

# GENERAL INFORMATION

Thank you for choosing Mario's Italian Steakhouse & Catering for your event. In order to assist you in achieving the best possible results for your event, the following information will be used during the planning and billing process. We hope you find the information helpful. Please note, a contract will be finalized prior to your event that will detail this information tailored for your event.

## DEPOSITS

We require a deposit to secure your date and function as definite. One hundred percent (100%) of your deposit will be applied toward the final bill. In the event that your scheduled function is cancelled, your deposit will become property of Mario's Italian Steakhouse. Any event cancelled less than ninety (90) days prior to the event date will be held liable for fifty percent (50%) of the estimated final bill. Any event cancelled within fourteen (14) days prior to the event will be held liable for one hundred percent (100%) of the estimated final bill. For Saturday night events a deposit of \$750.00 is due upon booking, and a second deposit of 25% of the estimated final billing is due 6 months prior to the function; the balance of the event is due 72 hours prior. Mario's Italian Steakhouse reserves the right to cancel any event due to misrepresentation by the event planner.

## AUDIO VISUAL SERVICES

We are pleased to offer our built-in Audio Visual Services. Please consult your sales representative for details and prices.

## MENU CONFIRMATION

Menus are to be completed and confirmed no later than 30 - 60 days prior to the function. For served dinners, you may select a maximum of three dinner entrée selections, of which one should be a vegetarian option. For functions with more than one dinner selection, it is necessary to provide coded place cards for each guest to display for the server to recognize. We recommend for efficiency that all of your guests enjoy the same menu, using the "combination plates" located on the dinner entrées menu. Menu pricing is guaranteed 90 days prior to your function.

## COUNT GUARANTEES

An expected guest count is due upon signing a contract for the date of the function. This count will determine the appropriate ballroom assignment. The guaranteed guest count is due no later than 3 business days prior to the contracted function. This number may not be reduced during the three business days prior to the event. In the case that no guarantee is given to your sales representative, you will be billed for the expected guest count noted on the original contract. We will be prepared to serve an additional three to five percent (3-5%) should unexpected guests arrive. The guaranteed number of guests may not be less than seventy-five (75%) of the original expected guest count; in the case that the guarantee is less than 75% of the expected guest count Mario's Italian Steakhouse holds the right to change the ballroom assignment to accommodate other parties, and/or charge for the non-attending guests.

## SERVICE CHARGES AND TAXING

There is a twenty percent (20%) service charge on all food, beverage and rental sales, and an eight percent (8%) Sales Tax assessed on the food, beverage, room charge, audio-visual equipment rental and service charge. A minimum service charge of \$50.00 will apply to all functions. Please note the Service Charge is taxable per New York State Law.

## FINAL PAYMENTS

Final payment will be accepted in the form of credit card, cash or check (cashier or corporate) only, unless otherwise noted on your event order. Credit card payments are only accepted for balances less than \$1,000.00. Final balance payment is due at the end of the function. There will be a \$50.00 billing fee assessed if the total final balance payment is not received at the conclusion of the event, and not specified on the event order as a direct billing account.

## ROOM CHARGES

We do not apply a room charge unless the total food and beverage bill is under the following amounts for their respective ballrooms: Ballroom A - \$275.00 charge if food and beverage total is less than \$2,000.00; Ballroom B - \$150.00 charge if food and beverage total is less than \$1,000.00; Ballroom C - \$75.00 charge if food and beverage total is less than \$500.00. The minimum amounts do not include service charge or tax. A food and beverage minimum of \$8,000 is required for Saturday nights between May - December, unless otherwise noted on your event order.

## TIME SEGMENTS

Ballrooms are used in time increments: Breakfast segment: 7:00 am - 10:00 am; Lunch segment: 11:00 am - 2:30 pm; Dinner Segment: 5:00 pm - 1:00 am. The maximum dinner segment allowed is seven hours. Additional hours are subject to additional labor and/or room charges when available.

## SHIPPING AND RECEIVING

Materials for your group's event may be delivered directly to Mario's Italian Steakhouse. Please have the materials delivered at least one day prior to the event and have the materials labeled clearly with TIME/DATE and NAME of the event, along with an EVENT CONTACT NAME. Please also inform your banquet & catering sales representative in advance of the delivery. Our receiving address is: Mario's Italian Steakhouse, 2740 Monroe Avenue, Rochester, New York 14618, Attn: Banquet Department.

# SATURDAY AFTERNOON BRUNCH

*This is our most popular menu for Saturday afternoon events. It is designed to please everyone in your party and requires very little planning. Included are floor length tablecloths, coordinated linen colors, tapered candle centerpieces, gift table and festive Italian background music.*

*(Guaranteed 30 guest count minimum)*

*Champagne Mimosas  
Assorted Chilled Fruit Juices and Sodas  
Assorted Mini Breakfast Pastries, Muffins & Croissants  
Fresh Cut and Peeled Seasonal Fruits  
Mixed Greens Salad or Caesar Salad  
Egg Benedict's  
Crisp Bacon & Savory Sausage  
Pepper & Onion Potatoes  
Chicken French in a Lemon-Butter Sherry Sauce  
Penne Pasta Marinara or Cheese Tortellini Alfredo  
Italian Lemon Ice Sorbet or Vanilla Ice Cream Dessert  
Personalized Cake Cutting Service  
Served Coffee & Hot Tea Service*

**\$18.95 per person**

## BRUNCH ENHANCEMENTS

<i>Belgian Waffle Station with whipped cream &amp; fruit toppings</i>	<i>\$4.25pp</i>
<i>Create Your Own Omelette Station</i>	<i>\$4.25pp</i>
<i>Assorted Italian Cookie Platters</i>	<i>\$4.00pp</i>
<i>Extravagant Italian Pastry Platters</i>	<i>\$6.25pp</i>
<i>Butler Passed Espresso &amp; Cappucino</i>	<i>\$2.75each</i>
<i>House Red, White &amp; Blush Wines</i>	<i>\$20.00per bottle</i>
<i>Fruit Punch Bowls</i>	<i>\$45.00each</i>

***Chef's fee of \$45.00 may be applied***

*A 20% service charge and an 8% Sales Tax will be applied*

# BREAKFAST SELECTIONS

7am - 10am, Monday - Saturday

## BUFFETS

*Breakfast buffets are available for groups of 25 or more (add \$2.00 per person with less than 25 guests)*

<b>CONTINENTAL</b>	\$6.95
<i>Assorted mini muffins, danish &amp; croissants; with assorted juices, tea &amp; coffee service</i>	
<b>B&amp;B BREAKFAST</b>	\$8.95
<i>An assortment of fresh bagels &amp; quick breads; with spreads, assorted juices, teas &amp; coffee service</i>	
<b>HEALTHY MORNING</b>	\$9.95
<i>Kellogg's "wellness" cereals, Yoplait low-fat yogurt, fresh cut fruit &amp; quick breads with assorted juices, teas &amp; coffee service</i>	
<b>SUNRISE BUFFET</b>	\$12.95
<i>Scrambled eggs, pepper &amp; onion potatoes, bacon, sausage, fresh fruit bowl &amp; continental bakeries, with assorted juices, teas &amp; coffee service</i>	
<b>BENEDICT BUFFET</b>	\$13.95
<i>Traditional eggs benedict, pepper &amp; onion potatoes, fresh fruit bowl &amp; continental bakeries, with assorted juices, teas &amp; coffee service</i>	

## INDIVIDUALLY SERVED

*Accompanied with baskets of mini continental bakeries with coffee & tea service*

<b>SUNRISE BREAKFAST</b>	\$9.90
<i>Scrambled eggs, pepper &amp; onion potatoes, bacon &amp; sausage</i>	
<b>FRENCH TOAST &amp; EGGS</b>	\$10.90
<i>Cinnamon-raisin French toast with warm maple syrup, scrambled eggs, bacon &amp; sausage</i>	
<b>SPINACH FRITTATA</b>	\$10.90
<i>Three-egg spinach &amp; mozzarella omelette, pepper &amp; onion potatoes, bacon</i>	
<b>STUFFED CROISSANT</b>	\$11.90
<i>Scrambled eggs with ham &amp; cheddar cheese, served on a fluffy croissant, with pepper &amp; onion potatoes</i>	
<b>QUICHE</b>	\$10.95
<i>Choose ham &amp; swiss or vegetarian broccoli with cheddar quiche, with pepper &amp; onion potatoes</i>	
<b>BENEDICT BREAKFAST</b>	\$10.90
<i>Two traditional eggs benedict, with fresh fruit garnish</i>	

## MID-DAY BREAKS

<b>COFFEE SHOP</b> - regular & decaffeinated coffee & teas, with accompaniments	\$3.75
<b>QUICK SNACK BREAK</b> - assorted Italian or fresh baked cookies, sodas, bottled waters, coffee service	\$5.25
<b>HEALTHY, WEALTHY &amp; WISE SNACK</b> - granola & nutrigrain bars, fresh cut fruits, Yoplait yogurts & bottled waters	\$7.25
<b>HIGH ENERGY BREAK</b> - assorted chips, pretzels, candy bars, fresh baked cookies, with soft drinks & bottled waters	\$8.90
<b>ASSORTED VITAMIN WATERS</b>	\$2.95

*A 20% Service Charge and an 8% Sales Tax will be applied*

# CHAMPAGNE SUNDAY BRUNCH

10:00AM – 3:00PM

Contact the Banquet Department regarding the availability of a private ballroom (85 adult guest count guarantee required), or a semi-private ballroom area. Seating times in the Banquet Facility are 9:45 a.m. or 12:45 p.m.

(You may reserve a table in the Dining Room for parties under 18 guests.) Included are floor length tablecloths, coordinated linens, candle centerpieces, decorated cake table and gift table and festive Italian background music.

Made to Order Belgian Waffle Station with Fruit Toppings

Carving Station – Roast Beef, Lamb, Porchetta & Salmon

Create Your Own Omelette Station

Mario's Wheel – Homemade Linguine tossed in a Parmigiano-Reggiano Cheese Wheel

Chef's Choice Chicken Entrée

Seasonal Vegetables

Parmigiano Mashed Potatoes

Tortellini Alfredo

Chef's Choice Paste Entrée

Traditional Eggs Benedict

Hickory Smoked Bacon & Sausage

20 Italian Antipasti – Caprese, Marinated Mussels, Calamari Salad,  
Balsamic Grilled Vegetables, Grilled Mushrooms and many more

Fresh Cut Fruit Display

Warmed Chocolate & Caramel Fountains with Fruits, Biscotti, Ladyfingers, Pretzels & Marshmallows

Croissants, Bagels & Fresh Baked Italian Rolls

Lavish Array of Cakes, Tortes, Mini-Pastries & Canolis

Regular & Decaffeinated Coffee

Assorted Fruit Juices

Champagne Mimosas (after 12:00 pm)

Please note: The culinary team does occasionally vary this menu; if you have a specific request, please contact your Banquet & Catering Sales Manager.

**\$22.95 Adults**

**\$12.95 children 10 and under**

A 20% Service Charge and an 8% Sales Tax will be applied

## LUNCHEON ENTREES

11am – 2:30pm, Monday – Saturday

Entrees include Mario's house salad, Italian rolls & butter, choice of lemon ice or Italian cookies & coffee service

<b>CAPELLINI POMODORO</b>	\$11.90
<i>Angel hair pasta with Mario's Pasta Sauce &amp; parmigiano</i>	
<b>CREPE MANICOTTI</b>	\$13.90
<i>Three crepes stuffed with ricotta &amp; spinach, topped with alfredo &amp; marinara sauces &amp; mozzarella, then baked</i>	
<b>LASAGNE AL FORNO</b>	\$16.90
<i>Pasta layered with ground beef, veal &amp; sausage, with ricotta, mozzarella &amp; parmigiano cheeses</i>	
<b>SPINACH LASAGNE</b>	\$13.90
<i>Spinach, peas &amp; carrots, layered with ricotta, mozzarella &amp; pasta, topped with alfredo &amp; marinara</i>	
<b>RIGATONI VODKA</b>	\$14.90
<i>Rigatoni with vodka sauce, spicy Italian sausage &amp; peas, topped with ricotta</i>	
<b>PENNE ALLA FLORA</b>	\$13.90
<i>Penne, broccoli &amp; grilled chicken strips</i>	
<b>VEAL RAVIOLI</b>	\$16.90
<i>Roasted veal, ricotta &amp; parmesan filled ravioli, with tomatoes, sage, butter sauce &amp; parmesan cheese</i>	
<b>CHICKEN PARMIGIANO</b>	\$15.90
<i>Breaded chicken breast, with Mario's Pasta Sauce &amp; mozzarella served with a side of pasta</i>	
<b>CHICKEN &amp; ARTICHOKE FRENCH</b>	\$14.90
<i>Sauteed &amp; egg battered chicken &amp; artichokes in a light lemon sherry sauce served with a side of pasta</i>	
<b>VEAL PARMIGIANO</b>	\$18.90
<i>Breaded veal with Mario's Pasta Sauce, mozzarella &amp; a side of pasta</i>	
<b>CHICKEN PORCINI</b>	\$15.90
<i>Breast of chicken, porcini mushroom-brandy sauce, parmigiano mashed potatoes with red pepper &amp; green beans</i>	
<b>GRILLED CHICKEN</b>	\$13.90
<i>Grilled chicken with a honey garlic sauce served with parmigiano mashed potatoes with red pepper &amp; green beans</i>	
<b>SALMON PRIMAVERA</b>	\$16.90
<i>Salmon filet, topped with julienne mixed vegetables with a lemon cream sauce, &amp; parmigiano mashed potatoes</i>	
<b>HADDOCK POMODORO</b>	\$17.90
<i>Fresh haddock with chopped tomatoes, white onions &amp; parsley, served with a side of pasta</i>	

## STEAKHOUSE SELECTIONS

<b>CERTIFIED ANGUS SHOULDER STEAK SANDWICH</b>	\$14.90
<i>Grilled open faced Angus, with Cuba NY cheddar, applewood bacon, beefsteak tomatoes, red onion &amp; romaine lettuce, served with Mario's Pasta Salad or potato salad</i>	
<b>NEW YORK STRIP STEAK</b>	\$20.90
<i>Grilled 8oz. USDA choice strip steak, with roasted garlic demi-glace, parmigiano mashed potatoes, red pepper &amp; green beans</i>	
<b>PETIT FILET MIGNON</b>	\$21.90
<i>Grilled 6oz. USDA choice filet mignon, Barolo wine sauce, with parmigiano mashed potatoes &amp; red pepper green beans</i>	
<b>RIB-EYE STEAK</b>	\$19.90
<i>Grilled 10oz. USDA choice Rib-eye, french fried onion rings &amp; garlic butter, served with parmigiano mashed potatoes with garnish</i>	

A 20% Service Charge and an 8% Sales Tax will be applied

# LUNCHEON BUFFET

11am – 2:30pm, Monday – Saturday

All buffets include mixed greens salad with dressing selection, Italian rolls & butter, choice of lemon ice or Italian cookie desserts & coffee service

## DELI LUNCHEON \$12.90

Abruzzi potato salad, italian pasta salad & egg salad

Sliced turkey, roast beef, ham & salami

Muenster, cheddar, provolone & swiss cheeses

Lettuce, sliced tomato & onion

## CASUAL LUNCHEON \$13.90

Relish Tray

Choice of classic chicken cacciatore, baked chicken in a mushroom sauce or herb roasted chicken (this is a bone-in chicken)

Choice of red bliss potatoes or confetti rice

Penne with Mario's pasta sauce & cheese tortellini with alfredo sauce

Fresh mixed vegetable medley

## MARIO'S ITALIAN \$14.90

Tomato, basil, red onion salad

Penne with Mario's pasta sauce & cheese tortellini alfredo sauce

Choice of chicken french or chicken parmesan

Choice of meatballs in marinara or italian sausage with peppers & onions

Choice of baked zucchini italiano with cheese gratinate or greens & beans

## HEALTHY CHOICE \$16.90

Fresh mozzarella, sliced tomato & basil caprese

Marinated grilled chicken breast with almonds & in orange balsamic vinaigrette

Poached atlantic salmon with lentil salsa

Penne with spinach, capers, artichokes, tomatoes, garlic & oil

Steamed broccoli & glazed carrots with tarragon

## ITALIAN STEAKHOUSE \$20.90

Charbroiled USDA choice ribeye steaks with roasted garlic butter

Choice of delmonico style with fresh tomato ragout or diane style with artichoke, mushroom & brandy

Choice of baked potato with scallions & sour cream or horseradish whipped potatoes

Choice of roasted red pepper & green beans or broccoli with baked tomato parmesan

Penne with Mario's pasta sauce

Note: Upgrade to grilled vegetables or upgrade to grilled asparagus, will incur additional charges.

## QUICK LUNCHESES

All quick lunch entrees include lemon ice dessert & coffee service

### CHICKEN CAESAR SALAD \$9.95

Romaine, grilled chicken, olives, red onion, croutons, tomatoes, caesar dressing, served with italian rolls & butter

### STEAKHOUSE CLUB \$10.95

Turkey, bacon, tomatoes, romaine, red onion, provolone on baguette bread, served with Mario's pasta salad or potato salad

### GRILLED VEGETABLE PANINI \$9.95

Eggplant, zucchini, roasted red peppers, provolone & romaine on ciabatta, served with Mario's pasta salad or potato salad

### CHICKEN PANINI \$10.95

Grilled marinated chicken, romaine, tomato & roasted red pepper mayonnaise on ciabatta bread, with Mario's pasta or potato salad

### ADD A SOUP! \$2.95

Clam chowder, minestrone, Italian onion, or broccoli cheddar

A 20% Service Charge and an 8% Sales Tax will be applied

# HORS D'OEUVRES & STATION RECEPTIONS

INDIVIDUAL DISPLAYS...	SMALL (20-40)	MEDIUM (50-100)	LARGE (120-150)	EXTRA LARGE (160-225)
Artfully display fresh fruits of the season Mirror	\$70.00	\$160.00	\$290.00	\$425.00
Fresh assorted vegetables of the season with dipping sauce	\$70.00	\$160.00	\$290.00	\$425.00
International & Domestic Cheeses with Crackers Mirror	\$90.00	\$190.00	\$340.00	\$490.00
Antipasto Misto Abruzzese Mirror	\$110.00	\$220.00	\$430.00	\$625.00

## STATION RECEPTIONS

Minimum of 50 guests required, for two hours, to include  
two hours open house brands bar service

### MARIOLINO PARTY ~ \$38.75 PP

Lavish displays of seasonal fresh fruits, assorted vegetable crudite & cheeses  
Salad station with mixed greens, vegetables & assorted dressings  
Pasta station with 2 pastas & 2 sauces  
Carving board with choice of one meat entree  
(top round, turkey or ham)  
Elaborate display of assorted Italian cookies  
Coffee & Tea station

### LA FLORETTA PARTY ~ \$44.25 PP

Lavish displays of seasonal fresh fruits, assorted vegetables crudite & cheeses  
Choice of two (2) butler passed house assortment hors d'oeuvres  
Salad station with mixed greens, vegetables & assorted dressings  
Pasta station with 2 pastas & 2 sauces  
Carving board with choice of one meat entree  
(top round, turkey or ham)  
Elaborate display of assorted Italian pastries  
Coffee & Tea station

### LA REGINA PARTY ~ \$52.25 PP

Lavish displays of assorted Italian Antipasti  
Seafood Bar with fresh Jumbo Shrimp & Stone Crab Claws  
Choice of two (2) butler passed house assortment hors d'oeuvres  
Salad station with mixed greens, vegetables & assorted dressings  
Pasta station with 2 pastas & 2 sauces  
Carving board with choice of one meat entree  
(top round, turkey or ham)  
Elaborate display of assorted Italian pastries & cookies  
Coffee & Tea station

## PRE DINNER RECEPTION

Prior to dinner service only, minimum of 30 guests, for one hour

Lavish displays of seasonal fresh fruits, artfully cut garden vegetables crudite,  
a variety of international & domestic cheeses,  
with crackers and assorted dipping sauces  
with 2 butler passed house assortment hors d'oeuvres

\$7.25 PER PERSON

## HOUSE ASSORTMENT HORS D'OEUVRES

Butler passed or displayed, priced per 100 pieces

STUFFED MUSHROOM CAPS with Sausage or Spinach	\$125.00
CROSTINI Fresh Tomato & Basil or Wild Mushroom	\$90.00
THREE CHEESE SPICY RAVIOLI with Marinara	\$115.00
ITALIAN SAUSAGE wrapped in Puff Pastry	\$120.00
ORIENTAL DIPPING EGG ROLLS with Duck Sauce	\$110.00
ASSORTED FRESH BAKED MINI QUICHE	\$170.00
MINI CRABCAKES with Spicy Chipotle Sauce	\$135.00
SPANIKOPITA	\$110.00
STUFFED GRAPE LEAVES, DOLMAS KABOB	\$125.00
MINI BURGERS	\$175.00
SESAME CHICKEN SKEWARS	\$150.00

## GOURMET ASSORTMENT HORS D'OEUVRES

Butler passed or displayed, priced per 100 pieces

FRESH SEA SCALLOPS, wrapped in bacon	\$190.00
CHICKEN BOURSIN CHEESE STRUEDEL	\$210.00
STUFFED ARTICHOKE WITH BOURSIN	\$290.00
SKEWERED CHICKEN SALTIMBOCCA	\$190.00
SMOKED SALMON ON RYE TOAST POINT	\$185.00
CRAB CLAWS, with cocktail sauce	\$250.00
COCONUT BUTTERFLY SHRIMP	\$250.00
FRESH JUMBO SHRIMP, with cocktail sauce	\$250.00
BEEF TENDERLOIN CARPACCIO ON CROSTINI with Gorgonzola	\$225.00
ROSEMARY LAMB ARROSTICINI	\$225.00

A 20% Service Charge and an 8% Sales Tax will be applied

# DINNER BUFFET

5pm - 10pm

All buffets include mixed greens salad with dressing selection, choice of lemon ice or Italian cookie desserts & coffee service

## MARIO'S CHOICE \$23.90

Tomato, basil, red onion salad  
Penne with Mario's pasta sauce, vodka sauce or alfredo sauce  
Red bliss potatoes with butter & parsley  
Choice of chicken saltimbocca or chicken porcini  
Roasted Beef strip loin with roasted shallots & Borolo sauce

## CASUAL DINNER \$18.90

Relish tray  
Choice of classic chicken cacciatore, baked chicken in a mushroom sauce or herb roasted chicken (this is a bone-in chicken)  
Combination of meatballs & italian sausage with Mario's pasta sauce  
Red bliss potatoes & penne with Mario's Pasta sauce  
Mixed vegetable medley

## MARIO'S ITALIAN \$23.90

Tomato, cucumber & red onion salad with white balsamic vinegar & fresh basil  
Penne with choice of Mario's pasta sauce, vodka sauce or alfredo sauce  
Choice of chicken french or chicken parmesan  
Sliced angus top round with rosemary-garlic au jus & roasted red peppers  
Choice of baked zucchini italiano with mozzarella or greens & beans

## HEALTHY CHOICE \$27.90

Fresh mozzarella, sliced tomato & basil caprese  
Marinated grilled chicken breast with almonds & an orange balsamic vinaigrette  
Poached atlantic salmon with lentil salsa  
Penne with spinach, capers, artichokes, tomatoes, garlic & oil  
Steamed broccoli & glazed carrots with tarragon

## ITALIAN STEAKHOUSE \$32.90

Charbroiled USDA Choice ribeye steaks with roasted garlic butter  
Choice of delmonico style with fresh tomato ragout or diane style with artichoke, mushroom & brandy  
Penne with choice of Mario's pasta sauce, vodka sauce or alfredo sauce  
Choice of baked potatoes with scallions & sour cream or horseradish whipped potatoes  
Choice of roasted red pepper green beans or broccoli with baked tomato parmesan

Note: Upgrade to grilled vegetables or upgrade to grilled asparagus or upgrade on dessert selection will incur additional charges

## CLASSIC ROCHESTER STYLE CLAM BAKE BUFFET 25.90

Fresh cut fruit salad  
Steamed clams (One dozen per person, netted)  
Roasted chicken with Rochester's own "boss sauce"  
Salt potatoes, corn-on-the-cob, baked beans & coleslaw

Add a whole lobster for \$20.00 per person; add a 6oz. filet per person for \$17.00 per person

A 20% Service Charge and an 8% Sales Tax will be applied

## DINNER ENTREES

5pm – 10pm

All selections are served with Mario's house salad, Italian rolls & butter, lemon ice dessert & coffee service

<b>GNOCCHI</b>	\$17.90
<i>Light potato dumplings, tossed with three cheeses, Mario's pasta sauce &amp; a touch of cream</i>	
<b>CREPE MANICOTTI</b>	\$18.90
<i>Three crepes stuffed with ricotta &amp; spinach, topped with alfredo, marinara &amp; mozzarella, then baked</i>	
<b>LASAGNE AL FORNO</b>	\$19.90
<i>Pasta layered with ground beef, veal &amp; sausage, with ricotta, mozzarella &amp; parmigiano cheeses</i>	
<b>SPINACH LASAGNE</b>	\$17.90
<i>Spinach, peas &amp; carrots, layered with ricotta, mozzarella &amp; pasta, topped with alfredo &amp; marinara sauces</i>	
<b>RIGATONI ALLA VODKA</b>	\$18.90
<i>Rigatoni with vodka sauce, spicy Italian sausage &amp; peas, topped with ricotta</i>	
<b>PENNE ALLA FLORA</b>	\$18.90
<i>Penne, broccoli &amp; grilled chicken strips tossed in a rosa sauce</i>	
<b>VEAL RAVIOLI</b>	\$19.90
<i>Roasted veal, ricotta &amp; parmesan filled ravioli, with tomatoes, sage &amp; parmesan cheese</i>	
<b>CARTOCCIO</b>	\$25.90
<i>Shrimp, scallops, clams, mussels and calamari tossed with spaghetti in a spicy tomato sauce, presented in a foil sleeve</i>	
<b>CHICKEN, PORK OR VEAL</b>	
<i>Served with your choice of pasta, parmigiano mashed or roasted turned potato &amp; your choice of roasted red pepper green beans or broccoli with parmesan tomato</i>	
<b>CHICKEN PARMIGIANO</b>	\$19.90
<i>Breaded chicken breast, with Mario's Pasta sauce &amp; mozzarella</i>	
<b>MARINATED GRILLED CHICKEN</b>	\$19.90
<i>Topped with honey garlic sauce &amp; scallions</i>	
<b>CHICKEN FRENCH</b>	\$21.90
<i>Chicken &amp; artichokes, egg dipped &amp; sauteed with lemon, butter &amp; sherry</i>	
<b>CHICKEN SALTIMBOCCA</b>	\$22.90
<i>Chicken stuffed with prociutto, sage &amp; mozzarella, with a white wine sauce</i>	
<b>CHICKEN PORCINI</b>	\$22.90
<i>Breast of chicken, porcini mushroom-brandy sauce</i>	
<b>CHICKEN FLORENTINE</b>	\$22.90
<i>Spinach &amp; cheese stuffed chicken with an herb cream sauce</i>	
<b>ROAST PORK LOIN</b>	\$19.90
<i>Empire apples, raisins, fresh cream &amp; brandy</i>	
<b>VEAL PARMIGIANO</b>	\$22.90
<i>Breaded veal cutlet with Mario's Pasta sauce, &amp; mozzarella</i>	

A 20% Service Charge and an 8% Sales Tax will be applied

## DINNER ENTREES II

5pm - 10pm

### FISH SELECTIONS

Served with your choice of risotto, confetti rice, or parmigiano mashed potatoes & choice of roasted red pepper green beans or broccoli with parmesan tomato

<b>GRILLED RAINBOW TROUT</b>	\$19.90
<i>With grilled portobello mushrooms, garlic &amp; sage butter sauce</i>	
<b>FARM RAISED ATLANTIC SALMON</b>	\$22.90
<i>Poached &amp; topped with lentil salsa</i>	
<b>FARMED RAISED TILAPIA PICATTA</b>	\$19.90
<i>Pan-fried breadcrumb coated fresh tilapia, lemon-butter caper sauce</i>	
<b>ALASKAN HALIBUT</b>	\$27.90
<i>Pan roasted with sun-dried tomato pesto &amp; toasted pine nuts</i>	
<b>WILD CAUGHT MAHI MAHI</b>	\$24.90
<i>Grilled with a piquant tomato, fennel &amp; saffron sauce</i>	

We support responsible fishing at Mario's - all of our fish is recommended by the Global Marine Program sustainable fisheries initiative. See [neaq.org](http://neaq.org) for details.

### STEAKHOUSE SELECTIONS

Served with your choice of baked potato, parmigiano mashed or roasted turned potato & your choice of roasted red pepper green beans or broccoli with parmesan tomato

<b>EMPIRE STATE FILET</b>	\$30.90
<i>Grilled 8oz. filet mignon, wrapped in NY State applewood bacon &amp; topped with Cuba, NY cheddar</i>	
<b>FLAT IRON STEAK</b>	\$27.90
<i>Grilled 10oz. Certified Angus beef, with roasted red onions &amp; garlic butter</i>	
<b>DELMONICO RIBEYE</b>	\$27.90
<i>Grilled 14oz. delmonico style, with roasted garlic butter, fresh tomato ragout</i>	
<b>FILET &amp; SHRIMP COMBINATION</b>	\$29.90
<i>6oz. filet with 3 Jumbo Shrimp, all slathered in garlic butter</i>	
<b>FILET &amp; LOBSTER</b>	\$43.90
<i>Our classic "surf &amp; turf" combination, with a 6oz. petit filet &amp; a 4oz. Brazilian lobster tail, with lemons &amp; butter</i>	
<b>PRIME RIB</b>	\$25.90
<i>12oz. of Certified Angus Beef, with au jus, Yorkshire pudding &amp; horseradish</i>	

What separates Mario's Italian Steakhouse & Catering from other banquet facilities is the fact that our filets are ALWAYS USDA choice & our delmonicos, prime ribs and flat iron steaks are ALWAYS certified Angus beef!

### VEGETARIAN SELECTIONS

<b>GRILLED VEGETABLE RAVIOLI WITH A SALSA ABRUZZI</b>	\$21.90
<b>PENNE WITH EGGPLANT PARMIGIANO</b>	\$20.90

A 20% service charge and an 8% Sales Tax will be applied

## BANQUET BEVERAGE SERVICE

### OPEN HOUSE BRANDS

First hour of service	\$9.90
Each additional hour	\$5.90
<i>Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Coffee Liqueur, Amaretto, Beer, Wine, Juices, Soda &amp; Mixers</i>	

### OPEN PREMIUM BRANDS

First hour of service	\$11.90
Each additional hour	\$6.90
<i>Absolut, Tanqueray, Bacardi, Dewers, Seagram 7, Jack Daniels, Kahlua, Amaretto, Peachtree Schnapps, Beer, Wine, Juices, Soda &amp; Mixers</i>	

### OPEN TOP SHELF BRANDS

First hour of service	\$14.90
Each additional hour	\$7.90
<i>Grey Goose, Bombay Sapphire, Bacardi, Johnny Walker Red, Jack Daniels, Crown Royal, Makers Mark, Romana Sambucca, Amaretto DiSaronno, Peachtree Schnapps, Kahlua, Beer, Wine, Juices, Soda &amp; Mixers</i>	

### CONSUMPTION TAB & CASH BAR PRICES

House Liquor	\$5.00
Premium Liquors	\$6.00
Domestic Beers	\$4.00
Imported Beers	\$5.00
House Wines	\$4.00
Soft Drinks	\$2.29

### OPEN BEER/WINE/SODA/JUICE BAR

First hour of service	\$9.00
Each additional hour	\$5.00

### LABOR CHARGES

Open Bars: Minimum of 40 guests or \$45.00 setup fee for first hour and \$10.00 each additional hour

Cash Bars: Minimum \$500.00 in sales or \$45.00 setup fee for first hour and \$10.00 each add'l hour

### CHAMPAGNE TOAST

House Champagne	\$3.00
Add fresh Strawberries	\$.50
Asti Spumanti	\$5.25
Möet & Chandon	\$7.75

### PUNCH BOWLS

Fruit Punch	\$45.00/Bowl
Champagne Mimosa	\$55.00/Bowl
Sea Breeze	\$84.00/Bowl
Sangria	\$95.00/Bowl

### ESPRESSO & CAPPUCINO

Butler Passed	\$2.75
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*\*For every guest's safety, those who are visibly intoxicated will not be served alcohol.*

*A 20% Service Charge and an 8% Sales Tax will be applied*