

## *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 FILET MIGNON STEAK**

*Bordelaise Sauce*

#### **SEAFOOD-STUFFED SHRIMP**

*Lobster, Maryland Crab Meat, Brandy, Lobster Beurre Blanc*

#### **BAKED SEAFOOD OREGANATA**

*Broiled in LEMON AND WHITE WINE*

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

### **AFTER DINNER**

UNLIMITED COFFEE & ASSORTED TEAS

CAPPUCCINO & ESPRESSO

PERSONALIZED OCCASIONAL CAKE

### **PREMIUM OPEN**

**BAR \$145**

*\*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)*

**30.00**

### *Menu Enhancements*

|                    |                       |
|--------------------|-----------------------|
| CHAMPAGNE TOAST    | 3.00                  |
| 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                  |

*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 (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'l 3.00)

PERSONALIZED OCCASSIONAL CAKE

**\$60**

**WITH UNLIMITED BEER & WINE**

**\$80**

## *The Harbor*

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**

#### **STUFFED CHICKEN**

*Spinach, Prosciutto di Parma, Mozzarella Cheese*

#### **CHICKEN FRANCESE**

*Breast of Chicken, Chardonnay, Lemon, Butter Sauce*

#### **GRILLED SLICED STEAK**

*Crimini Mushrooms, Merlot Sauce*

#### **SHRIMP SCAMPI**

*Garlic, Lemon, Butter Sauce*

#### **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

**\$70**

**WITH UNLIMITED BEER & WINE**

**\$90**

## *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*

#### **VEAL MARSALA**

*Thinly-pounded Veal, Mushrooms, Marsala Wine Sauce*

#### **CHAR-GRILLED FILET MIGNON STEAK**

*Bordelaise 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

**\$90**

**WITH UNLIMITED BEER & WINE**

**\$110**