Buffet Menu

Minimum 25 People

All Buffets are served with House Salad, Fresh Garden Vegetables, Bread & Butter

Group 1:

Penne with Fresh Tomato & Basil
Stuffed Shells • Baked Ziti
Cavatelli & Broccoli • Rigatoni with Vodka Sauce

Group 2:

Sausage & Peppers • Sausage & Meatballs Sausage Murphy • Sliced Roast Loin of Pork

Group 3:

Eggplant Parmigiana • Eggplant Rollantini Chicken Cacciatore • Mussels Mario

Group 4:

Chicken Marsala • Chicken Francaise Chicken Murphy • Chicken Savoy Veal Parmigiana • Veal Marsala • Veal Francaise Veal & Mushrooms in a Dijon Sauce

Dessert

Ice Cream • Coffee • Tea

4 Tray Buffet \$22.95 per person

Choice of One from Each Group Saturday & Sunday Afternoon Add \$2.00 Per Person Friday & Saturday Night Add \$5.00 Per Person

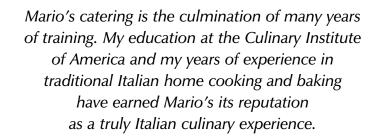
6 Tray Buffet \$26.95 per person

Choice of One from Each Group Plus One Extra from Group 1 or 3 Plus One Extra from Group 2 or 4 Saturday & Sunday Afternoon Add \$2.00 Per Person Friday & Saturday Night Add \$5.00 Per Person

8 Tray Buffet \$28.95 per person

Choice of Two from Each Group Saturday & Sunday Afternoon Add \$2.00 Per Person Friday & Saturday Night Add \$5.00 Per Person

N.J. Sales Tax + 20% Gratuity Not Included



My staff and I are committed to providing you with the highest level of quality and customer service.

Please let us know how we can help you make your next catered affair a memorable one.



Banquet Menu

Buon Appetito! Banquet Facilities Available

495 Chestnut Street Union, N.J. 07083

Tel: 908.687.3250 • Fax: 908.687.4369

visit our website: www.mariostuttobene.com facebook @mariostuttobene





Family Style Appetizer Course Cold Antipasto

> Salad Course House Salad

Entree Choice of:

Chicken Francese Penne Vodka with Shrimp Veal Parmigiana

Dessert

Assorted Cookies, Coffee, Tea

Lunch Available Monday - Friday Lunch \$25 Per Person • Dinner \$32 Per Person

Family Style Appetizer Course

Fried Calamari Cold Antipasto

Salad Course

House Salad

Entree Choice of:

Broiled Salmon with Dill Sauce Chicken Murphy Veal Parmigiana Cavatelli & Broccoli

Dessert

Assorted Cookies, Mini Cannoli, Coffee, Tea

Lunch \$32 Per Person • Dinner \$36 Per Person

Family Style Appetizer Course

Eggplant Rollantini • Fried Calamari • Cold Antipasto

Pasta Course

Penne Vodka

Salad Course

House Salad

Entree Choice of:

Broiled Salmon with Dill Sauce • Chicken Florentine Veal Française • Shrimp Scampi

Dessert

Assorted Cookies, Mini Cannoli, Coffee, Tea

Lunch Available Monday - Friday Lunch \$36 Per Person • Dinner \$39 Per Person

Family Style Appetizer Course Hot & Cold Antipasto

Pasta Course

Manicotti or Penne Vodka

Salad Course

House Salad

Entree Choice of:

Flounder Française • Chicken Saltimbocca Sliced Roast Pork • Veal Sorrentino

Dessert

Assorted Cookies, Mini Cannoli, Coffee, Tea

Lunch Available Monday - Friday Lunch \$48 Per Person • Dinner \$58 Per Person

Family Style Appetizer Course Hot & Cold Antipasto

Pasta Course

Penne Vodka with Shrimp

Salad Course

House Salad

Entree Choice of:

Stuffed Flounder • N.Y. Strip Steak Vinegar Pork Chop • Shrimp Scampi

Dessert

N.Y. Style Cheesecake, Assorted Cookies, Mini Cannoli, Coffee, Tea

Beverage Menu

Beer, Wine, Sangria & Soda \$17 per person

Domestic Draft Beer, Red or White Sangria, Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel, Soft Drinks **Bottled and Imported Beer (Add \$5 per person)**

> **Standard Open Bar** \$30 per person

Domestic and Imported Beer, Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel, Soft Drinks, All Standard Bar Liquors (Absolut, Jack Daniel's, Dewars, Bacardi)

> **Premium Open Bar** \$40 per person

Domestic and Imported Beer, Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel, Soft Drinks, All Premium Bar Liquors

(Kettle One, Grey Goose, Jack Daniel's, Patron, Johnnie Walker Black)