



MARCELLO'S EVENTS & CATERING MENU ON SITE CATERING

(Prices based on 2 hour duration. Please inquire about extensions and peak hour event prices)

Base Plan (Off Peak Hours): Buffet Style \$39/person *(excludes taxes & gratuities)*

Choose one(1) Salad: House or Caesar Salad

Choose one(1) Pasta: Penne, Rigatoni, (long pastas also available)

Choose one(1) Sauce: Marinara, Vodka, Alfredo

Choose two (2) Entrée's/Proteins: Chicken, Eggplant, or Veal (add \$3/per), Premium Steak &/or Seafood (add \$20/per)

Choose two (2) Styles:

Alla Marcello – fresh mushrooms, ham, mozzarella, vodka sauce

Saltimbocca – egg-battered, flash fried, prosciutto, spinach, mozzarella, garlic, lemon, white wine

Parmigiana – breaded cutlet topped with mozzarella and marinara

Marsala – fresh mushrooms, marsala wine sauce

Franchise – egg-battered, flash fried, lemon, garlic, white wine

(Sodas & Bread included), PRIVATE ROOM FEE STARTS AT \$200

ADD ONS:

Appetizers (\$7 ea. Choice/per):

Bruschetta, Calamari(Classic or Sticky), Mozzarella Sticks, Italian Eggrolls or

Piatta Rustica – A mélange of classic Italian meats, cheeses and accompaniments, (\$150 per tray)

(Inquire about other available add on options)

Coffee & Dessert (\$12 per):

Coffee, Espresso, & Cappuccinos with an assortment of fresh fruit, cookies, and mini cannolis

DRINK PACKAGES (2 hrs)

(inquire about having a private bartender)

COALED ROOTS BREWING PACKAGE (\$25/per): In-house brewed drafts, sangria and wines

BEATEN PATH PACKAGE (\$35/per): Also includes selected in-house specialty cocktails



**MARCELLO'S
EVENTS & CATERING
MENU
OFF SITE CATERING/TRAYS
(Half 8-10ppl, Full Tray 18-22ppl)**

APPETIZERS:

PIATTA RUSTICA - House made mozzarella, salami, olives, prosciutto, provolone, long hots \$150 tray
ARANCINI (15/25pcs.) - Rice ball stuffed with green peas, meat ragu, mozzarella over marinara \$55/\$85
MUSSELS - Red, Fra Diablo, Garlic white wine \$60/\$100
BRUSCHETTA - Tomato, garlic, basil, olive oil, balsamic glaze \$35/\$60
CLAMS CASINO (1.5/3dz.) - breadcrumbs, diced pepper, bacon, lemon garlic white wine sauce \$50/\$90
CALAMARI - Classic/Sticky (dusted, flash fried, tossed in honey-citrus-soy glaze, raisins, long hots \$75/\$120
EGGPLANT ROLLATINI - Egg battered, flash fried, seasoned ricotta, mozzarella, over marinara \$50/\$90
WOOD FIRED WINGS(25/50) - Honey sriracha, sticky citrus, sweet & spicy, BBQ or Mild \$45/\$85

SALADS:

CAESAR SALAD - Romaine lettuce, croutons, shaved parmesan, Caesar dressing \$45/\$85
CAPRESE - Sliced fresh mozzarella, tomato, basil, olive oil, balsamic drizzle \$70/\$130
CHOPPED ANTIPASTO - Salami, ham, provolone, tomato, red onions, cucumber, mixed lettuce \$55/\$100
MARCELLO'S SALAD - Mixed greens, tomato, apple, cucumber, celery, olives, shaved parmesan \$50/\$90
Dressings: Caesar, House Balsamic, Ranch, Bleu Cheese, others available upon request

ENTREES: Veal – add half \$15/full \$30

PARMIGIANA – lightly breaded cutlet, flash fried, topped with mozzarella and marinara \$75/\$125
ALLA MARCELLO - Mixed mushroom, ham, mozzarella, vodka sauce \$75/\$125
PICANTE - Roasted peppers, mushrooms, lemon, capers, white wine \$75/\$125
MARSALA - Fresh wild mushroom, onion, marsala wine \$75/\$125
SCALLOPINE - Artichoke, lemon caper sauce \$75/\$125
FRANCHESE - Egg battered & fried; lemon, garlic, white wine \$75/\$125
SALTIMBOCCA - Egg battered & fried; prosciutto, spinach, mozzarella, lemon, garlic, white wine \$75/\$125
MILANESE - Breaded & fried; topped with arugula and tomato salad, lemon aioli \$75/\$125
SURF AND TURF - Grilled New York strip, marinated shrimp and tomato kabob \$Market Price
SALMON - Pan seared salmon filet, thyme, lemon garlic butter sauce \$155/\$275
PORK ROLLATINI – Stuffed loin, broccoli rabe, sausage, provolone, cherry peppers, garlic aioli \$75/\$125

SPECIALTY PASTAS:

Options: Penne, Paccheri, Rigatoni, Spaghetti, Linguine, Fettucine, Capellini

MARINARA – Classic Italian red sauce, (Add: Meatball and/or Sausage h\$65/f\$100), **\$45/\$85**

ALLA VODKA - San Marzano tomato, heavy cream, garlic, shallots(Add: Chicken \$5) **\$50/\$90**

BOLOGNESE - House made slow cooked meat sauce **\$65/\$105**

LASAGNA - Bechamel, mozzarella, San Marzano tomato, meat sauce **\$65/\$105**

EGGPLANT ROLLATINI - Egg battered, flash fried, seasoned ricotta, mozzarella **\$55/\$95**

ALFREDO CON BROCCOLI - Heavy cream, butter, garlic, parmesan (Add: Chicken \$5) **\$65/\$105**

BROCCOLI RABE - Crumbled sweet Italian sausage, chili flakes, garlic aioli **\$70/\$110**

CACIO E PEPE ZUCCHINI - Fried sliced zucchini, parmesan cheese, black pepper **\$60/\$110**

CLAMS – Sauteed little neck and baby clams Red or Garlic white wine **\$80/\$140**

FRUTTI DI MARE - Calamari, shrimp, mussel, clam, Fra diavolo sauce or Scampi sauce **\$120/\$200**

LOBSTER RAVIOLI - Lobster-filled ravioli, house made vodka sauce **\$90/\$150**

MIMOSA LOBSTER RAVIOLI - Shrimp, crab meat, orange champagne cream sauce **\$100/\$160**

MUSHROOM RAVIOLI - Mushrooms, gorgonzola brandy cream sauce **\$75/\$130**

SHRIMP FANTASIA - Shrimp wrapped in prosciutto, spinach & mozzarella, white wine sauce **\$90/\$150**

SHRIMP OREGANATA - Shrimp topped with seasoned breadcrumbs, garlic, white wine sauce **\$68/\$110**

SANDWICH/WRAP TRAYS(house-made bread or long roll) (15 people) **\$95**, Ribeye add \$10:

BROCCOLI RABE CHICKEN SANDWICH - Chicken cutlet, broccoli rabe, provolone

CHICKEN PARMIGIANA SANDWICH - mozzarella, marinara SUB: Meatball or Eggplant

GRILLED RIBEYE CHEESESTEAK - Caramelized onion, shaved rib-eye, mushroom, provolone

CHICKEN CAESAR WRAP – grilled or crispy chicken, romaine, Caesar dressing

SANTA FE WRAP - Blackened chicken, corn, black beans, tomato, cheddar, sour cream

MARCELLO WRAP - Prosciutto, mozzarella, arugula, roasted pepper, basil, balsamic drizzle

ARTISAN PIZZA (16" Pies) \$25ea:

OLD FASHIONED BROOKLYN MARGARITA – Fresh mozzarella, San Marzano tomatoes, basil, parmesan, extra virgin olive oil

SHROOM - Mushroom, gruyère cheese, truffle honey, and arugula

FIG - Prosciutto, fresh mozzarella, gorgonzola, fig jam, arugula

CLAM - Baby clams, garlic, lemon, white wine

DIABLA - Pepperoni, calabrese peppers, long hots, fresh mozzarella, San Marzano tomatoes

FRANKIE - Sweet Italian sausage, roasted pepper, caramelized onions, provolone, San Marzano tomatoes

BIANCA - Mozzarella, seasoned ricotta, garlic, black pepper

VEGGIE - Mozzarella, broccoli, spinach, mushrooms, roasted peppers, garlic, olive oil

BIG BEN SQUARE (\$28) - Hand tossed Sicilian; mozzarella, San Marzano tomatoes, extra virgin olive oil

ADDITIONAL SIDES: Half Pans(only) \$40, French Fries \$35

FRIES, BROCCOLI, MIXED VEGGIES, MASHED POTATOES, PEPPERS & ONIONS



PACKAGED DRINKS

(in-house creations)

BEATEN PATH

COCKTAILS

&

COALED ROOTS

BREWING

BEATEN PATH CANNED COCKTAILS 4-PK - \$25.00

CANGRIA – *A classic Sangria Rosso introduced to the future of beverage making*

MARCELLO'S MARGARITA – *Clearly a few steps above any marg you've had*

MOSCOW MULE – *Made with our unique spice of life in-house ginger beer*

SPROTINI – *You'll never want an espresso martini from anywhere else. So take it home*

Also SOLD in kegs (20 or 30 liters) Inquire about pricing

Ask about more available varieties

COALED ROOTS BREWING – 4-PK - \$21.00

LEYENDA LAGER – *Mexican Style Lager, light, touch of richness, subtle citrus, burnt blonde in color, crisp finish, 5.4% ABV*

ill will IPA – *West Coast Style, dry-hopped, complimented with clean citrus, pleasant finish. 96 IBU's, 5.2% ABV*

HELL BENT HEFEWEIZEN – *Our Classic Hefe, citrus and spice on the nose, a touch of lemon and orange compliment the hopped flavor finish. 4.5% ABV*

PONYBOY PILSNER – *Czech Style Pilsner, Golden, light spring notes, rounded hop bitterness with a refreshing finish. 5.5% ABV*

Also SOLD in kegs (20 liters - \$150 or 30 liters - \$200)

Ask about more available varieties