

marcello's *catered events*

celebrate at our house or yours.

Mitzvah's
Birthdays
Weddings
Graduations
Anniversaries
Corporate Events
Special Occasions
Bridal & Baby Showers

312-654-2560

645 W. North Ave | Chicago, IL

marcelloscatering.com

1.1.15



Marcello's Private Party General Information

PARKING

Marcello's is proud to offer **COMPLIMENTARY** parking for all events. Free Valet service is generally offered in the evenings and on weekends, but cannot be guaranteed.

PRICE MINIMUMS

The following minimums do not include sales tax, service personnel or Host/Cash Bar totals.

On **SATURDAY** evenings, May through December, our minimum is \$2,500 total for any Package combination for those events using either or both of our Courtyard rooms.

SATURDAY EVENING minimum is **\$34/guest**

THURSDAY, FRIDAY, SUNDAY EVENING minimum is **\$28/guest**

MONDAY-WEDNESDAY EVENING minimum is **\$24/guest**

LUNCHEONS must be adjourned by 4 p.m. and start **\$21/guest**

SERVICE PERSONNEL

Service personnel charges include set-up, scheduled event time and the breakdown of the event.

Captains \$28. per hour | **Servers** \$24. per hour | **Bartenders** \$24. per hour

Tips and gratuities are left to the discretion of the customer and are always appreciated.

DEPOSITS

For events to be held on Friday or Saturday evenings, bookings require a \$500 non-refundable deposit to confirm your reservation. An additional 25% deposit may be requested three months after booking for these events. For all other events, a \$250 non-refundable deposit is required. All deposits are non-refundable upon cancellation (if canceled more than 45 days out, the deposit may be refunded if the space you have reserved is rebooked)

FINAL COUNTS AND PAYMENT

Your final number of guests must be guaranteed no less than four business days prior to your event, otherwise, the number specified on your contract will be considered your guarantee. The balance will be due at a specified time prior to your event (to be discussed with your event planner). Events may be paid by credit card (which must be present when remitting payment), cash (or cash equivalent), or company check. Sorry, we cannot accept personal checks for final payment.

CATERING OFFICE HOURS

Our catering office is located one door east of our restaurant and bakery and is open Monday through Friday 9 a.m. – 6 p.m., Saturday by appointment only and closed on Sunday. We ask for at least two weeks notice for the planning of your event, although we do everything possible to accommodate last minute bookings. Please call to make an appointment to ensure the highest quality of service and attention.

MISCELLANEOUS POLICIES

Packages: Menu packages must be selected for all guests, we do not sell items a la carte nor do we allow ordering off of our dining room menu in the private rooms. Packages are carefully priced out and designed to deliver the best value—as such, items may be added to packages for an additional charge, but may not be subtracted at a price break.

Linen: Marcello's linen is available in white at the following prices:

Linen napkins and table cloths **.75/per guest**

Linen napkins, table cloths, stations, high boy tables etc. **\$1.50/per guest**

Special order linen is available in a wide range of colors, styles & fabrics at an additional charge. Linen catalogue and pricing available upon request

Entertainment & Decorations: Please inform your Event Planner prior to your event if you are hiring outside entertainment. We allow most outside decorations except craft glitter, piñatas, sparklers and bubbles. Consult your Event Planner should you need help in attaining A/V equipment, centerpieces, rental items, etc.

Additional Fees: We do not allow any other outside food or beverage, including homemade items. If your event goes past the agreed upon time stated on your contract or should you wish to book additional time, a \$100 room fee, per hour, per room will apply. A \$1/guest cake cutting fee will be assessed for clients choosing to bring in their own cake.

Weddings: Wedding ceremonies can be conducted on the premises for smaller guest lists (under 80 guests), for a setup fee of \$2/guest.

Leftovers: While we cannot guarantee leftovers, additional items may be packed in bulk for the client to take home upon the discretion of the chef. We cannot give individual containers to guests. Marcello's cannot be held responsible for the consumption of leftovers.

Other Marcello's Services: Marcello's offers full-service off-premise Catering including, but not limited to, picnics, corporate events, weddings, birthdays and full event planning services. Marcello's can accommodate up to 40 guests in our Dining Room with pre-ordered Family Style meals. Our Dining Room is also available for private functions on Saturdays & Sundays as long as your event is adjourned by 3:30 p.m. Please call our Catering Office for details.

Directions



Marcello's is located at 645 W. North Ave, Chicago, IL 60610

1.5 blocks east of Halsted (located on the south side of the street). Guests can enter through our canopy to the party rooms located in our west-side parking lot.

Valet parking is only available at our main entrance on the Northeast side of the building.

From the Kennedy Expressway

Exit at North Avenue heading east.

Travel down North Avenue (east) for about 1½ miles.

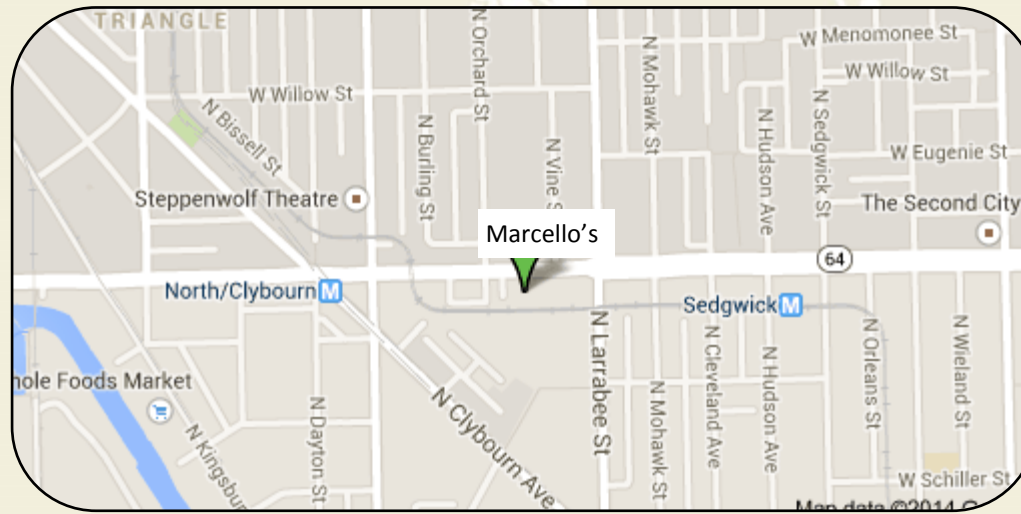
Pass Halsted Avenue, go under the el (train) tracks
and you will see Marcello's on your right-hand side.

From Lake Shore Drive

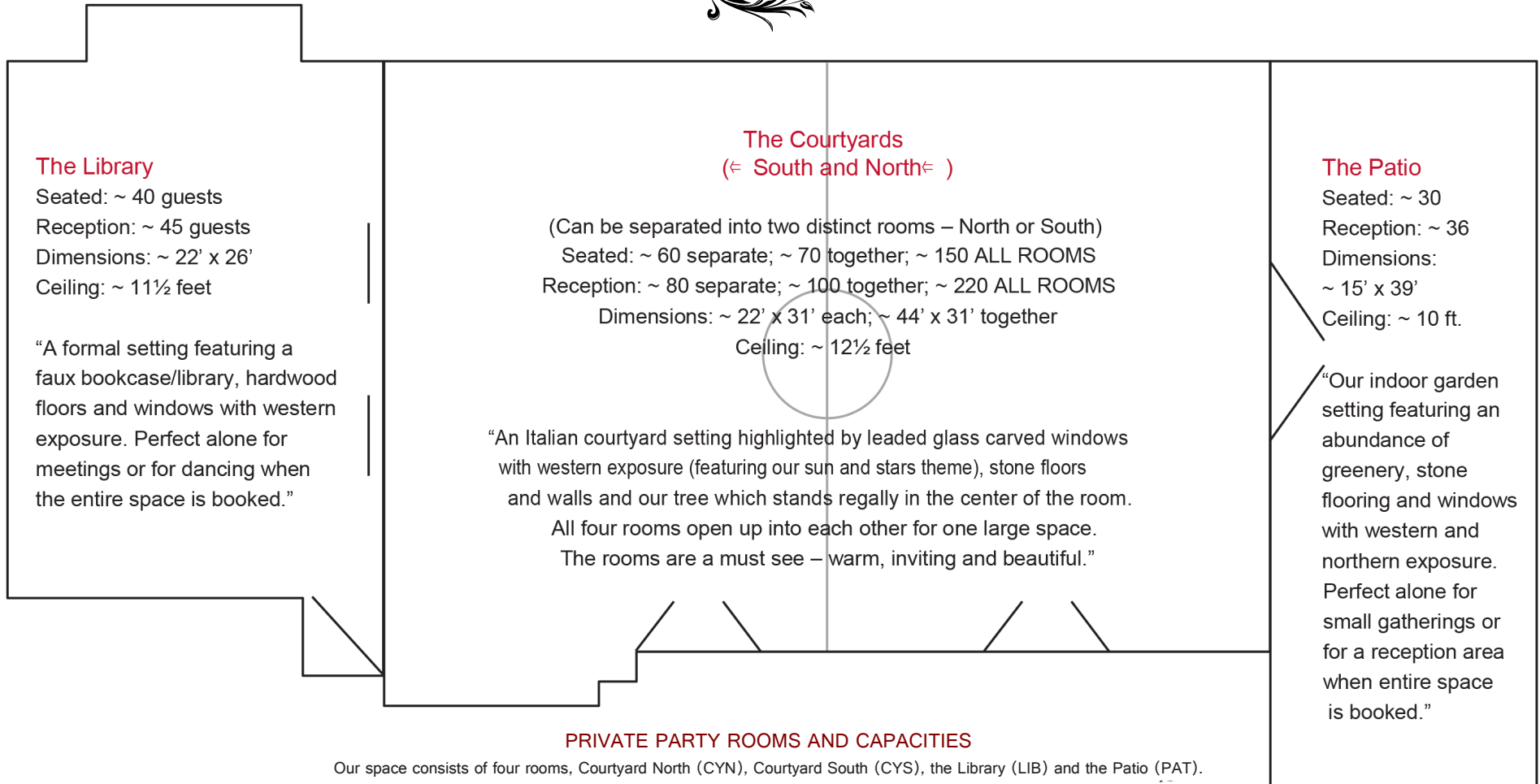
Exit at LaSalle/North Avenue.

Follow the curve of LaSalle Street south.

Take a right onto North Avenue. Head west on North Avenue for approximately
1 mile, you will see Marcello's on your left-hand side, just west of Larrabee Avenue.



Our Party Rooms



GUARENTEES FOR BOOKING

To book the entire space, 120 guests must be guaranteed at the time of booking.

To book 3 rooms, 100 guests must be guaranteed.

To book the entire Courtyard space (Courtyards North and South), 70 guests must be guaranteed.

To book 2 rooms (Courtyard South + the Library or Courtyard North + the Patio), 60 guests must be guaranteed.

To book either Courtyard North or Courtyard South, 50 guests must be guaranteed.

Please keep in mind that you may need to book an additional room(s) if a dance floor or additional space for entertainment is required for your event (\$100, per hour, per room)

Beverages & Bars

Domestic Beer includes bottled O'Doul's (non-alcoholic) and your choice of Miller Lite and Miller Genuine Draft or Budweiser and Bud Light. Imported Beer includes bottled Heineken and Amstel Lite. Prices do not include sales tax. Prices and Wine Selection are subject to change.

FULL BAR PACKAGE priced per guest

Two Hours: \$20 | Three Hours: \$24 | Four Hours: \$28 | Five Hours: \$30

Includes:

Soft Drinks, Bottled Water, Juices, Mixers, Fruit Garnishes & Ice

Domestic & Imported Beer

A Selection of Red & White House Wines

A variety of Premium Liquors including Vodka, Gin, Bourbon, Scotch, Rum and Tequila

Top Shelf Liquors and Cordials (add \$3/guest)

BEER & WINE BAR PACKAGE priced per guest

Two Hours: \$14 | Three Hours: \$18 | Four Hours: \$20 | Five Hours: \$22

Includes:

Soft Drinks, Bottled Water, Juices,

Domestic & Imported Beer

A Selection of Red & White House Wines

BEVERAGE STATIONS priced per guest

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|--|-----|
| Non-Alcoholic Fruit Punch, Lemonade and Iced Tea | \$3 |
| Unlimited Soft Drinks | \$3 |
| Regular and Decaf Coffee Service | \$3 |
| Unlimited Soft Drink and Coffee Service Package | \$4 |

HOST BAR PACKAGE charges based on consumption

| | |
|-----------------------|----------------------------------|
| Top Shelf Drinks | \$9.25 (Martinis, add \$2/guest) |
| Premium Mixed Drinks | \$8 (Martinis, add \$1.50/guest) |
| Call Drinks | \$7.50 (Martinis, add \$1/guest) |
| Glass of House Wine | \$6.50 |
| Imported Bottled Beer | \$4 |
| Domestic Bottled Beer | \$3.25 |
| Mineral Water | \$2 |
| Bottle Water | \$2 |
| Soft Drinks | \$1.50 |

CASH BAR PACKAGE prices include sales tax

| | |
|-----------------------|--------------------------------------|
| Top Shelf Drinks | \$10.25 (Martinis, add \$2.25/guest) |
| Premium Mixed Drinks | \$9 (Martinis, add \$1.75/guest) |
| Call Drinks | \$8.25 (Martinis, add \$1.25/guest) |
| Glass of House Wine | \$7.25 |
| Imported Bottled Beer | \$4.50 |
| Domestic Bottled Beer | \$3.75 |
| Mineral Water | \$2.25 |
| Soft Drinks | \$1.75 |
| Bottle Water | \$2.25 |

WINE & CHAMPAGNE SELECTION

| | |
|---|-------------|
| California House Wines; Merlot, Chardonnay & Cabernet | \$25/bottle |
| Champagne Toast | \$4/guest |
| Specialty Wines List available upon request | |

* Illinois law prohibits the consumption of alcoholic liquor by any person under 21 years of age. To prevent sales and/or service of alcoholic beverages to individuals under the age of 21, Marcello's reserves the right to refuse to sell or serve alcoholic beverages to anyone who is unable to produce adequate written proof of identity and age (a document issued by a federal, state, county or municipal government including, but not limited to: a driver's license; a Selective service card; or an Armed Services ID card.)

Passed Appetizers

PASSED APPETIZERS: Are always presented on unique serving vessels garnished with fresh herbs, flowers and greens. Appetizers are priced per dozen and require a minimum order of two dozen per selections unless otherwise noted. ALL APPETIZERS may be added to any menu package but are not available a la carte.

Sales tax and service charges are additional and all prices are subject to change.

PASSED APPETIZERS TIER ONE

| | |
|--|---------------------|
| Char-grilled Baby Lamb Chops with Mint Jelly | Market Price |
| Garlic Toasted Crostini with Tenderloin of Beef with Horseradish Crème Fraiche | \$36 (5 Dz. Min) |
| Jumbo Fantail Shrimp with Homemade Cocktail Sauce | \$34 |
| Colorado Honey Smoked Salmon Wraps with Herbed Cream Cheese, Cilantro & Roasted Peppers | \$26 |
| Colorado Honey Smoked Salmon atop a Mini Potato Pancake with Sour Cream & Chives | \$26 |
| Maple Leaf Grilled Duck Pot Stickers atop a bed of Japanese Noodles with Teriyaki Sauce in a mini Chinese take-out Container with Chopsticks | \$34 |
| Chicken Pot Stickers on a bed of Toasted Sesame Noodles with Peanut Sauce in a mini Chinese take-out Container with Chopsticks | \$28 |

PASSED APPETIZERS TIER TWO

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| Sun-dried & Plum Tomato Bruschetta with Goat Cheese & drizzled with Basil Oil | \$18 |
| Confetti of Roasted Pepper Bruschetta with Melted Goat Cheese | \$18 |
| Artichoke Fritters stuffed with Boursin Cheese | \$18 |
| Mushroom stuffed Toasted Ravioli with Garlic, Olive Oil & Shaved Parmesan | \$18 |
| Santa Fe Tartlettes with Taco Seasoned Ground Beef & Chihuahua Cheese | \$16 |
| Mini Potato Pancakes with Caramelized Apples | \$16 |
| Bite Size Cheeseburgers on Fresh Mini Buns | \$24 |
| Bacon Wrapped Scallops with Apricot Chutney | \$24 |
| Pan Seared Scallops with a Citrus Aioli | \$24 |
| Crispy Garlic Oregano Shrimp | \$24 |
| Buffalo Sauced Creole Breaded Shrimp with Bleu Cheese dipping Sauce | \$24 |
| Mini Louisiana style Crab Cakes with Chipotle Pepper Sauce | \$16 |
| Tomato Basil Soup Shooters with Grilled Cheese Points | \$24 |

PASSED APPETIZERS (continued) TIER TWO

Skewers

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| Gnocchi Pillows filled with Portabella Mushrooms | \$16 |
| Gnocchi Pillows al forno with Spinach & Asiago Cheese | \$16 |
| Teriyaki Chicken with Thai Peanut & Sesame Sauce | \$18 |
| Caprese Skewers; Tomatoes, Mozzarella & Basil with a Balsamic Dressing | \$18 |
| Beef Satay with Szechuan Peanut Sauce | \$20 |

Crispy Wonton Purses

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| Roasted South of the Border Chicken and Fresh Cilantro | \$18 |
| Pekitoe Crab & Herbed Cream Cheese | |
| Basil Meatballs & Sundried Tomatoes | |

Savory Filo Cups

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| Brie Cheese, Apricot Preserves & Caramelized Walnuts | \$16 |
| Spinach, Mushrooms & Fontinella Cheese | |
| Southwest Chicken with Cilantro, Guacamole & Tortilla Strips | |

Marcello's Razor Thin Gourmet Flatbreads

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|---|------|
| ... also available with Whole Wheat Crust! | \$15 |
| Margarita – Plum Tomatoes, Mozzarella Cheese, Roasted Garlic Oil & Fresh Basil | |
| Florentine – Spinach & Roasted Garlic with Mozzarella Cheese with Aglio e Olio | |
| Tuscan – Sliced Red Onion, Gorgonzola Cheese and Caramelized Walnuts | |
| Sicilian – Roasted Peppers, Marinara, Goat Cheese, Fresh Basil & Toasted Almonds | |
| Thai Chicken – Chicken Breast with a Thai Peanut Sauce, Onions, Mozzarella & Carrots | |
| BBQ Chicken with Red Onion – Chicken Breast with a BBQ Sauce, Mozzarella & Red Onion | |
| Tomato Basil Soup Shooters with Grilled Cheese Points | \$24 |

Buffet Appetizers

BUFFET APPETIZERS: Are priced per tray and each tray serves approximately 25 guests. ALL APPETIZERS may be added to any menu package but are not available a la carte. Sales tax and service charges are additional and all prices are subject to change.

BUFFET APPETIZERS TIER ONE

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| Hand Carved Colorado Smoked Salmon, garnished with Sliced Cucumbers & Fresh Lemon served with Homemade Focaccia Flatbread and Assorted Gourmet Crackers | \$140 |
| Chilled Cocktail Shrimp with Fresh Lemon & Homemade Cocktail Sauce | \$150 |
| Antipasto Platter with Italian Meats, Cheeses, Marinated Olives & Roasted Peppers served with Crostini, Focaccia Chips & Sliced French Bread | \$85 |

BUFFET APPETIZERS TIER TWO

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| Imported and Domestic Cheese Board with a Homemade Torta Fromaggia, topped with Chopped Walnuts, surrounded by Cheddar, Baby Swiss, Pepper Jack, Brie and Smoked Gouda Cheeses served with Assorted Gourmet Crackers, and Focaccia Flatbread | \$80 |
| Baked Goat Cheese smothered with Homemade Marinara Sauce garnished with Sautéed Almonds & served with Parmesan Crostini's & Focaccia Flatbread | \$75 |
| Baked Brie topped with Apricot Preserves and Toasted Pecans | \$45 |
| Freshly Sliced Seasonal Fruit | \$75 |
| The Vegetable Patch with Market Fresh Veggies and Ranch Vinaigrette Dip | \$60 |
| Grilled and Chilled Vegetable Platter with Balsamic Dipping Sauce | \$75 |
| Roasted Mediterranean Hummus Topped with Toasted Pine Almonds & served with Warm Crusted Pita Triangles, Cucumbers, Baby Carrots & Crisp Celery | \$60 |
| Roasted Tomato Salsa with Fresh Cilantro, Onions & Jalapeno Peppers served with Crispy Tortilla Chips | \$40 |
| Southwestern Fiesta Dip with our blend of Guadalajara Spices, Guacamole, Sour Cream, Tomatoes, Scallions, Black Olives, Cheddar and Jalapeno Cheese served with Crispy Tortilla Chips | \$60 |

BUFFET APPETIZERS (continued) TIER TWO

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| Spinach and Artichoke Alfredo Casserole, blended with Alfredo Cheese Sauce and baked with Parmesan Cheese served with Garlic Crostini and Focaccia Flatbread | \$55 |
| Southwestern Chicken or Beef Tortilla Spirals with Cilantro, Roasted Peppers and Chihuahua Cheese | \$48 |
| Tortilla Wrap Spirals rolled with Black Bean Hummus and stuffed with Fresh Vegetables | \$48 |
| Crispy Breaded Baby Calamari, Lightly Fried to Perfection and served with Chipotle Pepper & Horseradish Cocktail Sauces | \$70 |
| Louisiana Style Buffet Size Crab Cakes with Chipotle Pepper Sauce | \$75 |
| Marinated Mushroom Caps stuffed with Spinach, Seasoned Beef or Mozzarella Cheese; baked with our Homemade Marinara Sauce | \$60 |
| Cheese Ravioli Al Forno | \$50 |
| Batter Dipped & House Broasted Chicken Wings Choose: BBQ, Teriyaki, Garlic Oregano, Plain or Buffalo Style | \$50 |
| Mini Meatballs made from scratch & smothered with Homemade Marinara or Teriyaki Sauce | \$50 |
| Turkey-Artichoke-Sundried Tomato-Mozzarella Panini | \$60 |
| Basil Chicken-Romaine Lettuce-Tomato-Provolone Panini | \$60 |
| Grilled Vegetable Panini | \$60 |
| Mini Ham, Turkey & Roast Beef Sandwiches on Freshly Baked Breads | \$68 |
| Grilled Italian Sausage with Roasted Peppers and Marinara Sauce | \$70 |

APPETIZER BUFFET \$24 per guest

Choose 7 items from tier 2 passed or buffet options (Available Mon-Wed. evenings)

Breakfast/Brunch

All brunches are served Buffet Style. Regular & Decaf Coffee Service and Orange Juice are included. Sales tax and service charges are additional and all prices are subject to change.

BRUNCH 60 Guest Min. Three Hour Max \$22/guest

FRESH BAKED BREAKFAST BREADS

Apple, Cheese & Strawberry Danish
Blueberry, Carrot & Lemon Poppy Seed Muffins
Apricot Cheese & Strawberry Coffee Cake Slices
Assorted Mini Bagels with Jams, Butter & Cream Cheese

MARCELLO'S BREAKFAST BUFFET

Crispy Bacon & Sausage Links
Fresh Seasonal Fruit
Cinnamon Apple Cobbler
Homemade Deep Dish Breakfast Pizza with Eggs,
Cheese and a variety of Toppings
Hash Browns with Sautéed Onions & Peppers
Fluffy Pancakes served with Maple Syrup

ADDITIONAL OPTIONS

Mimosas & Bloody Marys (add \$7/guest)
Nova Lox Platter with sliced Red Onions, Tomatoes, Capers & Fresh Lemon (add \$7/guest)
Tuna & Egg Salad (add \$6/ guest)
Cheese or Blueberry Blintz Soufflé (add \$4/guest)
Selection of Mini Roast Beef, Ham & Turkey Sandwiches (add \$3/guest)
Tri Colored Tortellini with Tomato Cream Sauce (add \$3/guest)
Southwestern Chopped Salad (add \$3/guest)
Honey Glazed Ham (add \$3.50/guest)
Assorted Gourmet Brownie Wedges (add \$2/guest)
Cooked to Order Omelet Station (add \$6/guest)

SUNDAY BRUNCH IN A PRIVATE ROOM Two Hour Max. \$22/guest, \$12/child

COOK TO ORDER OMELET STATION

Fresh Eggs & Eggs Whites; Cheddar • Mozzarella • Swiss Cheeses • Spinach • Mushrooms • Onions • Green Peppers • Tomatoes • Black Olives • Jalapeno Peppers • Bacon • Canadian Bacon • Italian Sausage

FRESH BAKED BREAKFAST BREADS

Apple, Cheese & Strawberry Danish; Blueberry, Carrot & Lemon Poppy Seed Muffins; Apricot Cheese & Strawberry Coffee Cake Slices; Assorted Bagels with Jams, Butter & Cream Cheese

BUFFET

Crispy Bacon & Sausage Links
Hash Browns with Sautéed Onions & Peppers
Fluffy Pancakes served with Maple Syrup
Mostaccioli with Marinara Sauce
Cheese Tortellini with Tomato Cream Sauce
Italian Salad & Southwestern Chopped Salad
Homemade Deep Dish Breakfast Pizza with Eggs, Cheese and a Variety of Toppings

Honey Glazed Ham
Grilled Vegetables
Assorted Chicken Wings
Fresh Seasonal Fruit
Cinnamon Apple Cobbler
Assorted Desserts

CONTINENTAL BREAKFAST 20 Guest Min. Two Hour Max \$16/guest

FRESH BAKED BREAKFAST BREADS

Apple, Cheese & Strawberry Danish
Blueberry, Carrot & Lemon Poppy Seed Muffins
Apricot Cheese & Strawberry Coffee Cake Slices
Assorted Mini Bagels with Jams, Butter & Cream Cheese
Homemade Deep Dish Breakfast Pizza with Eggs,
Cheese and a Variety of Toppings
Fresh Seasonal Fruit

ADDITIONAL OPTIONS

Crispy Bacon & Sausage Links
(add \$4/ guest)
Mimosas & Bloody Marys
(add \$7/guest)
Hash Browns with Sautéed Onions &
Peppers (add \$2/guest)

Family Style Lunch

Lunches include unlimited soft drinks and coffee service, and are also available buffet style. The lunch menu is booked for three hours and must be adjourned by 4 p.m. For events running through or beginning after 4 p.m., please consult our Dinner Menus. Sales tax and service charges are additional and all prices are subject to change.

\$21 Lunch Package

1 Salad Selection
1 Entrée Selection
2 Side Dishes
Dessert

\$24 Lunch Package

1 Salad Selection
2 Entrée Selection
1 Side Dishes
Dessert

SALAD SELECTIONS

All salads are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing

Caesar Salad tossed with Crispy Croutons served with Caesar Dressing

Italian Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing (add \$1/guest)

Vegetarian Salad w/Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Gorgonzola Cheese. Served with a Ranch Vinaigrette Dressing (add \$2/guest)

POTATO/ PASTA SIDES

Crispy Potato Wedges

Double Baked Potatoes

Mashed Potatoes with Brown Gravy

Wild Rice Pilaf with Sautéed Mushrooms

Penne, Bowtie or Cavatappi Pasta with Marinara or Meat Sauce

Double Baked Sweet Potatoes with Butter & Brown Sugar (add \$1/guest)

VEGETABLE SIDES

Steamed Broccoli Florets

Oven Roasted Seasonal Vegetables

Baby Peas & Corn

Grilled Asparagus Spears brushed with Olive Oil & Fresh Herbs

ENTREES

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken

Boneless Chicken Breast Piccata with Lemon and Capers

Boneless Chicken Breast Marsala with Mushroom Wine Sauce

Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese

Oven Roasted Italian Beef Au Jus with Homemade Baguettes

Italian Sausage with Sautéed Sweet Green Peppers & Hot Giardinera Peppers

Marcello's Famous Thin & Crispy and Chicago Style Pizzas with your Favorite Toppings

Grilled Panini's; including Turkey with Artichoke, Grilled Vegetable or Chicken Basil

Almond Encrusted Tilapia

Eggplant Parmigiana with Marinara Sauce and Mozzarella Cheese

Spinach or Meat Lasagna

Grilled Salmon (add \$5/guest)

BBQ Baby Back Ribs (add \$5/guest)

HOMEMADE SWEETS fresh from our bakery

Caramel, Fudge Walnut and Cream Cheese Brownie Wedges

Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies

OR

Hot Apple-Toffee Dessert Pizzas, Triple Berry Dessert Pizzas

Assorted Mini Pastries including Chocolate Mousse, Strawberry Cheesecake, Carrot & Lemon Chiffon (add \$1.50/guest)

All-Day Meetings



\$40/Guest. Booked for 8 hours, available Monday-Friday Only. For all day meetings consult with your Catering Sales Manager to arrange for any of your audio visual needs. Room set-up will vary depending on your needs and may require the additional rental of any adjoining room. Sales tax and service charges are additional and all prices are subject to change.

CONTINENTAL BREAKFAST

Breakfast Breads
Apple, Cheese & Strawberry Danish
Blueberry, Carrot & Lemon Poppy Seed Muffins
Apricot Cheese & Strawberry Coffee Cake Slices
Assorted Mini Bagels with Jams, Butter & Cream Cheese
Fresh Seasonal Fruit
Orange Juice

SALAD SELECTIONS please choose one

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing
Caesar Salad tossed with Crispy Croutons served with Caesar Dressing
Italian Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing
Vegetarian Chopped Salad with Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Crumbled Gorgonzola Cheese
Served with a Ranch Vinaigrette Dressing (add \$2/guest)

AFTERNOON BREAK please choose one

Seasonal Vegetable Platter with Ranch Dip
Assorted Gourmet Brownie Wedges
Popcorn

ENTREES please choose one

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken
Boneless Chicken Breast Piccata with Lemon and Capers
Boneless Chicken Breast Marsala with Mushroom Wine Sauce
Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Oven Roasted Italian Beef Au Jus with Homemade Baguettes
Italian Sausage with Sautéed Sweet Green Peppers & Hot Giardinera Peppers
Marcello's Famous Thin & Crispy and Chicago Style Pizzas with your Favorite Toppings
Grilled Panini's; including Turkey with Artichoke, Grilled Vegetable or Chicken Basil
Penne, Cheese Tortellini or Bowtie Pasta with Marinara, Tomato Cream or Meat Sauce
Spinach or Meat Lasagna
Grilled Salmon (add \$5/guest)
BBQ Baby Back Ribs (add \$5/guest)

POTATO/ PASTA SIDES please choose one

Crispy Potato Wedges
Double Baked Potatoes
Mashed Potatoes with Brown Gravy
Wild Rice Pilaf with Sautéed Mushrooms
Penne, Bowtie or Cavatappi Pasta with Marinara or Meat Sauce

VEGETABLE SIDES please choose one

Grilled Seasonal Vegetables
Baby Peas & Corn
Grilled Asparagus Spears brushed with Olive Oil & Fresh Herbs (add \$1/guest)
Steamed Broccoli Florets (add \$1/guest)

Family Style Dinner

\$28/guest booked for a three hour period, Sunday -Friday. \$34/guest booked for a four hour period, Saturday. (appetizers are included in the \$34 price) This menu is served with homemade Italian Bread & our signature Focaccia Chips with garlic herb butter and also includes unlimited soft drinks and coffee service. Available buffet style. Sales tax and service charges are additional and all prices are subject to change. Appetizers: Please refer to our appetizer sections and choose two items from either our hand passed or buffet sections in the tier two category (add \$5/guest)

SALAD SELECTIONS please choose one

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing

Caesar Salad tossed with Crispy Croutons served with Caesar Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing

Vegetarian Salad w/Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Gorgonzola Cheese. Served w/Ranch Vinaigrette Dressing (add 1.50/guest)

Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onion, Black Olives & Gorgonzola Cheese served with our Homemade Italian Dressing (add \$1.50/guest)

Tender Leaf Spinach Salad with Bacon and Chopped Egg drizzled with Sweet & Sour Dressing (add \$1.50/guest)

Southwest Chopped Salad with Seasoned Chicken, Bacon, Corn, Tomatoes, Scallions tossed with Ranch Vinaigrette Dressing and topped with Crispy Tortilla Strips (add \$1.50/guest)

Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil, drizzled with our Homemade Italian Dressing (add \$2/guest)

Mixed Baby Greens with Hearts of Palm, Dried Cranberries, Crumbled Goat Cheese and Caramelized Walnuts served with a balsamic Vinaigrette Dressing (add \$2.50/guest)

ENTREES please choose two

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken

Boneless Chicken Breast Piccata with Lemon and Capers

Boneless Chicken Breast Marsala with Mushroom Wine Sauce

Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese

Grilled Roasted Chicken Vesuvio with Spring Peas

Oven Roasted Rosemary Chicken

Bow Tie Pasta with Aglio e Olio Sauce w/Steamed Broccoli Florets & Pine Nuts

Penne Pasta with Tomato Cream Sauce and Oven Baked Eggplant

Tri-Colored Cheese Tortellini with Roasted Garlic, Basil & Tomato Sauce

Cheese or Portabella Stuffed Mushroom Ravioli with Marcello's Signature Marinara Sauce

Eggplant Rollatini with Roasted Garlic, Basil & Tomato Sauce

Spinach or Meat Lasagna layered high with Mozzarella & Ricotta Cheeses

Veal Parmigiana with Marinara Sauce and Melted Mozzarella Cheese (market price)

Tender London Broil with Mushroom Sherry Sauce (add \$3/guest)

Oven Roasted Beef Brisket with Sautéed Vegetables & Sweet & Sour BBQ Sauce (add \$3/guest)

Chef Carved Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce (add \$7/guest)

Chef Carved Tenderloin of Beef with Horseradish Cream Sauce (add \$9/guest)

Char-grilled Center Cut Pork Chops; BBQ, Teriyaki or Vesuvio Sauce (add \$3/ guest)

Filet Mignon with a Port Wine Reduction Sauce (add \$12/guest)

Almond Crusted Tilapia

Swordfish Piccata with Lemon & Capers (add \$4/guest)

Cedar Plank grilled Norwegian Salmon (Plain, Teriyaki or BBQ) (add \$5/guest)

Char-grilled Shrimp Skewers Brushed with BBQ, Teriyaki or Aglio e Olio Sauce (add \$5/ guest)

Family Style Dinner (continued)



SIDES please choose two

- Double Baked Potatoes with Sour Cream & Scallions
- Basil Mashed Potatoes with Brown Gravy
- Oven Roasted Baby Rosemary Potatoes
- Sweet Potato French Fries; BBQ Sauce
- Crispy Broasted Potato Wedges
- Parmesan Risotto with a Medley of Fresh Mushrooms
- Wild Rice Pilaf with Baby Peas & Toasted Almonds
- Grilled Polenta with Roasted Peppers and Marcello's Signature Marinara Sauce
- Grilled Seasonal Vegetable Medley
- Fresh Broccoli Florets with Melted Citrus Butter

- Grilled Asparagus Spears Brushed with Olive Oil and Fresh Herbs (add \$1/guest)
- Vesuvio Style Potatoes with Roasted Garlic and Fresh Spring Peas (add \$1/guest)
- Grilled Italian Sausage with Sweet Peppers (add \$2/guest)
- Seasoned Italian Meatballs with Marinara Sauce (add \$2/guest)

DESSERTS

- Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
- Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies

OR

- Hot Apple Toffee Dessert Pizzas, Triple Berry Dessert Pizzas

ADDITIONAL OPTIONS

- White & Dark Chocolate Almond Bark (add \$1/guest)
- Assorted Mini Pastries including Chocolate Mousse,
Strawberry Cheesecake, Carrot & Lemon Chiffon (add \$1.50/guest)
- Chocolate Truffles (add \$2/guest)
- Mini Éclairs (add \$2/guest)
- Mini Chocolate & Yellow Cupcakes (add \$2/guest)
- Dark & White Chocolate Hand Dipped Strawberries (add \$2/guest)

MAKE YOUR OWN ICE CREAM BAR (add \$7/guest)

- Chocolate & Vanilla Ice Cream
- Hot Fudge, Caramel & Strawberry Sauce
- Crushed Chocolate Chip & Oatmeal Cookies
- Chopped Brownie Pieces
- M&M's, Colored Sprinkles, Shredded Coconut
- Chocolate Chips, Cherries & Whipped Cream

Plated Dinner



Plated Dinners are booked for a four hour period and require place card seating and numbered tables. Choice (except for entrée) must be the same for your entire guest list. Price includes Homemade Italian Bread & our Signature Focaccia Flatbread with Herbed Garlic Butter. Sales tax and service charges are additional and all prices are subject to change.

APPETIZERS

(Choose 2 Passed Appetizers from Tier 2 list)

SALADS please choose one:

Caesar Salad tossed with Crispy Croutons served with Caesar Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing

Vegetarian Chopped Salad with Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Crumbled Gorgonzola Cheese with a Ranch Vinaigrette Dressing

Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onion, Black Olives & Gorgonzola Cheese served with our Homemade Italian Dressing

Tender Leaf Spinach Salad with Bacon & Chopped Egg drizzled with Sweet & Sour Dressing

Southwest Chopped Salad with Seasoned Chicken, Bacon, Corn, Tomatoes, Scallions with Ranch Vinaigrette Dressing and topped with Crispy Tortilla Strips

Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil, drizzled with our Homemade Italian Dressing (add \$1.50/guest)

POTATO/ PASTA SIDES please choose one

Crispy Potato Wedges

Double Baked Potatoes

Mashed Potatoes with Brown Gravy

Wild Rice Pilaf with Sautéed Mushrooms

Penne, Bowtie or Cavatappi Pasta with Marinara or Meat Sauce

VEGETABLE SIDES please choose one

Oven Roasted Seasonal Vegetables

Baby Peas & Corn

Grilled Asparagus Spears Brushed with Olive Oil & Fresh Herbs

Steamed Broccoli Florets

DESSERTS Please choose one

Homemade Tiramisu on dusted Cocoa Powder & garnished with Coffee Beans

Strawberry Cheesecake with Graham Cracker Crust atop a pool of Carmel Sauce

Carrot Cake layered high with Raisins, Walnuts & Cream Cheese Frosting

German Chocolate Cake presented on a plate dusted with Powdered Sugar

Chocolate Mousse Cake on a pool of Fresh Raspberry Sauce with Whipped Cream

Cannoli Martini—A Pistachio rimmed martini glass piped without special blend of Cannoli filling, drizzled with Chocolate Sauce & garnished with Mini Cannoli Shells (add \$4/guest)

Plated Dinner

(continued)



ENTRÉE SELECTIONS

CHICKEN \$32/guest

Boneless Chicken Breast Piccatta with Lemon and Caper Sauce

Boneless Chicken Breast Marsala with Mushroom Wine Sauce

Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese

Oven Roasted Rosemary Chicken

Garlic Roasted Chicken Vesuvio with Spring Peas

VEGETARIAN \$30/guest

Eggplant Parmesan with Fresh Marinara & Three Cheeses

Spinach Lasagna layered high with Mozzarella & Ricotta Cheeses & Homemade Sauce

Pasta Primavera with the Freshest Seasonal Vegetables in a Garlic & Olive Oil Toss

Ricotta & Goat Cheese Stuffed Eggplant Rollatini with Roasted Garlic, Basil & Tomato Sauce

PORK \$32/guest

Char-Grilled Center Cut Pork Chops; BBQ or Teriyaki Style

Roasted Pork Tenderloin with Homemade Gravy

FISH \$34/guest

Almond Crusted Tilapia

Swordfish Piccatta with Lemon & Capers (add \$4/guest)

Cedar Plank grilled Norwegian Salmon (Plain, Teriyaki or BBQ) (add \$5/guest)

VEAL Market Price

Veal Parmigiana with Marinara Sauce and Melted Mozzarella Cheese

Veal Piccatta with Lemon and Caper Sauce

Veal Marsala with Mushroom Wine Sauce

BEEF \$42/guest

All Beef items will be cooked medium unless otherwise specified.

Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce

Seared and Roasted Filet Mignon with a Mushroom and Red Wine Reduction

Char-Grilled N.Y. Strip Steak with Herbed Garlic Butter, Crowned with Crispy Fried Leeks

Specialty & Theme Buffets



60 guest minimum for all stations & buffets. Booked for a three hour period, all items are served buffet style. Appetizers can be added to any of the menus for an additional price.

Prices do not include sales tax or service charge and are subject to change.

CARVING STATION \$34/guest / \$125 chef fee

ENTREES please choose two

Includes Dijon Mustard, Horseradish Cream, Cranberry Sauce, au Jus & Peppercorn Sauces

- | | |
|------------------------------|--|
| Sage Roasted Turkey Breast | Char-grilled Pork Tenderloin <i>(add \$3/guest)</i> |
| Honey Glazed Ham | Slow Roasted Prime Rib of Beef <i>(add \$7/guest)</i> |
| Oven Roasted Sirloin of Beef | Seared & Roasted Tenderloin of Beef <i>(add \$9/guest)</i> |

SALAD please choose one

Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter

- Caesar Salad tossed with Caesar Dressing
- Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onions, Black Olives & Gorgonzola Cheese; served with Homemade Italian Dressing
- Vegetarian Chopped Salad with Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Crumbled Gorgonzola Cheese with Ranch Vinaigrette Dressing

VEGETABLES please choose one

- Grilled Seasonal Vegetable Medley
- Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs
- Chilled Marinated Vegetable Platter with Balsamic Vinaigrette
- Fresh Broccoli Florets with a Melted Citrus Butter

POTATOES / PASTA please choose two

- Penne Pasta with Tomato Cream Sauce & Eggplant
- Portabella Mushroom Ravioli al Forno
- Bow Tie with Roasted Garlic, Tomato & Basil
- Double Baked Potatoes with Scallions & Sour Cream
- Mashed Potatoes with Gravy
- Oven Roasted Baby Red Rosemary Potatoes

SWEETS

- Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
- Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies
- Mini Pastries including Chocolate Mousse, Cheesecake, Lemon Chiffon & Carrot Cake
- White and Dark Chocolate Almond Bark

THE SLIDER STOP \$28/guest

SLIDERS please choose three

- Panini Sliders: Served with Marinara Sauce
- Turkey-Artichoke-Sun Dried Tomato; Italian Meats-Mozzarella Cheese; Basil Chicken-Provolone Cheese; Oven Roasted Vegetables-Mozzarella Cheese
- Angus Cheeseburger Sliders *Served with Ketchup, Mustard, Lettuce, Tomato, Pickles*
- Buffalo Chicken Sliders with Bleu Cheese & Fried Onions
- Chicken Parmesan Sliders with Marinara & Mozzarella
- BBQ Beef Brisket Sliders with Fried Onions
- Pulled Pork Sliders with Grilled Onions & Mozzarella *choose BBQ or Teriyaki*
- Louisiana Crabcake Sliders with Chipotle Pepper Sauce *Served with Cole Slaw*
- Meatball Sliders with Mozzarella
- Eggplant Parmesan Sliders with Marinara & Mozzarella
- Italian Beef Sliders with Mozzarella *Served with Sweet & Hot Peppers*

FRENCH FRY BAR please choose two

- Served with Truffle Mayonnaise, Merkt's Cheddar Cheese, Ketchup & BBQ Sauce*
- Seasoned Spiral Fries; Sweet Potato Fries; Crinkle Cut French Fries; Waffle Fries;
- Onion Strings; Zucchini Fries; or Polenta Fries

SALAD please choose two

- Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter*
- Caesar Salad tossed with Caesar Dressing; Pasta Salad Arrabbiatta
- Insalata Caprese with Fresh Mozzarella, Vine ripened Tomatoes, Fresh Basil & Red Onions; Served with Balsamic Vinaigrette
- Vegetarian Chopped Salad with Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Crumbled Gorgonzola Cheese with Ranch Vinaigrette Dressing

SWEETS

- Chocolate & White Chocolate Dipped Cake Suckers, Cheesecake Pops and Rice Krispy Treats; Cinnamon Ticos; Hot Apple & Triple Berry Pizzas; Brownie Wedges

Specialty & Theme Buffets (continued)



ITALIAN AMORE \$28/guest

CHICKEN ENTREES please choose one

- Chicken Piccata with Lemon & Capers
- Chicken Marsala with a Mushroom Wine Sauce
- Chicken Parmigiana with Marinara Sauce & Melted Mozzarella Cheese
- Chicken Vesuvio with Spring Peas

SELF SERVE PASTA BAR

Choose two Pastas:

- Penne • Bow Tie • Cavatappi • Angel Hair • Fettuccini • Multigrain Rotini

Choose two Sauces:

- Homemade Marinara • Meat • Tomato Cream • Aglio e Olio • Tomato Basil with Roasted Garlic • Alfredo • Pesto

Choose four Toppings:

- Crispy Eggplant • Sliced Mushrooms • Roasted Red, Yellow & Green Peppers • Fresh Spinach • Artichoke Hearts • Broccoli • Grilled Vegetables • Mini Meatballs • Sliced Italian Sausage (add \$2/guest) • Shrimp (add \$5/guest)

SALAD please choose two

Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter

Italian Mozzarella Salad with Red Onion, Tomatoes, Black Olives & Pepperoncini; served with our Homemade Italian Dressing

Caesar Salad tossed with Caesar Dressing

Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onions, Black Olives & Gorgonzola Cheese; served with Homemade Italian Dressing

Insalata Caprese with Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil & Red Onions; drizzled with Herbed Olive Oil

Vegetarian Chopped Salad with Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Crumbled Gorgonzola Cheese with a Ranch Vinaigrette Dressing

SWEETS

- Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
- Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies
- White and Dark Chocolate Almond Bark
- Mini Cannolis

THE PASTA STOP \$28/guest / \$125 chef fee

FLATBREAD APPETIZER STATION

Margarita, Tuscan, Spinach-Roasted Garlic, BBQ Chicken

COOK TO ORDER PASTA STATION

Includes Freshly Grated Parmesan Cheese, Crushed Red Peppers & Oregano

Choose two Pastas:

- Penne • Bow Tie • Cavatappi • Angel Hair • Fettuccini • Multigrain Rotini

Choose two Sauces:

- Homemade Marinara • Meat • Tomato Cream • Aglio e Olio • Tomato Basil with Roasted Garlic • Alfredo • Pesto

Choose six Toppings:

- Crispy Eggplant • Sliced Mushrooms • Roasted Red, Yellow & Green Peppers • Fresh Spinach • Artichoke Hearts • Broccoli • Black Olives • Sundried Tomatoes • Plum Tomatoes • Grilled Asparagus • Fresh Basil • Sautéed Garlic • Bacon • Pepperoni • Sliced Italian Sausage • Mini Meatballs • Grilled Chicken Breast (add \$2/guest) • Shrimp (add \$5/guest)

SALADS please choose two

Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter

Insalata Caprese with Fresh Mozzarella, Vine ripened Tomatoes, Fresh Basil & Red Onions; Served with Balsamic Vinaigrette

Caesar Salad tossed with Caesar Dressing

Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onions, Black Olives & Gorgonzola Cheese; served with Homemade Italian Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini served with Homemade Italian Dressing

Sweets

- Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
- Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies
- Mini Cannolis

Specialty & Theme Buffets (continued)



A TASTE OF THE ISLAND \$28/guest

Authentic Puerto Rican Cooking!
Ensalada Verde (Mixed Green Salad with Fresh Vegetables)
Ensalada de Papa (Puerto Rican-style Potato Salad)
Carne Guisada (Beef Stew)
Lechon (Roasted Whole Pork)
Arroz con Gandules (Rice with Pigeon Peas)
Empanadas (Pastry Shells stuffed with Seasoned Beef)
Key Lime Squares & Turtle Cookies

LA FIESTA Beef Taco Bar \$26/guest

Seasoned Ground Beef, Onions, Tomatoes, Lettuce, Cheddar Cheese & Sour Cream; served with Crispy & Soft Taco Shells
Tortilla Chips & Roasted Tomato Cilantro Salsa
Spanish-style Rice with Tomatoes & Diced Vegetables
Baked Mexican Vegetable Tortilla Casserole with Sour Cream & Black Olives
Chicken Fajitas with sautéed Green Peppers & Onions
Chicken, Beef or Pork Tamales
Mexican Wedding and Turtle Cookies

TEX MEX \$28/guest

Crispy Tortilla Chips with Roasted Tomato Cilantro Salsa
Jalapeño Corn Muffins with Butter
Pulled Pork Sandwiches or BBQ Beef Sandwiches
"Batter Dipped" and Broasted BBQ Chicken
Fried Catfish Filets; Melted Garlic Butter, Louisiana Hot Sauce & Cocktail Sauce
South of the Border Roasted Red Pepper & Cheese Quesadillas
Hot Apple-Toffee Pie, Turtle Cookies & Cinnamon Churros

RAGIN' CAJUN \$28/guest

Louisiana Crabcakes with French Quarter Remoulade Sauce
Spicy Buffalo Chicken Wings with Creamy Ranch Dipping Sauce
Fried Cajun Catfish with Melted Garlic Butter, Cocktail Sauce & Louisiana Hot Sauce
Creole Shrimp Jambalaya
New Orleans Red Beans & Rice
Jalapeño Corn Muffins
Strawberry Cheesecake Squares and Bourbon Street Turtle Cookies

SWEET HOME CHICAGO \$28/guest

Deep Dish Pizzas with Your Choice of Toppings
Jumbo Hot Dogs with Ketchup, Mustard, Onions, Chopped Tomatoes, Relish & Pickles
Italian Beef; Sweet & Hot Peppers; Fresh Baked Italian Bread OR BBQ Baby Back Ribs
Hot or Garlic Oregano Chicken Wings
Creamy Cole Slaw
Corn on the Cob with Melted Butter
Jays® Potatoes Chips
Mini Cannolis
Caramel, Fudge Walnut, & Cream Cheese Brownie Wedges
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies

DOWN HOME COUNTRY BBQ \$28/guest

Basket of Buttermilk Biscuits & Jalapeno Corn Muffins
Creamy Country Style Coleslaw
Batter Dipped Country Fried BBQ Chicken
BBQ Beef Brisket *or* Center Cut BBQ Pork Chops with Fried Onions
Homemade Mac & Cheese
Mashed Potatoes with Southern Gravy
Skewered Corn on the Cob with Melted Butter
Cinnamon Apple Cobbler & Cherry Pie Squares

PIZZA & BEER BUFFET \$32/guest (not available Saturday)

Three Hour Beer & Wine Bar

Domestic Beer | Red & White House Wines | Imported Beer (add \$2/guest)

Buffet

Served with *Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter*
Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini; served with our *Homemade Italian Dressing*

Assorted Thin & Thick Crust Pizzas with a variety of toppings

Penne Pasta with Tomato Cream Sauce

Assorted Homemade Caramel, Cheesecake & Fudge Walnut Brownie Wedges

Family Style Wedding



\$72/guest. Family Style Dinners are booked for a five hour period. Price includes Homemade Italian Bread & our Signature Focaccia Flatbread with Herbed Garlic Butter; as well as unlimited soft drinks and coffee service. Sales tax and service charges are additional and all prices are subject to change.

BAR PACKAGE 5 HOUR OPEN BAR

Champagne Toast

Domestic & Imported Beer

A Selection of Red & White House Wines

A Variety of Premium Liquors (Vodka, Gin, Bourbon, Scotch, Rum and Tequila)

Top Shelf Liquors and Cordials (add \$3/guest)

No shots, please.

APPETIZERS

Please refer to our appetizer selections and choose a total of three items from either our hand passed or buffet sections in the tier 2 category

SALAD SELECTIONS please choose one

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing

Caesar Salad tossed with Crispy Croutons served with Caesar Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing

Tender Leaf Spinach Salad with Bacon and Chopped Egg drizzled with Sweet & Sour Dressing (add \$1.50/guest)

Southwest Chopped Salad with Seasoned Chicken, Bacon, Corn, Tomatoes, Scallions & Gorgonzola Cheese tossed with Ranch Vinaigrette Dressing and topped with Crispy Tortilla Strips (add \$1.50/guest)

Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil, drizzled with our Homemade Italian Dressing (add \$2/guest)

Mixed Baby Greens with Hearts of Palm, Dried Cranberries, Crumbled Goat Cheese and Caramelized Walnuts served with a balsamic Vinaigrette Dressing (add \$2.50/guest)

Family Style Wedding

(continued)



ENTREES please choose two

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken
Garlic Roasted Chicken Vesuvio with Spring Peas
Boneless Chicken Breast Piccata with Lemon and Caper Sauce
Boneless Chicken Breast Marsala with Mushroom Wine Sauce
Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Oven Roasted Rosemary Chicken

Penne Pasta with Tomato Cream Sauce and Oven Baked Eggplant
Tri-Colored Cheese Tortellini with Roasted Garlic, Basil & Tomato Sauce
Bow Tie Pasta with Aglio e Olio Sauce
Cheese or Portabella Stuffed Mushroom Ravioli with Marcello's Signature Marinara Sauce
Eggplant Rollatini with Roasted Garlic, Basil & Tomato Sauce
Spinach or Meat Lasagna layered high with Mozzarella & Ricotta Cheeses

Tender London Broil with Mushroom Sherry Sauce **(\$3/guest)**
Oven Roasted Beef Brisket with Sautéed Vegetables and
Sweet & Sour BBQ Sauce **(\$3/guest)**
Chef Carved Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce **(\$7/guest)**
Oven Carved Tenderloin of Beef with Peppercorn Sauce **(\$9/guest)**

Almond Crusted Grilled Tilapia
Black and White Striped Ravioli Stuffed with Lobster with garlic and Parsley Butter **(\$6/guest)**
Cedar Plank Grilled Norwegian Salmon (Plain, Teriyaki or BBQ) **(\$5/guest)**
Char-Grilled Shrimp Skewers Brushed with BBQ, Teriyaki or Aglio e Olio Sauce **(add \$4/ guest)**
Char-Grilled Grouper Oreganata **(\$5/guest)**

Char-grilled Center Cut Pork Chops; BBQ, Vesuvio or Teriyaki Sauce **(\$3/guest)**

Veal Parmigiana with Marinara Sauce & Melted Mozzarella Cheese **(market price)**
Veal Scaloppini with Artichoke Hearts and Mushrooms in a White Wine &
Beurre Blanc Sauce **(market price)**

Add Eggplant or Grilled Veggies to any Pasta Entrée for .50/Guest

SIDES please choose two

Oven Roasted baby Rosemary Potatoes
Double Baked Potato with Sour Cream and Scallions
Basil Mashed Potatoes with Brown Gravy
Wild Rice Pilaf with Sautéed Mushrooms
Oven Roasted Seasonal Vegetables
Grilled Asparagus Spears brushed with Olive Oil & Fresh Herbs **(add \$1/guest)**
Steamed Broccoli Florets with a Melted Citrus Butter **(add \$1/guest)**

HOMEMADE SWEETS fresh from our bakery

Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
White and Dark Chocolate Almond Bark
Assorted Gourmet Cookies and Biscotti
Assorted Truffles
Chocolate Covered Strawberries
Mini Carrot, Chocolate, Cheese and Lemon Pastries

Cocktail Style Wedding



\$59/guest. This menu is served buffet style and is booked for a four hour period. Price includes Homemade Italian Bread & our Signature Focaccia Flatbread with Herbed Garlic Butter; as well as unlimited soft drinks and coffee service. Sales tax and service charges are additional and all prices are subject to change.

PASSED APPETIZERS Please choose three

Sun-dried & Plum Tomato Bruschetta with Goat Cheese & drizzled with Basil Oil
Artichoke Fritters stuffed with Boursin Cheese
Mushroom stuffed Toasted Ravioli with Garlic, Olive Oil & Shaved Parmesan
Santa Fe Tartlettes with Taco Seasoned Ground Beef & Chihuahua Cheese
Mini Potato Pancakes with Caramelized Apples
Bacon Wrapped Scallops with Apricot Chutney
Pan Seared Scallops with a Citrus Aioli
Crispy Garlic Oregano Shrimp
Buffalo Sauced Breaded Shrimp with Bleu Cheese dipping Sauce
Mini Louisiana style Crab Cakes with New Orleans Remoulade Sauce

Skewers

Gnocchi Pillows filled with Portabella Mushrooms
Gnocchi Pillows al forno with Spinach & Asiago Cheese
Teriyaki Chicken with Thai Peanut & Sesame Sauce

Crispy Wonton Purses

Roasted South of the Border Chicken and Fresh Cilantro
Pekitoe Crab & Herbed Cream Cheese
Basil Meatballs & Sundried Tomatoes

Savory Filo Cups

Brie Cheese, Apricot Preserves & Caramelized Walnuts
Spinach, Mushrooms & Fontinella Cheese
Southwest Chicken with Cilantro, Guacamole & Tortilla Strips
Thai Chicken Salad

Marcello's Razor Thin Gourmet Flatbreads

... also available with **Whole Wheat Crust!**

Margarita – Plum Tomatoes, Mozzarella Cheese, Roasted Garlic Oil & Fresh Basil

Florentine – Spinach & Roasted Garlic with Mozzarella Cheese with Aglio e Olio

Tuscan – Sliced Red Onion, Gorgonzola Cheese and Caramelized Walnuts

Sicilian – Roasted Peppers, Marinara, Goat Cheese, Fresh Basil & Toasted Almonds

Thai Chicken – Chicken Breast with a Thai Peanut Sauce, Onions, Mozzarella & Carrots

BAR PACKAGE 4 HOUR OPEN BAR

Champagne Toast

Domestic & Imported Beer | A Selection of Red & White House Wines

A Variety of Premium Liquors (Vodka, Gin, Bourbon, Scotch, Rum and Tequila)

Top Shelf Liquors and Cordials (add \$3/guest)

No shots, please.

Cocktail Style Wedding



BUFFET APPETIZERS Please choose three

Baked Goat Cheese smothered with Homemade Marinara Sauce garnished with Sautéed Almonds & served with Parmesan Crostini's & Focaccia Flatbread

Baked Brie topped with Apricot Preserves and Toasted Pecans

Griddled Panini's: including Smoked Turkey with Artichoke, Grilled Vegetable or Chicken with Basil

Freshly Sliced Seasonal Fruit

The Vegetable Patch with Market Fresh Veggies and Ranch Vinaigrette Dip

Grilled and Chilled Vegetable Platter with Balsamic Dipping Sauce

Roasted Mediterranean Hummus Topped with Toasted Pine Almonds & served with Warm Crusted Pita Triangles, Cucumbers, Baby Carrots & Crisp Celery

Roasted Tomato Salsa with Fresh Cilantro, Onions & Jalapeno Peppers served with Crispy Tortilla Chips

Southwestern Fiesta Dip with our blend of Guadalajara Spices, Guacamole, Sour Cream, Tomatoes, Scallions, Black Olives, Cheddar and Jalapeno Cheese served with Crispy Tortilla Chips

Crispy Breaded Baby Calamari, Lightly Fried to Perfection and served with Chipotle Pepper & Horseradish Cocktail Sauces

Grilled Italian Sausage with Roasted Peppers and Marinara Sauce

Southwestern Chicken or Beef Tortilla Spirals with Cilantro, Roasted Peppers and Chihuahua Cheese

Garlic whipped Potatoes served in Martini Glasses

PASTA STATION Please choose one

Tri-Colored Cheese Tortellini with Roasted Garlic, Basil & Tomato Sauce

Bow Tie Pasta with Aglio e Olio Sauce

Cheese or Portabella Stuffed Mushroom Ravioli with Marcello's Signature Marinara Sauce

HOMEMADE SWEETS fresh from our bakery

Caramel, Fudge Walnut and Cream Cheese Brownie Wedges

White and Dark Chocolate Almond Bark

Assorted Gourmet Cookies and Biscotti

Assorted Truffles

Chocolate Covered Strawberries

Mini Carrot, Chocolate, Cheese and Lemon Pastries

Sweets

All Desserts & Cakes are homemade fresh in our Bakery. Sales tax and service personnel are additional and all prices are subject to change.

ULTIMATE SWEET STATION \$15/guest

Assorted Mini Pastries

Chocolate Mousse, Carrot Cake, Cheesecake & Lemon Chiffon

Homemade Cookies

Turtle, Dusted Almond, Raspberry Thumbprint, Chocolate Chip,
Oatmeal Raisin & Pinwheel

Gourmet Brownies

Fudge Walnut, Caramel & Cream Cheese

Homemade Truffles

Coconut, Ganache, Almond

Assorted Biscotti

Almond, Chocolate Chip, Pistachio

White & Dark Chocolate Almond Bark

Dark & White Chocolate Covered Strawberries

European Chocolate Liqueur Cups with Baily's Irish Cream

Seasonal Fresh Fruit

Mini Cannoli

Regular & Decaf Coffee Service

Ask about our specialty cakes, pies and custom desserts!

FONDUE DIPPING STATION \$10/guest

Available as an add-on to any package or a la carte for a minimum of 60 guests

Melted European White & Dark Chocolate and Caramel Sauces accompanied by the following:

- Vanilla Pound Cake Squares • Lemon Pound Cake Squares
- Fresh Strawberries • Pineapple Slices
- Fluffy Marshmallows • Pretzel Rods • Rice Crispy Treats
- Short Bread Cookies • Oreo Cookies • Assorted Homemade Biscotti

MAKE YOUR OWN GELATO SUNDAE BAR \$7.50/guest

Available as an add-on to any package or a la carte for a minimum of 60 guests

Chocolate & Vanilla Gelato

Hot Fudge, Caramel & Strawberry Sauces

Crushed Chocolate Chip & Oreo Cookies, Cinnamon Graham Crackers,

Chopped Caramel, Walnut Cheesecake Brownie Pieces, Gummy Bears,

Jelly Bellies, M&M's, Colored Sprinkles, Shredded Coconut

Chocolate Chips, Peanut Butter Chips, Cherries & Whipped Cream