



## Carry Out/Bulk Menu

Amanda Gleeson

(Work) 918-499-1919 (Cell) 918-520-5211

(Email) [banquets@tiamotulsa.com](mailto:banquets@tiamotulsa.com)

### Appetizers

**Brushetta:** Pint (Serves 14) \$16.00  
Quart (Serves 28) \$32.00  
Gallon (Serves 112) \$128.00

**Lobster Bisque:** Gallon (Serves 16)  
\$72.00

---

**Artichoke Dip** (Serves 8-10) \$50.00

**Shrimp Cocktail (Peel n' Eat) with  
cocktail sauce**  
(Minimum 3 Dozen) @ \$24.00 per dozen

**Italian Meatballs with marinara sauce**  
(Minimum 3 dozen) @ \$18.00 per dozen

**Fried Ravioli with marinara sauce**  
(Minimum 3 dozen) @ 18 per dozen

### **Stuffed Mushrooms**

(Minimum 3 dozen) @ \$18 per dozen

### **Mozzarella Caprese Skewers**

(Minimum 3 dozen) @ \$20 per dozen

### Desserts

**Cannoli's** \$2.00 Each  
Crispy pastry shells filled with  
sweetened ricotta cheese.  
**Tiramisu** \$60.00, 8"x 10" sheet.  
(Serves 16)  
**Cheesecake Bites** \$30.00 (60  
pcs.)  
An assorted of plain, raspberry,  
and turtle cheesecake

### Salad Proteins

(Priced Per 5 Servings/10  
Servings)

Proteins to Add to salads:

**Grilled Shrimp** \$40.00/\$80.00

**Grilled Chicken** \$30.00/\$60.00

**Grilled Salmon** \$52/\$102

### Salads

(Priced Per 5 Servings/10 Servings)

**Garden Salad** \$20.00/\$36.00

Fresh romaine lettuce, roasted  
almonds, olives, tomatoes, and cheese.

Served with our

homemade dill ranch dressing.

**Caesar Salad** \$20.00/\$36.00

Crisp romaine, croutons, parmesan  
cheese,

and our homemade Caesar dressing.

**Spinach Salad** \$20.00/\$36.00

Spinach with strawberries, candied  
pecans, golden beets, & feta cheese.  
Served with house Berry Vinaigrette

## Chicken

(Priced per 5/10 Servings)

\*Served with **Penne Pasta**

### **Chicken Casa** \$35.00/\$65.00

Grilled chicken breast, asparagus, mushrooms & bell peppers in alfredo sauce.

### **Chicken Napoli** \$35.00/\$65.00

Grilled chicken breast, garlic, olives, almonds, and roasted red peppers.

### **Chicken Picatta** \$35.00/\$65.00

Grilled chicken breast, with lemon butter garlic caper sauce.

### **Chicken Ti Amo** \$35.00/\$65.00

Grilled chicken breast, in a peppercorn curry sauce.

### **Chicken Pompeii** \$35.00/\$65.00

Grilled chicken breast, in a sundried tomato cream sauce.

### **Chicken Marsala** \$35.00/\$65.00

Grilled chicken breast with mushrooms, artichoke hearts, and walnuts in a marsala wine sauce.

## Pasta

(Priced per 5 servings/10 servings)

### **Penne Siciliano** \$35.00/\$60.00

Broccoli, carrots, bell peppers, and mushrooms, sauteed in an Alfredo sauce

### **Penne Toscana** \$35.00/\$60.00

Chicken, Artichoke hearts, spinach, and roasted peppers in alfredo sauce.

### **Penne Fresca** \$26.00/\$50.00

Tomatoes, basil, garlic, olive oil, and parmesan.

### **Pescatore** \$50.00/\$90.00

Shrimp, scallops, lobster, peppers and spinach, olive oil, and a hint of pesto sauce.

### **Fettuccini Alfredo**

\$27.00/\$50.00

With Chicken \$29.00/\$55.00

With Shrimp \$35.00/\$60.00

A classic Italian dish.

### **Cannelloni** \$29.00/\$55.00

Stuffed pasta with beef and sausage then baked in rose sauce.

### **Tortellini al Forno**

\$32.00/\$59.00

Tortellini pasta baked with ham, mozzarella in a parmesan cream sauce.

### **Beef Ravioli** \$29.00/\$52.00

Beef filled ravioli with your choice of marinara, alfredo, or rose sauce.

### **Eggplant Parmesan**

\$26.00/\$50.00

Eggplant, Marinara, and Italian Cheeses.

### **Lasagna (Only Size-Serves 10)**

\$59.00

Layers of pasta with Bolognese(ground meat) sauce, and Italian cheeses.

### **Penne Ti Amo \$29.00/\$52.00**

Chicken, carrots, peppers, mushrooms, in our marinara sauce.

### **Spaghetti and Meatballs**

\$29.00/\$52.00

Steaming Spaghetti tossed with meatballs in our house marinara sauce.

### **Fettuccini Arrabiata**

\$26.00/\$50.00

Spicy/Angry Fettuccini alfredo. Be sure to mention how spicy you want the pasta on a scale 1-10.

### **Vongole \$32.00/\$58.00**

Spaghetti tossed with clams and shrimp, olive oil, garlic, parsley, and a splash of white wine.

### **Fettuccini Primavera**

\$27.00/\$50.00

\$29.00/\$52.00 with Chicken or Italian sausage

\$34/\$62.00 with Shrimp

Fettuccini tossed with garden vegetables in olive oil, in white wine with garlic.

### **Baked Ziti \$25.00/\$50.00**

With meat sauce, mozzarella, mushrooms, parmigiana cream sauce and a splash of marinara

### **Manicotti \$26.00/\$50.00**

House made filled with Italian cheeses & herbs, alfredo sauce and splash of marinara

### **Ling Bolognese \$29.00/\$52.00**

Linguini topped with house marinara and meat sauce

## **Catering Services and Equipment**

- **Chafing Dishes** \$10.00 each
- **Plastic Serving Utensils** \$1.00 each
- **Paper Plates** \$0.10 each
- **Plastic Cups** \$0.10 each
- **Utensils** \$.20/premium-\$0.75 each

## Delivery Fees

(delivery minimum order  
\$100)

\$35.00 - \$150.00

Delivery fee is based on the  
individual needs of your  
catering and location

## Staffing

Bartenders and Servers are  
available upon request for  
your event!

- \$25.00 per server/per  
hr.
- \$45.00 per  
bartender/per hr.

---

## CASH BAR:

Bartender:

\*Set Up Fee-\$100.00

\*Bartender Fee-\$45.00

per

bartender/per hr.

---

\* Bartender Fee-\$45.00  
per

bartender/per hr.

\*Set Up Fee: \$100.00

---

We can pack everything in  
disposable  
and bring it to you. We also  
offer full service catering,  
where we provide chafing dishes,  
serving utensils, plates, staff  
etc.

We can seat 10-200 guests at  
TiAmo  
in one of our FOUR beautiful,  
fully equipped banquet rooms for  
every occasion and event. No  
room charges!

---

## OPEN BAR:

Bartender: