

Catering Packages

12 PERSON PASTA PACKAGE

\$135

HALF PAN OF PASTA

LASAGNA BOLOGNESE

Layers of fresh pasta with our house meat sauce, ricotta, parmesan and mozzarella cheeses

PENNE ALLA VODKA

Vodka spiked plum tomato cream sauce with Spanish onion

PENNE GRECO

Garlic, olive oil, spinach, Greek olives & vine ripe tomatoes tossed with penne pasta. Topped with feta cheese.

HALF PAN OF SALAD

HOUSE SALAD

Spring mix, red onion, tomato, marinated artichoke heart, black olives, and pepperoncini

CAESAR SALAD

Hearts of romaine, parmesan cheese, house croutons, and caesar dressing

BREAD AND PESTO

2436 East Silver Springs Boulevard Ocala, FL 34470

MesaOcala.com

352-732-4737



Catering Packages

12 PERSON PASTA PACKAGE

\$135

12 4OZ PIECES OF CHICKEN

CHICKEN MARSALA

Wild mushrooms in a marsala wine sauce

OR

CHICKEN PICCATA

Capers and fresh basil in a white wine lemon butter sauce

HALF PAN OF PASTA

PENNE ALLA VODKA

Vodka spiked plum tomato cream sauce with Spanish onion

OR

PENNE MARINARA

Penne pasta tossed in house marinara

HALF PAN OF SALAD

HOUSE SALAD

Spring mix, red onion, tomato, marinated artichoke heart, black olives, and pepperoncini

OR

CAESAR SALAD

Hearts of romaine, parmesan cheese, house croutons, and caesar dressing

BREAD AND PESTO



Catering Packages

12 PERSON 2 PROTEIN + PASTA PACKAGE \$335

2 HALF PANS OF PROTEIN (12 OZ PIECES EACH)

CHICKEN SALTIMBOCCA

Sautéed in a white wine sauce with prosciutto and fresh sage then topped with melted mozzarella

CHICKEN PICCATA

Capers and fresh basil in a white wine lemon butter sauce

BRAISED BEEF

Tender beef braised with red wine, garlic, onions and rosemary

MAHI PICCATA

sautéed in a white wine lemon butter sauce with artichoke hearts, sun-dried tomatoes and capers.

2 HALF PAN SIDES

PENNE ALLA VODKA

Vodka spiked plum tomato cream sauce with Spanish onion

PENNE MARINARA

Penne pasta tossed in house marinara

GARLIC WHIPPED MASHED POTATOES

SAUTEED VEGETABLES

Zucchini, squash, bell peppers sauteed in EVOO

HALF PAN OF SALAD

HOUSE SALAD

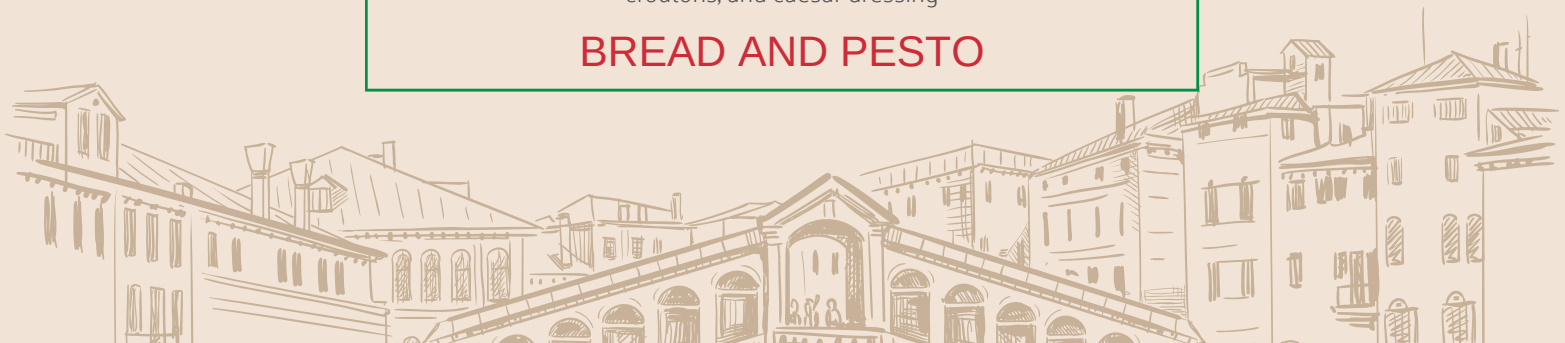
Spring mix, red onion, tomato, marinated artichoke heart, black olives, and pepperoncini

OR

CAESAR SALAD

Hearts of romaine, parmesan cheese, house croutons, and caesar dressing

BREAD AND PESTO



Alla Carte Pans

CHICKEN- 12 4OZ PIECES PER PAN \$85

VEAL- 12 4OZ PIECES PER PAN \$105

SALTIMBOCCA

Sautéed in a white wine sauce with prosciutto and fresh sage then topped with melted mozzarella

PICCATA

Capers and fresh basil in a white wine lemon butter sauce

MARSALA

Wild mushrooms in a marsala wine sauce

FRANCESE

Sautéed in a light egg batter and finished in a white wine lemon butter sauce

MESA 2436

Fresh spinach, artichoke hearts, capers, garlic white wine lemon butter sauce

PARMIGIANA

Lightly breaded, house tomato sauce, parmesan & mozzarella cheeses

BEEF HALF PANS

BRAISED BEEF \$105

12 4oz pieces of tender beef braised with red wine, garlic, onions and rosemary

GRILLED FLANK STEAK MARSALA \$95

12 4oz pieces of grilled flank steak topped with mushroom-marsala wine sauce

10Z MEATBALLS \$65

50 1oz meatballs with choice of marinara or swedish sauce

GRILLED ITALIAN SAUSAGE \$65

Italian sausage grilled and topped with house tomato sauce



Alla Carte Pans

PASTA HALF PANS

LASAGANA BOLOGNESE \$85

Layers of fresh pasta, meat sauce, ricotta, mozzarella & parmesan cheeses

PENNE ALLA VODKA \$75

Vodka spiked plum tomato cream sauce with prosciutto & onion

BAKED PENNE \$85

Meat sauce, ricotta, mozzarella & parmesan cheeses

SPAGHETTI \$85

Meatballs or Italian Sausage, choice of House Tomato or Marinara

PENNE GRECO \$80

Garlic, olive oil, spinach, Greek olives & vine ripe tomatoes tossed with penne pasta. Topped with feta cheese

PENNE DE NOTTE \$80

Onion, pancetta, sun-dried tomatoes, wild mushrooms, & fresh spinach in a rich chicken broth.

APPETIZERS

BRUSCHETTA POMODORA \$2.75/PER

Herbed french bread crostinis with tomato-basil topping, parmesan cheese and balsamic reduction

MINIMUM OF 20

10Z MEATBALLS \$1.25/PER

Marinara or Swedish

MINIMUM OF 50

SHRIMP COCKTAIL \$2.5/PER

Large shrimp, poached & chilled, cocktail sauce & lemon wedges

MINIMUM OF 50

ARANCINI \$3/PER

Breaded & deep fried risotto balls filled with parmesan, mozzarella, & pepperoni

MINIMUM OF 30

CAPRESE SKEWERS \$2/PER

Bamboo skewer with pear tomato, fresh mozzarella, fresh basil finished with balsamic reduction

MINIMUM OF 30

