marcello's catering

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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