

PARMIGIANA

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
EGGPLANT PARM	80	144
CHICKEN PARM	86	156
MEATBALL PARM	86	156
VEAL PARM	97	174
SAUSAGE PARM	86	156
JUMBO SHRIMP PARM	115	207
SAUSAGE, PEPPERS, ONIONS	85	154
CHICKEN ALLA VODKA	97	174



SIDES

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
SPINACH	57	103
BROCCOLI SPEARS	57	103
ESCAROLE & BEANS	61	109
BROCCOLI RABE <i>(Seasonal Priced Accordingly)</i>	66	119
PRIMAVERA VEGETABLES	66	119
SAUTÉED STRING BEANS	66	119
FRENCH FRIES	33	60
FRIED -OR- GRILLED CHICKEN CUTLETS	73	132
HOMEMADE “ITALIAN STYLE” SAUSAGE TOMATO SAUCE	69	124
HOMEMADE “ITALIAN STYLE” MEATBALLS TOMATO SAUCE	69	124

ALL CATERING INCLUDES
FRESH BAKED BREAD & ALL SERVING ESSENTIALS

DELIVERY 7 DAYS A WEEK
(DELIVERIES NOT AVAILABLE ON HOLIDAYS!)

RACKS & STERNO’S AVAILABLE UPON REQUEST
WITH REFUNDABLE DEPOSIT

PANINI

MIX & MATCH 12 OF YOUR FAVORITES
108

MELANZANE & ROASTED PEPPER PANINI
Fresh baked garlic & herb basted roll stuffed with grilled marinated eggplant, roasted peppers & fresh mozzarella

BROCCOLI RABE PANINI
Fresh baked garlic & herb basted roll stuffed with sautéed broccoli rabe & fresh mozzarella

RUSTICO PANINI
Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella

AMERICANO PANINI
Fresh baked garlic & herb basted roll stuffed with baked chicken, fresh mozzarella, green leaf lettuce & sliced vine ripe tomatoes

BUFFALO CHICKEN PANINI
Fresh baked garlic & herb basted roll stuffed with Louisiana style buffalo chicken cutlets & fresh mozzarella, drizzled with a blue cheese sauce

GRILLED CHICKEN PANINI
Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, lettuce & tomato

DESSERTS

HOMEMADE MINI CANNOLI
Mini cannoli shells filled with traditional cannoli cream
HALF TRAY 52 • FULL TRAY 91

TRADITIONAL TIRAMISU TRAY



OFF PREMISE CATERING

Small Tray Feeds 12 Guests • Large Tray Feeds 24 Guests

From the casual party to the elegant affair we are going to provide you with the very best quality food and service you have come to expect from Mama Theresa’s. Please take a moment to view our catering menu or feel free to call any one of our locations. Our professional team will take care of all the details and makes it easy for you to plan your next event.

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FRESH BAKED BREAD &
ALL SERVING ESSENTIALS

MAMA THERESA’S OFFERS
DELIVERY 7 DAYS A WEEK
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RACKS & STERNO’S
AVAILABLE UPON REQUEST WITH
REFUNDABLE DEPOSIT

SALES TAX NOT INCLUDED

GARDEN CITY PARK

516.747.3111

2429 JERICO TPKE. • GARDEN CITY PARK, NY 11040

EAST MEADOW

516.520.5556

2411 HEMPSTEAD TPKE. • EAST MEADOW, NY 11554

WWW.MAMATHERESAS.COM

We Proudly Use



Attention: We cannot guarantee that our
Gluten & Nut free products are 100% Allergen-Free

A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



CATERING MENU



GARDEN CITY PARK | 516.747.3111
EAST MEADOW | 516.520.5556

WWW.MAMATHERESAS.COM
DELIVERY AVAILABLE 7 DAYS A WEEK



ALSO AVAILABLE ON

[DOORDASH](#) [Uber Eats](#) [GRUBHUB](#)

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APPETIZERS

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
BAKED CLAMS Whole breaded & baked Littleneck clams	79	142
CALAMARI FRITTI Golden fried calamari served with a side of marinara sauce	87	157
MOZZARELLA STICKS Served with a side of Italian tomato sauce	60	107
CHICKEN FINGERS Served with a side of honey mustard -OR- tomato sauce	64	115
CALAMARI ARRABBIATA Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce	105	188
ZUCCHINI CHIPS Homemade golden fried zucchini chips served with a side of marinara dipping sauce	60	107
ZUPPA DI COZZE Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce -OR- in a fresh garlic & crushed plum tomato brodino	78	140
MOZZARELLA DI CASA Homemade fresh mozzarella layered with sliced vine ripe tomatoes, flame roasted peppers & basil, drizzled with E.V.O.O. & aged balsamic glaze	75	134
COMBO PLATTER Combination of: Zucchini chips, mozzarella sticks & chicken fingers served with a side of tomato sauce & honey mustard (<i>Extra charge for substitutions</i>)	65	117

RICE BALLS (<i>Price Per Piece</i>)	3.25
Sicilian style arancini stuffed with a ground beef, green peas, mozzarella center & a side of tomato sauce upon request	

SOUP

(1 QUART) 19

CHEESE TORTELLINI IN BRODO Cheese tortellini pasta served in a light chicken brodino
PASTA E FAGIOLI A classic Italian favorite with ditalini pasta, white cannellini beans, fresh plum tomato, garlic & E.V.O.O.
HOMEMADE VEGETABLE MINESTRONE A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth
STRACCIATELLA SOUP Traditional Italian egg drop soup with spinach
LENTIL SOUP Lentils in a hearty homemade vegetable broth
CHICKEN NOODLE Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino

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SALAD

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
GARDEN Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red peppers, green olives & black olives, drizzled with our house Italian style dressing	45	81
MEDITERRANEAN Romaine hearts, cherry tomatoes, diced cucumbers, green bell peppers, kalamata olives, onions, crumbled feta cheese & red wine vinaigrette	60	107
PECAN Mesclun greens tossed with fresh arugula, honey roasted pecans, dried cranberries & gorgonzola crumbles tossed with our homemade balsamic vinaigrette	67	121
CAESAR Romaine hearts topped with homemade garlic croutons, Parmesan cheese shavings & Dijon Caesar dressing	52	94
BUFFALO CHICKEN Romaine hearts & iceberg lettuce, diced plum tomatoes & red onions, tossed with our creamy blue cheese dressing, topped off with spicy warm buffalo chicken pieces	72	130
TUSCAN BISTRO Fresh grilled skirt steak served over mesclun greens, topped with diced Roma tomatoes, red onions & gorgonzola crumbles, drizzled with our Tuscan style house dressing	78	140
CAPRINO Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette	83	150

SALAD ADD ONS

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
FRIED CHICKEN	35	70
GRILLED CHICKEN	35	70
BUFFALO CHICKEN	35	70
GRILLED SHRIMP	53	107
MARINATED SKIRT STEAK	56	113
MOZZARELLA	15	30
FETA CHEESE	15	30
GOAT CHEESE	15	30
GORGONZOLA CRUMBLES	15	30
CHOPPED SALAD	15	25

BAKED PASTA

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
BAKED ZITI	70	127
BAKED MANICOTTI	76	136
BAKED CHEESE RAVIOLI	76	136
HOMEMADE MEAT LASAGNA	76	136

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PASTA

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
PENNE OREGANATE Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs	98	177
PENNE ALLA VODKA Creamy vodka pink sauce with sautéed onions, scallions & diced imported prosciutto	83	150
RIGATONI FIORENTINA Fresh battered chicken pieces, spinach & mozzarella tossed in a creamy pink sauce	94	169
LINGUINE SHRIMP MARINARA Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce (<i>Spicy Fra Diavolo also available</i>)	104	186
FUSILLI CASALINGA Fresh broccoli rabe & grilled chicken strips, sautéed in a light roasted garlic & E.V.O.O. sauce	94	169
FETTUCCHINE MAMA THERESA'S Alfredo cream sauce sautéed with green peas, onions & ham	83	150
PENNE MELENZANE Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese	83	150
SPAGHETTI CLAM SAUCE Our authentic clam sauce includes shelled Littleneck clams & chopped baby clams sautéed in your choice of: Garlic & E.V.O.O. –OR– Marinara sauce	92	165
LINGUINE LA TOSCANA Broccoli rabe, sautéed shrimp, white wine & pignoli nuts topped off with toasted bread crumbs	104	186
LINGUINE SEAFOOD Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. -OR- Marinara sauce	104	186
GNOCCHI PESTO Fresh basil sauce, grated Parmesan cheese, pignoli nuts & Italian seasonings	83	150
PENNE & BROCCOLI Fresh broccoli florets sautéed in a light tomato basil sauce -OR- garlic & E.V.O.O.	83	150
RIGATONI BOLOGNESE Southern Italian style ground meat sauce	83	150
CAPELLINI PRIMAVERA A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce -OR- garlic & E.V.O.O.	83	150
FETTUCCHINE ALFREDO Classic Parmesan creamy cheese sauce	83	150
PENNE GAMBERI Fresh broccoli florets sautéed with shrimp & cubed tomatoes	104	186
FUSILLI CAMPAGNOLA Corkscrew shaped pasta tossed with fresh broccoli rabe, crumbled sausage & cannellini beans, sautéed in a light roasted garlic & E.V.O.O.	94	169

Pasta choices: Penne • Rigatoni • Spaghetti
Linguine • Fusilli • Gnocchi • Fettuccine

Additional pasta choices: Cheese Ravioli, Cheese Tortellini,
Whole Wheat -OR- Gluten Free Penne
Half Tray: (Add) 12 • Full Tray: (Add) 21

Zucchini Linguine
Half Tray: (Add) 17 • Full Tray: (Add) 32

ENTRÉES

	HALF TRAY SERVES 12	FULL TRAY SERVES 24
CHICKEN PICCATA * SALMON PICCATA Tender pan seared breast of chicken -OR- Atlantic salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce	98 125	177 225
CHICKEN FRANCESE SHRIMP FRANCESE FILET OF SOLE FRANCESE Fresh egg battered breast of chicken, jumbo shrimp -OR- filet of sole sautéed in a classic white wine, lemon & butter sauce	98 124 124	177 223 223
CHICKEN ALLA MARCO VEAL ALLA MARCO Golden fried or grilled chicken -OR- veal cutlets topped with a fresh diced plum tomato, red onion & basil Bruschetta Salad	98 114	177 205
CHICKEN MARSALA VEAL MARSALA Fresh chicken -OR- veal scallopine simmered in a classic mushroom & Marsala wine brown sauce	98 114	177 205
CHICKEN PIZZAIOLA VEAL PIZZAIOLA Tender pan seared chicken -OR- veal scallopine topped with julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce	98 114	177 205
CHICKEN MILANESE VEAL MILANESE Breaded chicken cutlets -OR- grilled chicken topped off with aged Balsamic glaze, Baby Arugula, red onions, cherry tomatoes, shaved parmigiano and E.V.O.O.	98 114	177 205
CHICKEN PRIMAVERA Fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with a medley of sautéed fresh garden vegetables	98	177
CHICKEN VALDOSTANA Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom & Marsala wine brown sauce	98	177
CHICKEN CARDINALI Egg battered breast of chicken sautéed in butter & white wine with prosciutto, eggplant & sliced tomato with mozzarella cheese & a touch of marinara sauce	98	177
CHICKEN VERDI Egg battered breast of chicken sautéed in a white wine, lemon & butter sauce with fresh broccoli -OR- spinach & melted mozzarella	98	177
*FILET OF SOLE OREGANATE BAKED SHRIMP OREGANATE Fresh filet of lemon sole -OR- shrimp topped with seasoned Oreganata style bread crumbs, broiled & served in a classic garlic & white wine Scampi sauce	124 124	223 223
SHRIMP MONACHINA Fresh pan fried jumbo shrimp simmered in a mushroom & Marsala wine brown sauce, layered with melted mozzarella	124	223
*GRILLED SALMON Fresh grilled Atlantic salmon filet served over sautéed spinach & Tuscan white beans drizzled with a balsamic vinaigrette glaze	128	230
EGGPLANT ROLLATINE Fresh battered eggplant rolled with seasoned ricotta, baked Parmigiana style with tomato sauce & mozzarella	85	154

Half Tray comes in (1) Full size tray
*Full Tray comes in (2) Full size trays