

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

Catering

(971) 334-4771

www.DiPompello.Com

facebook.com/RistoranteDiPompello

catering_booking@dipompello.com

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

\$16.50 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 \$19.00 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 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.

Prices are subject to change. Please contact us for specific information and pricing for your event!

MEDITERRANEAN

4 COURSE MEAL

\$20.50 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.

Prices are subject to change. Please contact us for specific information and pricing for your event!

OREGONIAN

4 COURSE MEAL

*Starting at \$26.00 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.

Prices are subject to change. Please contact us for specific information and pricing for your event!

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

Prices are subject to change. Please contact us for specific information and pricing for your event!

MEAL SELECTION WORKSHEET

Select Your Entrée Package

<input type="checkbox"/> <i>Florence</i>	3 Course Meal	\$16.50 Per Meal
<input type="checkbox"/> <i>Pompello</i>	4 Course Meal	\$19.00 Per Meal
<input type="checkbox"/> <i>Mediterranean</i>	4 Course Meal	\$20.50 Per Meal
<input type="checkbox"/> <i>Oregonian</i>	4 Course Meal	\$26.00 Per Meal
<input type="checkbox"/> <i>Italian Sandwiches</i>	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. _____

☐ Water Glasses

Qty. _____

☐ Cake Plates

Qty. _____

☐ Serving Utensils

Qty. _____

☐ Food Warmers

Qty. _____

☐ Cake Forks

Qty. _____

☐ Wine Glasses

Qty. _____

☐ Champagne Flutes

Qty. _____

☐ Other Bar Glassware

Qty. _____

SILVERWARE

☐ Forks

Qty. _____

☐ Salad Fork

Qty. _____

☐ Knives

Qty. _____

☐ Spoons

Qty. _____

Notes

Terms and Conditions

Ristorante di Pompello Catering

Catering

Thank you for choosing us to cater your event!

At Ristorante Di Pompello Inc, we are providers for your many catering needs. Depending on the needs of the client, we may offer additional services which may not be applicable to other events. We are happy to consider your requests for extra service and provide a quote or outline based on your individual scenario.

Our catering food service does not include the event planning or coordinator. We will ask you to name a designated coordinator for the day of your event and provide contact information. If you would like event planning or coordinating services, or if your venue has additional requirements, we are happy to help and will provide a separate quote upon request.

We are only responsible for the food we provide; we are not responsible for any food-borne illness caused by other vendors, such as appetizers or cake.

Our arrival time depends on a variety of factors, including the size of your event and the amount of food and services we will provide. We always plan to arrive with ample time for set-up and will do our very best to anticipate travel delays; however, we are not responsible for road conditions or construction that may further delay our arrival.

Bartending, Bussing and Extra Services

Bartenders, bussers and other staff can be hired for an extra hourly rate, subject to availability. We recommend that you hire our bartenders and/or bussers until the end of the event to help with cleanup. We cannot provide the service of carrying or moving wedding cakes.

We can provide bartending service only in the state of Oregon, and we follow all rules and regulations per the Oregon Liquor & Cannabis Commission (OLCC). We only serve alcohol to people who are 21 or older, and we will request ID for anyone who looks under 30. Guests will not be over-served, even if they have a designated driver. We supervise that guests drink alcohol only in the venue's designated areas.

Our bartending service does not include alcohol or cups, but we are happy to provide a quote for those upon request. For the time we are in service, we have the responsibility to serve alcohol and there will be absolutely no self-service. If you buy kegs of beer, we will take the tap out at the end of our service.

The hourly rate for additional staff will also apply to travel time to and from the venue (starting from and returning to the restaurant) and time to set up and clean up. Bartending service cannot begin until the bar has been sufficiently set up and prepared. For an estimate of our set up and clean up time, let us know your plans for provided alcohol, signature cocktails, and what preparations will be completed before we arrive. With your approval, we can begin clean up before the bar service ends

Rentals

Our catering service includes a set of high-quality plastic plates & silverware and paper napkins that can be thrown away at the end of the event. This is separate from any rental items. The plates & silverware we provide are meant to be used only for the food we provide and do not include extra settings for cake or other foods not provided by Pompello. If you would like to purchase extra plates and forks for cake or appetizers, we can help you with that.

We are happy to provide rentals of glassware, plates, silverware, and other equipment upon request and subject to availability. Our equipment rental service does not include bussing of tables or wiping food off of plates. That is the responsibility of the customer, as well as returning equipment to carrying cases, and returning equipment to the restaurant when our staff is not on site. We will gladly provide bussing service and equipment pick up for an extra fee.

Health Protocols

While we follow all Health Department guidelines, we cannot predict the guidelines in place at the time of your event, and protocols may vary by location. The client is responsible for communicating specific guidelines or regulations imposed by the venue or local authorities.

Deposit and Timeline

A security deposit of \$200 is required to reserve your event date. This deposit is non-refundable and non-transferable to other services or restaurant credit.

Final guest count, menu confirmation and final payment are due 7-10 days in advance of the event. As the date approaches, we will set up an in-person meeting or phone call to finalize all details for the event.

In the event of a cancellation after paying your full balance, we can issue a reduced refund depending on the notice provided: 7+ days: 80% | 4-6 days: 65% | 3 days: 50%
We are unable to refund any amount for cancellations made less than 3 days prior to the event.

We prepare for inclement weather and will still deliver in the ice and snow. If you need to reschedule due to inclement weather, call (503) 319-0318 the night before your event or before 6:00 a.m. the day of your event. After 6:00 a.m., if we have already begun preparing your food, we can no longer reschedule the food service. Rescheduling is subject to availability.

Gratuuity and Taxes

Included in your total is a 15% gratuity that will be split between the many staff members that help with your event. You are welcome to increase the gratuity as you wish.

We are required to add state and local tax to any event occurring in Washington state. There are no taxes added for events in the state of Oregon.

Client Name_____ Event Date_____

Client Signature_____ Date_____

The best compliment a customer can give is to recommend our service to your friends. We appreciate your referrals!

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: _____

CATERING AGREEMENT

NOTES

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.

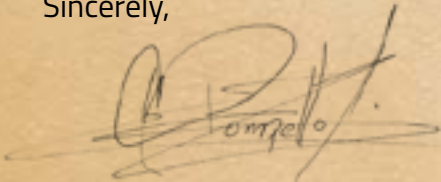
In addition to providing catering services, we have a full service restaurant with a room upstairs that can accommodate up to 50 people.

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

Contact our catering team at (971) 334-4771 (call or text) or email catering_booking@dipomello.com 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 'Saul and Rubi Pompello', with a stylized flourish at the end.

Saul and Rubi Pompello

177 E. Historic Columbia River Highway

Troutdale, OR 97060

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