



# Catering Menu

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[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

**Miniature Meatballs:** (Italian, Chicken or Turkey)..... (45 Pieces) **\$55**

Marino's Freshly Ground Meat Cooked in Homemade Sauce

**Miniature 6 Meat Meatballs:** ..... (45 Pieces) **\$55**

Ground Beef, Prosciutto, Salami, Sopressata, Pepperoni & Mortadella

**Stuffed Mushrooms:** ..... (25 Pieces) **\$45**

Mushroom Caps Stuffed with Cheese, Bread Crumbs & Seasonings

**Arancini:** (Mini Meat or Cheese Rice Balls)..... (30 Pieces) **\$45**

Rice Balls Stuffed with Either Fresh Ground Beef or Fresh Homemade Mozzarella Served with Tomato Sauce & Romano Cheese

**Mozzarella Sticks:** ..... (4 lb Tray) **\$50**

Fried Breaded Pieces of Mozzarella with Marinara Dipping Sauce

**Coconut Shrimp:** ..... (24 Pieces) **\$75**

Jumbo Shrimp Breaded with Toasted Coconut & Served with an Apricot Dipping Sauce

**Baked Clams:** ..... (36 Pieces) **\$50**

Little Neck Clams Baked with Italian Seasoned Bread Crumbs

**Fried Calamari:**..... **\$70**

Fried Calamari Served with Our Homemade Marinara Sauce

**Scallops Wrapped in Bacon:** ..... (30 Pieces) **\$75**

Jumbo Sea Scallops Wrapped in Bacon

**Cocktail Franks in a Blanket:** ..... (30 Pieces) **\$30**

Served with Honey Mustard

**Mini Crab Cakes:** ..... (30 Pieces) **\$65**

Served with Tartar Sauce

**Homemade Spinach Pie:** ..... (36 Pieces) **\$65**

**Buffalo Chicken Wings:** ..... (4 lb Tray) **\$50**

**Garlic Chicken Wings:**..... (4 lb Tray) **\$50**

**Mini Spanakopita:**..... (40 Pieces 1/2 lb Tray) **\$40**

**Cauliflower Fritters:** ..... (50 Pieces) **\$50**





## *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 \$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 & 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, Shimp, 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) **\$2.00**

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

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Hot Food Will Be Delivered Hot

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