



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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