

Mario's

BANQUET & CATERING MENUS



You are not just a customer, you are my special guest!



MARIO'S IS PROUD TO BE THE EXCLUSIVE CATERER FOR THE ROCHESTER MUSEUM & SCIENCE CENTER

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GENERAL INFORMATION

Thank you for choosing Mario's Restaurant & Catering for your event. In order to assist you in achieving the best possible results for your event, the following information will be used during the planning and billing process. We hope you find the information helpful. Please note, a contract will be finalized prior to your event that will detail this information tailored for your event.

DEPOSITS

We require a deposit to secure your date and function as definite. One hundred percent (100%) of your deposit will be applied toward the final bill. In the event that your scheduled function is cancelled, your deposit will become property of Mario's. Any event cancelled less than ninety (90) days prior to the event date will be held liable for fifty percent (50%) of the estimated final bill. Any event cancelled within fourteen (14) days prior to the event will be held liable for one hundred percent (100%) of the estimated final bill. All cancellations must be made in writing. For Saturday night events a deposit of \$1000.00 is due upon booking, and a second deposit of 25% of the estimated final billing is due 6 months prior to the function; the balance of the event is due 72 hours prior. Mario's reserves the right to cancel any event due to misrepresentation by the event planner.

AUDIO VISUAL SERVICES*

We are pleased to offer our built-in Audio Visual Services. Please consult your sales representative for details and prices.

MENU CONFIRMATION

Menus are to be completed and confirmed no later than 30 - 60 days prior to the function. For served dinners, you may select a maximum of four dinner entrée selections, of which one should be a vegetarian option. For functions with more than one dinner selection, it is necessary to provide coded place cards for each guest to display for the server to recognize. Menu pricing is guaranteed 90 days prior to your function. Food and/or beverage brought from outside vendors require prior authorization from the catering director and may be subject to a service fee.

COUNT GUARANTEES

An *expected* guest count is due upon signing a contract for the date of the function. This count will determine the appropriate ballroom assignment. The *guaranteed* guest count is due no later than 3 business days prior to the contracted function. This number may not be reduced during the three business days prior to the event. In the case that no *guarantee* is given to your sales representative, you will be billed for the *expected* guest count noted on the original contract. We will be prepared to serve an additional three to five percent (3-5%) should unexpected guests arrive. The *guaranteed* number of guests may not be less than seventy-five (75%) of the original *expected* guest count; in the case that the *guarantee* is less than 75% of the *expected* guest count Mario's holds the right to change the ballroom assignment to accommodate other parties, and/or charge for the non-attending guests.

FACILITY CHARGES AND TAXING

There is a twenty percent (20%) facility charge on all food, beverage and rental sales, and an eight percent (8%) Sales Tax assessed on the food, beverage, room charge, audio-visual equipment rental and facility charge. A minimum facility charge above 20% may apply to some functions. Please note the facility charge is taxable per New York State Law. The facility charge is not a tip or gratuity.

FINAL PAYMENTS

Final payment will be accepted in the form of credit card, cash or check (cashier or corporate) only, unless otherwise noted on your event order. Final balance payment is due at the end of the function, except for Saturday night events when final payment is due 3 business days prior to event. Credit card payments are only accepted for balances less than \$5,000. There will be a \$50.00 billing fee assessed if the total final balance payment is not received at the conclusion of the event, and not specified on the event order as a direct billing account. Direct billing is an option that is available once our credit reference paperwork is complete and accepted by our finance director.

ROOM MINIMUMS*

Each ballroom has a food and beverage minimum that must be met. Ballroom A - \$2,000.00; Ballroom B - \$1,000.00; Ballroom C - \$500. There is a food and beverage minimum of \$500 for any event at breakfast and lunch. The minimum amounts do not include facility charge or tax. A food and beverage minimum of \$8,000 is required for Saturday nights. Breakfast and lunch events may carry a lower minimum.

TIME SEGMENTS*

Ballrooms are used in time increments: Breakfast segment: 7:00 am - 10:00 am; Lunch segment: 11:00 am - 3:00 pm; Dinner Segment: 5:00 pm - 12:00 am. The maximum dinner segment allowed is six hours. Additional hours are subject to additional labor and/or room charges when available.

SHIPPING AND RECEIVING*

Materials for your group's event may be delivered directly to Mario's Catering Office. Please have the materials delivered at least one day prior to the event and have the materials labeled clearly with TIME/DATE and NAME of the event, along with an EVENT CONTACT NAME. Please also inform your banquet & catering sales representative in advance of the delivery. Our receiving address is: Mario's Catering Office, 2740 Monroe Avenue, Rochester, New York 14618. 585-271-1111.

*Pertains to on-premise Mario's events only.

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IS PROUD TO BE THE EXCLUSIVE CATERER AT THE ROCHESTER MUSEUM AND SCIENCE CENTER



The Rochester Museum & Science Center offers elegant, classic venues for your unforgettable event. Imagine celebrating your special event in one of Rochester's beautiful, distinctive venues.

All menus listed in this package are available at the Rochester Museum & Science Center. Contact the Hospitality Manager at the RMSC for rental details at 585-697-1493.

GENERAL INFORMATION

Thank you for considering Mario's Catering at the RMSC for your event. In order to assist you in achieving the best possible results for your event, the following information will be used during the planning and billing process. Please note, a contract will be finalized prior to your event that will detail this information.

DEPOSITS & CANCELLATIONS: We require a non-refundable deposit to secure your date and function as definite. One hundred percent (100%) of your deposit will be applied toward the final bill. In the event that your scheduled function is canceled, your deposit will become property of Mario's. Any event canceled less than ninety (90) days prior to the event date will be held liable for fifty percent (50%) of the estimated final bill. Any event canceled within thirty (30) days prior to the event will be held liable for one hundred percent (100%) of the estimated bill. **All cancellations must be received in writing.** For Saturday night events, a deposit of \$1,000.00 is due upon booking, and a second deposit of 25% of the estimated final billing is due six (6) months prior to the function; the balance of a Saturday evening and all wedding events is due 72 hours prior to the event date. Mario's reserves the right to cancel any event due to misrepresentation by the planner.

MENU CONFIRMATION: Menus are to be completed and confirmed no later than 30 days prior to the event date, or as stated on the Sales Contract. For served dinners, you may select a maximum of four dinner entree selections, of which one should be a vegetarian option. For functions with more than one dinner selection, it is necessary to provide coded place cards for each guest to display for the server to recognize entree selection. Menu pricing is guaranteed ninety (90) days prior to the event date. Food and/or beverage brought from outside vendors require prior authorization from the catering director and may be subject to a service fee.

COUNT GUARANTEES: An expected guest count is due upon signing a contract for the date of the function. The guaranteed guest count, and contract minimum, may not be less than 75% of the estimated guest count. The client signing the contract will be responsible for payment of the guaranteed guest count provided, or the actual guest count if higher than the guaranteed guest count provided. The final guarantee guest count is due no later than three (3) business days prior to the contracted event date, and must be given to Carol Gardner directly at (585) 271-1111. The guaranteed number of guests may not be reduced during the 72 hours prior to the event date. In the case that no guarantee is given to the sales representative the estimated guest count will be used as the guaranteed guest count. Mario's will be prepared to serve an additional three to five percent (3 - 5%) should unexpected guests arrive. Mario's holds the right to charge for non-attending guests.

FACILITY CHARGE AND TAXES: A 20% facility fee charge will be applied to all food, beverage, equipment or rental sales. The 8.00% Sales Tax will be assessed on all sales, including the facility charge (per New York State Law). The facility fee is not a tip or gratuity.

FINAL PAYMENTS: Final payment will only be accepted in the form of credit card, cash or certified/company check, unless otherwise noted on the contract. Credit card payments will only be accepted for balances of less than \$5,000.00. Final balance payment is due at the conclusion of the event, unless otherwise noted on the Banquet Event Order. Friday, Saturday and Sunday events must be paid in full 3 business days prior to event date. There will be a \$50.00 fee assessed if the final balance is not received at the end of the event and not specified on the event order as a direct billing account. Direct billing option is available for those that have completed the credit form application and have received approval from our accounting office.

Contact Carol Gardner, Mario's Banquet & Catering Director for menu information 585.271.1111 | cgardner@mariosit.com

Mario's

FAMOUS SUNDAY BRUNCH

** Only available at Mario's*

Contact the Banquet Department regarding the availability of a private ballroom (85 adult guest count guarantee required) or a semi-private ballroom area for parties over 20 (dining room reservations are available for parties under 20 guests). Included are floor length tablecloths, coordinated linens, candle centerpieces, decorated cake and gift table and festive Italian background music.

Seating times available: 10AM – 12:15PM, 1PM – 3:15PM or 4PM – 6:15PM

Champagne Brunch | 10AM – 4PM

Made to Order Belgian Waffle Station with Fruit Toppings

Create Your Own Omelet Station

French Crepe Filled with Nutella Chocolate

Hickory Smoked Bacon & Sausage

Carving Station – Roast Beef, Lamb, Porchetta & Salmon

Chef's Choice Chicken Entrée

Seasonal Vegetables Prepared Several Ways

Parmigiano Mashed Potatoes

Tortellini Alfredo

Chef's Choice Pasta Entrée

20 Italian Antipasti Salads

Fresh Cut Fruit Display

Warmed Chocolate Fountain with an array of dipping items

Lavish Array of Cakes, Tortes, Mini-Pastries & Cannoli

Croissants, Bagels & Fresh Baked Italian Rolls

Regular & Decaffeinated Coffee

Champagne Mimosas (after 12:00PM)

Sunday Sauce | 4PM – 8PM

Slow Stewed Sunday Sauce

Meatballs, Brasciole, Pork Ribs, Italian Sausage

Homemade Fettucine and Spaghetti

Make Your Own Salad Station

Rosemary Sea Salt Focaccia Bread, Garlic Bread

Carving Station – Roast Beef, Lamb, Porchetta & Salmon

Chef's Choice Chicken Entrée

Seasonal Vegetables Prepared Several Ways

Parmigiano Mashed Potatoes

Tortellini Alfredo

Chef's Choice Pasta Entrée

20 Italian Antipasti Salads

Fresh Cut Fruit Display

Warmed Chocolate Fountain with an array of dipping items

Lavish Array of Cakes, Tortes, Mini-Pastries & Cannoli

Croissants, Bagels & Fresh Baked Italian Rolls

Regular & Decaffeinated Coffee

Special House Wine Price: \$14 per bottle

\$24.95 Adults • \$13.95 children 10 and under.

A 20% Facility Charge and an 8% Sales Tax will be applied.



Mario's

SATURDAY AFTERNOON BRUNCH

This is our most popular menu for Saturday afternoon events. It is designed to please everyone in your party and requires very little planning. Included are floor length tablecloths, coordinated linen colors, tapered candle centerpieces, gift table and festive Italian background music.

(Guaranteed 40 guest count minimum)

Champagne Mimosas
 Assorted Quickbreads
 Fresh Cut and Peeled Seasonal Fruits
 Mixed Greens Salad or Caesar Salad
 Eggs Benedict or Scrambled Eggs
 Crisp Bacon & Savory Sausage
 Roasted Pepper & Onion Potatoes
 Chicken French in Lemon-Butter Sherry Sauce
 Penne Pasta Marinara or Cheese Tortellini Alfredo
 Italian Lemon or Raspberry Ice Sorbet or
 Vanilla Ice Cream Dessert
 Personalized Cake Cutting Service
 Served Coffee & Hot Tea Service

\$20.95 per person
\$12.50 children 12 and under

BRUNCH ENHANCEMENTS

Belgian Waffle Station with whipped cream & fruit toppings *	\$4.25 pp
Create Your Own Omelette Station *	\$4.25 pp
Assorted Italian Cookie Platters	\$3.75 pp
Extravagant Italian Pastry Platters	\$5.25 pp
Butler Passed Espresso & Cappuccino	\$2.75 each
House Red, White & Blush Wines	\$20.00 per bottle
Fruit Punch Bowls	\$60.00 each

* Chef's fee of \$90.00 may be applied

A 20% Facility Charge and an 8% Sales Tax will be applied



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BREAKFAST SELECTIONS

BUFFETS

Breakfast is available with a \$500 food and beverage minimum.

CONTINENTAL	\$9.95
Assorted fresh baked danish & croissants, fresh fruit; with assorted juices, tea & coffee service	
B&B BREAKFAST	\$9.95
An assortment of fresh bagels & quickbreads, fresh fruit; with spreads, assorted juices, teas & coffee service	
HEALTHY MORNING	\$9.95
Granola, low-fat yogurt, fresh cut fruit & quick breads with assorted juices, teas & coffee service	
SUNRISE BUFFET	\$14.95
Fresh cut fruit bowl, assorted quickbreads, scrambled eggs, pepper & onion potatoes, bacon & sausage, with assorted juices, teas & coffee service	
BENEDICT BUFFET	\$14.95
Fresh cut fruit bowl, continental bakeries, traditional eggs benedict, pepper & onion potatoes, with assorted juices, teas & coffee service	

MID-DAY BREAKS

COFFEE SHOP - REGULAR & DECAFFEINATED COFFEE & TEAS, WITH ACCOMPANIMENTS	\$3.75
QUICK SNACK BREAK - ASSORTED ITALIAN OR FRESH BAKED COOKIES, SODAS, BOTTLED WATERS, COFFEE STATION	\$6.25
HEALTHY, WEALTHY & WISE SNACK - GRANOLA & NUTRIGRAIN BARS, FRESH CUT FRUITS, YOGURTS & BOTTLED WATERS	\$8.25
HIGH ENERGY BREAK - ASSORTED CHIPS, PRETZELS, GRANOLA BARS, FRESH BAKED COOKIES, SOFT DRINKS & BOTTLED WATERS	\$8.25
SODA BREAK - ASSORTED CANNED SODA'S	\$3.00

A 20% Facility Charge and an 8% Sales Tax will be applied



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LUNCHEON BUFFETS

Lunch is available with a \$500 food and beverage minimum.

Buffets include Mario's house salad, Italian rolls & butter, choice of lemon or raspberry ice & coffee service
(Upgrade to served plated salad \$1.95pp and Italian cookies, a large Cannoli or Chocolate Cake for \$1.95pp)

LIGHT LUNCHEON \$13.90

Chicken Veronique, Tuna & Egg Salads
Homemade Pasta Salad & Fresh cut Fruit Salad
Lettuce, Sliced Tomato & Onion; Assorted Sandwich Rolls & Breads

DELI LUNCHEON \$15.90

Mario's Homemade Minestrone Soup
Sliced Turkey, Roast Beef, Ham & Salami
Muenster, Cheddar, Provolone & Swiss Cheeses
Lettuce, Sliced Tomato & Onion; Assorted Sandwich Rolls & Breads
Homemade Potato Chips

CASUAL LUNCHEON \$16.90

Tomato Cucumber & Red Onion Salad
Choice of Chicken Parmigiano, Grilled, French, Saltimbocca, or Portobello Marsala
Penne with Mario's Pasta Sauce & Meatballs and Italian Sausage in Sauce
Choice of Vegetable

MARIO'S ITALIAN \$17.90

Tomato Caprese Salad with Fresh Mozzarella and Basil
Penne with Choice of Mario's Pasta Sauce, Vodka Sauce or Alfredo Sauce
Choice of Chicken Parmigiano, Grilled, French, Saltimbocca, or Portobello Marsala
Sliced Angus Top Round of Beef with Rosemary-Garlic Au Jus & Roasted Peppers
Choice of Vegetable

HEALTHY CHOICE \$18.90

Tomato Caprese Salad with Fresh Mozzarella and Basil
Marinated Grilled Chicken Breast with Almonds-Orange Balsamic Vinaigrette
Poached Atlantic Salmon with Lentil Salsa
Penne with Spinach, Capers, Artichokes, Tomatoes, Garlic & Oil or Traditional Fresh Tomato Abruzzi Sauce
Choice of Vegetable

A 20% Facility Charge and an 8% Sales Tax will be applied



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LUNCHEON ENTREES

Available with a \$500 food and beverage minimum
 Entrees include Mario's house salad, Italian rolls & butter, choice of lemon or raspberry ice & coffee service
(Upgrade to Italian cookies, a large Cannoli or Chocolate Cake for \$1.95pp)

SPAGHETTI & MEATBALLS	\$14.90
Angel hair pasta with Mario's Pasta Sauce, 2 Mario's meatballs & parmigiano	
PENNE ABRUZZI	\$14.90
Penne, grilled vegetables in a traditional light tomato, garlic & basil sauce	
SPINACH LASAGNE	\$14.90
Fresh spinach & portabella mushrooms, layered with ricotta, mozzarella & pasta, topped with alfredo & marinara	
RIGATONI VODKA	\$14.90
Rigatoni with vodka sauce, spicy Italian sausage & peas, topped with ricotta	
PENNE ALLA FLORA	\$14.90
Penne with broccoli & grilled chicken strips in alfredo sauce	
CHICKEN PARMIGIANO	\$15.90
Breaded chicken breast, with Mario's Pasta Sauce & mozzarella served with a side of pasta	
CHICKEN & ARTICHOKE FRENCH	\$15.90
Sautéed & egg battered chicken & artichokes in a light lemon sherry sauce, parmigiano mashed potatoes with seasoned green beans	
CHICKEN PORTOBELLO MARSALA	\$16.90
Breast of chicken, portobello mushroom in marsala wine sauce, parmigiano mashed potatoes with seasoned green beans	
GRILLED CHICKEN	\$15.90
Orange balsamic grilled chicken with almonds, parmigiano mashed potatoes and seasoned green beans	
FARM RAISED ATLANTIC SALMON	\$16.90
5oz. with choice of fruit salsa or lentil salsa, parmigiano mashed potatoes and seasoned green beans	
PETIT FILET MIGNON	\$21.90
Grilled 6oz. USDA choice filet mignon, Barolo wine sauce, with parmigiano mashed potatoes & seasoned green beans	
LONDON BROIL	\$18.90
Sliced flank steak in a brandy-mushroom sauce, with parmigiano mashed potatoes and seasoned green beans	

A 20% Facility Charge and an 8% Sales Tax will be applied





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WEDDING RECEPTION

ABRUZZI WEDDING PACKAGE

Four hours of Premium Brands open bar (your time breakdown preference)
 Choice of four butler passed House hors d'oeuvres with white glove service OR
 One stationary display and two butler passed House hors d'oeuvres with white glove service
 Champagne toast with fresh strawberry garnish
 A bottle of House red & white wine placed on each table

THREE COURSE SERVED DINNER

First Course

Family Style Pasta Course

Second Course

Served mixed greens salad, with homemade dressings
 Basket of warm rolls, with individually garnished butter plates

Third Course

Choice of individual entrée selection OR combination plate for your guests
 Tableside coffee & tea service
 Personalized hand cake cutting service

\$62.90 per person

ABRUZZI WEDDING BUFFET PACKAGE

Three hours of House Brands open bar (your time breakdown preference)
 Choice of four butler passed House hors d'oeuvres with white glove service OR
 One stationary display and two butler passed House hors d'oeuvres with white glove service
 Champagne toast with fresh strawberry garnish
 A bottle of House red & white wine placed on each table
 Served mixed greens salad, with homemade dressings
 Basket of warm rolls, with individually garnished butter plates
 Choice of Dinner Buffet (Casual or Mario's Italian)
 Tableside coffee & tea service
 Personalized hand cake cutting service

\$49.90 per person

PROVIDED BALLROOM ARRANGEMENTS:

- ✓ House candle enhanced centerpiece for all guest tables
- ✓ Choice of colored linens to accent your event's color theme
- ✓ Floor length tablecloths for all guest tables*
- ✓ Festive Italian background music during cocktail hour & dinner*
- ✓ Outdoor courtyard with seating & cocktails* (seasonal)
- ✓ Decorated cake table, gift table & place card table
- ✓ Hard wood dance floor & table for DJ*
- *not included for off premise & RMSC events

Friday Evening Receptions - \$4,000 food and beverage minimum



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RECEPTION PACKAGES



To view more photos visit Mariosit.com

STATIONS WEDDING PACKAGE

Four hours of Premium Brands open bar (your time breakdown preference)

Champagne toast with fresh strawberry garnish

Choice of two butler passed House hors d'oeuvres

Elaborate display of international and domestic cheeses & crackers

Lavish display of artfully garnished seasonal fruits

Grand display of fresh cut and garnished vegetables & dip

Salad station with mixed greens, vegetables & toppings

Pasta station with your choice of two pastas & sauces

Carving board station with meat (beef, turkey or ham)

Elaborate display of assorted pastries and Italian cookies

Regular & decaffeinated coffee & tea station

Personalized hand cake cutting service

\$59.90 per person

CLASSIC WEDDING PACKAGE

Two hours of House Brands open bar (your time breakdown preference)

Elaborate display of international and domestic cheeses & crackers

Champagne toast with fresh strawberry garnish

Served mixed greens salad, with homemade dressings

Baskets of fresh, warm rolls, with individually garnished butter plates

Choice of Dinner Buffet (Casual or Mario's Italian)

Tableside coffee & tea service

Personalized hand cake cutting service

\$39.90 per person

OPTIONAL EVENING ENHANCEMENTS:

- ✓ Upgrade wine service with dinner, poured by the bottle (*wine list prices)
- ✓ Lemon or Raspberry intermezzo before dinner entrée service (\$1.85 pp)
- ✓ Extravagant Italian pastry trays for each table after dinner (\$5.25 pp)
- ✓ Assorted Italian cookie trays for each table after dinner (\$3.75 pp)
- ✓ Coridal drinks served at the bar (\$5.50 pp)
- ✓ Espresso & Cappuccino butler passed after dinner (\$2.75 pp)
- ✓ Color coordinated chair covers with sash (\$5-6 each)

Saturday Evening Receptions - \$8,000 food and beverage minimum



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HORS D'OEUVRES & STATIONS

INDIVIDUAL DISPLAYS...	Small (20-40)	Medium (50-100)	Large (120-150)	Extra Large (160-225)
Elaborate Display of Fresh Fruits of the Season	\$70.00	\$160.00	\$290.00	\$425.00
Fresh Assorted Vegetable Crudite with Dipping Sauce	\$70.00	\$160.00	\$290.00	\$425.00
International & Domestic Cheeses with Crackers	\$90.00	\$190.00	\$340.00	\$490.00
Baked Brie with Assorted Berries, Nuts and Raspberry Sauce	\$90.00	\$190.00	\$340.00	\$490.00
Antipasto Misto Abruzzese Mirror	\$110.00	\$220.00	\$430.00	\$625.00

STATION RECEPTIONS

Minimum of 40 guests required, for two hours

COCKTAIL PARTY ITALIANO ~ \$21.95 pp

Lavish displays of seasonal fresh fruits, assorted vegetable crudite & cheeses
Choice of three (3) butler passed house assortment hors d'oeuvres
Pasta station with 2 pastas & 2 sauces
Assorted Italian cookies
Soda, Coffee & Tea station

MARIOLINO PARTY ~ \$24.95 pp

Lavish displays of seasonal fresh fruits, assorted vegetable crudite & cheeses
Choice of two (2) butler passed house assortment hors d'oeuvres
Pasta station with 2 pastas & 2 sauces
Carving board with choice of one meat entree
(top round of beef, roasted turkey or honey-baked ham)
Elaborate display of assorted Italian cookies
Coffee & Tea station

LA FLORETTA PARTY ~ \$29.95 pp

Lavish displays of seasonal fresh fruits, assorted vegetables crudite & cheeses
Choice of two (2) butler passed house assortment hors d'oeuvres
Salad station with mixed greens, vegetables & assorted dressings
Pasta station with 2 pastas & 2 sauces
Carving board with choice of one meat entree
(top round of beef, roasted turkey or honey-baked ham)
Elaborate display of assorted Italian pastries
Coffee & Tea station

LA REGINA PARTY ~ \$39.95 pp

Lavish displays of assorted Italian Antipasti
Seafood Bar with fresh Jumbo Shrimp
Choice of two (2) butler passed house assortment hors d'oeuvres
Salad station with mixed greens, vegetables & assorted dressings
Manned action pasta station with 2 pastas & 2 sauces
Carving board with choice of one meat entree
(top round of beef, roasted turkey or honey-baked ham)
Elaborate display of assorted Italian pastries & cookies
Coffee & Tea station

PRE DINNER RECEPTION

Prior to dinner service only, minimum of 30 guests, for one hour

Lavish displays of seasonal fresh fruits, artfully cut garden vegetables crudite,
a variety of international & domestic cheeses,
with crackers and assorted dipping sauces
with 2 butler passed house assortment hors d'oeuvres

\$7.25 PER PERSON

HOUSE ASSORTMENT

HORS D'OEUVRES

Included with package events • Priced at \$105 per 100pc

CLASSIC SLIDER with Fried Leeks

ITALIAN ANTIPASTO SKEWER Artichoke, Tomato, Mozzarella, Olive Oil & Fresh Basil

SESAME CHICKEN SKEWERS with Sweet & Sour Sauce

SPINACH & GOAT CHEESE stuffed in phyllo

ITALIAN SAUSAGE or **SPINACH STUFFED MUSHROOM CAPS**

FRESH TOMATO & GARLIC or **ARTICHOKE & GRANA CHEESE CROSTINI**

THREE CHEESE SPICY RAVIOLI with Marinara dipping sauce

ITALIAN SAUSAGE Parmigiano stuffed puff pastry

MINI CRAB CAKES topped with a spicy chipotle sauce

ZWEIGLES HOT DOG stuffed in puff pastry

ITALIAN MEATBALL with Marinara dipping sauce

SMOKED SALMON SPREAD on a cucumber round

PORCHETTA SLIDER with Roasted Garlic Remoulade

ZUCCHINI FRIES

PEACH & CHICKEN STRUEDEL with Bleu Cheese

SWEET POTATO FRITTERS drizzled with honey

GOURMET ASSORTMENT

HORS D'OEUVRES

Priced at \$225 per 100pc • Upgrade from House selection for \$120 per 100pc

FRESH SEA SCALLOPS, wrapped in bacon

COCONUT BATTERED BUTTERFLY JUMBO SHRIMP

JUMBO SHRIMP COCKTAIL, with cocktail dipping sauce

STEAK BRUSCHETTA, with Gorgonzola and steak sauce

A 20% Facility Charge and an 8% Sales Tax
will be applied

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ALA CARTE STATIONS

*priced per person

SALAD STATION

\$4.95

Mixed Field Greens House Salad, with assorted Fresh Vegetables and Dressings
Chef Action Caesar Station

PASTA STATION

\$7.95

Priced per person, add \$90 for chef attendant

Choice of two pastas: Penne, Fettucine, Farfalle, Tortellini, Gnocchi
Choice of two sauces: Abruzzi, Alfredo, Marinara, Pesto, Oil & Garlic, Vodka, or Three Cheese

*Bolognese: add \$1.00 per person

CARVING BOARD

Priced per person. All served with appropriate accompaniments, add \$90 for set up and chef carving fee.

Roasted Top Round of Beef Au Jus	\$2.25
Seared Tenderloin Filet of Beef	\$16.00
New York Strip Loin	\$4.50
Herb Roasted Turkey	\$2.25
Honey Roasted Glazed Ham	\$4.50
Herb Roasted Pork Loin	\$4.00
Porchetta	\$2.00
Roasted Herbed Salmon	\$5.25
Rosemaried Leg of Lamb	\$4.50

DESSERT STATIONS

Full Viennese Table with Cakes, Tortes, Pastries, Cannolis, and Cookies	\$13.00
Mini Viennese Table with assorted Pastries, Mini Tortes, Cannolis, and Cookies	\$10.00
*add coffee station	\$2.00
Elaborate platters of assorted Italian Cookies	\$3.75
Elaborate platters of assorted Italian Pastries	\$5.25
Chocolate of Caramel Fountain with 4 dipping items	\$4.75
With 8 dipping items	\$7.75
Ice Cream Sundae Bar	\$5.00
<i>*includes chocolate & vanilla ice cream, chocolate sauce, whip cream, sprinkles, and cherries</i>	
Elaborate Coffee Station	\$3.75

A LA CARTE DESSERTS

Platters of Italian Cookies	\$3.75
Double Chocolate Layered Cake	\$3.75
Strawberry & Cream Layered Cake	\$3.75
Lemon & Cream Layered Cake	\$3.75
Large Cannoli	\$4.95

PREMIUM DESSERTS

Tiramisu	\$6.95
Tiramisu & Cannoli	\$6.95
Double Cannoli	\$6.95
NY Style Cheesecake	\$6.95
Zabaglione with Fresh Berries	\$6.95
Seven Layer Chocolate Cake	\$9.95

10% off two or more stations



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DINNER ENTREES

Entrees include Mario's house salad, Italian rolls & butter, choice of lemon or raspberry ice & coffee service
(Upgrade to Italian cookies, a large Cannoli or Chocolate Cake for \$1.95pp)

HOMEMADE SPAGHETTI & MEATBALL \$16.90

A delicious classic. Fresh pasta and homemade meatball topped with Mario's pasta sauce

LASAGNE AL FORNO \$21.90

Pasta layered with ground beef, veal & sausage, with ricotta, mozzarella & parmigiano cheeses

SPINACH LASAGNE \$19.90

Fresh Spinach & portabella mushrooms layered with ricotta, mozzarella & pasta, topped with alfredo & marinara sauces

PENNE ALLA FLORA \$18.90

Penne, broccoli & grilled chicken strips tossed in an alfredo sauce

CHICKEN OR PORK

Served with confetti rice, parmigiano mashed or roasted rosemary potato & your choice of green beans, squash & zucchini or broccoli & carrot

CHICKEN PARMIGIANO \$21.90

Breaded chicken breast, with Mario's Pasta sauce & mozzarella

MARINATED GRILLED CHICKEN \$22.90

Topped with almonds-orange balsamic vinaigrette

GRILLED CHICKEN BREAST \$23.90

Honey barbeque sauce & pineapple salsa

GRILLED AIRLINE CHICKEN \$24.90

8oz. airline breast, grilled, with garlic butter wine sauce

CHICKEN FRENCH \$23.90

Chicken & artichokes, egg dipped & sauteed with lemon, butter & sherry

CHICKEN SALTIMBOCCA \$24.90

Chicken layered with prosciutto, sage & mozzarella, with a white wine sauce

CHICKEN PORTOBELLO MARSALA \$24.90

Breast of chicken, portobello mushrooms and a marsala wine sauce

ROAST PORK LOIN \$22.90

Empire apples, raisins, fresh cream & brandy

COMBINATION SELECTIONS

FILET AND SALMON \$42.90

FILET AND CHICKEN OF CHOICE \$37.90

SALMON AND CHICKEN OF CHOICE \$32.90

A 20% Facility Charge and an 8% Sales Tax will be applied



Mario's

DINNER ENTREES

FISH SELECTIONS

Served with confetti rice, parmigiano mashed or roasted rosemary potato & your choice of green beans, squash & zucchini or broccoli & carrot

FARM RAISED ATLANTIC SALMON	\$26.90
Topped with lentil salsa or fruit salsa	
SEABASS	\$32.90
Topped with panko breadcrumbs and finished with lemon currant almond butter	
MAHI MAHI	\$26.90
Macadamia nut encrusted with raspberry compote	
GRILLED SWORDFISH	\$29.90
Orange tarragon cream sauce with red cabbage slaw	
CREAMY SHRIMP & SCALLOP SCAMPI	\$26.90

STEAKHOUSE SELECTIONS

Served with confetti rice, parmigiano mashed or roasted rosemary potato & your choice of green beans, squash & zucchini or broccoli & carrot

EMPIRE STATE FILET	\$34.90/\$36.90
Grilled 8oz. filet mignon, or add wrapped NY State applewood bacon & topped with Cuba, NY cheddar	
NEW YORK STRIP STEAK	\$27.90/\$29.90
Grilled 12oz. USDA Choice, with fried leeks & garlic butter OR marinated with grilled peppers, onions, & mushrooms	
DELMONICO RIBEYE	\$27.90
Grilled 12oz. Delmonico style, with roasted garlic butter	
PRIME RIB	\$25.90
12oz. Certified Angus Beef, with au jus, mushrooms & horseradish cream	

VEGETARIAN SELECTIONS

GRILLED FRESH SEASONAL VEGETABLE	\$23.90
over Penne Pasta with a Salsa Abruzzi	
VEGETARIAN NAPOLEON	\$23.90
layered grilled vegetables topped with Abruzzi salsa	
INVOLTINI	\$23.90
Ricotta stuffed eggplant with roasted red pepper sauce	

A 20% Facility Charge and an 8% Sales Tax will be applied



Mario's

DINNER BUFFETS

Buffets include Mario's house salad, Italian rolls & butter, choice of lemon or raspberry ice & coffee service
(Upgrade to served plated salad \$1.95pp and Italian cookies, a large Cannoli or Chocolate Cake for \$1.95pp)

CASUAL DINNER

\$19.90

Tomato, Cucumber & Red Onion Salad
Choice of Chicken Parmigiano, Grilled, French, Saltimbocca, or Portobello Marsala
Combination of Meatballs & Italian Sausage with Mario's Pasta Sauce
Penne with Mario's Pasta Sauce
Choice of Vegetable

MARIO'S ITALIAN

\$24.90

Tomato Caprese Salad with Fresh Mozzarella and Basil
Penne with Choice of Mario's Pasta Sauce, Vodka Sauce or Alfredo Sauce
Choice of Chicken Parmigiano, Grilled, French, Saltimbocca, or Portobello Marsala
Sliced Angus Top Round of Beef with Rosemary-Garlic Au Jus & Roasted Peppers
Choice of Vegetable

HEALTHY CHOICE

\$28.90

Tomato Caprese Salad with Fresh Mozzarella and Basil
Marinated Grilled Chicken Breast with Almonds-Orange Balsamic Vinaigrette
Poached Atlantic Salmon with Lentil Salsa
Penne with Spinach, Capers, Artichokes, Tomatoes, Garlic & Oil or Traditional Fresh Tomato Abruzzi Sauce
Choice of Vegetable

ITALIAN STEAKHOUSE

\$34.90

Assorted Traditional Relish Tray
Chef Carved Certified Angus Beef Prime Rib with Creamed Horseradish and Natural Au Jus
Penne with Choice of Mario's Pasta Sauce, Vodka Sauce or Alfredo Sauce
Choice of Baked Potato with Scallions & Sour Cream or Garlic Mashed Potatoes
Choice of Vegetable

A 20% Facility Charge and an 8% Sales Tax will be applied



Mario's

BANQUET BEVERAGE SERVICE

OPEN BAR	1 Hour	2 Hours	3 Hours	4 Hours
Beer & Wine	\$9.00	\$12.00	\$15.00	\$18.00
House	\$9.90	\$13.90	\$16.90	\$18.90
Premium	\$11.90	\$15.90	\$18.90	\$20.90
Top Shelf	\$13.90	\$17.90	\$20.90	\$22.90

HOUSE BRANDS

Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Coffee Liqueur, Amaretto, Juices, Soda & Mixers. Beers: Labatt Blue, Labatt Blue Light, Coors Lite. Wines: Pinot Grigio, White Zinfandel, Montepulciano.

PREMIUM BRANDS

Absolut, Tanqueray, Bacardi, Dewars, Seagrams, Jack Daniels, Kahlua, Amaretto, Peachtree Schnapps, Juices, Soda, Mixers. Beers: Corona, Heineken, Labatt Blue Light. Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot.

TOP SHELF BRANDS

Grey Goose, Bombay Sapphire, Bacardi, Johnny Walker Red, Jack Daniels, Crown Royal, Makers Mark, Romana Sambucca, Amaretto DiSaronno, Peachtree Schnapps, Kahlua, Juices, Soda & Mixers. Beers: Guinness Stout, Sam Adams, Peroni Wines: Choice of Chardonnay or Reisling AND Pinot Noir or Cabernet Sauvignon.

CONSUMPTION BAR (Priced per person)

House Liquor	\$5.00
Premium Liquors	\$6.00
Top Shelf Liquors	\$8.00
Domestic Beers	\$5.00
Imported Beers	\$6.00
House Wines (per glass)	\$5.00
House Wines (per bottle)	\$20.00
Soft Drinks	\$2.00

PUNCH BOWL (Serves approx. 40 glasses)

Fruit Punch	\$60.00/bowl
Champagne Mimosa	\$75.00/bowl
Wine Spritzer	\$85.00/bowl

CHAMPAGNE TOAST (Priced per person)

House Champagne	\$3.00
Add fresh strawberries	\$.60
Asti Spumanti	\$5.25
Moet & Chandon	\$8.75

ESPRESSO & CAPPUCCINO

(Priced per person)

Butler Passed	\$2.75
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LABOR CHARGES

Open Bars:	Minimum of 35 guests
Consumption Bars:	Minimum of 35 guests and \$75.00 setup fee
Main Bar:	Beverages cocktailled from main bar are only available for parties of 35 or less
Cash Bars:	\$75.00 setup fee

*For every guest's safety, those who are visibly intoxicated will not be served alcohol.



Mario's

FAMILY STYLE DINNER

A family style dinner allows you the variety and benefits of a buffet along with the comfort and convenience of a sit down dinner. Just like at home, family-sized platters and bowls are served to each table for guests to help themselves.

FIRST COURSE

Antipasto Misto – an assortment of imported olives, cheeses and salami, roasted red peppers, marinated baby artichokes, marinated mushrooms, fresh mozzarella and vine ripened fresh tomatoes with extra virgin olive oil.

SECOND COURSE

Pasta – your choice of pasta cooked al dente and tossed with your choice of sauce.

THIRD COURSE

Abruzzi House Salad – our custom mix of greens, served with croutons and garden fresh vegetables, accompanied by two dressings.

FOURTH COURSE

Choose (2) Main Entrées

Pork Loin Balsimico – roasted pork loin, sliced and topped with balsamic demi-glace, pine nut & raisin sauce

Chicken Saltimbocca – sautéed with sage, prosciutto, and mozzarella in a white wine sauce

Chicken French – sautéed chicken with a sherry, lemon and butter sauce

Roast Strip Loin – served with a mushroom sauce

All entrées served with your choice of vegetable and starch.

DOLCE

Tiramisu – our homemade rum and espresso soaked lady fingers layered with fresh whipped mascarpone cheese and cocoa, an Italian tradition.

\$32.90 Adults

\$15.95 Children under 12

A 20% Facility Charge and an 8% Sales Tax will be applied



Mario's

CATERING/PICK-UP MENU

PASTAS

PENNE POMODORO	<i>Penne tossed with fresh tomato basil marinara sauce</i>	\$28.00	\$56.00
PENNE BOLOGNESE	<i>Penne tossed with fresh meat sauce</i>	\$42.00	\$89.00
PENNE ABRUZZI	<i>Penne tossed with fresh chopped tomato salsa</i>	\$34.00	\$69.00
PENNE SALMON PRIMAVERA	<i>Penne tossed with alfredo sauce, fresh salmon & vegetables.....</i>	\$44.00	\$89.00
CHICKEN ALFREDO	<i>Penne tossed with alfredo sauce, broccoli & chicken strips</i>	\$42.00	\$84.00
PENNE GRAN SASSO			
MEAT LASAGNA	<i>Layered with cheeses, meats and fresh tomato basil marinara sauce.....</i>	\$59.00	\$129.00
VEGETARIAN SPINACH LASAGNA	<i>Layered with spinach, portobello mushrooms & cheeses, topped with Alfredo sauce ..</i>	\$54.00	\$119.00
TORTELLINI ALFREDO	<i>Cheese filled tortellini tossed in a fresh creamy Alfredo sauce</i>	\$42.00	\$84.00
TORTELLINI MARINARA	<i>Cheese filled tortellini tossed in a tomato basil marinara sauce</i>	\$39.00	\$79.00
LAYERED EGGPLANT PARMIGIANO	<i>Eggplant, cheeses & marinara sauce.....</i>	\$54.00	\$119.00

CHICKEN, MEATS & SEAFOOD

CHICKEN FRENCH	<i>Egg-battered chicken breast sautéed with sherry wine, lemon & butter.....</i>	\$6.75/portion	
CHICKEN SALTIMBOCCA	<i>Sautéed with prosciutto, sage, mozzarella and marsala sauce</i>	\$7.50/portion	
CHICKEN PORCINI	<i>Grilled chicken breasts, with porcini mushroom in a marsala wine sauce.....</i>	\$8.75/portion	
CHICKEN PARMIGIANO	<i>Chicken cutlets pan fried and baked with mozzarella & tomato sauce.....</i>	\$7.50/portion	
CHICKEN MARSALA w-MUSHROOM		\$8.75/portion	
MEATBALLS (64PCS/160PCS)	<i>Simmered in our fresh tomato basil marinara sauce</i>	\$42.00	\$89.00
ITALIAN SAUSAGE (64PCS/160PCS)	<i>Small cuts of sausage cooked with onions & peppers & spices.....</i>	\$39.00	\$79.00
MEATBALLS & SAUSAGE (64PCS/160PCS)	<i>Simmered in our fresh tomato basil marinara sauce</i>	\$42.00	\$89.00
SALMON	<i>Grilled filets of salmon w-julienne vegetables & a light lemon cream sauce.....</i>	\$8.95/portion	

SALAD & VEGETABLES

TOSSÉD ABRUZZI GARDEN SALAD	<i>with Balsamic Vinaigrette & Ranch dressings</i>	\$21.00	\$39.00
CAESAR SALAD		\$23.00	\$49.00
RED POTATOES	<i>with parsley & butter.....</i>	\$21.00	\$39.00
HORSERADISH SOUR CREAM WHIPPED POTATOES.....		\$23.00	\$49.00
MIXED SAUTÉED VEGETABLE MEDLEY		\$23.00	\$47.00
GRILLED BALSAMIC VEGETABLE MEDLEY		\$29.00	\$59.00
GREENS AND BEANS		\$23.00	\$49.00
ASSORTED SANDWICH TRAY	<i>20 pieces</i>	\$79.00	
VEGETABLE TRAY	<i>18" Tray with Dipping Sauce.....</i>	\$59.00	
ASSORTED CHEESE TRAY	<i>18" Tray with Crackers</i>	\$79.00	
ITALIAN ANTIPASTO TRAY	<i>18" Tray</i>	\$99.00	
FRESH BAKED ROLLS	<i>with Butter</i>	\$8.00/Dozen	

DESSERTS

TIRAMISU DESSERT	<i>serves 12 to 16.....</i>	\$49.00	
ASSORTED ITALIAN COOKIES	<i>32 pcs / 72 pcs.....</i>	\$43.00	\$72.00
FRESH CUT SEASONAL FRUIT		\$25.00	\$54.00
MINI CHOCOLATE CHIP CANNOLIS.....		\$2.95 each	

ENHANCEMENTS

DELIVERY WITHIN MONROE COUNTY <i>with 24 hour notice (weekends \$60.00, F, Sa, Su).....</i>	\$30.00 min. or 10%
ASSORTED CANS OF CHILLED SODA <i>with ice.....</i>	\$1.95 each
PREMIUM QUALITY, BLACK DISPOSABLE PLATES, CUPS, NAPKINS, AND SERVING UTENSILS	\$2.50 per person

Mario's

FUNERAL RECEPTION PACKAGES

Our funeral reception packages have been specifically designed to minimize planning and preparation. All packages may be served in a private ballroom at Mario's, or may be delivered to your location in aluminum pans along with high quality, disposable place settings and service utensils.

	Small	Medium	Large	Grand
	<i>serves 20-30</i>	<i>serves 30-50</i>	<i>serves 50-75</i>	<i>serves 75-100</i>
DELI LUNCHEON	\$525	\$670	\$925	\$1125
<i>-delivered*</i>	\$355	\$500	\$755	\$925
CASUAL LUNCHEON	\$595	\$790	\$1150	\$1410
<i>-delivered*</i>	\$435	\$645	\$935	\$1210
MARIO'S ITALIAN LUNCHEON	\$680	\$975	\$1410	\$1750
<i>-delivered*</i>	\$510	\$785	\$1180	\$1550

DELI LUNCHEON

Mixed Field Greens and Garden Vegetables Salad with Assorted Dressings
 Mario's Homemade Minestrone Soup
 Sliced Turkey, Roast Beef, Ham & Salami
 Muenster, Cheddar, Provolone & Swiss Cheeses
 Lettuce, Sliced Tomato & Onion
 Assorted Sliced Breads and Rolls
 Lemon Ice
 Freshly Brewed Regular and Decaffeinated Coffee & Tea

CASUAL LUNCHEON

Mixed Field Greens and Garden Vegetables Salad with Assorted Dressings
 Tomato, Cucumber, and Red Onion Salad
 Chicken French
 Penne Pasta with Fresh Homemade Marinara Sauce
 Meatballs and Italian Sausage, Simmered in Fresh Marinara Sauce
 Sautéed Seasonal Fresh Vegetables
 Fresh Baked Italian Rolls and Butter
 Lemon Ice
 Freshly Brewed Regular and Decaffeinated Coffee & Tea

MARIO'S ITALIAN LUNCHEON

Mixed Field Greens and Garden Vegetables Salad with Assorted Dressings
 Tomato Caprese Salad with Fresh Mozzarella & Basil
 Chicken French
 Sliced Certified Angus Beef Top Round with Rosemary-Garlic Au Jus & Roasted Peppers
 Penne Pasta with Fresh Homemade Marinara Sauce
 Sautéed Seasonal Vegetables
 Fresh Baked Italian Rolls and Butter
 Lemon Ice
 Freshly Brewed Regular and Decaffeinated Coffee & Tea

BEVERAGE, SALAD & DESSERT SERVICE

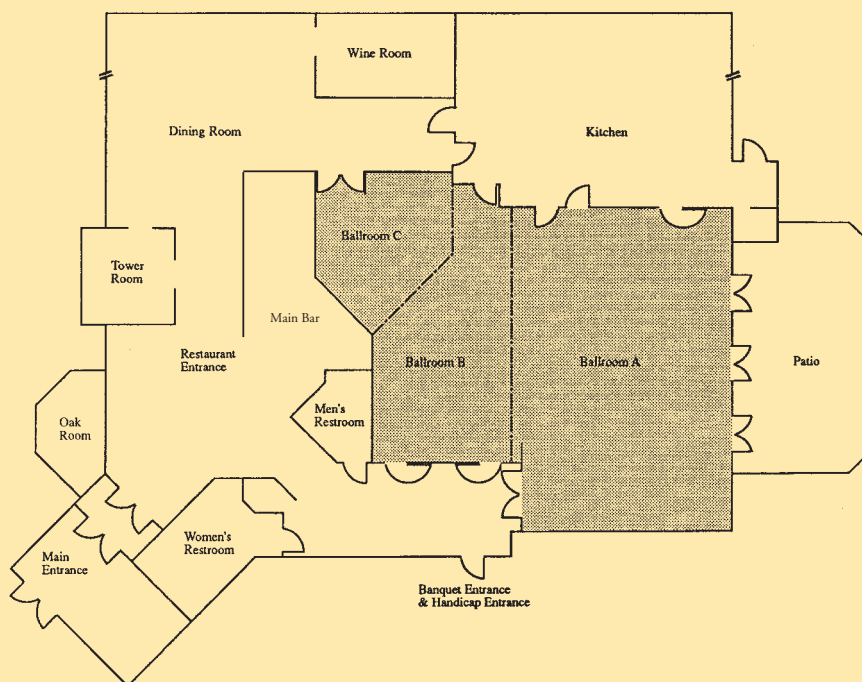
Wine and Bar Service Available Upon Request
 Assorted Chilled Sodas \$1.95 per person

Upgrade to a Plated Salad Course \$1.95pp and Italian Cookies, a Large Cannoli or Chocolate Cake for \$1.95pp

A 20% Facility Charge and an 8% Sales Tax will be applied • *Delivered packages do not include dessert & coffee

Mario's

FLOOR PLAN FOR SUCCESS



Ballroom A

Audio/Visual, Built in Screen, Built in Microphones & Speaker System, exclusive access to outdoor courtyard

Ballroom B

Audio/Visual, Built in Screen, Built in Microphones & Speaker System

Ballroom C

Audio/Visual, Wall Screen

	Seating Capacities				
	Theater	Classroom	Banquet	Cocktail Party	Sq. Footage
BALLROOM A	200	100	120	160	2320
BALLROOM B	70	30	50	60	1000
BALLROOM C	20	n/a	30	20	500
BALLROOM A & B	300	150	160	200	3300
BALLROOM B & C	100	70	80	80	1500
BALLROOM A, B & C	360	175	240	300	3820
TOWER ROOM	n/a	n/a	12	n/a	225
WINE ROOM	n/a	n/a	18	n/a	300
OAK ROOM	n/a	n/a	12	n/a	200

A 20% Facility Charge and an 8% Sales Tax will be applied

Mario's



*At Mario's, you are not just a customer,
you are OUR special guest!*

“My family takes great pride in providing quality food, welcoming service and a beautiful atmosphere. At Mario's, we look forward to making your Catering experience a great one.” *Mario*

PLEASE CONTACT US AT (585) 271-1111
catering.marios@gmail.com