



"Serving Staten Island since 1980"

Quncheon & Bereavement

Packages AVAILABLE MONDAY THRU FRIDAY (12:00 - 3:00PM)



For Parties of Distinction

Overlooking Great Kills Harbor

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









PREMIER DINING CLUB

Receive 10% off when paying cash, accumulate points and receive Marina Cafe Gift Cards, 25% bottled wine Monday, Tuesday, Wednesday, and a Complimentary Birthday Dinner!



VIP CLUB

Receive specials and discounts via text message! To become a Marina Cafe VIP, simply text MARINA-CAFE to 76626



THE TIKI BAR Join us by the harbor for lunch or dinner including our delicious raw bar, or just for cocktails



HAPPY HOUR day thru Saturday 3pm to 6pm.

Tuesday thru Saturday Sunday Monday Friday

1pm to 6pm. ALL DAY! 3pm to 6pm







SURF OR TURF NIGHT

Friday night (3pm to Closing) Soup du Jour or a House Salad 1 1/2lb Steamed Lobster or Roast Prime Rib \$27.95*

Luncheon Package #1

GARLIC BREAD

PASTA **MEZZA RIGATONI AL POMODORO**

SALAD

MIXED GREEN SALAD **Balsamic Vinaigrette**

ENTRÉES

(choice of one)

CHICKEN FRANCESE Breast of Chicken, Chardonnay/Lemon/Butter Sauce

CHICKEN MARSALA Breast of Chicken, Prosciutto, Mushrooms, Marsala Wine Sauce **GRILLED SLICED STEAK** Crimini Mushroom/Merlot Sauce FILET OF SOLE FLORENTINE

Spinach Stuffing

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

DESSERT **COFFEE SERVICE** ICF CRFAM

\$28 *plus sales tax and 20% gratuity

CHILDREN'S MENU AVAILABLE 12 YEARS OLD AND UNDER

Quncheon Package #2

GARLIC BREAD

FIRST COURSE (served family-style) HOT ANTIPASTO Baked Clams, Polpette, Shrimp Oreganata, Eggplant Rollatine and Mussels

CAPRESE Fresh Mozzarella, Roasted Peppers, Tomato

PASTA (choice of one) MEZZA RIGATONI ALLA VODKA

ENTRÉES

MEZZA RIGATONI AL POMODORO

(choice of one)

CHICKEN FRANCESE Breast of Chicken, Chardonnay/Lemon/Butter Sauce

CHICKEN MARSALA Breast of Chicken, Prosciutto, Mushrooms, Marsala Wine Sauce **GRILLED SLICED STEAK** Crimini Mushroom/Merlot Sauce FILET OF SOLE FLORENTINE

Spinach Stuffing

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

DESSERT **COFFFF SFRVICF ICF CRFAM UNLIMITED SODA**



*plus sales tax and 20% gratuity

Menu Enhancements

BEVERAGES

CHAMPAGNE T	OAST	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) 3hrs 25.00	4hrs 30.00
	* (premium)	4hrs 35.00

APPETIZERS

(served family-style & priced per person)	
HOT ANTIPASTO	7.00
Baked Clams, Polpette, Shrimp Oreganata,	
Eggplant Rollatine and Mussels	
COLD ANTIPASTO	
Fresh Mozzarella, Roasted Peppers, Vine-ripened Tomatoes,	
Soppressata, Caponata and Mixed Imported Olives	
BAKED CLAMS	5.00
FRIED CALAMARI	5.00
PASSING HORS D'OEURVES (one hour)	
ITALIAN EGG ROLL	
(Sausage, Broccoli Rabe, Sun-dried Tomatoes, Risotto)	

DESSERTS

FRESH FRUIT PLATTERS	5.00
PASTRY TRAYS (per table)	25.00
ESPRESSO & CAPPUCCINO	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.