

EVENT PRICING

FAMILY STYLE LUNCHEON*

four courses served family style \$35.95 per person

PLATED LUNCHEON*

a four-course meal featuring three courses served family-style, complemented by individually plated entrées \$37.95 per person

FAMILY STYLE DINNER

four courses served family style \$41.95 per person

PLATED DINNER

a four-course meal featuring three courses served family-style, complemented by individually plated entrées \$43.95 per person

EVENING COCKTAIL HOUR EVENT

\$41.95 per person

All final prices will include 6.625% NJ sales tax and 20% gratuity.

**Luncheons require 30 person minimum as we are only open for private events and/or a \$1,500.00 food & beverage minimum. This excludes the holiday season during the month of December.*

ADDITIONAL UPGRADES

CASH BAR each guest is responsible for their own bar bill

CONSUMPTION BAR bar bill will reflect the total of all alcoholic beverages ordered by guests

SPECIALTY COCKTAIL BAR choice of one or two specialty craft cocktails designed for your event +18 per person

BOTTOMLESS MIMOSA & BELLINI BAR fresh fruit | nectars | juices | bar display +16 per person

HOUSE WINE PACKAGE wine & prosecco | 35 per bottle

HOUSE BEER PACKAGE domestic beer | 5 per bottle

PRIVATE IN-ROOM BAR & BAR TENDER (excludes the cost of beverages consumed) +150

Please note, if your event requires beverage services that included alcoholic beverages, a \$75 bar tending fee will be added to your final bill.

DECOR

COLORED & PATTERNED NAPKINS color chart available upon request +2

CUSTOM MENU DESIGN designed and printed +4

DISPLAY WALL welcome drinks | gift display | prosecco wall +100

CUSTOM FLORALS WITH BUD VASES price subject to design

EVENTS

FAMILY STYLE | PLATED MENU

FIRST COURSE

choice of one (1)

HOUSE SALAD mixed baby greens | shaved provolone cheese | honey balsamic vinigariatte

CAESAR SALAD crisp romaine | housemade caesar dressing | croutons +3.50

ARUGULA SALAD arugula | cherry tomato | red onion | parmigiano reggiano cheese | lemon & olive oil +3.50

MARSILIO'S CHOPPED ANTIPASTO crisp romaine | provolone cheese | salami | roasted red pepper | black olives | mozzarella | egg | tuna | housemade italian dressing +5

BEET SALAD roasted beets | red onions | candied walnuts | goat cheese | mixed baby greens | lemon & olive oil +3.50

SECOND COURSE

choice of two (2)

VODKA RIGATONI house made light plum tomato cream sauce

PENNE house made marinara

PENNE oil | garlic | broccoli rabe | pancetta +4

FETTUCINE alfredo sauce | sausage +4.50

GNOCCHI choice of sauce (marinara | oil & garlic) +5

TORTELLINI choice of sauce (pesto | marinara | oil & garlic) +3.50

RAVIOLI choice of sauce (marinara | oil & garlic) +5

BRAISED BEEF PAPPARDELLE cippolini onion | roasted plum tomato | sherry cream sauce | port wine +5

THIRD COURSE

choice of three (3)

CHICKEN CACCIATORE seasoned and roasted bone-in chicken | rosemary | white wine | red wine vinegar

CHICKEN FRANCAISE egg battered | lemon | white wine

CHICKEN MARSALA marsala wine | mushrooms

CHICKEN MILANESE lightly breaded | pan-fried | lemon | white wine | capers

CHICKEN SALTIMBOCCA prosciutto | mozzarella | spinach | marsala sage sauce

CHICKEN PARMIGIANO pan-fried | breaded | mozzarella | fresh marinara

CHICKEN PICATTA egg battered | pan-fried | lemon | white wine | capers

CHICKEN VITTORIA sautéed breast of chicken | tomato | artichoke heart | mozzarella | white wine sauce +2

EGGPLANT ROLLATINI thinly sliced pan-fried eggplant | whipped ricotta | marinara | mozzarella

PORK MILANESE scallopini lightly breaded | lemon butter | white wine sauce | capers

TUSCAN SALMON sautéed salmon | cherry tomatoes | mushrooms | white wine

VEAL PARMIGIANO pan-fried | breaded | mozzarella | fresh marinara +20

VEAL SCALLOPINI | FILET MIGNON | NY STRIP | PORK CHOP | VEAL CHOP +20

EVENTS

FAMILY STYLE | PLATED MENU

FOURTH COURSE

choice of one (1)

CHOCOLATE CAKE

CHEESE CAKE

TIRAMISU +3

CANNOLIS +2

CAN'T DECIDE (cannoli | tartufo | tiramisu) +7

BEVERAGES

included in fixed price

SODA | ICED TEA | JUICE | HOT TEA | COFFEE

PRIVATE EVENTS

Room is reserved and completely private for the entirety of the event.

Friday night private events have a room charge minimum of **\$4,500 plus tax + gratuity**.

Saturday night private events have a room charge minimum of **\$6,000 plus tax + gratuity**.

Room charge includes the cost of food and beverages, decor, etc.

Weeknight (Wednesday, Thursday & Sunday) private events must have a **minimum of 35 people**.

SEMI-PRIVATE EVENTS

Room is reserved partially for the entirety of the event and divided with room decor.

Semi-private events must have a **maximum of 30 people**.

Weeknight (Wednesday, Thursday & Sunday) semi-private events are subject to availability.

DEPOSIT

\$100 non-refundable deposit is required at time of booking your event.

Deposit will hold the date, time, room and minimum headcount for the event.

GUEST COUNT

The final guaranteed number of guests must be received by Marsilio's via phone or email one (1) week prior to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee.

You will be charged for the actual guest count in the case it exceeds your guaranteed number.

EVENTS

COCKTAIL HOUR RECEPTION

PASSED HORS D'OEUVRES | APPETIZER BUFFET MENU

choice of six (6)

HOUSE SALAD
CAESAR SALAD
ANTIPASTO SKEWERS
ARTICHOKE HEARTS LIMONE
EGGPLANT ROLLATINI
SAUSAGE STUFFED MUSHROOMS
TUSCAN BRUSCHETTA
GARLIC BREAD WITH DIPPING SAUCE

PENNE MARINARA
VODKA RIGATONI
CAPRESE SALAD
GREEN BEANS ALMONDINE
MINI ROEBLING AVENUE MEATBALLS
SAUSAGE, PEPPERS AND ONIONS
MINI CHICKEN PARM SLIDERS

ADDITIONAL UPGRADES

CLAMS CASINO middle neck clams | peppers | onions | bacon | butter | white wine +\$3.00 per piece

MINI CRAB CAKES +3.50 per piece

SHRIMP COCKTAIL +3.50 per piece

SHRIMP SCAMPI +3.50 per piece

CALAMARI FRITTO cherry peppers | marinara +4

CHOPPED ANTIPASTO crisp romaine | roasted peppers | olives | provolone | egg | fresh mozzarella
imported tuna | salami | italian dressing +3.50

ITALIAN CHARCUTERIE DISPLAY includes assorted cheeses, meats fruits and nuts +7.50

PENNE oil | garlic | broccoli rabe | pancetta +4

PENNE oil | garlic +\$2.50

RAVIOLI choice of sauce (marinara | oil & garlic) +5.50

BRAISED BEEF PAPPARDELLE cippolini onion | roasted plum tomato | sherry cream sauce | port
wine +5.50