

A decorative graphic on the left side of the page, featuring a white floral design with several buds and leaves on a thin stem, set against a light background.

marcello's *Catering*

Serving off-premise locations around the Chicagoland area

Chicago: 312-654-2560



Marcello's Off-Premise General Information



GUEST MINIMUMS

125 Guests

Casual Buffet

75 Guests

Theme Stations

Family Style Services

Plated Services

50 Guests

Brunches

BUFFET SERVICES

Buffet prices are inclusive of serving equipment including chafing dishes with sternos, serving utensils, bowls, platters & most cooking equipment. Buffet linen is priced separately.

FINAL COUNTS

Your final number of guests must be guaranteed no less than seven business days prior to your event, otherwise, the number specified on your contract will be considered your guarantee.

SERVICE PERSONNEL

Service personnel charges include travel time to & from the event location, set-up, scheduled event time and the breakdown of the event.

Captains \$28 per hour | **Chefs** \$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.

Should your event require that staff remain at your event past the agreed upon time, the final invoice will be adjusted and the additional charges will be due at the completion of the event.

Staffing charges do not include additional gratuities for service personnel. Any such gratuity is greatly appreciated and may be added at the customer's discretion.

DEPOSITS

To confirm your event, Marcello's requires a deposit of \$500. This deposit is refundable up to 30 days before the event. If the event is canceled less than 30 days prior to the event, the deposit will not be refunded.

FINAL PAYMENT

The balance will be due no later than 48 hours in advance to your event. 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.

MISCELLANEOUS POLICIES

Please consult your catering sales manager for assistance with specialty linen, china and flatware selections or to design a custom menu to insure your event is a huge success.

Marcello's also offers event management services which may be utilized to arrange for any additional needs associated with your event including tenting, staging, lighting, entertainment, florals or any other special décor. Event Managers are available and may be hired for "day of service". Additional Management fees where applicable will be quoted on your proposal. Please inform your catering sales manager prior to your event if you have planned entertainment or other services. Clients are responsible for all commissions/kitchen fees, etc. at venues where such charges are applicable.

Packages: Menu packages must be selected for all guests, we do not sell items a la carte. 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.

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. Generally speaking, appetizers will not be packed to go. 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 beautiful party rooms, which can accommodate up to 200 guests. If you are having a small party, Marcello's can Accommodate up to 35 guests in our dining room. Please call our catering office for more details on these options.

Off-Premise 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.

PREMIUM BAR priced per guest

Three Hours: \$20 | Four Hours: \$22 | Five Hours: \$24

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

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

A variety of premium liquors including: Absolut, Ketel One, Captain Morgan, Dewar's, J&B,

Tanqueray, Bombay, Jack Daniels, Crown Royal & Cuervo 1800.

Top shelf liquors and cordials (add \$3/guest)

STANDARD BAR priced per guest

Three Hours: \$16 | Four Hours: \$18 | Five Hours: \$20

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

Domestic Beer and A Selection of Red & White House Wines, a variety of call liquors

including: Bacardi, Smirnoff, Malibu, Gordon's, Seagram's 7 & Cuervo Gold

BEER & WINE BAR PACKAGE priced per guest

Three Hours: \$12 | Four Hours: \$14 | Five Hours: \$16

Includes: Soft Drinks, Bottled Water, Juices,

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

WINE & CHAMPAGNE SELECTION

House Wines; Merlot, Chardonnay & Cabernet \$25/bottle

Champagne Toast \$4/guest

Specialty Wines: List available upon request

BEVERAGE STATIONS priced per guest

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

MIXER & GARNISH PACKAGE (client provided bar) priced per guest

Two Hours: \$4 | Three Hours: \$4.75 | Four Hours: \$5.50 | Five Hours: \$6.25 | Six Hours: \$7

Includes: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, tonic & soda water, orange, apple & cranberry juices, Bloody Mary mix, Vermouth, Triple Sec, lemon wedges, lime squeezes, cocktail olives, onions & ice service.

Also includes: Marcello's liquor liability (dramshop insurance)

Certificates of insurance are available upon request.

Clients providing their own liquor & bar setup (with venue approval) who wish to hire Marcello's bartenders will be assessed a \$2.50 per guest service charge (or a \$200 minimum fee whichever is greater) to cover the dramshop insurance. The fee will not apply to those clients providing their own bartenders and Marcello's will be help harmless.

* 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.)

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Off-Premise 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

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

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

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

Off-Premise Appetizers

(continued)



PASSED 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	\$32 (5 Dz. Min)
Jumbo Fantail Shrimp with Homemade Cocktail Sauce	\$36
Colorado Honey Smoked Salmon Wraps with Herbed Cream Cheese, Cilantro & Roasted Peppers	\$28
Colorado Honey Smoked Salmon atop a Mini Potato Pancake with Sour Cream & Chives	\$28
Maple Leaf Grilled Duck Pot Stickers atop a bed of Japanese Noodles with Teriyaki Sauce in a mini Chinese take-out Container with Chopsticks	\$32
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

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 Burgers on Fresh Mini Sesame Buns	\$24
Bacon Wrapped Scallops with Apricot Chutney	\$24
Pan Seared Scallops with a Citrus Aioli	\$24
Crispy Garlic Oregano Shrimp	\$24
Buffalo Sauced Breaded Shrimp with Bleu Cheese dipping Sauce	\$24
Mini Louisiana style Crab Cakes with New Orleans Remoulade Sauce	\$16
Tomato Basil Soup Shooters with Grilled Cheese Points	\$24

PASSED APPETIZERS (continued) TIER TWO

Skewers

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

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

Savory Filo Cups

Brie Cheese, Apricot Preserves & Caramelized Walnuts	\$14
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!	\$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	
Vegetarian Gourmet – Spinach, Tomatoes & Mushrooms with Garlic & Olive Oil Sauce (No Mozzarella)	
BBQ Chicken with Red Onion – Chicken Breast with a BBQ Sauce, Mozzarella & Red Onion	

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Off Premise Brunch



\$30/guest. 50 guest minimum. All brunches are served Buffet Style. Prices include chafing dishes with sternos, serving platters, bowls and utensils.

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

FRESH BAKED BREAKFAST BREADS

Apple, Cheese & Strawberry Danish
Blueberry, Carrot & Lemon Poppy Seed Muffins
Apricot Cheese & Strawberry Coffee Cake Slices
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

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

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)

Off-Premise Family Style Dinner



\$29/guest. This menu requires a minimum of 75 guests and also available buffet style. Prices include chafing dishes with sternos, serving platters, bowls and utensils. Sales tax and service charges are additional and all prices are subject to change.

APPETIZERS please choose two

Please refer to our appetizer selections and choose a total of two items from either our hand passed or buffet sections in the Tier 2 category (add \$5/guest)

SALAD SELECTIONS please choose one

All salads are served with Homemade Baked Dinner Rolls & 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 Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Peperoncini, 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 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 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

Chicken Vesuvio with Roasted Garlic and Spring Peas

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 Rosemary Chicken

Penne Pasta with Tomato Cream Sauce and Oven Baked Eggplant

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

Cavatippi Pasta with Aglio e Olio Sauce, Steamed Broccoli & Toasted Pine Nuts

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

Bowtie Pasta with Aglio e Olio Sauce and steamed Broccoli

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

Oven Roasted Beef Brisket with Sautéed Vegetables (add \$3/guest)

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)

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

Almond Crusted Tilapia

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)

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

Sage and Garlic Roasted Pork Tenderloin (add \$3/ guest)

Off-Premise 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
- Crispy Broasted Potato Wedges
- Sweet Potato French Fries; BBQ Sauce
- Wild Rice Pilaf with Baby Peas & Toasted Almonds
- Parmesan Risotto with a Medley of Fresh Mushrooms
- Grilled Polenta with Roasted Peppers and Marcello's Signature Marinara Sauce
- Grilled Seasonal Vegetable Medley
- Fresh Broccoli with a Melted Citrus Butter
- Fresh Cut Green Beans with Melted Butter & Sautéed Almonds

- Grilled Asparagus with Extra Virgin Olive Oil & Fresh Herbs (add \$1/guest)
- Vesuvio Style Potatoes with Roasted Garlic and Fresh Spring Peas (add \$1/guest)
- Double Baked Sweet Potatoes with Butter and Brown sugar (add \$1/guest)
- Grilled Italian Sausage with Sweet Peppers (add \$2/guest)
- Seasoned Italian Meatballs with Marinara Sauce (add \$2/guest)

DESSERTS please choose two

- Cinnamon Ticos
- Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
- Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies
- Hot Apple Toffee Dessert Pizzas, Triple Berry Dessert Pizzas
- White & Dark Chocolate Almond Bark (add \$1/guest)
- Assorted Mini Pastries including Chocolate Mousse, Strawberry Cheesecake, Carrot & Lemon Chiffon (add \$1.50/guest)
- Assorted Mini Cake Shots including Chocolate Mousse, Strawberry Cheesecake Carrot & Apple Pie (add \$2/guest)
- Chocolate Truffles (add \$2/guest)
- Mini Éclairs (add \$2/guest)
- Dark & White Chocolate Hand Dipped Strawberries (add \$2/guest)

- Make your Own Ice Cream Bar (add \$6/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

Off-Premise Plated Dinner



75 guest minimum for all Plated Dinners, which also require place card seating and numbered tables. Choices (except for entrée) Must be the same for your entire guest list. Prices include our homemade Italian Bread with our signature Focaccia Chips with Herbed garlic Butter. Sales tax and service charges are additional and all prices are subject to change.

ENTRÉE SELECTIONS

CHICKEN \$32/guest

Chicken Piccata with Lemon and Capers
Chicken Marsala with Mushroom Wine Sauce
Chicken 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 Cheese
Spinach Lasagna layered high with Mozzarella & Ricotta Cheeses & Homemade Sauce
Pasta Primavera with Seasonal Vegetables in a Garlic & Olive Oil Toss
Ricotta & Goat Cheese Stuffed Eggplant Rollatini w/Roasted Garlic, Basil & Tomato Sauce

PORK \$32/guest

Char-grilled Center Cut Pork Chops; BBQ or Teriyaki
Roasted Pork Tenderloin with Homemade Gravy

FISH \$34/guest

Cedar Plank Char-grilled Teriyaki Norwegian Salmon (add \$5/guest)
Almond Encrusted Tilapia
Swordfish Piccata with Fresh Lemon & Capers (add \$4/guest)

VEAL market price

Veal Parmigiana layered with Fresh Marinara Sauce & Three Cheeses
Veal Marsala with Mushrooms
Veal Piccata with Fresh Lemon & Capers

BEEF \$42/guest

All beef items will be cooked medium unless otherwise specified

Tender London Broil with Mushroom Sherry Sauce
Slow Roasted prime Rib of Beef with Horseradish Crème Sauce
Seared & Roasted Filet Mignon with a Mushroom & Red Wine Sauce
Reduction char-grilled N.Y. Strip Steak with Herbed Garlic Butter

Off-Premise Plated Dinner (continued)



APPETIZERS

Please refer to our appetizer selections and choose two items from our passed section in the Tier 2 category

SALAD SELECTIONS please choose one

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

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

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)**

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

VEGETABLES Please choose one

Oven Roasted Seasonal Vegetable Medley

Fresh Cut Green Beans with Melted Butter & Sautéed Almonds

Grilled Asparagus Spears with Melted Butter

Tender Baby Carrots with Brown Sugar Glaze

Broccoli Florets with Toasted Pine Nuts

POTATOES & RICE Please choose one

Vesuvio Style Potatoes with Roasted Garlic and Fresh Spring Peas

Double Baked Potatoes with Sour Cream & Scallions

Piped Basil Whipped Potatoes

Oven Roasted Rosemary Potatoes

Wild Rice Pilaf with Fresh Mushrooms

Penne Pasta with Tomato Cream Sauce and Eggplant

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 Powered 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)**

Off-Premise Specialty & Theme Buffets

75 guest minimum for all stations & buffets. All items are served buffet style. Appetizers can be added to any of the menus for an additional price. Prices include chafing dishes with sternos, serving platters, bowl and utensils. Prices do not include sales tax or service charge and are subject to change.

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 Waffle Fries Zucchini Fries
Sweet Potato Fries Onion Strings Polenta Fries
Crinkle Cut French Fries

SALADS please choose two

Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter
Caesar Salad tossed with Caesar Dressing
Insalata Caprese Skewers with Mozzarella, Basil and Grape Tomatoes
Vegetarian Chopped Salad with Zucchini, Broccoli, Corn, Red Cabbage, Carrots, Tomatoes, Caramelized Walnuts & Crumbled Gorgonzola Cheese with Ranch Vinaigrette Dressing
Mixed Green Garden Salad with Seasoned Croutons
Pasta Salad Arrabiatta

SWEETS please choose two

Chocolate & White Chocolate Dipped Cheesecake Pops OR Rice Krispy Treats
Gourmet Carmel, Cheesecake & Fudge Walnut Brownies
Hot-Toffee Apple & Triple Berry Dessert Pizza

CARVING STATION \$34/guest

ENTREES please choose two

Includes Dijon Mustard, Horseradish Cream, Cranberry Sauce, au Jus & Peppercorn Sauces
Sage Roasted Turkey Breast Char-grilled Pork Tenderloin *(add \$3/guest)*
Honey Glazed Ham Slow Roasted Prime Rib of Beef *(add \$7/guest)*
Oven Roasted Sirloin of Beef Seared & Roasted Tenderloin of Beef *(add \$9/guest)*

SALADS please choose two

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 and 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 or Mashed Potatoes with Gravy
Oven Roasted Baby Red Rosemary Potatoes

SWEETS

Mini Pastries including Chocolate Mousse, Cheesecake, Lemon Chiffon & Carrot Cake
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies
Gourmet Carmel, Cheesecake & Fudge Walnut Brownies
White & Dark Chocolate Almond Bark

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Off-Premise 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 • 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

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 • 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
- Mini Cannolis

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Off-Premise Specialty & Theme Buffets

(continued)



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 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

CASUAL BUFFET \$20/guest (125 Guest Min)

Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter
Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Croutons, served with our
Homemade Italian Dressing
Batter Dipped Broasted Chicken (Plain, BBW, Teriyaki or Garlic Oregano)
Penne or Bowtie Pasta (Marinara, Meat, Alfredo or Tomato Cream Sauce)
Oven Roasted Seasonal Vegetables or Steamed Broccoli Florets
Assorted Homemade Caramel, Cheesecake & Fudge Walnut Brownie Wedges

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

APPETIZER STATION

Choose from tier two list of passed or buffet appetizer options

Five Items: \$18/guest

Six Items: \$20/guest

Seven Items: \$22/guest

Eight Items: \$24/guest

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Off-Premise Sweets



All Desserts & Cakes are homemade fresh in our Bakery. All Packages require a 75 guest minimum. Sales tax and service charges 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

White & Dark Chocolate Almond Bark

Dark & White Chocolate Covered Strawberries

Seasonal Fresh Fruit

Mini Cannoli

Regular & Decaf Coffee Service

FONDUE DIPPING STATION \$8.50/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 Sauce

Crushed Chocolate Chip & Oreo Cookies, Cinnamon Graham Crackers,

Chopped Caramel & Cheesecake Brownie Pieces, Gummy Bears,

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

Chocolate Chips, Peanut Butter Chips, Cherries & Whipped Cream