

Package #4

The People's Choice

GARLIC BREAD

FIRST COURSE

(served family-style)

HOT ANTIPASTO

Baked Clams, Polpetta, Shrimp Oreganata,
Eggplant Rollatine and Mussels

COLD ANTIPASTO

Fresh Mozzarella, Roasted Peppers, Vine-ripened Tomatoes,
Salami, Soppresata, Caponata and Mixed Imported Olives

SECOND COURSE

(choice of one)

MEZZA RIGATONI ALLA VODKA

FUSILLI ALLA BOLOGNESE

MEZZA RIGATONI AL POMODORO

THIRD COURSE

(choice of one)

STUFFED CHICKEN

Spinach, Prosciutto di Parma, Mozzarella Cheese

VEAL BRACIOLE

Rolled with Provolone Cheese, Asparagus, Seasoned Breadcrumbs

CHAR-GRILLED NY STRIP STEAK

Merlot Demi-glaze

BAKED SEAFOOD OREGANATA

Shrimp, Clams and Day-Boat Fish

SEAFOOD-STUFFED SHRIMP

Lobster, Maryland Crab Meat, Brandy/Lobster Buerre Blanc

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

FOURTH COURSE

COLUMBIAN COFFEE & ASSORTED TEA SERVICE

ESPRESSO, CAPPUCCINO & UNLIMITED SODA

PERSONALIZED OCCASSIONAL CAKE

Unlimited Beer and Wine **75**

Open Bar (House Brand) **85**

Open Bar (Premium Bar) **90**

*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)..... | 3hrs 25.00 4hrs 30.00 |
| *(premium)..... | 3hrs 30.00 4hrs 35.00 |

APPETIZERS

(served family-style & priced per person)

| | |
|---|-------|
| HOT ANTIPASTO | 7.00 |
| Baked Clams, Polpetta, Shrimp Oreganata, Eggplant Rollatine and Mussels | |
| COLD ANTIPASTO | 7.00 |
| Fresh Mozzarella, Roasted Peppers, Vine-ripened Tomatoes, Salami, Soppresata, Caponata and Mixed Imported Olives | |
| BAKED CLAMS | 5.00 |
| FRIED CALAMARI | 5.00 |
| PASSING HORS D'OEUVRES (one hour) | 10.00 |
| ITALIAN EGG ROLL | 5.00 |
| (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.

*(shots not included in Open Bar Packages)

MARINA CAFE



"SERVING STATEN ISLAND SINCE 1980"

Banquet Packages



For Parties of Distinction

Overlooking

Great Kills Harbor

154 MANSION AVENUE

STATEN ISLAND, NEW YORK 10308

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Package #1

The Marina

GARLIC BREAD

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA
FUSILLI ALLA BOLOGNESE
MEZZA RIGATONI POMODORO

SALAD

(choice of one)

MIXED GREEN SALAD
Balsamic Vinaigrette
CLASSIC CAESAR SALAD
Romaine, Garlic Croutons, Parmesan Cheese

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

DESSERT

COLUMBIAN COFFEE & ASSORTED TEA SERVICE
PERSONALIZED OCCASSIONAL CAKE

\$42

**plus sales tax and 20% service charge*

Package #2

The Harbor

GARLIC BREAD

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA
FUSILLI ALLA BOLOGNESE
MEZZA RIGATONI POMODORO

SALAD

(choice of one)

MIXED GREEN SALAD
Balsamic Vinaigrette
CLASSIC CAESAR SALAD
Romaine, Garlic Croutons, Parmesan Cheese
CAPRESE
Fresh Mozzarella, Roasted Peppers, Tomato

ENTRÉES

(choice of one)

STUFFED CHICKEN
Spinach, Prosciutto di Parma, Mozzarella Cheese
CHICKEN FRANCESE
Breast of Chicken, Chardonnay/Lemon/Butter Sauce
VEAL BRACIOLE
Rolled with Provolone Cheese, Asparagus, Seasoned Breadcrumbs
SHRIMP SCAMPI
Garlic/Lemon/Butter Sauce
ATLANTIC SALMON
Encrusted with Fresh Blended Herbs

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

DESSERT

COLUMBIAN COFFEE & ASSORTED TEA SERVICE
PERSONALIZED OCCASSIONAL CAKE

\$48

**plus sales tax and 20% service charge*

Package #3

The Captain

GARLIC BREAD

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA
FUSILLI ALLA BOLOGNESE
MEZZA RIGATONI POMODORO

SALAD

(choice of one)

MIXED GREEN SALAD
Balsamic Vinaigrette
CLASSIC CAESAR SALAD
Romaine, Garlic Croutons, Parmesan Cheese
CAPRESE
Fresh Mozzarella, Roasted Peppers, Tomato

ENTRÉES

(choice of one)

STUFFED CHICKEN
Spinach, Prosciutto di Parma, Mozzarella Cheese
CHAR-GRILLED NY STRIP STEAK
Merlot Demi-glaze
VEAL BRACIOLE
Rolled with Provolone Cheese, Asparagus, Seasoned Breadcrumbs
SEAFOOD STUFFED SHRIMP
Lobster, Maryland Crab Meat, Brandy-Lobster Buerre Blanc
BAKED SEAFOOD OREGANATA
Shrimp, Clams and Day-Boat Fish

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

\$58

**plus sales tax and 20% service charge*