

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.

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

CHILDREN'S MENU

(12 years old and under)

PASTA

(choice of one)

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

(includes beverage)

25.00

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

Luncheon #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 vegetable of the day

AFTER DINNER

DESSERT & COFFEE SERVICE

UNLIMITED SODA

\$38

**plus sales tax and 20% gratuity*

Menus are for parties of 25 guests or more

Luncheon #2

GARLIC BREAD

APPETIZERS

(served family-style)

HOT ANTIPASTO

*Baked Clams, Polpetta, 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

\$45

**plus sales tax and 20% gratuity*