

Deliciously Italian

Come taste what everyone is talking about.

Homemade, fresh and delicious best describe this Babylon eatery. For over 20 years, Mulberry Street has been serving the finest Italian food and pizza to consistently rave reviews, using the highest-quality ingredients and utmost care. Their delicious and creative catering on-premise starts at only \$21.50. Our off-premise food arrives in a heated truck.

"I just want to say a big thanks to all at Mulberry Street in Babylon Village. My food came freshly prepared and nice and hot. Your friendly driver set up the sternos and trays so that I was able to entertain. My guests were very impressed with the menu choices that your courteous staff patiently helped me to select. Thank you. We highly recommend you."
Bonnie Schifano, Clipper Magazine



Photo courtesy of Strong Tree Images.

Wraps Or Panini Platters

Small 12-15 Choice of 3 \$60	Large 20-25 Choice of 5 \$95
Wraps - Whole wheat or herb garlic	Paninis - on grilled flatbread.
PORTOBELLO Portobello mushrooms, red roasted peppers, fresh mozzarella & mesclun greens, raspberry vinaigrette	GRILLED CHICKEN, FRESH MOZZARELLA, BROCCOLI RABE
VEGETABLE Grilled zucchini, squash, artichokes, onions & roasted tomatoes with arugula, lite lime vinaigrette	BLACKENED CHICKEN, FRESH MOZZARELLA, RED ROASTED PEPPERS
BLACKENED CHICKEN Cucumbers, red roasted peppers, red onions, mesclun greens, olive oil & lemon dressing	GRILLED EGGPLANT, RED ROASTED PEPPERS, SMOKED MOZZARELLA
CAJUN MAHI MAHI Plum tomatoes, red onions, mesclun greens, creamy garlic dressing	GRILLED PORTOBELLO, FRESH MOZZARELLA, RED ROASTED PEPPERS
BUFFALO CHICKEN Buffalo-style chicken, celery, carrots & lettuce, bleu cheese dressing	GRILLED ZUCCHINI, ARTICHOKE, SQUASH, ROASTED TOMATOES & FRESH MOZZARELLA
CALIFORNIA Grilled chicken, lettuce, tomato & roasted red peppers, Russian dressing	
GREEK CHICKEN Grilled chicken, cucumbers, peppers, feta cheese and lettuce, house dressing	

On-Premise Party Packages

\$21.50 per person	\$11.95 per child	Tossed Salad Chicken Parmigiana Eggplant Rollatini Rigatoni Ala Vodka Soda, Coffee, tea No substitutes
\$23.95 per person	\$12.95 per child	Tossed or Caesar Salad (1) Old Time Favorite, (1) Chicken Entrée & (1) Pasta Specialty Including: Mussels, Calamari or White Clam Sauce Soda, Coffee, Tea Occasion Cake
\$26.95 per person	\$16.95 per child	Tossed or Caesar Salad Fried Calamari Baked Clams Mozzarella Sticks Fresh Mozzarella with Roasted Red Peppers Choice of: (1) Chicken Entrée, (1) Pasta & (1) Seafood** Soda, Coffee & Tea Occasion Cake Mini Cannoli*
\$29.95 per person	\$19.95 per child	Same as above panel plus Stuffed Mushrooms Cold Antipasto Shrimp Cocktail Plus (1) Additional Old Time Favorite Cappuccino or Espresso

Dining room will close for parties of 35 or more from 12-4pm.
Must guarantee head count 1 week prior to event
\$4 pp additional beer and wine · \$6 pp additional beer, wine & house liquor
\$10 pp additional for beer, wine & top shelf liquor
\$250 non-refundable deposit required at time of booking
18% gratuity, sales tax not included · **Subject to seasonal availability ·
*For parties of 35 or more

Side Order

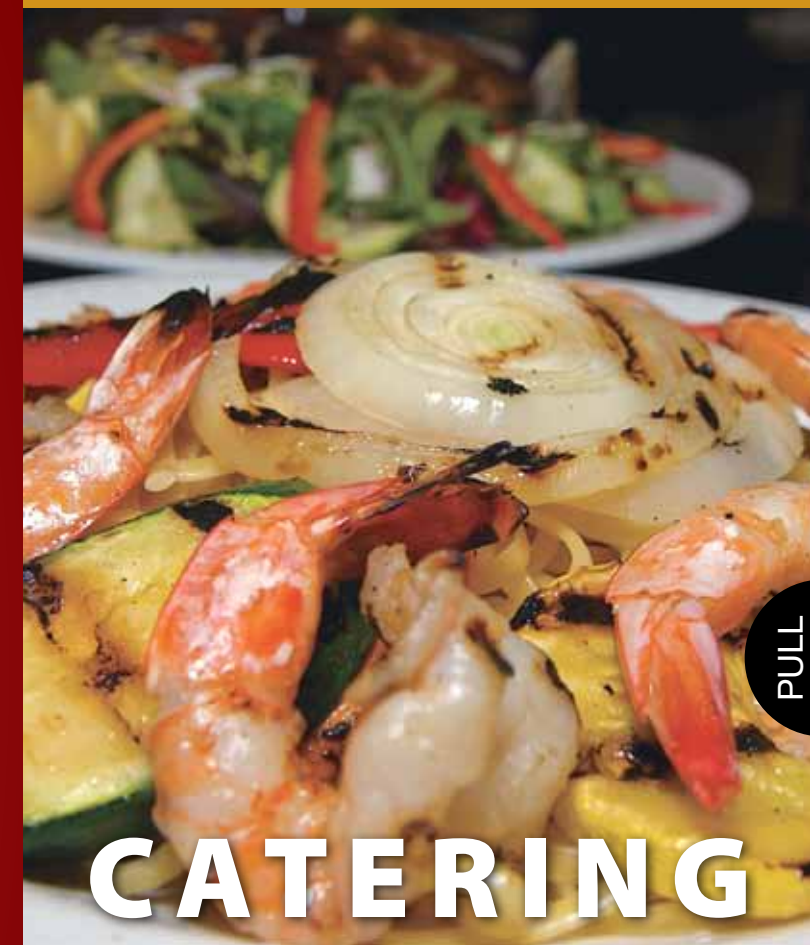
	Feeds 10-12	Feeds 6
RICE PILAF Rice pilaf with carrots, peas & mushrooms	\$45	\$26
SAUTÉED GARLIC VEGETABLES Fresh broccoli, zucchini, squash, carrots & mushrooms sautéed in a garlic & oil sauce	\$60	\$35
OVEN-ROASTED RED BLISS POTATOES Oven-roasted potatoes with garlic spices & olive oil	\$53	\$30
SAUTÉED ASPARAGUS Sautéed asparagus	\$53	\$30
SAUTÉED BROCCOLI Sautéed broccoli	\$53	\$30
SAUTÉED SPINACH Sautéed spinach	\$53	\$30
SAUTÉED BROCCOLI RABE IN GARLIC & OIL Sautéed broccoli rabe in garlic & oil	\$60	\$35

Seafood Specialties

	Full Tray	Half Tray
GRILLED SALMON WITH ITALIAN VEGETABLES Grilled salmon, julienne onions, Italian sweet peppers and San Marzano tomatoes in a garlic and oil sauce	\$110	\$63
MUSSELS & SALMON OREGANATA Broiled salmon and mussels served in a oreganata sauce over your choice of pasta	\$110	\$63
SHRIMP GORGONZOLA Shrimp sautéed with broccoli & sun-dried tomatoes tossed with penne in gorgonzola cream sauce	\$120	\$68
SEAFOOD OREGANATA Fresh mussels, littlenecks & scallops sautéed in an oreganata sauce, served over linguine	\$130	\$74
SHRIMP FRANCESE Shrimp sautéed with mushrooms, tomatoes & onions in a light cream sauce	\$130	\$74
GRILLED SHRIMP ALA VODKA Grilled shrimp with vodka sauce	\$120	\$68
SALMON BENISSIMO Broiled salmon topped with diced fresh tomatoes & basil in a garlic white wine sauce	\$110	\$63
FILET & SHRIMP FRANCESE Filet & shrimp sautéed with mushrooms, tomatoes & onions in a light cream sauce	\$120	\$68
STUFFED FILET Filet stuffed with crabmeat in a lemon white wine sauce	\$120	\$68
MUSSELS POSILLIPO Mussels sautéed with tomatoes & onions in a light cream sauce	\$65	\$37
MUSSELS MARINARA OR FRA DIAVOLO Mussels sautéed with tomatoes & onions in a light cream sauce	\$65	\$37
CALAMARI MARINARA OR FRA DIAVOLO Calamari sautéed with tomatoes & onions in a light cream sauce	\$80	\$45
WHITE CLAM SAUCE White clam sauce	\$90	\$51
SHRIMP PARMIGIANA Shrimp sautéed with mushrooms, tomatoes & onions in a light cream sauce	\$130	\$74
SHRIMP SCAMPI Shrimp sautéed with mushrooms, tomatoes & onions in a light cream sauce	\$140	\$80
SHRIMP MARINARA OR FRA DIAVOLO Shrimp sautéed with tomatoes & onions in a light cream sauce	\$120	\$68
SEAFOOD FETTUCINE Seafood sautéed with tomatoes & onions in a light cream sauce	\$120	\$68
SHRIMP AND CHICKEN OREGANATA Shrimp and chicken sautéed with tomatoes & onions in a light cream sauce	\$130	\$74
CAPELLINI FRUTTA DE MARE Shrimp, scallops, clams and crabmeat in a pink seafood sauce served over angel hair pasta	\$130	\$74
WHITE CLAM COMBO Shrimp, scallops, mussels & littleneck clams steamed in garlic, oil and clam sauce served over linguine	\$130	\$74
SEAFOOD COMBO MARINARA OR FRA DIAVOLO Seafood sautéed with tomatoes & onions in a light cream sauce	\$130	\$74
SHRIMP AND SPINACH Jumbo shrimp & fresh spinach sautéed with garlic & olive oil, served over pasta	\$120	\$68
FRIED RAVIOLI WITH SHRIMP Fried ravioli with shrimp	\$120	\$68
STUFFED FILET OF SOLE Stuffed with fresh broccoli and asparagus spears, broiled scampi style, laced with bread crumbs	\$120	\$68
FILET TUSCANO Broiled filet sautéed with fresh tomatoes, artichoke hearts, fresh basil & asparagus in a light garlic wine sauce	\$120	\$68
SALMON DICARLO Salmon sautéed with onions, mushrooms, red roasted peppers and fresh basil in a light white wine sauce, topped with romano cheese	\$120	\$68
FRESH ORECCHIETTA AND SALMON Fresh orecchietta pasta tossed with peas and diced salmon pieces, in a seafood cream sauce	\$110	\$63
BLACKENED SHRIMP AND SCALLOPS Over sautéed fresh spinach and roasted peppers in a light cream sauce with choice of pasta	\$130	\$74
GRILLED SHRIMP AND VEGETABLES Jumbo shrimp and fresh grilled vegetables over linguine in a light rosemary white wine sauce	\$140	\$80

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Mulberry Street Babylon Village



CATERING



DELICIOUS & CREATIVE CATERING ON OR OFF PREMISES
DINE IN • PICK UP • DELIVERY

DELIVERING TO: WEST BABYLON • NORTH BABYLON • BABYLON • WEST ISLIP
30-32 EAST MAIN ST. | BABYLON VILLAGE
631-321-5980 OR 631-321-5981
WWW.MULBERRYSTREETBABYLON.COM

All major credit cards accepted. Prices do not include sales tax.

Appetizers

	Full Tray	Half Tray
SHRIMP COCKTAIL	\$140	\$80
FRIED CALAMARI MARINARA OR FRA DIAVOLO	\$80	\$45
CLAMS ON A HALF SHELL.....	\$77	\$44
GRILLED PORTOBELLOS	\$70	\$40
MARINATED PORTOBELLOS	\$70	\$40
Topped with diced tomatoes, fresh mozzarella, red onions in a light balsamic vinaigrette sauce		
STUFFED MUSHROOMS	\$60	\$35
MOZZARELLA STICKS	\$60	\$35
CHICKEN FINGERS	\$60	\$35
BAKED CLAMS	\$70	\$40
FRESH MOZZARELLA & ROASTED RED PEPPERS	\$65	\$37
Homemade fresh mozzarella & marinated red roasted peppers served on a bed of lettuce		
BAKED CLAMS OREGANATA	\$77	\$44
BUFFALO WINGS	\$60	\$35
MUSSELS MARINARA OR FRA DIAVOLA.....	\$65	\$37
BROCCOLI RABE.....	\$60	\$35
GRILLED EGGPLANT.....	\$60	\$35
Grilled eggplant, marinated in balsamic vinegar layered with fresh mozzarella & red roasted peppers		
GRILLED VEGETABLES.....	\$55	\$31
FRIED ARTICHOKE.....	\$55	\$31
ZUCCHINI STICKS	\$55	\$31
BROCCOLI RABE BRUSCHETTA	\$44	\$25
Broccoli rabe, roasted red peppers & fresh mozzarella over garlic rounds		
BRUSCHETTA	\$35	\$20
Chopped tomatoes, red onions, fresh basil & garlic over rosemary bread		
SHRIMP BRUSCHETTA	\$80	\$45
With tomatoes and asparagus over garlic rounds in a gorgonzola cream sauce		

Salads

	Full	Half
TOSSED GARDEN SALAD	\$40	\$23
CAESAR SALAD	\$45	\$26
SEAFOOD SALAD	\$80	\$45
FRESH MOZZARELLA & TOMATO SALAD	\$75	\$43
COLD ANTIPASTO	\$75	\$43
GORGONZOLA SALAD.....	\$60	\$35
PENNE, DICED FRESH MOZZARELLA & SUN-DRIED TOMATOES.....	\$60	\$35
CAPRESE SALAD.....	\$60	\$35
GREEK SALAD.....	\$60	\$35
BUFFALO CHICKEN SALAD.....	\$70	\$40
BLACKENED CHICKEN SALAD.....	\$70	\$40
SPINACH & ARTICHOKE SALAD	\$53	\$30
CRANAPPLE SALAD.....	\$53	\$30
Mesculin greens topped with cranberries, fresh apples & candied walnuts with raspberry vinaigrette		
SPINACH PECAN SALAD	\$60	\$35
Baby spinach, tomatoes, topped with bleu cheese & caramelized pecans		
MANDARIN ORANGE & STEAK SALAD	\$130	\$75
Mandarin oranges, sliced almonds, green onions over romaine lettuce served with honey mustard dressing		
TOASTED WALNUT & GOAT CHEESE	\$60	\$35
Arugula topped with toasted walnuts, cranberries, fresh tomatoes & encrusted goat cheese with creamy garlic dressing		
WARM SPINACH & CHICKEN	\$70	\$40
Fresh spinach topped with mushrooms, bacon, sliced egg, red onion, & breaded chicken cutlets with warm red wine vinaigrette		

Old Time Favorites

LASAGNA	\$70	\$40
EGGPLANT ROLLATINI	\$77	\$44
BAKED ZITI.....	\$65	\$37
EGGPLANT & BAKED ZITI	\$70	\$40
EGGPLANT PARMIGIANA.....	\$70	\$40
SAUSAGE, PEPPERS & POTATOES	\$70	\$40
MEATBALLS.....	\$65	\$37
SAUSAGE.....	\$65	\$34
VEGETABLE LASAGNA	\$70	\$40
An assortment of fresh vegetables layered with ricotta and mozzarella topped with a pink sauce		
EGGPLANT SPINACH ROLLATINI	\$77	\$44
RAVIOLI	\$70	\$40
MANICOTTI.....	\$70	\$40

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Chicken

	Full	Half
CHICKEN PARMIGIANA.....	\$88	\$50
CHICKEN WITH ARTICHOKE.....	\$93	\$52
CHICKEN FRANCESE.....	\$93	\$52
CHICKEN MULBERRY.....	\$93	\$52
CHICKEN MARSALA	\$93	\$52
CHICKEN ROLLATINI DI POMODORO	\$93	\$52
Chicken stuffed with prosciutto, mozzarella & broccoli, seasoned with Italian bread crumbs in a di pomodoro sauce		
CHICKEN ROLLATINI MARINARA	\$93	\$52
Chicken stuffed with prosciutto, mozzarella & spinach, seasoned with Italian bread crumbs in a marinara sauce		
CHICKEN NAPOLITANO	\$93	\$52
Egg-battered chicken sautéed with mushrooms, topped with melted mozzarella in a light tomato sauce		
CHICKEN ALA BASILICO	\$93	\$52
Egg-battered chicken sautéed in a garlic & lemon sauce, topped with roasted red peppers & melted mozzarella		
CHICKEN, PROSCIUTTO, BROCCOLI & MOZZARELLA.....	\$93	\$52
In a roasted garlic white wine sauce		
CHICKEN PALERMO	\$93	\$52
Chicken breast sautéed with mushrooms, topped with prosciutto & melted mozzarella in a marsala tomato sauce		
CHICKEN RUSTICA	\$93	\$52
Breast of chicken with red roasted peppers, black & green olives in a shallot brandy wine sauce, topped with melted mozzarella		
CHICKEN ANTHOULA	\$93	\$52
Sautéed breast of chicken with a blend of ricotta & fresh spinach, topped with melted mozzarella in a mushroom marsala sauce		
CHICKEN ALA PANNA.....	\$93	\$52
Chicken breast encrusted in bread crumbs, sautéed with mushrooms in a brandy cream sauce, served with fresh garden vegetables		
CHICKEN CACCIATORE	\$93	\$52
CHICKEN DI POMODORO.....	\$93	\$52
Breast of chicken simmered with Italian plum tomatoes, onions, prosciutto & fresh basil, topped with fresh mozzarella		
GRILLED CHICKEN PRIMAVERA.....	\$93	\$52
CHICKEN SCALOPINI.....	\$93	\$52
Breast of chicken sautéed with asparagus, artichoke hearts, and sun-dried tomatoes, in a garlic white wine sauce		
CHICKEN SCARPARIELLO	\$93	\$52
Breast of chicken sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce		
CHICKEN ROLLATINE MARSALA	\$93	\$52
Breast of chicken rolled with prosciutto, mozzarella, and asparagus, seasoned with italian bread crumbs in a marsala sauce		
CHICKEN GORGONZOLA	\$93	\$52
Breast of chicken encrusted with gorgonzola bread crumbs, served with grilled asparagus		

Veal

	Full	Half
VEAL PARMIGIANA	\$105	\$60
VEAL MARSALA	\$115	\$65
VEAL FRANCESE.....	\$115	\$65
VEAL SORRENTINO	\$115	\$65
Tender veal, layered with eggplant and prosciutto in a brown sauce, topped with mozzarella		
VEAL MILANESE	\$115	\$65
Tender breaded veal, baked with mozzarella, topped with a sauté of red onions & roasted peppers and a dash of balsamic vinegar		
VEAL PICATTA.....	\$115	\$65
VEAL SCALOPPINI	\$115	\$65
Medallions of veal with artichoke hearts, olives, capers & fresh tomatoes sautéed in a white wine sauce		
VEAL SALTIMBOCCA	\$115	\$65
Tender medallions of veal sautéed in a delicate sage marsala wine sauce with mushrooms		
VEAL CAPRESE	\$115	\$65
Tender breaded veal layered with fresh mozzarella, vine-ripened tomatoes & fresh basil, drizzled with olive oil		
VEAL ROLLATINI	\$115	\$65
Veal medallions wrapped with prosciutto, fresh asparagus & gorgonzola cheese in a balsamic sauce		

Comes with Italian bread, sternos and serving spoons.

IN ADDITION IF YOU ORDER

\$100 to \$150	\$250 to \$350	\$350 to \$500
Get 4 dozen garlic knots	Get focaccia bread & 4 dozen garlic knots	Free half tray of salad
\$150 to \$250	\$750+	
Get focaccia bread		Free mini cannolis

8% gratuity on delivered catering orders over \$150. Includes setup of all food, stands and pans.

Pasta

	Full	Half
FETTUCCHINE WITH CHICKEN & PROSCIUTTO ALFREDO STYLE.....	\$77	\$44
Wide pasta noodles with chicken pieces & prosciutto in a light cheese & cream sauce		
FARFALLE WITH CHICKEN	\$77	\$44
Tossed with chicken pieces in a light tomato sauce		
RIGATONI WITH BROCCOLI & TOMATOES IN GARLIC & OIL	\$65	\$37
RIGATONI ALA VODKA	\$65	\$37
BROCCOLI RABE WITH SAUSAGE In garlic & oil	\$80	\$45
LINGUINE WITH SUN-DRIED TOMATOES & CHICKEN.....	\$77	\$44
In garlic & oil		
RIGATONI BOLOGNESE	\$72	\$41
RAVIOLI CASCINELLA.....	\$72	\$41
Ravioli with sautéed broccoli, olives & sun-dried tomatoes in a creamy garlic sauce		
MUSHROOMS, PEAS & ASPARAGUS	\$65	\$37
Sautéed fresh mushrooms, peas & asparagus in a cream sauce-tossed with your choice of pasta		
PENNE WITH CHICKEN & SPINACH.....	\$77	\$44
PROSCIUTTO, MUSHROOMS, PEAS & SUN-DRIED TOMATOES.....	\$65	\$37
In a creamy pink sauce tossed with your choice of pasta		
RIGATONI MONTANARA.....	\$77	\$44
Fresh sautéed spinach, sun-dried tomatoes & sweet Italian sausage in a light garlic & oil sauce		
RIGATONI ALA PORTOBELLO	\$77	\$44
Sautéed with plum tomatoes, in a roasted garlic & olive oil sauce-topped with melted cubes of fresh mozzarella		
FARFALLE BROCCOLI, SUN-DRIED TOMATOES & ARTICHOKE.....	\$65	\$37
Tossed with roasted red peppers in a garlic & oil sauce		
RAVIOLI, SPINACH & SUN-DRIED TOMATOES	\$77	\$44
Cheese ravioli with sautéed fresh spinach & sundried tomatoes in a classic alfredo sauce		
RIGATONI ALA GRANCHIO.....	\$90	\$51
Sautéed crabmeat in a pink sauce over rigatoni		
TORTELLINI CARBONARA.....	\$77	\$44
Cheese tortellini with bacon, peas & onions in a cream sauce		
EGGPLANT SICILIANO.....	\$65	\$37
Diced eggplant sautéed with fresh mushrooms, peas & onions in a plum tomato sauce-tossed with linguine, topped with melted mozzarella		
SPAGHETTI PUTTANESCA	\$65	\$37
FETTUCCHINE ALFREDO	\$65	\$37
CAPELLINI PRIMAVERA	\$65	\$37
ESCAROLE & BEANS	\$65	\$37
PENNE CASALINGA.....	\$65	\$37
Broccoli & sun-dried tomatoes prepared with a garlic cream sauce		
GNOCCHI PESTO	\$80	\$45
FARFALLE MELANZANE.....	\$65	\$37
Tossed with eggplant & diced tomatoes, sautéed in olive oil and fresh garlic		
PENNE GORGONZOLA	\$77	\$44
Portobello mushrooms & spinach tossed with penne pasta in a gorgonzola cream sauce		
LOBSTER RAVIOLI	\$150	\$86
FARFALLE MEDLEY	\$65	\$37
Tossed with broccoli, sun-dried tomatoes & artichokes in a lemon white wine sauce, topped with mozzarella		
FARFALLE AND GRILLED CHICKEN	\$77	\$44
Grilled chicken seasoned and marinated in Balsamic vinegar, tossed with Artichokes, broccoli and asparagus in a garlic and oil sauce		
STUFFED RIGATONI BOLOGNESE	\$80	\$45
CAVATELLI SARDENIA	\$80	\$45
Crumbled Italian sausage and scallions in a pink sauce, tossed with fresh cavatelli pasta and shaved parmigiano flakes		

Party Heros

	Per ft
ITALIAN	\$13
AMERICAN.....	\$13
EGGPLANT PARMIGIANA.....	\$13
BLACKENED CHICKEN, RED ROASTED PEPPERS, RED ONIONS, MESCULIN.....	\$16
CHICKEN PARMIGIANA.....	\$14
GRILLED CHICKEN, RED ROASTED PEPPERS & FRESH MOZZARELLA	\$16
GRILLED CHICKEN, BROCCOLI RABE & FRESH MOZZARELLA	\$17