



## Catering Menu

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

9525 Manchester Road, Rock Hill, MO 63119 314-962-0048

## Hors D'oeuvres Buffet

Choose any four of the following

\$12.00 per person

Toasted Ravioli

Sweet and Sour Chicken Kabobs with Green Peppers, Pineapple, Onions

Italian Mini Meatballs

Parmesan Chicken Skewers with a Chipotle Honey Dipping Sauce

Chicken Spedini with Italian Breading

Parmesan Risotto Cakes with a Sun Dried Tomato Tapenade

Artisan Cheese and Cracker Tray

Fresh Fruit Tray

Bruschetta

Hot Spinach and Artichoke Dip

Mini Sandwiches- Turkey, Salami or Roast Beef on Assorted Rolls

Italian Party Sandwich with Salami, Roast Beef and Ham with House Dressing

Bake Brie Wheel with Cranberry Compote

### Available Substitutes:

Stuffed Mushroom Caps (2) .....add \$1.00 per person

Assorted Farotto's Pizza .....add \$2.00 per person

Pinwheel Steak with Basil Pesto & Roasted Red Peppers (2)..add \$2.00 per person

Pistachio Encrusted Scallops (1.5).....add \$3.00 per person

Mini Crab Cakes (2).....add \$3.00 per person

Jumbo Shrimp with Cocktail Sauce (2)..... add \$3.00 per person

Glazed Shrimp with Bourbon BBQ Sauce (2).....add \$3.00 per person

Any of the above Appetizers may be purchased separately and added to the Lunch or Dinner options.

# Lunch or Dinner Buffet

\$15 per person

House Italian Salad

Choose two of the following:

Chicken Chardonnay

Chicken Parmigiano

Cannelloni

Pasta Con Broccoli

Mostaccioli with Meat Sauce

Manicotti

Ravioli with Meat Sauce

Tortellini with Alfredo sauce, Fresh Mushrooms, Peas and Prosciutto

Top Round with Italian Gravy and Dollar Rolls

Available Substitutes:

Lasagna.....add \$2.00 per person

Grilled Salmon basted with a house marinade.....add \$3.00 per person

Pistachio Encrusted Salmon with a citrus glaze.....add \$3.00 per person

## Additions to Lunch or Dinner Buffet

Blended Rice Pilaf..... \$2.00 per person

Roasted Herb Potatoes ..... \$2.00 per person

Parmesan Risotto ..... \$2.00 per person

Vegetable Medley ..... \$2.00 per person

Grilled Garlic Bread Basket..... \$2.00 per person

## Sit Down Dinner

Meals are served with our House Italian Salad and our Fresh Baked French Bread

Choose three of the following pastas or entrees:

Pasta Option #1      \$14.95

Pasta Con Broccoli  
Cannelloni  
Manicotti  
Fettuccine Alfredo

Pasta Option #2      \$16.95

Linguini with Clam Sauce  
Red Pesto Tortellini with Fresh Spinach and Tomatoes  
Tortellini Alfredo with Mushrooms, Peas and Prosciutto Ham  
Lasagna  
Chicken and Mushroom Fettuccine  
Shrimp Fra Diabolo (add \$2.00 per person)

Entrée option #1      \$18.95

Chicken Chardonnay  
Chicken Parmigiano  
Chicken Saltimbocca  
Tilapia Parmesan  
Lemon Pepper Cod  
Pistachio Encrusted Salmon

Entrée option #2      \$25.95

Filet Mignon topped with Portabella Mushrooms and Onions  
Alfredo Filet topped with Mushrooms, Alfredo Sauce, and Provel Cheese  
Cabernet Filet topped with Portabella Mushrooms and Cabernet Demi Glaze

Each of the above entrees is served with the seasonal vegetable and one of the following sides:

Blended Rice Pilaf  
Roasted Herb Potatoes  
Parmesan Risotto  
Shell Pasta with Homemade Red Sauce

## Bar

The bar can set up in many different ways. You can do a full bar with wine, liquor and beer or just wine and beer. What ever your preference we can meet you needs. There is a minimum of \$300 for any bar. We do not charge per person due to the fact that not everyone consumes the same amount of alcohol if any. We charge by consumption. This means that we charge by the drink or by the bottle.

Wine	Starting at \$27	per bottle
Beer	Starting at \$3.25	per bottle
Mixed Drinks	Starting at \$6	per drink
Soda, tea or coffee	\$2	per drink

## On Site Events

### GARDEN ROOM

This room accommodates up to 45 people for sit-down events, 35 for a Buffet and 55 for cocktails and hor d'oeuvres. The event can be expanded into other dining areas depending on the day and time of the event. Minimums for food and beverage, not including tax and gratuity are as follows:

Sunday through Thursday (Evenings)     \$1,200 - \$1,500 (price varies by season)  
Friday and Saturday (Evenings)         \$1,700 - \$2,000 (price varies by season)

*Day time rates and times may vary with room minimums please inquire within.  
Minimums for events held on Holidays are variable, please discuss with the Events Coordinator.*

On Site Events: include linens tablecloths and napkins, serving equipment, plates and silverware, on site bar and staff.

### Off-Site

All of our menus are available for catering to your office or home.

#### Service fee

Drop off only	<i>Starting at \$ 25.00</i>
Delivery, Set Up and Pick Up	<i>Starting at \$100.00</i>
<i>This includes chafing dishes and serving utensils</i>	
Black plastic plate, knife and fork	\$ .50/pp
Bartender	\$25.00 per hour
Full Service staff starts at \$10.00 per hour with a 20% gratuity added to the final bill.	

Any Rentals needed for the event can be provided through Farotto's.

### Terms and Conditions

1. Your reservation will be guaranteed only when the stated deposit is received.
2. A 20% service charge will be added to all catered events that require full service. Delivery charges will be added to off-site events.
3. Food and beverage minimums and the bar minimum, which do not include tax and gratuity, must be met during stated conditions. If minimums are not met, the contracting guest will be charged for the difference.
4. Absolutely no changes within the 5-day period prior to.