



Catering Menu

At Babymoon Cafe we take great pride in upholding the tradition of Italian Cooking.

Hire us for...

Corporate lunches, receptions, meetings, and dinners

Weddings rehearsal dinners, bridal lunches, wedding brunches, showers

Social parties of all sorts, anniversaries, birthdays, fundraisers, bar & bat mitzvahs, brunches

Holidays Thanksgiving, Christmas, New Year's, more!

Private Parties are available in Babymoon Cafe.

In addition to delivery service, we can take care of the rental dishes, silverware, tables, linens, and tents. We can also supply disposable dishes arrange the flowers. Full bar service is available with a large selection of wine, beer, and mixed drinks.

www.BabymoonCafe.com

(919) 465 9006

Mon-Fri: 11am-10pm

Sat: 4pm-10pm

100 Jerusalem Drive, Ste 106
Morrisville, NC 27560

Boxed Lunches

All prices are per person.

Sandwich Boxed Lunch Includes sandwich, pasta salad, and a brownie
9.50

Salad Boxed Lunch Includes salad, dressing on the side, foccacia bread, and a brownie
10.95

Party Platter Choice of sandwiches and pasta salad
8.95

Homemade Sandwiches

all served on foccacia bread

Grilled Chicken Grilled chicken, fresh mozzarella, tomato, baby greens, and balsamic vinaigrette.

Turkey Club sliced turkey, bacon, lettuce, tomato, and cayenne pesto aioli.

Grilled Chicken Pesto Grilled chicken, fresh mozzarella, roma tomatoes, and pesto.

Sliced Steak & Caesar Sliced sirloin and romaine lettuce dressed in homemade Caesar dressing topped with shaved parmesan.

Herb Crusted Chicken Breaded chicken cutlet, caramelized onions, roasted peppers, topped with shaved parmesan, and drizzled with basil infused olive oil.

Grilled Portabella Eggplant, roasted peppers, provolone cheese, and basil infused olive oil.

Pesto Portabella Portabella mushroom, eggplant, roasted peppers, and pesto.

Fried Eggplant Breaded eggplant slices, prosciutto, roma tomatoes, topped with shaved parmesan cheese.

Chicken Club Breaded chicken cutlet, bacon, lettuce, tomatoes, provolone cheese, and Babymoon ranch dressing.

Salads

All dressings are homemade.

Grilled Salmon Fresh Atlantic salmon served over mixed greens with artichoke hearts, sun-dried tomatoes, and balsamic Vinaigrette

Pesto Crusted Salmon Fresh salmon topped with pesto on mixed greens with sun-dried tomatoes, pine nuts, and lemon-herb vinaigrette.

Italian Romaine lettuce, artichoke hearts, black olives, prosciutto, fresh mozzarella, and balsamic vinaigrette dressing.

Vegetarian Chef Grilled zucchini and yellow squash, marinated olives, roma tomatoes, Tuscan beans, roasted red peppers, and goat cheese served on mixed greens with balsamic vinaigrette dressing.

Chef Sliced sirloin, grilled chicken, roma tomatoes, Tuscan beans, marinated olives, and goat cheese served over mixed greens with balsamic vinaigrette.

Blackened Chicken Caesar Classic Caesar salad served with blackened chicken, roma tomatoes, and shaved parmesan.

Babymoon Salad Herbed chicken, roasted red peppers, zucchini, black olives, tomatoes, mixed greens with Babymoon ranch dressing.

Malinas Grilled chicken, portabella mushrooms, roasted peppers, eggplant, romaine lettuce, and balsamic vinaigrette.

Portabella Portabella mushrooms, fresh mozzarella, roasted Roma tomatoes, eggplant, romaine lettuce, and balsamic vinaigrette dressing.

Pans

Our signature dishes are served a la carte with homemade Foccacia bread.

Half Pans serve 8-12 people.
Full Pans serve 12-20 people.

Pan prices are indicated below each item.
Half Pan Price, Full Pan Price

Salads & Sides

Mixed Green Salad/Caesar Salad
27.50, 55.00

Grilled Salmon Salad
65.00, 125.00

Chef Salad
49.00, 90.00

Vegetarian Chef
45.00, 85.00

Pesto Crusted or Grilled Salmon Salad
65.00, 125.00

Italian Salad
37.50, 75.00

Babymoon Salad
49.00, 90.00

Grilled Vegetables
30.00, 55.00

Sauteed Vegetables
30.00, 55.00

Pasta side order
17.50, 35.00

Garlic Smashed Potatoes or Roasted Potatoes
17.50, 35.00

Pasta

Lasagna Meat or Vegetable
45.00, 75.00

Baked Ziti
25.00, 45.00

Penne ala Mino
45.00, 75.00

Penne ala Vodka
45.00, 75.00

Joseph's Best
65.00, 110.00

Lobster Ravioli
85.00, 145.00

Fusilli ala Nona
45.00, 75.00

Pasta ala Eric
65.00, 110.00

Pasta Pesto
55.00, 85.00

Angelotta con Creama
55.00, 85.00

Rigatoni Bolognese
45.00, 75.00

Shrimp & Andouille Sausage
65.00, 110.00

Whole Wheat Rigatoni
55.00, 85.00

Chicken & Beef

Chicken Marsala
55.00, 90.00

Chicken Parmesan
55.00, 90.00

Chicken Papalina
55.00, 90.00

Chicken Mulberry
55.00, 90.00

Sliced Sirloin
65.00, 125.00

Veal Marsala
85.00, 160.00

Veal Alfonso
85.00, 160.00

Veal Saltimbocca
85.00, 160.00

Veal Parmesan
85.00, 160.00

Eggplant Parmesan
45.00, 80.00



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Seafood

Mussels Marinara
40.00, 75.00

Pan Seared Salmon and Shrimp
85.00, 145.00

Grilled Salmon
85.00, 145.00

Salmon Mediterranean
85.00, 145.00

Shrimp Portafino
85.00, 145.00

Prawns and Roasted Tomatoes
85.00, 145.00

Chafers available upon request with a small convenience fee.

Package 1

\$16.95

Assorted Cheese, Fruit, and Vegetable Tray (Ranch and Chocolate Sauce)

Scallops wrapped in Bacon

Blackened or Fried Chicken Fingers served with Ranch and BBQ

Spanakopita

Pan Seared Filet on Crustini

Stuffed Mushrooms

Penne ala Vodka

Package 2

\$17.95

Assorted Cheese, Fruit, and Vegetable Tray (Ranch and Chocolate Sauce)

Spicy Grilled Shrimp

Grilled Eggplant and Mozzarella Towers

Pan Seared Filet on Crustini

Stuffed Mushrooms

Swedish Meatballs

Blackened or Fried Chicken Fingers served with Ranch or BBQ

Assorted Mini Pastries

Package 3

\$18.95

Assorted cheese, Fruit, and Vegetable Tray (Ranch and Chocolate Sauce)

Crab Cakes

Spanakopita

Babymoon Brushetta

Blackened or Fried Chicken Fingers served with Ranch or BBQ

Chicken and Artichokes in Phyllo

Raspberry and Brie in Phyllo

Wild Mushroom Ravioli with Filet Mignon in a roasted garlic demi-glace

Dinner Buffet

Our buffet is available on or off premises. The buffet has a 20 person minimum and is \$23.95 per person.

Your Buffet includes one salad choice, one vegetable choice, one starch choice, one pasta choice, two entrée choices or (one entrée and one carving), and one dessert choice. Soft Drinks are included if your event is at Babymoon Cafe.

Salad Choose one from our Tossed Salad, Spinach w/Bacon Dressing, Caesar Salad, or Fruit Salad.

Vegetables Choose one from our Sautéed Vegetables, Creamed Spinach, Broccoli Au Gratin, Steamed Vegetables, String Beans Almadine, or Peas & Carrots

Starches Choose from our Roasted New Potatoes, Herbed Risotto, Scalloped Potatoes, Herbed Wild Rice, Mashed Potatoes, Scallion Mashed Potatoes, or Basil Parmesan Smashed Potatoes.

Desserts Choose from our Assorted Mini Pastries, Mascarpone Cheesecake, Spumoni Cheesecake, Tiramisu, Midnight Ecstasy, Peanut Butter Bliss, Key Lime Pie, Cannoli, or Assorted Pies.

Pasta

Choose one from the following:

Stuffed Shells Shells stuffed with ricotta cheese, parmesan, and herbs

Penne ala Mino Prosciutto, mushrooms, ground beef, and mozzarella cheese sautéed with Marsala wine in a tomato cream sauce and tossed with penne pasta

Rigatoni ala Fresca Italian Sausage, zucchini, and roasted peppers sautéed in garlic and olive oil with fresh basil and tossed with rigatoni

Baked ziti Ricotta Cheese and tomato sauce tossed with ziti and mozzarella cheese then baked to perfection.

Cavataffi Affumicati Marinated roma tomatoes, roasted eggplant, and smoked mozzarella tossed with cavataffi pasta

Penne ala Vodka Prosciutto and peas sautéed in vodka tomato cream sauce with penne

Rigatoni Luganato Sausage, pancetta, and mushrooms sautéed in burgundy wine and tomato sauce and tossed with rigatoni

Fussili ala Nona Grilled chicken, broccoli, and sun-dried tomatoes sautéed in garlic and olive oil and tossed with fussili pasta.

Tortellini Cheese tortellini tossed in a tomato pesto sauce

Stuffed Cannelloni* Cannelloni stuffed with spinach, mushrooms, ham, and ricotta in rosemary Marsala wine sauce

Chicken Alfredo Grilled chicken sautéed with Alfredo Sauce and linguini

Pasta ala Anna Grilled chicken, broccoli, and mushrooms sautéed in a tomato cream sauce with fussili pasta

Main Entrees

Choose two of the following or one and a carving:

Chicken Parmigiana Boneless breast of chicken lightly breaded and baked then topped with tomato sauce and mozzarella cheese

Eggplant Parmigiana Fresh eggplant lightly breaded and baked then topped with tomato sauce and mozzarella cheese

Veal Parmigiana Veal Scallopini lightly breaded and baked then topped with tomato sauce and mozzarella cheese

Chicken Mulberry Chicken breast sautéed with lemon and white wine topped with mozzarella, broccoli, and roma tomatoes

Roast Pork Sliced pork loin with caramelized onions

Grilled Chicken Served with either a toasted almond orange sauce or honey mustard sauce

Salmon Supreme* Served with lemon-dill sauce and seasoned bread crumbs

Pan Seared Salmon* Served with pesto cream sauce

Pollo Giovanni Chicken breast topped with roasted peppers and fresh mozzarella in a merlot wine sauce

Chicken Rollatini Lightly breaded and stuffed with ham, spinach, cheese, herbs, and spices, sautéed in a delicate wine sauce

Chicken Papalina Chicken breast braised with prosciutto ham, topped with cheese and simmered with white wine and mushrooms

Sliced Sirloin Served with whiskey Tarragon Sauce



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Chicken Marsala Grilled chicken sautéed in a Marsala wine sauce with portabello mushrooms

Pan Seared Salmon and Shrimp Sauteed with artichoke hearts and sun dried tomatoes in a white wine fresh herb sauce

Veal Piccata Veal scallopini sautéed in a lemon wine sauce with capers

Shrimp Scampi Large Prawns sautéed with garlic and herbed butter

Veal Marsala Veal Scallopini sautéed in a Marsala wine sauce with Portobello mushrooms

Andouille Sausage and Shrimp Sautéed in a saffron wine sauce with caramelized onion and roma tomato

Andouille sausage and Shrimp Peppernata Sauteed in Marsala wine and fresh tomato sauce with roasted peppers

Chicken Franchise Lightly battered chicken sautéed in a lemon wine sauce

Chicken Morango Grilled Chicken Sauteed with mushrooms and roma tomatoes sautéed in a sherry wine sauce

Carvings

We are pleased to offer a carving station as one of your main entrée choices.

Seared Sirloin Served with Port Wine Sauce

Roast Filet Mignon Served with a Burgundy Wine Sauce

Stuffed Roast Loin of Veal* Stuffed with prosciutto, Spinach, and Mushrooms.

Roast Beef Au Jus

Grilled Pork Loin Marinated with Port Wine Sauce

Hors d'oeuvres

Assorted Cheese, Fruit, and Vegetable Tray Served with Babymoon Ranch and Chocolate Sauce \$6.50

Crab Cakes Served with Babymoon Ranch \$6.50

Pan seared Filet Mignon on Crustini Served with Tarragon Mustard \$5.75

Coconut Shrimp Served with Orange Plum Sauce \$6.75

Fried or Blackened Chicken Fingers Served with Babymoon BBQ sauce or Ranch \$5.75

Crab and Corn Fritters Served with Roasted Red Pepper Dipping Sauce \$6.25

Crab Rangoons Served with Spicy Mustard \$5.25

Crab and Artichoke Dip with Crustini \$4.25

Swedish Meatballs \$4.25

Cheese Straw in Puff Pastry \$3.75

Chicken and Artichokes in Phyllo \$4.25

Raspberry and Brie in Phyllo \$4.25

Feta and Sundried Tomato in Phyllo \$4.75

Shrimp Spring Roll \$4.25

Black Bean Southwest Spring Roll \$4.75

Parmesan Crusted Artichoke Hearts \$5.75

Babymoon Brushetta \$4.25

Fried Ravioli \$3.25

Spicy Grilled Shrimp \$6.75

Grilled Eggplant and Fresh Mozzarella Towers \$4.25

Lasagna Bites \$4.25

Twice Baked Potato with Grilled Filet Mignon \$5.95

Smoked Salmon Roulades \$6.75

Spanakopita \$4.75

Stuffed Mushrooms \$4.25

Scallops wrapped in Bacon \$6.95

Smoked Chicken Quesadilla \$5.75

Beef Wellington Bites \$5.75

Mushroom Puffs with Fontina \$4.25

Tequila and Cilantro cured Salmon \$6.50

Assorted Mini Panini Sandwiches \$5.25

Dessert Trays

Cookies and brownies 2.25/person

Assorted dessert tray 4.75/person

Homemade Dessert Tray Selections

Tiramisu, Mascarpone Cheesecake, Midnight Ecstasy, Peanut Butter Bliss, Cannoli, & Key Lime Pie.

Beverages

Half Gallons of Iced Tea or Lemonade 4.00

Bottle Water 2.00

Bottled Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew 2.00