

Extras

Homemade Dessert

*Apple Crisp Ala Mode, Italian Cheesecake,
Tiramisu ~or~ Tartufo
\$4.50 with any package*

Fish of the Day

Broiled Flounder or Salmon with rice \$5.50

Shell Steak

*14oz NY Shell grilled to perfection
and served with roasted potatoes
\$14.50 with any package*

Baked Clams

*Homemade whole clams topped
with Oreganata bread crumbs \$4*

Crab Cakes

Made fresh daily with lump crabmeat \$6

Shrimp Oreganata

Jumbo shrimp broiled with oreganata seasonings \$8

Meatballs

*Our famous homemade meatballs
baked fresh hourly \$3*

Shrimp Cocktail

*Steamed jumbo shrimp served with
cocktail sauce and lemons \$8*

Fried Shrimp

*Jumbo shrimp deep-fried to a golden brown,
served with cocktail sauce \$8*

Sparkling San Pellegrino

\$5.00 individual bottle

Espresso

\$3 each

Cappuccino

\$4 each

Champagne Punch

\$100 p/bowl

Wine & Beer

\$15 p/person

Open Bar

\$35p/person

(Excludes Johnny Walker Blue & Lou XIII)

Tab for Alcohol Available

20% DEPOSIT REQUIRED

All Prices Subject To Change

Prices Do Not Include Sales Tax

Mario's

On Premise Catering

Tel: 631.751.8840

**212 MAIN STREET
EAST SETAUKET, NY 11733**

\$35
per person

Plus tax and gratuity

Package #1

APPETIZER

Family Style (Choose 3)

Fried Ravioli

Cheese ravioli breaded and quick fried, served with a tomato dipping sauce

Fresh Mozzarella & Tomato

Roasted peppers and sliced tomato with olive oil and balsamic vinegar

Eggplant Rollatini

Thinly sliced battered eggplant filled with ricotta and spices baked parmigiana style

Fried Zucchini

Thinly sliced, breaded and quick fried, served with a side of sauce

Fried Artichoke

Marinated artichoke hearts lightly breaded and deep fried to a golden brown

SALAD

Tossed Salad

homemade Italian dressing

PASTA

(Choose Rigatoni or Penne)

Marinara

Sauteed san marzano tomatoes in garlic and olive oil

A La Vodka

Sauteed shallots, quick flamed with vodka in a light pink cream sauce

Bolognese

Fresh ground beef simmered in our tomato sauce, finished with a touch of cream

Tomato

Fresh and homemade

ENTREES

(Choose 3)

Chicken Francese

Served in our traditional francese sauce

Baked Lasagna

Layers of ricotta and grated mozzarella cheese, fresh ground beef and hard boiled eggs

Shrimp Oreganata

Shrimp broiled and topped with our special seasoned bread crumbs

Eggplant Parmigiana

Freshly sliced eggplant lightly breaded, deep-fried and baked with our homemade tomato sauce and topped with melted mozzarella

Chicken Parmigiana

Tender chicken cutlets lightly breaded, deep fried and baked with our homemade tomato sauce and topped with melted mozzarella

SODA • COFFEE • TEA

\$39
per person

Plus tax and gratuity

Package #2

APPETIZER

Family Style (Choose 3)

Chicken Wings

Buffalo style, tossed in our homemade zesty hot sauce

Fresh Mozzarella & Tomato

Roasted peppers and sliced tomato with olive oil and balsamic vinegar

Fried Zucchini

Thinly sliced, breaded and quick fried, served with a side of sauce

Eggplant Rollatini

Thinly sliced battered eggplant filled with ricotta and spices baked parmigiana style

Fried Calamari

Freshly battered and quick fried served with a side of sauce

SALAD

Tossed Salad

homemade Italian dressing

Caesar Salad

homemade dressing

PASTA

(Choose Rigatoni or Penne)

Marinara

Sauteed san marzano tomatoes in garlic and olive oil

A La Vodka

Sauteed shallots, quick flamed with vodka in a light pink cream sauce

Bolognese

Fresh ground beef simmered in our tomato sauce, finished with a touch of cream

Baked Lasagna

Layers of ricotta and grated mozzarella cheese, fresh ground beef and hard boiled eggs

Tomato

Fresh and homemade

ENTREES

(Choose 3)

Chicken Francese

Served in our traditional francese sauce

Pork Chop Bruschetta

Topped with freshly diced tomato, onions, basil and a touch of olive oil

Chicken ~or~ Veal Marsala

Quick flamed and braised and simmered in a mushroom artichoke marsala sauce

Shrimp Oreganata

Shrimp broiled and topped with our special seasoned bread crumbs

Chicken Parmigiana

Tender chicken cutlets lightly breaded, deep fried and baked with our homemade tomato sauce and topped with melted mozzarella

Fish of the Day

Freshly daily from local markets; broiled, grilled or topped with your choice of oreganata, cherry tomato, olive oil poached, or our spicy conserva sauce

SODA • COFFEE • TEA