



# 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](http://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

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

**Andoullie 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