PARTY PACKAGES

12 to 15 People - \$279.00

- Half tray of any pasta entrée
- · Half tray of any chicken entrée
- Half tray of sausage and peppers or meatballs
- Half tray of eggplant parmigiana
- 12" Fresh mozzarella & tomato platter
- Half tray of tossed salad with dressing on the side
- 3 Dozen dinner rolls or breadsticks

18 to 20 People - \$350.00

- Full tray of any pasta entrée
- Half tray of any chicken entrée
- Half tray of sausage and peppers or meatballs
- Half tray of eggplant rollatini
- 16" Fresh mozzarella and tomato platter
- Half tray of tossed salad with dressing on the side
- 4 Dozen dinner rolls or breadsticks

25 to 30 People - \$495.00

- Full tray of any pasta entrée
- Full tray of any chicken entrée
- Full tray of sausage & peppers or eggplant entree
- 16" Fresh mozzarella and tomato platter
- Full tray of tossed salad with dressing on the side
- 4 Dozen dinner rolls or breadsticks
- Full tray of mini rice balls

35 to 40 People - \$615.00

- 2 Full trays of any pasta entrée
- Full tray of any chicken entrée
- Full tray of sausage and peppers or meatballs
- Full tray of eggplant parmigiana or rollatini
- Full tray of tossed salad with dressing on the side
- Half tray sauteed vegetables
- 16" Fresh mozzarella and tomato platter
- 3 Dozen dinner rolls and 3 dozen breadsticks

50 to 55 People - \$899.00

- 2 Full trays of any pasta entrée
- 2 Full trays of any chicken entrée
- Full tray of meatballs
- Full tray of sausage and peppers
- Full tray of eggplant entrée
- Full tray of tossed salad with dressing on the side
- 12" Crudités platter
- 2 -12" Fresh mozzarella and tomato platter
- 16" Stromboli platter
- 4 Dozen dinner rolls and 4 dozen breadsticks

65 to 70 People - \$1,085.00

- 2 Full trays of any pasta entrée
- 2 Full trays of any chicken entrée
- Full tray of sausage and peppers
- Full tray of any veal entrée
- Full tray of eggplant entrée
- 16" Antipasto platter
- Full tray of tossed salad with dressing on the side
- 16" Crudités platter
- 2 -16" Fresh mozzarella and tomato platter
- 5 Dozen dinner rolls and 4 dozen breadsticks
- Full tray of mini rice balls

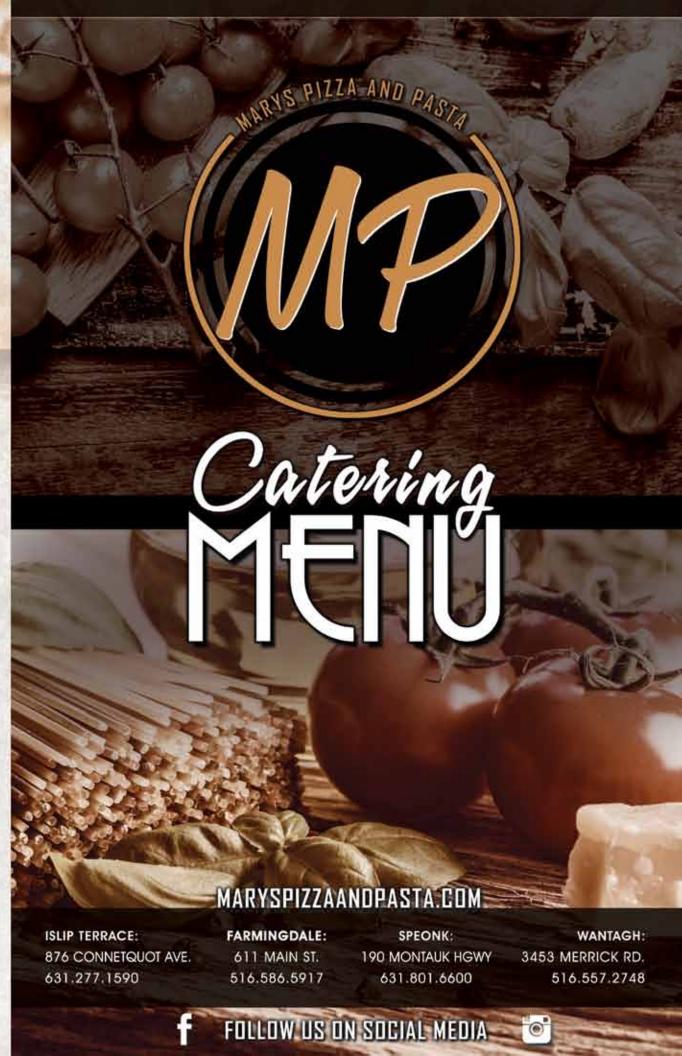
80 to 85 People - \$1,260.00

- 2 Full trays of any pasta entrée
- 2 Full trays of any chicken entrée
- 2 Full trays of egaplant entrée
- Full tray of sausage and peppers
- Full tray of meatballs
- Full tray of any sautéed vegetables
- 2 -12" Antipasto platter
- 2 Full trays of tossed salad with dressing on the side
- 16" Crudités platter
- 2 -16" Fresh mozzarella and tomato platter
- Full tray of mini rice balls
- 5 Dozen dinner rolls and 5 dozen breadsticks

95 to 100 People - \$1,639.00

- Full tray of any veal entrée
- 3 Full trays of any pasta entée
- 2 Full trays of any chicken entrée
- 2 Full trays of egaplant entrée
- 2 Full trays of sausage and peppers
- 2 Half trays of any sautéed vegetable
- 2 -16" Antipasto platter
- 2 Full trays of tossed salad with dressing on the side
- 2 -12" Crudités platter
- 3 -16" Fresh mozzarella and tomato platter
- 16" Stromboli platter
- 6 Dozen dinner rolls and 5 dozen breadsticks







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Half Tray serves 6-8 people • Full Tray serves 12-14 people	Half	Full
Mini Meat Rice Balls A blend of rice, tomato sauce, chopped-meat and peas deep fried to a golden brown	\$40	\$70
Mini Cheese Rice Balls Delicious blend of rice & cheeses deep fried to a golden brown	\$40	\$70
Zucchini Sticks Breaded zucchini wedges fried to a golden crisp	\$40	\$70
Stuffed Mushrooms Mushrooms filled with a vegetable and bread crumb stuffing	\$45	\$80
Mozzarella Sticks Mozzarella covered in seasoned crispy bread crumbs served with a side of tomato sauce	\$55	\$75
Chicken Fingers Crispy breaded chicken strips	\$45	\$80
Chicken and Cheese Quesadilla Sliced grilled chicken with cheddar and mozzarella cheese pan fried in a tortilla	\$55	\$95
Jalapeno Cheddar Poppers Jalapeno peppers breaded and stuffed with cheddar cheese,	\$45	\$80
Fried Ravioli Raviolis breaded and fried, served with a side of marinara sauce	\$45	\$80
BY THE DOZEN		
Garlic Knots	\$6.50]

Garlic Bread Sticks

Pepperoni Twists Mac and Cheese Bites

Spinach Artichoke Bites

SAUCES: Mild, Medium, Hot, BBQ, Sweet Chili, Sesame Teriyaki, and Garlic Parmesan

TRADITIONAL WINGS BONELESS WINGS

25 WINGS	\$29,95	25 WINGS	\$22.95
50 WINGS	\$56.95	50 WINGS	\$42.95
100 WINGS	\$109.95	100 WINGS	\$79.95



\$6.50

\$8.00 \$12.00

\$12.00

PLATTERS

Small platters serves 5-6 • Large platters serves 10-12	Half	Full
Antipasto Assorted Italiain meats and cheeses, olives, tomatoes, roasted red peppers, fresh mozzarella and tomato	\$45	\$75
Crudite	\$40	\$70
Tomato and Fresh Mozzarella	\$50	\$90
Stramboli Mary's homemade dough rolled around ham, salami, pepperoni and provolone, then baked to perfection and arranged on a platter	\$55	\$95
Assorted Pinwheels A mix of Mary's pinwheels, broccoli and cheddar, spinach and artichoke, and pepperoni and ham	\$45	\$75
Assorted Panini Choice of 10: Broccoli Rabe and Sausage, Prosciutto, Grilled Chicken, Eggplant Caprese, Portobello Mushroom	\$90	
Assorted Wraps Choice of 10: Chicken Caesar, Greek Chicken, Italian, Chicken Bacon Bomber, Grilled Chicken Bruschetta	\$90	
Slider Platter Choice of 20: An assortment of Meatball, Chicken Cutlet Parmigiana, Eggplant Parmigiana and Buffalo Chicken sliders	\$70	

SIDES	Half	Full
French Fries	\$20	\$35
Sweet Potato Fries	\$35	\$55
Broccoli & Cheese	\$50	\$85
Rice Pilaf	\$35	\$60
Oven Roasted Potatoes	\$35	\$60
Sautéed or Steamed Broccoli	\$45	\$80
Sautéed or Steamed Mixed Vegetables	\$45	\$80
Sautéed Broccoli Rabe	\$60	\$110

DESSERTS

Italian Butter Cookies Mini Italian Cannoli	Sm. \$25 Lg. \$45 Sm. \$35 Lg. \$60
Italian Dessert Platter A mixture of cannoli, N.Y. cheesecake & Italian cookies	Sm. \$40 Lg. \$60
Zeppole	\$7.00/Dozen





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	Half Tray serves 5-6 people • Full Tray serves 10-12 people	Half	Full
	Meatballs Homemade meatballs served in marinara sauce	\$60	\$110
	Sausage & Peppers	\$60	\$110
	Italian sausage, peppers, onions in a light marinara sauce		
	Eggplant Rollatini	\$55	\$95
	Fried eggplant stuffed with ricotta and mozzarella, topped with marinara	\$55	\$95
	Eggplant Parmigiana Find aggregating marinage aggregation and tenned with molted marrarella.	200	900
	Fried eggplant in marinara sauce and topped with melted mozzarella Chicken Cutlet Parmigiana	\$60	\$110
	Golden fried tender chicken cutlets covered in marinara sauce and topped	QUU.	Ų II U
	with melted mozzarella		
	Chicken Marsala	\$60	\$110
	Tender chicken cutlets floured and simmered in marsala wine sauce with fresh mushrooms	\$60	\$110
	Chicken Française Chicken cutlets egg-battered and simmered in a white wine sauce with fresh lemon and butter	ýDU	ŞIIU
	Chicken Florentine	\$60	\$110
	Tender grilled chicken cutlets sautéed with spinach, red roasted peppers in garlic and oil		
	Chicken Scarpariello	\$65	\$125
	Tender chicken cutlets, sweet Italian sausage, mushrooms and potatoes in marsala wine sauce Grilled Chicken & Braccoli	ėen.	ėun.
	Grilled marinated chicken and broccoli sautéed in garlic and oil	\$60	\$110
	Chicken Alla Vodka	\$60	\$110
	Breaded and fried chicken cutlets in creamy vodka sauce	400	Ģ.i.o
	Chicken Picatta Chicken Picatt	\$60	\$110
	Tender chicken cutlets floured and simmered in white wine lemon and butter sauce with artichoke hearts and capers		
	Chicken Rollatini	\$65	\$125
	Tender chicken cutlets rolled with prosciutto and mozzarella in marsala wine sauce	Ų O O	ŲIZU
	Chicken Capri	\$65	\$125
	Breaded chicken cutlet topped with freshly diced tomatoes, red onions and served with a balsamic vinaigrette		
	Chicken Cordon Blue	\$65	\$125
	Tender chicken cutlets rolled with ham and provolone in alfredo sauce	ŲUU	ŲIZU
	Chicken Almalfi	\$65	\$125
	Chicken breast topped with asparagus, roasted red peppers and melted mozzarella, covered in a lemon butter sauce		
	Chicken Giardino	\$65	\$125
	Grilled chicken, broccoli rabe, roasted red peppers and melted mozzarella in garlic and oil	DOD	ŲIZU
	Veal Cutlet Parmigiana	\$70	\$140
	Fried veal cutlet topped with mozzarella cheese in tomato sauce		
	Veal Marsala	\$70	\$140
	Sautéed veal with fresh mushrooms and diced prosciutto in marsala wine sauce	ėzn.	0470
	Veal Piccata Lightly egg battered veal sautéed with artichoke hearts and capers in white wine,	\$70	\$140
	lemon and butter sauce		HE
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Veal topped with eggplant, prosciutto and mozzarella served in tomato sauce

Veal Sorrentino

PARTY HERUS		
Approximately 10 slices per foot		
Italian	\$15.	.95/ foot
Ham, salami, pepperoni, provolone, lettuce and tomato, fresh mozzarella and roasted red pep		
American	\$15.	.95/ foot
Roast beef, turkey breast, ham, American cheese, lettuce and tomato		55 / 5
Eggplant Caprese	\$15	.95/ foot
Lightly fried eggplant, sliced tomatoes, fresh mozarella and roasted red peppers	047	DC / C
Chicken Bacan Bamber Breaded chicken cutlet, bacon, cheddar, mozzarella and thousand Island dressing	217	.95/ foot
Chicken Caprese	Ċ17	.95/ foot
Grilled or fried chicken, fresh mozzarella, roasted red peppers and tomatoes	717	.33/ 1006
Chicken Cutlet Parmigiana	\$17	.95/ foot
Golden fried chicken cutlets covered in marinara sauce and topped with melted mozzarella	ŲI7	.00/ 1001
Chicken Club	Š17	.95/ foot
Chicken cutlet, American cheese, bacon, lettuce, tomato		
Meatball Parmigiana	\$17	.95/ foot
Homemade meatballs covered in marinara sauce and topped with melted mozzarella		
Philly Cheesesteak	045	. DE / C .
Sauteed steak with peppers, onions, cheddar cheese and melted mozzarella cheese	215	1.95/ foot
SALADS		
	Half	CII
	пан	ruli
	\$30	\$55
iceberg lettuce, tomatoes, red onions and cucumbers		
	\$35	\$65
Romaine lettuce topped with our homemade croutons and shaved pecorino romano	ėnr.	èer
BI COIL BUILD	\$35	7 00
Romaine lettuce, tomatoes, red onions, Kalamata olives, cucumbers, grape leaves, feta cheese and Greek salad dressing		
· · · · · · · · · · · · · · · · · · ·	\$45	\$85
Medley of assorted greens, dried cranberries, walnuts and crumbled goat cheese		
with Italian dressing and topped with fried onions		

\$60 \$110

\$45 \$85

\$45 \$85

- Mary's Chopped Salad

 Fresh grilled chicken, chopped crisp romaine and iceberg lettuce, topped with diced tomatoes, red onions, cucumbers and roasted red peppers, served with balsamic vinaigrette
- Spinach Salad Baby spinach tossed with cranberries, walnuts and gorgonzola cheese with a side of raspberry vinaigrette
- Port Pear Salad

Mixed greens, goat cheese, walnuts, cranberries and sauteed pears, served with a side of raspberry vinaigrette

Beet Salad

\$45 \$85 Beets, goat cheese, chick peas, red onion, and shredded carrots over mixed greens served with Italian vinaigrette

- Grilled or fried chicken Half \$20/Full \$30 Marinated skirt steak Half \$50/Full \$90
- Jumbo grilled shrimp Half \$40/Full \$75 Shredded mozzarella Half \$6/Full \$10 Crumbled Gorgonzola Half \$11/Full \$18





SEAFOOD	Half	Full
Fried Shrimp	\$75	\$140
Panko crusted jumbo shrimp served with tartar sauce	9 9 209	10 m
Fried Flounder	\$75	\$140
Breaded flounder fried golden brown and served with tartar sauce	14 14 100	
Fried Calamari	\$75	\$140
Breaded and fried calamari		
Baked Clams	\$75	\$140
Mini Crab Cakes	\$85	\$155
Mussels Marinara or Scampi	\$65	\$125
Fresh mussels sautéed in white wine, garlic and lemon sauce or marinara sauce	, , , ,	9120
Shrimp Scampi	\$80	\$140
Jumbo shrimp served in lemon, garlic and white wine sauce, served over linguine		
Shrimp Parmigiana	\$80	\$140
Jumbo fried shrimp topped with marinara sauce and melted mozzarella	-0-2	
Shrimp Francaise	\$80	\$140
Lightly egg battered shrimp sauteed in lemon, butter and white wine sauce, served over line	-	
Stuffed Shrimp	\$80	\$140
Jumbo shrimp stuffed with crabmeat in butter and white wine sauce		
Zuppa Di Pesce	\$85	\$150
Calamari, shrimp, mussels and clams sauteed in marinara sauce	ŻOJ	חרול
Flounder Française Lightly egg battered flounder sauteed in lemon, butter and white wine sauce	\$75	\$140
Salmon Piccata	Ų/u	ŲITU
Broiled salmon with artichoke hearts and capers simmered in lemon, butter and white wine sauc	e \$80	\$140
Grilled Salmon	~	۵۳۰۵
Fresh grilled salmon with spicy Cajun seasoning	\$80	\$140
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PASTA

Half Tray serves 5 - 6 people • Full Tray serves 10 - 12 people	Half	Full
Penne alla Vodka	\$50	\$95
Penne in creamy pink vodka sauce with a touch of prosciutto		4
Baked Penne Penne with ricotta and mozzarella smothered in marinara sauce and baked to perfection	\$50	\$95
Pasta Marinara	\$45	\$85
Choice of any pasta with Mary's homemade marinara sauce	Ų-10	Ų D D
Pasta Bolognese	\$50	\$95
Pasta with creamy meat sauce		
Pasta Primavera	\$50	\$95
Choice of pasta and sautéed vegetables in garlic and oil Pasta Carbonara	èca	ènc
Choice of pasta in a white cream sauce with bacon and onions	\$50	\$95
Fettuccini Alfredo	\$50	\$95
Fettuccini in white cream sauce	,	,
Pasta in White Clam Sauce	\$75	\$140
Pasta combined with fresh chopped clams in garlic and white wine sauce	A EB	.
Penne with Broccoli Penne and broccoli sautéed in garlic and oil	\$50	\$95
Cheese Ravioli	\$50	\$95
Fresh ravioli with ricotta and mozzarella with a touch of marinara sauce		
Stuffed Shells	\$50	\$95
Large pasta shells stuffed with ricotta, topped with marinara sauce and baked to perfection		
Penne Di Rabe	\$65	\$125
Penne sauteed with sausage, broccoli rabe and sundried tomatoes in garlic and oil	*	
Mac and Cheese	\$50	\$95
Macaroni prepared in a creamy cheese sauce	\$50	
Meat Lasagna Layered pasta stuffed with ground beef and ricotta in marinara sauce, topped with	9an	
mozzarella and baked to perfection		
Vegetable Lasagna	\$50	
Layered pasta stuffed with vegetables and ricotta in tomato sauce, topped with mozzarella and baked to perfection		
Rigatoni with Chicken Meatballs	\$65	\$125
Rigatoni and chicken meatballs in a creamy alla vodka sauce	- 0 20	-

