

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.




Event + Catering

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FOLLOW US



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

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.

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.



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.