
LITTLE ITALY'S CONFERENCE & CATERING Guide



Located at Building 1011 Erickson Square, Clay Kaserne, Wiesbaden Germany

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf

MESSAGE FROM OUR CATERING CENTER:

The Community Activity Center is dedicated to providing an excellent experience for you and your guests. We would like to thank you for choosing us to assist you with your event. We've put together this packet to help in your next special occasion celebration's planning and coordination. We offer a large variety of services to help you plan your next birthday party, promotion party, change of command, themed party, dinner, luncheon or conference.

Our dedicated staff members are here to assist you in every step along the way. We invite you and your guests to try our large variety fine cuisine and if you cannot find a menu that suite your needs our dedicated kitchen staff is here to assist you in customizing a menu, which not only matches your desired tastes but also can be accommodated to fit your budget.

We thank you for giving us the opportunity to make your next event a memorable experience that you and your guests will never forget.

Your Catering Center Team

0611-705-5750 / DSN 337-5750

TABLE OF CONTENTS

Message from the Catering Center	Page 2	Culinary Classics	Page 14
Table of Contents	Page 3	Pizza	Page 17
Hours of Operation	Page 4	Sandwiches & Wraps	Page 18
Catering Center Contact Info	Page 4	Lunch & Dinner Buffets	Page 19
Location Map	Page 4	Themed Buffets & Picnics	Page 21
Planning Your Special Event	Page 5	Dinner Service	Page 22
Morning Fare Menus	Page 6	Carving Board	Page 27
Morning Fare 'A la Carte Selections'	Page 7	Dessert and Bakery Service	Page 28
Morning Fare Beverages	Page 7	Beverage Service	Page 29
Grab & Go Boxed Meals	Page 8	Facility Usage Fees	Page 30
Salads / Boxed Lunches	Page 9	Room Capacities	Page 30
Homemade Soups	Page 10	Additional Charges	Page 31
Snack Time!	Page 10	Sample Set Ups	Page 32
Dips & Display Trays	Page 11	General Information	Page 38
Hot and Cold Hor D'oeuvres	Page 12	Copy of Contract	Page 35

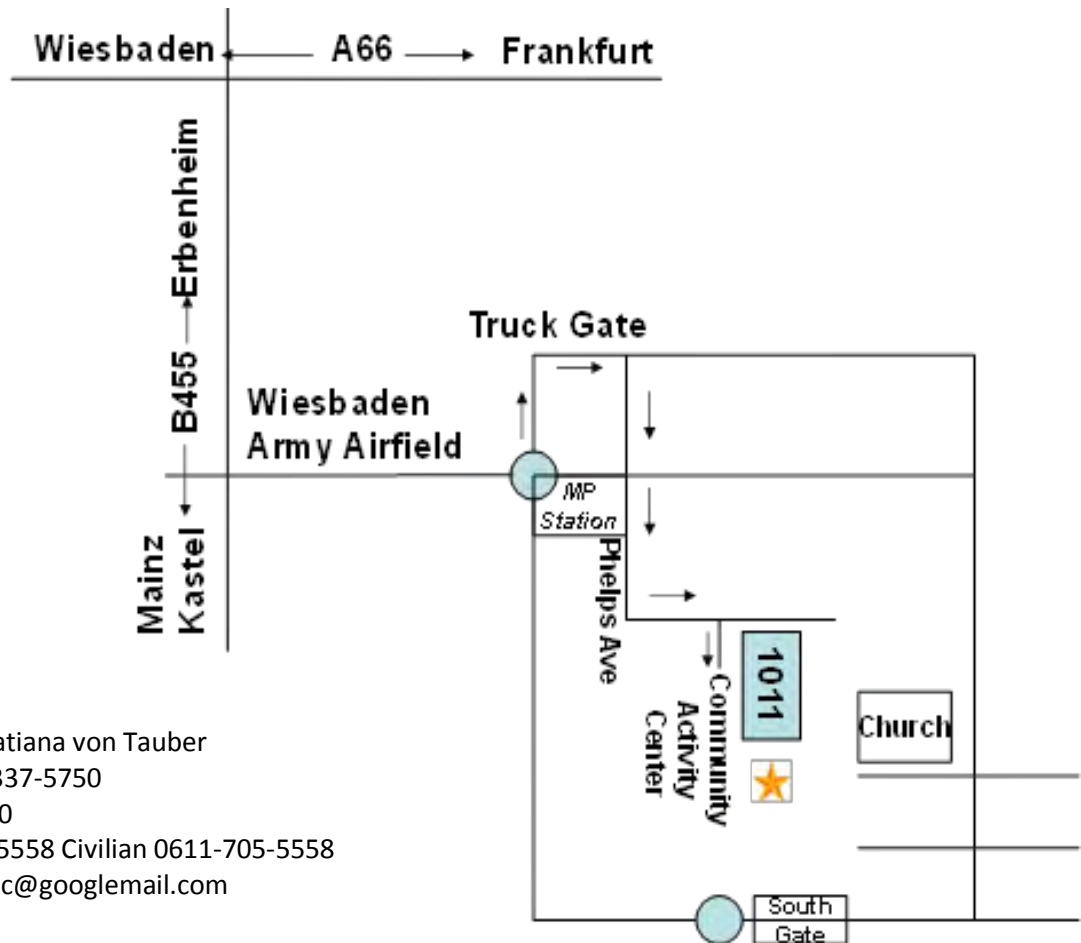
CATERING SALES OFFICE HOURS:

Monday - Friday 8:00 - 14:00
Closed for Lunch 12:00 - 13:00
Closed Saturday, Sunday and Holidays

RESTAURANT HOURS:

Monday to Friday 11:00-14:00 / 17:00-23:00
Sunday 12:00-14:00 / 17:00-23:00
Saturday Closed

HOW TO FIND US:



Catering/ CAC POC: Tatiana von Tauber
Catering Office: DSN 337-5750
Civilian 0611-705-5750
Restaurant: DSN 337-5558 Civilian 0611-705-5558
E-Mail: littleitaly.at.cac@gmail.com

PLANNING YOUR SPECIAL EVENT

Below we have included tips to ensure your event is successful with added ease with planning. Additional information about catering equipment, china, food, decoration and alcohol policies and more can be found near the back of this booklet on pages x & x. Please contact us if you have any questions at DSN 337-5750 or 0611-705-5750.

1. **Decide what type of event you want.** Will it be a banquet buffet or a served dinner? Are you looking for Hors D'oeuvres, appetizers or finger foods only? Is it a reception or a beverage break? Will it be formal or casual? Will it be standing only or seating needed? What is your budget?
2. All events held on the Community Activities Center (CAC) must reserve a room through our events coordinator at the number above. A room should be reserved before we create a catering contract. Our Catering Department will generally need a minimum of two hours for set up and two hours for cleanup. This time frame will vary depending on the number of guests and the complexity of the service.
3. We would like as much time as possible to help you plan your event. To make sure we have the necessary ingredients in house,

staff scheduled, linens available, etc. please contact us at least two weeks before your event at 337-5750 / 0611-705-5750 or email your general interest to littleitaly.at.cac@googlemail.com and our events coordinator will be in touch with you within 24-48 hours. Most arrangements can be made via phone or email, though you are always welcome to stop by our office located inside Little Italy Restaurant on Clay Kaserne to discuss your event in person. After details have been discussed, our Catering & Events Coordinator will send you a written confirmation. Please read the confirmation carefully. If everything is correct, please sign and return it to the Catering Department at CAC. If there are any inaccuracies, please contact our office and a revised confirmation will be sent. A signed confirmation will stand as our service contract.

4. All prices are based on per person basis unless otherwise noted.
5. **Enjoy!** Our commitment is to provide you and your guests with excellent food served by our qualified staff. You can rest assured we will take care of all the details behind the scenes while you enjoy your event.



MORNING FARE

MENUS

THE CONTINENTAL

Freshly-baked pastries and muffins served with freshly brewed hot coffee or tea assortments. \$4.50

THE CONTINENTAL SUPREME

Freshly-baked pastries and muffins and fresh seasonal sliced fruit served with cold orange juice, freshly brewed hot coffee and tea assortments. \$7.50

CONTINENTAL FIRST CLASS

Freshly-baked pastries and muffin plus an assortment of bagels and cream cheese, fresh seasonal sliced fruit with an assortment of yogurts with granola served with cold orange juice, freshly brewed hot coffee and tea assortments. \$8.95

THE AMERICAN CLASSIC

Scrambled eggs, choice of bacon, sausage or ham, seasoned country fried potatoes, hot toast or biscuit with butter and jelly served with cold orange juice, freshly brewed hot coffee and tea assortments. \$10.95

THE BAKERY SELECTION*

*per dozen

Bagels and cream cheese	\$16.50
Assorted muffins	\$15.50
Assorted donuts	\$15.50
Freshly baked assorted pastries	\$19.80
Freshly baked croissants with butter and jelly	\$18.50



MORNING FARE

A LA CARTE SELECTIONS

The following items can be added to any of the breakfast menus to create a custom menu for any occasion

BREAKFAST A LA CARTE

(orders in quantities of 10 minimum)

Yogurt and Granola	\$2.75
Assorted seasonal sliced fruit	\$3.25
Scrambled eggs	\$1.50
Sausage or Bacon	\$2.25
French Toast with syrup	\$1.90
Country Fried Potatoes	\$1.75

MORNING FARE

BEVERAGES

Freshly brewed coffee or tea, regular or decaffeinated		Iced Tea Pitchers	\$4.50
Full Urn (holds approximately 55 cups)	\$40.00	Individual Bottled Water	\$1.00
Hot Chocolate, single	\$ 2.00	Orange Juice Pitcher	\$6.50
Canned soft drinks (12 ounce)	\$ 1.00	Apple Juice Pitcher	\$6.50
Soft Drink in pitchers	\$ 4.50		

GRAB AND GO

BOXED MEALS

(orders in quantities of 10 minimum)

BREAKFAST CONTINENTAL

Choice of one bakery item below and freshly brewed hot coffee or tea.

Danish, muffin, croissant, donut, bagel w/ cream cheese* \$4.95

BREAKFAST AMERICAN CLASSIC

Scrambled eggs, choice of bacon or sausage, seasoned home fried potatoes, toast with butter and jelly served with cold orange juice, freshly brewed hot coffee or tea. \$10.95

BREAKFAST PARFAIT

Fresh seasonal sliced fruit cup with yogurt and granola served with freshly brewed hot coffee or tea. \$5.95

LUNCH GRILLED CHICKEN SANDWICH

Succulent, seasoned grilled chicken atop of freshly baked baguette bread with crisp greens, sliced peppers and tomatoes served with potato chips, a chocolate chip cookie and choice of soft drink or bottled water. \$10.50

LUNCH CLASSIC "GRAB & GO" SANDWICH (TURKEY or ROAST BEEF)

Sliced turkey or roast beef with cheese atop of freshly baked baguette bread with crisp greens, sliced peppers and tomatoes served with potato chips, a chocolate chip cookie and choice of soft drink or bottled water. \$8.95

LUNCH TUNA SALAD CROISSANT SANDWICH

Fresh greens with tomatoes and cucumbers a top traditional American tuna salad on a freshly baked croissant served with potato chips, a chocolate chip cookie, and a choice of soft drink or bottled water. \$9.50

LUNCH EGGPLANT PARMESAN SANDWICH (warm)

Delicious eggplant parmesan with sliced tomatoes, fresh greens atop freshly baked baguette bread served with potato chips, a chocolate chip cookie and choice of soft drink or bottled water. \$9.50

LUNCH VEGGIE PESTO SANDWICH

Delicious blend of sliced tomatoes, fresh mozzarella, sliced avocado and our signature pesto sauce atop freshly baked baguette bread served with potato chips, a chocolate chip cookie and choice of soft drink or bottled water. \$8.50

*add \$1.00 for cream cheese

SALADS

BOXED MEALS*



ITALIAN SALAD

Fresh greens with tomatoes, cucumbers, cheese, egg, bell peppers and shredded carrots served with our house Ranch dressing. , a chocolate chip cookie and choice of soft drink or bottled water .

*Add tuna fish or ham for \$1.00.

\$8.25

GRILLED CHICKEN ON SALAD BED

Succulent, seasoned grilled chicken breast atop a fresh bed of lettuce with sliced fresh tomatoes, bell peppers , cucumbers and egg, shredded cheese and carrots with our house Ranch dressing, served with a chocolate chip cookie and choice of soft drink or bottled water.

\$11.50

MEX-TEX TACO SALAD

Mexican spiced ground beef atop of fresh lettuce with shredded cheese, tomatoes, olives with a dollop of sour cream and guacamole served with a side of nacho chips. Salsa on the side, a chocolate chip cookie and choice of soft drink or bottled water.

\$8.50

SUPER CHEF'S SALAD

Piled up turkey breast, roast beef and ham atop of fresh lettuce with shredded cheese, tomatoes, onions, cucumbers, bell peppers, olives and sliced hard-boiled egg topped with our house Ranch dressing, served with a chocolate chip cookie and choice of soft drink or bottled water.

\$9.50

BISTRO CHICKEN COBB SALAD

A chilled chicken breast atop a bed of greens with crumbled blue cheese, crisp bacon, sliced tomatoes, avocado and scallions for garnish, topped with our house Ranch dressing, served with a chocolate chip cookie and choice of soft drink or bottled water

\$12.25

BERRY NUT SPINICH SALAD

Fresh spinach topped with chopped walnuts, crumbled Gorgonzola cheese, fresh strawberries and a sprinkle of dry cranberries topped with a balsamic dressing, a chocolate chip cookie and choice of soft drink or bottled water \$9.75

*Salad boxed meals may be made into individual or buffet service



HOMEMADE SOUP

Chili con Carne	\$5.00
Cream of Broccoli	\$5.00
French Onion	\$5.00
Cheese Soup	\$5.00
Minestrone	\$5.00
Chicken Mushroom	\$5.50
Italian Tomato	\$5.00



SNACK TIME!

THE SWEET COOKIE PACK or TRAY

Two large freshly baked cookies served with choice of hot coffee/tea or Iced tea. \$4.50

Cookie tray only (per dozen) \$15.00

Freshly brewed coffee or tea (see Morning Fare Beverages)

FRUIT AND NUT ENERGY PACK

Fresh assorted fruit basket accompanied with a nut & dry fruit pack and a choice of soda, iced tea or bottled water. \$6.95

BREAK TIME DELUXE

Fresh baked pastry or muffins, assorted granola bars, a basket of whole fresh fruit served with freshly brewed hot coffee/tea, iced tea or bottled water. \$7.95

(orders in quantities of 10 minimum)

DIPS & DISPLAY TRAYS

Dips feed 6-8 people

Party Bread with Spinach dip	\$20.00
Pita chips with Hummus	\$15.00
Tortilla chips with French Onion	\$15.00
Tortilla chips with Salsa dip	\$18.00



TRAYS

* (20 person minimum per order)

	Small (15-20)	Medium (20-25)	Large (25-30)
Fresh Seasonal Cut Fruit	-----	\$65.00	\$90.00
Cubed Cheese Selection & grapes ¹	\$50.00	\$70.00	\$95.00
Sliced Cheese Selection & crackers ²	\$40.00	\$60.00	\$90.00
Garden Fresh Vegetable Selection	-----	\$65.00	\$90.00
Assorted Deli Meats & party bread ³	\$45.00	\$65.00	\$85.00
Deli Meats & Classic Cheese & party bread mix	\$45.00	\$65.00	\$85.00
Italian Antipasto Assortment ⁴	\$65.00	\$85.00	\$105.00
Chilled Cocktail Shrimp with cocktail sauce	market price		
Full Salmon with garnish & dill sauce (one size)	market price		

¹ Butter Kase, Edamer, Gouda, Muenster

² American, Swiss, Provolone, Cheddar

³ Salami, Turkey, Ham

⁴ Provolone, Mozzarella, Romano cheeses w/ Italian meat Coppocola, salami & ham, veggies, pepperoncini, tomatoes, marinated mushrooms and olives

*please note some deli & cheese selections may not be available and require substitutions

HOT & COLD HORS D'OEUVRES



TRAYS

Per piece

Roasted Meatballs (served with BBQ or Ranch dip sauce)	\$1.20
Chicken Wings (served with BBQ or Ranch dip sauce)	\$.80
Chicken Drumettes	\$1.25
Chicken Tenders (large breaded/served with BBQ or Ranch dipping sauce)	\$2.00
Breaded Mozzarella "Stix"	\$1.00
Jalapeno Poppers (served with BBQ or Ranch dipping sauce)	\$1.00
Asian Mini Spring/Egg Rolls (served with sweet & sour dipping sauce)	\$1.20
Italian Style Stuffed Mushrooms	\$1.40
Sautéed Mushrooms	\$1.20

TRAYS	Per piece
Grilled Zucchini	\$.80
Mozzarella Caprese Skewer (half)	\$2.20
Assorted Canapes (cheese, shrimp, salmon & mushroom)	\$.80
Assorted Petite Finger Sandwiches (chicken, tuna, cream cheese & cucumber, egg salad)	\$.85
Deviled Eggs	\$.95
Grilled Chicken Kabobs (BBQ or Teriyaki) mini skewer	\$2.40
Grilled Beef Kabobs (BBQ or Teriyaki) mini skewer	\$2.50
Cocktail Shrimp	\$2.20
Shrimp wrapped in potato ribbon	\$2.50
Parma Ham wrapped over cantaloupe slices	\$2.25
Parma Ham wrapped over fresh breadsticks	\$2.00
Veggie Ritz (Ritz cracker topped w/ hummus & thin sliced cucumber)	\$.80
Roast Beef Ritz (Ritz cracker topped w/ mustard, thin roast beef & sliced mushroom)	\$1.15
Italian Bruschetta Choices: Mushroom, Mozzarella & Parma Ham, Garlic, Cheese, Or Mixed (onions, olives, basil & tomato)	\$1.15
Mini Cheese Quesadilla (served w/salsa) Filled with cheddar and Monterey Jack cheese Add beef or chicken .50 extra	\$2.00
Antipasto Skewers (olive, cheese stuffed tortellini, salami, mushroom)	\$2.20
Cambert Cheese Crosini topped w/ cranberry sauce	\$1.80
Party Breads/ Brochen	\$.80

CULINARY CLASSICS

All served meals accompanied with bread and butter



PASTA – served with a side garden salad

FETTUCCINI PRIMAVERA

A blend of fresh vegetables served over a bed of fettuccini noodles in a creamy Alfredo sauce. \$13.50

TRADITIONAL MARINERA & MEATBALLS

Spaghetti noodles topped with our authentic Italian marinara sauce and large meatballs. \$11.50

PENNE CAPRESE

small noodles with mozzarella, basil and cherry tomatoes. \$13.00

RIGATONI GORGONZOLA

tube pasta with buttery gorgonzola cream sauce. \$12.00

FETTUCCINE ALFREDO & SHRIMP

long, flat noodle with shrimp in a creamy Alfredo sauce. \$13.50

BAKED ITALIAN LASAGNA

layered noodle and meatballs baked in meat sauce. \$12.90

SPAGHETTI CARBONARA

traditional noodles with flavorful cream sauce with pancetta and egg yolk. \$12.50

TORTELLINI BOLOGNESE

stuffed pasta with spinach and cheese with pork and beef meat sauce. \$11.50

RICE & RISOTTO ENTREES

RISOTTO & SHRIMP

cherry tomato and cream sauce with Italian rice with shrimp. \$12.90

RISOTTO & VEGETABLES

cherry tomato and cream sauce with Italian rice with sautéed vegetables. \$12.50

CURRY FRIED RICE

fried Rice with chicken, mushroom, onion and curry. \$11.00

CHICKEN – dishes served with your choice of French fries, rice or country potatoes.

CHICKEN PARMESAN

Sliced, breaded chicken served over fettuccini and topped with marinara and Parmesan cheese. \$12.50

CHICKEN CORDON BLEU

Pan-fried chicken breast stuffed with ham and cheese, topped with herbed butter, white wine and cream sauce. \$12.50

ORANGE-LIQUOR CHICKEN

Pan-fried chicken breast topped in a zesty orange control-liquor sauce. \$13.00

LEMON SAUCE CHICKEN

Pan-fried chicken breast in a light lemony sauce. \$ 12.00

BEEF - dishes served with your choice of French fries, rice or country potatoes.

LONDON BROIL

Thinly sliced, marinated strips of flank steak with mushroom sauce. \$23.00

BEEF TIPS BOURGUIGNON

Tender beef tips braised in a red wine sauce with mushrooms. \$23.00

RIB EYE STEAK & ONIONS

200 gram/ 7 oz grilled ribeye steak with sautéed onions. \$22.00

RIB EYE STEAK GORGONZOLA

200 gram/ 7 oz grilled ribeye steak topped with gorgonzola cream sauce. \$22.00

PORK - dishes served with your choice of French fries, rice or country potatoes.

GARLIC ROASTED PORK LOIN

Tender pork loin roasted with fresh garlic. \$13.90

SCALOPPINA WHITE WINE

Pan-fried pork tenderloin in a white wine and herbed butter sauce. \$15.50

BREADED PORK SNITZEL

Classic pan-fried breaded pork loin. \$12.00

PORK CORDON BLEU

breaded pork loin stuffed with ham and cheese topped with herbed butter and white wine gravy sauce. \$15.00

PORK SCHNITZEL ALA HAM & CHEESE

breaded pork loin topped with ham and cheese. \$14.50

*please request our comprehensive dining menu for the full extent of culinary cuisines available.

PIZZA, PIZZA!



PERSONAL SIZE CHEESE PIZZA

\$6.00

Additional Toppings

\$1.00 each

Ham, Pepperoni, Eggs, Onions, Garlic, Peppers, fresh tomatoes, Olives, Jalapenos, Mushrooms, Pineapple

\$2.50 each

Mozzarella, Gorgonzola, Broccoli, Zucchini

\$3.00 each

Sausage, Meatballs, Shrimps, Chicken, Tuna

EXTRA LARGE CHEESE PIZZA (23"x15", serves 6 adults)

\$17.00

Additional Toppings

\$5.50 each

Ham, Pepperoni, Eggs, Onions, Garlic, Peppers, fresh tomatoes, Olives, Jalapenos, Mushrooms, Pineapple

Mozzarella, Gorgonzola, Broccoli, Zucchini, Sausage, Meatballs, Shrimps, Chicken, Tuna

SANDWICHES & WRAPS

*Served with French fries



DILL CHICKEN SALAD SANDWICH or WRAP

Homemade chicken salad with fresh dill served on a freshly baked bread or tortilla with lettuce and tomato. \$9.50

CHICKEN BREAST SANDWICH

Chicken breast served on freshly baked baguette bread with Romaine lettuce and bell pepper slices. \$9.50

CHICKEN CAESAR WRAP

Chicken Breast, romaine lettuce, parmesan cheese, and Caesar dressing rolled in a flour tortilla. \$9.50

CLUB CLASSIC

Turkey breast, ham, bacon, Swiss cheese, lettuce, and tomato on a white or wheat American bread with mayo . \$10.50

TURKEY CHEDDAR WRAP

Turkey breast cold cut slices with cheddar cheese with cream cheese spread rolled into a tortilla wrap. \$8.75

SOUTHWEST TURKEY WRAP

Sliced turkey breast cold cuts, Monterey jack cheese, guacamole, and tomatoes all wrapped in a flour tortilla. \$9.75

BBQ PULLED PORK SANDWICH

Delicious pulled BBQ pork smothered into a Kaiser-style bread topped with fresh greens. \$8.75

PHILLY'S CHEESE STEAK SUB

Sliced Roast Beef sautéed with green peppers and onions, Provolone Cheese on a Sub Roll. \$8.95

ULTIMATE BLT

Always a crowd pleaser, the all-American classic of crisp bacon, sliced tomatoes, greens with mayo on white American bread. \$7.50

TUNA SALAD DELIGHT

Tuna Salad served on American bread with tomato and greens. \$7.50



LUNCH & DINNER BUFFETS

include:

Served with fresh Mixed Garden Salad*
House Ranch dressing or Balsamic, bread with Butter
Coffee and Tea Service.

LIGHT BUFFET

One Meat, One Starch, One Vegetable, Mixed Garden Salad \$13.50

CLASSIC BUFFET

Two Meats, Two Starches, Two Vegetables, Mixed Garden Salad \$15.95

DELUXE BUFFET

Your Choice of Two Salads, Three Entrees, Two Starches, Two Vegetables & Dessert. \$25.00

MEATS / MAIN COURSE

Hand Rubbed Roast Beef
Herb Baked chicken
Vegetable or Beef Lasagna
Sliced Roasted Pork Tenderloin
Virginia Ham
Carved Roasted Turkey

London Broil
Lemon Butter Tilapia
BBQ Chicken
Grilled Chicken Breast
Burgundy Beef Tips

SALADS

Classic Potato Salad
Cole Slaw
Fruit Salad
Mixed Greens Garden Salad
Caesar salad

Tossed Garden Salad
Pasta Salad Tossed With Seasonal Vegetables
Spinach Salad with Bacon and Hard Boiled Eggs
(additional .75)
Mozzarella Caprese (additional .75)

STARCHES

Mashed Potatoes
Steamed White Rice
Roasted New Potatoes
Pasta Marinara

Brown Rice Pilaf
Buttered Red Potatoes
Macaroni & Cheese
Au Gratin Potatoes

VEGETABLES

Green Beans
Buttered Corn
Mixed Vegetables
Peas & Carrots
Balsamic Grilled Vegetables

Steamed Broccoli Spear
Glazed Baby Carrots
Brussels Sprouts
Green Beans
Corn with Roasted Red Peppers

DESSERTS

Georgia Peach Cobbler
Carrot Cake
Chocolate Layer Cake
Apple Pie

Chocolate Mousse w/whipped topping
Sliced strawberries with whipped topping
Southern Pecan Pie

THEMED BUFFETS & PICNICS



ALL AMERICAN PICNIC

Hot Dogs and Hamburgers on buns, potato salad or pasta salad, cole slaw & condiments. **\$8.95**

BBQ BASIC PICNIC

¼ BBQ Chicken, Hot Dogs and Hamburgers, potato salad or pasta salad, cole slaw, condiments. **\$12.50**

SUPER SOUP, SALAD & SANDWICH BAR

Tossed Garden Salad with Choice of Dressings, Tomatoes, Cucumbers, Onions, Shredded Cheddar and Mozzarella Cheese, Potato Salad, Sliced Roast Beef, Ham, and Turkey Platter, Sliced American cheese, Assorted Breads, Lettuce, Tomato and Appropriate Condiments, Choice of Soup. **\$10.95**

TASTE OF ITALY

Classic Caesar Salad or Tossed Garden Salad with Dressings, Meatballs in Marinara Sauce, Spaghetti Noodles, Vegetarian Lasagna or Traditional Lasagna, Assorted Bread. **\$12.95**

EXTREME DELI BAR

Sliced Turkey, Ham and Roast Beef Platter, Sliced American and Swiss Cheese Platter, Assorted Bread, Lettuce, Tomato and Appropriate Condiments, Tossed Garden Salad with Dressings, Potato Salad, Italian Pasta Salad, potato chips. **\$11.50**

SOUTH OF THE BORDER

Southwest Grilled Chicken or Beef, Rice & Black Beans, Refried Beans, Nachos Chips, Salsa and Nacho Cheese, Tossed Iceberg Salad with Tomatoes, Shredded Carrots and Red Onions. **\$10.95**

BAKED POTATO BAR

Jumbo Baked Potato, Chili, Shredded Cheddar Cheese, Butter, Sour Cream, Bacon Bits, Chives & Croutons, **\$7.95**

ANTIPASTO BREAD BAR

Features prosciutto ham, pepperoni, hard salami, provolone and mozzarella cheeses, marinated mushrooms, roasted bell peppers, marinated artichokes, olives, and assorted breads. **\$9.95**

PASTA BAR

A selection of al dente Penne, Rotini and Tortellini pasta accompanied with marinara and Alfredo sauces served with parmesan cheese and garlic bread. **\$ 9.95**

TACO BAR

Seasoned ground beef with soft and crispy taco shells, diced tomatoes, shredded lettuce, grated cheddar cheese, sour cream, guacamole and salsa. \$7.95

FROM THE GRILL (choose two meats)

Burgers, Hot Dogs, Italian Sausage, Kielbasa Sausage, Served with Savory Baked Beans, Coleslaw and Potato Salad with Appropriate condiments, Assorted Cookies. \$12.50

DINNER SERVICE

Entrees below are served with a tossed salad, choice of one vegetable and one starch, bread and butter.



BEEF ENTRÉE SELECTIONS

All steak is grilled to your liking...here is a guide to help you choose:

Rare- Cold bloody center

medium rare- warm red center

medium- warm pink center

medium well- hot pinkish center

well- done throughout. no pink

PRIME RIB OR BEEF

(10 oz) Slow roasted, hand cut prime rib, herb crusted and topped with Au Jus. \$22.00

FILET MIGNON

(8 oz) Traditional center cut tenderloin of beef, wrapped in bacon served with merlot mushroom sauce. \$23.00

RIB EYE STEAK, 200 Grams (7 oz) / 400 grams (14oz) \$20.00 / \$32.00
Add sautéed mushrooms or onions \$1.00

RIB EYE STEAK CONTADINO

grilled and topped with mozzarella, porcini mushrooms and cherry tomatoes \$24.50

PORK ENTRÉE SELECTIONS

JAEGER SCHNITZEL

breaded pork loin topped with sautéed mushrooms & onions in savory cream gravy sauce. \$14.00

WIENER SCHNITZEL

pan-fried breaded pork loin. \$12.00

PORK CORDON BLEU

breaded pork loin stuffed with ham and cheese topped with herbed butter and white wine gravy sauce. \$15.00

SCHNITZEL with HAM & CHEESE

breaded pork loin topped with ham and cheese. \$14.00

SALTIMBOCCA ALLA ROMANA

pan-fried pork tenderloin topped with ham and a white wine, herbed butter sauce. \$15.00

SCALOPPINA WHITE WINE

pan-fried pork tenderloin in a white wine and herbed butter sauce. \$15.50

SCALOPPINA MARSALA

pan-fried pork tenderloin with sherry infused mushroom gravy sauce. \$15.50

SCALOPPINA MADAGASCAR

pan-fried pork tenderloin topped with whole green peppercorns, bacon and gravy sauce. \$16.50

VEGETARIAN ENTRÉE SELECTIONS

STUFFED SHELLS

Three large stuffed shells with ricotta, Romano, Parmesan and mozzarella cheese topped with marinara sauce and parmesan cheese. \$9.95

VEGETARIAN RAVIOLI

Three large spinach and cheese stuffed Raviolis, topped with marinara sauce and parmesan cheese. \$9.95

VEGETARIAN LASAGNE

Layers of lasagna pasta with a white cream sauce, fresh medley of vegetables and a combination of mozzarella, parmesan and ricotta cheeses. \$10.75

GRILLED VEGETABLE PLATTER with PASTA

Orzo pasta topped with our veggies blend of squash, zucchini, carrots, peppers and onions.

\$9.95

CHICKEN ENTRÉE SELECTIONS

CHICKEN BAKED CHEESE

pan-fried chicken baked in cheese.

\$12.50

CHICKEN BREAST WHITE WINE

pan-fried chicken breast in delectable white wine sauce.

\$11.00

PAN-FRIED CHICKEN BREAST CACCIATORA

pan-fried chicken topped onions, mushrooms, cherry tomatoes and white wine sauce.

\$13.00

CHICKEN BREAST CORDON BLEU

pan-fried chicken breast stuffed with ham and cheese topped with herbed butter, white wine and cream sauce.

\$12.50

HAM, MOZZARELLA & SPINACH CHICKEN ROLL

pan-fried chicken rolled with ham, mozzarella and spinach in a savory white wine Sauce.

\$13.50

LEMON CHICKEN

pan-fried chicken breast in a light lemony sauce.

\$12.00

ORANGE CHICKEN

pan-fried chicken breast topped in a zesty orange control-liquor sauce.

\$13.00

CHICKEN MARSALA

Fresh grilled boneless breast of chicken topped with mushroom Marsala sauce.

\$13.50

PASTA ENTREES

SPAGHETTI MARINARA & MEATBALLS

traditional noodles with mouthwatering tomato sauce and round meatballs.

\$11.50

SPAGHETTI POMODORO

traditional noodles with tomato sauce.

\$10.50

SPAGHETTI BOSCO MARE

traditional noodles with mushrooms and shrimp in a gravy and tomato sauce.

\$12.50

FETTUCINE ORO

long, flat noodle with shrimp in a light Alfredo curry sauce.

\$13.50

PENNE CAPRESE

small noodle with mozzarella, basil and cherry tomatoes.

\$13.00

SPAGHETTI ALLA ROMANA

traditional noodles with peas, mushrooms and ham in a tomato cream sauce.

\$12.50

RIGATONI GORGONZOLA

tube pasta with buttery gorgonzola cream sauce.

\$12.00

FETTUCINE ALFREDO with SHRIMP

long, flat noodle with shrimp in a creamy Alfredo sauce.

\$13.50

FETTUCINE 4 CHEESE

long, flat noodles in gorgonzola, Parmigiano, Edamer, and cream cheese sauce.

\$12.50

BAKED TORTELLINI with BROCCOLI

stuffed pasta with cheese and spinach baked in Alfredo sauce with broccoli.

\$11.00

LASAGNA

layered noodle and meatballs baked in meat sauce.

\$12.90

CANNELLONI with MEAT

long tube pasta filled with meat in a rich meat sauce.

\$11.00

CANNELLONI with RICOTTA & SPINACH

long tube pasta filled with ricotta and spinach in tomato sauce.

\$11.50

PENNE ARRBBIATA

Small noodle with spicy tomato sauce, olives, capers and anchovies.

\$13.00

SPAGHETTI CARBONARA

traditional noodles with flavorful cream sauce with pancetta and egg yolk. \$12.50

TORTELLINI BOLOGNESE

stuffed pasta with spinach and cheese with pork and beef meat sauce. \$11.50

TORTELLINI ALFREDO

stuffed pasta with spinach and cheese tossed with creamy cheese sauce . \$11.50

RISOTTO ENTREES

RISOTTO with SEAFOOD

cherry tomato and cream sauce with Italian rice with shrimp. \$12.90

RISOTTO with MUSHROOMS or BROCCOLI

cherry tomato and cream sauce with Italian rice and sautéed mushrooms or broccoli. \$12.50

RISOTTO ROMANA

cherry tomato and cream sauce with peas, mushroom and ham on Italian Rice. \$11.00

CURRY FRIED RICE

fried Rice with chicken, mushroom, onion and curry. \$11.00



CHILDREN'S MENU

For children age 11 and under, \$6.50

Chicken wings with potato chips

Grilled American Cheese Sandwich with French fries

Peanut butter & Jelly Sandwich with potato chips and carrot sticks

Corn dog on a stick with French fries

Hot dog with French fries



CARVING BOARD

All Carving Stations Selections served with fresh rolls.
Wait staff Labor – 21.95/hour/staff member;
Carver Labor-30.00/hour/minimum 2 hours
Servings based on 5 oz portions.

CARVING BOARD MEATS

*includes condiments, sauces and appropriate brochen

Baked Virginia Ham	\$3.80
Roasted Turkey Breast	\$3.20
Roasted Pork Loin	\$2.95
Prime Rib Au Jus	\$5.00
Slow Roasted Steamship Round	\$5.60



DESSERT & BAKERY

THE DESSERT SELECTION

Chocolate or German Black Forrest Cake	\$5.00
Ice Cream (Vanilla, Chocolate)	\$5.00
NY Style Cheesecake	\$5.00
Apple Pie (a la mode - add .75)	\$5.00
Tiramisu	\$5.00
Cassata	\$5.00
Cannoli	\$5.00
Tartufo	\$5.00
Chocolate Mousse	\$5.00
Panna Cotta	\$5.00
Torta della Nonna	\$5.00
Large Cookies	\$1.25
Chocolate Brownies	\$4.50
Chocolate Covered Strawberries	\$18 per dozen

BEVERAGES



Soft Drink Pitcher \$4.50

Iced Tea Pitcher \$4.50

Coffee Service

Urn (serves 55) \$40

Hot Tea

per Tea Bag .75

Champagne Toast \$4.00

Seckt with Orange Juice \$4.00

Lemonade Pitcher \$4.50

Iced Tea \$40

Full Urn

Orange Juice Pitcher \$6.50

Apple Juice Pitcher \$6.50

Soda (12 oz can) \$1.00

Coca-Cola, Diet Coke, Sprite, Fanta, Dr. Pepper, Canada Dry, Mountain Dew, Root Beer, Grape Soda, Ice Tea

White Wine* \$5.00

Frizantino, Pinot Gringo, Chardonnay & more

Red Wine* \$5.00

Lambrusco, Chianti, Merlot, Valpolicella, Montepulciano & more

Beer \$4.50

Meister Pils, Hefe Weizen, Dunkel Weizen, Kristal Weizen

American Beer \$4.00

Corona, Budweiser, Bud Light, Heineken, Miller Light

*Please ask for our full selection of wines available

FACILITY USAGE FEES & CAPACITY

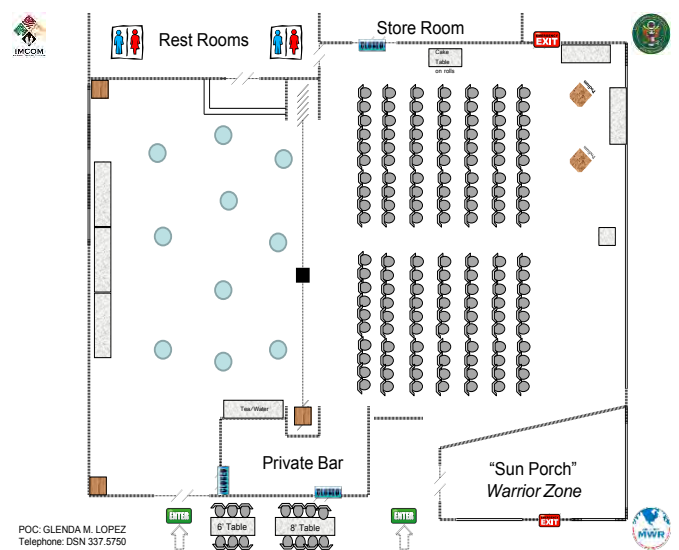
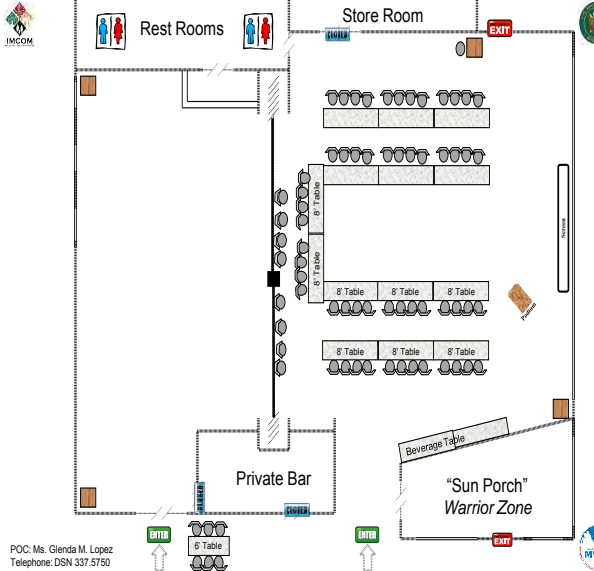
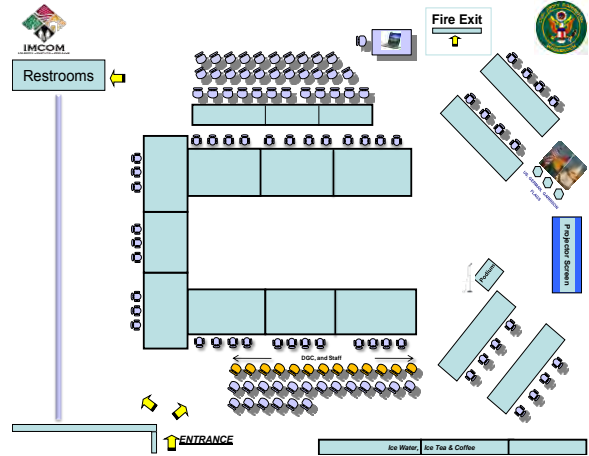
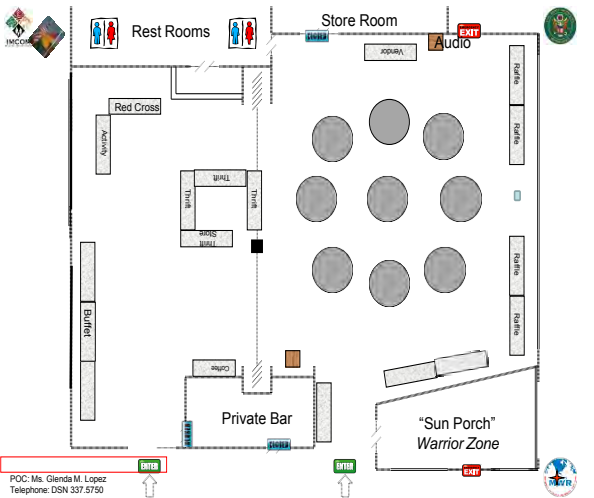
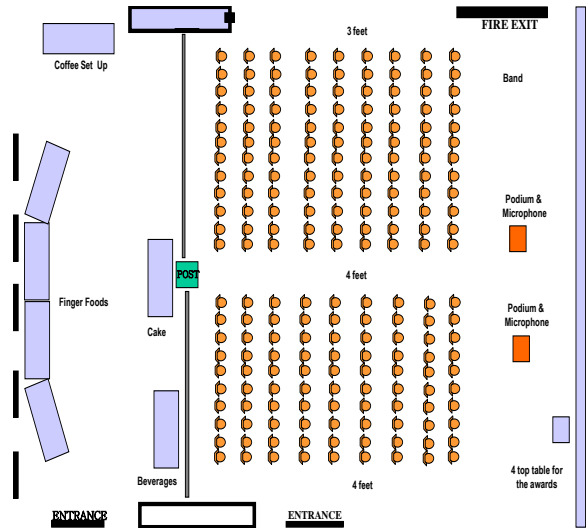
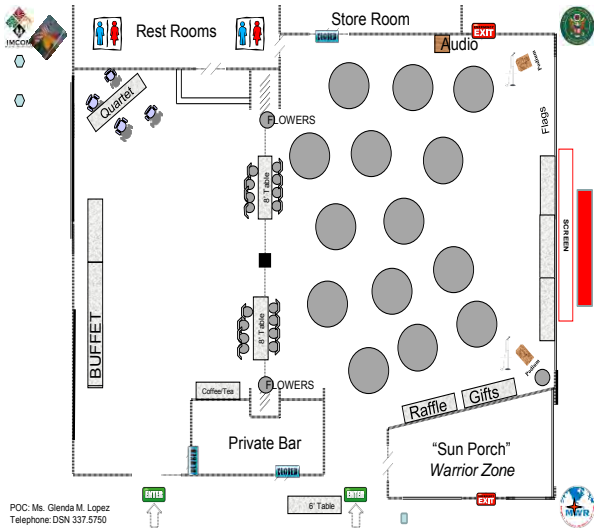
Available Rooms	M ²	Capacity Maximums in number of People per set up style					
		Cinema	Classroom	U-Shape	Block	Banquet	Stand-up reception
Small ballroom	140	100	48	60	50	70	100
Large ballroom	265	260	100	60	96	180	300
Small and Large Ballroom Combo	396	350	X	X	X	200	500

ITEM	HALF DAY	FULL DAY	INCENTIVES & DETAILS
Small Ballroom or Fireside room	\$ 150 / 4 hours	\$ 250 / 8 hours	15% OFF facility fee with \$250 or more food purchase 25% OFF facility fee with \$500 or more food purchase 50% OFF facility fee with \$1250 or more food purchase ***drinks not included***
Large Ballroom Fee	\$ 200 / 4 hours	\$ 300 / 8 hours	
Large & Small Ballroom Fee	\$ 250 / 4 hours	\$ 400 / 8 hours	
Overtime Charges	\$ 30 per hour	\$ 30 per hour	Overtime charges up to 2 hours, full room charge thereafter
Set Up / Labor	Included at no extra charge* (in-house only)	Included at no extra charge* (in-house only)	*in-house only refers to events held at CAC only. External catering may require additional setup/labor charges.
Conference Coffee, Tea, Water	Included at no extra charge* (in-house only)	Included at no extra charge* (in-house only)	ONE Coffee Station + Set up (approx 50-55 cups) Additional coffee, tea service charged at \$40

ITEM	RATES	LINENS **	RATES
Private Bar	\$75 (waived with minimum of \$200 in sales)	Round Table linens	\$8.00
Cake Set up /plating	\$0.25 per person for china and silverware	Long Table Linens	\$8.00
Dance Floor or Stage	\$100.00	Bistro Table Linens	\$14.00
Sundays / Holidays	Additional \$200 charge added for labor (Saturdays closed)	Square Table Linen	\$5.00
Corkage Fees For Grog Only	\$4 per bottle	Table & Skirting Linens	\$25.00
Audio Visual Equipment	Included in facility usage fees	Table Overlays	\$3.50
Table / Chair Rentals	Round: \$10 / Long: \$5 / Bistro: \$5 / Chairs: \$3 each	<i>*all linens based on cost of laundry service</i> <i>**Please inquire about linen color selections.</i> <i>Not all colors available in all styles.</i> <i>* Update March 2013</i> <i>Prices subject to change without notice</i>	
Support Staff / Waiters	\$21.95 per hour Appetizer or Buffet ONE server up to 50 people maximum Sit down service ONE server up to 25 people maximum		



SET UP EXAMPLES



GENERAL INFORMATION

Guidelines for Community Activities Center (CAC)

1. ***A non-refundable and non-transferable deposit of \$100 will be necessary to confirm your booking.*** Official military functions may be exempt from this fee.
2. A signed copy of the contract is due to this office ***NLT 14 calendar days prior to your event.*** If you are unable to meet the prescribed deadline, please contact our office.
3. The individual signing the contract assumes responsibility for payment of all expenses arising from this function.
4. Final Headcount, Set Up, and Table Layouts are due in writing via email to the CAC Events & Catering Coordinator at email: littleitaly.at.cac@googlemail.com ***NLT 5 working days prior to your event.***
5. ***Once given, your final headcount may not be reduced.*** Charges are billed according to this guarantee or final headcount, whichever is greater.
6. If the actual number of guests exceeds the guarantee given you will be charged for the additional guest. If the count is lower the guaranteed amount still applies. Without a guarantee you will be charged for either the estimate or actual guest count whichever is highest. The catering office reserves the right to make menu substitutions when the guest count increases after the guarantee is given.
7. If you require your function room to be set-up prior to your contract times, rental room rates apply. This is based on availability only.
8. Decorations must be approved by the management. It is the client's responsibility to remove decorations at the end of the event. Failure to do so may result in additional charges.
9. All accounts are paid in full prior to or the day of the event. Should your function fall on a weekend, full payment is due the Friday prior to the weekend. Failure to pay can result in the cancelation of your event.
10. Cancellations must be received in writing ***NO LATER THAN 10 WORKING DAYS PRIOR TO THE EVENT DATE.*** Failure to meet the prescribed cancellation deadline will result in the person(s) or organization signing the contract in having to pay a \$100.00 cancellation fee and 30% food and beverage expense fee. The food and beverage expense fee will be determined by the final or estimated number of participants (whichever is greater).
11. On Sundays and Holidays there will be an additional labor fee of \$200. Any event that goes beyond its contracted times will be subject to an additional charge of \$50 per hour, \$30 weekdays.
12. All plated meals require a 25 person minimum. If the minimum is not reached a \$100 charge will be assessed.
13. All buffets require a 50 person minimum. If the minimum is not reached a \$100 charge will be assessed.
14. Each of our menus is customizable and includes many great selections. Please allow 7 to 10 days for special order quotes.
15. Menus and pricing are subject to change without notice. A signed contract is required to confirm all menu prices.
16. Bar service is available at a \$75 fee. This fee may be waived, however, if minimal sales of \$200 are reached.
17. ***Outside beverages or alcohol cannot be brought into the Catering Center.*** Alcohol must be purchased from the Catering Center and controlled by our staff. Any alcohol purchased must be consumed on the Catering Center premises.
18. ***No outside food is allowed to be brought into the Catering Center*** per FMWR regulations with the exception of specialty cakes from AAFES.

19. No food or beverages - except for specialty cakes - are allowed to be taken off the facility premises. Leftover food is the property of the Catering Center and will not be re-moved unless authorized by management. (For health and sanitation regulations).

Damage Prevention and Liability

1. No stapling or tacking of linens or decorations to any fixtures or furnishings.
2. No banners, place cards or other materials can be attached to the walls, ceiling or floor.
3. No tape, glue, nails or fastening devices will be used on the walls, doors, windows, floors, tables, chairs or ceilings.
4. No chewing gum will be allowed in the facility.
5. The use of confetti, glitter, sparkles, soap bubbles, sand, straw, or pine bales is not permitted.
6. The Catering Center reserves the right to deny any activity or equipment usage that could damage the center or its content.
7. A cleaning fee of \$175.00 will be charged to any event violating listed restrictions and/or to any event whose activities or decorations cause excessive clean-up.
8. The club will not be liable for any damages incurred by patrons or their guests and will not assume liability for lost or damaged articles left in the center prior to, during or following the event.

9. The sponsor assumes full responsibility for the conduct of all persons in attendance for the event and for any damages incurred to the center or persons as a result of the event
10. Sponsors and their guests will conduct the event in an orderly manner and in compliance with the USAG Wiesbaden regulations.
11. We ask your cooperation in sharing responsibility for the conduct of your guests and ensure that no one under the age of 18 consumes alcoholic beverages.

Fire and Safety Requirements

1. No fire exit or door will be blocked closed or open.
2. No fire exit or door will have any hindrance reducing the normal width of the doorway.
3. Exit lights will not be covered or turned off.
4. Fire extinguishers will not be moved, hidden, covered or in any way made inaccessible.
5. Electrical cables, speaker cables and microphone cables will not be placed on nor taped to the floor in a manner that could cause a tripping hazard.
6. Combustible materials, candles, smoke or fog machines are not allowed in the facility.

Special Function Contract

Community Activity Center

Little Italy Restaurant: Mr. Cesare Micelotta / Clay Kaserne BLDG 1011

Telephone: DSN 337-5750 Civilian 0611-705-5750

Event Day/Date:		Control No:	
Type of Function:		Time:	
Booked By:		Email:	
Phone 1:		Phone 2:	
Alternate POC:		Email:	
Phone 1:		Phone 2:	

Billing Information

Payment Information		Deposit Information (If Applicable)	
Payment Paid By:		Deposit Paid By:	
Payment Paid On:		Deposit Paid On:	
Payment Amount:	\$ -	Deposit Amount:	
Final Payment Still Due:	\$ -	Final Payment Due NLT:	

Failure to Comply with payment dates may result in cancellation of the event.

SET UP, TABLE LAYOUT AND FINAL PAYMENT DUE NLT 5 WORKING DAYS PRIOR TO EVENT

Checklist

Table Cloth Color:		Podium:	
Skirting Color:		Microphone:	
Overlay Color:		Napkin Color:	

Special Information

Bar Open At		Estimated Reservations	
Food Serving Time		Firm Reservations	

Payment Breakdown

Room rental			\$	-
Appetizers			\$	
Extra Hour	0.00	@	\$ 50.00	\$ -
Cake / Fruit Plating	0.00	@	\$ 0.25	\$ -
Stage	0.00	@	\$ 100.00	\$ -
Dance Floor	0.00	@	\$ 100.00	\$ -
Dessert	0.00	@	\$ 5.00	\$ -
Miscellaneous Fee	0.00	@	\$ 4.00	\$ -
Private Bar	0.00	@	\$ 75.00	\$ -
Round Table linen	0.00	@	\$ 8.00	\$ -
Linen Long Tables		@	\$ 8.00	\$ -
Linen Square Table		@	\$ 5.00	\$ -
Linen Skirted Tables		@	\$ 25.00	\$ -
Linen Overlay		@	\$ 3.50	\$ -
Linen Bistro Tables		@	\$ 14.00	\$ -

WINE	@	\$ 20.00	\$	-
BEER	@	\$ 4.50	\$	-
MEAL SERVICE	@		\$	-
TOTAL CHARGES				\$0.00

MENU DETAILS

Menu Item	Quantity

MISCELLANEOUS INFORMATION

--

GUIDELINES

- _____ 1. A deposit of \$100.00 is due the day you make reservations for the event to secure your reservation.
- _____ 2. A signed copy of the contract to this office NLT 15 calendar days prior to your event. If you are unable to meet the prescribed deadline, please contact our office.
- _____ 3. Final Headcount, Set Up, and Table Layout are due in writing via email to email:
littleitaly.at.cac@googlemail.com NLT 5 working days prior to your event.
- _____ 4. Decorations must be approved by the management. It is the client's responsibility to remove decorations at the end of the event. Failure to do so may result in additional charges.

FIRE AND SAFETY REQUIREMENTS:

- _____ No fire exit or door will be blocked closed or open.
- _____ No fire exit or door will have any hindrance reducing the normal width of the doorway.
- _____ Exit lights will not be covered or turned off.
- _____ Fire extinguishers will not be moved, hidden, covered or in any way made inaccessible.
- _____ Electrical cables, speaker cables and microphone cables will not be laid on nor taped to the floor in a manner that could cause a tripping hazard.
- _____ Combustible materials, candles, smoke or fog machines are not allowed in the facility.

DAMAGE PREVENTION:

- _____ No stapling or tacking of linens or decorations to any fixtures or furnishings.
- _____ No banners, placards or other materials can be attached to the walls, ceiling or floor.
- _____ No tape, glue, nails or fastening devices will be used on the walls, doors, windows, floors, tables, chairs or ceilings.
- _____ No chewing gum will be allowed in the facility.
- _____ The use of confetti, glitter, sparkles, soap bubbles, sand, straw, or pine bales is not permitted.
- _____ The Community Activity Center reserves the right to deny any activity or equipment usage that could damage the center or its content.
- _____ **A cleaning fee of \$175.00 will be charged** to any event violating listed restrictions and/or to any event whose activities or decorations cause excessive clean-up.

PLEASE READ PRIOR TO SIGNING:

The individual booking this function shall notify the Community Activity Center Manager or Staff in writing of the exact number of people to be served NLT 5 calendar days prior to the function. The individual signing this contract assumes responsibility for payment of all expenses arising from this function. The client will be charged additional fees for events extending beyond the time specified in the contract. Those fees will be based on hourly rates determined by the number of staff required to support the function. **Cancellations must be received in writing NO LATER THAN 10 WORKING DAYS PRIOR TO THE EVENT DATE.** Failure to meet the prescribed cancellation deadline will result in the person(s) or organization signing the contract in having to pay a \$100.00 cancellation fee and 30% food and beverage expense fee. The food and beverage expense fee will be determined by the final or estimated number of participants (whichever is greater). Set up, break down must take place within the rental time frame. The individual signing this contract accepts responsibility for the conduct and appearance of all guests. In all cases, the existing house rules will be complied with. **No outside food or beverages can be introduced into the Community Activity Center by individual(s).** The only exceptions are ceremonial cake, fruit and veggie trays. (From Commissary Only)

I CERTIFY THAT THIS RESERVATION IS ON BEHALF OF A DEFENSE AGENCY OR GROUP RECOGNIZED AS BEING MILITARILY CONNECTED. I AGREE TO THE TERMS AND CONDITIONS LISTED IN THIS CONTRACT.

Customer's Printed Name

Signature and Date:

CAC Staff Printed Name

Signature and Date:

Thank you!

Thank you for considering Little Italy Catering for your special event. Please contact our Catering & Events Coordinator at 0611-705-5750 or 337-5750 to discuss your plans and catering needs. Lastly, we encourage you to visit our restaurant, Little Italy, on Clay Kaserne to taste the delicious home cooking that serves as the basis for our catering options.



Little Italy Restaurant

Fine Italian cooking made fresh to your liking - just like at home!
Enjoy your meal and thank you for helping us serve your military community for over 20 years.

Free delivery for lunch and dinner

Hours: M-F: 11:00am to 2:00pm

5:00pm to 11:00pm

Sunday: 12:00pm to 2:00pm

5:00pm to 11:00pm

Saturday Closed

Payment by Credit Card available over the phone

FREE Bottle of Wine with \$35.00 order or more.

Call 0611-705-5558 / 337-5558 to place your order!

Email us at littleitaly.at.cac@googlemail.com & we'll send you our comprehensive menu digitally!