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
BOTTLE OF WINE
30.00

PITCHER OF SANGRIA 42.00

OPEN BAR 3hrs 35.00 4hrs 45.00

RICE BALLS 6.00 HOT ANTIPASTO 8.00 FRIED CALAMARI 8.00

The Marina Café

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.

All menus are for parties of 25 or more *Prices do not include sales tax or 20% service charge



"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 (6.00) HOT ANTIPASTO (8.00) FRIED CALAMARI (8.00)

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'I 3.00) PERSONALIZED OCCASSIONAL CAKE

WITH UNLIMITED BEER & WINE



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

GRILLED SLICED STEAK

Crimini Mushrooms, Merlot Sauce

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

AFTER DINNER

UNLIMITED COFFEE & ASSORTED TEAS CAPPUCCINO & ESPRESSO PERSONALIZED OCCASSIONAL CAKE

WITH UNLIMITED BEER & WINE

\$100

The People's Choice

GARLIC BREAD

APPETIZERS

(served family-style)

HOT ANTIPASTO

Baked Clams, Polpette, Shrimp Oreganata, Egaplant 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 FILET MIGNON STEAK

Bordelaise Sauce

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