and Panko Breading. Served Over a Diced Tomato Seasoned Rice Pilaf*

All Entrees Served with Our House-Baked Italian Rolls,  
and Your Choice of One (1) of the Following:

**Soup or Tossed Salad** - Each Guest's Choice of a Cup of Wedding Soup or a Tossed Salad Served Tableside.

**Antipasto** - Antipasto Means "before the meal" and is the Traditional First Course of a Formal Italian Meal.

**Bruschetta** - Baguette-Sized Slices of Italian Bread, Brushed with Extra Virgin Olive Oil, Topped with Chopped Plum Tomatoes. Available Plain or with Green Olive or Black Olive Tapenade (My Suggestion is a Mix of All Three.)

\$12.95 per Person - \$7.95 Children Age 4-9 - plus 7% Tax and 20% Gratuity

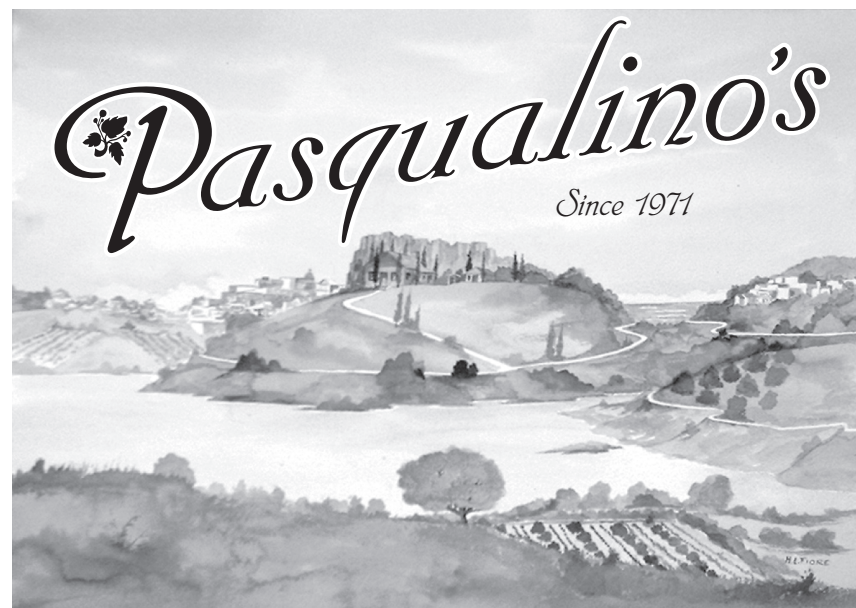
Includes All Coffee, Tea, and Sodas. BYOB Welcome (No Corkage Charge)

Three Hour Time Span.

A \$50 deposit is due at time of booking and will be subtracted from your final bill.

The deposit is non-refundable.

You are welcome to decorate, but please, no confetti.



Traditional Family Recipes

## Party Menu

- PARTY TRAYS •
- CATERING •
- PARTY ROOM •

13032 Frankstown Road, Penn Hills

Phone (412) 793-9933

www.pasqualinos.com



# Party Trays

- ◆ **Stuffed Shells..... \$15.95 per doz.**  
*(Sold in increments of 12 only)*  
*Jumbo Pasta Shells Hand-Stuffed with a Classic Blend of Three Cheeses: A Fragrant but Delicate Hand-Grated Parmigiano, a Perfectly Aged Provolone for Stringy Consistency, and a Moisture Rich Ricotta for a Smooth, Light Texture. Baked in Our Own Tomato Sauce*
- ◆ **Spinach Stuffed Shells ..... \$15.95 per doz.**  
*(Sold in increments of 12 only)*  
*Our Hand-Stuffed Cheese Shells Blended with Spinach. Baked in Our Own Tomato Sauce*
- ◆ **Rigatoni..... \$9.50 per lb.**  
*(Weight of Rigatoni before cooking)*  
*The Finest Imported Italian Pasta in Our own Tomato Sauce*
- ◆ **Meatballs..... \$1.35 per meatball**  
*Over 90% Lean Premium Beef Cuts. Hand Rolled*
- ◆ **Hot Sausage ..... \$1.35 per sausage**  
*Party-sized pieces Baked in Tomato Sauce with Bell Peppers and Sauteed Onions*
- ◆ **Sweet Italian Sausage..... \$1.50 per serving**  
*(two pieces per serving)*  
*Bite-Sized Pieces Infused with a Hint of Wild Greens, Sauteed in Olive Oil, with Red Peppers*
- ◆ **Grilled Chicken Breast..... \$2.75 per piece**  
*Marinated Boneless, Skinless Chicken Breast Served Over Steamed Fresh Green Beans*
- ◆ **Chicken Parmigiana ..... \$2.75 per piece**  
*Lightly Breaded Baked Boneless, Skinless Chicken Breast with Provolone and Parmigiano Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Eggplant Parmigiana ..... \$2.50 per piece**  
*Lightly Breaded Baked Eggplant Cutlets with Provolone and Parmigiano Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Eggplant Lasagna ..... \$29.95 per tray**  
*Half-size Pan (approx. 12" X 10") of Alternating Layers of Breaded Eggplant Cutlets, Lasagna Pasta, Provolone and Parmigiano Cheeses with Tomato Sauce. Cut into Six Large Dinners or Up to Nine or Twelve Smaller Party Dinners*
- ◆ **Meat Lasagna..... \$29.95 per tray**  
*Half-size Pan (approx. 12" X 10") Loaded with Our Delicious Meatballs, Lasagna Pasta, Provolone and Parmigiano Cheeses with Tomato Sauce. Cut into Six Large Dinners or Up to Nine or Twelve Smaller Party Dinners*
- ◆ **Sandwich Rings..... \$32.95 each**  
*Beautifully Presented with the Finest Meats and Cheeses. Available with Turkey & Provolone, Roast Beef & Swiss, Classic Italian with Genoa Salami, Capicola, Ham, & Provolone, or Grilled Vegetable & Provolone. All except Grilled Vegetable with Leaf Lettuce and Roma Tomato. Your Choice of Condiments Including Mayonnaise, Brown Mustard, Mustard, Pesto, or Sun-Dried Tomato Pesto. (Please Order No Later Than 2:00 PM the Day Before)*
- ◆ **House-Baked Dinner Rolls .. \$5.75 per doz.**  
*Available only when ordering Party Trays*  
*(We Bake Early in the Morning - Please Order No Later Than the Day Before)*
- ◆ **Garden Salad..... \$1.25 per person**  
*10 Person Minimum*

Prices subject to change without notice.

# Catering

Choose Three from the Following Entrees:

- ◆ **Rigatoni with Meatballs**  
*The Classic Italian Dish. Our Own Sauce, Our Own Meatballs, The Finest Imported Italian Pasta.*
- ◆ **Stuffed Shells**  
*Jumbo Pasta Shells Hand-Stuffed with a Classic Blend of Three Cheeses: A Fragrant but Delicate Hand-Grated Parmigiano, a Perfectly Aged Provolone for Stringy Consistency, and a Moisture Rich Ricotta for a Smooth, Light Texture. Baked in Our Own Tomato Sauce*
- ◆ **Spinach Stuffed Shells**  
*Our Hand-Stuffed Cheese Shells Blended with Spinach. Baked in Our Own Tomato Sauce*
- ◆ **Portobello Mushroom Ravioli**  
*Filled with Chunks of Portobello for a Bold Mushroom Flavor. Blended with Ricotta and Imported Romano Cheeses, Served in a Classic Alfredo Sauce Lightly Seasoned with Cracked Black Pepper*
- ◆ **Shrimp and Roasted Garlic Ravioli**  
*Filled with Chunks of Tender Shrimp with a Hint of Roasted Garlic, Served in a Tomato Sauce Infused with Vodka (Vodka releases Hidden Flavors in Tomato)*
- ◆ **Smoked BBQ Pork**  
*Slow-Cooked, Melt-In-Your-Mouth, Smoked, Pulled Pork in a Tangy-Sweet BBQ Sauce*
- ◆ **Chicken Parmigiana**  
*Lightly Breaded Baked Boneless, Skinless Chicken Breast with Provolone and Parmigiano Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Grilled Chicken Breast**  
*Marinated Boneless, Skinless Chicken Breast Served Over Steamed Fresh Green Beans*
- ◆ **Eggplant Parmigiana**  
*Lightly Breaded Baked Eggplant Cutlets with Provolone and Parmigiano Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Hot Italian Sausage**  
*Baked in Tomato Sauce, with Bell Peppers and Sauteed Onions*
- ◆ **Sweet Italian Sausage**  
*Infused with a Hint of Wild Greens, Sauteed in Olive Oil, with Red Peppers*
- ◆ **Stuffed Hot Banana Peppers**  
*Stuffed with Ground Beef, Italian Seasoned Bread Crumbs and Parmigiano and Provolone Cheeses. Lightly Topped with Tomato Sauce*
- ◆ **Crabcakes**  
*With chunks of Blue Claw, Jonah, Snow and Rock Crab with a delicate blend of Spinach, Parmigiano and Romano Cheeses, and Panko Breading. Served Over a Diced Tomato Seasoned Rice Pilaf*
- ◆ **Sandwich Rings**  
*Beautifully Presented with the Finest Meats and Cheeses. Available with Turkey & Provolone, Roast Beef & Swiss, Classic Italian with Genoa Salami, Capicola, Ham, & Provolone, or Grilled Vegetable & Provolone. All except Grilled Vegetable with Leaf Lettuce and Roma Tomato. Your Choice of Condiments Including Mayonnaise, Brown Mustard, Mustard, Pesto, or Sun-Dried Tomato Pesto.*

All Entrees served with our house baked Italian rolls and your choice of a tossed salad or fresh fruit salad (in season only).

Also includes paper plates, napkins and plastic forks & knives and serving utensils. Serving Chafers with Sternos Available without Rental Charges (Must be Returned to Our Restaurant No later than the Next Day. A Small Charge Applies if We Pickup.)

**\$9.25 per person plus**

**7% tax and 12% delivery & setup charge.**

**30 Person Minimum**

**Additional delivery charge may apply outside local area.**

**Price subject to change without notice.**

Please Reserve Your Date As Early As Possible. Payment in Cash or Credit Card Due at Time of Delivery/Setup. Payment by Check Requires 50% Payment One Week Prior to Party, Balance at Time of Delivery/Setup.