

# Pasta

*•Pink Sauce: Alfredo with A Touch of Marinara*



## PENNE + MEATBALL

Penne, marinara sauce, and meatballs.

## PENNE + SAUSAGE

Penne, marinara sauce, and italian sausage.

## PENNE + CHICKEN

Penne, pink sauce, and chicken.

## PENNE + PRIMAVERA

Penne, alfredo sauce & primavera vegetables.

## CHICKEN +

## PROSCIUTTO TORTELLINI

Tortellini stuffed with chicken & prosciutto in a pink sauce.

## CHEESE TORTELLINI

Four cheese tortellini in alfredo sauce.

## LASAGNA

Layers of fresh pasta sheets, ground beef, marinara, mozzarella, parmesan, and a thin layer of cream sauce.

## VEGETABLE LASAGNA

Layers of fresh pasta sheets, eggplant, carrots, peas, squash, Zucchini, marinara, mozzarella, parmesan, and a thin layer of cream sauce.

## CANNELLONI

Fresh pasta filled with ground beef, chicken, carrots, onion, celery & garlic in a pink sauce.

## MANICOTTI

Fresh pasta filled with ricotta cheese in a pink sauce.

# Salad

## HOUSE

Mixed greens, cherry tomatoes, red onion & provolone cheese. Balsamic Vinaigrette and ranch dressings included on the side.

## CAESAR

Romaine lettuce, cucumber, walnuts, croutons, parmesan cheese with caesar dressing on the side.

## SPINACH

Baby leaf spinach, roasted beets, gorgonzola, mandarin oranges, walnuts with sweet mustard vinaigrette on the side.

## TOMATO

Sliced tomato, fresh mozzarella, red onion with pesto and balsamic vinaigrette mixed in.

# Panini Platter

## SMALL PANINI PLATTER

7 panini cut in thirds. Serves 12 - 15

## LARGE PANINI PLATTER

10 panini cut in thirds. Serves 15 - 20

# Service Options

## DROP OFF

### OPTION A:

- Food presented on disposable trays.
- All necessary plastic serving utensils, plastic forks + knives, plastic plates, and napkins provided.
- Server drop off with buffet setup.
- 10% service charge added to final total.

### OPTION C:

- Complete buffet set up with chaffing dishes and china plates.
- Table china setup: cloth napkin, silverware, water goblet & water carafes.
- Servers to setup and maintain buffet.
- Servers to bus and clean guest tables.
- Self-serve iced tea + coffee.

## BUFFET STYLE + SERVERS

### OPTION B:

- Complete buffet set up with chaffing dishes and black disposable plates, plastic ware, serving utensils and napkins.
- Servers to setup and maintain buffet.
- Servers to bus and clean guest tables.
- Self-serve iced tea + coffee.

## SIT DOWN + FULL - PLATED

### OPTION D:

- Full table china setup: cloth napkin, silverware, water goblet, and water carafes.
- Cloth napkins in your choice of color: White, Ivory, or Black.
- Servers to bring each course to guests.
- Self-serve iced tea + coffee available upon request.

# Cupini's

## Event + Catering

 (816) 753 - 7662

 [www.cupinis.com](http://www.cupinis.com)

 [catering@cupinis.com](mailto:catering@cupinis.com)

 1809 Westport Road, Kansas City, MO 64111

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# Appetizer Platters

## TRADITIONAL

A selection of cheeses: bel paese, jaresburg, cambazola, emmenthal with Mixed olives, walnuts, and grapes.

## ITALIAN

A selection of cheeses: caciocavallo, gorgonzola dolce, fontina, fresh Mozzarella - with roasted vegetables, mixed olives, walnuts, and grapes.

## HERB PORK TENDERLOIN

Marinated pork tenderloin accompanied with apricot chutney.

## DELI

A selection of roast beef, roasted turkey Breast & black forest ham.

## ANTIPASTO

A selection of meat & cheese: prosciutto di parma, genoa salami, fresh Mozzarella, aged asiago - with mixed Olives, and grilled vegetables.

## SPINACH + ARTICHOKE

Spinach & artichoke dip served with crostini.

## CUPINL'S

A selection of cheeses: fontina val d' Ostra, gorgonzola dolce, manchego, cotswold - with mixed olives, walnuts, and grapes.

## CHARCUTARIE

A selection of meats: prosciutto di Parma, genoa salami, mortadella, and Capicola - with mixed olives, fresh Mozzarella, and grilled vegetables.

## GRILLED VEGETABLES

An arrangement of grilled zucchini, yellow squash, asparagus, red pepper & mushroom.

## MEDITERRANEAN

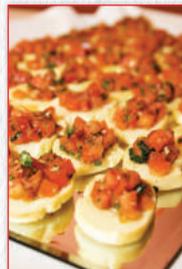
Grilled chicken skewers and white bean hummus. Accompanied with olive tapenade with crostini's.

## FRUIT PLATTER

A bountiful display of assorted fresh fruits - sliced & garnished with berries and grapes.

## BEEF MEDALLION MINI ROLLS

Marinated beef tenderloin with horseradish sauce. Minimum order - 3 dozen.



# Appetizer / Dozen

## MINI SPINACHPIES

Layered filo dough filled with spinach, ricotta and parmesan cheese.

## MUSHROOM CAPS

Button caps stuffed with prosciutto, mushroom, parmesan cheese and herbs.

## BRUSCHETTA

Diced tomato, garlic, olive oil and basil - served with crostini.

## TOASTED RAVIOLI

Toasted ravioli with your choice of meat or cheese - served with marinara.

## SAUSAGE + ONION CHIABATTA

Pastry dough filled with italian sausage and caramelized onion.

## CRAB CAKES

Mini crab cakes served with pesto aioli.

## CRAB DIP

Garlic crab dip served with crostini.

## QUICHE

Assorted mini quiche.

## MEATBALLS

Mini meatballs served with marinara.

## CROSTINI AL PROSCIUTTO

Crostini topped with baked fresh mozzarella and prosciutto.

## SHRIMP COCKTAIL

Jumbo boiled shrimp - served with homemade cocktail sauce.

## SEAFOOD CUP

Mini seafood pastries served with a rich roasted red pepper dipping sauce.

## TOMATO, BASIL + MOZZARELLA

Cherry tomatoes and fresh mozzarella in a balsamic basil glaze - served on a skewer.

## OLIVE TAPENADE

Black olives, capers & garlic, served w/ crostini.

## MOUSSE CUPS

Ham & cheese mousse w/ spices in a pastry cup.

## CROSTINI ARUGULA

Toasted crostini, topped with prosciutto, fresh mozzarella and arugula.



# Entrée Option

## CHICKEN

### CHICKEN SPIEDINI

Chicken breast boiled in a lemon butter wine sauce & stuffed w/ ham, red onion, tomato & provolone cheese.

### CHICKEN PICATTA

Chicken breast sauteed in a lemon butter wine sauce with mushrooms.

### CHICKEN PARMIGIANA

Breaded chicken breast topped with marinara sauce and provolone cheese.

### CHICKEN BROCCOLI

Chicken breast boiled in a light cream- wine sauce and stuffed with broccoli, mozzarella & prosciutto.



## BEEF

### BEEF SPIEDINI

Sauteed beef stuffed with provolone, ham, onion & tomato - topped with a white wine lemon sauce.

### ARTICHOKE - BEEF TENDERLOIN

Beef sauteed in a white wine, lemon and artichoke sauce.

### BEEF MARSALA

Beef sauteed in a tomato, marsala wine and fresh mushroom sauce.

### BEEF TENDERLOIN

Beef tenderloin wrapped in bacon with caramelized onion & gorgonzola marmalade.

## PORK

### PORK LOIN

Pork loin with roasted garlic & rosemary.

### HERB PORK TENDERLOIN

Marinated pork tenderloin accompanied with apricot chutney.

## FISH

### TILAPIA

Lightly breaded tilapia stuffed with crab.

### SALMON

Boiled salmon encrusted in an artichoke sauce.