

# BANQUET MENU

SEATED | FAMILY STYLE | BUFFET STYLE EVENTS



Semi Private Events | 25 person maximum

Private Events | 35 person minimum

## SALAD COURSE

### HOUSE SALAD

spring mix / balsamic dressing / shaved provolone

CAESAR SALAD +3 per person

ARUGULA SALAD +3 per person

BEET SALAD +3.50 per person

MARSILIO'S CHOPPED ANTIPASTO +4.50 per person

## PASTA COURSE

### VODKA RIGATONI AND PENNE MARINARA

FETTUCCHINE ALFREDO WITH SAUSAGE +4.50 per person

GNOCCHI BOLOGNESE +4.50 per person

BRAISED BEEF PAPPARDELLE +4.50 per person

PASTA WITH GARLIC / OIL / PANCETTA / BROCCOLI RABE +4.50 per person

PASTA WITH GARLIC AND OIL +2.50 per person

## ENTRÉE

(CHOICE OF THREE)

ALL ENTREES SERVED WITH VEGETABLE MEDLEY

**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 PICATTA** egg battered / pan-fried / lemon / white wine / capers

**CHICKEN PARMIGANO** pan-fried / breaded / mozzarella / fresh marinara

**CHICKEN MILANESE** lightly breaded / pan-fried / lemon / white wine / capers

**PORK MILANESE** scallopini lightly breaded / lemon butter / white wine sauce / capers

**TUSCAN SALMON** sautéed salmon / cherry tomatoes / mushrooms / white wine

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

**VEAL CHOP / FILET MIGNON / NEW YORK STRIP / VEAL PARM +15 PER ORDER**

## BANQUET MENU CONTINUED

SEATED | FAMILY STYLE | BUFFET STYLE EVENTS



### DESSERT

CHOCOLATE BLISS CAKE / NEW YORK CHEESE CAKE

### BEVERAGES

SODA / TEA / COFFEE

### BAR PACKAGES

#### CONSUMPTION TAB

BAR BILL WILL REFLECT ALL DRINKS ORDERED BY GUESTS  
UPON CONSUMPTION

#### CASH BAR

EACH GUEST IS RESPONSIBLE FOR THEIR OWN BAR CONSUMPTION TAB

#### HOUSE WINE & BEER

HOUSE WINE & PROSECCO / \$30 PER BOTTLE

HOUSE DOMESTIC BEER / \$5 PER BOTTLE

#### SPECIALITY COCKTAIL / MIMOSA & BELINNI BAR

+ 12 PER PERSON • GARNISHES / NECTARS / JUICES

#### CUSTOMIZED DISPLAY

AVAILABLE FOR • PROSECCO WALL / DESSERT DISPLAY / FAVOR DISPLAY

+ 100 RENTAL FEE

### PRICING

#### LUNCHEON

\$35.95 PER PERSON + 20% GRATUITY + 6.62 % SALES TAX

*\$1,500 minimum + 20% GRATUITY + 6.62 % SALES TAX*

#### DINNER

\$39.95 PER PERSON + 20% GRATUITY + 6.62 % SALES TAX

## EVENT MENU

COCKTAIL HOUR | HORS D'OEUVRES | BUFFET STYLE EVENTS

Semi Private Events | 25 person maximum

Private Events | 35 person minimum

### LUNCHEON\* | \$35.95 PER PERSON • DINNER | \$39.95 PER PERSON

+ 20% GRATUITY + 6.62 % SALES TAX

(CHOICE OF 5)

HOUSE SALAD

ANTIPASTO SKEWERS

ARTICHOKE HEARTS  
LIMONE

EGGPLANT ROLLATINI

STUFFED MUSHROOMS

TUSCAN BRUSCHETTA

GARLIC BREAD WITH  
CHEESE DIPPING SAUCE

PENNE MARINARA

VODKA RIGATONI

MUSSELS  
*(marinara, spicy, or  
oil and garlic)*

GREEN BEANS  
ALMONDINE

MINI ROEBLING  
AVENUE MEATBALLS

SAUSAGE, PEPPERS  
AND ONIONS

SESAME HOISIN  
CHICKEN SKEWERS

### ADDITIONAL OPTIONS PER ITEM

**+\$2.50 PER PERSON**

PENNE WITH OIL AND  
GARLIC

**+\$2.50 PER PIECE**

CLAMS CASINO

**+ \$3.50 PER PIECE**

MINI CRAB CAKES

SHRIMP COCKTAIL

SHRIMP SCAMPI

**+\$4.00 PER PERSON**

CALAMARI FRITTO

**+\$3.50 PER PERSON**

BEEF SALAD

ARUGULA SALAD

CESAR SALAD

CHOPPED ANTIPASTO

**+\$5.50 PER PERSON**

BRAISED BEEF PAPPARDELLE

RAVIOLI *(choice of marinara,  
alfredo, vodka or roasted  
garlic and basil)*

PASTA WITH OIL, GARLIC,  
PANCETTA AND BROCCOLI  
RABE

CHARCUTERIE BOARD  
*(includes assorted cheeses,  
meats fruits and nuts)*

### BAR OPTIONS

**CONSUMPTION TAB** | BAR BILL WILL REFLECT ALL DRINKS ORDERED BY GUESTS AUPON CONSUMPTION

**CASH BAR** | EACH GUEST IS RESPONSIBLE FOR THEIR OWN BAR CONSUMPTION TAB

**HOUSE WINE & BEER** | HOUSE WINE & PROSECCO / \$30 PER BOTTLE • HOUSE DOMESTIC BEER / \$5 PER BOTTLE

**SPECIALITY COCKTAIL / MIMOSA & BELINNI BAR** | \$14 PER PERSON • GARNISHES / NECTARS / JUICES

\*Luncheon events must meet \$1,500 minimum + 20% GRATUITY + 6.62 % SALES TAX

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