

Shower Celebration Menu

PEACH SANGRIA OR CHAMPAGNE TOAST

GARLIC BREAD

FIRST COURSE

COLD ANTIPASTO

(served family-style)

*Fresh Mozzarella, Roasted Peppers, Vine-ripened Tomatoes,
Soppressata, Caponata and Mixed Imported Olives*

ITALIAN EGG ROLL

(served family-style)

Broccoli Rabe, Sun-dried Tomatoes, Italian Sausage and Risotto

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA

MEZZA RIGATONI POMODORO

ENTRÉES

(choice of one)

CHICKEN FRANCESE

Breast of Chicken, Chardonnay/Lemon/Butter Sauce

VEAL BRACIOLE

Rolled with Provolone Cheese, Asparagus, Seasoned Breadcrumbs

SEAFOOD STUFFED SHRIMP

Lobster, Maryland Crab Meat, Brandy-Lobster Buerre Blanc

GRILLED CHICKEN CAPRICCIOSA

*Organic Mixed Greens, Grape Tomatoes, Red Onion,
Parmesan Shavings, Balsamic Vinaigrette*

FILET OF SALMON DIJONNAISE

Chardonnay/Grain Mustard Sauce

All entrees served with chef's potato and vegetable of the day

DESSERT

COLUMBIAN COFFEE & ASSORTED TEA SERVICE

ESPRESSO, CAPPUCCINO & UNLIMITED SODA

PERSONALIZED OCCASSIONAL CAKE

\$42

**plus sales tax and 20% service charge*

Menu Enhancements

BEVERAGES

CHAMPAGNE TOAST	2.00
BOTTLE OF WINE	24.00
PITCHER OF SANGRIA	29.00
UNLIMITED BEER & WINE	15.00
UNLIMITED BEER, WINE & SANGRIA	18.00
OPEN BAR (house brand) 20.00 (premium) 25.00 (shots not included)	

APPETIZERS

(served family-style & priced per person)

HOT ANTIPASTO	7.00
<i>Baked Clams, Polpette, Shrimp Oreganata, Eggplant Rollatine and Mussels</i>	
COLD ANTIPASTO	7.00
<i>Fresh Mozzarella, Roasted Peppers, Vine-ripened Tomatoes, Soppressata, Caponata and Mixed Imported Olives</i>	
BAKED CLAMS	5.00
FRIED CALAMARI	5.00
PASSING HORS D'OEUVRES <i>(one hour)</i>	10.00
ITALIAN EGG ROLL	5.00
<i>(Sausage, Broccoli Rabe, Sun-dried Tomatoes, Risotto)</i>	

DESSERTS

FRESH FRUIT PLATTERS	5.00
PASTRY TRAYS <i>(per table)</i>	25.00
ESPRESSO & CAPPUCINO	2.00

CHILDREN'S MENU

(12 years old and under)

PASTA

(choice of one)

HAMBURGER • CHEESEBURGER
CHICKEN FINGERS • CHEESE PIZZA
(includes beverage)
20.00

Upon booking, a \$5.00 per person, non-refundable deposit is required. If date is cancelled and we rebook the room, your deposit will be returned in the form of a gift certificate only. All decorations must be approved by management (NO CONFETTI PLEASE). All prices are per person excluding tax and service charge. Menu prices are subject to change upon availability. Direction cards are also available.

MARINA CAFE



154 MANSION AVENUE
STATEN ISLAND, NEW YORK 10308
(T) 718.967.3077 • (F) 718.967.0386
www.marinacafesiny.com