

Package #4

The People's Choice

GARLIC BREAD

APPETIZERS

(served family-style)

HOT ANTIPASTO

*Baked Clams, Polpetta, Shrimp Oreganata,
Eggplant Rollatini, Mussels*

COLD ANTIPASTO

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

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA

Signature House-made Vodka Sauce

MEZZA RIGATONI POMODORO

Plum Tomato Sauce

MAIN COURSE

STUFFED CHICKEN

Spinach, Prosciutto di Parma, Mozzarella Cheese

VEAL MARSALA

Thinly-pounded Veal, Mushrooms, Marsala Wine Sauce

CHAR-GRILLED NY STRIP STEAK

Merlot Demi-glaze

BAKED SEAFOOD OREGANATA

Broiled in Lemon and White Wine

SEAFOOD-STUFFED SHRIMP

Lobster, Maryland Crab Meat, Brandy, Lobster Beurre Blanc

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

AFTER DINNER

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO

PERSONALIZED OCCASSIONAL CAKE

PREMIUM OPEN BAR

\$115

**plus sales tax and 20% service charge*

The Marina Café is a harborside restaurant specializing in seafood and New American cuisine. Featuring beautiful views of Great Kills Harbor, the Marina Café is the perfect venue for parties of distinction.

You can also take advantage of Marina Café's off-premises catering for your next Luncheon, Bridal or Baby Shower, Birthday Party, or any other special occasion.

CHILDREN'S MENU

(12 years old and under)

PASTA

(choice of one)

**HAMBURGER • CHEESEBURGER
CHICKEN FINGERS • CHEESE PIZZA**

(includes beverage)

20.00

Menu Enhancements

CHAMPAGNE TOAST	3.00
BOTTLE OF WINE	24.00
PITCHER OF SANGRIA	35.00
OPEN BAR	3hrs 30.00 4hrs 35.00
RICE BALLS	5.00
HOT ANTIPASTO	7.00
FRIED CALAMARI	7.00

All menus are for parties of 25 or more

**Prices do not include
sales tax or 20% service charge*

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

(T) 718.967.3077

(F) 718.967.0386

www.marinacafesiny.com

Package #1

The Marina

GARLIC BREAD

APPETIZERS

CAPRESE

*House-made Fresh Mozzarella, Roasted Peppers,
Tomato, Balsamic Reduction, EVOO*

ALSO AVAILABLE

RICE BALLS (5.00)

HOT ANTIPASTO (7.00)

FRIED CALAMARI (7.00)

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA

Signature House-made Vodka Sauce

MEZZA RIGATONI POMODORO

Plum Tomato Sauce

MAIN COURSE

CHICKEN FRANCESE

Breast of Chicken, Chardonnay, Lemon, Butter Sauce

CHICKEN MARSALA

*Breast of Chicken, Prosciutto, Mushrooms,
Marsala Wine Sauce*

GRILLED SLICED STEAK

Crimini Mushrooms, Merlot Sauce

FILET OF SOLE OREGANATA

Broiled in Lemon and White Wine

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

AFTER DINNER

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO (Add'l 3.00)

PERSONALIZED OCCASSIONAL CAKE

\$45

WITH UNLIMITED BEER & WINE

\$60

Package #2

The Harbor

GARLIC BREAD

APPETIZERS

CAPRESE

*House-made Fresh Mozzarella, Roasted Peppers,
Tomato, Balsamic Reduction, EVOO*

ALSO AVAILABLE

RICE BALLS (5.00)

HOT ANTIPASTO (7.00)

FRIED CALAMARI (7.00)

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA

Signature House-made Vodka Sauce

MEZZA RIGATONI POMODORO

Plum Tomato Sauce

MAIN COURSE

STUFFED CHICKEN

Spinach, Prosciutto di Parma, Mozzarella Cheese

CHICKEN FRANCESE

Breast of Chicken, Chardonnay, Lemon, Butter Sauce

VEAL MARSALA

Thinly-pounded Veal, Mushrooms, Marsala Wine Sauce

SHRIMP SCAMPI

Garlic, Lemon, Butter Sauce

ATLANTIC SALMON

Cast Iron-crusted with Teriyaki Glaze over Coconut Rice

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

AFTER DINNER

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO

PERSONALIZED OCCASSIONAL CAKE

\$55

WITH UNLIMITED BEER & WINE

\$70

Package #3

The Captain

GARLIC BREAD

APPETIZERS

HOT ANTIPASTO

*Baked Clams, Polpette, Shrimp Oreganata,
Eggplant Rollatini, Mussels*

CAPRESE

*House-made Fresh Mozzarella, Roasted Peppers,
Tomato, Balsamic Reduction, EVOO*

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA

Signature House-made Vodka Sauce

MEZZA RIGATONI POMODORO

Plum Tomato Sauce

MAIN COURSE

STUFFED CHICKEN

Spinach, Prosciutto di Parma, Mozzarella Cheese

CHAR-GRILLED NY STRIP STEAK

Merlot Demi-glaze

VEAL MARSALA

Thinly-pounded Veal, Mushrooms, Marsala Wine Sauce

SEAFOOD STUFFED SHRIMP

Lobster, Maryland Crab Meat, Brandy, Lobster Beurre Blanc

ATLANTIC SALMON

Cast Iron-crusted with Teriyaki Glaze over Coconut Rice

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

AFTER DINNER

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO

PERSONALIZED OCCASSIONAL CAKE

\$75

WITH UNLIMITED BEER & WINE

\$90