

# Catering Menu

*Creative food*  
*Incredible service*



*Marsilio's*  
**KITCHEN**  
EST. 1951

**catering**

Order today!

609.915.6137

[www.marsiliokitchen.com](http://www.marsiliokitchen.com)

# continental breakfast \$7.5

Assorted muffins, Danishes, cinnabuns, crumb cake and artisan bagels. Continental breakfast includes jellies, sweet butter flavored cream cheeses and full coffee service featuring regular decaf and assorted Tazo teas.



## breakfast

### **Breakfast Buffet.....\$5**

Assorted muffins, Danish, scones, cinnabuns, crumb cake, local bakery bagels, cream cheese, butter and jellies,

### **Bagel Spread.....\$6**

Assorted bakery bagels, smoked salmon, sliced tomato, red onion, homemade cream cheese, butter and jellies

### **Executive Breakfast .....\$12**

Fresh fruit tray, muffins, Danish, cinnabuns, crumb cake, local bakery bagels, accompanied by cream cheese, butter and jellies, includes fresh squeezed Florida orange juice, coffee service

### **Fruit Salad.....\$4**

Seasonal hand cut fruit including honeydew, cantaloupe, gold pineapple, and assorted fresh berries

### **Yogurt.....\$2**

Individual packed low fat yogurt, assorted flavors

### **Yogurt Parfaits.....\$3**

Vanilla low fat yogurt, assorted fresh berries, organic honey, homemade granola

## hot breakfast

### **Egg Sandwiches.....\$6**

fresh eggs, toasted bagels or English muffin, aged cheddar cheese, selection of country ham, pork sausage or hickory smoked bacon

### **Italian Egg Strata.....\$5**

Baked egg casserole with sautéed zucchini, red peppers, spinach, provolone, goat cheese, fresh rosemary, layered with ciabatta bread

### **Classic Breakfast.....\$11**

scrambled eggs, selection of pork sausage or hickory smoked bacon, Yukon gold potatoes

\*add healthy apple walnut pancakes with maple butter.....\$ 5

## beverages

### **Coffee Service.....\$2.5**

Freshly brewed coffee , regular, decaf , assorted Tazo teas. Includes, raw sugar, sweeteners and cream

### **Breakfast Juices.....\$3**

Fresh Florida orange juice, apple and cranberry juices



# salads

## **Classic Caesar ....\$4.00**

baby romaine, garlic crostini, shaved locatelli cheese, homemade lime dressing

## **Marsilios House Salad.....\$3.85**

Mixed greens, cucumbers, carrots, grapes tomatoes, aged balsamic dressing

## **Mediterranean Salad .....\$4.25**

Mixed greens, goat milk feta, oil cured olives, cucumbers, sweet red peppers, herbed vinaigrette

## **Harvest Salad.....\$4.25**

Spring mix greens, roasted pecans, dried cranberries, goat cheese, sweet raspberry vinaigrette

## **Chop House Salad.....\$4.25**

Baby romaine, thick cut hickory smoked bacon, avocado, crumbled blue cheese, blue cheese dressing

## **Caprese Salad.....\$4.95**

Grape tomatoes, fresh whole milk mozzarella, garden basil, aged balsamic dressing

## **Pan Roasted Potato Salad.....\$4.00**

Red bliss potatoes, hickory smoked bacon, trio of sweet peppers, fresh parsley, ranch dressing

## **Asian Pasta Salad.....\$4.00**

Soba noodles, Mandarin oranges, snow peas, napa cabbage, fresh cilantro, sesame ginger dressing

## **Tuscan Pasta Salad.....\$4.00**

Orrechiette shaped pasta, roasted garlic, baby spinach, sautéed red pepper, chopped roma tomatoes



## corporate specials

### **Signature Box Lunch..... \$10.99**

Choice of sandwich or wrap, salad, jumbo chocolate chip cookie

### **Roebling Buffet .....\$13.75**

Choice of any salad, assortment of sandwich or wrap, signature sweets platter

### **Capital Gourmet Buffet.....\$14.95**

Choice of any two salads, selection of sandwiches & wraps, signature sweets platter



# sandwiches

all sandwiches \$7.50

## Big Eye Tuna

White meat tuna, fresh parsley, celery, sweet carrots, homemade lemon mayo

## Tuscan Chicken

Chicken cutlet, aged provolone, red peppers, baby arugula

## Angus Beef

Roast beef, New York cheddar, horseradish mayo

## Country Ham & Swiss

Hand carved country ham, swiss, honey mustard

## Smoked Turkey & Brie

Smoked turkey, imported French style brie, honey mustard

## Turkey BLT

Oven roasted turkey, hickory smoked bacon, pepper jack cheese

## Healthy Garden

Grilled baby eggplant, sweet red peppers, zucchini, white bean hummus

## Caprese

Fresh mozzarella cheese, beefsteak tomato, sweet soppressata, roasted peppers



# wraps

all wraps \$7.25

## Southwest Wrap

Grilled marinated chicken, Monterey jack cheese, sweet peppers and onions, sour cream, homemade guacamole

## Steakhouse Wrap

Flame broiled flank steak, aged provolone, long hot peppers, horseradish dressing, roma tomatoes, baby romaine

## Grilled Chicken Caesar Wrap

Marinated grilled chicken, baby romaine, sliced locatelli, homemade lime caesar dressing

## Mediterranean Wrap

Grilled eggplant, zucchini, sweet red pepper, basil pesto, multigrain wrap

# sweets

## Signature Sweet Tray..... \$4

Assorted gourmet cookies, caramel pecan brownies, lemon bars

## Jumbo Cookies .....\$2

4 oz Classic chocolate chip and oatmeal raisin

## Brownies and lemon squares..... \$4

Caramel walnut brownies, French style lemon squares

## Custom cakes.....Varies

Available for birthdays, promotions, retirements

## Gourmet Cupcakes .....\$3

Red velvet, vanilla buttercream frosting

Double chocolate cake, dark chocolate ganache

## Chocolate Dipping Station.....\$6

Dark chocolate sauce served with strawberries, pineapple and lemon pound cake



# Hot Entrees Classics

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## **Chicken Cacciatore.....\$9**

Roasted chicken, rosemary, garlic, white wine

## **Mushroom Chicken.....\$10**

Country chicken, wild mushrooms, sherry wine reduction

## **Chicken Saltimboca.....\$10**

Chicken breast, prosciutto, fresh mozzarella, marsala wine

## **Chicken Parmigiano.....\$10**

Pan fried chicken, mozzarella cheese, fresh marinara

## **Beef Tenderloin.....\$16**

Whole roasted tenderloin, wild mushrooms, sweet onions, demi glace

## **Eggplant Rollatini.....\$9**

Thin eggplant, ricotta cheese filling, classic marinara

## **Tilapia Puttanesca.....\$12**

Fresh tilapia fillet, cured olives, capers, grape tomatoes, white wine

## **Crispy Salmon.....\$12**

Fresh Atlantic salmon, roasted vegetable, lemon broth, tarragon

## **Marsilios Crabcake.....\$16**

Maryland jumbo lump, lemon aioli

## **Mexican "Make Your Own Fajita".....\$12**

Grilled chicken and steak, Monterey jack cheese, homemade guacamole, sour cream, pico de gallo, flour tortillas



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# Pasta Favorites

## **Pasta Rigatoni.....\$9**

Rigatoni, herb rubbed roasted chicken, roma tomatoes, garlic cream sauce

## **Sunday Gravy.....\$12**

Penne pasta, homemade meatballs, sweet sausage, Sunday gravy

## **Ravioli Pasticcio.....\$9**

Four cheese ravioli, tomato cream sauce, pancetta, sweet baby onions

## **Tuscan Penne.....\$9**

Sautéed Tuscan vegetables, fresh tomato basil sauce, shaved locatelli cheese

## **Classic Baked Ziti.....\$11**

Ziti, ricotta and mozzarella cheese, Sunday gravy

## side dishes

all side dishes **\$4.00**

French green beans, toasted almonds - Homemade mashed potatoes - rosemary roasted red bliss potatoes - maple spiked mashed sweet potatoes - broccoli rabe with garlic and olive oil - garden zucchini with parmesan cheese - sautéed summer vegetable medley - grilled asparagus with sea salt - Moroccan style couscous pilaf

# reception platters

**grilled vegetable platter..... \$3.95**

Red pepper, asparagus, zucchini, red onion, eggplant, portabello mushrooms drizzled with virgin olive oil and fresh basil, all served with artisan breads

**little Italy antipasto .....\$7.95**

Fresh mozzarella cheese, sharp provolone cheese, sweet soppressata, marinated artichoke hearts, eggplant, roasted red peppers, assorted Italian and Greek olives, all served with artisan breads

**gourmet fruit & cheese board..... \$6.95**

Selection of fresh fruits beautifully displayed and served with imported and domestic cheeses including brie, horseradish cheddar, Vermont cheddar, dill havarti, aged Swiss and spicy jalapeño jack cheese. All accompanied by dried fruits, nuts and table crackers

**petite gourmet sandwiches..... \$4.00**

- USDA Prime roast beef with a spicy horseradish sauce
- Grilled chicken salad with walnuts, grapes, parsley
- Oven roasted turkey breast with lemon herb mayo
- Virginia smoked honey ham, imported Swiss cheese
- Fancy albacore tuna with a lime avocado dressing
- vegetable ,zucchini, red pepper, eggplant and basil

**mediterranean station..... \$7.00**

Homemade hummus, stuffed grape leaves, imported kalamata olives, marinated artichoke hearts, French feta cheese and grilled pita bread

**fruit skewers..... \$4.00**

Seasonal fresh fruit, hand cut and assembled on a skewer, includes gold pineapple, honeydew, cantaloupe, fresh strawberries garnished with mint and an orange honey yogurt dipping sauce

**chocolate dipping station.....\$5.00**

Rich creamy dark chocolate fondue accompanied by fresh strawberries, gold pineapple chunks and tropical mangos (seasonal)





## hors d' oeuvres

### **Meats**

Chicken Quesadilla, Roasted Corn, Jack Cheese, Sour Cream \$2.50

Teriyaki Chicken and Pineapple Kabobs \$2.50

Asian Style Chicken Wings, Mahogany Glaze \$2.50

Beef Wellington, Sautéed Mushrooms, Puff Pastry \$4.00

New Zealand Lollipop Lamb Chops, Mint Jelly \$4.50

Pigs in a Blanket, Kosher Hot Dogs, Spicy Mustard \$2

Sautéed Beef Tenderloin Brochette, Sweet Red Peppers \$3.75

North Carolina Smoked Baby Back Ribs, Apple Cider Glaze \$3.25

Steamed Pork Potstickers, Plum Sauce \$3.00

### **Seafood**

Butterflied Gulf Shrimp Skewered, Mango Chutney \$3.00

Asian Shrimp Spring Roll, Spicy Chillies, Sweet Dipping Sauce \$3.00

Petite Jumbo Lump Crabcakes, Roasted Red Pepper Sauce \$3.

Seared Ahi Tuna, Wasabi Cream \$4.00

Roasted Sea Scallops, Hickory Smoked Bacon, Toasted Breadcrumbs \$4

### **Vegetable**

Spinach and Feta Cheese Phyllo Triangles \$2.5

Endive Spears, Herbed Goat Cheese, Diced Red Peppers \$3.00

Imported Brie Cheese stuffed with Apples and wrapped in Puff Pastry \$3.50

Homemade White Pizza, Roasted garlic, Goat Cheese \$ 2.75

Mini Fruit Kabobs, Mint Yogurt Sauce \$3.00

Tuscan Crostini, Roma Tomato Brushetta, Fresh Basil \$2.50

# at your service

## **Service Personnel**

Professionally trained and fully uniformed servers, bartenders, chefs and event supervisors are available upon request.

We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

Servers \$30.00 hr

Bartender \$30.00 hr

Chef \$35.00 hr

Event Supervisor \$35.00 hr

## **Ordering**

Please allow at least 24-hours notice for placing an order.

We do our best to accommodate last minute orders.

## **Delivery and Set Up**

We deliver to Mercer County, NJ and Bucks County, PA.

Delivery fees range from \$29 to \$51.

## **Billing**

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available only after completing an application and providing a credit card number.

## **Equipment**

All catering deliveries are furnished with high quality black plastic disposable platters, plates, and cutlery. We can also provide chafing dishes, linens, fine china, glasses, silverware, table and chairs as needed.

## **Flowers**

Flowers and seasonal arrangements can add a special touch to any event. Please ask about a recommendation for flowers for your event. We work with several local florists and can assist you in creating the professional look.

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71 West Upper Ferry Road  
Ewing, NJ 08628

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