



## 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**

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**INSALATA**

**INSALATA MISTA**

Spring mix tossed in a balsamic dressing with shaved provolone

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**PASTA**

**VODKA RIGATONI - AND - PENNE MARINARA**

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**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

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**DESSERT**

**CHOCOLATE BLISS / NY CHEESE CAKE**

**COFFEE / TEA / SODA**

**\$24.95 PER PERSON + 20% GRATUITY + 7% SALES TAX**





**SAMPLE EVENT MENU**

**DINNER**

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**INSALATA**

**INSALATA MISTA**

Spring mix tossed in a balsamic dressing with shaved provolone

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**PASTA**

**VODKA RIGATONI - AND - PENNE MARINARA**

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**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

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**DESSERT**

**CHOCOLATE BLISS / NY CHEESE CAKE**

**COFFEE / TEA / SODA**

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





SAMPLE EVENT MENU  
**LUNCHEON OR DINNER BUFFET**

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**INSALATA**

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**INSALATA MISTA**

Spring mix tossed in a balsamic dressing with shaved provolone

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**PASTA**

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**VODKA RIGATONI - OR - PENNE MARINARA**

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**ENTRÉES**

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**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**

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**DESSERT**

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**CHOCOLATE BLISS / NY CHEESE CAKE**

**COFFEE / TEA / SODA**

**LUNCHEON**

**\$24.95 PER PERSON + 20% GRATUITY + 7% SALES TAX**

**DINNER**

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



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[WWW.MARSILIOSKITCHEN.COM](http://WWW.MARSILIOSKITCHEN.COM)

