

PARTY TIPS

Semolina can take the work out of your next event with Semolina "Catering to Go".

Trying to figure out how much food you need for an event is always a challenge. There are so many factors that can affect your guests' appetite.

Semolina can work with you to customize your event to fit your style and your budget. We can provide you with plates, utensils and cups upon request. In addition, we can provide disposable napkins and table cloths as well as disposable chafing dishes for a nominal fee. Whether you pick it up yourself or take advantage of our trained staff for delivery, we can help you turn any occasion into a memorable one.

To make your party planning a little easier, we have put together a few tips and some suggested menus.

For 16 – 24 Guests

Order 2 entrees, 3 salads, 2 desserts and 2 gallons of tea.

For 32 – 48 Guests

Order 4 entrees, 6 salads, 4 desserts and 4 gallons of tea.

For 64 – 84 Guests

Order 8 entrees, 12 salads, 8 desserts and 8 gallons of tea.

Menu Ideas with Crowd Pleasing Favorites

Lunch

Semolina Salad
Marinara Quattro Formaggio or Pesto Pasta
Shrimp Roban or Shrimp Portofino
Pasta Chicago or Chicken Parmesan
Bread Pudding

Dinner

Stuffed Mushrooms
Semolina Salad or Malibleu Beach Salad
Pasta Alfredo or Pasta Marinara
Chicken Parmesan or Veal Marsala
Pasta Jambalaya or Shrimp Portofino
Bread Pudding and Pistachio Chocolate Brownies

Casual Gathering (Small bites, easy to eat standing up)

Stuffed Mushrooms or Mini Meatballs
Semolina Salad
Shrimp Roban
Mini Ciabatta Sandwiches

Bread and butter included upon request.

NEW! FAMILY STYLE DINNERS

Feeds a family of 2 to 4

It's a great way to serve your family a home style meal when you don't have the time to cook.

Choose from one of three Semolina favorites. Dinner includes a large Caesar Salad, bread and garlic butter.

\$24.99

Meatballs and Pasta

Traditional meatballs served atop marinara tossed angel hair pasta.

Chicken Parmesan

Parmesan crusted chicken breast topped with fontina, provolone and our marinara sauce, on a bed of Pasta Alfredo.

Pasta Chicago

Sweet Italian sausage, yellow onions, bell peppers and garlic in a hearty red sauce. Served over angel hair pasta with parmesan cheese.

DESSERTS

8 pieces per tray

Bread Pudding \$23.99

A house specialty! Served with a praline rum sauce.
(24 hr notice please)
Each additional piece \$3.99

Pistachio Chocolate Brownie \$27.99

A rich classic brownie drizzled in chocolate sauce and sprinkled with chopped pistachios.
Each additional piece \$3.99

Cheesecake \$25.99

New York style cheesecake with a choice of chocolate or caramel topping.
Each additional piece \$3.99

Fresh Baked Chocolate Chip Cookies \$9.99 per dozen

CATERING

SEMOLINA™

METAIRIE

Clearview Mall
4436 Veterans Blvd.
Metairie, LA 70006

Phone: (504) 454-7930

www.semolina.com

NEW! APPETIZERS

Stuffed Mushrooms (15 pieces) \$24.99

Large fresh mushroom caps stuffed with sweet Italian sausage and provolone cheese, served on a bed of marinara. (24 hr notice please)

Mini Meatballs (30 pieces) \$13.99

Traditional Italian meatballs served atop a layer of marinara sauce. (24 hr notice please)

Spinace & Artichoke Quattro Formaggio \$33.99

A creamy blend of spinach, artichokes & four cheeses baked and surrounded with crisp garlic crostinis.

Baked Feta \$26.99

Hot baked feta and cream cheese, blended in marinara garnished with basil and bread spears.

NEW! MINI BAKED CIABATTA

This mini version will be a real guest pleaser. Definitely not your ordinary finger sandwich. (24 hr notice please)

12 sandwiches per tray

Sausage and Pepper Ciabatta \$29.99

Italian sausage, sautéed red, green and yellow peppers with a mix of fontina and provolone cheeses and dressed with baby field greens.

Parmesan Crusted Chicken Ciabatta \$34.99

A succulent breast of chicken rolled in parmesan cheese and bread crumbs for a nice crisp crust and dressed with marinated tomatoes, mascarpone cheese and baby field greens.

Meatball Ciabatta \$34.99

Classic Italian meatballs ladled with homemade marinara, topped with fontina, provolone and parmesan cheeses.

Sampler Ciabatta Platter \$34.99

Choose from any of the above and make your own delicious combination.

SALADS

Serves 8 to 10

Semolina Caesar Salad \$14.99

Romaine lettuce tossed in our classic Parmesan and garlic dressing.

Malibleu Beach Salad \$35.99

Crisp green apples, raisins, walnuts and sesame seeds in a wave of balsamic vinaigrette tossed with fresh greens and topped with gorgonzola and sun-dried tomatoes.

Parmesan Chicken Salad \$37.99

Parmesan and breadcrumb-crusted chicken breast slices, marinated diced tomatoes, fontina and provolone cheeses atop our Semolina Caesar.

Asian Grilled Chicken Salad \$35.99

Marinated chicken breast, crushed peanuts, cilantro, fresh mung bean sprouts, carrot sticks, crispy shoestring potatoes, basil ribbons, and mixed greens tossed with a spicy sesame vinaigrette.

Capri Shrimp Salad \$39.99

Chilled Gulf shrimp tossed with olive oil, garlic, Parmesan cheese, roma tomatoes, walnuts, sun dried tomatoes and artichoke hearts.

FEATURED PARTY PANS

Serves 8 to 10

Semolina Caesar Salad \$14.99

Romaine lettuce tossed in our classic Parmesan and garlic dressing.

Shrimp Roban \$44.99

Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions.

Chicken Roban \$41.99

Tender seasoned chicken sautéed in a rich, spicy cream sauce tossed with shell pasta, garnished with chopped green onions.

Pasta Marinara \$26.99

Angel hair tossed with marinara and garnished with basil.

Pasta Alfredo \$27.99

Linguine tossed in a rich butter and parmesan cream sauce.

Chicken Parmesan \$50.99

Parmesan crusted chicken breast topped with fontina, provolone and our marinara sauce, on a bed of Pasta Alfredo.

PASTA

Serves 8 to 10

Shrimp Portofino \$42.29

Tender shrimp, mushrooms, fresh basil and garlic sautéed in olive oil and a light marinara, tossed with linguine.

Pesto Pasta \$33.49

Fresh mushrooms and garlic tossed in a rich, creamy pesto sauce with a touch of marinara and parmesan tossed with bowtie pasta.

Chicken Enchilada Pasta \$41.99

Tender seasoned chicken sautéed with onions, green peppers and black beans in a tortilla cheese sauce tossed with penne pasta, topped with cheddar cheese, jalapeños, sour cream and crunchy tortilla strips.

Pad Thai \$42.99

Sweet and spicy stir-fry of shrimp, mushrooms and tofu tossed with ricestick noodles and covered with crushed peanuts, fresh mung bean sprouts, carrot sticks and cilantro.

Pasta Jambalaya \$45.99

Andouille sausage and chicken tossed in a Creole sauce, served over penne pasta garnished with chopped green onions.

Semolina's Original Shrimp Scampi \$42.99

Tender shrimp sautéed in garlic with mushrooms, tossed with angel hair pasta, in a light lemon garlic sauce with sun-dried tomatoes.

BBQ Chicken Pasta \$41.99

Tender chicken slowly simmered in a light, tangy BBQ sauce with bell peppers and onions, topped with fontina, provolone cheese and cilantro. Served over penne pasta.

Pasta Chicago \$38.99

Sweet Italian sausage, yellow onions, bell peppers and garlic in a hearty red sauce. Served over angel hair pasta with parmesan cheese.

Macaroni and Cheese Cake \$29.99

A Semolina original. This medley of baked macaroni and cheese is draped with rich, creamy cheese sauce. (24 hr notice please)

Marinara Quattro Formaggio \$29.99

Alfredo tossed penne pasta with marinara sauce and four cheeses - parmesan, fontina, provolone and gorgonzola.

Meatballs and Pasta \$37.99

Traditional meatballs served atop marinara tossed angel hair pasta.

Fresh Baked Lasagna Bolognese \$39.99

Traditional oven-baked layers of imported pasta with a blend of fontina and provolone cheeses, layered with a hearty meat sauce. (24 hr notice please)

ADD TO ANY DISH: Shrimp \$15.99 / Chicken \$12.99

ENTRÉES

Serves 8 to 10

Chicken Marsala \$49.99

Tender chicken breast sautéed with fresh mushrooms in a Marsala wine sauce served over Pasta Alfredo.

Eggplant Parmesan \$39.99

Tender eggplant medallions over bowtie pasta, topped with a rich marinara, finished with provolone, parmesan and fontina cheeses.

Chicken Florentine \$49.99

Lightly seasoned chicken breasts grilled with fresh spinach, mushrooms and cream sauce. Tossed with linguine.

Veal Parmesan \$53.99

Parmesan and breadcrumb crusted veal medallions on linguine pasta with marinara sauce and provolone and fontina cheeses.

Veal Marsala \$59.99

Tender veal sautéed with fresh mushrooms in a Marsala wine sauce served over Pasta Alfredo.

BEVERAGES

Unsweetened or Sweetened Tea (by the gallon) \$6.29

Ice (by the 10 lb. bag) \$1.09

Sweeteners and lemons are available upon request.

Prices subject to change.

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