

CORPORATE
CATERING
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes,
please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: _____

Fax: 713.758.0125 Pages: _____ with cover

Company Name: _____

Delivery Address: _____ Floor/ Suite: _____

Contact Name: _____

Email Address: _____

Phone Number: _____ Ext.: _____

Cell Number: _____

Number of people you will be serving: _____

Payment By: Check AMEX Visa MCard

Time Requested: _____

Date Requested: _____

Card Number: _____ Exp. Date: _____

CVV: _____ Billing Zip Code: _____

Comments: _____

MoMo Italian Kitchen

SERVICE LEVELS

_____ **Set Up Service** **\$100**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

_____ ****SPECIAL DIETARY ITEM**** **\$15**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

JUST FOR YOU

_____ **Ordering \$150 or More? Get a free lunch!** **\$0**

Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

PLATES AND UTENSILS

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

ANTIPASTI AND APPETIZERS

_____ **House Focaccia Bread (Half Round)** **\$6**

(6 Slices) Dressed with olive oil and rosemary.

_____ **House Focaccia Bread (Full Round)** **\$12**
(12 Slices) Dressed with olive oil and rosemary.

_____ **Whipped Rocotta (Dallas Mozzarella Co)** **\$12**
Made with MoMo hot honey (a local honey and Chef Asher's Calabrian chili paste), bee pollen with house made lavish crackers.

_____ **Calamari Fritti** **\$16**
Panko dusted calimari steak with sweet chili tomato basil sauce.

_____ **Olive E Noci** **\$12**
House marinated olives and Marcona almonds (GF/DF).

_____ **Formaggi** **\$14**
Parmigiano reggiano, fontina, gruyere, gorgonzola (V/GF).

_____ **Antipasto Board** **\$22**
Rotating selection of cured meats, nuts, dried fruit and cornichons (GF/DF)

_____ **Bresaola** **\$22**
Imported air dried cured beef tenderloin, thinly sliced with olive oil and lemon juice (GF).

_____ **Lamb Meatballs (Polpette Di Agnello)** **\$20**
In warm spices, yogurt, mint pesto, and pink peppercorns.

ANTIPASTI TRAYS

_____ **Whipped Rocotta (Dallas Mozzarella Co)** **\$65**
(Serves 8-10) Made with MoMo hot honey (a local honey and Chef Asher's Calabrian chili paste), bee pollen with house made lavish crackers.

_____ **Calamari Fritti** **\$85**
(Serves 8-10) Panko dusted calimari steak with sweet chili tomato basil sauce.

_____ **Olive E Noci** **\$65**
(Serves 8-10) House marinated olives and Marcona almonds (GF/DF).

_____ **Formaggi** **\$75**
(Serves 8-10) Parmigiano reggiano, fontina, gruyere, gorgonzola (V/GF).

_____ **Antipasto Board** **\$115**
(Serves 8-10) Rotating selection of cured meats, nuts, dried fruit and cornichons (GF/DF)

_____ **Lamb Meatballs (Polpette Di Agnello)** **\$110**
(Serves 8-10) In warm spices, yogurt, mint pesto, and pink peppercorns.

SALAD TRAYS

_____ **Insalata Verde** **\$65**
(Serves 8-10) Green leaf lettuce, walnuts, radish, bell peppers, tomatoes with a caper dressing (V/GF/DF).

_____ **Insalata Primavera** **\$65**
(Serves 8-10) Green leaf lettuce, vine ripe tomatoes, fontina cheese, tomato garlic dressing (GF)

_____ **Insalata Fantasia** **\$105**
(Serves 8-10) Green leaf lettuce, tomato, mixed vegetables, hearts of palm, artichoke, prosciutto, gruyere, walnuts, hard boiled eggs, creamy caper dressing (GF).

PASTA TRAYS

_____ Spicy Rigatoni	\$90
(Serves 8-10) Rigatoni pasta in a spicy pink sauce (V).	
_____ Penne Pomodoro	\$90
(Serves 8-10) Penne pasta in our house pomodoro tomato sauce (V).	
_____ Farfalle Al Salmone	\$110
(Serves 8-10) Bow-tie pasta and smoked salmon in cream sauce with peas.	
_____ Penne Alla Arrabbiata	\$90
(Serves 8-10) Spicy tomato sauce with garlic and parsley (V).	
_____ Maccheroni Alla Vesuviana	\$135
(Serves 8-10) Crushed tomatoes, fresh mozzarella, garlic, basil, red pepper, Pecorino (V).	
_____ Tortelli Di Spinaci	\$135
(Serves 8-10) House made large ravioli with spinach, ricotta cheese and pancetta. In Bechamel cream sauce and pomodoro sauce.	
_____ Spaghetti Alla Puttanesca	\$135
(Serves 8-10) House made narrow pasta in a sauce of tomato, Nicoise olives, capers, onions, red pepper, garlic, anchovy and olive oil.	
_____ Fettuccine Alla Santalloro	\$135
(Serves 8-10) House made spicy and plain pasta, chicken, spinach, cream sauce.	
_____ Rigatoni Alla Salsiccia	\$140
(Serves 8-10) House made potato dumplings, house sweet sausage ragu of pork, turkey, tomato, and MoMo spice blend.	

_____ **Conchiglie A Modo Mio** **\$145**
(Serves 8-10) Shells in a pink sauce with chicken, pork, Genoa salami, ricotta, and aged gruyere cheese.

_____ **Lasagne Alla Bolognese** **\$165**
(Serves 8-10) Layers of house made pasta with beef, pork, mushrooms, Bechamel and mozzarella. Your choice of mild or extra spicy.

PROTEIN TRAYS

_____ **Piccata Di Pollo Sauteed** **\$90**
(Serves 8-10) Chicken bathed in white wine and caper butter sauce.

_____ **Pork Milanese** **\$90**
(Serves 8-10) Panko crusted pork loin, topped with Jubilant Farms arugula and Parmigiano Reggiano.

_____ **Scaloppine Al Limone** **\$100**
(Serves 8-10) Thinly sliced veal sauteed topped with slice of proscuitto in a lemon parsley cream sauce.

SALADS

_____ **Ruby Beet Salad** **\$15**
Beets, marinated feta cheese, greens, balsamic vinaigrette, sunflower seeds and pomegranate glaze (V/GF).

_____ **Insalata Verde** **\$12**
Green leaf lettuce, walnuts, radish, bell peppers, tomatoes with a caper dressing (V/GF/DF).

_____ **Insalata Primavera** **\$12**
Green leaf lettuce, vine ripe tomatoes, fontina cheese, tomato garlic dressing (GF)

_____ **Insalata Fantasia** **\$18**

Green leaf lettuce, tomato, mixed vegetables, hearts of palm, artichoke, prosciutto, gruyere, walnuts, hard boiled eggs, creamy caper dressing (GF).

INDIVIDUAL ENTREES

_____ **Spicy Rigatoni** **\$19**

Rigatoni pasta in a spicy pink sauce (V).

_____ **Penne Pomodoro** **\$19**

Penne pasta in our house pomodoro tomato sauce (V).

_____ **Farfalle Al Salmone** **\$24**

Bow-tie pasta and smoked salmon in cream sauce with peas.

_____ **Tagliatelle Con Pancetta** **\$24**

House made noodles with tomoato sauce and bacon, hint of chili flakes.

_____ **Penne Alla Arrabbiata** **\$19**

Spicy tomato sauce with garlic and parsley (V).

_____ **Agnolotti Al Formaggi** **\$26**

House made pasta filled with leeks, ricotta, gorgonzola tomato Bechamel sauce (V).

_____ **Maccheroni Alla Vesuviana** **\$26**

Crushed tomatoes, fresh mozzarella, garlic, basil, red pepper, Pecorino (V).

_____ **Tortelli Di Spinaci** **\$26**

House made large ravioli with spinach, ricotta cheese and pancetta. In Bechamel cream sauce and pomodoro sauce.

_____ **Trenette Alla Puttanesca**

House made narrow pasta in a sauce of tomato, Nicoise olives, capers, onions, red pepper, garlic, anchovy and olive oil. **\$26**

Trenette Alla MoMo **\$36**

House made narrow pasta, shrimp and lightly smoked salmon, brandy cream sauce.

Fettuccine Alla Santalloro **\$25**

House made spicy and plain pasta, chicken, spinach, cream sauce.

Rigatoni Alla Salsiccia **\$26**

House made potato dumplings, house sweet sausage ragu of pork, turkey, tomato, and MoMo spice blend.

Conchiglie A Modo Mio **\$27**

Shells in a pink sauce with chicken, pork, Genoa salami, ricotta, and aged gruyere cheese.

Pappardelle Integrale Alla Bianco Bolognese **\$27**

Traditional northern Italian white ragu of ground beef, pork, mushroom, red wine, cinnamon and Bechamel.

Lasagne Alla Bolognese **\$32**

Layers of house made pasta with beef, pork, mushrooms, Bechamel and mozzarella. Your choice of mild or extra spicy.

Rotolo Verde **\$26**

House made pasta and spinach medallions baked with gruyere cheese, tomato sauce.

PIZZA

Cheese Pizza **\$17**

(12") House tomato sauce and shredded Mozzarella cheese.

<u> </u> Margherita Pizza	\$19
(12") Fresh Mozzarella and tomato sauce with fresh basil.	
<u> </u> Alla Boscaiola	\$20
(12") House tomato sauce, mozzarella, ham and mushrooms.	
<u> </u> Al Quattro Formaggi	\$21
(12") Mozzarella, fontina, parmigiano, gorgonzola (V).	
<u> </u> Capriccioso	\$22
(12") House tomato sauce, mozzarella, ham, Nicoise olives, artichokes, mushrooms.	
<u> </u> Con Salsiccia	\$23
(12") House tomato sauce, mozzarella and mild house made sausage.	
<u> </u> Rustico (Modo Mio Pizza)	\$23
(12") House tomato sauce, mozzarella, salame, pork, chicken, Mascarpone cheese.	

PROTEIN DISHES

<u> </u> Piccata Di Pollo Sauteed	\$27
Chicken bathed in white wine and caper butter sauce.	
<u> </u> Pork Milanese	\$27
Panko crusted pork loin, topped with Jubilant Farms arugula and Parmigiano Reggiano.	
<u> </u> Scaloppine Al Limone	\$28
Thinly sliced veal sauteed topped with slice of prosciutto in a lemon parsley cream sauce. Served with a side of creamed peas.	

SIDES

_____ Spinaci (Large)	\$50
(Serves 8-10) Fresh spinach sauteed with Parmigiana (V).	
_____ Spinaci	\$10
Fresh spinach sauteed with Parmigiana (V).	
_____ Piselli Ai Prosciutto (Large)	\$50
(Serves 8-10) Peas in prosciutto cream sauce.	
_____ Piselli Ai Prosciutto	\$10
Peas in prosciutto cream sauce.	
_____ Gnudi Di Ricotta E Spinaci (Large)	\$50
(Serves 8-10) Spinach Dumplings (V).	
_____ Gnudi Di Ricotta E Spinaci	\$10
Spinach Dumplings (V).	
_____ Side of Pasta with Sauce	\$10

DESSERTS

_____ Chocolate Chip Cookie (1)	\$2
_____ Sugar Cookie (1)	\$2
_____ Tiramisu	\$7
(Slice)	
_____ Panna Cotta	\$7
(Serves 1)	

BEVERAGES

_____ Bergotto

Italian citrus sparkling soda.	\$6
<u> </u> Baladin Cola Italian soda.	\$6
<u> </u> Baladin Cedrata Lemon/lime Italian soda.	\$6
<u> </u> Iced Tea (Half Gallon) Includes cups, sweetners, lemons.	\$12
<u> </u> MoMo Italian Tea (Half Gallon) Infused with lemon, vanilla and mint.	\$20
<u> </u> Ferrarelle Sparkling (750 ml) Italian sparkling water.	\$12
<u> </u> Ferrarelle Still (750 ml) Italian still water.	\$12
<u> </u> Assorted Soda Assorted Canned Soda	\$4

EXTRAS

<u> </u> Catering Service Agreement TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or	\$0
<u> </u> Catering Service Agreement - Special Events TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or	\$0