



# *Catering Menu*

163-07 29th Avenue • Flushing, NY 11358

P: 718-539-4078 | F: 718-539-3518

46-07 Hollis Court Blvd. • Flushing, NY 11358

P: 718-353-9277 | F: 718-353-9278

[www.marinosupermarket.com](http://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 & Imported Meats & Cheeses*
- *Superior-Quality Catering Prepared Fresh to Order on Premises*
- *Italian Specialty Gift Baskets*

*Thank you,  
Peter Marino*





# Hot Appetizers

|                                                                                                                        |                         |             |
|------------------------------------------------------------------------------------------------------------------------|-------------------------|-------------|
| <b>Miniature Meatballs:</b> (Italian, Chicken or Turkey).....                                                          | (45 Pieces)             | <b>\$55</b> |
| Marino's Freshly Ground Meat Cooked in Homemade Sauce                                                                  |                         |             |
| <b>Miniature 6 Meat Meatballs:</b> .....                                                                               | (45 Pieces)             | <b>\$55</b> |
| Ground Beef, Prosciutto, Salami, Sopressata, Pepperoni & Mortadella                                                    |                         |             |
| <b>Stuffed Mushrooms:</b> .....                                                                                        | (25 Pieces)             | <b>\$45</b> |
| Mushroom Caps Stuffed with Cheese, Bread Crumbs & Seasonings                                                           |                         |             |
| <b>Arancini:</b> (Mini Meat or Cheese Rice Balls).....                                                                 | (30 Pieces)             | <b>\$45</b> |
| Rice Balls Stuffed with Either Fresh Ground Beef or Fresh Homemade Mozzarella Served with Tomato Sauce & Romano Cheese |                         |             |
| <b>Mozzarella Sticks:</b> .....                                                                                        | (4 lb Tray)             | <b>\$50</b> |
| Fried Breaded Pieces of Mozzarella with Marinara Dipping Sauce                                                         |                         |             |
| <b>Coconut Shrimp:</b> .....                                                                                           | (24 Pieces)             | <b>\$75</b> |
| Jumbo Shrimp Breaded with Toasted Coconut & Served with an Apricot Dipping Sauce                                       |                         |             |
| <b>Baked Clams:</b> .....                                                                                              | (36 Pieces)             | <b>\$50</b> |
| Little Neck Clams Baked with Italian Seasoned Bread Crumbs                                                             |                         |             |
| <b>Fried Calamari:</b> .....                                                                                           |                         | <b>\$70</b> |
| Fried Calamari Served with Our Homemade Marinara Sauce                                                                 |                         |             |
| <b>Scallops Wrapped in Bacon:</b> .....                                                                                | (30 Pieces)             | <b>\$75</b> |
| Jumbo Sea Scallops Wrapped in Bacon                                                                                    |                         |             |
| <b>Cocktail Franks in a Blanket:</b> .....                                                                             | (30 Pieces)             | <b>\$30</b> |
| Served with Honey Mustard                                                                                              |                         |             |
| <b>Mini Crab Cakes:</b> .....                                                                                          | (30 Pieces)             | <b>\$65</b> |
| Served with Tartar Sauce                                                                                               |                         |             |
| <b>Homemade Spinach Pie:</b> .....                                                                                     | (36 Pieces)             | <b>\$80</b> |
| <b>Buffalo Chicken Wings:</b> .....                                                                                    | (4 lb Tray)             | <b>\$50</b> |
| <b>Garlic Chicken Wings:</b> .....                                                                                     | (4 lb Tray)             | <b>\$50</b> |
| <b>Mini Spanakopita:</b> .....                                                                                         | (40 Pieces 1/2 lb Tray) | <b>\$40</b> |
| <b>Cauliflower Fritters:</b> .....                                                                                     | (50 Pieces)             | <b>\$50</b> |





## Cold Appetizers

**Shrimp Cocktail Platter** ..... Small (30) **\$75** Medium (45) **\$105** Large (60) **\$135**

Steamed Jumbo Shrimp, Chilled, Garnished with Lemon Wedges & Served with Our Own Cocktail Sauce

**Seafood Salad** ..... **\$80**

Shrimp, Calamari, Scungilli with Pure Olive Oil, Lemon Juice, Fresh Garlic & Spices

**Fresh Mozzarella & Tomato Platter** ..... Small **\$45** Medium **\$60** Large **\$75**

Slices of Homemade Fresh Mozzarella & Ripe Tomatoes, Dressed with Extra Virgin Olive Oil, Oregano & Fresh Basil (Balsamic Vinegar Optional)

**Fresh Mozzarella & Prosciutto Platter** ..... Small **\$45** Medium **\$60** Large **\$75**

Fresh Homemade Mozzarella Wrapped with Imported Prosciutto, Sliced, and Drizzled with Extra Virgin Olive Oil & Garnished with Oregano & Fresh Basil

**Fresh Vegetable Platter** .... Small (10-12 Guests) **\$40** Medium (12-18 Guests) **\$50**

Large (18-25 Guests) **\$60**

**Fresh Eggplant, Mozzarella & Basil** ..... Small **\$45** Medium **\$60** Large **\$75**

Slices of Homemade Fresh Mozzarella, Ripened Tomatoes, Grilled Eggplant with Extra Virgin Olive Oil & Fresh Basil

**Caprese Kabobs** ..... (24 Pieces) **\$55**

Bite Size Bocconcini Skewered with Grape Tomatoes, Sun Dried Tomatoes & Fresh Basil

**Prosciutto Breadsticks** ..... (60 Pieces) **\$50**

Breadsticks Wrapped with Prosciutto

**Bruschetta Platter** ..... (45 Pieces) **\$50**

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 ..... **\$40**

• Fresh Zucchini, Peppers, Mushrooms & Onions ..... **\$45**

• Kalamata Olives, Capers, Anchovies & Fresh Basil ..... **\$45**







## *Antipasto Platter*

Small (8-10 Guests) **\$90**   Medium (12-20 Guests) **\$110**   Large (20-30 Guests) **\$140**

### **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), Capicollo, 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 & Cubes Are Garnished with Fresh Fruit & 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 Marinara)
- Drunken Goat Cheese
- Gruyere
- Danish Blue



|                                                                             |                                |              |
|-----------------------------------------------------------------------------|--------------------------------|--------------|
| Small .....                                                                 | 2 lb platter (3 Choices) ..... | <b>\$75</b>  |
| Medium .....                                                                | 3 lb platter (4 Choices) ..... | <b>\$95</b>  |
| Large .....                                                                 | 5 lb platter (5 Choices) ..... | <b>\$130</b> |
| Sliced Dry Sausage or Pepperoni Sticks Added to Your Platter Additional \$7 |                                |              |





## Wrap Platter

**Our Fresh Made to Order Wraps  
Are Great for Lunch & Parties Alike  
Enjoy a Wide Variety of Delicious Combinations**

**Basic Wrap** ..... **\$10.00** per Wrap  
Turkey & Swiss, Roast Beef, Salami & Provolone, Ham & American Cheese, Ham & Swiss

**Gourmet Wrap Platter** ..... **\$12.00** per Wrap

- 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 Our Wonderful Assortment  
of Fresh Deli Meats & Cheeses!**

Virginia Ham  
Homemade Roast Beef  
Oven Roasted Turkey Breast  
Capicola

Prosciutto  
Mortadella  
Hot or Sweet Sopressata  
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.

**\$12.00** per Person  
minimum 10 people



## Specialty Heros

|                                                                                                                 |                         |
|-----------------------------------------------------------------------------------------------------------------|-------------------------|
| <b>Grilled Chicken Hero</b> .....                                                                               | <b>\$24</b> per Foot    |
| Grilled Chicken Breast with Roasted Peppers & Fresh Homemade Mozzarella                                         |                         |
| <b>Vegetarian Hero</b> .....                                                                                    | <b>\$24</b> per Foot    |
| Grilled Vegetables with Fresh Homemade Mozzarella                                                               |                         |
| <b>Chicken Cutlet Hero</b> .....                                                                                | <b>\$24</b> per Foot    |
| Fresh Breaded Chicken Cutlet with Roasted Peppers & Homemade Fresh Mozzarella                                   |                         |
| <b>Godfather Hero</b> .....                                                                                     | <b>\$24</b> per Foot    |
| Prosciutto, Homemade Fresh Mozzarella, Roasted Peppers & Basil                                                  |                         |
| <b>Napolitano Hero</b> .....                                                                                    | <b>\$24</b> per Foot    |
| Grilled Eggplant with Roasted Peppers, Homemade Fresh Mozzarella & Balsamic Vinaigrette                         |                         |
| <b>Tuscan Hero</b> .....                                                                                        | <b>\$24</b> per Foot    |
| Homemade Fresh Mozzarella & Roasted Peppers Topped with Pesto Sauce, Sun Dried Tomatoes & Crisp Arugula & Basil |                         |
| <b>Positano Hero</b> .....                                                                                      | <b>\$24</b> per Foot    |
| Broccoli Rabe, Homemade Fresh Mozzarella, Roasted Peppers, Sun Dried Tomatoes & Fresh Basil                     |                         |
| <b>Focaccia Sandwich Platter</b> .....                                                                          | (32 Pieces) <b>\$75</b> |
| Your choice of: Godfather, Napolitano, Tuscan or Positano                                                       |                         |
| Chicken Cutlet, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil .....                                        | <b>\$90</b>             |
| Grilled Chicken Cutlet, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil .....                                | <b>\$90</b>             |



# Party Heros

**3 - 6 Feet:** Serves 4 Guests per Foot.

Your Choice of American, Italian or Create Your Own Hero: Pick 4 Meats & 2 Cheeses

**\$21** per Foot

## CHOOSE FROM:

Ham

Roast Beef

Turkey

Genoa Salami

Prosciutto

Mortadella

Sopressata

Pepperoni

Provolone

American

Swiss Cheese

**Available for an Additional \$5 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 & 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

**\$10** per Person





## Salads

**Caesar Salad**..... Small **\$40** Medium **\$50** Large **\$60**

Crisp Romaine Lettuce with Shaved Parmigiano Cheese, Garlic Croutons & Homemade Caesar Dressing

**Gorgonzola Salad**..... Small **\$55** Medium **\$65** Large **\$75**

Lettuce, Tomatoes, Cucumbers, Mushrooms, Walnuts, Cranberries, Gorgonzola Cheese & Balsamic Vinaigrette

**Italian Salad** ..... Small **\$40** Medium **\$50** Large **\$60**

Lettuce, Tomatoes, Cucumbers, Olives, Onions

**Mesclun Salad** ..... Small **\$40** Medium **\$50** Large **\$60**

**Spinach Salad** ..... Small **\$40** Medium **\$50** Large **\$60**

Spinach, Mushrooms, Red Onions, Bacon, Balsamic Vinaigrette

**Greek Summer Salad**..... Small **\$45** Medium **\$55** Large **\$70**

Bow Tie Pasta, Baby Spinach, Olives, Extra Virgin Olive Oil, Grape Tomatoes, Feta Cheese, Lemon Juice

**Grilled Chicken Salad**..... Half Tray **\$60**

Grilled Chicken, Fresh Broccoli, Chopped Mixed Peppers, Grape Tomatoes, Carrots, Olives & Italian Dressing

**Orzo Salad**..... Half Tray **\$45**

Orzo Pasta with Chopped Tomatoes, Olive Oil, Cucumbers, Red Onions, Salt, Pepper & Parsley

**Orzo Broccoli Rabe & Sun Dried Tomatoes**..... Half Tray **\$50**

Orzo Pasta Tossed with Freshly Chopped Broccoli Rabe, Sun Dried Tomatoes, Extra Virgin Olive Oil, Crushed Garlic & Imported Parmigiano Cheese

**Lentil Salad**..... Half Tray **\$45**

Lentils, Scallions, Broccoli, Fresh Lemon Juice, Carrots, Salt, Pepper & Olive Oil

**Italian Lentil Salad**..... Half Tray **\$55**

Lentils, Broccoli Rabe, Shredded Parmigiano Cheese, Cherry Tomatoes, Salt, Pepper & Olive Oil

**Cucumber Salad** ..... Small **\$40** Medium **\$50** Large **\$60**

Cucumber, Red Onions, Dill, Garlic, Salt, Black Pepper, Olive Oil, Apple Cider Vinegar

**Italian Tomato Salad** ..... Small **\$40** Medium **\$50** Large **\$60**

Tomatoes, Cucumbers, Red Onions, Scallions, Oregano, Salt, Black Pepper, Olive Oil, Red Wine Vinegar

**Add Grilled Chicken To Any Salad**..... Small **\$20** Medium **\$25** Large **\$30**

**Add Grilled Shrimp To Any Salad**..... Small **\$25** Medium **\$30** Large **\$35**



# Salads

|                                                                                                                    |           |             |
|--------------------------------------------------------------------------------------------------------------------|-----------|-------------|
| <b>String Bean Salad</b> .....                                                                                     | Half Tray | <b>\$50</b> |
| Fresh String Beans with Peppers, Fresh Garlic, Red Vinegar, Bay Leaf, Salt, Pepper & Extra Virgin Olive Oil        |           |             |
| <b>Rigatoni with Grilled Chicken</b> .....                                                                         | Half Tray | <b>\$60</b> |
| Rigatoni Pasta with Grilled Chicken Breast, Sun Dried Tomatoes, Spinach, Fresh Garlic & Extra Virgin Olive Oil     |           |             |
| <b>Wild Rice Salad</b> .....                                                                                       | Half Tray | <b>\$60</b> |
| Wild Rice with Grilled Chicken Breast, Fresh Garlic & Extra Virgin Olive Oil                                       |           |             |
| <b>Chick Pea Salad</b> .....                                                                                       | Half Tray | <b>\$45</b> |
| Chick Peas with Sliced Olives, Red Onion, Balsamic Vinegar, Parsley, Salt, Pepper & Extra Virgin Olive Oil         |           |             |
| <b>Orzo Grilled Vegetables</b> .....                                                                               | Half Tray | <b>\$45</b> |
| Orzo with Diced Grilled Zucchini, Eggplant, Mixed Peppers, Pignoli Nuts, a Touch of Balsamic Vinegar & Olive Oil   |           |             |
| <b>Red Bean Salad</b> .....                                                                                        | Half Tray | <b>\$45</b> |
| Red Beans, Yellow & Green Peppers, Red Onions, Dill, Scallions, Olive Oil, Tabasco Sauce, Salt & Pepper            |           |             |
| <b>Spinach Salad with Mozzarella</b> .....                                                                         | Half Tray | <b>\$50</b> |
| Fresh Spinach with Bocconcini, Cherry Tomatoes & Balsamic Vinaigrette Dressing                                     |           |             |
| <b>Tortellini Salad</b> .....                                                                                      | Half Tray | <b>\$55</b> |
| Tortellini, Fresh Broccoli Florets, Red & Green Peppers, Carrots, Black Olives, Olive Oil, White Vinegar & Oregano |           |             |
| <b>Penne with Sundried Tomatoes</b> .....                                                                          | Half Tray | <b>\$50</b> |
| Penne Pasta with Sun Dried Tomatoes, Fresh Basil, Diced Plum Tomatoes, Extra Virgin Olive Oil, Salt & Pepper       |           |             |
| <b>Couscous Salad</b> .....                                                                                        | Half Tray | <b>\$50</b> |
| Couscous, Spinach, Cranberries, Cucumbers, Red Vinegar, Salt & Pepper                                              |           |             |
| <b>Black Bean Salad</b> .....                                                                                      | Half Tray | <b>\$55</b> |
| Black Beans, Corn, Red Onion, Red & Green Peppers, Scallions, Lemon Juice, Oil, Salt & Pepper                      |           |             |
| <b>Kale Salad</b> .....                                                                                            | Half Tray | <b>\$50</b> |
| Kale, Chick Peas, Mixed Peppers, Red Onions, Lemon Vinaigrette Dressing                                            |           |             |
| <b>Kale Salad</b> .....                                                                                            | Half Tray | <b>\$55</b> |
| Kale, Butternut Squash, Cranberries & Walnuts                                                                      |           |             |
| <b>Quinoa Salad</b> .....                                                                                          | Half Tray | <b>\$60</b> |
| Quinoa, Cranberries & Pumpkin Seeds                                                                                |           |             |
| <b>Health Salad</b> .....                                                                                          | Half Tray | <b>\$60</b> |
| Cabbage, Peppers, Zucchini, Carrots, Celery, Onions in an Apple Cider Vinaigrette Dressing                         |           |             |



# Hot Buffet

## Pasta

Customize Your Party The Way You Like It!

Half Tray (6-7 Guests)

|                                                                                                                                             |             |
|---------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Penne Biagio</b> .....                                                                                                                   | <b>\$70</b> |
| Shrimp, Sun Dried Tomatoes, Broccoli Rabe, Sauteed with Fresh Garlic and Pure Olive Oil                                                     |             |
| <b>Pasta Primavera</b> .....                                                                                                                | <b>\$50</b> |
| Your Choice of Any Pasta, Sauteed with Mixed Vegetables in Oil & Garlic                                                                     |             |
| <b>Macaroni &amp; Cheese</b> .....                                                                                                          | <b>\$55</b> |
| <b>Linguini Marechiaro</b> .....                                                                                                            | <b>\$70</b> |
| Fresh Baby Clams & Shrimp in a Light Plum Tomato Sauce                                                                                      |             |
| <b>Pasta &amp; Broccoli</b> .....                                                                                                           | <b>\$45</b> |
| Steamed Broccoli Florets Sauteed with Pure Olive Oil and Fresh Garlic Over Your Choice of Pasta                                             |             |
| <b>Baked Manicotti</b> .....                                                                                                                | <b>\$60</b> |
| Fresh Manicotti Shells Stuffed with Seasoned Ricotta Cheese                                                                                 |             |
| <b>Lasagna</b> .....                                                                                                                        | <b>\$60</b> |
| Homemade Baked Lasagna with Ground Beef, Ricotta, Mozzarella & Homemade Tomato Sauce                                                        |             |
| <b>Baked Ziti</b> .....                                                                                                                     | <b>\$50</b> |
| Baked Ziti Pasta, Tomato Sauce, Mozzarella, Ricotta Cheese & Locatelli Romano                                                               |             |
| <b>Stuffed Shells</b> .....                                                                                                                 | <b>\$60</b> |
| Fresh Shell Pasta Filled with Ricotta, Locatelli Romano in a Tomato Sauce                                                                   |             |
| <b>Ravioli</b> .....                                                                                                                        | <b>\$60</b> |
| Cheese Ravioli in a Tomato Sauce Topped with Mozzarella Cheese                                                                              |             |
| <b>Linguini</b> .....                                                                                                                       | <b>\$60</b> |
| Red: Fresh Baby Clams with Plum Tomatoes in a Garlic & Wine Sauce                                                                           |             |
| White: Fresh Baby Clams in a Garlic & White Wine Sauce                                                                                      |             |
| <b>Tortellini Alfredo</b> .....                                                                                                             | <b>\$60</b> |
| Tortellini in a Homemade Cream & Cheese Sauce                                                                                               |             |
| <b>Rigatoni Filetto Pomodoro</b> .....                                                                                                      | <b>\$60</b> |
| Rigatoni Pasta served with a Plum Tomato, Prosciutto & Onion Sauce.                                                                         |             |
| <b>Pesto Sauce</b> .....                                                                                                                    | <b>\$60</b> |
| Fresh Basil, Garlic, Parmigiano Reggiano, Pignoli Nuts & Extra Virgin Olive Oil. With your Choice of Pasta. <b>Add Grilled Chicken \$10</b> |             |
| <b>Fresh Orecchiette &amp; Broccoli Rabe</b> .....                                                                                          | <b>\$60</b> |
| Orecchiette Pasta with Broccoli Rabe & Our Homemade Pork Sausage, Sauteed with Garlic and Pure Olive Oil                                    |             |
| <b>Penne Ala Vodka</b> .....                                                                                                                | <b>\$50</b> |
| Penne Pasta with Homemade Creamy Tomato Vodka Sauce                                                                                         |             |
| <b>Vegetable Lasagna</b> .....                                                                                                              | <b>\$60</b> |
| 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*



## Rice

Half Tray (6-7 Guests)

|                                                                                             |             |
|---------------------------------------------------------------------------------------------|-------------|
| <b>Traditional Chicken Fried Rice</b> .....                                                 | <b>\$50</b> |
| Rice Sauteed with Mixed Vegetables, Eggs & Onions                                           |             |
| <b>Rice Mushrooms</b> .....                                                                 | <b>\$45</b> |
| Rice with Fresh Mushrooms, Olive Oil, Salt & Pepper                                         |             |
| <b>Spanish Yellow Rice</b> .....                                                            | <b>\$45</b> |
| Rice with Saffron, Onions, Peas, Carrots, Olive Oil, Salt & Pepper                          |             |
| <b>Rice with Grilled Vegetables &amp; Broccoli Rabe</b> .....                               | <b>\$50</b> |
| Mixed Grilled Vegetables & Broccoli Rabe Sauteed with Extra Virgin Olive Oil & Fresh Garlic |             |

## Vegetables

|                                                                                                |             |
|------------------------------------------------------------------------------------------------|-------------|
| <b>Escarole &amp; Beans</b> .....                                                              | <b>\$50</b> |
| Sauteéd Escarole with White Kidney Beans                                                       |             |
| <b>Eggplant Parmigiana</b> .....                                                               | <b>\$60</b> |
| Sliced Eggplant Layered with Mozzarella, Tomato Sauce & Romano Cheese                          |             |
| <b>Eggplant Rollatini</b> .....                                                                | <b>\$60</b> |
| Sliced Eggplant Rolled with Seasoned Ricotta Cheese, Pecorino Romano, Topped with Tomato Sauce |             |
| <b>Eggplant Lasagna</b> .....                                                                  | <b>\$60</b> |
| Breaded Eggplant, Ricotta Cheese, Mozzarella with Homemade Tomato Sauce                        |             |
| <b>Sauteed Spinach</b> .....                                                                   | <b>\$50</b> |
| Fresh Spinach Sauteed in Olive Oil & Garlic                                                    |             |
| <b>Sauteed Broccoli</b> .....                                                                  | <b>\$50</b> |
| Fresh Broccoli Sauteed in Olive Oil & Garlic                                                   |             |
| <b>Sauteed Broccoli Rabe</b> .....                                                             | <b>\$60</b> |
| Fresh Broccoli Rabe Sauteed in Olive Oil & Garlic                                              |             |
| <b>Grilled Vegetable Platter</b> .....                                                         | <b>\$60</b> |
| Fresh Grilled Eggplant, Mixed Peppers, Zucchini, Mushrooms with Balsamic Vinaigrette           |             |
| <b>Grilled Portobello Mushrooms</b> .....                                                      | <b>\$60</b> |
| Large Portobello Mushroom Caps Grilled with Garlic, Olive Oil & Balsamic Vinegar               |             |
| <b>Roasted Potatoes</b> .....                                                                  | <b>\$45</b> |
| Idaho Roasted Potato Wedges with Soy Sauce                                                     |             |
| <b>Red Roasted Potatoes</b> .....                                                              | <b>\$45</b> |
| Baby Red Potatoes with Peppers, Onions & Spices                                                |             |
| <b>Roasted Brussel Sprouts</b> .....                                                           | <b>\$50</b> |
| <b>Roasted Cauliflower</b> .....                                                               | <b>\$50</b> |
| <b>Mashed Potatoes</b> .....                                                                   | <b>\$40</b> |
| <b>French Fries</b> .....                                                                      | <b>\$35</b> |



# Poultry

|                                                                                                            |             |
|------------------------------------------------------------------------------------------------------------|-------------|
| <b>Chicken Marsala</b> .....                                                                               | <b>\$70</b> |
| Boneless Chicken Breast, Lightly Floured & Sauteed with Fresh Mushrooms in a Homemade Marsala Wine Sauce   |             |
| <b>Chicken Cacciatore</b> .....                                                                            | <b>\$70</b> |
| Boneless Chicken Breast, Simmered in a Plum Tomato Sauce with Peppers, Mushrooms & Onions                  |             |
| <b>Chicken Cutlet Parmigiana</b> .....                                                                     | <b>\$70</b> |
| Breaded Chicken Cutlet Topped with Tomato Sauce, Mozzarella Cheese & Pecorino Romano                       |             |
| <b>Chicken Francese</b> .....                                                                              | <b>\$70</b> |
| Boneless Chicken Breast, Lightly Floured & Sauteed in a Lemon White Wine                                   |             |
| <b>Chicken Piccata</b> .....                                                                               | <b>\$70</b> |
| Boneless Chicken Breast Sauteed in a Lemon, Caper White Wine Sauce                                         |             |
| <b>Chicken Milanese</b> .....                                                                              | <b>\$70</b> |
| Pan Fried Chicken Cutlet Topped with Fresh Tomato Bruschetta                                               |             |
| <b>Chicken Ala Martini</b> .....                                                                           | <b>\$85</b> |
| Boneless Chicken Breast, Crusted with Parmigiano Reggiano in an Artichoke Heart White Wine Sauce           |             |
| <b>Chicken Positano</b> .....                                                                              | <b>\$75</b> |
| Chicken Breast Stuffed with Prosciutto, Spinach & Fontina Cheese                                           |             |
| <b>Fried Chicken</b> .....                                                                                 | <b>\$65</b> |
| Deep Fried Chicken Parts                                                                                   |             |
| <b>Chicken Tenders</b> .....                                                                               | <b>\$65</b> |
| Breaded Sliced Chicken, Seasoned & Deep Fried to a Golden Brown                                            |             |
| <b>Chicken Rollatini Marsala</b> .....                                                                     | <b>\$80</b> |
| Chicken Cutlet Filled with Prosciutto & Mozzarella, Rolled & Served in a Fresh Mushroom Marsala Wine Sauce |             |
| <b>Chicken Scarpariello</b> .....                                                                          | <b>\$70</b> |
| Tender Pieces of Chicken Breast Sauteed & Served in a White Wine, Lemon Garlic Sauce                       |             |







## *Poultry*

|                                                                                                                                |              |
|--------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Chicken Champagne</b> .....                                                                                                 | <b>\$70</b>  |
| Boneless Chicken Breast, Green Grapes, Shallots, Tarragon in a Champagne Sauce                                                 |              |
| <b>Chicken Campagna</b> .....                                                                                                  | <b>\$75</b>  |
| Boneless Chicken Breast, Fresh Garlic, Artichoke Hearts, Mushrooms, Chickpeas, Red & White Beans & White Wine                  |              |
| <b>Chicken Sorrentino</b> .....                                                                                                | <b>\$75</b>  |
| Chicken Breast Stuffed with Prosciutto, Eggplant & Melted Mozzarella                                                           |              |
| <b>Chicken Ala Vesuvio</b> .....                                                                                               | <b>\$70</b>  |
| Chicken Breast with Fresh Mushrooms, Zucchini & Broccoli Florets in a Light White Wine Sauce                                   |              |
| <b>Rotisserie Chicken</b> .....                                                                                                | <b>\$65</b>  |
| Rotisserie Cooked Chicken, Seasoned with Our Own Mixture of Herbs & Cut into Quarters                                          |              |
| <b>Chicken Balsamico</b> .....                                                                                                 | <b>\$70</b>  |
| Chicken Breast Sauteed in Balsamic Vinegar, White Wine & Herbs                                                                 |              |
| <b>Chicken Romana</b> .....                                                                                                    | <b>\$70</b>  |
| Boneless Chicken Breast in a Tomato, Green & Black Olive Scallion Sauce                                                        |              |
| <b>Baked Chicken</b> .....                                                                                                     | <b>\$65</b>  |
| Breaded & Baked Bone-In Chicken Pieces                                                                                         |              |
| <b>Chicken &amp; Broccoli</b> .....                                                                                            | <b>\$70</b>  |
| Boneless Chicken Breast with Fresh Broccoli, Garlic & White Wine                                                               |              |
| <b>Chicken Primavera</b> .....                                                                                                 | <b>\$70</b>  |
| Boneless Chicken Breast Sauteed with a Combination of Fresh Vegetables                                                         |              |
| <b>Chicken Rollatine Stuffed with Seafood</b> .....                                                                            | <b>\$100</b> |
| Chicken Cutlet Stuffed with Lobster, Shrimp, Fillet of Sole, Crab Meat & Broccoli Rabe in a Homemade White Wine & Tomato Sauce |              |
| <b>Chicken Toscana</b> .....                                                                                                   | <b>\$75</b>  |
| Chicken Breast with Prosciutto, Mushrooms & Shallots in a Brown Cognac Sauce                                                   |              |
| <b>Baked Chicken Cutlet</b> .....                                                                                              | <b>\$70</b>  |
| Breaded Chicken Cutlet Baked in a Mushroom Marsala Wine Sauce                                                                  |              |
| <b>Chicken Valdostano</b> .....                                                                                                | <b>\$85</b>  |
| Boneless Chicken Breast Stuffed with Ham, Swiss Cheese in a Fresh Mushroom Marsala Sauce                                       |              |

# Pork and Beef

|                                                                                                                       |             |
|-----------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Sausage &amp; Peppers</b> .....                                                                                    | <b>\$65</b> |
| Homemade Sausage with Mixed Peppers & Onions in a Plum Tomato Sauce                                                   |             |
| <b>Sausage &amp; Broccoli Rabe</b> .....                                                                              | <b>\$65</b> |
| Homemade Sausage with Broccoli Rabe Sauteed in Olive Oil & Garlic                                                     |             |
| <b>Spare Ribs</b> .....                                                                                               | <b>\$70</b> |
| Tender Pork Spare Ribs Marinated & Cooked in our Own Barbecue Sauce                                                   |             |
| <b>Roast Loin Pork</b> .....                                                                                          | <b>\$70</b> |
| Center Cut Pork Loin Roasted with Garlic & Spices Served in a Mushroom Cognac Sauce                                   |             |
| <b>Pork Loin</b> .....                                                                                                | <b>\$70</b> |
| Stuffed with Prosciutto, Spinach, Fresh Mozzarella, Onions, Stewed Tomatoes & Served with a Red Pepper Marinara Sauce |             |
| <b>Meatballs in Tomato Sauce</b> .....                                                                                | <b>\$60</b> |
| Marino's Freshly Ground Top Round Beef Mixed with Italian Breadcrumbs, Egg, Garlic, Parsley & Romano Cheese           |             |
| <b>Tripe</b> .....                                                                                                    | <b>\$60</b> |
| Tender Strips of Tripe Stewed with Potatoes in Tomato Sauce                                                           |             |
| <b>Pepper Steak</b> .....                                                                                             | <b>\$90</b> |
| Sliced Sirloin Steak Sauteed with Fresh Peppers & Onions                                                              |             |

# Veal

|                                                                                                     |              |
|-----------------------------------------------------------------------------------------------------|--------------|
| <b>Veal &amp; Peppers</b> .....                                                                     | <b>\$90</b>  |
| Tender Veal Cut into Cubes & Sauteed with Fresh Mixed Peppers & Onions in a Light Plum Tomato Sauce |              |
| <b>Veal Parmigiana</b> .....                                                                        | <b>\$100</b> |
| Breaded Veal Cutlet Covered in Tomato Sauce & Topped with Mozzarella Cheese                         |              |
| <b>Veal Marsala</b> .....                                                                           | <b>\$100</b> |
| Veal Scallopini with Fresh Mushrooms in a Marsala Wine Sauce                                        |              |
| <b>Veal Francese</b> .....                                                                          | <b>\$100</b> |
| Lightly Floured Veal Scallopini Sauteed in a Lemon & White Wine Sauce                               |              |
| <b>Veal Piccata</b> .....                                                                           | <b>\$100</b> |
| Veal Scallopini Sauteed in a Delicate Caper, Lemon & White Wine Sauce                               |              |
| <b>Veal Milanese</b> .....                                                                          | <b>\$100</b> |
| Pan Fried Veal Cutlet Topped with Fresh Homemade Tomato Bruschetta                                  |              |
| <b>Veal Saltimbocca</b> .....                                                                       | <b>\$100</b> |
| Veal Scallopini Topped with Prosciutto, Spinach & Mozzarella in a Light Wine & Mushroom Sauce       |              |







## Seafood

|                                                                                                                                  |                          |
|----------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Escarole, Beans &amp; Shrimp</b> .....                                                                                        | <b>\$80</b>              |
| Sauteéd Escarole with White Kidney Beans & Shrimp                                                                                |                          |
| <b>Jumbo Shrimp Parmigiana</b> .....                                                                                             | <b>\$110</b>             |
| Breaded Fresh Jumbo Shrimp Covered in Tomato Sauce & Topped with Mozzarella Cheese                                               |                          |
| <b>Jumbo Shrimp Scampi</b> .....                                                                                                 | <b>\$110</b>             |
| Jumbo Shrimp in a White Wine, Garlic & Lemon Sauce                                                                               |                          |
| <b>Calamari Marinara</b> .....                                                                                                   | <b>\$75</b>              |
| Fresh Calamari Sauteed in Our Own Homemade Marinara Sauce                                                                        |                          |
| <b>Mussels Marinara</b> .....                                                                                                    | <b>\$60</b>              |
| Fresh Mussels Sauteed in Our Own Homemade Marinara Sauce                                                                         |                          |
| <b>Clams Marinara</b> .....                                                                                                      | <b>\$60</b>              |
| Fresh clams Sauteed in Our Own Homemade Marinara Sauce                                                                           |                          |
| <b>Baked Clams</b> .....                                                                                                         | <b>\$50</b>              |
| Little Neck Clams Baked with Seasoned Bread Crumbs, in a Lemon & White Wine Sauce                                                |                          |
| <b>Fried Calamari</b> .....                                                                                                      | <b>\$70</b>              |
| Fried Calamari Served with Our Homemade Marinara Sauce & Lemon Wedges                                                            |                          |
| <b>Seafood Fra Diavolo</b> .....                                                                                                 | (Full Tray) <b>\$150</b> |
| Shrimp, Calamari, Scungilli, Clams & Mussels in a Spicy Marinara Sauce Served over Linguini                                      |                          |
| <b>Shrimp Marino</b> .....                                                                                                       | <b>\$95</b>              |
| Combination of Shrimp, Chicken & Fresh String Beans, in a Light Plum Tomato, White Wine Sauce                                    |                          |
| <b>Grilled Salmon</b> .....                                                                                                      | <b>\$110</b>             |
| Grilled Salmon with Red Peppers, Scallions, Capers, Lemon Juice, Olive Oil, Salt & Pepper                                        |                          |
| <b>Teriyaki Glazed Salmon</b> .....                                                                                              | <b>\$110</b>             |
| <b>Jumbo Shrimp Oreganata</b> .....                                                                                              | <b>\$110</b>             |
| Jumbo Shrimp Sauteed with Fresh Lemon, Oregano, Garlic & White Wine, Topped with Seasoned Bread Crumbs                           |                          |
| <b>Fillet of Sole Francese</b> .....                                                                                             | <b>\$95</b>              |
| Fresh Fillet of Sole, Lightly Floured & Sauteed in a White Wine, Lemon & Scallion Sauce Garnished with Sweet Red Vinegar Peppers |                          |
| <b>Stuffed Fillet of Sole</b> .....                                                                                              | <b>\$110</b>             |
| Fresh Fillet of Sole Stuffed with Spinach, Crab Meat, Seasoned Bread Crumbs & Parmigiano Cheese in a White Wine & Lemon Sauce    |                          |
| <b>Paella</b> .....                                                                                                              | (Full Tray) <b>\$160</b> |
| Saffron Rice, Calamari, Shrimp, Chicken, Lobster Pieces, Mussels, Clams, Chorizo, Sweet Peppers & Green Olives                   |                          |



## *Desserts*

### *Fruit Baskets*

### *Gift Baskets*

### *Watermelon Baskets*

**Watermelon Basket** ..... **\$70**

Expertly Carved & Decorated with Assorted Seasonal Fresh Fruit

**Fresh Fruit Salad** ..... Small (10-15 Guests) **\$60**

Assorted Cut & Mixed Seasonal Fresh Fruit ..... Medium (15-20 Guests) **\$70**

..... Large (20-30 Guests) **\$85**

**Fruit Platter** ..... Small **\$60** Medium **\$75** Large **\$95**

An Assortment of Cut & Mixed Seasonal Fresh Fruit

**Tiramisu** ..... (10-12 Guests) **\$70**

Freshly Prepared with Imported Savoiardi, Mascarpone, Sugar, Espresso, Liqueur, Cinnamon & Mocha

**Assorted Cookie Tray** ..... (per lb) **\$12.99**

**Rainbow Cookie Tray** ..... (per lb) **\$12.99**

**Coffee** ..... (per Cup) **\$2.50**

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, Torta Della Nonna (Grandmother Cake), Apple Tart, Torta Nocciola (Hazelnut Cake) & Chocolate Fondant







## **All Hot Food Comes With:**

Sternos, Chafing Racks, Dinner Rolls or Italian Bread,  
Napkins, Plastic Plates, Forks, Knives & Serving  
Spoons

\$10 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](http://www.marinosupermarket.com)





*Let Us Help You Plan  
A Great Party!*

**Anniversaries • Communion • 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 & Set Up Your Party.**

**163-07 29th Avenue • Flushing, NY 11358  
P: 718-539-4078 | F: 718-539-3518**

**46-07 Hollis Court Blvd. • Flushing, NY 11358  
P: 718-353-9277 | F: 718-353-9278**

**[www.marinosupermarket.com](http://www.marinosupermarket.com)**