

GROTTINO

(NOT AVAILABLE SATURDAY EVENINGS)

APPETIZERS (HOST CHOICE OF ONE)

GARDEN SALAD

FIELD GREENS/CRAISINS/CUCUMBER/
TOMATO/RED ONION/BALSAMIC DRESSING

CAESAR SALAD

ROMAINE/CROUTONS/CLASSIC CAESAR DRESSING

LA SIRIOLA SALAD

FIELD GREENS/WALNUTS/PEAR/CARROTS/CITRUS CHAMPAGNE VINAIGRETTE

PASTA (HOST CHOICE OF ONE)

PENNE VODKA

TOMATO SAUCE/CREAM/BASIL

ORECCHIETTE

PEAS/ONION/CHOPPED TOMATO/BASIL

PASTA COLLINA

CAVATAPPI PASTA/ZUCCHINI/SEASONED BREADCRUMBS/GARLIC AND OIL

FILETTO DI POMODORO

RIGATONI PASTA/SWEET ONION/PLUM TOMATO/PROSCIUTTO

RADIATORE

RADIATORE PASTA/PANCETTA/PEAS/TOMATO SAUCE

ENTRÉES (HOST CHOICE OF THREE) (*GREEN PLATE AS FOURTH CHOICE)

CHICKEN FRANCESE

ARTICHOKE/CHOPPED TOMATO

CHICKEN SAN DANIELE

PROSCIUTTO/GRILLED EGGPLANT/PARMIGIANO/SORRENTINO SAUCE

CHICKEN OR VEAL MARSALA

MUSHROOM SAUCE

CHICKEN MILANESE

THIN CHICKEN BREAST/PAN-FRIED/MOZZARELLA/
TOMATO/GAETA OLIVES/ARUGULA/BASIL

PORK TENDERLOIN PIZZAIOLA

PEPPERS/CAPERS/GREEN OLIVES/CARAMELIZED ONIONS

PORK TENDERLOIN SCALOPPINE

MUSHROOMS/WALNUTS/PORT WINE SAUCE

TILAPIA FRANCESE

CHOPPED TOMATO/ARUGULA/LEMON, WHITE WINE

ATLANTIC COD

BAKED WITH BLACK OLIVES/TOMATO/CARAMELIZED ONIONS

*GREEN PLATE

SEASONAL GRILLED VEGETABLES DRIZZLED WITH BALSAMIC FIG REDUCTION

ALL ENTRÉES
SERVED WITH SEASONAL VEGETABLE AND STARCH OF THE DAY
INCLUDES SODA, LAVAZZA COFFEE, TEA OR ESPRESSO

35

FAMILY-STYLE

FIRST COURSE (SERVED FAMILY-STYLE)

BAKED CLAMS

MUSSELS

MEATBALLS

FRIED ZUCHINNI

COLD ANTIPASTO

SECOND COURSE (HOST CHOICE OF ONE)

PIZZA OR PASTA

THIRD COURSE (CHOICE OF 1 SHRIMP, 1 CHICKEN & 1 PORK)

SHRIMP OREGANATA

SHRIMP FRANCESE

CHICKEN PARMIGIANA

CHICKEN (COGNAC/MUSHROOMS)

PORK TENDERLOIN

PORK CHOP MILANESE

ALL ENTRÉES
SERVED WITH MIXED VEGETABLES AND ROASTED POTATOES

INCLUDES
BEER, WINE, SODA, LAVAZZA COFFEE, OR TEA

BRUNCH

33

FIRST COURSE

FRENCH TOAST CROISSANT (INDIVIDUALLY-PLATED)

HOMEMADE PEAR COMPOTE

VEGETABLE FRITATA/TRUFFLE HASH BROWNS/

APPLEWOOD BACON/GRILLED VEGETABLES/

SMOKED SALMON/SPRING MIX SALAD/PASTA

SALAD/MUFFINS/ASSORTED DINNER ROLLS

(SERVED FAMILY-STYLE)

SECOND COURSE

BRICK OVEN PIZZA AL METRO/FRUIT TARTS/

GREEK YOGURT-GRANOLA-HONEY/

FRESH FRUIT/BISCOTTI/ COFFEE-TEA-ESPRESSO

(SERVED FAMILY-STYLE)

INCLUDES
MIMOSA/SANGRIA/CUCUMBER-LEMON WATER

55

MILLE LUCI

APPETIZERS

PUFF PASTRY NAPOLEAN (INDIVIDUALLY-PLATED)

FRESH MOZZARELLA/PEPERONATA/TOMATO/
BASIL/ARUGULA/BALSAMIC FIG REDUCTION

ANTIPASTO (SERVED FAMILY-STYLE)

FRIED ZUCCHINI/ITALIAN CURED MEATS/ARTISANAL
CHEESES/OLIVES/ZUPPA DI MUSSELS/BAKED CLAMS

PASTA (HOST CHOICE OF ONE)

PENNE VODKA

TOMATO SAUCE/CREAM/BASIL

ORECCHIETTE

PEAS/ONION/CHOPPED TOMATO/BASIL

PASTA COLLINA

CAVATAPPI PASTA/ZUCCHINI/SEASONED BREADCRUMBS/GARLIC AND OIL

FILETTO DI POMODORO

PENNE PASTA/SWEET ONION/PLUM TOMATO/PROSCIUTTO

RADIATORE

RADIATORE PASTA/PANCETTA/PEAS/TOMATO SAUCE

ENTRÉES (GUEST CHOICE OF ONE)

CHICKEN COLLINA

CHICKEN BREAST/GROUND SAUSAGE/HOT CHERRY
PEPPERS/ROSEMARY-LEMON-WHITE WINE SAUCE

CHICKEN ROLLATINI

BREADED CHICKEN BREAST STUFFED WITH EGGPLANT/FRESH
MOZZARELLA/PROSCIUTTO/BASIL-SORRENTINO SAUCE

FILET OF SOLE OREGANATA

LEMON-GARLIC-WHITE WINE SAUCE

VEAL TOSCANA

SCALOPPINE/ROASTED PEPPERS/MOZZARELLA/BALSAMIC SAUCE

*GREEN PLATE

SEASONAL GRILLED VEGETABLES DRIZZLED WITH BALSAMIC FIG REDUCTION

ALL ENTRÉES
SERVED WITH SEASONAL VEGETABLE AND STARCH OF THE DAY

INCLUDES
SODA, LAVAZZA COFFEE, TEA AND ESPRESSO

45

LA COLLINA

70

APPETIZERS

PUFF PASTRY NAPOLEAN (INDIVIDUALLY-PLATED)

FRESH MOZZARELLA/PEPERONATA/TOMATO/
BASIL/ARUGULA/BALSAMIC FIG REDUCTION

ANTIPASTO (SERVED FAMILY-STYLE)

FRIED ZUCCHINI/ITALIAN CURED MEATS/ARTISANAL
CHEESES/OLIVES/ZUPPA DI MUSSELS/BAKED CLAMS

PASTA

SACCHETTINI

BEGGARS PURSE PASTA FILLED WITH ARTISANAL CHEESES AND PEAR,
BROWN BUTTER SAGE SAUCE, ARUGULA, PARMIGIANO SHAVINGS

SALAD

GREENHOUSE SALAD

MIXED FIELD GREENS/CUCUMBERS/TOMATOES/
PICKLED RED ONIONS/BALSAMIC DRESSING

ENTRÉES (GUEST CHOICE OF ONE)

CHICKEN PROSECCO

SUN-DRIED TOMATOES/ARTICHOKE HEARTS/PROSSECO SAUCE

SALMON DIJON

GRILLED SCOTTISH SALMON/HONEY DIJONNAISE SAUCE

PORK TENDERLOIN

BALSAMIC HOT CHERRY PEPPER SAUCE

SURF 'N TURF

5OZ LOBSTER TAIL ORGENATA/5OZ MIGNON

MEDALLION/MUSHROOM CABERNET SAUCE

ALL ENTRÉES
SERVED WITH SEASONAL VEGETABLE AND STARCH OF THE DAY

INCLUDES
SODA, LAVAZZA COFFEE, TEA AND ESPRESSO

THE CHEF

(LUNCHEON / BEREAVEMENT)

APPETIZERS (HOST CHOICE OF ONE)

GARDEN SALAD

FIELD GREENS/CRAISINS/CUCUMBER/
TOMATO/RED ONION/BALSAMIC DRESSING

STRACCIATELLA SOUP

SPINACH/CHICKEN BROTH/WHIPPED EGG/
PECORINO CHEESE/EVOO

PASTA

(A DUET OF)

PENNE VODKA

TOMATO SAUCE/CREAM/BASIL
AND

FILETTO DI POMODORO

PENNE PASTA/SWEET ONION/PLUM TOMATO/PROSCIUTTO

ENTRÉES (GUEST CHOICE OF ONE)

CHICKEN MILANESE

THINLY SLICED CHICKEN BREAST/PAN-FRIED/MOZZARELLA/
TOMATO/GAETA OLIVES/ARUGULA/BASIL

CHICKEN COLLINA

CHICKEN BREAST/GROUND SAUSAGE/HOT CHERRY
PEPPERS/ROSEMARY-LEMON-WHITE WINE SAUCE

VEAL PARMIGIANA

TOMATO SAUCE/MELTED MOZZARELLA

TILAPIA FRANCESE

CHOPPED TOMATO/ARUGULA/LEMON/WHITE WINE

ALL ENTRÉES

SERVED WITH SEASONAL VEGETABLE AND STARCH OF THE DAY

DESSERT

SLICED ITALIAN SPONGE CAKE

INCLUDES

SODA, LAVAZZA COFFEE, TEA OR ESPRESSO

25

ENHANCEMENTS

(PRICED PER PERSON)

PASSING HORS D' OEUVRÉS

(HOST CHOICE OF FIVE) (½ HR - \$5 1HR - \$8 PER PERSON)

CHICKEN FRANGELICO

MOZZARELLA/TOMATO SQUARE

PROSCIUTTO E MELONE

ROASTED TRUFFLE CAULIFLOWER

SHRIMP MAC 'N CHEESE

SHORT RIB BRUSCHETTA

LOBSTER BISQUE SHOOTER

GOAT CHEESE/ENDIVE

PETITE SHRIMP SKEWER

APPETIZERS

EGGPLANT ROLLATINE (2)

BURATTA (4)

SHRIMP OREGANATA (4)

MOZZARELLA IN CARROZZA (2)

FRIED CALAMARI (3)

BACON-WRAPPED SCALLOPS (4)

PASTA

PENNE VODKA W/SHRIMP (2)

ORRECHETTE (3)

W/SHRIMP & BROCCOLI RABE

SACCHETTINI (4)

RISOTTO PESCATORE (5)

ENTRÉES

SURF 'N TURF (5 OZ) (25)

RACK OF LAMB (9)

JUMBO SHRIMP FRANCESE (4)

MIGNON MEDALLIONS (18)

RED SNAPPER (5)

DESSERTS

TRADITIONAL OCCASIONAL ITALIAN CAKE (2.00 PER PERSON)

FRESH SEASONAL FRUIT PLATTER (SERVES 8-10 GUESTS) (18)

MINI PASTRY PLATTER (SERVES 8-10 GUESTS) (20)

BISCOTTI PLATTER (SERVES 8-10 GUESTS) (15)

ITALIAN MIXED COOKIE PLATTER (SERVES 8-10 GUESTS) (20)

CAPPUCCINO (2.00 PER PERSON)

BEVERAGES

(PRICED PER PERSON)

CHAMPAGNE TOAST (3)

DOMESTIC BEER AND WINE (9)

DOMESTIC BEER, WINE & SANGRIA (11)

PREMIUM OPEN BAR (20)

INCLUDES DOMESTIC AND IMPORTED BEER

TOP-SHELF OPEN BAR (25)

INCLUDES GREY GOOSE, JOHNNIE WALKER BLACK, HENNESSY

ADDITIONAL SUBSTATIONS ARE AVAILABLE WITH ANY MENU

ALSO AVAILABLE

BALLOONS, COLORED LINENS, CENTERPIECES, PERSONALIZED MENUS

FACT SHEET

LA COLLINA

BY MARIO'S

- Our private catering room, La Collina, is available seven (7) days a week for luncheon and dinner events
- La Collina accommodates up to 80 guests comfortably
- Prices are based on a 4-hour event
- Access to venue is available 2-hours prior to event
- Prices do not include 8.875% sales tax or 20% gratuity
- A minimum guarantee of 35 guests is required at signing
- A \$300 non-refundable deposit is required to secure the date
- Menu must be finalized two weeks prior to event
- Final payment is due at the conclusion of the event
- Personal checks are not accepted for final payment
- \$25 Children's Menu (under 14) is available consisting of... Pasta, Chicken Fingers with French Fries or Pizza
- Valet service (\$70 per attendant) is available and highly recommended

MARIO'S

THE RESTAURANT

- Available for private events on Saturdays, noon to 4:00pm
- The restaurant accommodates up to 85 guests comfortably
- Prices are based on a 4-hour event
- Access to venue is available 2-hours prior to event
- Prices do not include 8.875% sales tax or 20% gratuity
- A minimum guarantee of 35 guests is required at signing
- A \$300 non-refundable deposit is required to secure the date
- Menu must be finalized two weeks prior to event
- Final payment is due at the conclusion of the event
- Personal checks are not accepted for final payment
- \$25 Children's Menu (under 14) is available consisting of... Pasta, Chicken Fingers with French Fries or Pizza
- Valet service (\$70 per attendant) is available and highly recommended

- Our entire staff will do all we can to accommodate your every need. We will work hard to make your event a memorable one.
Thank you in advance for the opportunity to serve you



PRIVATE EVENT MENUS

1657 RICHMOND ROAD
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WWW.MARIOSSINY.COM

