



PRIVATE DINING ROOM

PLEASE PROVIDE THE FOLLOWING INFORMATION

Name			
Telephone			
Email Address			
Date of Event		Number of Guests	

SALAD OPTIONS

Caesar Salad	
Marsilio's Chopped Antipasto	
Spinach Salad	
Beet Salad	
Arugula Salad	
Heirloom Tomato Caprese	
<i>Additional \$3.50 per person</i>	

PASTA OPTIONS

Spaghetti Bolognese	
Penne Michael Leonardo	
Orecchiette con Pancetta	
Fettuccine Alfredo with Sausage	
Fettuccine Amatriciana	
Braised Beef Papardelle	
<i>Additional \$3.50 per person</i>	

APPETIZERS

Stuffed Mushrooms	
Calamari Fritto	
Clams Casino	
Mussels Marinara	
Eggplant Rollatini	
Shrimp Francaise (two per person)	
Artichoke Limone	
Clams Zuppa	
Marsilio's Portabello Mushrooms	
<i>Additional \$9.95 per person (3) choose</i>	
<i>Additional \$12.95 per person (4) choose</i>	

DESSERT OPTIONS

Tiramisu	
NY Cheese Cake	
Mini Cannoli	
Tartufo	
Chocolate Lava Cake	
Nutella Cheese Cake	
Fresh Mixed Berries	
Blackberry Cabernet Gelato	
<i>Additional \$5.00 per person</i>	





PRIVATE DINING ROOM MENU OPTIONS

ANTIPASTO TABLE	
Salumi E Formaggio (Gourmet Meat / Cheese / Fresh Fruit)	\$10.95 pp
Crudites Platter (Vegetables / Crackers / Dip)	\$6.95 pp
Both	\$15.95 pp

BUTLER STYLE HORS D'OEUVRES (choose 4)			
Tuscan Brushetta		Fillet Mignon Puffs	
Rumaki (Scallops wrapped in bacon)		Artichoke Hearts Oreganata	
Mini Crab Cakes		Shrimp Scampi	
Stuffed Mushrooms		Sausage Pepper Onion Kabobs	
Broccoli Rabe & Sausage Bread		Fillet of Beef Crostini	
<i>Additional \$14.95 per person</i>			

ENTRÉES			
Chicken Cacciatore		Tilapia Provincial Style	
Chicken Vittoria		Salmon Tuscan Style	
Chicken Sorrentino		Tilapia Francaise	
Chicken Parmigiana		Flounder Florentine	
Chicken Asparagus with Prosciutto & Cheese in Lemon Butter		Pork Marsala in a Wild Mushroom Sauce	
Chicken Saltimbocca		Pork Milanese	

ENTRÉE OPTIONS			
Fillet Mignon Au Poivre (6oz)		Veal Milanese	
Veal Parmigiana		Crab Cakes	
Veal Francaise		Veal Saltimbocca	
Veal Asparagus with Prosciutto & Cheese in Lemon Butter		Veal Marsala in a Wild Mushroom Sauce	
<i>Additional \$7.00 per person</i>		Fillet Mignon (6oz)	





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

Sautéed 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

DINNER

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

