



Catering **MENU**

BREAKFAST | LUNCH

Breakfast or Brunch

**CHILDREN UNDER 10 YEARS OLD -
\$10 EACH**

Continental | \$9.99 Per Person

Assorted Danish, Muffins, or Croissants | Yogurt & Granola | Coffee, Soft Drink or Tea Fresh | Seasonal Fruit - Add 3.00 per person

The Classic | \$15.99 Per Person

Herb Scrambled Eggs | Breakfast Potatoes with Peppers and Onions | Crisp Bacon and Sausage Links | French Toast with Berries | Assorted Muffins & Croissants | Juice, Coffee, Decaf, Tea and Soft Drinks

The Famous | \$17.99 Per Person

Herb Scrambled Eggs | Breakfast Potatoes with Peppers and Onions | Crisp Bacon and Sliced Ham | Chicken Francaise | Assorted Muffins & Croissants | Juice, Coffee, Decaf, Tea and Soft Drinks

422 South | \$21.99 Per Person

Chef Omelet Station with Assorted Toppings | Chicken Francaise with Mediterranean Rice Pilaf | Cheese Blintzes with Mixed Berries OR French Toast with Mixed Berries | Assorted Muffins & Croissants | Juice, Coffee, Decaf, Tea and Soft Drinks

- + Assorted Toppings: Cheeses / Tomatoes / Mushrooms
- + Assorted Toppings: Onions / Ham / Spinach / Bacon
- + Assorted Toppings: Italian Sausage / Peppers / Onions
- + Assorted Toppings: Breakfast Potato / Peppers / Onions

Create Your Own Brunch Or Lunch

**All Below Are Served With Fresh
Homemade Bread and Sweet Butter,
Juice, Coffee, Decaf, Tea and Soft
Drinks (min. of 30 guests)
\$15.99 Per Person**

Breakfast Items | Choice of 2

Scrambled Eggs | French Toast With Maple Syrup | Crispy Bacon | Sausage Links | Sliced Ham With Orange Marmalade | Fresh Fruit Bowl | French Toast with Berries | Cheese Blintzes With Mixed Berries

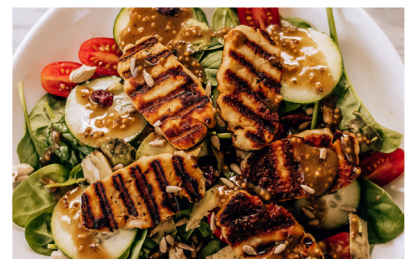
Lunch Items | Choice of 1

Italian Sausage (Peppers & Onions) | Oven Baked Chicken | Penne With Marinara Sauce | Chicken Francaise | Chicken Parm | Cheese Ravioli | Vegetable Quiche | Chicken Marsala | Penne Ala Vodka

Starches & Veggies | Choice of 1

Home Fries with Peppers & Onions | Green Beans Almondine | Green Beans with Mushrooms | Broccoli And Cauliflower | Peas, Corn, & Mushrooms | Roasted Red Skin Potatoes | Rice Pilaf | Garlic Mashed | Vegetable Medley | Parsley Potatoes

- + White or Red Sangria, Mimosas, Fruit Punch Add \$5.00 Per Person
- + Chef Attended Omelet Station | \$5.99 Per Person



LUNCH | DINNER

Lunch or Dinner Buffets

All Below Are Served With Fresh
Homemade Bread And Sweet Butter,
Juice, Coffee, Decaf, Tea and
Soft Drinks (min. of 30 guests)

422 CLASSIC | \$15.99 Per Person

Garden Fresh Salad With Our Creamy Balsamic Dressing | Baked Penne Pasta In Marinara And Cheese | Oven Baked Chicken | Roasted Redskin Potatoes | Green Beans Almondine

ITALIAN | \$18.99 Per Person

Garden Fresh Salad With Our Creamy Balsamic Dressing | Baked Penne Pasta With Meatballs In Marinara And Cheese | Chicken Florentine - Chicken Breast Sautéed In Olive Oil And Garlic With Sautéed Greens | Italian Green Beans With Mushrooms & Peppers

MAJESTIC | \$21.99 Per Person

Mixed Field Greens With Our Creamy Balsamic Dressing | Penne With Vodka Cream Sauce | Broiled Cod With Lemon Butter Sauce | Herb Roasted Chicken With Marsala Wine Sauce | Roasted Red Skins | Green Beans With Sweet Onions

ROYAL | \$24.99 Per Person

Mixed Field Greens With Our Creamy Balsamic Dressing | Penne With Vodka Cream Sauce | Center-Cut Sirloin Steak With Mushrooms Wine Demi Sauce | Chicken Francaise Lightly Floured, Sautéed With Sherry Wine And Lemon Butter Sauce | Parsley Potatoes | Fresh Seasonal Vegetable Medley

Sit Down Dinner Entrées

All Entrées Are Served With Garden Salad, Caesar Salad Or Chef's Soup, Fresh Homemade Bread And Sweet Butter, Coffee, Decaf, Tea And Soft Drinks, Choice Of (3) Or More

EGGPLANT PARMIGIANA | \$13.99

Lightly Breaded Eggplant With Parmesan Cheese, Served With Spaghetti

BAKED PENNE | \$13.99

With Homemade Marinara

CHEESE RAVIOLI | \$13.99

With Homemade Marinara Sauce

CHICKEN FETTUCCINI | \$13.99

With Alfredo Cream Sauce

PENNE ALA VODKA | \$13.99

Penne Pasta With Homemade Ala Vodka Cream Sauce

BAKED CHICKEN | \$15.99

With Lemon Herb Butter Sauce

CHEESE TORTELLINI | \$15.99

With Pomodoro Pink Sauce

CHICKEN PARMIGIANA | \$15.99

Lightly Breaded Chicken With Parmesan Cheese, Served With Spaghetti

CHICKEN MARSALA | \$15.99

Chicken Breast Sautéed In Oil Butter, Mushrooms And Marsala Wine Sauce

CHICKEN PICATTA | \$17.99

Lightly Floured With Artichoke And Capers Sautéed With White Wine And Lemon Butter Sauce

LUNCH | DINNER Cont'd

CAJUN TILAPIA | \$17.99

With Sautéed Greens And Lemon Butter Herb Sauce

CHICKEN SHISH KABOB | \$18.99

Marinated Cubes Of Chicken Skewered Between Peppers And Onions, Char-Grilled, Served Over Rice Pilaf

CHICKEN CACCIATORE | \$18.99

Chicken Breast Sautéed With Mushrooms, Hot & Sweet Peppers, Sherry Wine And A Touch Of Marinara Sauce, Over Angel Hair Pasta

VEAL MARSALA | \$21.99

Sautéed In Oil Butter, Mushrooms And Marsala Wine Sauce

PAN FRIED VEAL | \$21.99

Sautéed With Sweet & Hot Peppers, Smeared In A Light Marinara Sauce

CHICKEN FLORENTINE | \$16.99

Chicken Breast Sautéed In Olive Oil And Garlic With Sautéed Greens

CHICKEN FRANCAISE | \$17.99

Lightly Floured, Sautéed With White Wine And Lemon Butter Sauce

CENTER-CUT SIRLOIN STEAK | \$17.99

Full Flavored

BROILED SALMON | \$17.99

With Lemon Butter Sauce

ORANGE ROUGHY | \$19.99

Stuffed With Crabmeat

BLACKENED GROUPER | \$29.99

With Lemon Butter Sauce

BROILED COD | \$17.99

With Lemon Butter Sauce

VEAL PARMIGIANA | \$17.99

Lightly Breaded Veal Medallions With Parmesan Cheese, Served With Spaghetti

CENTER-CUT PORK CHOP | \$17.99

Cooked The Way You Like!

VEAL FRANCAISE | \$21.99

Lightly Floured Veal Medallions, Sautéed With White Wine And Lemon Butter Sauce

PRIME RIB OF BEEF | \$23.99

Slow-Cooked And Fork-Tender, Served With Aus Jus

12 OZ. NEW YORK STRIP | \$25.99

Favorite Of Many Steak Lovers

6 OZ. FILET MIGNON | \$25.99

With Mushroom Wine Sauce

SURF & TURF | \$29.99

6oz. Lobster Tail & 8oz. Center Cut Sirloin

GRILLED LAMB CHOPS | \$29.99

Char-Grilled Rack Of Lamb Marinated With Italian Seasoning

18 OZ. CHARRED RIB STEAK | \$29.99

Our Signature Steak

GRILLED SWORDFISH | \$29.99

With Pineapple Salsa

Italian Family Style Dinner

**Ask Us About Any Special Requests Or
Modifications | \$21.99 Per Person**

Italian Wedding Soup

Gourmet Salad

Cheese Tortellini

Chicken Florentine

Parsley Potatoes

Seasonal Vegetables

Italian Spumoni Or Sorbet

Coffee, Decaf, Tea And Soft Drinks

DINNER | CARVING | DESSERT

Pre Fix Three Course Dinner Menu

All Below Are Served With Coffee,
Decaf, Tea Or Soft Drinks | \$25.99 Per
Person

APPETIZER

Our Famous Hot Peppers In Oil, Garden Fresh
Salad (Individual)

ENTRÉES (CHOICE)

Cheese Tortellini | Chicken Francaise |
Broiled Salmon | 10 Oz. Prime Rib Of Beef

DESSERT (CHOICE)

Chocolate Cake | Tiramisu | Cheesecake

Carving Station

Roasted Baked Ham | \$5.00
Roasted Turkey | \$5.00
Roasted Pork Loin | \$6.00
Roasted Sirloin Beef | \$8.00
Roasted Leg Of Lamb | \$8.00
Prime Rib With Au Jus Sauce | \$15.00

Dessert Selection

Italian Spumoni | \$3.99
Brownie Sundae | \$3.99
Raspberry Cheesecake | \$5.99
Tiramisu | \$5.99
Limoncello Cake | \$5.99
Coconut Cream Pie | \$5.99
Triple Layered Chocolate Cake | \$5.99

Hors D'oeuvres

Vegetable Skewers | \$2.00
Arancini | \$2.00
Caprice Salmon On Skewer | \$2.00
Chicken Wings | \$2.00
Stuffed Mushroom Caps | \$2.00
Vegetable Rolls | \$3.00
Spanakopita | \$2.00
Chicken Quesada | \$2.00
Hummus With Pita Bread | \$2.00
Fried Ravioli With Marinara | \$2.00
Eggplant Companata | \$2.00
Bruchetta | \$2.00
Fried Smelts | \$3.00
Clams Casino | \$3.00
Shrimp Cocktail | \$3.00
Fried Shrimp | \$3.00
Chicken Sautee | \$3.00
Lollipop Lamb Chops | \$3.00
Shrimp Scampi | \$3.00
Shrimp Or Scallops Wrapped In
Bacon | \$3.00
Chicken Shish Kabob | \$3.00
Vegetable Dip | \$3.00
Wild Mushroom Purses | \$3.00
Fresh Fruit Display | \$3.00
Crispy Calamari | \$4.00
Assorted Cheese Display | \$4.00
Hot Peppers In Oil | \$4.00
Antipasta Display | \$6.50
Spinach Artichoke Dip With Pita
Bread ½ Pan | \$40.00

CREATE YOUR OWN BUFFET

All entrées are served with Garden Salad, Fresh Homemade Bread and Sweet Butter, Coffee, Decaf, Tea and Soft Drinks. (Min. 30 Guests)

SELECT 4 OR MORE ENTRÉES – ALL PRICED PER PERSON



Meats

- Meatballs | \$3.00
- Filet Mignon (Carved) | \$20.00
- Prime Rib Au Jus (Carved) | \$15.00
- Roasted Pork Loin (Carved) | \$6.00
- Roasted Leg of Lamb (Carved) | \$8.00
- Roasted Sirloin of Beef (Carved) | \$8.00
- Roasted Turkey (Carved) | \$5.00
- Sausage with Peppers & Onions | \$4.00
- Pork Tenderloin | \$7.00
- Baked Ham | \$5.00
- Smoked Brisket | \$8.00
- BBQ Ribs | \$8.00
- Short Ribs | \$10.00

Carving Station Charge \$35.00 per Carver

Chicken

- Chicken Piccata | \$5.00
- Chicken Parmigiana | \$5.00
- Chicken Florentine | \$5.00
- Chicken Francaise | \$5.00
- Chicken Marsala | \$5.00
- Chicken Riesling | \$5.00
- Chicken Cacciatore | \$6.00
- Chicken Baked | \$5.00
- Chicken Almond Crusted | \$6.00

CREATE YOUR OWN BUFFET Cont'd

All entrées are served with Garden Salad, Fresh Homemade Bread and Sweet Butter, Coffee, Decaf, Tea and Soft Drinks. (Min. 30 Guests)

SELECT 4 OR MORE ENTRÉES – ALL PRICED PER PERSON



Seafood

- Baked White Fish Italian Style | \$6.00
- Cod Francaise | \$6.00
- Grilled Shrimp Skewers | \$7.00
- Blackened Salmon | \$7.00
- Herb Roasted Salmon (Carved) | \$10.00
- Chili Glazed Salmon (Carved) | \$10.00
- Salmon Piccata | \$10.00
- Crab Crusted Salmon (Carved) | \$12.00
- Whole Salmon (Carved) | \$15.00

Carving Station Charge \$35.00 per Carver



Pasta

- Penne Marinara | \$3.00
- Penne Primavera | \$4.00
- Penne Broccoli Alio Olio | \$4.00
- Cheese Ravioli | \$6.00
- Rigatoni with Vodka Sauce | \$4.00
- Penne Bolognese | \$4.00
- Orcchiette Mediterranean Style | \$5.00
- Cheese Tortellini Pomodoro with Pink Sauce | \$6.00
- Cheese Tortellini with Vodka Sauce & Peas | \$6.00
- Ziti with Asparagus, Peppers, Asiago Cream | \$6.00
- Linguini & Clams (Red or White) | \$6.00



Accompaniments

(PER PERSON)

SALADS

Mescalun Salad | \$3.00

Spinning Bowl Salad | \$3.00

Caesar Salad | \$3.00

Tomato, Pepper & Feta | \$3.00

Pasta Salad | \$3.00

Mediterranean | \$3.00

BLT Salad | \$3.00

POTATO

Mashed Redskin | \$3.00

Fried Potatoes & Peppers | \$3.00

Potato Gratin | \$3.00

Cheesy Potato | \$3.00

Baked Potato | \$3.00

Roasted Yukon Gold | \$3.00

Eggplant Parmigiano | \$4.00

VEGETABLES

Sauteed Greens | \$4.00

Sauteed Greens & Beans | \$4.00

Roasted Vegetable | \$3.00

Italian Style Green Beans | \$3.00

Broccoli with Garlic & Oil | \$3.00

Honey Glazed Carrots | \$3.00

Zucchini with Garlic & Oil | \$3.00



ALCOHOLIC BEVERAGES AVAILABLE



Cash bar

Our premium brand cash bar allows each guest to purchase drinks individually.

Soft Drinks | \$2.00
House Wines | \$5.00
Domestic Beer | \$3.00
Mixed Drinks | \$5.00

Open Bar

Beer and Wine Only
3 Hours | \$10.00
4 Hours | \$12.00

All Alcohol
3 Hours | \$13.00
4 Hours | \$15.00

Premium Brand Liquors

Stoli Vodka	Jim Beam
Absolute Vodka	Malibu
Peach Schnapps	Amaretto
Beefeater's Gin	Jack Daniels
Jim Beam Bourbon	Kahlua
Jose Cuervo Tequila	Vsq Brandy
Bacardi Light Rum	Captain Morgan
Canadian Club Whiskey	Dewar's Scotch

Wine & Beer

Served by the glass

Cabernet Sauvignon	Budweiser
Merlot	Bud Light
Chardonnay	Coors Light
White Zinfandel	Miller Lite



CATERING TO-GO

– Unless Noted, Half A Pan Serves 8-12 People / Full Pan Serves 20-25 People –

Appetizers

Hot Peppers In Oil (Pint/Quart)

Half \$10.00 | Full \$20.00

Beans & Greens With Italian Sausage

Half \$35.00 | Full \$65.00

Stuffed Banana Peppers

Half \$35.00 | Full \$65.00

Calamari (Two Ways)

Half \$40.00 | Full \$70.00

Sautéed Greens

Half \$40.00 | Full \$75.00

Shrimp Scampi

Half \$45.00 | Full \$85.00

Salads

House Salad

Half \$20.00 | Full \$35.00

Caesar Salad

Half \$25.00 | Full 45.00

Caprese

Half \$35.00 | Full \$65.00

Italian Gourmet

Half \$40.00 | Full \$75.00

Mesclun Greens

Half \$40.00 | Full \$75.00

Mediterranean

Half \$40.00 | Full \$75.00

Homemade Bread, Dressing & Soup

Homemade Bread | Loaf \$3.00

Chef's Soup Of The Day

Pint \$5.00 | Quart \$10.00

Homemade Balsamic Dressing

Pint \$5.00 | Quart \$10.00

Homemade Marinara Or Meat Sauce

Half \$6.00 | Full \$12.00

Pasta

Penne Pasta (Marinara Or Meat Sauce)

| Half \$25.00 | Full \$45.00

Spaghetti (Marinara Or Meat Sauce)

Half \$30.00 | Full \$55.00

Eggplant Parmigiana

Half \$30.00 | Full \$55.00

Cheese Ravioli (Marinara Or Meat Sauce) |

Half \$35.00 | Full \$65.00

Penne Ala Vodka

Half \$35.00 | Full \$65.00

Cheese Tortellini

Half \$45.00 | Full \$80.00

CATERING TO-GO

Entrées

Oven Baked Chicken
Half \$35.00 | Full \$65.00

Chicken Francaise
Half \$40.00 | Full \$75.00

Chicken Parmigiana
Half \$40.00 | Full \$75.00

Chicken Florentine
Half \$40.00 | Full \$75.00

Chicken Marsala
Half \$40.00 | Full \$75.00

Sausage And Peppers
Half \$40.00 | Full \$75.00

Chicken Cacciatore
Half \$45.00 | Full \$85.00

Pan Fried Chicken
Half \$45.00 | Full \$85.00

Italian Style Fish
Half \$50.00 | Full \$90.00

Broiled Salmon
Half \$55.00 | Full \$95.00

Shaved Prime Rib
Half \$60.00 | Full \$110.00

Filet Italian Style
Half \$65.00 | Full \$120.00



Side Dishes

Meatballs
Dozen \$15.00 | 2 Dozen \$30.00

Seasonal Vegetables
Half \$20.00 | Full \$40.00

Garlic Mashed Potatoes
Half \$20.00 | Full \$40.00

Roasted Redskin Potatoes
Half \$20.00 | Full \$40.00

Desserts

Banana Cream Pie (Serves 8-10)
\$35.00

Raspberry Cheesecake (Serves 10-15)
\$40.00

Triple Layered Chocolate Cake (Serves 10-15)
\$50.00

Tiramisu (Serves 10-15)
\$50.00

Limoncello Cake (Serves 10-15)
\$50.00





CONTACT US

WE OFFER OFF-SITE AND ON-SITE CASUAL AND FORMAL CATERING

Call us to discuss how Café 422 can make your event the best
it can be with our extensive catering options.



Café 422 Warren

Call us 330-369-2422

Come see us 4422 Youngstown
Rd SE, Warren, Ohio 44484



Café 422 Boardman

Call us 330-629-2422

Come see us 8586 South Ave,
Boardman, Ohio 44514