



*Let us help you plan
a great party!*

**Anniversaries · Communions ·
Showers Birthdays · Graduations ·
Confirmations Home & Office Parties
· Christmas Parties · Business
Meetings · Holidays**

Let Marino's do the cooking....

*You will be totally satisfied.
We guarantee it!*

We will gladly deliver and set up your party.

Phone (718) 539-4078

Fax (718) 539-3518

163-07 29th Avenue | Flushing, NY 11358



*Catering
Menu*



Phone (718) 539-4078

Fax (718) 539-3518

www.marinosupermarket.com



Welcome to Marino's Catering

Since 1985 I have owned and operated Marino's Supermarket, a business which has become a symbol of quality and service for all of our customers. My family and I are committed to upholding our reputation by providing you with a unique alternative to the contemporary retail food business. We believe the evidence of our efforts is in our offerings:

- **Italian Specialty Products & Homemade Prepared Foods**
- **Full-service deli, offering a wide variety of high quality domestic and imported meats & cheeses**
- **Superior-Quality Catering prepared fresh to order on premises**
- **Italian-Specialty Gift Baskets**

*Thank you,
Peter Marino*



All Hot Food Comes With:

Sternos, chafing racks, dinner rolls or Italian bread, napkins, plastic plates, forks, knives & serving spoons. \$10.00 deposit is required on each rack & water pan.

Free Local Delivery!

Deposit is required on all orders.
Hot food will be delivered hot.

All Major Credit Cards Accepted!

Catering orders are accepted 7 days a week.
24 hour advance notice required for all large orders.

Gift Certificates Available!

Visit Our Website:
www.marinosupermarket.com

Desserts

Fruit Baskets

Gift Baskets

Watermelon Baskets



Watermelon Basket \$50
Expertly carved & decorated with assorted seasonal fresh fruit.

Fresh Fruit Salad Small (10-15 guests) \$40
Assorted cut & mixed seasonal fresh fruit. Medium (15-20 guests) \$55
Large (20-30 guests) \$70

Fruit Platter Small \$45 Medium \$60 Large \$80
An assortment of cut & mixed seasonal fresh fruit.

Tiramisu (10-12 guests) \$50
Freshly prepared with imported saviardi cookies, mascarpone, sugar, espresso, liqueur, cinnamon and mocha.

Assorted Cookie Trays (per lb.) \$9.99

Coffee (per cup) \$1.50
Coffee, electric coffee urn, hot cups, creamers, sugar, artificial sweeteners, spoons.
Deposit is required on all coffee urns.

Bindi Imported Italian Cakes are available

Mixed Berry Cake, Grandmother Cake (Torta Della Nonna), Apple Tart, Torta Nocciola (Hazelnut Cake), Chocolate Fondant.



Hot Appetizers

Miniature Meatballs: (Italian, Chicken or Turkey) (50 Pieces) \$45
Marino's freshly ground meat cooked in homemade sauce.

Stuffed Mushrooms: (25 Pieces) \$40
Mushroom caps stuffed with cheese, bread crumbs & seasonings.

Arancini: (Mini Meat or Cheese Rice Balls) (30 Pieces) \$40
Rice balls stuffed with either fresh ground beef or fresh homemade mozzarella with tomato sauce & romano cheese.

Mozzarella Sticks: (4 Lb. Tray) \$45
Fried breaded pieces of mozzarella with marinara dipping sauce.

Coconut Shrimp: (24 Pieces) \$50
Jumbo shrimp breaded with toasted coconut and served with an apricot dipping sauce.

Baked Clams: (36 Pieces) \$45
Littleneck clams with Italian seasoned bread crumbs.

Fried Calamari: \$50
Fried calamari served with our homemade marinara sauce.

Scallops Wrapped in Bacon: (30 Pieces) \$60
Jumbo sea scallops wrapped in bacon.

Cocktail Franks in a Blanket: (30 Pieces) \$30
Served with honey mustard.

Mini Crab Cakes: (30 Pieces) \$55
Served with tartar sauce.

Homemade Spinach Pie: (36 Pieces) \$60

Buffalo Chicken Wings: (4 Lb. Tray) \$45





Cold Appetizers

Shrimp Cocktail Platter Small (30) **\$60** Medium (45) **\$90** Large (60) **\$120**
Steamed Jumbo Shrimp, chilled, garnished with lemon wedges & served with our own cocktail sauce.

Seafood Salad **\$70**
Shrimp, Calamari, Scungilli with pure olive oil, lemon juice, fresh garlic and spices.

Fresh Mozzarella & Tomato Platter Small **\$39** Medium **\$55** Large **\$69**
Slices of homemade fresh mozzarella and ripe tomatoes dressed with extra virgin olive oil, oregano and fresh basil. (Balsamic vinegar optional)

Fresh Mozzarella & Prosciutto Platter Small **\$39** Medium **\$55** Large **\$69**
Fresh homemade mozzarella wrapped with imported prosciutto, sliced, and then drizzled with extra virgin olive oil & garnished with oregano and fresh basil.

Fresh Vegetable Platter Small (10-12 guests) **\$30** Medium (12-18 guests) **\$40**
Large (18-25 guests) **\$50**

Fresh Eggplant, Mozzarella & Basil Small **\$39** Medium **\$55** Large **\$69**
Slices of homemade fresh mozzarella, ripened tomatoes and grilled eggplant with extra virgin olive oil and fresh basil.

Caprese Kabobs (24) **\$45**
Bite size bocconcini skewered with grape tomatoes, sundried tomatoes and fresh basil.

Prosciutto Breadsticks (60) **\$40**
Breadsticks wrapped with prosciutto.

Bruschetta Platter (45 Pieces) **\$45**
Toasted bread served with chopped plum tomatoes, diced red onion, extra virgin olive oil, basil & oregano.

Homemade Focaccia (32 Pieces)

- Chopped tomato, garlic & fresh basil **\$30**
- Fresh zucchini, peppers, mushrooms & onions **\$35**
- Kalamata olives, capers, anchovies & fresh basil **\$35**



Seafood

Jumbo Shrimp Parmigiana **\$90**
Fresh jumbo shrimp breaded and baked in tomato sauce & mozzarella cheese.

Jumbo Shrimp Scampi **\$90**
Jumbo shrimp in a white wine, garlic, lemon sauce.

Calamari Marinara **\$50**
Fresh calamari sauteed in our own homemade marinara sauce.

Mussels Marinara **\$45**
Fresh mussels sauteed in our own homemade marinara sauce.

Clams Marinara **\$45**
Fresh clams sauteed in our own homemade marinara sauce.

Baked Clams **\$45**
Littleneck clams baked with seasoned bread crumbs, in a lemon & white wine sauce.

Fried Calamari **\$50**
Fried calamari served with our homemade marinara sauce & lemon wedges.

Seafood Fra Diavolo (Full Tray) **\$130**
Shrimp, calamari, scungilli, clams & mussels in a spicy marinara sauce served over linguini.

Shrimp Marino **\$80**
Combination of shrimp, chicken & fresh string beans, in a light plum tomato, white wine sauce.

Grilled Salmon **\$80**
Grilled salmon with red peppers, scallions, capers, lemon juice, olive oil, salt & pepper.

Jumbo Shrimp Oreganata **\$90**
Jumbo shrimp sauteed with fresh lemon, oregano, garlic & white wine, topped with seasoned bread crumbs.

Fillet of Sole Francese **\$75**
Fresh fillet of sole, lightly floured & sauteed in a white wine, lemon and scallion sauce garnished with sweet red vinegar peppers.

Stuffed Fillet of Sole **\$80**
Fresh fillet of sole stuffed with spinach, crab meat, seasoned bread crumbs and parmigiano cheese in a white wine and lemon sauce.

Paella (Full Tray) **\$140**
Saffron rice, calamari, shrimp, chicken, lobster pieces, mussels, clams, chorizo sausage, sweet peppers and green olives.

Pork and Beef

Sausage & Peppers.....\$50
Homemade sausage with mixed peppers & onions in a plum tomato sauce.

Sausage & Broccoli Rabe.....\$50
Homemade sausage with broccoli rabe sauteed in olive oil & garlic.

Spare Ribs.....\$55
Tender pork spare ribs marinated & cooked in our own barbecue sauce.

Roast Loin Pork.....\$55
Center cut pork loin roasted with garlic & spices served in a mushroom cognac sauce.

Meatballs in Tomato Sauce.....\$45
Marino's freshly ground top round beef mixed with Italian bread crumbs, garlic, parsley, romano cheese & egg.

Tripe.....\$45
Tender strips of tripe, stewed in tomato sauce & potatoes.

Pepper Steak.....\$60
Sliced sirloin steak sauteed with fresh peppers & onions.

Veal

Veal & Peppers.....\$70
Tender veal cut into cubes sauteed with fresh mixed peppers & onions in a light plum tomato sauce.

Veal Parmigiana.....\$80
Breaded veal cutlet covered in tomato sauce, topped with mozzarella cheese.

Veal Marsala.....\$80
Veal scallopine with fresh mushrooms in a marsala wine sauce.

Veal Francese.....\$80
Lightly floured veal scallopine sauteed in a lemon, white wine sauce.

Veal Piccata.....\$80
Veal scallopine sauteed in a delicate caper, lemon, white wine sauce.

Veal Milanese.....\$75
Pan fried veal cutlet topped with fresh homemade tomato bruschetta.

Veal Saltimbocca.....\$80
Veal scallopine topped with prosciutto, spinach & mozzarella in a light wine mushroom sauce.



Antipasto Platter

Small (8-10 guests) \$55 Medium (12-20 guests) \$70 Large (20-30 guests) \$90

Choice of 2 items from each group

(Large Platter: Choose one additional salad)

Meats: Prosciutto, Genoa Salami, Dried Sausage (Hot or Sweet), Pepperoni, Sopressata (Hot or Sweet), Capicola, Mortadella.

Cheese: Imported Provolone, Parmigiano Reggiano, Fresh Mozzarella, Bocconcini (Plain or Marinated), Italian Asiago, Italian Fontina, Smoked Mozzarella, Drunken Goat Cheese, Fiore Di Sardegna, Spanish Manchego.

Salads: Marinated Mushrooms, Artichoke Hearts, Marinated Eggplant, Roasted Peppers, Antipasto Salad, Grilled Vegetables, Mixed Olives, Stuffed Peppers (Hot or Sweet).





Cheese Platter

Selected cheese wedges and cubes are garnished with fresh fruit and served with crisp water crackers.

CHOOSE FROM:

Imported Provolone
Goat Cheese
Italian Fontina
Danish Gouda
Italian Asiago
Fiore Di Sardegna
Norwegian Jarlsberg
Ricotta Salata
New York Cheddar
Spanish Manchego
Gorgonzola
Parmigiano Reggiano
Bocconcini (Plain or Marinated)
Druken Goat Cheese
Gruyere
Danish Blue



Small	2 lb. platter (3-choices).....	\$55
Medium.....	3 lb. platter (4-choices).....	\$75
Large	5 lb. platter (5-choices).....	\$95
Sliced dry sausage or pepperoni sticks added to your platter		\$7 additional

Poultry

Chicken Champagne	\$55
Boneless chicken breast, green grapes, shallots, tarragon in a champagne sauce.	
Chicken Campagna	\$60
Boneless chicken breast, fresh garlic, artichoke hearts, mushrooms, chick peas, red & white beans, white wine.	
Chicken Sorrentino	\$60
Chicken cutlet stuffed with prosciutto, eggplant & melted mozzarella.	
Chicken Ala Vesuvio	\$55
Chicken breast with fresh mushrooms, zucchini & broccoli florets in a light white wine sauce.	
Rotisserie Chicken	\$50
Rotisserie cooked chicken cut in to quarters & seasoned with our own mixture of herbs.	
Chicken Balsamico	\$55
Chicken breast sauteed in balsamic vinegar, white wine & herbs.	
Chicken Romana	\$55
Boneless chicken breast in a tomato, green & black olive scallion sauce.	
Baked Chicken	\$50
Breaded & baked bone-in chicken pieces.	
Chicken & Broccoli	\$55
Boneless chicken breast with fresh broccoli, garlic and white wine.	
Chicken Primavera	\$55
Boneless chicken breast sauteed with a combination of fresh vegetables.	
Chicken Rollatine Stuffed with Seafood	\$80
Chicken cutlet stiffed with lobster, shrimp, fillet of sole, crab meat, and broccoli rabe in a homemade white wine and tomato sauce.	
Chicken Toscana	\$55
Chicken breast with prosciutto, mushrooms, and shallots in a brown cognac sauce.	
Baked Chicken Cutlet	\$55
Breaded chicken cutlet baked in a mushroom marsala wine sauce.	

Poultry

Chicken Marsala	\$55
Boneless chicken breast, lightly floured & sauteed with fresh mushrooms in a homemade marsala wine sauce.	
Chicken Cacciatore	\$55
Boneless chicken breasts, simmered in a plum tomato sauce with peppers, mushrooms & onion.	
Chicken Cutlet Parmigiana	\$55
Breaded chicken cutlet topped with mozzarella cheese, pecorino romano & tomato sauce, baked to perfection.	
Chicken Francese	\$55
Boneless chicken breast, lightly floured & sauteed in a lemon white wine sauce.	
Chicken Piccata	\$55
Boneless chicken breast sauteed in a lemon, caper white wine sauce.	
Chicken Milanese	\$55
Pan fried chicken cutlet topped with fresh tomato bruschetta.	
Chicken Ala Martini	\$65
Boneless chicken breast, crusted with parmigiano reggiano in an artichoke heart white wine sauce.	
Chicken Positano	\$60
Chicken breast stuffed with prosciutto, spinach & fontina cheese.	
Fried Chicken	\$50
Deep fried chicken parts.	
Chicken Tenders	\$50
Sliced chicken is breaded, seasoned & deep fried to a golden brown.	
Chicken Rollatine Marsala	\$60
Chicken cutlet filled with prosciutto & mozzarella, rolled & served in a fresh mushroom marsala wine sauce.	
Chicken Scarpariello	\$55
Tender pieces of chicken breast sauteed & served in a white wine, lemon garlic sauce.	



Wrap Platter



Our fresh made to order wraps are great for lunch & parties alike. Enjoy a wide variety of delicious combinations.

Basic Wrap	\$8.00 per wrap
Turkey & swiss, roast beef, salami & provolone, ham & american cheese, ham & swiss.	

Gourmet Wrap Platter	\$9.00 per wrap
<ul style="list-style-type: none"> • Prosciutto, fresh mozzarella, roasted peppers • Italian combination: prosciutto, pepperoni, salami, mortadella, sopressata, provolone • Grilled vegetables with fresh mozzarella • Chicken salad • Tuna salad 	

\$1 per wrap extra for plates, napkins, forks & knives.

Cold Cut Platter

Make your own sandwiches with this wonderful assortment of fresh deli meats and cheeses!



Virginia Ham	Prosciutto
Homemade Roast Beef	Mortadella
Oven Roasted Turkey Breast	Hot or Sweet Sopressata
Capicola	Boar's Head #1 Deluxe Boiled Ham

Cheese: Provolone, Swiss, American, Muenster, Cheddar, Gouda, Jarlsberg, Monterey Jack

Includes: Macaroni Salad, Potato Salad, Cole Slaw, Mustard, Mayonnaise, Rolls, Forks, Plates, Knives, Napkins & Serving Spoons.

\$8.00 per person



Specialty Heros

Grilled Chicken Hero	\$20 per foot
Grilled chicken breast with roasted peppers & fresh homemade mozzarella.	
Vegetarian Hero	\$19 per foot
Grilled vegetables with fresh homemade mozzarella.	
Chicken Cutlet Hero	\$20 per foot
Fresh breaded chicken cutlet with roasted peppers & homemade mozzarella.	
Godfather Hero	\$20 per foot
Prosciutto, fresh homemade mozzarella, roasted peppers & basil.	
Napolitano Hero	\$20 per foot
Grilled eggplant with roasted peppers, fresh homemade mozzarella & balsamic vinaigrette.	
Tuscan Hero	\$20 per foot
Fresh homemade mozzarella & roasted peppers topped with pesto sauce, sundried tomatoes, crisp arugula & basil.	
Positano Hero	\$20 per foot
Broccoli rabe, fresh homemade mozzarella, roasted peppes, sundried tomatoes & basil.	
Focaccia Sandwich Platter	32 pieces \$55
Choose from your choice of: Godfather, Napolitano, Tuscan or Positano	

Rice

Half Tray (6-7 Guests)

Traditional Chicken Fried Rice	\$45
Rice sauteed with eggs, mixed vegetables & onions.	
Rice Mushrooms	\$40
Rice with fresh mushrooms, olive oil, salt & pepper.	
Spanish Yellow Rice	\$35
Rice with saffron, onion, peas, carrots, olive oil, salt & pepper.	
Rice with Grilled Vegetables & Broccoli Rabe	\$45
Mixed grilled vegetables & broccoli rabe sauteed with extra virgin olive oil & fresh garlic.	

Vegetables

Eggplant Parmigiana	\$50
Sliced eggplant layered with mozzarella, tomato sauce & romano cheese.	
Eggplant Rollatini	\$50
Sliced eggplant rolled with seasoned ricotta cheese, pecorino romano, topped with tomato sauce.	
Sauteed Spinach	\$35
Fresh spinach sauteed in olive oil & garlic.	
Sauteed Broccoli	\$35
Fresh broccoli sauteed in olive oil & garlic.	
Sauteed Broccoli Rabe	\$45
Fresh broccoli rabe sauteed in olive oil & garlic.	
Grilled Vegetables	\$45
Fresh grilled eggplant, mixed peppers, zucchini, mushrooms with balsamic vinaigrette.	
Grilled Portobello Mushrooms	\$45
Large portobello mushroom caps grilled with garlic, olive oil, balsamic vinegar.	
Roasted Potatoes	\$35
Idaho roasted potato wedges with soy sauce.	
Red Roasted Potatoes	\$35
Baby red potatoes with peppers, onions & spices.	
Mashed Potatoes	\$35





Hot Buffet

Customize Your Party The Way You Like It!

Pasta

Half Tray (6-7 Guests)

Penne Biagio	\$50
Shrimp, sun-dried tomatoes, broccoli rabe, sauteed with fresh garlic and pure olive oil.	
Pasta Primavera	\$45
Your choice of any pasta, sauteed with mixed vegetables in oil & garlic.	
Macaroni & Cheese	\$40
Linguini Marechiaro	\$50
Fresh baby clams & shrimp in a light plum tomato sauce.	
Pasta & Broccoli	\$40
Steamed broccoli florets sauteed with pure olive oil and fresh garlic over your choice of any pasta.	
Baked Manicotti	\$45
Fresh manicotti shells stuffed with seasoned ricotta cheese.	
Lasagna	\$50
Homemade baked lasagna with ground beef, ricotta, mozzarella and homemade tomato sauce.	
Baked Ziti	\$40
Baked ziti pasta, tomato sauce, mozzarella, ricotta cheese and locatelli romano.	
Stuffed Shells	\$45
Fresh shell pasta filled with ricotta, locatelli romano in a tomato sauce.	
Ravioli	\$45
Cheese ravioli in a tomato sauce topped with mozzarella cheese.	
Linguini	\$45
Red: Fresh baby clams with plum tomatoes in a garlic & wine sauce. White: Fresh baby clams in a garlic & white wine sauce.	
Tortellini Alfredo	\$45
Tortellini in a homemade cream & cheese sauce.	
Rigatoni Filetto Pomodoro	\$45
Rigatoni pasta served with a plum tomato, prosciutto & onion sauce.	
Pesto Sauce	\$45
Fresh basil, garlic, parmigiano reggiano, pignoli nuts & extra virgin olive oil. With your choice of pasta.	
Fresh Orechiette & Broccoli Rabe	\$45
Orechiette pasta with broccoli rabe & our homemade pork sausage, sauteed with garlic and pure olive oil.	
Penne Ala Vodka	\$45
Penne pasta with homemade creamy tomato vodka sauce.	
Vegetable Lasagna	\$50
Fresh layered pasta with green & yellow squash, carrots, sweet peas, spinach, fresh ricotta, mozzarella cheese & marinara sauce.	

Whole wheat or gluten-free pasta available for additional surcharge.

Party Heros

3 - 6 Feet: Serves 4 guests per foot.

Your choice of American, Italian or create your own hero by choosing (4) meats and (2) cheeses.

\$16 per foot

CHOOSE FROM:

Ham	Prosciutto	Provolone
Roast Beef	Mortadella	American
Turkey	Sopressata	Swiss Cheese
Genoa Salami	Pepperoni	

Available for an additional \$3 per foot: Mustard, Mayonnaise, Potato Salad, Macaroni Salad, Cole Slaw, Knives, Forks, Plates, Napkins & Serving Spoons. Number Heros are also available



Finger Sandwiches

Perfect for cocktail parties & office parties. We'll provide a selection of fresh made quartered sandwiches on whole wheat, rye or white bread.

Includes: Potato Salad, Macaroni Salad, Cole Slaw, Mayonnaise, Mustard, Plates, Napkins, Knives & Forks.

\$6.50 per person





Salads

Caesar Salad..... Small \$30 Medium \$40 Large \$60
Crisp romaine lettuce with shaved parmigiano cheese, garlic croutons, homemade caesar dressing. **Add Grilled Chicken**..... Small \$10 Medium \$15 Large \$20

Gorgonzola Salad..... Small \$40 Medium 50 Large \$60
Lettuce, tomatoes, cucumbers, mushrooms, walnuts, cranberries, gorgonzola cheese, balsamic vinaigrette.

Italian Salad Small \$30 Medium \$40 Large \$50
Lettuce, tomatoes, cucumbers, olives, onions.

Mescaline Salad..... Small \$30 Medium \$40 Large \$50

Spinach Salad Small \$30 Medium \$40 Large \$50
Spinach, mushrooms, red onion, bacon, balsamic vinaigrette.

Greek Summer Salad..... Small \$40 Medium \$50 Large \$65
Bow tie pasta, baby spinach, olives, extra virgin olive oil, grape tomatoes, feta cheese, lemon juice.

Grilled Chicken Salad..... Half Tray \$45
Grilled chicken, fresh broccoli, chopped mixed peppers, grape tomatoes, carrots, olives, Italian dressing.

Orzo Salad..... Half Tray \$40
Orzo pasta with chopped tomatoes, olive oil, cucumbers, red onion, salt, pepper, parsley.

Orzo Broccoli Rabe & Sun Dried Tomatoes..... Half Tray \$40
Orzo pasta tossed with freshly chopped broccoli rabe, sundried tomatoes, extra virgin olive oil, crushed garlic & imported parmigiano cheese.

Lentil Salad Half Tray \$35
Scallions, broccoli, fresh lemon juice, carrots, salt, pepper, olive oil.

Italian Lentil Salad..... Half Tray \$45
Broccoli rabe, shredded parmigiano cheese, cherry tomatoes, salt, pepper, olive oil.

Salads

String Bean Salad..... Half Tray \$40
Fresh string beans with red vinegar, peppers, fresh garlic, bay leaf, salt, pepper & extra virgin olive oil.

Rigatoni with Grilled Chicken..... Half Tray \$45
Rigatoni pasta with grilled chicken breast, sundried tomatoes, spinach, fresh garlic & extra virgin olive oil.

Wild Rice Salad Half Tray \$40
Wild rice with grilled chicken breast, fresh garlic & extra virgin olive oil.

Chick Pea Salad Half Tray \$35
Chick peas with sliced olives, red onion, balsamic vinegar, parsley, salt, pepper & extra virgin olive oil.

Orzo Grilled Vegetables Half Tray \$35
Orzo with diced grilled zucchini, eggplant, mixed peppers, pignoli nuts, touch of balsamic vinegar and olive oil.

Red Bean Salad..... Half Tray \$35
Red beans, yellow and green peppers, red onion, dill, scallions, olive oil, tabasco sauce, salt & pepper.

Spinach Salad with Mozzarella Half Tray \$40
Fresh spinach with bocconcini (fresh mozzarella), cherry tomatoes and balsamic vinaigrette dressing.

Tortellini Salad Half Tray \$45
Tortellini, fresh broccoli florets, red & green peppers, carrots, black olives, olive oil, white vinegar and oregano.

Penne with Sundried Tomatoes..... Half Tray \$40
Penne pasta with sundried tomatoes, fresh basil, diced plum tomatoes, extra virgin olive oil, salt & pepper.

Couscous Salad..... Half Tray \$40
Couscous, spinach, cranberries, cucumbers, red vinegar, salt & pepper.

Black Bean Salad..... Half Tray \$45
Black beans, corn, red onion, red & green peppers, scallions, lemon, oil, salt & pepper.

