

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	☐ \$75	☐ \$145
Frutta di Mare Mixed Seafood Salad with Calamari, Scungilli, Shrimp & Celery tossed with EVOO & Lemon	☐ \$95	☐ \$175
Hotzy Totzy Shrimp (Full Tray Approximately 75 Pieces) Breaded and Fried Jumbo Shrimp in our Spicy Marinara Sauce	☐ \$110	☐ \$195
Shrimp Cocktail (Full Tray Approximately 75 Pieces) with our Homemade Cocktail Sauce	☐ \$110	☐ \$195
Italian Meatballs (2oz) Homemade Meatballs Baked in our Brick Oven, served with Sunday Meat Gravy	☐ \$55	☐ \$95
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	☐ \$55	☐ \$95
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	☐ \$40	☐ \$75
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 \$55 ☐ 50 Pieces \$105
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	☐ \$55	☐ \$95
Fusilli Primavera Short Fusilli with Fresh Garden Vegetables sauteed in EVOO & garlic	☐ \$50	☐ \$85
Lasagna Homemade Pasta Sheets Layered with Ricotta, Mozzarella and a Hearty Meat Sauce	☐ \$65	☐ \$110
Penne ala Mario Penne Pasta with Fresh Tomato, Shrimp and Arugula, Sauteed with Garlic & EVOO	☐ \$65	☐ \$110
Penne Vodka Peas and Prosciutto in a Pink Vodka Sauce	☐ \$45	☐ \$75
Penne Bolognese Traditional Italian Meat Sauce Prepared with Veal, Beef & Pork	☐ \$55	☐ \$95
Penne Filetto di Pomodoro Penne Pasta tossed with sauteed Fresh Tomato, Basil, Sauce, Prosciutto and Onions	☐ \$45	☐ \$75
Ravioli Toscana Cheese Ravioli in Tomato Basil Sauce	☐ \$50	☐ \$85
Baked Ziti Baked with Ricotta, Mozzarella and Marinara Sauce	☐ \$50	☐ \$85
Stuffed Shells Stuffed with Ricotta Cheese and topped with Marinara Sauce	☐ \$50	☐ \$85
Manicotti Stuffed with Ricotta Cheese and topped with Marinara Sauce	☐ \$60	☐ \$105
Orecchiette and Broccoli Little Ear Pasta tossed with Broccoli, EVOO and Garlic	☐ \$55	☐ \$95
Eggplant Parmigiana Breaded and Fried Eggplant layered with Mozzarella Cheese and Marinara Sauce	☐ \$50	☐ \$85
Eggplant Rollatini Fried Eggplant Stuffed with Ricotta and Mozzarella topped with Marinara Sauce	☐ \$55	☐ \$95

CHICKEN

	½ Tray	Full Tray
Chicken Savoy (Boneless add \$10) Roasted Chicken on the Bone sauteed with Red Wine Vinegar Italian Herbs and Spices	☐ \$60	☐ \$105
Chicken Florentine Chicken Breast Layered with Spinach and Mozzarella in a Brandy White Wine Lemon Butter Sauce	☐ \$65	☐ \$115
Chicken Francaise Boneless Chicken Breast Egg Battered & sauted in a White Wine Lemon Butter Sauce	☐ \$65	☐ \$115
Chicken Marsala Pan Sauteed Boneless Chicken Breast in a Marsala Wine Sauce with Mushrooms	☐ \$65	☐ \$115
Chicken Milanese Breaded Chicken Cutlets over Arugula, Red Onions, Fresh Tomato & Romano Cheese	☐ \$60	☐ \$105
Chicken Murphy Boneless Chicken Breast sauteed with Onions, Peppers, Potatoes & Mushrooms in a White Wine Sauce (can also be made with hot cherry peppers)	☐ \$65	☐ \$115
Chicken Parmigiana Breaded Fried Chicken Cutlet topped with Mozzarella and Marinara Sauce	☐ \$65	☐ \$115
Chicken Scarpariello Boneless Breast of Chicken Pieces Sauteed with Sausage, in a White Wine Rosemary Sauce	☐ \$65	☐ \$115
Chicken Valdostano Prosciutto Wrapped Chicken Breast Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce	☐ \$70	☐ \$125
Chicken Saltimbocca Boneless Breast of Chicken Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with Marsala Wine Sauce	☐ \$75	☐ \$135

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	☐ \$70	☐ \$125
Veal Marsala Veal Scallopine Sauteed with Marsala Wine and Mushrooms	☐ \$70	☐ \$125
Veal Milanese Breaded Scallopine over Arugula, Red Onions, Fresh Tomato & Romano Cheese	☐ \$70	☐ \$125
Veal Sorrentino Scallopine Layered with Prosciutto di Parma, Eggplant & Fresh Mozzarella in a White Wine Sauce	☐ \$80	☐ \$145
Veal Parmigiana Breaded Scallopine topped with Mozzarella and Marinara Sauce	☐ \$75	☐ \$135
Veal Saltimbocca Scallopine Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with a Marsala Wine Sauce	☐ \$80	☐ \$145
Veal Valdostano Prosciutto Wrapped Scallopine Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce	☐ \$80	☐ \$145

BEEF / PORK

	½ Tray	Full Tray
Brasciole Beef Top Round rolled with Parmesan Cheese, Italian herbs and spices in our “Famous Sunday Gravy”	☐ \$80	☐ \$145
Sausage Peppers Onions Italian Sweet Sausage sauteed with Peppers & Onions in a Light Tomato Sauce	☐ \$60	☐ \$105
Sunday Gravy Combo Italian Sausage, Italian Meatballs and Petite Brasciole in our “Famous Sunday Gravy”	☐ \$110	☐ \$205
Sliced Loin of Pork topped with Natural Pan Juices	☐ \$80	☐ \$145
Sausage Murphy Italian Sweet Sausage sauteed with Peppers, Onions & Potatoes in EVOO & Garlic	☐ \$60	☐ \$105

SEAFOOD

	½ Tray	Full Tray
Flounder Florentine Fillet Stuffed with Ricotta & Spinach in a Light Cream Sauce	☐ \$85	☐ \$155
Grilled Salmon Salmon Fillet topped with a Lemon Dill Sauce	☐ \$75	☐ \$135
Salmon di Jonaise Pan Seared Salmon Fillet in a Dijon Mustard Sauce	☐ \$90	☐ \$165
Zuppa di Clams Red or White	☐ \$70	☐ \$125
Zuppa di Mussels Red or White	☐ \$70	☐ \$125
Mussels Mario White Wine Sauce topped with Melted Mozzarella	☐ \$80	☐ \$145
Shrimp Scampi Lemon White Wine Garlic Sauce	☐ \$110	☐ \$205
Shrimp Parmigiana Breaded and Fried topped with Mozzarella and Marinara Sauce	☐ \$110	☐ \$205
Shrimp Francaise Egg Battered in a White Wine Lemon Butter Sauce	☐ \$110	☐ \$205

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

Prices do not include sales tax or delivery charges