

# EVENT MENU

## *first course*

### HOUSE SALAD

mixed baby greens / shaved provolone cheese / honey balsamic vinigariatte

### CAESAR SALAD +3.50

crisp romaine / housemade caesar dressing  
/ croutons

### ARUGULA SALAD +3.50

arugula / cherry tomato / red onion / parmigiano  
reggiano cheese / lemon & olive oil

### MARSILIO'S CHOPPED ANTIPASTO +5.00

crisp romaine / provolone cheese / salami /  
roasted red pepper / black olives / mozzarella /  
egg / tuna / housemade italian dressing

### BEET SALAD +3.50

roasted beets / red onions / candied walnuts /  
goat cheese / mixed baby greens  
lemon & olive oil

## *second course*

### VODKA RIGATONI

rigatoni / housemade light plum tomato cream sauce

### PENNE MARINARA

housemade marinara

fettuccine alfredo with sausage +4.50

gnocchi with choice of sauce +4.50/5.00

tortellini or ravioli with choice of sauce +3.50 /5.00

braised beef pappardelle +4.50

pasta with oil / garlic / broccoli rabe / pancetta +4.00

pasta with oil & garlic +2.50

## *third course*

### CLASSIC ITALIAN CHICKEN

choice of

cacciatore / parmigiano / marsala / francaise / milanese  
/ piccata / saltimbocca

### PORK MILANESE

scallopini lightly breaded / lemon butter / white  
wine sauce / capers

### EGGPLANT ROLLATINI

thinly sliced pan-fried eggplant / whipped  
ricotta / marinara / mozzarella

### TUSCAN SALMON

sautéed salmon / cherry tomatoes / mushrooms /  
white wine

### MARSILIO'S SPECIALTY CHICKEN

sorrentino / vittoria / bergamo +2.00

veal scaloppini / ny strip steak / filet mignon /  
pork chop / veal chop +20.00 per order

## *desserts*

choice of one (1)

### CHOCOLATE CAKE / CHEESE CAKE / ASSORTED ITALIAN COOKIES

tiramisu +3.00 / cannolis +2.00 / can't decide dessert +7.00



# EVENT MENU

## BAR & DRINKS

soda / iced tea / black coffee included

### *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

#### BOTTOMLESS MIMOSA & BELINNI BAR

fresh fruit / nectars / juices / bar display  
+16 per person

#### HOUSE WINE & BEER

wine & prosecco / 35 per bottle  
domestic beer / 5 per bottle

#### SPECIALTY COCKTAIL

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

#### PRIVATE IN-ROOM BAR AND BARTENDER\*

+150  
\*excludes the cost of beverages consumed

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

## DECOR

#### COLORED & PATTERNED NAPKINS

\*color chart available upon request  
+2.00 per person

#### CUSTOMIZED MENU DESIGN DESIGNED & PRINTED

+4.00 per person

#### CUSTOM FLORALS WITH BUD VASES

\*price subject to design

#### PROSECCO / DISPLAY WALL

welcome drinks / gift display  
+100 rental fee

## 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.



# EVENT MENU

## COCKTAIL HOUR RECEPTION PASSED HORS D'OEUVRES / APPETIZER BUFFETS

choice of five (5)

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 OPTIONS PER PERSON

PENNE WITH OIL AND GARLIC  
+\$2.50 per person

CLAMS CASINO  
+\$3.00 per piece

MINI CRAB CAKES / SHRIMP COCKTAIL  
& SHRIMP SCAMPI  
+3.50 per piece

CALAMARI FRITTO  
+4.00 per person

CHOPPED ANTIPASTO  
+3.50 per person

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

BRAISED BEEF PAPPARDELLE

RAVIOLI OR TORTELLINI

*choice of  
marinara, alfredo, vodka or roasted garlic & basil sauce*

PASTA WITH OIL, GARLIC, PANCETTA & BROCCOLI RABE  
+5.50 per person



# EVENT MENU

## PRIVATE & SEMI-PRIVATE

### 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.**

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

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 minimum of 22 people and 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 three (3) business days 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.



# EVENT MENU

## BASE PRICING

### FAMILY STYLE / BUFFET LUNCHEONS

\$35.95 per person  
+ 20% gratuity and 6.625% NJ sales tax

### PLATED LUNCHEONS

*family style salad, pasta, and dessert courses  
with plated entrées*

\$37.95 per person  
+ 20% gratuity and 6% NJ sales tax

### FAMILY STYLE / BUFFET DINNER

\$41.95 per person  
+ 20% gratuity and 6.625% NJ sales tax

### PLATED DINNERS

*family style salad, pasta, and dessert courses  
with plated entrées*

\$43.95 per person  
+ 20% gratuity and 6% NJ sales tax

### EVENING COCKTAIL HOUR EVENT

\$41.95 per person  
+ 20% gratuity and 6.625% NJ sales tax

*Luncheons require 30 person minimum as we are only open for private events  
&/or a \$1,500.00 Food & Beverage minimum.*

*This excludes the holiday season during the month of December.*

*Buffet options are available for parties with a minimum guest count of 30 people.*

### BUFFET EVENTS INCLUDE:

choice of one (1)

**HOUSE SALAD / CEASAR SALAD**

choice of one (1)

**PENNE MARINARA / VODKA RIGATONI**

choice of two (2)

**ENTRÉES**

*(listed on page 1)*

**SEASONAL VEGETABLE**

choice of one (1)

**CHOCOLATE CAKE / CHEESECAKE / ASSORTED ITALIAN COOKIES**