



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 industry.

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.



marcello's catering

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



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 service charge and are subject to change.

BUFFET APPETIZERS: Priced per tray—serves 25.

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 Crostini 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

planning a cocktail reception?

Custom designed appetizer & beverage menus available upon request.



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Breakfast/Brunch

All Breakfasts and Brunches are served Buffet Style. Regular and Decaf Coffee Service and Orange Juice are included. Prices do not include sales tax or service charge. Prices are subject to change.

marcello's continental breakfast

20 guest minimum. Two hour maximum.

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

Additional Add-ons:

Mimosas & Bloody Marys
Crispy Bacon & Sausage
Hash Browns with Sautéed Onions & Peppers



marcello's brunch

60 guest minimum. Three hour maximum.

Fresh Baked Breakfast Basket

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 including:

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

Additional 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
Cooked to order Omelet Station

sunday brunch in a private room

Enjoy our fabulous Sunday Brunch in a Beautiful Party Room. Our Dining Room Brunch Buffet is open from 10 a.m. to 2 p.m. every Sunday and is located in the public dining area of Marcello's Restaurant. This menu is not available on Mother's Day or Easter Sunday. Add \$6 per person fee for Use of the Private Room (100. minimum). There is not an additional 18% service charge added to this menu. Two hour maximum. Brunch selections are subject to change. A deposit is required for the party rooms.

Cooked to Order Omelet Station

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

Fresh Baked Breakfast Basket

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 includes:

Homemade Deep Dish Breakfast Pizza with Eggs, Cheese and a variety of Toppings
Honey Glazed Ham
Crispy Bacon
Sausage Links
Hash Browns with Sautéed Onions & Peppers
Fluffy Pancakes served with Maple Syrup
Fresh Seasonal Fruit
Cinnamon Apple Cobbler
Assorted Chicken Wings
Mostaccioli with Marinara Sauce
Cheese Tortellini with Tomato Cream Sauce
Italian Salad
Southwestern Chopped Salad
Grilled Vegetables
Assorted Desserts



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

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

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

wine selection

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



Cocktail Style Wedding

This menu is served buffet style with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. The menu also includes unlimited soft drinks and coffee service. This package is booked for a four hour period. Prices do not include sales tax or service charge and are subject to change.

passed appetizers

Please choose three:

Sundried & Plum Tomato Bruschetta 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 Crispy Creole Breaded Shrimp with Bleu Cheese dipping Sauce

Mini Louisiana style Crabcakes with New Orleans Remoulade Sauce

Skewers

Teriyaki Chicken with Thai Peanut & Sesame Sauce

Gnocchi Pillows filled with Portabella Mushrooms & served with Homemade Marinara

Gnocchi Pillows al Forno with Spinach & Asiago Cheese

Crispy Wonton Purses

Roasted South of the Border Chicken with Fresh Cilantro
Pekitoe Crab & Herbed Cream Cheese
Basil Meatballs & Sundred Tomato

Savory Filo Cups

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

Gourmet Pizza Wedges

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

Thin Crispy Gourmet Flatbreads

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

bar

4 hour open bar includes:

A Selection of Red & White House Wines
Domestic & Imported Beer
A variety of Premium Liquors (Vodka, Gin, Bourbon,
Scotch, Rum & Tequila), Mixers, Juices & Fruit Garnishes.
No shots, please.
Top Shelf Liquors

Champagne Toast

buffet appetizers

Please choose three:

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

Griddled Paninis; including Smoked Turkey with Artichoke,
Grilled Vegetable or Chicken with Basil

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

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

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

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

Freshly Sliced Seasonal Fruit

Crispy Breaded Baby Calamari; lightly fried to perfection
and served with Chipotle Pepper & Horseradish Cocktail Sauces

Grilled Italian Sausage with Roasted Peppers & Garlic,
Basil & Tomato Sauce

Garlic Whipped Potatoes served in Martini Glasses

pasta station

Please choose one:

Penne Pasta with Tomato Cream Sauce

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

Bow-Tie Pasta Aglio e Olio

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

homemade sweets

fresh from our bakery

Custom Wedding Cake
(only certain styles and choices included; call for appointment)

Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges

Assorted Gourmet Cookies and Biscotti

Mini Carrot, Chocolate, Cheese and Lemon Pastries

Assorted Truffles

Chocolate Covered Strawberries

White and Dark Chocolate Almond Bark



Family Style Dinner

Sunday through Thursday, booked for a three hour period. Friday through Saturday, booked for a four hour period. Family Style Dinners are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. The menu also includes unlimited soft drinks and coffee service. Available buffet style. Prices do not include sales tax or service charge and are subject to change. **APPETIZERS** Please refer to our appetizer sections and choose a total of two items from either our hand passed or buffet sections in the Tier 2 category.

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
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
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

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



Family Style Lunch & All Day Meeting Menus

These menus are also available buffet style. Lunches are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter, as well as unlimited soft drinks and coffee service. The lunch menu is booked for three hours and must be adjourned by 4:00 p.m. For events running through or beginning after 4 p.m., please consult our Dinner Menus. For All-Day Meetings, consult with your Catering Sales Manager to arrange for any of your audio-visual needs. Room set-up for All-Day Meetings will vary depending on your needs and may require the additional rental of an adjoining room. Prices do not include sales tax or service charge and are subject to change.

lunch

Salads 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

Entrée's 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

Oven Roasted Italian Beef Au Jus with Homemade Baguettes Italian Sausage grilled to perfection with Sautéed Sweet Green Peppers & Hot Giardinera Peppers

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

Griddled Paninis; including Smoked Turkey with Artichoke, Grilled Vegetable or Chicken with Basil

Entrées cont.

Penne, Cheese Tortellini or Bowtie Pasta with Marinara, Tomato Cream, Roasted Garlic or Meat Sauce

Spinach or Meat Lasagna

Grilled Salmon

BBQ Baby Back Ribs

Side Dishes Please choose one:

Mashed Potatoes with Gravy

Grilled Seasonal Vegetable Medley

Crispy Broasted Potato Wedges

Double Baked Potatoes

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

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

all-day meeting

Booked for 8 Hours. Available Monday – Friday only

Marcello's Continental Breakfast

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
Fresh Seasonal Fruit
Orange juice

Lunch

Salads 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

Entrée's 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

Oven Roasted Italian Beef au Jus with Homemade Baguettes

Italian Sausage grilled to perfection with Sautéed Sweet Green Peppers & Hot Giardinera Peppers

Entrées cont.

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

Griddled Paninis; Smoked Turkey & Artichoke, Grilled Vegetables or Chicken with Basil

Penne, Cheese Tortellini or Bowtie Pasta with Marinara, Tomato Cream, Roasted Garlic or Meat Sauce

Spinach or Meat Lasagna

Grilled Salmon

BBQ Baby Back Ribs

Side Dishes Please choose one:

Mashed Potatoes with Gravy

Grilled Seasonal Vegetable Medley

Crispy Broasted Potato Wedges

Double Baked Potatoes

Grilled Asparagus Spears brushed with

Extra Virgin Olive Oil & Fresh Herbs

Afternoon Break Please choose one:

Seasonal Vegetable Platter with Ranch Dip

Assorted Gourmet Brownie Wedges

Popcorn





private party room 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 charge or Host/Cash Bar totals. On Saturday evenings, May through December, our minimum is 2,500.00 total for any Package combination for those events using either or both of our Courtyard rooms.

Friday and Saturday, the minimum for all events running through or beginning after 4:00 p.m. is **29./guest**

Sunday through Thursday, the minimum is **24./guest** (with some exceptions) Consult your Sales Manager for Children's pricing.

SERVICE CHARGES

All events are subject to an 18% service charge. This charge is used to compensate all employees who work your event (who are paid on an hourly basis). Any additional tips/gratuities are left to the discretion of the customer and are always appreciated. For smaller events, the standard 18% service charge does not cover all staff expenses; as such, these events are subject to additional service charges based upon your number of guests:

- 31 – 39 guests = 50.
- 20 – 30 guests = 75.
- 19 or fewer guests = 100.

DEPOSITS

For events to be held on Friday or Saturday evenings, bookings for 70 or more guests require a 500.00 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 250.00 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 completely rebooked)

Unless you have remitted a deposit, please do not assume that your event has been booked or rooms have been reserved.

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 entire balance is due at a specified time prior to your event (to be discussed with your salesperson). Events must 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 we are 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

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

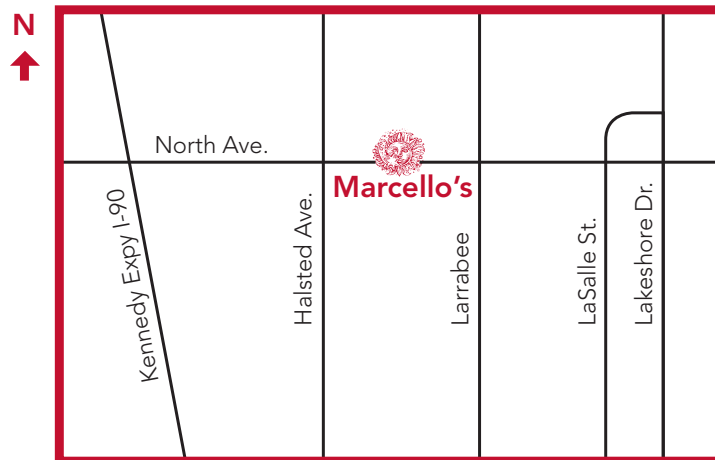
Packages: Menu packages must be selected for all guests, we do not sell items a la carte nor do we allow ordering off of our dining room menu in the private rooms. Packages are carefully priced out and designed to deliver the best event we can offer – as such, items may be added to packages for an additional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

Entertainment & Decorations, etc.: Please inform your Sales Manager prior to your event if you are hiring outside entertainment. Ask your Sales Manager about balloons and balloon bouquets. Colored linen napkins can be ordered at .30/guest. Special order linen can be ordered in many colors and styles for an additional charge. We allow most outside decorations except craft glitter, piñatas, sparklers and bubbles. Consult your Sales Manager should you need help in attaining A/V equipment, centerpieces, rental items, etc.

Additional Fees: A 1./guest cake cutting fee will be assessed for clients choosing to bring in their own cake. A 10./bottle corkage fee will be charged for clients choosing to bring in their own wine. We do not allow any other outside food or beverage, including homemade items. If your event goes past the agreed upon time or should you wish to book additional time, a 100.00 per hour, per room fee will apply.

Leftovers: While we cannot guarantee leftovers, additional items may be packed in bulk for the client to take home. We cannot give individual containers to guests. Generally speaking, appetizers will not be packed to go. Leftovers should be kept refrigerated at all times at a minimum of 41°, & should be reheated to a minimum of 165° and should be discarded after five days. 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. Having a small party or meeting? Marcello's can accommodate up to 40 guests in our Dining Room with pre-ordered Family Style meals. Please call our Catering Office for details.

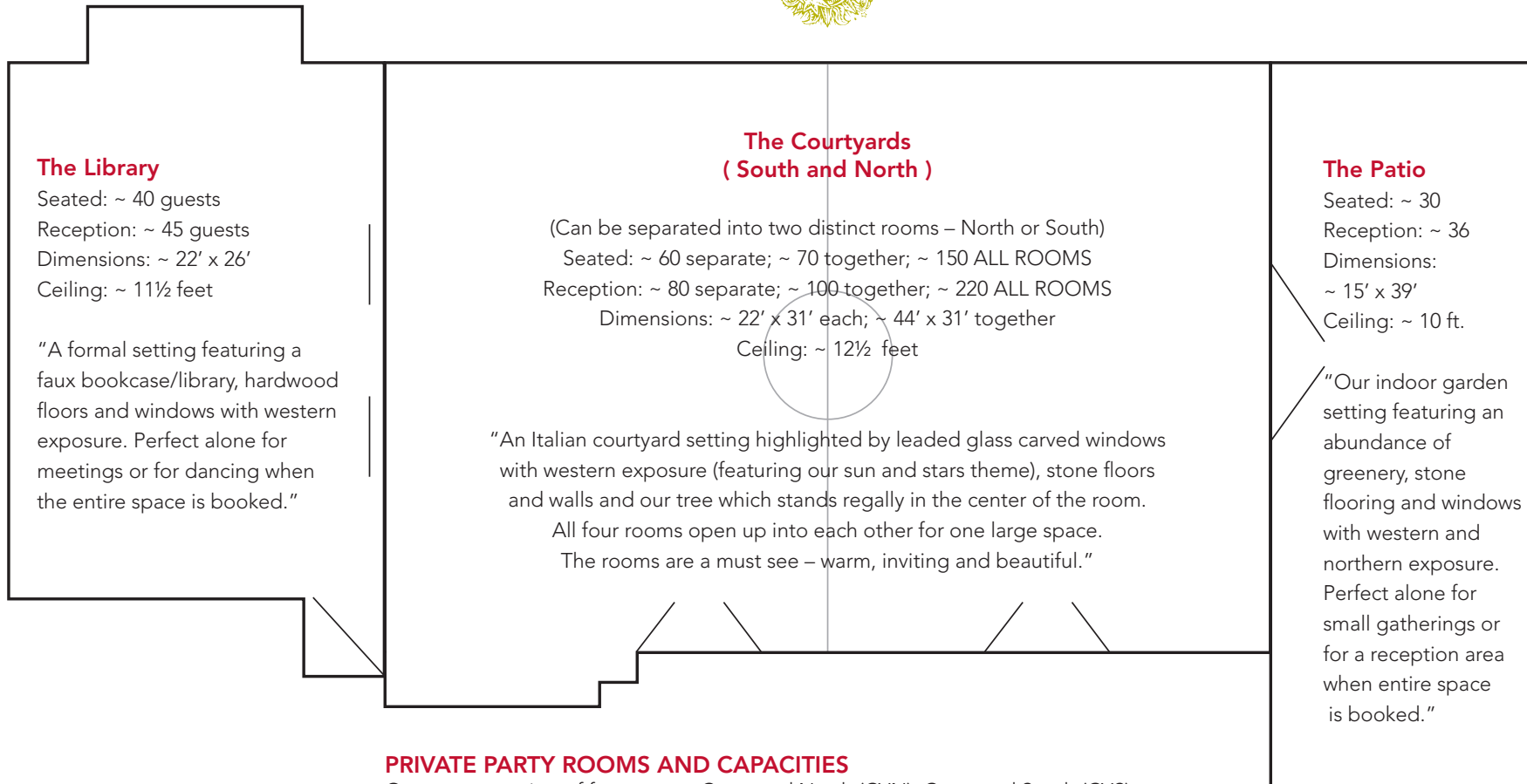


DIRECTIONS

Marcello's is located at 645 W. North Avenue in Chicago, 1½ 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 Lakeshore 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.



PRIVATE PARTY ROOMS AND CAPACITIES

Our space consists of four rooms, Courtyard North (CYN), Courtyard South (CYS), the Library (LIB) and the Patio (PAT).

GUARANTEES 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 (100.00 per hour, per room).





Plated Dinners

Plated dinners are booked for a four hour period and require place card seating and numbered tables. Choices (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, unlimited Soft Drinks and Coffee Service. Prices do not include sales tax or service charge and are subject to change.

entrée selections

Chicken

Chicken Piccata 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 Piccata with a Fresh Lemon & Caper Sauce

Veal

Veal Piccata 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

60 guest minimum for all stations & buffets. Booked for a three hour period. All items are served buffet style. Prices do not include sales tax or service charge 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 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 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

-
- 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
-

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

-
- 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
-

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

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

pizza & beer buffet

Not available Saturday evenings

Three hour open bar including:

Domestic Beer
Red & White House Wines
Imported Beer

Entrées

Assorted Thin & Crispy and Thick Crust Pizzas with a variety of toppings
Penne Pasta with Tomato Cream Sauce

Salad

Served with our Signature Focaccia Flatbread with Garlic Herb Butter and Ciabatta Dinner Rolls
Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperocini; served with our Homemade Italian Dressing

Dessert

Assorted Homemade Caramel, Cheesecake & Fudge Walnut Brownie Wedges





Sweets

All Desserts and Cakes are homemade fresh in our on-site Gourmet Bakery. Prices do not include sales tax or service charge 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 60 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
Golden 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 60 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



Wedding

Family Style Dinners are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. The menu also includes unlimited soft drinks and coffee service & is also available buffet style. Booked for a five hour period. Prices do not include sales tax or service charge and are subject to change.

bar

5 hour open bar includes:

A Selection of Red & White House Wines
Domestic & Imported Beer
A variety of Premium Liquors (Vodka, Gin, Bourbon, Scotch, Rum & Tequila), Mixers, Juices & Fruit Garnishes.
No shots, please.
Top Shelf Liquors

Champagne Toast

appetizers

Please Refer to our Appetizer Selections & choose a total of three items from either our Hand Passed or Buffet Sections in the Tier 2 Category.

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

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

entrées

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 Piccata with Lemon and Capers
Boneless Chicken Breast Marsala with Mushroom Wine Sauce
Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Lemon Pepper Rubbed & Char-grilled Norwegian Salmon
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
Char-grilled Shrimp Skewers brushed with BBQ, Teriyaki or Aglio e Olio Sauce
Char-grilled Grouper Oreganata

Swordfish Piccata 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 & Beurre Blanc 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
Black & White Striped Ravioli Stuffed with Lobster and served with Garlic & Parsley Butter
Add Eggplant or Grilled Veggies to any Pasta Entree



side dishes

Please choose two:

Double Baked Potatoes with Sour Cream & Scallions
Basil Mashed Potatoes with Brown Gravy
Oven Roasted Baby Rosemary Potatoes
Wild Rice Pilaf with Baby Peas & Toasted Almonds
Grilled Seasonal Vegetable Medley
Fresh Broccoli Florets with a Melted Citrus Butter
Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs

homemade sweets

fresh from our bakery

Custom Wedding Cake
(only certain styles and choices included, call for appointment)
Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
Assorted Gourmet Cookies and Biscotti
Mini Carrot, Chocolate, Cheese and Lemon Pastries
Assorted Truffles
Chocolate Covered Strawberries
White and Dark Chocolate Almond Bark