

SALAD

	ROUND 18"	16"
TOSSED GARDEN SALAD	52.50	40.48
COUNTRY SALAD	68.25	52.92
mixed greens, endives, radicchio, arugula, tomatoes, red onions, olives & pignoli nuts, house dressing		
CAESAR SALAD	52.50	40.48
SEAFOOD SALAD	115.50	90.25
mussels, calamari, shrimp, scallops		
GORGONZOLA SALAD	68.25	52.92
PENNE, DICED FRESH MOZZARELLA & SUNDRIED TOMATOES	84.00	65.36
CAPRESE SALAD	84.00	65.36
GREEK SALAD	68.25	52.92
BUFFALO CHICKEN SALAD	99.75	77.81
BLACKENED CHICKEN SALAD	99.75	77.81
SPINACH & ARTICHOKE SALAD	52.50	40.48
SPINACH PECAN SALAD	68.25	52.92
baby spinach, tomatoes, topped with bleu cheese & caramelized pecans		
TOASTED WALNUT & GOAT CHEESE	68.25	52.92
arugula topped with toasted walnuts, cranberries, fresh tomatoes & encrusted goat cheese, creamy garlic dressing		
WARM CHICKEN & SPINACH	99.75	77.81
fresh spinach topped with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette		
SUMMER SALAD	68.25	52.92
arugula greens topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette		
MANGO ARUGULA	68.25	52.92
topped with red onions and caramelized pecans, light lime vinaigrette		
ROASTED BEET SALAD	68.25	52.92
freshly prepared topped with toasted walnuts and gorgonzola cheese in a light olive oil dressing		

ADD:

CHICKEN	(16pc) 52.50	(8pc) 26.25
SHRIMP	(56pc) 94.50	(28pc) 47.25

PARTY HEROS

Boar's Head deli meats

PER FT.

ITALIAN	18.90
AMERICAN	18.90
EGGPLANT PARMIGIANA	18.90
CHICKEN PARMIGIANA	21.00
GRILLED CHICKEN, RED ROASTED PEPPERS, FRESH MOZZARELLA	22.05
BLACKENED CHICKEN, RED ROASTED PEPPERS, RED ONIONS, MESCLUN	22.05
GRILLED CHICKEN, BROCCOLI RABE & FRESH MOZZARELLA	23.10

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
\$106.05

LARGE 20-25
CHOICE OF 5*
\$174.30

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

FOCCACCIA 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

Max 1 focaccia per small platter

Max 2 focaccia per large platter

ON-PREMISE CATERING

PASTA COURSE

WEEKEND/EVENINGS WEEKDAY LUNCH

4.00 pp

3.00 pp

- CAN SUBSTITUTE FOR ANY ENTRÉE
- PASTA PREPARATION OPTIONS

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

SILVER PACKAGE

37.00 pp

26.00 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

42.00 pp

32.00 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

47.00 pp

37.00 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

12 YEARS & UNDER

WEEKEND/EVENINGS

LUNCHEON

20.00pp

15.00pp

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.

Mulberry
STREET
of Babylon Village

CATERING MENU



DINE IN • TAKE OUT • DELIVERY



631.321.5980 • 631.321.5981

30-32 East Main Street
Babylon, New York 11702

www.mulberrystreetbabylon.com

LIKE US ON 

All prices subject to change, due to market conditions, please always check our site for current pricing.

APPETIZER

	ROUND	
	18"	16"
SHRIMP COCKTAIL	131.25	102.69
FRESH MOZZARELLA & RED ROASTED PEPPERS .	84.00	65.36
homemade fresh mozzarella & marinated red roasted peppers served on a bed of lettuce		
BRUSCHETTA	52.50	40.48
chopped tomatoes, red onions, fresh basil & garlic over rosemary bread		
EGGPLANT STACK	84.00	65.36
breaded eggplant, fresh mozzarella, red roasted peppers, arugula, sliced tomato, balsamic drizzle		
COLD ANTIPASTO	99.75	77.81
	FULL	HALF
STUFFED MUSHROOMS	84.00	65.36
MOZZARELLA STICKS	84.00	65.36
CHICKEN FINGERS	94.50	73.66
BUFFALO WINGS HOT OR TANGY	73.50	57.07
COCONUT SHRIMP	157.50	123.43
BAKED CLAMS	94.50	73.66
CLAMS OREGANATA	115.50	90.25
ZUCCHINI STICKS	73.50	57.07
RICE BALLS	84.00	65.36

BAKED + CLASSICS

	FULL	HALF
LASAGNA	85.05	45.15
EGGPLANT ROLLATINE	106.05	55.65
BAKED ZITI	85.05	45.15
EGGPLANT PARMIGIANA	95.55	50.40
SAUSAGE & PEPPERS	100.80	53.03
MEATBALLS beef or chicken	85.05	45.15
SAUSAGE	85.05	45.15
RAVIOLI	74.55	39.90
MANICOTTI	74.55	39.90
CHICKEN MEATBALL MALFADA	106.05	55.65
chicken meatballs & spinach in a pink sauce with melted mozzarella & malfada pasta		
VEGETABLE LASAGNA	85.05	45.15
an assortment of fresh vegetables, with ricotta cheese and mozzarella in a pink sauce with malfada pasta		

CALAMARI CORNER

	FULL	HALF
FRIED CALAMARI	106.05	55.65
marinara sauce		
CALAMARI ARRABBIATA	106.05	55.65
golden fried served with cherry peppers & hot pepper in a spicy marinara sauce		
THAI CALAMARI	116.55	60.90
golden fried tossed with cilantro & fresh mangos, drizzled with a creamy sweet sauce		
SICILIAN CALAMARI	116.55	60.90
golden fried with cherry peppers & capers in a tomato wine sauce topped with baby arugula		

CHICKEN

	FULL	HALF
CHICKEN PARMIGIANA	106.05	55.65
CHICKEN WITH ARTICHOKES	127.05	66.15
in a lemon butter white wine sauce		
CHICKEN FRANCESE	127.05	66.15
CHICKEN MULBERRY	127.05	66.15
tender breast of chicken topped with broccoli, tomatoes and mozzarella, broiled with garlic, butter and lemon sauce		
CHICKEN MARSALA	127.05	66.15
CHICKEN NAPOLITANO	127.05	66.15
chicken sautéed with mushrooms, topped with melted mozzarella in a light tomato sauce		
CHICKEN ANTHOULA	127.05	66.15
sautéed breast of chicken with a blend of ricotta & fresh spinach topped with melted mozzarella in a mushroom marsala sauce		
CHICKEN CACCIATORE	127.05	66.15
breast of chicken sautéed with fresh tomatoes, mushrooms, onions and peppers		
GRILLED CHICKEN PRIMAVERA	127.05	66.15
marinated grilled breast of chicken served over an assortment of sautéed vegetables		
CHICKEN SCARPARELLO	127.05	66.15
breast of chicken sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce		
CHICKEN FRESCA	127.05	66.15
breast of chicken sautéed with asparagus, artichoke hearts and sundried tomatoes, in a garlic white wine sauce		
CHICKEN PICCATO	127.05	66.15
breast of chicken sautéed with artichoke hearts & capers in a lemon butter white wine sauce		
GRILLED CHICKEN FLORENTINE	127.05	66.15
grilled breast of chicken topped with spinach, roasted red peppers and mozzarella		
CHICKEN & SHRIMP OREGANATA	148.05	76.65
sautéed in a butter sherry wine sauce with fresh oregano		

VEAL, STEAKS + CHOPS

	FULL	HALF
VEAL PARMIGIANA	137.55	71.40
VEAL SORRENTINO	158.55	81.90
tender veal, layered with eggplant & prosciutto in a brown sauce, topped with mozzarella		
VEAL SALTIMBOCCA	158.55	81.90
tender medallions of veal sautéed in a delicate sage marsala wine sauce, topped with mushrooms		
GRILLED COMBO	169.05	87.15
marinated skirt steak, sweet Italian sausage, and grilled chicken		
SKIRT STEAK RANCHERO	242.55	123.90
grilled skirt steak topped with gorgonzola cheese, drizzled with a balsamic glaze		
BRAISED SHORT RIBS	158.55	81.90
in a country style sauce		
PORK CHOPS VALDASTANO	158.55	81.90
breaded pork chops topped with prosciutto and melted mozzarella, served with a Chianti wine sauce		

FISH

	FULL	HALF
GRILLED SALMON WITH ITALIAN VEGETABLE ..	158.55	81.90
grilled salmon, julienne onions, Italian sweet peppers & San Marzano tomatoes, in a garlic & oil sauce		
SALMON BENISSIMO	158.55	81.90
broiled salmon topped with diced fresh tomatoes & basil in a garlic white wine sauce		
STUFFED CRABMEAT FILET	211.05	108.15
filet of flounder stuffed with crabmeat in a lemon wine sauce		
FLOUNDER TUSCANO	211.05	108.15
broiled filet sautéed with fresh tomatoes, artichoke hearts & fresh basil asparagus in a light garlic wine sauce		
LEMON CAPER MAHI MAHI	169.05	87.15
broiled mahi mahi with artichokes in a lemon caper sauce		
FLOUNDER & SHRIMP FRANCESE	169.05	87.15

PASTA

	FULL	HALF
PENNE tomato or marinara	53.55	29.40
RIGATONI ALA VODKA	85.05	45.15
RIGATONI BOLOGNESE	95.55	50.40
FETTUCCINE ALFREDO	85.05	45.15
GNOCCHI PESTO	106.05	55.65
CAPELLINI PRIMAVERA	85.05	45.15
PENNE WITH CHICKEN & SPINACH	100.80	53.03
in a pink plum tomato sauce		
FETTUCCINE WITH CHICKEN & PROSCIUTTO ALFREDO STYLE	100.80	53.03
wide pasta noodles with chicken pieces & prosciutto in a light cheese & cream sauce		
BROCCOLI RABE WITH SAUSAGE in garlic & oil	100.80	53.03
SPIRALS FIORITE	85.05	45.15
fresh spiral pasta tossed with broccoli, sun dried tomatoes, artichoke hearts and roasted red peppers in a garlic and oil sauce		
TORTELLINI CARBONARA	106.05	55.65
cheese tortellini with bacon, peas & onions in a cream sauce		
SICILIAN SPIRALS	106.05	55.65
diced eggplant sautéed with fresh mushrooms, peas & onions in a plum tomato sauce tossed with fresh spirals, topped with melted mozzarella		
PUTTANESCA	85.05	45.15
black and green olives, onions, capers and anchovies in a red wine marinara sauce, tossed with spaghetti		
PENNE CASALINGA	85.05	45.15
broccoli & sundried tomatoes prepared with garlic cream sauce		
RAVIOLI GORGONZOLA	106.05	55.65
asparagus, sun dried tomatoes in a gorgonzola cream sauce		
CAVATELLI SARDENIA	106.05	55.65
crumbled Italian sausage & scallions in a pink sauce, tossed with fresh cavatelli & shaved parmesan		
STUFFED RIGATONI BOLOGNESE	106.05	55.65
with ricotta, sautéed mushrooms & peas in a bolognese sauce with melted mozzarella		
RIGATONI MULBERRY	106.05	55.65
broccoli rabe, crumbled chicken sausage, fresh tomatoes & cannellini beans in garlic & olive oil		

SEAFOOD SPECIALTIES

	FULL	HALF
SHRIMP FRANCESE	158.55	81.90
MUSSELS MARINARA OR FRA DIAVOLO	95.55	50.40
CALAMARI MARINARA OR FRA DIAVOLO	95.55	50.40
WHITE CLAM SAUCE	127.05	66.15
SHRIMP PARMIGIANA	148.05	76.65
SHRIMP SCAMPI	148.05	76.65
SHRIMP MARINARA OR FRA DIAVOLO	148.05	76.65
SEAFOOD COMBO marinara or fra diavolo....	169.05	87.15
FRUTTA DE MARE	169.05	87.15
shrimp, mussels, clams & crabmeat in a pink seafood sauce		
WHITE COMBO	158.55	81.90
shrimp, scallops, mussels & little neck clams steamed in a garlic, oil & clam sauce served over linguine		
GRILLED SHRIMP & VEGETABLES	158.55	81.90
jumbo shrimp & fresh grilled vegetables over linguine in a light rosemary white wine sauce		

RISOTTO

	HALF
CHICKEN RISOTTO	55.65
chicken pieces, balsamic roasted cipollini onions and bacon	
VEGETABLE RISOTTO	50.40
asparagus, mushrooms, peas and sliced onions	
SHRIMP RISOTTO	76.65
fresh asparagus, roasted red peppers, onions and garlic topped with fresh herbs and shrimp	

SIDE ORDER

	HALF
SAUTÉED ASPARAGUS	39.90
SAUTÉED BROCCOLI	34.65
SAUTÉED SPINACH	34.65
BROCCOLI RABE	50.40
MASHED POTATOES	39.90
FRENCH FRIES	34.65
RICE PILAF	29.40
rice pilaf with carrot, peas & mushrooms	
SAUTÉED GARDEN VEGETABLES	39.90
fresh broccoli, zucchini, squash, carrots & mushrooms sautéed in a garlic & oil sauce	
OVEN ROASTED RED BLISS POTATOES	45.15
oven roasted potatoes with garlic spices & olive oil	
GRILLED VEGETABLES	45.15
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)