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 enjoy Marina Café's off-premises catering for your next Luncheon, Bridal or Baby Shower, Birthday Party, or any other special occasion.



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

CHILDREN'S MENU

(12 years old and under)

PASTA

(choice of one)

HAMBURGER • CHEESEBURGER CHICKEN FINGERS • CHEESE PIZZA

(includes beverage)

20.00

MARINA CAFE



"Serving Staten Island since 1980"

Luncheon & 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

Quncheon #1

GARLIC BREAD

PASTA

MEZZA RIGATONI AL POMODORO

Plum Tomato Sauce

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 OREGANATA

Broiled in Lemon and White Wine

Entrées served with chef's potato and veaetable of the day

AFTER DINNER

DESSERT & COFFEE SERVICE UNLIMITED SODA

\$34

*plus sales tax and 20% gratuity

Menus are for parties of 25 guests or more

Quncheon #2

GARLIC BREAD

APPETIZERS

(served family-style)

HOT ANTIPASTO

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

CAPRESE

Fresh Mozzarella, Roasted Peppers, Tomato

PASTA

(choice of one)

MEZZA RIGATONI ALLA VODKA

Signature House-made Vodka Sauce

MEZZA RIGATONI AL POMODORO

Plum Tomato Sauce

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 OREGANATA

Broiled in Lemon and White Wine

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

AFTER DINNER

DESSERT & COFFEE SERVICE UNLIMITED SODA

\$39

*plus sales tax and 20% gratuity