

# Buffet Menu

Available for Lunch & Dinner, Monday - Friday  
Saturday & Sunday Afternoon Add \$5.00 Per Person

Buffet Dinner Not Available on Saturday & Sunday Evenings

## Minimum 25 People

4 Tray Buffet \$37 per person

*Choice of Two from Each Group*

6 Tray Buffet \$41 per person

*Choice of Three from Each Group*

8 Tray Buffet \$45 per person

*Choice of Four from Each Group*

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

## Group 1:

*Penne with Fresh Tomato & Basil  
Cavatelli & Broccoli • Rigatoni with Vodka Sauce  
Eggplant Rollatini • Sausage & Peppers • Sausage & Meatballs  
Farfalle Filetto Pomodoro • Zuppa Mussels (Red or White)*

## Group 2:

*Chicken Marsala • Chicken Francaise  
Chicken Murphy • Chicken Parmigiana • Veal Parmigiana  
Veal Marsala • Flounder Francaise  
Roast Pork Tenderloin with Dijon Mustard Sauce*

## Dessert

*Italian Pastries • Coffee • Tea*

## Appetizer Add-On (Choice of 2):

**\$12.00 pp • Each Additional Selection \$5.00 pp**

*Eggplant Rollatini • Fried Calamari • Cold Antipasto  
Stuffed Mushrooms • Mozzarella en Carozza • Italian Long Hots*

*N.J. Sales Tax + 20% Gratuity Not Included  
A Transaction Fee of 3.99% is Applied to All Card Charges  
We Will Customize a Menu at Your Request*

*Mario's catering is the culmination of many years  
of training. My education at the Culinary Institute  
of America and my years of experience in  
traditional Italian home cooking and baking  
have earned Mario's its reputation  
as a truly Italian culinary experience.*

*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.*

*Mario's  
Tutto  
Bené*

*Authentic Italian Cuisine*

# 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](http://www.mariostuttobene.com)  
facebook @mariostuttobene

# Menu #1

Lunch Available Monday - Friday from 12:00 pm to 3:00 pm  
Lunch \$39 Per Person • Dinner \$43 Per Person

## Family Style Appetizer Course

Fried Calamari  
Cold Antipasto

## Salad Course

House Salad

## Entree Choice of:

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

## Dessert

Assorted Cookies, Mini Cannoli, Coffee, Tea

# Menu #2

Lunch Available Monday - Friday from 12:00 pm to 3:00 pm  
Lunch \$43 Per Person • Dinner \$49 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 Parmigiana  
Veal Francaise • Shrimp Scampi

## Dessert

Assorted Cookies, Mini Cannoli, Coffee, Tea

N.J. Sales Tax + 20% Gratuity Not Included  
A Transaction Fee of 3.99% is Applied to All Card Charges  
We Will Customize a Menu at Your Request

# Menu #3

Lunch Available Monday - Friday from 12:00 pm to 3:00 pm  
Lunch \$47 Per Person • Dinner \$53 Per Person

## Family Style Appetizer Course

Hot & Cold Antipasto

## Pasta Course

Fusilli Filetto Pomodoro

## Salad Course

House Salad

## Entree Choice of:

Tuscan Salmon • Chicken Saltimbocca  
Pork Chop Giambotta • Veal Sorrentino

## Dessert

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

# Menu #4

Lunch Available Monday - Friday from 12:00 pm to 3:00 pm  
Lunch \$54 Per Person • Dinner \$59 Per Person

## Family Style Appetizer Course

Hot & Cold Antipasto

## Pasta Course

Penne Vodka

## Salad Course

House Salad

## Entree Choice of:

Stuffed Flounder • Stuffed Chicken  
Vinegar Pork Chop • Shrimp Scampi  
N.Y. Strip Steak (add \$10.00)

## Dessert

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

N.J. Sales Tax + 20% Gratuity Not Included  
A Transaction Fee of 3.99% is Applied to All Card Charges  
We Will Customize a Menu at Your Request

# Cocktail Party

\$30 Per Person (30 People Minimum, Alcohol Not Included)

## 1 Hour of Passed Hot & Cold Hors d'oeuvres

(Choose Any Six Items)

### Fried Calamari

with a Spicy Marinara Sauce

### Fig Compote & Gorgonzola

on a Seasoned Crostini

### Miniature Crab Cakes

with Garlic Aioli

### Caponata on Crostini

Sicilian Eggplant Relish, Balsamic

### Shrimp Cocktail Shooter

with Lemon Zest & Bloody Mary

### Coconut Crusted Shrimp

with a Tropical Fruit Marmalade

### Coney Island Franks

All Beef Franks wrapped in a  
Crescent Roll Pastry, with Mustard

### Sesame Chicken Fingers

Breaded & served with  
Honey Mustard Sauce

### Stuffed Mushrooms

Stuffed with Prosciutto,  
Sausage & Pancetta

### Porcini Mushroom & Risotto Croquette

Sliced Porcini Mushrooms,  
Aged Asiago & Parmesan Cheese

### Ahi Tuna Tataki

on Crispy Wonton  
with Soy & Wasabi

### Mozzarella & Tomato

on Brioche Crostini, Basil Pesto

**UPGRADE YOUR PARTY WITH A BEVERAGE OPTION!**

# Beverage Menu

## Beer, Wine, Sangria & Soda (\$24 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 (3 Hours, \$39 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 (3 Hours, \$49 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)