

*Ristorante di Pompello*



**Catering Services**

*Wine - Food - Art*

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

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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.*



☐

**Basil Artichoke Dip Platter**

*Basil artichoke 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

\$15.50 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 buffet attendant 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 alla 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 alla 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



☐ *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 alla Lobster*  
Tiger prawns, carrots and broccoli in lobster cream sauce and topped with parmesan cheese.



☐ *Penne alla Boscaiola*  
Creamy marinara sauce with Italian sausage, prosciutto, pancetta, mushrooms, and onions over penne pasta topped with parmesan cheese.



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

# POMPELLO

## 4 COURSE MEAL \$16.50 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 buffet attendant 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

*\$17.50 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 buffet attendant for 2 hours at no additional charge.

Chose 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

*Starting at \$22.50 per meal*

*(depending on grade of meat)*

### PASTA ENTRÉES

*Select up to 3 different pasta entrées*

### MEAT ENTRÉE



☐ *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 buffet attendant 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

**\$12.50 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

<input type="checkbox"/> <b>Florence</b>	3 Course Meal	\$15.50 Per Meal
<input type="checkbox"/> <b>Pompello</b>	4 Course Meal	\$16.50 Per Meal
<input type="checkbox"/> <b>Mediterranean</b>	4 Course Meal	\$17.50 Per Meal
<input type="checkbox"/> <b>Oregonian</b>	4 Course Meal	\$22.50 Per Meal (depending on grade of meat)
<input type="checkbox"/> <b>Italian Sandwiches</b>	4 Course Meal	\$12.50 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.

☐ Regular Coffee    Qty. \_\_\_\_\_

☐ Iced Tea    Qty. \_\_\_\_\_

☐ Lemonade    Qty. \_\_\_\_\_

☐ Soft Drinks    Qty. \_\_\_\_\_

☐ Decaf Coffee    Qty. \_\_\_\_\_

☐ Hot Tea    Qty. \_\_\_\_\_

☐ Strawberry Lemonade    Qty. \_\_\_\_\_

☐ Soft Drinks    Qty. \_\_\_\_\_

☐ Other Beverages \_\_\_\_\_

\_\_\_\_\_

FINE WINES

☐ Red Wines

\_\_\_\_\_ Qty. \_\_\_\_\_ Price \$ \_\_\_\_\_

☐ White Wines

\_\_\_\_\_ Qty. \_\_\_\_\_ Price \$ \_\_\_\_\_

☐ Blush Wines

\_\_\_\_\_ Qty. \_\_\_\_\_ Price \$ \_\_\_\_\_

☐ Sparkling Wines

\_\_\_\_\_ Qty. \_\_\_\_\_ Price \$ \_\_\_\_\_

☐ Champagne

\_\_\_\_\_ Qty. \_\_\_\_\_ Price \$ \_\_\_\_\_

☐ 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.

☐ *Table Cloths*    Qty. \_\_\_\_\_

☐ *Napkins*    Qty. \_\_\_\_\_

☐ *Dinner Plates*    Qty. \_\_\_\_\_

☐ *Salad Plates*    Qty. \_\_\_\_\_

☐ *Soup Bowls*    Qty. \_\_\_\_\_

☐ *Glasses*    Qty. \_\_\_\_\_

☐ *Cake Plates*    Qty. \_\_\_\_\_

☐ *Serving Utensils*    Qty. \_\_\_\_\_

☐ *Food Warmers*    Qty. \_\_\_\_\_

☐ *Cake Plates*    Qty. \_\_\_\_\_

☐ *Cups w/Saucers*    Qty. \_\_\_\_\_

SILVERWARE

☐ *Forks*    Qty. \_\_\_\_\_

☐ *Salad Fork*    Qty. \_\_\_\_\_

☐ *Knives*    Qty. \_\_\_\_\_

☐ *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 you are having your event and your final guest count.

We offer Servers and Bussers at the rate of **\$50.00** 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, its 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 **\$50.00** 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 \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Client's Name \_\_\_\_\_

Client's Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_  
Phone \_\_\_\_\_ Cell \_\_\_\_\_ Email \_\_\_\_\_

Phone \_\_\_\_\_ Cell \_\_\_\_\_ Email \_\_\_\_\_

**MENU SELECTED**   ☐ Florence   ☐ Pompello   ☐ Mediterranean   ☐ Oregonian   ☐ Sandwiches



**SALAD(S) SELECTED** \_\_\_\_\_Greek \_\_\_\_\_Caesar \_\_\_\_\_Spinach

**BEVERAGES** \_\_\_\_\_ Coffee \_\_\_\_\_ Strawberry Lemonade \_\_\_\_\_ Iced Tea \_\_\_\_\_ Soda  
Specialty \_\_\_\_\_

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	

**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. \_\_\_\_\_

Other Items - Qty. \_\_\_\_\_

\_\_\_\_\_ Other Items - Qty. \_\_\_\_

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CATERING AGREEMENT

1) Total Guest Count \_\_\_\_\_ Price Per Meal \$ \_\_\_\_\_ \$ \_\_\_\_\_  
2) Beverages \_\_\_\_\_ \$ \_\_\_\_\_  
3) Appetizers \_\_\_\_\_ \$ \_\_\_\_\_  
4) Extra Staff \_\_\_\_\_ \$ \_\_\_\_\_  
5) Additional Services \_\_\_\_\_ \$ \_\_\_\_\_

Total for Services (1 – 5) ..... \$ \_\_\_\_\_  
15% Gratuity Fee (Total Services x 15%)..... \$ \_\_\_\_\_  
Catering Rental Items..... \$ \_\_\_\_\_  
Travel Fees (Mileage and/or Labor)..... \$ \_\_\_\_\_  
**Total Amount for Catering Services** \$ \_\_\_\_\_

**SECURITY DEPOSIT:** \$ \_\_\_\_\_ A minimum of a \$200.00 security deposit or 15% of the total amount of your catering event is required to reserve your date upon signing this agreement. In the event you (the client) cancel our services, the minimum security deposit of \$200.00 is non-refundable.

**EVENT PAYMENT BALANCE:** \$ \_\_\_\_\_ We require that the balance be paid seven days before your event starts.

**NOTES:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**PAYMENTS:** *Cash or Credit Card*    Cash \$ \_\_\_\_\_    *(Circle Card)* VISA – MASTERCARD – DISCOVER  
Card #: \_\_\_\_\_    Exp. \_\_\_\_ / \_\_\_\_    CCV # \_\_\_\_\_

**TODAY’S PAYMENT RECEIVED** \$ \_\_\_\_\_    Received By: \_\_\_\_\_

**EVENT PAYMENT BALANCE** \$ \_\_\_\_\_    Date Received \_\_\_\_\_

Client agrees to pay for all services as outlined in this agreement, any changes (menu, beverages, guest count, rental items, labor, etc.) to this catering agreement are subject to additional charges. As outlined above a gratuity of 15% is included in the final price for catering your event. Your card will be charged for breakage or extra staff time requested beyond that outlined above. Checks are not accepted.

**CLIENT’S SIGNATURE:** \_\_\_\_\_    Today’s Date: \_\_\_\_\_

**POMPELLO’S SIGNATURE:** \_\_\_\_\_    Today’s Date: \_\_\_\_\_

EVENT NOTES & ADDENDUM

Client’s Name \_\_\_\_\_    Phone # \_\_\_\_\_    Guest Count \_\_\_\_\_  
Event Location \_\_\_\_\_    Date of Event \_\_\_\_\_


This page is for making notes for our agreement that we sign today or will be used as an addendum for any changes (labor, menu, guest count, beverages, rental items, etc.) that takes place after the original agreement has been signed.

**CLIENT’S SIGNATURE:** \_\_\_\_\_    Today’s Date: \_\_\_\_\_

**POMPELLO’S SIGNATURE:** \_\_\_\_\_    Today’s Date: \_\_\_\_\_

Client agrees to all pay for all added services or changes to our original agreement dated on \_\_\_\_ / \_\_\_\_ / \_\_\_\_

**ADDENDUM / CHANGES TO ORIGINAL AGREEMENT**    Today’s Date: \_\_\_\_\_

**CLIENT’S SIGNATURE:** \_\_\_\_\_    Today’s Date: \_\_\_\_\_

**POMPELLO’S SIGNATURE:** \_\_\_\_\_    Today’s Date: \_\_\_\_\_







# 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.

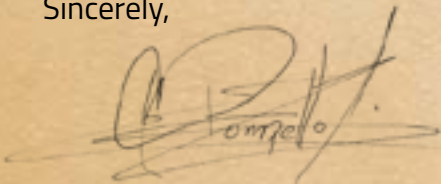
In addition to providing catering services, we have a full service restaurant with a room upstairs that can accommodate up to 50 people.

We do offer To Go Lunch and Dinner, call the restaurant at 503-667-2480 or see our menu online at [www.DiPompello.com](http://www.DiPompello.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 dark ink, appearing to read 'S. Pompello', with a stylized flourish extending from the end.

Saul and Rubi Pompello

177 E. Historic Columbia River Highway

Troutdale, OR 97060

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

[www.DiPompello.Com](http://www.DiPompello.Com)  
[facebook.com/RistoranteDiPompello](https://facebook.com/RistoranteDiPompello)