

PASTA

1 full tray feeds 15-20 and 1 half tray feeds 6-10
prices per full tray/half tray

Add chicken for an additional 40 tray/25 half tray
or shrimp for an additional 55 tray/30 half tray.

Enjoy your choice of baked pastas: penne, rigatoni,
cavatappi or gemelli -OR- traditional long grain
pastas: linguine, spaghetti or fettuccine.
Substitute gluten-free penne 25/15 ☪

Choose your sauce:

Marinara—85/45

With Meatballs 120/65

With Italian Sausage 120/65

with Mushroom Sauce—110/60

with Meat Sauce—110/60

Alfredo— 90/50

Tomato Cream—90/50

Fresh Tomato Sweet Basil—90/50

Pesto—95/55

Pesto Cream—95/55

Jospehina Fresh Italian vegetables sautéed in a
marsala wine cream sauce, served over your choice of
pasta—115/60

Carolena Artichoke hearts sautéed with a fresh
tomato sweet basil cream sauce, served over your
choice of pasta—110/60

Margherita Fresh tomatoes sautéed in olive oil,
garlic, roasted red peppers and sweet basil, served
over your choice of pasta—110/60

A la Genovese Fresh mushrooms and artichoke
hearts sautéed in a fresh tomato and sweet basil
sauce, served over your choice of pasta—110/60

Giacamo Sun dried tomatoes simmered in our
gorgonzola cream sauce, served over your choice of
pasta—110/60

Noto artichoke hearts, broccoli, and whole
mushrooms sautéed in a fresh tomato sweet basil
cream sauce, served over your choice of pasta—110/60

CATERING SERVICES

We offer 4 Catering Packages...

Drop-Off/Pick-Up Service \$25 delivery fee.
Includes serving utensils, condiments and mints.
For an additional \$1.50 per person we can provide
plates, napkins and silverware.

Delivery Service \$75 delivery fee. Includes chafing
dishes, serving equipment, food labels, condiments
and mints. For an additional \$1.50 per person we
can provide plates, napkins and silverware.

Full Service \$100 service fee. Includes everything
in the Delivery/Pick-Up Service, plus servers/
bartenders starting at \$20 per hour per staff
member. Additional fees may apply.

Catering Plus We would be proud to help you
create your own customized event. In addition
to our full service catering options—we offer
specialized menus, on-site chefs, event rentals
and event planning.

Event Venues

The Grand Center

The Equestrian Center

The Aarchway Inn

Old City Park

Rotary Park

Dead Horse Point

*These items may be served raw or undercooked, or
contain raw or undercooked ingredients. Consuming raw
or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

☪ Gluten Free

For more information contact us at
435-259-2900 or pastajays.com



CATERING

WE CAN CATER YOUR EVENT
OR INTIMATE GATHERING.

From casual to elegant,
simple to elaborate,
we cater to all kinds of
culinary needs and tastes.

Whether you choose from our menu or
your customized vision; our outstanding
cuisine and service will ensure the
success of any event, for any budget.

James Lemon- Manager
435-260-2056

Moab, Utah
4 South Main Street | 84532 | 435-259-2900

APPETIZERS

Mini Italian Sausages Homemade Italian sausage served with marinara sauce—1 each 🍴

Mini Italian Meatballs Delicious bite size meatballs, served with marinara sauce—1 each

Pane Caprese Fresh mozzarella, basil and roma tomatoes on a fresh crustini, topped with olive oil and a balsamic reduction—2 each

Pancetta Wrapped Shrimp—2.50 each 🍴

Finger Sandwiches—2.25 each.

Finger size versions of Pasta Jay's favorite sandwiches. Served hot or cold. Choice of:

Turkey Pesto - sliced turkey with pesto sauce, onions, tomatoes and provolone

The Jay Especial - capicola, provolone, pineapple, and chili peppers

Submarine - wine salami, cotto salami, capicola, mortadella, tomatoes, onions and provolone

Vegetarian - provolone, tomatoes, mushrooms, green peppers, olives and onions

SALADS

1 full tray feeds 20 and 1 half tray feeds 10 prices per full tray/half tray

Add Gorgonzola to any full tray for 25 and any half tray for 20

Pasta Jay's House Salad* Fresh romaine lettuce tossed in our housemade Italian and topped with black olives, garbanzo beans, pepperoncinis and mozzarella cheese—60/35 🍴

Traditional Caesar Salad* Romaine, parmesan, housemade garlic croutons, and housemade caesar dressing—70/40

Pasta Jay's Veggie Salad* A house favorite served with provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, black olives, red onions, roma tomatoes, garbanzo beans and pepperoncinis, anchovies upon request—90/50 🍴

Antipasto Salad* Our veggie salad, with mortadella ham, capicola ham and cotto and wine-cured salami, anchoives upon request—105/55 🍴

Baby Spinach Arugula Salad Pecans, roma tomatoes and gorgonzola, with homemade balsamic vinaigrette—90/50 🍴

ENTREES

1 full tray feeds 15 and 1 half tray feeds 7 prices per full tray/half tray

🍴 **Housemade Manicotti** Fresh pasta sheets stuffed with ricotta cheese, basil and spinach baked in our famous marinara sauce—120/65

🍴 **Tortellone Alfredo or Pesto Cream** Housemade pasta pillows stuffed with four cheeses and baked in alfredo or pesto cream—135/70

🍴 **Chicken Parmigiana** Tender breast of chicken cutlet lightly breaded, topped with mozzarella and baked in our famous marinara sauce—145/75

Tortellone Borbellini Tortellone with crumbled sausage and fresh baby spinach, baked in our tomato cream sauce—145/75

Housemade Ravioli Traditional Italian dish filled with cheese, baked in our famous marinara sauce—100/55

Veggie Cannelloni Fresh pasta sheets stuffed with ricotta cheese, spinach, sun-dried tomatoes & artichoke hearts topped with mozzarella and baked in marinara sauce—130/70

Gnocchi Homemade plump Italian red potato dumplings baked in our tomato cream sauce and topped with mozzarella cheese—120/65

Jay's Famous Jumbo Shells Giant pasta shells stuffed with basil, spinach, ricotta cheese and spiced ground beef baked in marinara sauce—120/65

Portobello and Chicken Cannelloni Fresh pasta sheets stuffed with portobello mushroom, chicken, ricotta cheese, basil and spinach, baked in our tomato cream sauce—135/75

Housemade Ravioli Traditional Italian dish filled with cheese, baked in marinara—125/65

The Big Three Our most popular catered entrées

Fresh Eggplant Parmigiana Fresh eggplant breaded, sautéed and baked in our famous marinara, topped with mozzarella cheese—135/70

Stuffed Chicken Genovese Chicken breast stuffed with Italian sausage, roasted red peppers, provolone cheese and mushrooms, baked in a fresh tomato sweet basil sauce—150/80

Chicken Caicciatore Chicken breast filet with fresh vegetables baked in a fresh tomato and sweet basil marsala wine sauce—145/75

The Hagan Option Choose three from the following: manicotti, tortellone, jumbo shells, gnocchi, rigatoni, ravioli, chicken parmigiana, or eggplant parmigiana—145/75

Chicken Pomodoro Fresh pasta sheets stuffed with ricotta cheese, spinach and chicken topped with mozzarella cheese and baked in our tomato cream sauce—135/75

Menu selections and prices are subject to change. All entrees include a free order of fresh baked rolls and butter chips. Customize any dish by substituting sauces - additional charges may apply.

DESSERTS

Assorted Homebaked Cookies—1 each

Classic Fudge Brownies—2.25 each (25 minimum)

Tiramisu—7/slice

Classic Italian dessert and a great way to finish a great meal

Triple Layer Chocolate Cake—7/slice

A triple layer chocolate cake with chocolate frosting

Turtle Cheesecake—7/slice

Vanilla cheesecake topped with caramel and pecans

**For more information contact us at
435-259-2900 or pastajays.com**