



SAMPLE EVENT MENU

LUNCH

INSALATA

INSALATA MISTA

Spring mix tossed in a balsamic dressing with shaved provolone

PASTA

VODKA RIGATONI - AND - PENNE MARINARA

ENTRÉES

PORK MILANESE

Pork scallopini lightly breaded served in a lemon butter white wine sauce with fresh basil

CHICKEN CACCIATORE

Marsilio's original since 1951
Roasted seasoned chicken in a light white wine sauce

EGGPLANT ROLLATINI

Thinly sliced eggplant filled with a whipped ricotta cheese, served with a light marinara sauce

DESSERT

CHOCOLATE BLISS / NY CHEESE CAKE

COFFEE / TEA / SODA

\$29.95 PER PERSON + 20% GRATUITY + 7% SALES TAX





SAMPLE EVENT MENU

DINNER

INSALATA

INSALATA MISTA

Spring mix tossed in a balsamic dressing with shaved provolone

PASTA

VODKA RIGATONI - AND - PENNE MARINARA

ENTRÉES

PORK MILANESE

Pork scallopini lightly breaded served in a lemon butter white wine sauce with fresh basil

CHICKEN CACCIATORE

Marsilio's original since 1951
Roasted seasoned chicken in a light white wine sauce

TUSCAN SALMON

Sautéd salmon garnished with
cherry tomatoes / mushrooms / white wine

DESSERT

CHOCOLATE BLISS / NY CHEESE CAKE

COFFEE / TEA / SODA

\$34.95 PER PERSON + 20% GRATUITY + 7% SALES TAX



SAMPLE EVENT MENU
LUNCHEON OR DINNER BUFFET

INSALATA

INSALATA MISTA

Spring mix tossed in a balsamic dressing with shaved provolone

PASTA

VODKA RIGATONI - OR - PENNE MARINARA

ENTRÉES

CHICKEN CACCIATORE

Marsilio's original since 1951

Roasted seasoned chicken in a light white wine sauce

EGGPLANT ROLLATINI

Thinly sliced eggplant filled with a whipped ricotta cheese,
served with a light marinara sauce

ROASTED GARDEN VEGETABLE MEDLEY

DESSERT

CHOCOLATE BLISS / NY CHEESE CAKE

COFFEE / TEA / SODA

LUNCHEON

\$29.95 PER PERSON + 20% GRATUITY + 7% SALES TAX

DINNER

\$34.95 PER PERSON + 20% GRATUITY + 7% SALES TAX