



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