

Elegant Events

CATERING MENU



Menu 1

First Course

Tasting of pasta
tomato basil sauce & Parmigiano

Second Course

Salad of organic greens
with balsamic vinaigrette

Third Course

Choice of Entree

North Atlantic Salmon
with mustard cream sauce

Panko Crusted Pork loin
topped with prosciutto, burrata cheese & parmigiano sauce

Breast of Chicken
with lemon wine sauce

Fourth Course

Marcello's dessert combination
Coffee or Tea

Lunch Monday to Friday, price per person \$28.95
Lunch hours Saturday & Sunday, price per person \$38.95
Dinner Sunday to Friday, \$38.95 per person
(On Saturday night only Menu 4 is available)

**MENU CAN BE CUSTOM MADE TO YOUR LIKING
WITH OR WITHOUT AN EXTRA CHARGE.**

NYS SALES TAX PLUS A 20% ROOM & SERVICE CHARGE

WINE, BEER, SODA PACKAGE \$18 PP
For 2 hours only during Lunch or Dinner

WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP
For 3 hours during Cocktail hour plus Lunch or Dinner

Menu 2

Antipasto

Prosciutto, salami, mozzarella & tomato, provolone, caponata & olives

First Course

Tasting of Pasta

tomato basil sauce & Parmigiano

Second course

Salad of organic greens

with balsamic vinaigrette

Third Course

Choice of Entree

North Atlantic Salmon

with mustard cream sauce

Panko Crusted Pork loin

topped with prosciutto, burrata cheese & parmigiano sauce

Breast of Chicken

with lemon wine sauce

Fourth Course

Marcello's dessert combination

Coffee or Tea

Lunch Monday to Friday, price per person \$35.95

Lunch hours Saturday & Sunday, price per person \$45.95

Dinner Sunday to Friday, \$45.95 per person

(On Saturday night only Menu 4 is available)

Additional cost For Hot Antipasto \$12 per person

Stuffed mushrooms, eggplant rollatini, sausage & peppers,
meatballs and rice arancini

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WITH OR WITHOUT AN EXTRA CHARGE.**

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WINE, BEER, SODA PACKAGE \$18 PP

For 2 hours only during Lunch or Dinner

WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP

For 3 hours during Cocktail hour plus Lunch or Dinner

Menu 3

First Course

Antipasto

Prosciutto, salami, mozzarella & tomato, provolone, caponata & olives

Second Course

Duet of Pasta

tomato basil sauce and creamy Parmigiano sauce

Third course

Arugula, endive and radicchio salad with balsamic vinaigrette

Fourth Course

Choice of Entree

Panko Crusted Pork loin

topped with prosciutto, burrata cheese & parmigiano sauce

Roasted filet of beef tenderloin

with red wine Chianti sauce and Italian cipolline

Braised short ribs of beef

in a rich vegetable red wine sauce

North Atlantic salmon with mustard cream sauce

Oven-Roasted Nile Perch

topped with garlic herb butter

Fifth Course

Marcello's dessert combination

Coffee or Tea

Lunch Monday to Friday, price per person \$55.00

Lunch hours Saturday & Sunday, price per person \$65.00

Dinner Sunday to Saturday, \$65.00 per person

Additional cost For Hot Antipasto \$12 per person

Stuffed mushrooms, eggplant rollatini, sausage & peppers,
meatballs and rice arancini

**MENU CAN BE CUSTOM MADE TO YOUR LIKING
WITH OR WITHOUT AN EXTRA CHARGE.**

NYS SALES TAX PLUS A 20% ROOM & SERVICE CHARGE

WINE, BEER, SODA PACKAGE \$18 PP

For 2 hours only during Lunch or Dinner

WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP

For 3 hours during Cocktail hour plus Lunch or Dinner

Menu 4

6 Course tasting

First Course

Burrata Cheese
with imported Parma Prosciutto

Second Course

Risotto

Third Course

Warm goat cheese salad
with apples, walnuts, lemon garlic dressing

Fourth Course

Lemon Sorbet

Fifth Course

Surf & Turf
Beef Tenderloin & Lobster Tail

Sixth Course

Wild Berry Panna Cotta & Assorted Pastry
Coffee or tea

Lunch Monday to Friday, price per person \$65.00
Lunch hours Saturday & Sunday, price per person \$65.00
Dinner Sunday to Saturday, \$80.00 per person

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NYS SALES TAX PLUS A 20% ROOM & SERVICE CHARGE

WINE, BEER, SODA PACKAGE \$18 PP
For 2 hours only during Lunch or Dinner

WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP
For 3 hours during Cocktail Hour plus Lunch or Dinner

Marcello's Intimate Wedding Package

(40-75 guests)

Champagne Toast
Italian Wine throughout dinner
Premium Liquor for Cocktail Hour (1 hour)

Antipasto Table

Prosciutto, salami, mozzarella & tomato, provolone, caponata and olives

Hot Station ~ Chafing Dishes
Sausage & Peppers ~ Eggplant Rolatini
Rice Balls ~ Meatballs

Sit Down Part of Dinner

Duet of Pasta
salad of organic greens with balsamic vinaigrette

Choice of Entree

Panko crusted breast of chicken
topped with chopped fresh tomatoes, mozzarella cheese and Parmigiano sauce

Roasted filet of beef tenderloin
with red wine Chianti sauce and Italian cipolline

Braised short ribs of beef
in a rich vegetable red wine sauce

North Atlantic salmon
with mustard cream sauce

Oven roasted Nile Perch
topped with garlic herb butter



Marcello's dessert combination

Coffee ~ Tea ~ Espresso ~ Cappuccino

Wedding Cake (\$350.00 optional)

Monday to Thursday, anytime	\$100.00 per person
Friday night, anytime	\$110.00 per person
Saturday 1:00pm	\$130.00 per person
Saturday night after 6:30pm	\$130.00 per person
Sunday 1:00pm	\$130.00 per person
Sunday night after 6:30pm	\$100.00 per person

NYS SALES TAX PLUS A 20% ROOM & SERVICE CHARGE

Buffet Menu 1

First Course

Salad of organic greens with balsamic vinaigrette

Buffet

Pasta Primavera

vegetable tomato sauce

Sausage & Peppers

Chicken Francese with lemon sauce

Eggplant Rollatini

Baked Salmon with dijon mustard sauce

Cake or combo dessert

Lunch Monday to Friday, price per person \$28.95

Lunch hours Saturday & Sunday, price per person \$38.95

Dinner Sunday to Friday, \$38.95 per person

(Not available on Saturday night)

A Sit-down or buffet is possible.

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NYS SALES TAX PLUS A 20% ROOM & SERVICE CHARGE

WINE, BEER, SODA PACKAGE \$18 PP

For 2 hours only during Lunch or Dinner

WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP

For 3 hours during Cocktail Hour plus Lunch or Dinner

Buffet Menu 2

Antipasto

Table, Family style or Individual

Prosciutto, salami, mozzarella & tomato, provolone, caponata and olives

First Course

Salad of organic greens with balsamic vinaigrette

Buffet

Pasta Primavera

vegetable tomato sauce

Sausage & Peppers

Chicken Francese with lemon sauce

Eggplant Rollatini

Baked Salmon

with dijon mustard sauce

Cake or combo dessert

Lunch Monday to Friday, price per person \$35.95

Lunch hours Saturday & Sunday, price per person \$45.95

Dinner Sunday to Friday, \$45.95 per person

(Not available on Saturday night)

**MENU CAN BE CUSTOM MADE TO YOUR LIKING
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WINE, BEER, SODA PACKAGE \$18 PP

For 2 hours only during Lunch or Dinner

WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP

For 3 hours during Cocktail Hour plus Lunch or Dinner

Large Antipasto and Pasta Buffet

Lunch: \$25 per person
Dinner: \$35 per person
Available Monday to Thursday

Cold

Prosciutto
Salami
Speck
Mozzarella
Tomato Salad
Caponata
Olives
Provolone
Tuscan Beans Salad
Grilled Vegetable with Farro

Hot

Stuffed Mushrooms
Eggplant Rollatini
Sausage & Peppers
Meatballs
Rise Arancini
Pasta Vodka Sauce
Pasta with Broccoli and Sausage

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WINE, BEER, SODA & WELL LIQUOR PACKAGE \$35 PP
For 3 hours during Cocktail Hour plus Lunch or Dinner

Private Meeting ~ Corporate Event ~ Medical Conference

Private Dining Room (up to 5 hours)

Five Course Gourmet Dinner

Wines, beer and soft drinks included

Full state of the art sound system, projector and large screen

Available Tuesdays, Wednesdays & Thursdays ~ Lunch or Dinner

- \$2000.00 (service charge included) plus NYS tax
- Up to 20 people, anything above to be negotiated
- Inquire about Breakfast Meeting with/without lunch



Hors d'oeuvres

\$2 per item per person

Bresaola filled with rabiola cheese

Beef tartare on cucumber

Prosciutto and melon

Riceballs

Goat cheese and roasted peppers on crostini

Eggplant parmigiana crostino

Mushroom and gorgonzola crostini

Polenta with fontina

Ribollita soup in small cup

Potato leek crispy bacon soup on small cup

Meatballs

\$3 per item per person

Seared tuna with spicy sauce

Shrimp cocktail

Coconut shrimp

\$4 per item per person

Bacon scallops

Lamb chops



BANQUET CONTRACT



Marcello's Restaurant

21 Lafayette Suffern, NY
845-357-9108 • info@marcellogroup.com

Event name: _____

Deposit given: _____ (balance due 2 weeks prior)

Contact Name: _____ Date: _____

Email: _____ Cell: _____ H: _____

Menu Type: _____

Number Adults: _____ Children under 12: _____ Room L Room R

Starting Time: _____ Ending Time: _____

Price Per Person (Adults): _____ Kids under 12: \$16.95 _____

*** NYS Sales Tax plus a 20% Room & Service Charge ***

Dessert Type: _____

Table Cloth/Napkin color: _____ Chair Covers at \$2 pp: _____

Terms and Conditions: The person making arrangements shall notify Marcello's Restaurant 48 hours in advance of final guest count; no allowance will be made for any decrease in count within the 48 hour period. Final payment is due 48 hours in advance.

1. All deposits must be on or before the agreed deposit scheduled dates. In the event patron cancels or otherwise breaches this contract, the deposit shall be retained by Mamma Vittoria on account of its damages- events cancelled within one month of reserved date are responsible for an additional 25% based on minimum guarantee.

2. Patron agrees to be responsible for any and all liability of damage done to the premises during the set up and actual event. 3. Marcello's restaurant will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event.

4. If, for reasons beyond Marcello's Restaurant control, including, but not limited to, labor strikes, accidents, government restrictions or utility services or acts of God, Marcello's ristorante is unable to perform in accordance with this contract, then such non-performance is excused with no further liability upon return of deposit.

5. ALL PARTIES ARE A MAXIMUM OF 4 HOURS; OVERTIME CHARGES WILL APPLY FOR ANY EXTENSION OF TIME

6. This contract is only valid if accompanied by required deposit.

7. PLEASE NOTE THAT MINIMUM GUARANTEE CAN NOT BE REDUCED ONCE EVENT IS BOOKED

***** Menu & Linen selections must be given at least 10 days prior to event *****

Accepted by: _____ Date: _____

Accepted by: _____ Date: _____

