

SALAD

	18" ROUND	16"
TOSSED GARDEN SALAD	53	41
CAESAR SALAD	53	41
SEAFOOD SALAD mussels, calamari, shrimp, scallops	119	91
GORGONZOLA SALAD	69	53
PENNE, DICED FRESH MOZZARELLA & SUNDRIED TOMATOES	86	66
CAPRESE SALAD	86	66
GREEK SALAD	69	53
BUFFALO CHICKEN SALAD	130	100
BLACKENED CHICKEN SALAD	130	100
SPINACH & ARTICHOKE SALAD	53	41
SPINACH PECAN SALAD baby spinach, tomatoes, topped with bleu cheese & caramelized pecans	75	58
TOASTED WALNUT & GOAT CHEESE arugula topped with toasted walnuts, cranberries, fresh tomatoes & encrusted goat cheese, creamy garlic dressing	69	53
WARM CHICKEN & SPINACH fresh spinach topped with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette	130	100
SUMMER SALAD arugula greens topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette	75	58
MANGO ARUGULA topped with red onions and caramelized pecans, light lime vinaigrette	75	58
ROASTED BEET SALAD freshly prepared topped with toasted walnuts and gorgonzola cheese in a light olive oil dressing	69	53

ADD:

CHICKEN	(16pc) 60	(8pc) 30
SHRIMP	(56pc) 96	(28pc) 48

PARTY HEROS

Boar's Head deli meats

	PER FT.
ITALIAN	23
AMERICAN	23
EGGPLANT PARMIGIANA	23
CHICKEN PARMIGIANA	25
GRILLED CHICKEN, RED ROASTED PEPPERS, FRESH MOZZARELLA	30
BLACKENED CHICKEN, RED ROASTED PEPPERS, RED ONIONS, MESCLUN, CUCUMBERS	29
GRILLED CHICKEN, BROCCOLI RABE & FRESH MOZZARELLA	30

8% Gratuity on delivered catering orders over \$250. Includes setup of all food. Stands, racks, pans and sternos available by request. \$5.00 deposit for each rack.

PLATTERS

SMALL 12-15 CHOICE OF 3 \$120	LARGE 20-25 CHOICE OF 5* \$200
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WRAPS

whole wheat or mediterranean

BLACKENED CHICKEN

cucumbers, red roasted peppers, red onions, mesclun greens, lemon & olive oil

BUFFALO CHICKEN

buffalo style chicken, celery, carrots, lettuce, bleu cheese dressing

GREEK CHICKEN

grilled chicken, cucumbers, peppers, feta cheese, lettuce, house dressing

CALIFORNIA

grilled chicken, lettuce, tomato, roasted red peppers, russian dressing

PORTOBELLO

portobello mushrooms, red roasted peppers, fresh mozzarella, mesclun greens, raspberry vinaigrette

VEGETABLE

grilled zucchini, squash, artichokes, onions, roasted tomatoes, arugula, lite lime vinaigrette

PANINIS

grilled flatbread

GRILLED CHICKEN

broccoli rabe, fresh mozzarella

BLACKENED CHICKEN

red roasted peppers, fresh mozzarella

GRILLED VEGETABLE

zucchini, artichokes, squash, onions roasted tomatoes, fresh mozzarella

GRILLED EGGPLANT

red roasted peppers, smoked mozzarella

GRILLED PORTOBELLO

red roasted peppers, fresh mozzarella

GRILLED CHICKEN

red roasted peppers, fresh mozzarella

FOCCACIA SANDWICHES

SLICED GRILLED STEAK (+12.60)

with crispy onions & melted mozzarella

JUMBO SHRIMP MARECHIARA

with a tomato, garlic & wine sauce, topped with fresh mozzarella

CHICKEN OR BEEF MEATBALL PARMIGIANA

with our homemade tomato sauce & melted mozzarella

CHICKEN GORGONZOLA

gorgonzola cheese, fresh tomatoes & caramelized onions, mozzarella

GRILLED EGGPLANT

red roasted peppers, fresh mozzarella, basil and sun-dried tomato pesto

GRILLED PORTOBELLO

grilled with fresh mozzarella & basil pesto

Maximum of 2 sections per platter

ON-PREMISE CATERING

PASTA COURSE

WEEKEND/EVENINGS WEEKDAY LUNCH

4 pp 3 pp

• CAN SUBSTITUTE FOR ANY ENTRÉE

• PASTA PREPARATION OPTIONS

» Marinara, Tomato, Vodka, Alfredo, Bolognese, Pesto

SILVER PACKAGE

40 pp 30 pp

• INDIVIDUAL MIXED BABY GREENS SALAD served with our house

vinaigrette

• A CHOICE OF THREE ENTREES

» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers

» Chicken Entrée

» Shrimp Entrée

• SODA, COFFEE & TEA

• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER

GOLD PACKAGE

45 pp 40 pp

• INDIVIDUAL MIXED BABY GREENS SALAD served with our house

vinaigrette

• FAMILY STYLE APPETIZERS including fried calamari, mozzarella sticks,

baked clams & fresh mozzarella with roasted red peppers

• A CHOICE OF THREE ENTREES

» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers

» Chicken Entrée

» Shrimp Entrée

» Salmon or Mahi Mahi

• SODA, COFFEE & TEA

• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER

PLATINUM PACKAGE

50 pp 45 pp

• INDIVIDUAL MIXED BABY GREENS SALAD served with our house

vinaigrette or CAESAR SALAD

• FAMILY STYLE APPETIZERS including clams oreganata, mozzarella

sticks, coconut shrimp, stuffed mushrooms & cold antipasto

• A CHOICE OF FOUR ENTREES

» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers

» Chicken Entrée

» Shrimp Entree

» Salmon / Mahi Mahi / Sea Bass (+\$3.00) / Flounder (+\$2.00)

» Skirt Steak or Veal Entrée

• SODA, COFFEE, TEA & CAPPUCCINO

• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER

All Entrées served with Potato and Vegetable (sit down)

CHILDREN'S MENU

WEEKEND/EVENINGS LUNCHEON

12 YEARS & UNDER 20 pp 15 pp

INCLUDES A CHOICE OF: Chicken Fingers & French Fries

Baked Ziti • Pizza • Ravioli • Penne Pasta

LIQUOR PACKAGES

HOUSE RED AND WHITE WINE AND BEER . . . \$10.00 Per Adult

CARAFE OF RED OR WHITE WINE . . . \$20.00 Per Carafe

HOUSE WINE, BEER AND TOP SHELF LIQUOR . . \$15.00 Per Adult

CHAMPAGNE PUNCH BOWL . . . \$4.00 Per Adult

Served until completion of main course

Non-refundable deposit taken at time of booking. 20% gratuity, sales tax not included.

Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform you server if a person in your party has a food allergy.

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of Babylon Village

CATERING MENU



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APPETIZER

	ROUND	
	18"	16"
SHRIMP COCKTAIL	137	110
FRESH MOZZARELLA & RED ROASTED PEPPERS	131	105
homemade fresh mozzarella & marinated red roasted peppers served on a bed of lettuce		
BRUSCHETTA	53	42
chopped tomatoes, red onions, fresh basil & garlic over rosemary bread		
EGGPLANT STACK	89	71
breaded eggplant, fresh mozzarella, red roasted peppers, arugula, sliced tomato, balsamic drizzle		
COLD ANTIPASTO	164	131
COCONUT SHRIMP	147	79

	FULL	HALF
STUFFED MUSHROOMS	105	58
MOZZARELLA STICKS	84	47
CHICKEN FINGERS	121	65
BUFFALO WINGS HOT OR BARBECUE	84	47
BAKED CLAMS	121	65
CLAMS OREGANATA	121	65
ZUCCHINI STICKS	63	37
RICE BALLS	84	47

BAKED + CLASSICS

	FULL	HALF
LASAGNA	105	58
EGGPLANT ROLLATINE	126	68
BAKED ZITI	116	63
EGGPLANT PARMIGIANA	105	58
SAUSAGE & PEPPERS	110	60
MEATBALLS beef or chicken	126	68
SAUSAGE	121	66
RAVIOLI	116	63
MANICOTTI	116	63
CHICKEN MEATBALL MALFADA	116	63
chicken meatballs & spinach in a pink sauce with melted mozzarella & malfada pasta		
VEGETABLE LASAGNA	116	63
an assortment of fresh vegetables, with ricotta cheese and mozzarella in a pink sauce with malfada pasta		

CALAMARI CORNER

	FULL	HALF
FRIED CALAMARI	147	79
marinara sauce		
CALAMARI ARRABBIATA	147	79
golden fried served with cherry peppers & hot pepper in a spicy marinara sauce		
THAI CALAMARI	158	84
golden fried tossed with cilantro & fresh mangos, drizzled with a creamy sweet sauce		
SICILIAN CALAMARI	158	84
golden fried with cherry peppers & capers in a tomato wine sauce topped with baby arugula		

CHICKEN

	FULL	HALF
CHICKEN PARMIGIANA	147	79
CHICKEN WITH ARTICHOKE	158	84
in a lemon butter white wine sauce		
CHICKEN FRANCESE	158	84
CHICKEN MULBERRY	158	84
tender breast of chicken topped with broccoli, tomatoes and mozzarella, broiled with garlic, butter and lemon sauce		
CHICKEN MARSALA	158	84
CHICKEN NAPOLITANO	158	84
chicken sautéed with mushrooms, topped with melted mozzarella in a light tomato sauce		
CHICKEN ANTHOULA	158	84
sautéed breast of chicken with a blend of ricotta & fresh spinach topped with melted mozzarella in a mushroom marsala sauce		
CHICKEN CACCIATORE	158	84
breast of chicken sautéed with fresh tomatoes, mushrooms, onions and peppers		
GRILLED CHICKEN PRIMAVERA	158	84
marinated grilled breast of chicken served over an assortment of sautéed vegetables		
CHICKEN SCARPARELLO	158	84
breast of chicken sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce		
CHICKEN FRESCA	158	84
breast of chicken sautéed with asparagus, artichoke hearts and sundried tomatoes, in a garlic white wine sauce		
CHICKEN PICCATA	158	84
breast of chicken sautéed with artichoke hearts & capers in a lemon butter white wine sauce		
GRILLED CHICKEN FLORENTINE	158	84
grilled breast of chicken topped with spinach, roasted red peppers and mozzarella		
CHICKEN & SHRIMP OREGANATA	152	81
sautéed in a butter sherry wine sauce with fresh oregano		

VEAL, STEAKS + CHOPS

	FULL	HALF
VEAL PARMIGIANA	210	110
VEAL SORRENTINO	230	120
tender veal, layered with eggplant & prosciutto in a brown sauce, topped with mozzarella		
VEAL SALTIMBOCCA	230	120
tender medallions of veal sautéed in a delicate sage marsala wine sauce, topped with mushrooms		
GRILLED COMBO	252	131
marinated skirt steak, sweet Italian sausage, and grilled chicken		
SKIRT STEAK RANCHERO	280	145
grilled skirt steak topped with gorgonzola cheese, drizzled with a balsamic glaze		
BRAISED SHORT RIBS	290	150
in a country style sauce		
PORK CHOPS VALDASTANO	120	65
breaded pork chops topped with prosciutto and melted mozzarella, served with a Chianti wine sauce		

FISH

	FULL	HALF
GRILLED SALMON WITH ITALIAN VEGETABLE	252	131
grilled salmon, julienne onions, Italian sweet peppers & San Marzano tomatoes, in a garlic & oil sauce		
SALMON BENISSIMO	252	131
broiled salmon topped with diced fresh tomatoes & basil in a garlic white wine sauce		
STUFFED CRABMEAT FILET	315	163
filet of flounder stuffed with crabmeat in a lemon wine sauce		
FLOUNDER TUSCANO	305	158
broiled filet sautéed with fresh tomatoes, artichoke hearts & fresh basil asparagus in a light garlic wine sauce		
LEMON CAPER MAHI MAHI	299	155
broiled mahi mahi with artichokes in a lemon caper sauce		
FLOUNDER & SHRIMP FRANCESE	220	115

PASTA

	FULL	HALF
PENNE tomato or marinara	54	32
RIGATONI ALA VODKA	105	58
RIGATONI BOLOGNESE	116	63
FETTUCINE ALFREDO	105	58
GNOCCHI PESTO	116	63
CAPELLINI PRIMAVERA	105	58
PENNE WITH CHICKEN & SPINACH	121	66
in a pink plum tomato sauce		
FETTUCINE WITH CHICKEN & PROSCIUTTO ALFREDO STYLE	121	66
wide pasta noodles with chicken pieces & prosciutto in a light cheese & cream sauce		
BROCCOLI RABE WITH SAUSAGE in garlic & oil	126	68
SPIRALS FIORITE	116	63
fresh spiral pasta tossed with broccoli, sun dried tomatoes, artichoke hearts and roasted red peppers in a garlic and oil sauce		
TORTELLINI CARBONARA	126	68
cheese tortellini with bacon, peas & onions in a cream sauce		
SICILIAN SPIRALS	116	63
diced eggplant sautéed with fresh mushrooms, peas & onions in a plum tomato sauce tossed with fresh spirals, topped with melted mozzarella		
PUTTANESCA	105	58
black and green olives, onions, capers and anchovies in a red wine marinara sauce, tossed with spaghetti		
PENNE CASALINGA	105	58
broccoli & sundried tomatoes prepared with garlic cream sauce		
RAVIOLI GORGONZOLA	116	63
asparagus, sun dried tomatoes in a gorgonzola cream sauce		
CAVATELLI SARDENIA	126	68
crumbled Italian sausage & scallions in a pink sauce, tossed with fresh cavatelli & shaved parmesan		
STUFFED RIGATONI BOLOGNESE	126	68
with ricotta, sautéed mushrooms & peas in a bolognese sauce with melted mozzarella		
RIGATONI MULBERRY	116	63
broccoli rabe, crumbled chicken sausage, fresh tomatoes & cannellini beans in garlic & olive oil		

SEAFOOD SPECIALTIES

	FULL	HALF
SHRIMP FRANCESE	159	85
MUSSELS MARINARA OR FRA DIAVOLO	74	42
CALAMARI MARINARA OR FRA DIAVOLO	195	103
WHITE CLAM SAUCE	127	69
SHRIMP PARMIGIANA	148	79
SHRIMP SCAMPI	148	79
SHRIMP MARINARA OR FRA DIAVOLO	148	79
SEAFOOD COMBO marinara or fra diavolo	184	97
FRUTTA DE MARE	165	88
shrimp, mussels, clams & crabmeat in a pink seafood sauce		
WHITE COMBO	210	110
shrimp, scallops, mussels & little neck clams steamed in a garlic, oil & clam sauce served over linguine		
GRILLED SHRIMP & VEGETABLES	158	84
jumbo shrimp & fresh grilled vegetables over linguine in a light rosemary white wine sauce		

RISOTTO

	HALF
CHICKEN RISOTTO	68
chicken pieces, balsamic roasted cipollini onions and bacon	
VEGETABLE RISOTTO	58
asparagus, mushrooms, peas and sliced onions	
SHRIMP RISOTTO	87
fresh asparagus, roasted red peppers, onions and garlic topped with fresh herbs and shrimp	

SIDE ORDER

	HALF
SAUTÉED ASPARAGUS	40
SAUTÉED BROCCOLI	37
SAUTÉED SPINACH	32
BROCCOLI RABE	63
MASHED POTATOES	32
FRENCH FRIES	35
RICE PILAF	30
rice pilaf with carrot, peas & mushrooms	
SAUTÉED GARDEN VEGETABLES	37
fresh broccoli, zucchini, squash, carrots & mushrooms sautéed in a garlic & oil sauce	
OVEN ROASTED RED BLISS POTATOES	40
oven roasted potatoes with garlic spices & olive oil	
GRILLED VEGETABLES	45
zucchini, squash, red & green peppers, onions, eggplant & carrots	

FREE IN ADDITION, IF YOU ORDER:

\$200-\$250...2 dz. Garlic Knots
\$255-\$400...Plus Focaccia
\$405-\$700...Plus 12" Tossed or Caesar Salad
2 dozen Garlic Knots
\$700-\$1000...Plus Mini Cannoli Platter (25)