



Pomodoro's Catering will make your next event Favoloso! Whether on our beautiful patio or at the venue of your choice, your guests are sure to enjoy our rustic Italian cooking. Carryout party trays are also available. From simple office lunches to elegant weddings, let Pomodoro Café help with your next group party or event!



RESERVE OUR ENTIRE PATIO
FOR YOUR PRIVATE PARTY!

9200 NW 39th Ave
Gainesville, FL
(352) 380-9886
POMODOROCAFE.COM



FOLLOW US ON FACEBOOK!

*We will deliver
our favoloso
food for you!*



CATERING Menu

WE DO
WEDDINGS & EVENTS
ON OR OFF PREMISES!



CATERING
*From farms to us,
TO YOU.*
*Food to
FEEL GOOD
about.*



Sandwich Platters

Half: 10 people | Full: 20 people

BLACKENED CHICKEN WRAP H \$60 | F \$95

Lightly blackened chicken with romaine lettuce, parmesan cheese, & Caesar dressing in a garlic herb wrap

BLACKENED SHRIMP WRAP H \$60 | F \$95

Lightly blackened shrimp with romaine lettuce, cheese, & Caesar dressing in a garlic herb wrap

ASSORTED ITALIAN HOT SANDWICHES H \$60 | F \$95

Chicken, meatball, & Italian sausage on hero rolls

ASSORTED ITALIAN COLD SANDWICH H \$60 | F \$95

Salami, ham, provolone, & pepperoni on hero rolls

TUSCAN WRAP H \$60 | F \$95

Grilled chicken, sun-dried tomatoes, feta cheese, spinach, & honey balsamic in a garlic herb tortilla wrap

CHICKEN BRUSCHETTA WRAP H \$60 | F \$95

Grilled chicken, bruschetta tomatoes, feta cheese, & mixed greens in a garlic tortilla wrap

Appetizers

Half: 10 people | Full: 20 people

ARANCINI H \$50 | F \$85

Arborio rice filled with Bolognese & cheese, pan fried & served with marinara or Italian dressing with Romano cheese

MOZZARELLA CAPRESE H \$60 | F \$85

Sliced tomato & buffalo mozzarella

TRADITIONAL BRUSCHETTA TOSCANA H \$45 | F \$80

MINIATURE MEATBALLS H \$55 | F \$95

with marinara OR sherry cream sauce

(can add fresh mozzarella H \$5 | F \$10 extra)

STUFFED MUSHROOMS H \$60 | F \$95

with crab meat OR italian sausage

BACON WRAPPED SHRIMP H \$55 | F \$85

Grilled and finished with honey mango sauce

MINI TUSCAN CRAB CAKES H \$65 | F \$98

Three layers of stacked blue lump crab with Tuscan seasoning, minced red & yellow peppers, celery, panko breadcrumbs with basil, garlic, pine nuts, olive oil, & cream sauce

GARLIC KNOTS W/ ITALIAN FLAVOR

- Half Tray (15 pieces) \$19.99
- Full Tray (30 pieces) \$39.99



Salads

Half: 10 people Full: 20 people	
GARDEN SALAD	H \$38 F \$50
CAESAR SALAD	H \$43 F \$65
• with grilled OR blackened chicken H:\$55 F:\$75 • with grilled OR blackened shrimp H:\$60 F:\$80	
BUFFALO SALAD	H \$60 F \$97
MEDITERRANEAN GREEK	H \$60 F \$95
Kalamata olives, Greek peppers, sun-dried tomatoes & feta cheese	
SALMON SALAD	H \$125 F \$195
Grilled salmon fillet on a bed of romaine & mixed greens with grape tomatoes, mango, grapes, & crispy asparagus with balsamic reduction drizzle	
GREEK SALAD	H \$60 F \$95
Kalamata olives, peperoncini, feta cheese, tomato, red onions, and green lettuce topped greek feta dressing	
POMODORO SALAD	H \$60 F \$90
Spring mix & romaine lettuce, cherry tomatoes, dried cranberries, cucumber, & balsamic pecans. Top it with our house made honey balsamic dressing	

Have Something Special in Mind?
We're Happy to Customize a Menu Just for You – Ask for the Manager!



Traditional Entrées

(Includes bread, plates, & utensils)	
Half: 10 people Full: 20 people	
BAKED LASAGNA	H \$90 F \$130
Meat OR vegetarian	
BAKED PASTA W/ RICOTTA	H \$65 F \$105
Choice of pasta: rigatoni, penne, ravioli, cavatappi, fusilli, cavatelli	
RIGATONI W/ BOLOGNESE	H \$70 F \$105
Marinara OR meat sauce	
RIGATONI W/ MEATBALLS OR ITALIAN SAUSAGE	H \$86 F \$115
FETTUCCINE ALFREDO	H \$85 F \$120
CHEESE TORTELLINI ROSE	H \$70 F \$110
Artichokes, spinach in a blush tomato sauce with cheese tortellini	
CHICKEN PARMIGIANA W/PENNE	H \$89 F \$120
EGGPLANT PARMIGIANA W/PENNE	H \$75 F \$100
CHICKEN CACCIATORE	H \$95 F \$120
Mushrooms, peppers, onions, marinara sauce & penne	

Specialty Entrées

(Includes bread, plates, & utensils)	
Half: 10 people Full: 20 people	
CHICKEN PICCATA	H \$90 F \$145
Lemon butter sauce, capers, and penne pasta	
EGGPLANT ROLLATINI W/ PENNE	H \$88 F \$120
CHICKEN MARSALA	H \$90 F \$145
Mushrooms, marsala sauce, penne	
PENNE ALLA VODKA	H \$80 F \$120
STUFFED SHELLS	H \$75 F \$110
Pasta shells stuffed with ricotta & Parmesan cheese baked with marinara sauce & melted mozzarella cheese	
SAUSAGE & PEPPERS	H \$85 F \$115
Italian sausage, onions, & assorted peppers sautéed with garlic in a light spicy marinara sauce with penne pasta	
RISOTTO PESCATORE	H \$99 F \$150
Shrimp, scallops, mussels, clams, and branzino fish sautéed in a brandy tomato sauce simmered in arborio rice.	

Side Items

Served in half pan sizes 15 people	
GARLIC BREAD	\$.99 EACH
PENNE MARINARA	\$35
GARLIC MASHED POTATOES	\$40
ROASTED POTATOES	\$35
GARLIC MIXED VEGETABLES	\$50
Marinated zucchini, squash, carrots, & green beans	
GREEN BEAN ALMODINE	\$50
Fresh green beans basted in a garlic lemon butter & finished with toasted almonds	
BROCCOLINI W/ SAUSAGE	\$70
CHOICE OF GALLON DRINK	\$6.99
Sweet tea, unsweetened tea, or lemonade. Sodas available with notice	



Desserts

ASSORTED DESSERT	Serves 18-20 people	\$80
Mini cannolis, Italian wedding cake, tiramisu, & NY style cheesecake		
ITALIAN WEDDING CAKE	Serves 18-20 people	\$75
SPECIALTY CHEF'S CAKE	Serves 13-15 people	\$60
Chocolate, strawberry, or lemon flavoring		
CANNOLI CAKE	Serves 18-20 people	\$80
CHOCOLATE COLOSSAL	Serves 15-18 people	\$85
TIRAMISU	Serves 15-18 people	\$75
MINI CANNOLI		\$3 EACH
LARGE CANNOLI		\$4 EACH



ADD-ONS TO ANY ENTRÉE!

Chicken H \$35 F \$65	Italian Sausage H \$40 F \$65
Jumbo Shrimp H \$45 F \$75	Gluten Free Penne Pasta Substitute H \$15 F \$25
2oz Meatballs H \$45 F \$65	Whole Wheat Penne Pasta Substitute H \$15 F \$25
Salmon Bites H \$60 F \$99	



CATERING Packages

Sit back and relax! We will provide the plates, utensils, & napkins. Includes focaccia garlic bread.

TRADITIONAL PACKAGE #1	\$135
(Serves 10-12 people) 1 traditional entrée of your choice, a garden salad, 10 loaves of sliced focaccia garlic bread with our balsamic dipping sauce, & a choice of one 1-gallon drink	
TRADITIONAL PACKAGE #2	\$235
(Serves 18-20 people) Choose either 1 full traditional entrée, OR 2 half pan traditional entrées, garden OR Caesar salad, 20 loaves of sliced focaccia garlic bread with our balsamic dipping sauce, one side item & a choice of two 1-gallon drinks	

SPECIALTY PACKAGE #1	\$140
(Serves 10-12 people) 1 specialty entrée of your choice, a garden salad, 10 loaves of sliced focaccia garlic bread with our balsamic dipping sauce, & a choice of one 1-gallon drink	
SPECIALTY PACKAGE #2	\$245
(Serves 18-20 people) Choose either 1 full specialty entrée, OR 2 half pan specialty entrées, garden OR Caesar salad, 20 loaves of sliced focaccia garlic bread with our balsamic dipping sauce, choice of a side item, & a choice of two 1-gallon drinks	