

WE CATER

Full Pan Serves 20-24 / Half Pan Serves 10-12

For catering inquiries, please call: 713 983 6565 (Jersey Village), 832 761 7173 (Tomball), 832 813 8788 (Spring), 713 405 7100 (Katy) and 936 224 5828 (Woodlands).

Please allow 12 to 24 hr notice. \$20 Delivery charge. A minimum of \$50 out of town (over 20 miles one way). There is a minimum of \$200 for all orders delivered. Not available for in restaurant banquet service.

PASTAS

Ravioli

Stuffed with your choice of beef, spinach or cheese topped with tomato sauce & cheese.
Full Pan 140 Half Pan 70

Chicken Alfredo

Fettuccine pasta and chicken sautéed in a homemade white alfredo sauce.
Full Pan 140 Half Pan 70

Homemade Beef Lasagna

Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce topped with marinara sauce & mozzarella cheese.
Full Pan 140 Half Pan 70

Spaghetti Meatballs

With marinara and homemade meatballs served over spaghetti.
Full Pan 140 Half Pan 70

Chicken Parmigiana

Lightly breaded and topped with marinara sauce and mozzarella cheese, over spaghetti pasta.
Full Pan 140 Half Pan 70

The Alex Special

Chicken sautéed in a spicy dish of red peppers, mushrooms, onions and garlic in a white wine alfredo with a touch of marinara over spaghetti pasta.
Full Pan 160 Half Pan 80

Eggplant Parmigiana

Breaded eggplant pieces topped with marinara sauce & mozzarella cheese served with a side of pasta.
Full Pan 140 Half Pan 70

SALADS

House Salad

Mixed green topped with fresh assorted vegetables.
Full Pan 60 Half Pan 30

Caesar Salad

Romaine lettuce, croutons and parmesan cheese.
Full Pan 60 Half Pan 30

Greek Salad

Mixed greens, black & green olives assorted vegetables & topped with feta cheese.
Full Pan 70 Half Pan 35

Grilled Chicken Salad

Mixed green & assorted vegetables topped with grilled chicken breast.
Full Pan 100 Half Pan 50

Antipasta Salad

Mixed green & assorted vegetables topped with pepperoni, ham and mozzarella cheese.
Full Pan 100 Half Pan 50

Includes your choice of one dressing.

- Italian • House Balsamic • Ranch
- Thousand Island • Blue Cheese
- Caesar • Greek Dressing
- Honey Mustard

PIZZA PARTY

Buy 10 Large or X-Large Pizzas - Get One Free

Large or X-Large with 2 toppings

EXTRAS

Homemade Marinara Sauce

1 quart 8

Homemade Garlic Rolls

Dozen 8 1/2 Dozen 4

Salad Dressing

Any choice of dressing 1 quart 8

Serving Utensils

Heavy Duty Fork/Spoon Tong 1 ea
Plates, Napkins (per person) .50 ea

Chafing Dish/Food warmers available for 15% of the total order.



OUR STORY

Over two decades ago, Ekrem Hyseni and Alban Bulliqi came to America from Albania with their families.

Ekrem Hyseni learned much about the art of Italian Cooking after working for years in the kitchens of Venice, Italy. He learned to sauté chicken & seafood, and the art of many savory sauces. With this experience, he has been able to create his own authentic and amazing versions of popular Italian dishes.

While attending school here in Houston, Alban Bulliqi began working in the Pizza industry. Through his experience he has mastered his own dough recipe and authentic pizza sauce that we all enjoy today.

Because of these personal experiences, their in-laws encouraged Ekrem Hyseni and Alban Bulliqi to open a family owned and operated Italian restaurant. This was the birth of ADRIATIC CAFÉ & ITALIAN GRILL!

Now, we all enjoy their successful expansion of the business at all 4 locations! The original restaurants are still growing a fanatically faithful following.

Prices subject to change without notice.