

Ristorante di Pompello



Catering Services

Wine - Food - Art

177 E. Historic Columbia River Highway, Troutdale, Oregon 97060
503-667-2480

TABLE OF CONTENTS

INTRODUCTION Page 1

APPETIZERS Page 2

FLORENCE Page 3

POMPELLO Page 6

MEDITERRANEAN Page 7

OREGONIAN Page 8

SANDWICHES Page 9

MEALS Page 10

BEVERAGES Page 11

RENTAL EQUIPMENT Page 12

SERVICES Page 13

AGREEMENTS Page 15

Greetings from all of us at Pompello,

The Italian foods of the Mediterranean have been bringing people together for centuries for all occasions, creating memories and building relationships.

We cater for all occasions from 20 up to 300 people; Weddings, Anniversaries, Retirement Parties, Business Lunches, Corporate Events, Etc.

Our traditional Italian recipes that I learned from my Grandma Di Pompello who was born in Florence Italy, keeps our customers coming back for more.

Let me work with you, to help you plan your meal. I will help you establish a good balance with your appetizers, meals and beverages.

To schedule a complimentary consultation for your special occasion and answer any questions you may have, please call or text me on my mobile phone at (503) 319-0318 to schedule an appointment. We will get back to you the same day or return your call within 24 hours.

CATERING TASTING

We offer a Catering Tasting Event for those who would like to sample our food. Call us to find out about dates, time and price for our next tasting event.

From all us at Pompello's, we thank you for the opportunity to cater your event with Fresh Ingredients and Traditional Italian Recipes for you and your guests.

Sincerely,

Saul and Rubi Pompello
Owners

Restaurant (503) 667-2480
Call or Text (503) 319-0318

www.DiPompello.Com
facebook.com/RistoranteDiPompello

APPETIZERS



Danielli Crab
Cakes Crab meat, caramelized onions and pepper with lemon dill relouttee.



Assorted Fruit and / or Vegetable Platter



Mushroom and Prawns
Sautéed tiger prawns and mushrooms in fresh basil garlic butter sauce with bread.



Italian Dip Platter
Classic Italian dip with assorted crackers



Caprese Pompello
Sliced tomatoes, fresh mozzarella cheese, and fresh basil with Olive oil vinaigrette.



Stuffed Portobello Mushroom
Portobello mushroom stuffed with chopped prosciutto, basil, and cream cheese over Antigua cream sauce.



Grilled Sirloin Kebabs
Grilled sirloin, pineapple, red bell pepper, and green bell pepper accompanied with barbecue sauce.



Sampler Platter
Sliced Provolone cheese, Mozzarella cheese, prosciutto, salami, green olives and peperoncini.



Custom Platter

FLORENCE

3 COURSE MEAL

\$14.00 per meal

PASTA ENTRÉES

Select up to 5 different pasta entrées

SALAD

Select from Greek, Caesar or Spinach

BREAD AND BRUSCHETTA

Includes: Buffet set-up with warmers, serving utensils, napkins, disposable plates and silverware. More than 100 people, we will include one server for 2 hours at no additional charge.

One Pasta Entrée per 20 guest, maximum of 5 different pasta entrées for Florence Meal Package.



Chicken Basil Tortellini

Tender chicken breast, butternut squash, and zucchini in a basil pesto cream sauce topped with parmesan cheese.



Chicken Alfredo

Our classic fettuccini Alfredo with chicken breast topped with parmesan cheese.



Chicken alla Sundried Tomatoes

Chicken breast, broccoli, and sundried tomatoes in pesto cream sauce over tortellini topped with parmesan cheese.



Tuscan Garlic Chicken

Pan-seared chicken breast with roasted garlic, red pepper and spinach in a garlic cream sauce, tossed with fettuccini with parmesan cheese.



Gnocchi alle Bistecca

Tender potato dumplings sliced beef, mushroom, broccoli, and butternut squash in Dijon cream sauce topped with parmesan cheese.



Chicken Parmesan

Tender chicken breast served with marinara sauce over spaghetti topped with parmesan cheese.

FLORENCE



Chicken alle Gorgonzola

Chicken, broccoli and tomatoes in gorgonzola cream sauce over linguine topped with gorgonzola cheese.



Lasagna

Fresh pasta layered with Ricotta, Mozzarella, and Parmesan and Bolognese sauce topped with parmesan cheese.



Ravioli Marinara

Three cheese ravioli in our homemade marinara topped with parmesan cheese.



Spaghetti and Meatballs

Our homemade meatballs with marinara sauce over spaghetti topped with parmesan cheese.



Bolognese Pasta

Our classic home style meat sauce over penne pasta topped with parmesan cheese.



Marinara Pasta

Our classic marinara recipe with spaghetti topped with parmesan cheese.



Fettucini Alfredo

Pan fried garlic in a light butter with cream and parmesan topped with parmesan cheese.



Macaroni & Cheese

Creamy cheddar cheese and macaroni topped with cheddar cheese.



Pesto di Basilica

Fettuccini in basil pesto cream sauce, tossed with fresh tomatoes.

FLORENCE



Mediterranean Penne

Eggplant, tomatoes, mushrooms, spinach, bell peppers, and basil with a light balsamic vinaigrette in marinara sauce and topped with parmesan cheese.



Spaghetti alla Pomodoro

Sautéed tomatoes and basil tossed with garlic marinara sauce and topped with parmesan cheese.



Ravioli al Forno

Fresh tomatoes, roasted butternut squash and fresh chopped basil in cream sauce and topped with parmesan cheese.



Ravioli in Spinach Sauce

Fresh tomatoes and mushrooms in spinach sauce over ravioli and topped with parmesan cheese.



Gnocchi & Scampi

Tiger prawns with mushrooms and tri bell peppers in Cajun cream sauce over Gnocchi pasta and topped with parmesan cheese.



Atlantic Salmon

Atlantic salmon with mushrooms and broccoli in lobster sauce over penne pasta and topped with parmesan cheese.



Tiger Prawns alle Lobster

Tiger prawns, carrots and broccoli in lobster cream sauce and topped with parmesan cheese.

POMPELLO

4 COURSE MEAL

\$15.00 per meal

PASTA ENTRÉES

Select up to 3 different pasta entrées

MEAT ENTRÉE

Select one from:



Grilled Salmon

Grilled fresh salmon with Lemon Dill Sauce



Pan-Fried Lamb

Chunks of tender lamb and pan-fried garlic, stewed in red wine



Chicken Merlot

Pan-fried chicken, artichokes, tomatoes, capers with a touch of merlot wine



Milanese Pork

Breaded boneless pork loin served with a light mushroom sauce

SALAD

Select from Greek, Caesar or Spinach

BREAD AND BRUSCHETTA

Includes: Buffet set-up with warmers, serving utensils, napkins, disposable plates and silverware. More than 100 people, we will include one server for 2 hours at no additional charge.

One Pasta Entrée per 20 guest, maximum of 3 different pasta entrées for Pompello Meal Package. See our list of 24 different styles of Pasta Entrées on pages 3, 4 and 5.

MEDITERRANEAN

4 COURSE MEAL

\$16.00 per meal

MEAT ENTRÉE

Select two from:



Grilled Pork Chops

Grilled pork chops with mushrooms and onions

Veal Piccata

Pan-fried tender veal, capers, tomatoes with wine butter sauce

Chicken Piccata

Pan-fried tender chicken breast, tomatoes with capers in a garlic lemon sauce

Catfish

Grilled catfish with lobster sauce

SIDES

Select from Rice Pilaf or Garlic Mashed Potatoes and Grilled Roasted Vegetables or one Pasta Entrée

SALAD

Select from Greek, Caesar or Spinach

BREAD AND BRUSCHETTA

Includes: Buffet set-up with warmers, serving utensils, napkins, disposable plates and silverware. More than 100 people, we will include one server for 2 hours at no additional charge.

Choose one Pasta Entrée or Grilled Roasted Vegetables. See our list of 24 different styles of Pasta Entrées on pages 3, 4 and 5.

OREGONIAN

4 COURSE MEAL

\$21.00 per meal

PASTA ENTRÉES

Select up to 3 different pasta entrées

MEAT ENTRÉE

Select two from:



Herb Crusted Prime Rib

Prime rib with olive oil, thyme, rosemary, garlic and spices

Roasted Lamb

Roasted lamb with olive oil, rosemary, garlic and spices

Halibut

Fresh Halibut stuffed with crab meat, parmesan and onions topped with lobster sauce

SIDE

Select from Rice Pilaf or Garlic Mashed Potatoes

SALAD

Select from Greek, Caesar or Spinach

BREAD AND BRUSCHETTA

Includes: Buffet set-up with warmers, serving utensils, napkins, disposable plates and silverware. More than 100 people, we will include one server for 2 hours at no additional charge.

One Pasta Entrée per 20 guest, maximum of 3 different pasta entrées for Oregonian Meal Package. See our list of 24 different styles of Pasta Entrées on pages 3, 4 and 5.

ITALIAN SANDWICHES

\$11.00 PER PERSON
(Minimum of 10 People)



Chicken Parmesan

Chicken parmesan and tri bell peppers with marinara sauce and parmesan cheese.

Meatball

Homemade meatballs with marinara sauce and parmesan cheese.

Turkey Pompello

Our own roasted slices of turkey, tomatoes, red onions, fresh mozzarella cheese, avocado and aioli pesto.



Eggplant Parmesano

Our own roasted slices of eggplant, tomatoes, red onions, fresh mozzarella cheese, avocado and aioli pesto.

Italiano

Fresh slices of salami, prosciutto, turkey, tomatoes, red onions, lettuce, fresh provolone and mozzarella cheese, olive oil with herbs.

SALAD

Select from Greek, Caesar or Spinach

POTATO CHIPS

COOKIE

MEAL SELECTION WORKSHEET

Select Your Entrée Package

- Florence** 3 Course Meal \$14.00 Per Meal
- Pompello** 4 Course Meal \$15.00 Per Meal
- Mediterranean** 4 Course Meal \$16.00 Per Meal
- Oregonian** 4 Course Meal \$21.00 Per Meal
- Italian Sandwiches** 4 Course Meal \$11.00 Per Meal

Your Pasta Entrée Selection

(Available with Florence, Pompello, Mediterranean and Oregonian)

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____

Your Meat Selection

(Available with Pompello, Mediterranean and Oregonian)

- 1) _____
- 2) _____

Your Salad Selection

Greek _____ Caesar _____ Spinach _____

First Side Selection

Rice Pilaf _____ Garlic Mash Potatoes _____
(Only Available with Mediterranean & Oregonian Meal Package)

Second Side Selection

One Pasta Entrée _____ Grilled Roasted Vegetables _____
(Only Available with Mediterranean Meal Package)

BEVERAGE WORKSHEET

Please select the beverages you would like to have available at your event. In our meeting we will discuss your event in more details to determine the quantity of each non-alcohol beverage you have selected. If you are planning on serving alcohol at your event, we will present you with a wine list and make recommendations based on the entrées you have chosen.

- | | | | |
|---|------------|--|------------|
| <input type="checkbox"/> Regular Coffee | Qty. _____ | <input type="checkbox"/> Decaf Coffee | Qty. _____ |
| <input type="checkbox"/> Iced Tea | Qty. _____ | <input type="checkbox"/> Hot Tea | Qty. _____ |
| <input type="checkbox"/> Lemonade | Qty. _____ | <input type="checkbox"/> Strawberry Lemonade | Qty. _____ |
| <input type="checkbox"/> Soft Drinks | Qty. _____ | <input type="checkbox"/> Soft Drinks | Qty. _____ |

Other Beverages _____

FINE WINES

- | | | | |
|--|-------|------------|----------------|
| <input type="checkbox"/> Red Wines | _____ | Qty. _____ | Price \$ _____ |
| <input type="checkbox"/> White Wines | _____ | Qty. _____ | Price \$ _____ |
| <input type="checkbox"/> Blush Wines | _____ | Qty. _____ | Price \$ _____ |
| <input type="checkbox"/> Sparkling Wines | _____ | Qty. _____ | Price \$ _____ |
| <input type="checkbox"/> Champagne | _____ | Qty. _____ | Price \$ _____ |
| <input type="checkbox"/> Other Liquors | _____ | Qty. _____ | Price \$ _____ |

RENTAL EQUIPMENT WORKSHEET

CATERING RENTAL ITEMS

Please check each item you want delivered to your catering event and write the quantity for each.

- | | |
|---|------------|
| <input type="checkbox"/> Table Cloths | Qty. _____ |
| <input type="checkbox"/> Napkins | Qty. _____ |
| <input type="checkbox"/> Dinner Plates | Qty. _____ |
| <input type="checkbox"/> Salad Plates | Qty. _____ |
| <input type="checkbox"/> Soup Bowls | Qty. _____ |
| <input type="checkbox"/> Glasses | Qty. _____ |
| <input type="checkbox"/> Cake Plates | Qty. _____ |
| <input type="checkbox"/> Serving Utensils | Qty. _____ |
| <input type="checkbox"/> Food Warmers | Qty. _____ |
| <input type="checkbox"/> Cake Plates | Qty. _____ |
| <input type="checkbox"/> Cups w/Saucers | Qty. _____ |

SILVERWARE

- | | |
|-------------------------------------|------------|
| <input type="checkbox"/> Forks | Qty. _____ |
| <input type="checkbox"/> Salad Fork | Qty. _____ |
| <input type="checkbox"/> Knives | Qty. _____ |
| <input type="checkbox"/> Spoons | Qty. _____ |

Notes _____

SERVERS AND BUSSERS

Delivery of the Entrée Package of Foods and Beverages you have selected is included in our price.

However if you would like additional help with serving the food, removing plates, glasses, and silverware from the tables this is an additional fee.

We will discuss with you at the time of our meeting details about the facility of where your are having your event and your final guest count.

We offer Servers and Bussers at the rate of **\$35.00** an hour per person.

BARTENDER AND BAR BACK

Pompello's Catering Services is happy to provide the service of our full bar to your event. However, to promote responsible use, the following guidelines have been established:

No beverages from other sources except unopened bottles of wine, may be brought onto the premises or event. Pompello's Catering serving staff will serve outside wine approved for the event, corkage fees may apply.

Pompello's Catering Service, it's management and service personnel, reserve the right to verify proof of age of any guest requesting an alcoholic beverage and to discontinue service to anyone deemed impaired or unable to produce proof of age as required by the Oregon Liquor Control Commission (OLLC).

A licensed (OLLC Permit) Pompello's Catering employee must serve all alcoholic beverages.

We offer bartending services at the rate of **\$35.00** an hour.

CAKE CUTTER

We will cut the cake for your wedding, anniversary celebration, retirement party, special events and put on desert plates. Price varies depending on guest count, we will discuss pricing with you in our consultation.

CHEF AND TABLE SIDE SERVICE

We can provide you with a Chef and/or table side services, instead of our standard Buffet Style Display. If you are interested in this type of catering service, we will discuss these options in more detail at your appointment Please select the beverages you would like to have available at your event. In our meeting we will discuss your event in more details to determine the quantity of each non-alcohol beverage you have selected. If you are planning on serving alcohol at your event, we will present you with a wine list and make recommendations based on the entrées you have chosen.

CATERING AGREEMENT

Date of Event ___ / ___ / ___ Arrival Time _____ Appetizers Ready by _____ Food Ready by _____

Event Location _____ Venue Contact _____

Wedding Coordinator Phone _____ Email _____

Event Address _____

City _____ State _____ Zip Code _____

Client's Name _____

Client's Address _____

City _____ State _____ Zip Code _____

Phone _____ Cell _____ Email _____

MENU SELECTED ___ Florence ___ Pompello ___ Mediterranean ___ Oregonian ___ Sandwiches

SALAD(S) SELECTED ___ Greek ___ Caesar ___ Spinach

BEVERAGES ___ Coffee ___ Strawberry Lemonade ___ Iced Tea ___ Soda

Specialty _____

EXTRA EVENT STAFF:	Leave Restaurant	Arrive at Event	Leave Event	Arrive at Restaurant	Total
___ Bussers	_____	_____	_____	_____	_____
___ Bartenders	_____	_____	_____	_____	_____
___ Bar Back	_____	_____	_____	_____	_____

RENTAL ITEMS: Table Cloths - Qty. ___ Dinner Plates - Qty. ___ Salad Plates - Qty. ___
 Soup Bowls - Qty. ___ Glasses - Qty. ___ Cake Plates - Qty. ___
 Forks - Qty. ___ Salad Forks - Qty. ___ Spoons - Qty. ___
 Knives - Qty. ___ Coffee Cups with Saucers - Qty. ___
 _____ Other Items - Qty. ___
 _____ Other Items - Qty. ___

SCHEDULE YOUR EVENT TODAY

We are here to help make your Special Event A Success, whether it is a Rehearsal Dinner, Family Reunion, Football Party or a School Lunch.

Let me help you with my years of experience with determining the quantity of food, beverages and any other catering services you may need.

If your are not familiar with our food ask about our Catering Tasting Event that includes sampling of food and wine.

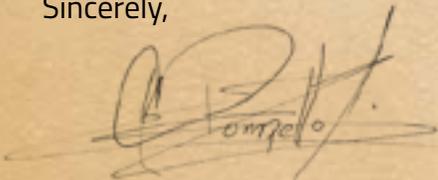
In addition to providing catering services, we have a full service restaurant with a room upstairs that can accommodate up to 50 people.

We do offer To Go Lunch and Dinner, call the restaurant at 503-667-2480 or see our menu online at www.DiPomello.com

Call or text me at 503-319-0318 to schedule your appointment and to answer any questions you may have.

We look forward to serving you.

Sincerely,

A handwritten signature in black ink, appearing to read "Saul and Rubi Pompello". The signature is stylized and somewhat cursive.

Saul and Rubi Pompello

177 E. Historic Columbia River Highway

Troutdale, OR 97060

Restaurant (503) 667-2480
Call or Text (503) 319-0318

www.DiPomello.Com
facebook.com/RistoranteDiPomello