



Welcome to Marcello's, a Father and Son Enterprise and a Chicago tradition since 1947.

Marcello's offers only the finest ingredients in our "made from scratch" family recipes, blended together with our exceptional service and professional management, creating a value that is hard to resist. While Marcello's is often recognized as serving the best thin crust pizza in Chicago, we are also one of the best kept secrets in Chicago's catering, party and event business.

Raise your expectations. We've been catering spectacular events and parties for years, and we have options when it comes to menu choices, locations and event extras. Marcello's fully staffed catered events offer a diverse selection of delicious cuisine from Italian, Mexican, Hawaiian or Cajun themed parties to lavish Carving Stations, Family Style Dinners or extraordinarily beautiful and flawless Weddings. Whether you choose to entertain at home, at work, a unique venue, or onsite in one of our distinctive private dining rooms, your event is sure to be a success with Marcello's.

Enjoy quality, convenience and flexibility. Experience the warmth and unique character of our party rooms which feature a tree filled courtyard setting, a library room and an indoor patio-style garden room. Events can be arranged to accommodate up to 150 guests (sit down) or 225 guests (cocktail style). Did we mention our complimentary parking? If your event is offsite, we have the resources, experience, creativity and passion to produce a spectacular success, all with an eye on the bottom line.

Keep it simple, yet always in style. When all you require is delicious food delivered to your home, office or anywhere in Chicago, count on Marcello's to step up to the plate. Marcello's drop-off catering menu offers a fantastic selection of crowd pleasing appetizers, gourmet salads, specialty sandwiches, entrées, sides and homemade desserts, which are baked fresh daily in our onsite bakery. Marcello's catering packages are easy to order and ideal for any occasion. Don't stress, trust our team of professionals to pull it all together, and you can be a guest at your own celebration!

Don't hesitate. Contact the Marcello's catering team anytime. We love what we do and it shows.



Appetizers

PASSED APPETIZERS: Always presented on unique serving vessels garnished with fresh herbs, flowers & greens. Passed Appetizers are priced per dozen and require a minimum order of two dozen per selection unless otherwise noted. They may be added to any menu package but are not available a la carte. Prices do not include sales tax and are subject to change.

BUFFET APPETIZERS: Priced per tray—serves 25. Price includes serving utensils, chafing dishes & sterno. * Must be cooked on site.

passed appetizers

tier one:

Char-grilled Baby Lamb Chops with Chipolte Pepper Sauce

Garlic Toasted Crostini with Tenderloin of Beef & Horseradish Crème Fraiche

Jumbo Fantail Shrimp with Homemade Cocktail Sauce & a Swizzle of Lemon

Colorado Honey Smoked Salmon Wraps with Herbed Cream Cheese, Cilantro & Roasted Peppers

Colorado Honey Smoked Salmon atop a Mini Potato Pancake with Sour Cream & Chives

Maple Leaf Grilled Duck Potstickers atop a bed of Japanese Noodles with Teriyaki Sauce in a mini Chinese take-out Container with Chopsticks

Chicken Potstickers on a bed of Toasted Sesame Noodles with Peanut Sauce in a mini Chinese take-out Container with Chopsticks

buffet appetizers

tier one:

Hand Carved Colorado Smoked Salmon, garnished with Thinly Sliced Cucumbers, Parsley Sprigs and Fresh Lemon; Homemade Focaccia Flatbread and Assorted Gourmet Crackers

Chilled Cocktail Shrimp with Fresh Lemon & Homemade Cocktail Sauce

Antipasto Platter with Italian Meats and Cheeses; Marinated Olives, Roasted Peppers & Marinated Mushrooms; Crostini, Focaccia Chips & Sliced French Bread

passed appetizers

tier two:

Sundried & Plum Tomato Bruschetta drizzled with Basil Oil

Confetti of Roasted Pepper Bruschetta with Melted Goat Cheese

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

Bite Size Burgers on Fresh Mini Sesame Buns

Bacon Wrapped Scallops with Apricot Chutney

Pan Seared Scallops with a Citrus Aioli

Crispy Garlic Oregano Shrimp

Buffalo Sauced Crispy Creole Breaded Shrimp with Bleu Cheese dipping Sauce

Mini Wild River Salmon Cakes with Citrus Aioli

Mini Louisiana style Crabcakes with New Orleans Remoulade Sauce

Skewers

Teriyaki Chicken with Thai Peanut & Sesame Sauce

Beef Satay with Szechuan Peanut Sauce

Gnocchi Pillows filled with Portabella Mushrooms & served with Homemade Marinara

Gnocchi Pillows al forno with Spinach & Asiago Cheese

Bocconcini, Grape Tomatoes & Fresh Basil with a Balsamic Dipping 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 Famous Gourmet Pizza Wedges

– served on a pizza paddle

Spinach & Mushroom
Thai Chicken
Crispy Eggplant Parmesan
BBQ Chicken with Red Onion
Plum Tomato & Four Cheese

*Marcello's Soon to be Famous Razor Thin Crispy 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 brushed with Aglio Olio

Tuscan – Sliced Red Onion, Gorgonzola Cheese, & Caramelized Walnuts with a Chiffonade of Basil

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



buffet appetizers

tier two:

Imported and Domestic Cheese Board with a Homemade Torta Fromaggia, topped with Chopped Walnuts and surrounded by Cheddar, Baby Swiss, Pepperjack, Brie and Smoked Gouda Cheeses; Assorted Gourmet Crackers, and Focaccia Flatbread

Baked Goat Cheese smothered with Homemade Marinara Sauce; garnished with Slivered Sautéed Almonds & served with Parmesan Crusted Crostinis & Focaccia Flatbread

Baked Brie topped with Apricot Preserves and Toasted Pecans

Freshly Sliced Seasonal Fruit

The Vegetable Patch with Market Fresh Veggies, Roasted Pepper and Ranch Vinaigrette Dips

Grilled and Chilled Vegetable Platter with Balsamic Dipping Sauce

Roasted Mediterranean Hummus Topped with Toasted Pine Nuts and drizzled with Virgin Olive Oil; served with Warm Crusted Pita Triangles, Cucumbers, Baby Carrots & Crisp Celery

Roasted Tomato Salsa with Fresh Cilantro, Onions & Jalapeno Peppers; 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

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

Tortilla Wrap Spirals rolled with Black Bean Hummus and stuffed with Fresh Vegetables

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

Louisiana Style Buffet Size Crabcakes with Chipotle Pepper Sauce

Marinated Mushroom Caps stuffed with Spinach, Seasoned Beef or Mozzarella Cheese; baked with our Homemade Marinara Sauce

Cheese Ravioli Al Forno

Spinach and Artichoke Alfredo Casserole, blended with Alfredo Cheese Sauce and baked with Parmesan Cheese; served with Garlic Crostinis and Focaccia Flatbread

Batter Dipped & House Broasted Chicken Wings

Choose: BBQ, Teriyaki, Garlic Oregano, Plain or Buffalo Style

Mini Meatballs made from scratch & smothered with Homemade Marinara or Teriyaki Sauce

Turkey-Artichoke-Sundried Tomato-Mozzarella Panini

Basil Chicken-Romaine Lettuce-Tomato-Provolone Panini

Grilled Vegetable Panini

Mini Ham, Turkey & Roast Beef Sandwiches served on Freshly Baked Breads

Grilled Italian Sausage with Roasted Peppers and Marinara Sauce

APPETIZER PACKAGE BUFFETS 75 Guest Minimum

Choose from any Tier Two Items (Passed or Buffet).

All items are served Buffet-style. Price includes silver chafing dishes with sterno, serving utensils, bowls & platters.

Select Seven Items

Select Six Items

Select Five Items

Black or White Plastic Plates, Cutlery & Napkins available

Premium Clear Plastic Disposable Plates, Cutlery & Napkins available

Just ask about our ...

Homemade Pastas & Scrumptious Desserts to round out your Appetizer Buffets



Beverage & Bar Service

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 (except for Cash Bar). Prices and Wine Selection are subject to change.

All Off-premise Bars Require a Minimum Charge of 500.00

full package bar priced per guest

Two Hours	Three Hours
Four Hours	Five Hours

Includes:

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

Domestic & Imported Beer

A Selection of Red & White House Wines

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

Top Shelf Liquors and Cordials

beer & wine package priced per guest

Two Hours	Three Hours
Four Hours	Five Hours

Includes:

Soft Drinks & Bottled Water

Domestic & Imported Beer

A Selection of Red & White House Wines

* 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 identification card.)



host bar

charges based on guest consumption

- Martinis
- Top Shelf Drinks
- Premium Mixed Drinks
- Glass of House Wine
- Imported Bottled Beer
- Domestic Bottled Beer
- Soft Drinks
- Mineral Water
- Bottled Water

cash bar

prices include sales tax

- Martinis
- Top Shelf Drinks
- Premium Mixed Drinks
- Call Mixed Drinks
- Glass of House Wine
- Imported Bottled Beer
- Domestic Bottled Beer
- Mineral Water
- Soft Drinks
- Bottled Water

client provided bar

wine selection

beverage stations

must be added to a menu package

- Non-Alcoholic Fruit Punch, Lemonade and Iced Tea
- Unlimited Soft Drinks
- Regular and Decaf Coffee Service
- Unlimited Soft Drink and Coffee Service Package

Bar Set Up

Includes: Coke, Diet coke, Sprite, Tonic & Soda Water, Orange & Cranberry Juices, Lemon Wedges, Lime Squeezes, Cocktail Olives, Ice Service and Cocktail Napkins

Also includes: Marcello's liquor liability (dramshop insurance). Certificates of Insurance are available upon request for a 50.00 fee.

Clients providing their **own liquor and bar setup** (with venue approval) who wish to hire Marcello's bartenders will be assessed a 2.50 per guest service charge (or a 200.00 minimum fee whichever is greater) to cover dramshop insurance. This fee will not apply to those clients providing their own bartenders and Marcello's will be held harmless.

California House Wines:

Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Specialty Wines:

Ask your catering consultant for our extensive list of specialty wines from the world's most prestigious regions.

Toast your occasion with our house variety Champagne



Breakfast/Brunch

50 guest minimum for all stations. All items are served buffet style.

Prices include chafing dishes with sterno, coffee urns, serving platters, bowls, utensils, and buffet decorations. Prices do not include sales tax and are subject to change. Family Style Brunch options also available.

marcello's brunch

Beverages

Orange & Cranberry Juices
Regular & Decaffeinated Coffee Service

Cooked to Order Omelet Station

Fresh Eggs & Egg Whites, Cheddar, Mozzarella & Swiss Cheeses, Spinach, Mushrooms, Onions, Green Peppers, Diced Tomatoes, Black Olives, Jalapeno Peppers, Bacon, Canadian Bacon, Italian Sausage and Homemade Roasted Tomato Basil Salsa

Fresh Baked Breakfast Basket

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

Marcello's Breakfast Buffet includes:

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

Add-ons:

Mimosas & Bloody Marys
Nova Lox Platter with sliced Red Onions, Tomatoes, Capers & Fresh Lemon
Cheese or Blueberry Blintz Soufflé
Selection of Mini Roast Beef, Ham & Turkey Sandwiches
Tri Colored Tortellini with Tomato Cream Sauce
Southwestern Chopped Salad
Honey Glazed Ham
Assorted Gourmet Brownie Wedges
Mini Carrot Cake, Chocolate Mousse and Strawberry Cheesecake Pastries



marcello's continental breakfast

Breakfast Breads

Apple, Cheese & Strawberry Danish

Blueberry, Carrot & Lemon Poppy Seed Muffins

Apricot Cheese & Strawberry Coffeecake Slices

Mini Bagels with Jams, Butter & Cream Cheese

Fresh Seasonal Fruit

Orange Juice

Regular & Decaffeinated Coffee Service

Add-ons:

Mimosas & Bloody Marys

Crispy Bacon & Sausage

Homemade Deep Dish Breakfast Pizza with Eggs,
Cheese and a variety of Toppings

Hash Browns with Sautéed Onions & Peppers



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Casual Buffets

125 guest minimum for all casual buffets. Prices include chafing dishes with sterno, Marcello's logo paper plates, flatware & napkins, serving platters, serving bowls & serving utensils. Prices do not include sales tax and are subject to change.

chicken & pasta

Marcello's Batter Dipped Broasted Chicken
(Plain, BBQ, Teriyaki or Garlic)

Penne Pasta with Marinara or Meat Sauce

Italian or BBQ Beef Sandwiches
with Sweet & Hot Peppers

Mixed Green Salad served with Italian Dressing
or Homemade Creamy Cole Slaw

Homemade Italian Bread & Focaccia Chips
with Garlic Herb Butter

chili & baked potato bar

Idaho Baked Potatoes

Homemade Beef Chili

Toppings include: Cheddar Cheese, Chopped Onions,
Sour Cream, Oyster Crackers, Bacon, Broccoli,
Chopped Tomatoes, Black Olives, Onion Strings
and Jalapeño Peppers

BBQ or Hot Chicken Wings

Jalapeno Corn Muffins

Tortilla Chips with Homemade Salsa



Build your own:

Capicola & Mortadella Ham, Genoa Salami,
Turkey, Ham, Roast Beef, Corned Beef,
Mozzarella Cheese, Swiss Cheese, American Cheese,
Provolone Cheese, Pepperoncini, Jalapeño Peppers,
Giardinera Peppers, Lettuce, Tomato, Onion,
Honey Mustard, Yellow Mustard, Italian Dressing,
Mayonnaise and our House Specialty Secret Sauce

Salads

Please choose two:

Creamy Cole Slaw
Mixed Green Salad with Homemade Italian & Ranch Dressing
Cavatappi Pasta Salad with Basil Vinaigrette Dressing

Chips & Dips

Please choose one:

Potato Chips with Dip
Homemade Focaccia Chips with Garlic Herb Butter
Tortilla Chips with Homemade Salsa
Mini Pretzel Knots with Honey Mustard

pizza, wings & things

Marcello's Thin & Thick Crust Pizzas including your choice of Sausage, Cheese, Spinach, & Pepperoni

Teriyaki, BBQ, Garlic, Hot or Plain Broasted Chicken Wings

Homemade Italian Bread with Garlic Herb Butter

Mixed Green Salad with Homemade Italian & Ranch Dressings

additional add-ons

Penne Pasta with Meat or Marcello's Signature Marinara Sauce

Marcello's Homemade Macaroni & Cheese

Fresh Vegetable Tray with Creamy Ranch Dressing

Hummus & Pita

Fresh Seasonal Fruit

Icy Cold Slices of Ruby Red Watermelon

Gourmet Brownie Wedges; Caramel, Fudge Walnut & Cream Cheese

Tortilla Chips & Homemade Salsa

A Selection of Soft Drinks





Casual Family Dinner

This menu requires a minimum of 125 guests and is also available buffet style. Family Style Dinners are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. Price includes serving platters, serving bowls & serving utensils. Prices do not include sales tax and are subject to change.

entrée's

please choose two

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken
Oven Roasted Italian Beef au Jus with Homemade Baguettes
Marcello's Famous Thin & Crispy and Chicago Style Pizzas with your Favorite Toppings
Griddled paninis; Smoked Turkey with Artichoke, Grilled Vegetables or Chicken with Basil
Penne Pasta with Marcello's Signature Marinara Sauce
Bow-Tie Pasta with Aglio e Olio Sauce
Homemade Macaroni & Cheese

side dishes

please choose two

Oven Toasted Garlic Bread
Mashed Potatoes with Gravy
Grilled Seasonal Vegetable Medley
Crispy Broasted Potato Wedges
Golden Brown French Fries
Seasoned Italian Meatballs with Marinara Sauce

salads

please choose one

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing
Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing
Caesar Salad tossed with Crispy Croutons served with Caesar Dressing
Creamy Horseradish Cole Slaw

homemade sweets fresh from our bakery

Caramel, Fudge Walnut and Cream Cheese Brownie Wedges, Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar Cookies



Children & Teen Parties

75 guest minimum. All items are served buffet

style. Prices include chafing dishes with sterno, serving platters, bowls and utensils. Prices do not include sales tax and are subject to change.

chips & dips

Please choose two:

- Popcorn
- Potato Chips with Dip
- Tortilla Chips with Salsa
- Pepperidge Farm Goldfish Crackers
- Mini Pretzel Knots
- Warm Jumbo Pretzels
- Nacho Bar with Melted Cheese & Jalapeno Peppers

appetizers

Please choose one:

- BBQ Broasted Chicken Wings
- Battered Mac & Cheese Wedges
- Mozzarella Sticks with Marinara Sauce
- Jalapeno Poppers with Salsa
- Mini Meatballs with Marinara Sauce

entrées

Please choose two:

- Assorted Thin & Cripsy and New York Style Pizzas
- Chicken Tenders with Honey Mustard, BBQ Sauce & Ketchup
- Homemade Macaroni & Cheese
- Penne Pasta with Marinara Sauce
- Cheese Ravioli with Marinara Sauce
- Spinach or Meat Lasagna
- "Make your own Pizza"



dessert

Please choose one:

Caramel, Cheesecake & Fudge Walnut Brownie Wedges
& Assorted Cookies

Jumbo Chocolate Chip Cookies

Rice Krispy Treats

Cinnamon Ticos

**Ask your catering consultant about our
Custom Specialty Cakes...perfect for any occasion!**

chocolate fondue dipping station

Melted Chocolate & White Chocolate

Rice Krispy Treats

Shortbread & Oreo Cookies

Fresh Jumbo Strawberries

Fluffy Colored Marshmallows

Salty Pretzel Rods

additional add-ons

Kid's Soda Bar

Coke, Diet Coke, Sprite, Grenadine, Cherries & Ice Service

make your own ice cream sundae bar

Vanilla & Chocolate Ice Cream

Hot Fudge, Caramel & Strawberry Sauces

Crushed Chocolate Chip & Oatmeal Cookies

Chopped Caramel, Cheesecake & Fudge Brownies

Peanut Butter & Chocolate Chips

M&M's, Colored Sprinkles, Shredded Coconut

Cherries, Nuts & Whipped Cream

balloons bouquets or individual

Our balloon bouquets are made up of five latex balloons and a table weight. Individual balloons include a small weight. Over fifteen colors to choose from! Consult your catering representative for choices.



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Family Style Dinner

Family Style Dinners are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. This menu requires a minimum of 75 guests and is also available buffet style. Price includes serving platters, serving bowls & serving utensils. Prices do not include sales tax and are subject to change.

entrée's

please choose two

- Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken
- Garlic Roasted Chicken Vesuvio with Spring Peas
- Oven Roasted Rosemary Chicken
- Boneless Chicken Breast Piccatta with Lemon and Capers
- Boneless Chicken Breast Marsala with Mushroom Wine Sauce
- Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
- Tender London Broil with Mushroom Sherry Sauce
- Chef Carved Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce
- Chef Carved Tenderloin of Beef with Peppercorn Sauce
- Oven Roasted Beef Brisket with Sautéed Vegetables and Sweet & Sour BBQ Sauce
- Lemon Pepper Rubbed & Char-grilled Norwegian Salmon
- Char-grilled Shrimp Skewers Brushed with BBQ, Teriyaki or Aglio e Olio Sauce
- Char-grilled Grouper Oreganata
- Swordfish Piccatta with Lemon & Capers
- Char-grilled Center Cut Pork Chops; BBQ, Teriyaki or Vesuvio Sauce
- Veal Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
- Veal Scaloppini with Artichoke Hearts and Mushrooms in a White Wine & Butter Sauce
- Eggplant Rollatini with Roasted Garlic, Basil & Tomato Sauce
- Spinach or Meat Lasagna layered high with Mozzarella & Ricotta Cheeses
- Penne Pasta with Tomato Cream Sauce
- Tri-Colored Cheese Tortellini with Roasted Garlic, Basil & Tomato Sauce
- Bow Tie Pasta with Aglio e Olio Sauce
- Cheese or Portabella Stuffed Mushroom Ravioli smothered with Marcello's Signature Marinara Sauce

appetizers

Please refer to our Appetizer Selections & choose a total of two items from either our hand passed or buffet sections in the Tier 2 Category. Appetizers may also be served family style.



salads

please choose one

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

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

Caesar Salad tossed with Crispy Croutons served with Caesar 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 and Chopped Egg drizzled with Sweet & Sour Dressing

Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil, drizzled with our Homemade Italian Dressing

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

Mixed Baby Greens with Hearts of Palm, Roasted Red Peppers, Toasted Pine Nuts & Crumbled Bleu Cheese lightly tossed with a Raspberry Vinaigrette Dressing

side dishes

please choose two

Double Baked Potatoes with Sour Cream & Scallions

Basil Mashed Potatoes with Brown Gravy

Oven Roasted Baby Rosemary Potatoes

Vesuvio Style Potatoes with Roasted Garlic and Fresh Spring Peas

Crispy Broasted Potato Wedges

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 Florets with a Melted Citrus Butter

Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs

Grilled Italian Sausage with Sweet Peppers

Seasoned Italian Meatballs with Marinara Sauce

homemade sweets fresh from our bakery

Caramel, Fudge Walnut and Cream Cheese Brownie Wedges

Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies

Assorted Mini Pastries including Chocolate Mousse, Strawberry Cheesecake, Carrot & Lemon Chiffon

Dark & White Chocolate Hand Dipped Strawberries

Truffles

White & Dark Chocolate Almond Bark



"Grillin & Chillin" with Marcello's

Grilled items are prepared fresh on site by our staff & accompanied by a selection of condiments. Call for Pricing. 100 Guest minimum.
Customize your next BBQ or Picnic.

entrée options

Jumbo Vienna Beef Hot Dogs
Grilled Bratwursts
Polish & Italian Sausage
Char-grilled Hamburgers & Cheeseburgers
Gourmet Burgers mixed with Green Peppers & Onions
Pizzaburgers

Marinated Boneless Chicken Breasts

Broasted & Grilled Chicken;
Teriyaki, BBQ or Garlic Oregano

BBQ Baby Back Ribs

BBQ Pork Chops

BBQ Pork Tenderloin

Angus Skirt Steaks
Garlic Rubbed Tenderloin of Beef
New York Strip Steaks
Rosemary Rubbed Lamb Chops
Lemon Pepper Rubbed & Char-grilled Norwegian Salmon
Grilled Swordfish Steaks
Grilled Chilean Sea Bass

Lemon Pepper Chicken Kabobs with Zucchini & Cherry Tomatoes
Grilled Teriyaki Shrimp Kabobs with Pineapple & Red Pepper
Grilled Beef, Mushroom & Red Onion Kabobs

potatoes

Crinkle Cut French Fries
Mashed Potatoes with Gravy
Baked Potatoes with Fresh Chives & Sour Cream
Grilled Sweet Potatoes with a Balsamic Glaze

salads

Homestyle Creamy Potato Salad

Cavatappi Pasta Salad with Grilled Summer Vegetables in a Pesto Vinaigrette Sauce

Pasta Salad Arrabiatta mixed with Sundried Tomatoes, Fontinella Cheese, Roasted Garlic, Artichoke Hearts, Roasted Peppers & Scallions tossed with an Aglio e Olio Sauce topped with Caramelized Walnuts

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

Creamy Horseradish Slaw

desserts

Made from scratch in our bakery

Caramel, Cheesecake & Fudge Walnut Brownies
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Turtle,
Raspberry Thumbprint, Dusted Almond & Sugar Cookies

Fresh Fruit Pies & Tarts in season

Fresh Seasonal Fruit Salad
Bushels of Whole Fresh Fruit

Assorted Ice Cream Novelty Bars
"Make your own" Sundae Bars

vegetables

Grilled Asparagus Spears

Grilled Seasonal Vegetable Medley

Fresh Sweet Corn on the Cob

Fried Green Tomatoes

Grilled & Chilled Veggies

entertainment

Marcello's catering consultants can arrange for a host of great outdoor activities to make your BBQ / Picnic the event of the year!

INFLATABLES • CARNIVAL GAMES • PERFORMERS
LIVE MUSIC & DJ'S • TEAM BUILDING • LOCATIONS & MUCH MORE.



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Plated Dinners

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 Homemade Italian Bread & our Signature Focaccia Chips with Herbed Garlic Butter. Prices do not include sales tax and are subject to change.

entrée selections

Chicken

Chicken Piccatta with a Fresh Lemon & Caper Sauce
Chicken Marsala with Mushrooms
Garlic Roasted Chicken Vesuvio with Spring Peas
Chicken Parmigiana layered with Fresh
Marinara Sauce & Three Cheeses
Oven Roasted Rosemary Chicken

Vegetarian

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

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

Eggplant Parmesan with Fresh Marinara & Three Cheeses

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

Pork

Char-grilled Center Cut Pork Chops;
BBQ, Teriyaki or Vesuvio Style

Roasted Pork Tenderloin with Homemade Gravy

Fish

Char-grilled Pepper Crusted Norwegian Salmon
with Dill Beurre Blanc

Char-grilled Grouper Oreganata

Swordfish Piccatta with a Fresh Lemon & Caper Sauce

Veal

Veal Piccatta with a Fresh Lemon & Caper Sauce
Veal Marsala with Mushrooms
Veal Parmigiana layered with Fresh
Marinara Sauce & Three Cheeses

Beef

All Beef items will be cooked medium
unless otherwise specified.

Slow Roasted Prime Rib of Beef
with Horseradish Crème Sauce

Seared & Roasted Tenderloin of Beef
with a Mushroom & Red Wine Reduction

Char-grilled N.Y. Strip Steak with Herbed Garlic Butter,
crowned with Crispy Fried Leeks

plated appetizers

please choose one

Louisiana Crabcakes with Remoulade Sauce
Wild River Salmon Cakes with Citrus Aioli & Fried Leeks
Chicken Pot Stickers on a bed of Toasted Sesame Noodles with Peanut Sauce
Mushroom Stuffed Fried Ravioli tossed with Garlic, Olive Oil & Shaved Parmesan
Penne Pasta with Tomato Cream Sauce and Eggplant

vegetables

please choose one

Grilled Seasonal Vegetable Medley
Grilled Asparagus Spears with Melted Butter
Tender Baby Carrots with Brown Sugar Glaze
Broccoli Florets with Toasted Pine Nuts

potatoes & rice

please choose one

Piped Whipped Potatoes
Double Baked Potatoes with Sour Cream & Scallions
Vesuvio Style Potatoes with Fresh Spring Peas and Roasted Garlic
Oven Roasted Rosemary Potatoes
Wild Rice Pilaf
Penne Pasta with Tomato Cream Sauce and Eggplant

salads

please choose one

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing
Caesar Salad tossed with Crispy Croutons served with Caesar Dressing
Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onion, Black Olives & Gorgonzola Cheese, served with our Homemade Italian Dressing
Southwest Chopped Salad with Seasoned Chicken, Bacon Corn, Tomatoes, Scallions & Gorgonzola Cheese tossed with Ranch Vinaigrette Dressing, and topped with Crispy Tortilla Strips
Tender Leaf Spinach Salad with Bacon and Chopped Egg; drizzled with Sweet & Sour Dressing
Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil; drizzled with our Homemade Italian Dressing



desserts

please choose one

Homemade Tiramisu presented on a plate dusted with Cocoa Powder & garnished with Coffee Beans
Fresh Strawberry Cheesecake with Graham Cracker Crust atop a pool of Homemade Caramel Sauce
Marcello's Carrot Cake layered high with Raisins, Walnuts & Cream Cheese Frosting
Moist & Delicious German Chocolate Cake presented on a plate dusted with Powdered Sugar
Chocolate Mousse Cake presented on a pool of Fresh Raspberry Sauce with Whipped Cream & Fresh Raspberries
Cannoli Martini - A Pistachio rimmed martini glass piped with our special blend of Cannoli filling, drizzled with Chocolate Sauce & garnished with Mini Cannoli Shells



Specialty & Theme Buffets

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

carving station

Entrée's please choose two:

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

Sage Roasted Turkey Breast

Honey Glazed Ham

Oven Roasted Sirloin of Beef

Char-grilled Pork Tenderloin

Slow Roasted Prime Rib of Beef

Seared & Roasted Tenderloin of Beef

Salads please choose one:

Served with our Signature Focaccia Flatbread with Garlic Herb Butter, and a selection of Freshly Baked Petit Dinner Rolls

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

Southwestern Chopped Salad with Seasoned Chicken, Bacon, Corn, Tomatoes, Scallions & Gorgonzola Cheese, tossed with Ranch Vinaigrette Dressing and Topped with Crispy Tortilla Strips

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

Pastas/Potatoes 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

Assorted Mini Pastries including Chocolate Mousse, Strawberry Cheesecake, Lemon Chiffon & Carrot Cake

White and Dark Chocolate Almond Bark



the pasta stop

Cooked To Order Pasta Station

Also Includes Freshly Grated Imported Parmesan Cheese, Crushed Red Peppers & Oregano

Choose two pastas, three sauces & six toppings

Pastas include:

Penne, Bow Tie, Cavatappi, Angel Hair, Fettuccini or Multigrain Rotini

Sauces include:

Marcello's Signature Marinara, Meat, Tomato Cream, Aglio e Olio, Tomato Basil with Roasted Garlic, Pesto, or Alfredo

Toppings include:

Crispy Eggplant, Sliced Sautéed Mushrooms, Roasted Red, Yellow & Green Peppers, Fresh Spinach, Artichoke Hearts, Broccoli, Sliced Italian Sausage, Black Olives, Sundried Tomatoes, Plum Tomatoes, Pepperoni, Bacon, Grilled Asparagus, Mini Meatballs, fresh Basil, fresh sauteed Garlic, Grilled Chicken Breast, Shrimp, Chicken Sausage

Salads

The Pasta Stop also includes Italian Bread, Sicilian Tomato Bread & Focaccia Chips with Garlic Herb Butter

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

Caesar Salad tossed with Caesar Dressing & Seasoned Croutons

Desserts

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

seafood buffet

Char-grilled Catch of the Day please choose one:

Salmon Vesuvio
Lemon Pepper Rubbed & Char-grilled Norwegian Salmon
BBQ Salmon
Teriyaki Chilean Sea Bass
Char-grilled Grouper Oreganata
Teriyaki Swordfish
Vesuvio Swordfish

Linguini Pasta please choose one sauce & one topping:

Sauces include:

Marcello's Signature Marinara, Tomato Basil with Roasted Garlic, Tomato Cream, Aglio e Olio, & Clam

Toppings include:

Grilled Calamari, Shrimp, Scallops, Clams, Chicken Breast, Italian Sausage, Crispy Eggplant, and Broccoli

Captains Table Extras

Homegrown Corn on the Cob with Melted Butter

Creamy Cole Slaw

Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs

Crispy Garlic Bread

Mashed Potatoes with Gravy or Sweet Potato Cottage Fries

Starboard Sweets

Caramel, Fudge Walnut, & Cream Cheese Brownie Wedges
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies
Assorted Mini Pasties including Chocolate Mousse, Carrot, Lemon Chiffon, Strawberry Cheesecake & Key Lime Squares



italian amore

Chicken Entrée's

Please choose one of the following boneless Chicken Breast options:

- Chicken Piccatta 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 please choose two each:

Pastas include:

- Penne, Bow Tie, Angel Hair, Cavatappi, Fettuccini, Multigrain Rotini and Multigrain Linguini

Sauces include:

- Tomato Cream, Marcello's Signature Marinara, Meat, Aglio e Olio, Roasted Garlic & Tomato Basil

Toppings include:

- Roasted Peppers, Crispy Eggplant, Sautéed Mushrooms, Broccoli, Artichoke Hearts, Fresh Spinach, Grilled Veggies, Mini Meatballs, Italian Sausage
- Chicken Sausage
- Shrimp

Salads

The Italian Amore also includes Italian Bread & Focaccia Chips with Garlic Herb Butter

Please choose two:

- 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

Desserts

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

tex-mex

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- Santa Fe Tartlets with Taco Seasoned Ground Beef & Chihuahua Cheese
 - Jalapeño Corn Muffins with Butter
 - Pulled Pork Sandwiches or BBQ Beef Sandwiches
 - "Batter Dipped" and Broasted BBQ Chicken
 - South of the Border Roasted Red Pepper & Cheese Quesadillas
 - Sugar Cookies and Dusted Almond Cookies
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la fiesta

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

ragin' cajun

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- Louisiana Crabcakes with French Quarter Remoulade Sauce
 - Spicy Buffalo Chicken Wings with Creamy Ranch Dipping Sauce
 - Artichoke Fritters with Boursin Cheese
 - Fried Cajun Catfish with Melted Garlic Butter & Cocktail Sauce
 - Creole Shrimp Jambalaya
 - New Orleans Red Beans & Rice
 - Jalapeño Corn Muffins
 - Strawberry Cheesecake Squares and Bourbon Street Turtle Cookies
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a taste of the island

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 Gondules (Rice with Pigeon Peas)
Empanadas (Pastry Shells stuffed with Seasoned Beef)
Key Lime Squares & Turtle Cookies

hawaiian luau

Filo Cups with Brie Cheese, Apricot Preserves & Caramelized Walnuts
BBQ or Teriyaki Roasted Whole Pork (Carved on site)
Sweet & Sour Shrimp garnished with Grilled Pineapple
Tender Leaf Spinach Salad with Bacon and Chopped Egg
drizzled with Sweet & Sour Dressing
Hawaiian Style Rice Stir Fried with Carrots,
Broccoli, Onions & Spring Peas
Tropical Fruit Salad with Diced Apple, Oranges,
Hawaiian Pineapple, Cherries & Coconut
Coconut Macaroons & Pineapple Squares

sweet home chicago

Chicago Style Thick Dough Pizzas with Cheese, Sausage,
Pepperoni or BBQ Chicken
Jumbo Hot Dogs with Ketchup, Mustard, Onions,
Chopped Tomatoes, Relish & Pickles
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

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
Mashed Potatoes with Southern Gravy
Skewered Corn on the Cob with Melted Butter
Cinnamon Apple Cobbler & Cherry Pie Squares



marcello's catering
645 W. North Ave., Chicago, IL 60610 Tel:312.654.2560 Fax:312.654.2559 www.marcellos.com



Sweets

All Desserts and Cakes are homemade fresh in our on-site Gourmet Bakery. All Packages require a 75 guest minimum. Prices do not include sales tax and are subject to change.



the ultimate sweet table

Assorted Mini Pastries : Chocolate Mousse, Carrot Cake, Strawberry Cheesecake, Lemon Chiffon

Assorted Gourmet Cookies : Turtle, Dusted Almond, Swedish Thumbprint, Pinwheel, Chocolate Chip, Peanut Butter, Oatmeal Raisin

Assorted Gourmet Truffles: Coconut, Ganache, Almond

Assorted Gourmet Brownie Wedges: Caramel, Cream Cheese, Fudge Walnut

Assorted Biscotti: Almond, Chocolate Chip, Pistachio, European Chocolate Liqueur Cups with Bailey's Irish Cream, White & Dark Chocolate Almond Bark, Dark & White Chocolate Hand Dipped Strawberries, Fresh Seasonal Fruit, Mini Cannoli, Regular & Decaf Coffee Service

Ask about our specialty cakes, pies & custom desserts!

fondue dipping station

Available as an add-on to any package, or a la carte for a minimum of 150 guests.

The Finest Quality Melted European White & Dark Chocolate and Caramel Sauces

Accompanied by the following dippers:
Vanilla and Lemon Pound Cake Squares
Fresh Jumbo Strawberries
Juicy Pineapple and Orange Slices
Salty Pretzel Rods
Rice Krispy Treats
Assorted Biscotti
Fluffy Jumbo Marshmallows
Shortbread & Oreo Cookies

ice cream sundae bar

Available as an add-on to any package or a la carte for a minimum of 150 guests.

Velvety Chocolate and French Vanilla Ice Creams
Hot Fudge, Caramel and Strawberry Sauces
Crushed Fudge Walnut, Cream Cheese and Caramel Brownies
Chopped Oatmeal Raisin and Chocolate Chip Cookies
Chocolate Chips
Peanut Butter Chips
Shredded Coconut
M & M's
Whipped Cream
Cherries
Chopped Nuts
Rainbow Sprinkles



general information

GUEST MINIMUMS

Casual Buffets require a minimum of 125 guests. Theme Stations, Specialty Buffets, Family Style, or Plated Service require a minimum of 75 guests. Breakfast & Brunches require a minimum of 50 guests.

BUFFET SERVICE

Buffet prices are inclusive of serving equipment including silver chafing dishes with sterno, silver serving utensils, bowls, platters and all cooking equipment. Standard & specialty linen are available and quoted separately.

FINAL COUNTS

Final guest counts must be guaranteed seven business days prior to your event, otherwise, the number of guests specified on your contract will be considered your guarantee.

SERVICE PERSONNEL

Service personnel charges include travel to and from event location, setup, scheduled event time and breakdown.

Captains	28. per hour
Chefs	28. per hour
Servers	22. per hour
Bartenders	22. per hour

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

A 500.00 deposit will be requested in order to confirm your event. This deposit is refundable up to 30 days before the event. If the event is cancelled less than 30 days prior to the event, the deposit will not be refunded.

FINAL PAYMENT

The balance of all functions, other than house accounts, is due no later than 48 hours in advance of the event. The balance may be paid by cash, cash equivalent, company check, or credit card. No personal checks are accepted for final payment.

ADDITIONAL SERVICES / EVENT MANAGEMENT

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.

ONSITE CATERING AT MARCELLO'S

Marcello's also offers four beautiful party rooms which can accommodate up to 225 guests for a cocktail reception and 150 for seated functions! 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.