



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

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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

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- 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
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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

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

