

## *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 \$125**

*\*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)*

**25.00**

### *Menu Enhancements*

CHAMPAGNE TOAST	3.00
BOTTLE OF WINE	24.00
PITCHER OF SANGRIA	38.00
OPEN BAR	3hrs 35.00 4hrs 40.00
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**

## *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

**\$55**

**WITH UNLIMITED BEER & WINE**

**\$70**

## *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-crusting with Teriyaki Glaze*

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

### **AFTER DINNER**

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO

PERSONALIZED OCCASSIONAL CAKE

**\$65**

**WITH UNLIMITED BEER & WINE**

**\$80**

## *The Captain*

GARLIC BREAD

### **APPETIZERS**

HOT ANTIPASTO

*Baked Clams, Polpetta, 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-crusting with Teriyaki Glaze*

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

### **AFTER DINNER**

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO

PERSONALIZED OCCASSIONAL CAKE

**\$85**

**WITH UNLIMITED BEER & WINE**

**\$100**