

Basic Catering Package

Family Style Dinner

Base Price:

\$12.49 Per Person

Includes:

Disposable Table Service (Real plateware for in-house functions)
Bread & Butter / Choice of Salad / Choice of 2 pastas

Add Ons	Per Person	Additional Information
Lasagna	\$1.99	
Stuffed Pasta	\$1.99	
Sicilian Pasta	\$3.00	
Appetizer Choice	\$2.00	
Additional Entrée or Pasta	\$2.99	Pastas, Chicken Parmesan, etc.
Choice of Dessert	\$2.99	
Soda/Tea Drinks	\$1.99	
Plateware/Flatware/ Glasses	\$7.00	no charge for in-house functions
Tablecloth Rental	\$5.00 per table	no charge for in-house
In Town Delivery	\$5.00 per every \$100	
Out of Town Delivery	\$2.00 a mile one way	
Family Style	\$3	
Plated Meal	\$2.50 per course	

Full Service 20% Gratuity

Appetizer Catering Package

Base Price:

\$11.99 Per Person

Includes:

Four Items / Disposable Table Service $(if\ off\mbox{-}premise)$ / Setup Add 2\$pp for each additional item.

Tomato Mozzarella	Bruschetta	Toasted Ravioli
Calamari	Mini Cannolis	Crab & Roasted Artichoke Dip (add 1\$pp)
Shrimp Cocktail (add 2\$pp)	Chipotle & Smoked Salmon Dip	Hummus with Pita or Vegetables
Deli Spirals (variety)	Caprese Skewers	Wings (Hot, BBQ) (add 3\$pp)
Crab Cakes (add 3\$pp)	Fried Mozzarella	Marinated Vegetables
Cheese/Cracker (variety)	Deli Trays (variety)	Sweet Trays
Mini Sandwiches (add 1\$pp)	Fruit Trays	Chips & Salsa
Seviche	Potstickers	Eclairs
Cream Puffs	Bacon Wrapped Scallops (add 4\$pp)	Spinach & Artichoke Dip
Smoked Salmon (add 2\$pp)	Dill Dip with Rye Bread	Mini Meatballs in Sauce
Mini Sausage in BBQ Sauce	Prosciutto & Melon	Bacon Wrapped Dates (add 1\$pp)
Chicken Spiedini	Chips and Guacamole	Curry Chicken Skewers
Pulled Pork Sandwich (add 1.5\$pp)	Seafood Roll (add 3\$pp)	Steak&Pepper Kabob (add 2\$pp)
Smoked Salmon spread w/ Pita	Pasta Salad	Cucumber/Tomato/Onion Salad
Bahn Mi Bites	BBQ Shredded Brisket (add 2\$pp)	Antipasta Skewers

20 Person Minimum Other options available and encouraged upon request.

Other Creative Thoughts

USDA Choice Steak add-on

- \$2.50 per ounce
- Entrée Options: Tenderloin Filet, Ribeye, KC Strip.
- Ex. 6oz Filet = \$15.00 per person

Mini-Sandwich Buffet

- \$11.99
- Assortment of our lunch sandwiches served miniature style
- Or we can create sandwiches to cater to your taste
- Serve with our house chop salad or pasta salad

Backyard BBQ

- \$13.49
- Pick 2 Meats.
 Burgers, Brats and
 Hot Dogs served with
 potato salad, baked
 beans and traditional
 side salad

Breakfast Catering Options

All breakfast prices are per person and meals are served buffet-style. Plated meals will require a \$2.00 per person additional charge.

Continental Breakfast:

- \$12.99 per person
- Choose four of the following: Muffins, Doughnuts, Danishes, Cinnamon Rolls, Bagels, Fresh Fruit, Breakfast Bars, Yogurt, Granola & Croissants.

Traditional Breakfast:

- \$16.99 per person
- Choose three of the following: Scrambled Eggs, Bacon, Sausage, Biscuits and Gravy, Hashbrowns, and Pancakes.
- Choose two of the following: Muffins, Doughnuts, Danishes, Cinnamon Rolls, Bagels, Fresh Fruit, Breakfast Bars, Yogurt, Granola & Croissants.

Add the drink package that includes:

Orange Juice, Coffee, Tea, Sodas, and Water for 3.99 per person.

Requests

We are always open to your requests and suggestions! We've done everything from Belguim Waffles to traditional German Sauerkraut. We are here to make your day special Please let us know if there are other items you would like to have that have not been listed and we will do our best to meet your request!

Bar Service Catering

Wine/Liquor/Beer Available	Fee	Additional Info
Setup and tear down	\$200	See * Below
Bartender	\$15/hour	
Champagne toast	\$3.00 per person	

^{*} Includes garnishes and mixers up to 100 guests - over 100 guests .50¢ per person.

Ice not included, but available for an additional fee.

Please let us know of any special beer, wine or liquor you would like.

Set Up Fee	\$200
Bartender at a rate	\$15 an hour
Beer	Price
Domestic Bottles	\$5.00
Import Bottles	\$6.00
Liquor Drinks	Price
Well	\$6.00
Call	\$7.00
Premium	\$8.00
House Wines	Price
Glass	\$7.00
Bottle (serves 8-10)	\$35.00
Wine Corking	\$15.00

Other options are available, feel free to call and discuss them.

Additional Creative Thoughts

Along with pasta we are capable of catering just about anything else you had in mind. Here is a different option:

Traditional Package:

- Starting at \$15.95 per person
- Lettuce and Tomato Salad
- Chicken Fried Steak/ Roast Beef/Rosemary Grilled Chicken/Grilled Pork Loin pick one
- Pick Two entrees for an additional \$2.00
- Green beans/Corn/Baked Potato/Mashed Potatoes and Gravy/Twice Baked Potato pick two

Any sort of steak addition would be \$2.50 per ounce added onto the total per person cost. 20 person minimum.

Anything added to this package or exchanged within the menus would be the same pricing as the basic catering would be. (i.e. chopped salad substitute = \$1.00 per person added etc)

Service	Fee	Additional Info
Cake Cutting	\$75.00	Per 100 guests

Room Minimums

		Food & Bev Min	Rental Fee	Deposit
Sunday am/pm	Board Room	\$200	\$100	\$50
	New Room	\$300	\$100	\$50
	Calabria Room	\$300	\$125	\$50
	Abruzzo Room	\$250	\$100	\$50
Mon-Thur am	Board Room	\$150	\$100	\$50
	New Room	\$225	\$125	\$50
	Calabria Room	\$300	\$100	\$50
	Abruzzo Room	\$250	\$100	\$50
Mon-Thur pm	Board Room	\$180	\$100	\$50
	New Room	\$300	\$100	\$50
	Calabria Room	\$300	\$100	\$50
	Abruzzo Room	\$250	\$100	\$50
Fri-Saturday am	Board Room	\$150	\$100	\$50
	New Room	\$225	\$125	\$50
	Calabria Room	\$300	\$100	\$50
	Abruzzo Room	\$250	\$100	\$50
Friday pm	Board Room	\$300	\$100	\$50
	New Room	\$500	\$250	\$50
	Calabria Room	\$500	\$400	\$50
	Abruzzo Room	\$400	\$400	\$50
Saturday pm	Board Room	\$300	\$100	\$50
	New Room	\$500	\$250	\$50
	Calabria Room	\$750	\$400	\$100
	Abruzzo Room	\$750	\$400	\$100

Room rental fees apply to guests who choose not to order Martinelli's food and beverage. The food and beverage minimum is for guests that want the room private. The total of food and beverage expenditures must meet or exceed the minimum for the day and time the room is requested. If the food and beverage minimum is not met it can be made up by purchasing to go food or gift certificates. In order to book a room a non-refundable deposit must be made. This deposit will be subtracted from the bill total. If the room is canceled the deposit will be forfeited. Please let us know if the room is required early for decoration or setup. A cleaning fee of \$100 for parties bringing any outside food or desserts will be assessed.

Items Available for Rent

We rent the following items. You can use them at your event whether we cater for you or not.

Item	Price
8' Foot Table	\$10.00
6' Table	\$10.00
5' Round Table	\$10.00
Cocktail table	\$8.00
Table Skirts w/clips	\$10.00
Napkins	\$1.00
Round Tablecloths	\$5.00
Long Tablecloths	\$5.00
Round Chafer	\$10.00
Rectangular Chafer	\$10.00
Champagne Flutes	\$2.00
Table Setting (glass/silverware/plate)	\$5.00
Wine Glass	\$2.00
Glasses	\$2.00

One week notice is preferred. Rental rates are for a 24 hour period. Delivery available for an additional fee.

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785-833-2334 umam umamibowl@yahoo.com



\$12.95 Per Person - Pick I from Each of the Following Categories

\$14.95 Per Person - Pick 2 from Each of the Following Categories

Price includes; plates or bowls, napkins, serving utensils, chopsticks, soy sauce and sriracha packets, and cutlery. Orders available for 10 people or more.

BASE

JASMINE RICE

Classic White Rice

BROWN RICE

Steamed Whole-grain Rice

ASIAN MIXED GREENS

Fresh mixture of Baby Kale, Red and Napa Cabbage

Additional base, protein, or vegetables add \$2 per person

> Additional sauce add \$1 per person

Additional toppers add \$1 per person

Drinks \$2.99 include choice of canned sodas. tea, lemonade and bottled water

PROTEIN

KOREAN BEEF BULGOGI

Beef Shoulder. marinated in a mix of Soy Sauce, Green Ónions, Garlic, Black Pepper and a dash of Gochujang

GRILLED TERIYAKI CHICKEN

Chicken marinated in Mirin; a Japanese sweet Rice Wine, Soy Sauce, Garlic, and Ginger

SZECHUAN SHRIMP

Shrimp sautéed with Garlic, Gochugaru and Lime Juice

EDAMAME

Steamed Soy **Beans**

VEGGIE

CHINESE STYLE GARLIC GREEN BEANS

Fresh-trimmed Green Beans tossed with Soy Sauce and Garlic

STIR-FRIED **ORGANIC** CARROTS, **CABBAGE &** вок сноу

Mixed vegetables cooked with Olive Oil and Garlic

STEAMED BROCCOLI

Perfectly Steamed **Broccoli Florets**

SAUCE

GINGER DRESSING

Flavorful blend of seasoned Rice Vinegar, minced Garlic and fresh Ginger Root

SPICY THAI RED CURRY

A Coconut Curry that gets its heat from fiery Chilies

GARLIC SESAME

A savory Chinese-style sauce with notes of Sesame Oil, Tamari, and Garlic

THAI PEANUT **SAUCE**

A mild sauce made from roasted Peanuts and Honey, with a pinch of Cayenne

TERIYAKI

Sauce made with Soy Sauce, Mirin, Garlic and Ginger

RED DRAGON

A spicy combination of Chili, Peppers, Sesame Seeds, Garlic, and Soy Sauce

COPPINGS

PICKLED VEGGIES

Our take on the Vietnamese favorite: Carrots, Cucumber, and Onion pickled in a Rice Wine Vinegar

KIMCHI 🌽

A Korean classic made with Napa Cabbage, Ginger, Garlic, Scallions, Daikon Radish, and hot Chili **Paste**

CILANTRO JALAPEÑO SLICES

LIME **SQUEEZE**

BEAN SPROUTS

SCALLIONS

INDICATES SPICY DISH. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Delivery available for an additional cost.

ALL MENU ITEMS ARE DAIRY FREE.



☐ Burrito Bowl	PRICING
Marinated Grilled Chicken, Marinated Grilled Steak, Cilantro lime rice, your choice of Black or Pinto beans, Pico de Gallo, Salsa Verde, Salsas Roja, shredded cheese, homemade Tortilla Chips plus your choice of fresh baked cookies or brownies. (TORTILLAS NOT INCLUDED.) Add freshly made Guacamole or Queso for 2\$.	\$14.95 per person \$13.95 w/out dessert
Marinated Grilled Chicken, Marinated Grilled Steak, Crisp Corn Taco Shells, Soft Flour Tortillas, Pico de Gallo, Salsa Verde, Fire roasted Chipotle Salsa, shredded cheese, lettuce, homemade Tortilla Chips plus your choice of fresh baked cookies or brownies. Add freshly made Guacamole or Queso for 2\$. Hot Nacho Bar	BEANS Black Pinto DESSERT YES NO COOKIES
Home made Tortilla Chips, Marinated Grilled Chicken, Marinated Ground Sirloin, your choice of Black or Pinto beans, Pico de Gallo, Salsa Verde, Salsas Roja, shredded cheese, plus your choice of fresh baked cookies or brownies. Add freshly made Guacamole or Queso for 2\$.	☐ BROWNIES ☐ 1/2 & 1/2