

Culinary Delights

Banquet Rooms

- Rehearsal dinners
- Wedding receptions
- Business meetings
- Graduation parties
- Holiday parties
- and more!



Global Cuisine at its Finest

Full Service Catering



Events & Services

Weddings

- Galas • Cocktail Parties
- Conferences • Anniversaries
- Bar and Bat Mitzvahs
- Wine Club Dinners
- Corporate Events
- Birthdays for adults and kids
- Movies and Concerts
- Jet Catering
- Destination Events
- ANY OCCASION!

Custom Menus

Any location!

Any size

Tastings available

Event Coordination

Creations within

your budget

Exceptional Experience



Mama's Meatball

Full Service Catering

Banquet Room & Private Dining

Catering Menu

805.544.0861

You can also order online at
www.MamasMeatball.com

San Luis Obispo
570 Higuera St. Ste 130 • In The Creamery

For more information
please contact our
Event Coordinator at

e-mail: catering@mamameatball.com

Tel: 805.704.3744



Antipasti

	Small Serves 8	Medium Serves 16	Large Serves 24
Bruschetta of your Choice	\$ 35	\$ 65	\$ 80
•Bruschetta with fresh tomatoes, basil, oregano and extra virgin olive oil •Bruschetta with artichokes, sun dried tomatoes topped with mozzarella cheese •Bruschetta with mushrooms and mozzarella cheese			
Rustici	\$ 45	\$ 80	\$ 110
Puff pastry filled with ricotta, mozzarella cheese and sautéed spinach			
Fritelle di Zucchini	\$ 40	\$ 70	\$ 110
Homemade round shaped frittatas with zucchini			
Caprese	\$ 40	\$ 70	\$ 110
Skewers of buffalo mozzarella, tomatoes, oregano, extra virgin olive oil and fresh basil			
Antipasto Misto	\$ 40	\$ 70	\$ 110
Mixed greens, prosciutto, capicollo, salami, soppressata, provolone, black olives and marinated artichokes in Italian dressing			
Mini Meatballs	\$ 40	\$ 70	\$ 110
Homemade meatballs served in marinara sauce			
Prosciutto e Melone	\$ 50	\$ 80	\$ 120
Fresh sliced cantaloupe melon topped with wrapped Parma ham prosciutto			
Asparagus	\$ 50	\$ 80	\$ 120
Fresh steamed asparagus wrapped with Parma ham prosciutto, served with balsamic reduction			
Spiedini di Salsiccia	\$ 50	\$ 80	\$ 120
Skewers of Italian sausage and roasted garlic			
Coconut Shrimp in Sweet & Spicy Sauce	\$ 50	\$ 90	\$ 130
Homemade coconut shrimp served in Grandma's spicy sweet sauce			
Carpaccio	\$ 50	\$ 90	\$ 130
Marinated filet mignon with lemon, Dijon mustard and extra virgin olive oil topped with capers and shaved Parmesan cheese, served in Belgian endive			
Spicy Ahi Tuna Tartare	\$ 50	\$ 90	\$ 130
Ahi tuna tartare marinated in a spicy Italian seasoning served on savory gourmet cones			
Pinzimonio Platter	\$ 30	\$ 50	\$ 75
Mixed vegetable platter served with lime herb dipping sauce			
Fruit and Cheese Platter	\$ 50	\$ 90	\$ 130
Sandwich Platter Ask for selection.....	\$ 50	\$ 90	\$ 120

Insalate

	Small Serves 8	Medium Serves 16	Large Serves 24
Mixed Italian Salad	\$ 25	\$ 45	\$ 70
Baby lettuce, Roma tomatoes, carrots and cucumbers in balsamic dressing			
Traditional Caesar Salad	\$ 35	\$ 65	\$ 95
Romaine salad with homemade Caesar dressing, croutons and shaved Parmesan cheese			
Novella Salad	\$ 40	\$ 70	\$ 100
Mixed greens, Roma tomatoes, carrots, sun-dried tomatoes, roasted pine nuts and goat cheese in lime herb dressing			
Spinach Salad	\$ 40	\$ 70	\$ 100
Baby spinach, Roma tomatoes, sautéed mushrooms and crispy bacon in balsamic dressing			
Pear Gorgonzola Salad	\$ 40	\$ 70	\$ 100
Mixed greens, Roma tomatoes, pears, Gorgonzola cheese, caramelized walnuts, lime herb dressing			
Mix Grilled Salad	\$ 40	\$ 70	\$ 100
Mixed greens, grilled eggplant, grilled zucchini, fresh tomatoes, roasted red onions, roasted bell peppers and sautéed mushrooms in balsamic dressing			
Grilled Chicken Salad	\$ 50	\$ 90	\$ 120
Mixed greens, bell peppers, marinated artichokes, olives, sun dried tomatoes, grilled chicken and goat cheese in honey dressing			
Beef Salad	\$ 40	\$ 70	\$ 100
Mixed greens, roasted red beets, caramelized walnuts, Roma tomatoes, red onions and goat cheese served with balsamic dressing			
Shrimp Salad	\$ 60	\$ 110	\$ 150
Mixed greens, baby spinach, Roma tomatoes, sautéed shrimp, mango and roasted almonds in lime herb dressing			

Zuppe

	Small Serves 8	Medium Serves 16	Large Serves 24
Minestrone Soup	\$ 30	\$ 60	\$ 85
Mixed vegetables of the season in a light broth			
Tomato Basil Soup	\$ 30	\$ 60	\$ 85
Tomatoes, onions, basil, leeks and potatoes blended in a creamy soup			
Barley Chicken Soup	\$ 35	\$ 65	\$ 95
Carrots, celery, onions, tomatoes, barley, tomatoes and chicken			

Pizza

	Small Serves 8	Medium Serves 16	Large Serves 24
Margherita	\$ 35	\$ 60	\$ 80
Pizza topped with tomato sauce, mozzarella, fresh basil and oregano			
Hawaiian Pizza	\$ 40	\$ 70	\$ 100
Pizza topped with tomato sauce, mozzarella cheese, ham and pineapple			
Diavola	\$ 40	\$ 70	\$ 100
Pizza topped with tomato sauce, mozzarella, fresh basil, oregano, pepperoni and spicy oil			
Capricciosa	\$ 50	\$ 90	\$ 125
Pizza topped with tomato sauce, mozzarella, mushrooms, artichoke hearts, ham and black olives			
Al Pollo e Pesto Pizza	\$ 50	\$ 90	\$ 125
Mozzarella cheese, roasted garlic, pesto and grilled chicken			
Crudaiola	\$ 50	\$ 90	\$ 125
Mozzarella, fresh Roma tomatoes, grilled portobello mushrooms, goat cheese, fresh basil			

Pasta & Risotto

	Small Serves 8	Medium Serves 16	Large Serves 24
Pasta Salad	\$ 50	\$ 90	\$ 120
Fresh pasta served with seasonal veggies marinated with extra virgin olive oil and Parmesan			
Pasta Primavera	\$ 50	\$ 80	\$ 120
Fresh homemade pasta sautéed with garlic, extra virgin olive oil, served with seasonal veggies and Parmesan cheese			
Eggplant Parmigiana	\$ 50	\$ 90	\$ 120
Beer battered eggplant baked with tomato sauce, fresh mozzarella and Parmesan cheese			
Fettuccine Alfredo	\$ 50	\$ 90	\$ 120
Homemade fettuccine pasta in creamy cheese sauce			
Penne all'Amatriciana	\$ 55	\$ 100	\$ 140
Penna pasta sautéed with onions, Italian bacon, fresh basil and white wine in spicy marinara			
Gnocchi di Patate al Pomodoro	\$ 55	\$ 100	\$ 140
Homemade potato dumplings served in fresh marinara sauce, basil and Parmesan cheese			
Spaghetti Meatball	\$ 55	\$ 100	\$ 140
Spaghetti pasta with homemade meatballs in bolognese sauce			
Fettuccine Tre P	\$ 60	\$ 100	\$ 140
Homemade fettuccine with ham, cream and peas			
Gnocchi di Zucca	\$ 60	\$ 110	\$ 150
Homemade pumpkin dumplings in 4 cheese sauce (mozzarella, cheddar, Parmesan, provolone)			
Rigatoni alla Salsiccia	\$ 60	\$ 110	\$ 150
Rigatoni pasta sautéed with fresh Italian sausage, mushrooms and white wine in light marinara			
Risotto con Funghi e Spinaci	\$ 55	\$ 100	\$ 140
Arborio rice with porcini mushrooms, spinach and Parmesan cheese			
Vegetarian Lasagna	\$ 55	\$ 100	\$ 140
Fresh homemade pasta filled with fresh seasonal vegetables with marinara sauce, besciamella, fresh basil, Parmesan and mozzarella cheese			
Lasagna al Forno	\$ 55	\$ 100	\$ 140
Homemade lasagna with meat sauce, besciamella, mozzarella and Parmesan cheese			
Lasagna di Zucca	\$ 60	\$ 110	\$ 150
Mouth melting homemade lasagna filled with butternut squash, mozzarella cheese, besciamella, Parmesan cheese, served in a butter and sage sauce finished with a touch of cream			
Pesto e Pollo Lasagna	\$ 60	\$ 110	\$ 150
Homemade lasagna filled with pesto, besciamella, Parmesan cheese, chicken and mozzarella			
Manicotti	\$ 60	\$ 110	\$ 150
Homemade pasta filled with ricotta cheese, spinach served in marinara sauce and Parmesan			
Cannelloni	\$ 60	\$ 110	\$ 150
Homemade pasta filled with veal, fine herbs, Parmesan cheese, topped with besciamella and marinara sauce			
Baked Penne	\$ 55	\$ 100	\$ 140
Baked penne with marinara sauce, eggplant parmigiana, fresh ricotta cheese, melted mozzarella			
Ravioli di Pollo alla Vodka	\$ 60	\$ 110	\$ 150
Homemade ravioli filled with chicken and herbs served in vodka sauce			
Ravioli di Ricotta	\$ 60	\$ 110	\$ 150
Homemade ravioli pasta filled with ricotta cheese and sautéed spinach in marinara sauce			
Ravioli di Zucca	\$ 60	\$ 110	\$ 150
Homemade ravioli filled with butternut squash in butter and sage sauce with a touch of cream			
Orecchiette con Braciolo	\$ 70	\$ 130	\$ 190
Ear shaped pasta served with top sirloin steak, rolled and filled with spices, Parmesan cheese, Italian pancetta and fresh garlic, cooked in tomato sauce.			
Fusilli alla Scoglio	\$ 80	\$ 150	\$ 210
Fusilli pasta sautéed with clams, mussels, calamari, shrimp and salmon in a garlic white wine sauce			
Paella alla Valenciana	\$ 80	\$ 150	\$ 210
Saffron flavored rice with mussels, clams, shrimp, chicken and sautéed fresh vegetables			

Carne & Pesce

	Small Serves 8	Medium Serves 16	Large Serves 24
Chicken Fiorentina	\$ 65	\$ 120	\$ 160
Chicken breast sautéed in white wine sauce topped with spinach and mozzarella cheese			
Pollo Romano	\$ 65	\$ 120	\$ 160
Sautéed chicken breast with artichokes, eggplant, capers, fresh tomatoes in light demi-glace sauce			
Chicken Marsala	\$ 65	\$ 120	\$ 160
Chicken breast sautéed with mushrooms in a Marsala wine sauce			
Pollo alla Cacciatora	\$ 65	\$ 120	\$ 160
Chicken breast sautéed with mushrooms, carrots, celery, onions, a touch of marinara sauce and red wine			
Chicken Parmigiana	\$ 65	\$ 120	\$ 160
Chicken breast lightly breaded, topped with marinara sauce and melted mozzarella cheese			
Salmon Piccata	\$ 70	\$ 130	\$ 180
Grilled salmon served in white wine, capers and lemon sauce			
Salmon al Ginepro	\$ 70	\$ 130	\$ 180
Grilled salmon served in a fresh squeezed orange juice reduction and juniper berry			
Pesc Spada alla Livornese	\$ 80	\$ 140	\$ 210
Skewers of fresh swordfish, grilled with spices and finished with garlic, extra virgin olive oil, Roma tomatoes, Kalamata olives, capers and white wine sauce			
Merluzzo all'Amalfitana	\$ 70	\$ 120	\$ 170
Bass fillet sautéed with white wine, topped with fresh Roma tomatoes, mozzarella cheese and fresh basil			
Spiedini di Pesce	\$ 80	\$ 130	\$ 180
Skewered grilled jumbo shrimp and calamari in a lemon, extra virgin olive oil and herbs sauce			
Pork Loin Dijon	\$ 70	\$ 130	\$ 180
Pork tender loin sautéed with mushrooms and Dijon mustard sauce			
Pork Loin alle Mele	\$ 70	\$ 130	\$ 180
Pork tender loin sautéed with apples and white wine sauce			
Leg of Lamb	\$ 90	\$ 160	\$ 230
Tuscan style leg of lamb stuffed with garlic, fine herbs and Italian sausage in a red wine sauce (check for availability)			
Tagliata di Manzo	\$ 120	\$ 230	\$ 340
Grilled rib eye steak, cooked to perfection and topped with arugula, cherry tomatoes, shaved Parmesan cheese and extra virgin olive oil (check for availability, available with chef's service only)			

Sides

	Small Serves 8	Medium Serves 16	Large Serves 24
Garlic Bread	\$ 15	\$ 25	\$ 35
Focaccia Bread	\$ 20	\$ 30	\$ 40
Focaccia Barese	\$ 30	\$ 40	\$ 50
Roasted Potatoes	\$ 20	\$ 35	\$ 50
Fresh Steamed Vegetables	\$ 30	\$ 50	\$ 70
Caponata	\$ 30	\$ 50	\$ 70
Diced fresh seasonal veggies sautéed with garlic and extra virgin olive oil in light tomato sauce			
Potato Lyonnaise	\$ 30	\$ 50	\$ 70
Sliced pan fried potatoes sautéed with parsley and seasonings, topped with caramelized onions			

I Dolci

	Serves 8-16
Italian Cheesecake	\$ 50
Baked cheesecake made with ricotta cheese	
Proffiterole	\$ 55
Puffs filled with vanilla custard, topped with chocolate ganache and whipped cream	
Cannoli alla Siciliana	\$ 55
Roli shell pasta filled with ricotta cheese, candied fruits, chocolate and pistachio	
Tiramisu	\$ 55
Lady fingers soaked in espresso coffee and layered with mascarpone cheese topped with cocoa	
Mimosa Cake	\$ 50
Vanilla sponge cake filled with chantilly cream, pineapples and Malibu rum	
Torta Golosa	\$ 50
Chocolate sponge cake filled with peaches, yogurt, ricotta cheese and whipped cream	
Torta di Cioccolato	\$ 60
Rich flourless chocolate cake topped with raspberry and whipped cream	
Dolcetti	\$ 1.50 ea.

Please check our full service catering info on the reverse side.

All orders are subject to sales tax. Prices subject to change without notice.
The prices on this menu are for pick up and delivery orders only