

Catering Menu

All Catering menu available for Lunch & Dinner
(On Saturday night, only Menu 4 is available on premise)

MENU 1

First course

Tasting of pasta

Second course

Salad of organic greens with balsamic vinaigrette

Third course choice of entree

North Atlantic Salmon with mustard cream sauce

Roasted Chicken Breast with lemon capers sauce

Veal Cutlet Valdostana topped with prosciutto Fontina porcini mushrooms wine sauce

Fourth course

Marcello's dessert combination

Coffee or Tea

Lunch Monday to Friday, price per person \$23.95

Lunch hours Saturday & Sunday, price per person \$31.95.

Dinner Sunday to Friday, \$31.95 per person (On Saturday night only Menu 4 is available)

MENU 2

Same as menu 1 with additional course of Italian Cold Antipasto:

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

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 3

First course

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

Second course

Taste of pasta

Third course

Salad of organic greens with balsamic vinaigrette

Fourth Course choice of entree

Oven roasted grouper topped with garlic herb butter

Pan seared chicken breast in a prosecco wine creamy sauce with leeks & roasted peppers

Veal cutlet valdostana topped with prosciutto fontina porcini mushrooms wine sauce

Braised beef short ribs in a rich vegetable red wine sauce served with soft polenta

Shrimp scampi (lemon garlic wine sauce)

Fifth Course

Marcello's dessert combination

Coffee or Tea

Lunch Monday to Friday, price per person \$32.95

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)

MENU 4

First course

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

Second Course

Duet of two pasta

Third Course

Arugula, Endive and Radicchio salad with balsamic vinaigrette

Fourth Course choice of entree

Grouper topped with garlic herb butter

Veal Cutlet Valdostana topped with prosciutto Fontina porcini mushrooms wine sauce

Grilled Filet Mignon with red wine Chianti sauce and Italian cipolline

Braised beef short ribs in a rich vegetable red wine sauce served with soft polenta

Shrimp Scampi (Lemon garlic wine sauce)

North Atlantic Salmon with mustard cream sauce

Fifth Course

Marcello's dessert combination

Coffee or Tea

Lunch Monday to Friday, \$45.00 per person

Lunch hours Saturday & Sunday, \$55.00 per person

Dinner Sunday to Saturday, \$55.00 per person

