

ORDER FORM

Date _____ Time _____

Pick up or Delivery _____

Date Order Placed _____

Order Taken By _____

Customer Name _____

Phone _____

Address _____

City/State/Zip _____

Delivery Address _____

City/State/Zip _____

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OFF-PREMISE CATERING MENU



495 Chestnut Street, Union, NJ

Ph: 908.687.3250

Fax: 908.687.4369

Open 7 Days

www.mariostuttobene.com

Like us on



ANTIPASTI / SIDE DISHES

| | ½ Tray | Full Tray |
|---|---------|-----------|
| Mozzarella & Tomato Fresh Mozzarella, Roasted Peppers & Tomato | ☐ \$40 | ☐ \$75 |
| Cold Italian Antipasto Assorted Imported Italian Meats and Cheeses | ☐ \$60 | ☐ \$115 |
| Frutta di Mare Mixed Seafood Salad with Calamari, Scungilli, Shrimp & Celery tossed with EVOO & Lemon | ☐ \$75 | ☐ \$145 |
| Hotzy Totzy Shrimp (Full Tray Approximately 75 Pieces) Breaded and Fried Jumbo Shrimp in our Spicy Marinara Sauce | ☐ \$100 | ☐ \$195 |
| Shrimp Cocktail (Full Tray Approximately 75 Pieces) with our Homemade Cocktail Sauce | ☐ \$90 | ☐ \$175 |
| Italian Meatballs (2oz) Homemade Meatballs Baked in our Brick Oven, served with Sunday Meat Gravy | ☐ \$40 | ☐ \$75 |
| Stuffed Mushrooms Stuffed with Italian Sausage, Bread Crumbs & Italian Seasonings | ☐ \$55 | ☐ \$105 |
| Crabmeat Stuffed Mushrooms Stuffed with Jumbo Lump Crabmeat, Bread Crumbs & Italian Seasonings | ☐ \$60 | ☐ \$115 |
| Grilled Vegetables Seasoned Asparagus, Carrots, Eggplant & Zucchini, marinated in a Light Balsamic | ☐ \$35 | ☐ \$65 |
| Fried Calamari with Marinara Sauce | ☐ \$45 | ☐ \$85 |
| Mozzarella Carozza Battered & Fried Fresh Mozzarella served with Marinara Dipping Sauce | ☐ \$40 | ☐ \$75 |
| Spiedini Battered & Fried Fresh Mozzarella, served with a Lemon Butter Caper Sauce | ☐ \$45 | ☐ \$85 |
| Chicken Fingers | ☐ \$35 | ☐ \$65 |
| French Fries | ☐ \$25 | ☐ \$45 |
| Mozzarella Sticks | ☐ \$30 | ☐ \$55 |
| Broccoli Rabe Sautéed in Garlic & EVOO | ☐ \$40 | ☐ \$75 |
| Escarole Sautéed in Garlic & EVOO | ☐ \$35 | ☐ \$65 |
| Spinach Sautéed in Garlic & EVOO | ☐ \$30 | ☐ \$55 |
| Broccoli Sautéed in Garlic & EVOO | ☐ \$25 | ☐ \$45 |
| Roasted Potato Roasted and tossed with Garlic Butter and Parsley | ☐ \$25 | ☐ \$45 |

Clams Oreganato or Casino ☐ 25 Pieces \$40 ☐ 50 Pieces \$75
Seasoned Italian Bread Crumbs & Herbs or Seasoned Italian Bread Crumbs, Pepper, Onion & Bacon

SALAD

| | ½ Tray | Full Tray |
|---|--------|-----------|
| Caesar Homemade Caesar Dressing | ☐ \$25 | ☐ \$45 |
| House Homemade Balsamic Dressing | ☐ \$25 | ☐ \$45 |
| Tuscan Mix Mesclun Mix topped with Apples, Walnuts & Goat Cheese in a Raspberry Vinaigrette | ☐ \$40 | ☐ \$75 |
| Tri Colore Arugula, Endive & Radicchio in our House Vinaigrette | ☐ \$30 | ☐ \$55 |

Prices Subject To Change Without Notice

Selections and prices might not be available Holidays

Holidays have designated pickup times.

PASTA / EGGPLANT

| | ½ Tray | Full Tray |
|---|--------|-----------|
| Farfalle Broccoli Rabe Bowtie Pasta with sauteed Broccoli Rabe in EVOO & garlic | ☐ \$45 | ☐ \$85 |
| Fusilli Primavera Short Fusilli with Fresh Garden Vegetables sauteed in EVOO & garlic | ☐ \$40 | ☐ \$75 |
| Lasagna Homemade Pasta Sheets Layered with Ricotta, Mozzarella and a Hearty Meat Sauce | ☐ \$55 | ☐ \$100 |
| Penne ala Mario Penne Pasta with Fresh Tomato, Shrimp and Arugula, Sauteed with Garlic & EVOO | ☐ \$55 | ☐ \$100 |
| Penne Vodka Peas and Prosciutto in a Pink Vodka Sauce | ☐ \$35 | ☐ \$65 |
| Penne Bolognese Traditional Italian Meat Sauce Prepared with Veal, Beef & Pork | ☐ \$45 | ☐ \$85 |
| Penne Filetto di Pomodoro Penne Pasta tossed with sauteed Fresh Tomato, Basil, Sauce, Prosciutto and Onions | ☐ \$35 | ☐ \$65 |
| Ravioli Toscana Cheese Ravioli in Tomato Basil Sauce | ☐ \$40 | ☐ \$75 |
| Baked Ziti Baked with Ricotta, Mozzarella and Marinara Sauce | ☐ \$40 | ☐ \$75 |
| Stuffed Shells Stuffed with Ricotta Cheese and topped with Marinara Sauce | ☐ \$40 | ☐ \$75 |
| Manicotti Stuffed with Ricotta Cheese and topped with Marinara Sauce | ☐ \$50 | ☐ \$95 |
| Orecchiette and Broccoli Little Ear Pasta tossed with Broccoli, EVOO and Garlic | ☐ \$45 | ☐ \$85 |
| Eggplant Parmigiana Breaded and Fried Eggplant layered with Mozzarella Cheese and Marinara Sauce | ☐ \$40 | ☐ \$75 |
| Eggplant Rollatini Fried Eggplant Stuffed with Ricotta and Mozzarella topped with Marinara Sauce | ☐ \$45 | ☐ \$85 |

CHICKEN

| | ½ Tray | Full Tray |
|--|--------|-----------|
| Chicken Savoy (Boneless add \$10) Roasted Chicken on the Bone sauteed with Red Wine Vinegar Italian Herbs and Spices | ☐ \$50 | ☐ \$95 |
| Chicken Florentine Chicken Breast Layered with Spinach and Mozzarella in a Brandy White Wine Lemon Butter Sauce | ☐ \$55 | ☐ \$105 |
| Chicken Francaise Boneless Chicken Breast Egg Battered & sauted in a White Wine Lemon Butter Sauce | ☐ \$55 | ☐ \$105 |
| Chicken Marsala Pan Sauteed Boneless Chicken Breast in a Marsala Wine Sauce with Mushrooms | ☐ \$55 | ☐ \$105 |
| Chicken Milanese Breaded Chicken Cutlets over Arugula, Red Onions, Fresh Tomato & Romano Cheese | ☐ \$50 | ☐ \$95 |
| Chicken Murphy Boneless Chicken Breast sauteed with Onions, Peppers, Potatoes & Mushrooms in a White Wine Sauce (can also be made with hot cherry peppers) | ☐ \$55 | ☐ \$105 |
| Chicken Parmigiana Breaded Fried Chicken Cutlet topped with Mozzarella and Marinara Sauce | ☐ \$55 | ☐ \$105 |
| Chicken Scarpariello Boneless Breast of Chicken Pieces Sauteed with Sausage, in a White Wine Rosemary Sauce | ☐ \$55 | ☐ \$105 |
| Chicken Valdostano Prosciutto Wrapped Chicken Breast Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce | ☐ \$60 | ☐ \$115 |
| Chicken Saltimbocca Boneless Breast of Chicken Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with Marsala Wine Sauce | ☐ \$65 | ☐ \$125 |

Sterno Rack Rental requires a \$20 per rack refundable deposit.

Sterno Flames \$2.50 each

VEAL

| | ½ Tray | Full Tray |
|---|--------|-----------|
| Veal Francaise Egg Battered Scallopine Sauteed with Lemon Butter White Wine Sauce | ☐ \$60 | ☐ \$115 |
| Veal Marsala Veal Scallopine Sauteed with Marsala Wine and Mushrooms | ☐ \$60 | ☐ \$115 |
| Veal Milanese Breaded Scallopine over Arugula, Red Onions, Fresh Tomato & Romano Cheese | ☐ \$60 | ☐ \$115 |
| Veal Sorrentino Scallopine Layered with Prosciutto di Parma, Eggplant & Fresh Mozzarella in a White Wine Sauce | ☐ \$70 | ☐ \$135 |
| Veal Parmigiana Breaded Scallopine topped with Mozzarella and Marinara Sauce | ☐ \$65 | ☐ \$125 |
| Veal Saltimbocca Scallopine Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with a Marsala Wine Sauce | ☐ \$70 | ☐ \$135 |
| Veal Valdostano Prosciutto Wrapped Scallopine Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce | ☐ \$70 | ☐ \$135 |

BEEF / PORK

| | ½ Tray | Full Tray |
|---|--------|-----------|
| Brasciole Beef Top Round rolled with Parmesan Cheese, Italian herbs and spices in our “Famous Sunday Gravy” | ☐ \$70 | ☐ \$135 |
| Sausage Peppers Onions Italian Sweet Sausage sauteed with Peppers & Onions in a Light Tomato Sauce | ☐ \$50 | ☐ \$95 |
| Sunday Gravy Combo Italian Sausage, Italian Meatballs and Petite Brasciole in our “Famous Sunday Gravy” | ☐ \$90 | ☐ \$175 |
| Sliced Loin of Pork topped with Natural Pan Juices | ☐ \$70 | ☐ \$135 |
| Sausage Murphy Italian Sweet Sausage sauteed with Peppers, Onions & Potatoes in EVOO & Garlic | ☐ \$50 | ☐ \$95 |

SEAFOOD

| | ½ Tray | Full Tray |
|--|---------|-----------|
| Flounder Florentine Fillet Stuffed with Ricotta & Spinach in a Light Cream Sauce | ☐ \$75 | ☐ \$145 |
| Grilled Salmon Salmon Fillet topped with a Lemon Dill Sauce | ☐ \$65 | ☐ \$125 |
| Salmon di Jonaise Pan Seared Salmon Fillet in a Dijon Mustard Sauce | ☐ \$70 | ☐ \$135 |
| Zuppa di Clams Red or White | ☐ \$60 | ☐ \$115 |
| Zuppa di Mussels Red or White | ☐ \$60 | ☐ \$115 |
| Mussels Mario White Wine Sauce topped with Melted Mozzarella | ☐ \$70 | ☐ \$135 |
| Shrimp Scampi Lemon White Wine Garlic Sauce | ☐ \$100 | ☐ \$195 |
| Shrimp Parmigiana Breaded and Fried topped with Mozzarella and Marinara Sauce | ☐ \$100 | ☐ \$195 |
| Shrimp Francaise Egg Battered in a White Wine Lemon Butter Sauce | ☐ \$100 | ☐ \$195 |

½ trays serve 8-10 people - Full trays serve 12-15 people

Prices do not include sales tax or delivery charges