

Gourmet Packages

Elegant Dinner Buffet

This Package includes: Two delicious entrees, one authentic Hot Italian Pasta dish, two hot Vegetables, Two Garden Fresh Green Salad, Roasted Peppers, Marinated Mushrooms, Italian black Olives, Chunks of Provolone and Salami, Bakery Fresh Dinner Breads, one Sweet, and a Coffee and Tea Station. Reflections of China are also included.

(This package is offered at \$27.95 per person, and requires a 65 person minimum)

Entrees (Choose Two)

Pesce (Fish)

Baked filet of Flounder with Lemon Butter Sauce, Flounder Stuffed with Imperial Crab meat, Baked Deviled Imperial Crab cakes, Stuffed Squid in a Piquant Sauce, Fresh Poached Salmon Steaks w/ a Dill Sauce, Fresh Stuffed Flounder Florentine, Jumbo Stuffed Shrimp with Crab meat Imperial

Carne (Beef)

Carved Roasted Sirloin of Beef w/ Au Jus, Homemade Sliced Roast Beef, Gourmet Pepper Steak,
1Carved Filet Mignon with Au Jus,
2Veal Marsala topped with Fresh Mushrooms
1(Add \$11.00 per person) *2(Add \$5.00 per person)

Pollame (Poultry)

Pollo Arrosta (roasted chicken), Pollo Scallopini, Stuffed Breast of Chicken with corn bread stuffing, Chicken Cordon Bleu with a white champagne sauce, Polo Abruzzese, Oriental Chicken Strips with Stir Fried Vegetables, Chicken Marsala with Fresh Portabella Mushrooms, Pollo Caccitorrie with Peppers, Onions, and Mushrooms, Sauteed Breast of Pollo in a Creamy Champagne Sauce,
1Carved Roasted Turkey Breast
*1(Add \$5.00 per person)

Carne di Porko (Pork)

Salsiccia con Scaloppini (Sausage Scallopini), Sasiccia Fresca e Peperoni (Fresh sausage and peppers) Baked Virginia Ham with a champagne fruit glaze, Carved Pork Roast with homemade gravy,
Porchetta Arrosta w/ Au Jus (Whole roasted pig with chef/carver)
(Add \$5.25 per person)

Pasta (Choose One)

Conchiglioni Ripieni al Forno (Large Stuffed Shells),
Lasagne di Verdure Fresche (Fresh Vegetable Lasagna),
Lasagne con Ricotta, Pasta Primavera, Rigatoni Abruzzi,
Manicotti con Ricotta, Baked Ziti, Baked Rigatoni
(Add \$3.95 per person)

Verdure (Vegetables) (Choice of Two)

Spinachi Fritti (Fried Spinach), Spinachi alla Panna (Spinach with a Cream Sauce), Fagiolini A La Almondine (Stringbean Almondine), Verdure Miste (Mixed Vegetables), Patate al Forno (Oven Roasted Potatos), Fresh Jumbo Asparagus, Buttered Sugar Snap Peas and Carrots, Honey Glazed Carrots, Fresh Parsley Potatos, Broccoli and Cauliflower florets with a creamy cheese sauce.

Insalate (Salad)(Choose Two)

Insalata Mista (Spring Mix Salad), Insalata Verde (Green Salad), Caesar Salad topped with Parmesan Cheese and Homemade Croutons, Garden Fresh Tossed Salad with Mario's special dressing.

Dolci (Sweets)(Choose One)

Insalata alla Frutta (Fresh Fruit Cup), Assorted Italian Cookies (Assorted European Pastries and Assorted Fancy Pastries are also available at an extra cost).

Viennese Table (Sweet Table)

An Assortment of Whole Cakes such as: Cheesecake, Raspberry Mousse Cake, Triple Chocolate Cake, Old Fashion Strawberry Shortcake, Cream Filled Italian Rum Cake and Black Forest Cake, also an assortment of miniature pastries (Add \$4.95 per person)

Wedding Cakes

(Fresh flowers and Handmade Sugar Flowers) (Your choice of Butter Cream, Raspberry or Chocolate Ganache Filling) (Your choice of Butter Cream or Rolled Fondout Icing) (Add \$3.50 per person)

Bar Service

Bloody Mary Mix, Sour Mix, Grapefruit Juice, Cranberry Juice, Orange Juice, Lemons Limes, Cherries, Assorted Sodas and Ice (Add \$1.95 per person)

Prices are subject to sales tax, service charge, and any necessary rentals. Prices are subject to change without notice.

Complete rental Service available: Chairs Tables, China, Silverware, linens, Floral centerpieces, Grills and Tents.

Seated Dinner Menu

Hors d' oeuvres (Choose Six)

Butlered for first hour (\$8.00 PER PERSON)

Hot Hors d' oeuvres

Moist Bites of Sesame Chicken served with Honey Mustard
Shrimp Puff Pastries
Swedish Meatballs With Au Jus
Tenderloin Kabobs
Gourmet Baby Lamb Chops Marinated In Balsamic Vinegar Dressing
Salsiccia Fresca e Peperoni Rossi
(Fresh Sausage wrapped with Red Peppers)
Mushroom Caps Stuffed With Crab Meat
Clams Casino
Scallops Wrapped With Bacon
Toasted Bruschetta Topped With Parmesan
Cheese & Fresh Tomatoes

Cold Hors d' oeuvres

Iced Jumbo Shrimp with Cocktail Sauce(\$4.50 pp.)
Cracked Maryland Crab Claws on Ice
with Cocktail Sauce or Honey Mustard(\$5.95pp)
Melone e Prosciutto (\$1.95pp.)
Asparagus Tips Wrapped With Prosciutto(\$2.45 pp.)
Crudite(\$1.50 pp.)
Asparagus Tips wrapped with Smoked Turkey(\$1.95 pp.)
Mozzarella Fresca e Peperoni Rossi(\$2.25 pp.)
(Fresh Mozzarella wrapped with Red Roasted Peppers)
Pate' served with Flat Bread and Gourmet Crackers

Antipasti Appetizers (Choose One)

Melone e Prosciutto(\$1.95 pp.)
Insalata alla Frutta (\$3.95 pp.) (Fresh Fruit Cup)
Melanza Egg Plant Rollatini with Ricotta, Tomato and Basil(\$7.00 pp.)
Cheese filled Spinach Ravioli in Alfredo Sauce(\$5.95 pp.)
Manicotti Laced in a Marinara Sauce(\$5.95 pp.)
Insalata di Asparagi e Peperoni Rossi(\$3.95 pp.)
(Asparagus and Red Pepper Salad)

Zuppa (Soup) (Choose One) (\$5.00 pp.)

Zuppa di Nozze (Wedding Soup)
Zuppa Vegetale (Vegetable Soup)
Zuppa di Pollo (Chicken Soup)

Insalate (Salad) (Choose One) (\$4.00 pp.)

Insalata Mista (Spring Mix Salad)
Insalata Verde (Green Salad)
Caesar Salad topped with Parmesan Cheese

Entrees (choose one)

Carne (Beef)

Roasted Filet Mignon with Mushroom Au Jus Sauce (8oz) (\$25.50pp)
Veal Chop Marinated and Grilled (14 oz)(\$25.50pp.)
Grilled New York Strip Steak Grilled and Marinated(\$19.95pp.)
Veal Marsala topped with Portabella Mushrooms(\$20.95pp.)
Veal A La Parmigiana, With Mario's Homemade Tomato Sauce(\$20.95pp.)
Beef Wellington (\$14.95pp.)

Pollame (Poultry)

Pollo Arrabbiato(\$12.95pp.) (Spicy Chicken)
Petti di Pollo con Spinache(\$14.95pp.) (Spinach-Stuffed Chicken Breasts)
Petti di Pollo con Pane(\$13.95 pp.) (Chicken With Bread Stuffing)
Pollo Sulla Brace (\$12.95pp.) (Grilled Chicken)
Polla Arrosto(\$12.95 pp.) (Roasted Chicken)
Pollo A La Parmigiana(\$14.95 pp.)
Chicken Cordon Bleu with White Champagne Sauce(\$14.95pp.)
Chicken Marsala Topped with Portabella Mushrooms (\$13.95pp.)

Pesce (Fish)

Salmone con le Erbe(\$15.95 pp.) (Poached Salmon with Herbs)
Baked Filet of Flounder in a Lemon Sauce (\$15.95 pp.)
Baked or Broiled Filet Of Flounder Stuffed with
Crabmeat Imperial (\$19.95 pp.)
Broiled Surf & Turf (\$24.95pp.)
Broiled Stuffed Lobster Tail (\$25.95 pp.)

Pasta (Choose One)

Spaghetti alla Pescatore (\$8.99 pp.)
(Spaghetti with Seafood)
Vongole al Pomodoro (\$8.99 pp.)
(Pasta with Red Cam Sauce)
Gnocchi di Due Formaggi (\$7.00 pp.)
(Two Cheese Gnocchi)
Ravioli con Ricotta (\$7.00 pp.)

(Ravioli Stuffed With Ricotta)
Conchiglioni Ripieni al Forno (\$7.00 pp.)
(Large Stuffed Pasta Shells)
Lasagne di Verdure Fresche (\$10.00 pp.)
(Fresh Vegetable Lasagne)

Verdure (Vegetables) (Choice of Two) (\$5.95 per person)

Spinachi Fritti (Fried Spinach)
Spinachi alla Panna (Spinach with Cream)
Fagiolini A La Almondine (Stringbean Almondine)
Verdure Miste (Mixed Vegetables)
Patate al Forno (Oven Roasted Potatoes)
Fresh Jumbo Asparagus
Buttered Sugar Snap Peas and Carrots
Honey Glazed Carrots
(All Entrees are Served with Bread and Butter on the Side)

Dolci (Desserts) (\$5.95 pp.)

Biscotti Miste (Assorted Cookies)
Miniature Assorted Sweets
(Eclairs, Cream Puffs, Petit Fours, Brownies, Cheese Cake, Carrot Cake)

Viennese Table (\$9.00 pp.)

An Assortment of Whole Cakes such as:
Cheesecake, Raspberry Mousse Cake, Triple Chocolate Cake,
Old Fashion Strawberry Shortcake, Cream Filled Italian
Rum Cake, and Black Forest Cake
(also an assortment of miniature Pastries)

Wedding Cakes (Fresh flowers and Handmade Sugar Flowers) (\$4.75 p.p.)

(Your Choice Of Butter Cream, Raspberry or Chocolate Ganache Filling)
(Your Choice of Butter Cream or Rolled Fondout Icing)

Beverages

(Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Espresso)
(Included with your Artistically Decorated Sweet Buffet)

Bar Service

Bloody Mary Mix, Sour Mix, Grapefruit Juice, Cranberry Juice,
Orange Juice, Lemons, Limes, Cherries, Assorted Sodas and Ice
(Add \$4.75 per person)

Prices are subject to sales tax, service charge, and any necessary rentals.

Prices are Subject to Change without Notice.

Complete rental service available:

Chairs, Tables, China, Silverware, Linens, Floral Center Pieces, Grills and Tents.

Elegant Station Menu

Mario's Station Menu Includes your Choice of Six Butlered Hors d' Oeuvres, Four Stationary Displays, and Coffee and Tea Station

Hot Hors d' oeuvres (Choose six)

Moist Bites of Sesame Chicken served with Honey Mustard
Shrimp Puff Pastries
Swedish Meatballs with Au Jus
Tenderloin Kabobs
Gourmet Baby Lamb Chops Marinated In Balsamic Vinegar Dressing
Salsiccia Fresca e Peperoni Rossi
Mushrooms Caps Stuffed With Crabmeat
Clams Casino
Scallops Wrapped With Bacon
Toasted Bruschetta Topped With Parmesan Cheese E Fresh Tomatoes
Gourmet Assorted Quiche
Fresh Broiled Scallops
Mini Imperial Crab Cakes
Almond Battered Shrimp

Food Stations

Imported Cheese Station

Wheels of Stella Fontinella, French Brie, Norwegian Jarlesberg, Classic Smoked Gouda, and Auricchio Provolone
(Attractively Displayed on Mirrors and Garnished with Fresh Seasonal Fruit, Accompanied by Seasoned Flat Bread Crackers and Imported Italian Bread sticks)

Pasta Station

(choose two pasta dishes, which will be prepared by a saute chef on location)
Farfalle in a Rosa vodka sauce
Linguini in a white or red clam sauce (prepared with fresh garlic and herbs)
Meat or cheese tortellini in an Alfredo sauce
Penne rigate in a Rosa Sauce and white champagne sauce
Fusilli in a veal marinara sauce

Carving Station

(choose two meats which will be artistically carved to order)
Roast beef with mushroom au jus
Filet of beef with piquant sauce or au jus
Choice prime rib with portabella mushrooms and au jus
Smoked Turkey breast with homemade gravy
Whole roasted turkey with au jus
Seasoned Porchetta Arrosta (whole roasted pig) with homemade Au Jus
Decorated smoked ham with homemade brown sugar glaze

Seafood Station

(choose four which will be beautifully garnished and served by a uniformed chef or butler)
Jumbo shrimp cocktail, on a bed of ice,

with fresh lemon slices and cocktail sauce
Cracked Maryland king crab claws served on
a bed of ice with cocktail sauce or honey mustard
Freshly shucked oysters
Cracked Lobster tails dipped in a delicious butter sauce
Imperial crab cakes
Jumbo stuffed shrimp dipped in a melted butter sauce
Steamed white clams in a garlic butter marinade
Steamed mussels in a homemade spicy marinara sauce
Jumbo scallops wrapped with bacon
Pouched salmon
Grilled marinated Makko shark

Hot Vegetable Station

(choose three)

Fresh string bean almondine
Fresh string beans Italian style
Steamed quartered red bliss potatoes in a butter sauce garnished with fresh parsley
Roasted red bliss potatoes in olive oil, seasoned with fresh rosemary and garlic, paprika and white pepper
Vegetable medley, a colorful array of steamed vegetables

Filomena's Italian Delicacies

(choose two entrees and one salad

to be prepared by a saute chef to order)

Veal scaloppini
Veal marsala prepared with tender veal cutlet and portabella mushrooms
Veal A La Parmigiana, lightly breaded veal in a homemade tomato sauce topped with
freshly shredded mozzarella
Chicken marsala topped with Portabella mushrooms
Chicken A La Parmigiana, lightly breaded chicken
in a homemade tomato sauce topped with freshly shredded mozzarella
Homemade meatballs and sausage, hot or sweet
Salsiccia Fresca E Peproni (Sausage and peppers)
Caesar salad, made with homemade
Caesar dressing, and topped with fresh croutons
Spring Mix Salad with Vinegarrete Dressing
Tossed salad with your choice of Thousand Island, French,
oil and vinegar, Russian, bleu cheese, or creamy
Italian made with fresh garlic

Authentic Italian Antipasto Station

This Beautiful Display includes A Delicate Blend of Marinated Mushrooms,
Marinated Artichoke Hearts, Homemade Roasted Peppers, Mozzarella Fresce e Peperoni Rossi
(Fresh Mozzarella wrapped with Fresh Roasted Peppers), Fresh Marinated Eggplant, Seasoned
hard-boiled eggs, Imported Anchiovies, Genoa Salami, Auricchio Provolone and Parma Prosciutto
(All Attractively displayed and laid on a Beautiful Bed of Kale and other Decorative Greens)
*(Accompanied by Seasoned Flatbread Crackers, Imported Italian Breadsticks along with Toasted
Bruschetta Topped with Parmesan Cheese & Fresh Chopped Tomatoes)*

Fresh Crudite

A Beautiful Display of Garden Fresh Vegetables Including;
Fresh Baby Carrots, Broccoli and Cauliflower Florets, Freshly Julienned Celery, Strips of both Red

and Green Peppers and Mini Cherry Tomatoes

*(All Beautifully Displayed on Mirrors and Garnished with Kale and other Decorative Greens,
Accompanied by Mario's Special Dips)*

Delicacies From the Orient

Sushi Display

Featuring Rolls of Gingerbread Beef, Vegetables and Smoked Salmon
(Ask For Availability of Sushi Chefs at time of Ordering)

Oriental Stir-Fry

Strips of Beef and Chicken with:

Red and Green Peppers, Broccoli Florets, Zucchini, Mushrooms,
Scallions, Water Chestnuts, Snow Peas, and Gourmet Rice

This Package is Offered at \$56.00 per person.