

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	☐ \$50	☐ \$95
Cold Italian Antipasto Assorted Imported Italian Meats and Cheeses	☐ \$85	☐ \$165
Frutta di Mare Mixed Seafood Salad with Calamari, Scungilli, Shrimp & Celery tossed with EVOO & Lemon	☐ \$125	☐ \$220
Hotzy Totzy Shrimp (Full Tray Approximately 75 Pieces) Breaded and Fried Jumbo Shrimp in our Spicy Marinara Sauce	☐ M/P	☐ M/P
Shrimp Cocktail (Full Tray Approximately 75 Pieces) with our Homemade Cocktail Sauce	☐ M/P	☐ M/P
Italian Meatballs (2oz) Homemade Meatballs Baked in our Brick Oven, served with Sunday Meat Gravy	☐ \$75	☐ \$145
Stuffed Mushrooms Stuffed with Italian Sausage, Bread Crumbs & Italian Seasonings	☐ \$65	☐ \$125
Crabmeat Stuffed Mushrooms Stuffed with Jumbo Lump Crabmeat, Bread Crumbs & Italian Seasonings	☐ \$75	☐ \$145
Grilled Vegetables Seasoned Asparagus, Carrots, Eggplant & Zucchini, marinated in a Light Balsamic	☐ \$45	☐ \$85
Fried Calamari with Marinara Sauce	☐ \$65	☐ \$110
Mozzarella Carozza Battered & Fried Fresh Mozzarella served with Marinara Dipping Sauce	☐ \$55	☐ \$105
Spiedini Battered & Fried Fresh Mozzarella, served with a Lemon Butter Caper Sauce	☐ \$60	☐ \$115
Chicken Fingers	☐ \$50	☐ \$95
French Fries	☐ \$25	☐ \$45
Mozzarella Sticks	☐ \$40	☐ \$75
Broccoli Rabe Sautéed in Garlic & EVOO	☐ \$45	☐ \$85
Escarole Sautéed in Garlic & EVOO	☐ \$40	☐ \$75
Spinach Sautéed in Garlic & EVOO	☐ \$40	☐ \$75
Broccoli Sautéed in Garlic & EVOO	☐ \$35	☐ \$65
Roasted Potato Roasted and tossed with Garlic Butter and Parsley	☐ \$30	☐ \$55

Clams Oreganato or Casino ☐ 25 Pieces M/P ☐ 50 Pieces M/P
Seasoned Italian Bread Crumbs & Herbs or Seasoned Italian Bread Crumbs, Pepper, Onion & Bacon

SALAD

	½ Tray	Full Tray
Caesar Homemade Caesar Dressing	☐ \$30	☐ \$55
House Homemade Balsamic Dressing	☐ \$25	☐ \$45
Tuscan Mix Mesclun Mix topped with Apples, Walnuts & Goat Cheese in a Raspberry Vinaigrette	☐ \$50	☐ \$95

*M/P - Market Price

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	☐ \$75	☐ \$140
Fusilli Primavera Short Fusilli with Fresh Garden Vegetables sauteed in EVOO & garlic	☐ \$75	☐ \$140
Lasagna Homemade Pasta Sheets Layered with Ricotta, Mozzarella and a Hearty Meat Sauce	☐ \$80	☐ \$145
Penne ala Mario Penne Pasta with Fresh Tomato, Shrimp and Arugula, Sauteed with Garlic & EVOO	☐ \$85	☐ \$150
Penne Vodka Peas and Prosciutto in a Pink Vodka Sauce	☐ \$60	☐ \$110
Penne Bolognese Traditional Italian Meat Sauce Prepared with Veal, Beef & Pork	☐ \$75	☐ \$140
Penne Filetto di Pomodoro Penne Pasta tossed with sauteed Fresh Tomato, Basil, Sauce, Prosciutto and Onions	☐ \$65	☐ \$120
Ravioli Toscana Cheese Ravioli in Tomato Basil Sauce	☐ \$65	☐ \$120
Baked Ziti Baked with Ricotta, Mozzarella and Marinara Sauce	☐ \$75	☐ \$140
Stuffed Shells Stuffed with Ricotta Cheese and topped with Marinara Sauce	☐ \$75	☐ \$140
Manicotti Stuffed with Ricotta Cheese and topped with Marinara Sauce	☐ \$75	☐ \$140
Orecchiette and Broccoli Little Ear Pasta tossed with Broccoli, EVOO and Garlic	☐ \$75	☐ \$140
Eggplant Parmigiana Breaded and Fried Eggplant layered with Mozzarella Cheese and Marinara Sauce	☐ \$65	☐ \$120
Eggplant Rollatini Fried Eggplant Stuffed with Ricotta and Mozzarella topped with Marinara Sauce	☐ \$70	☐ \$130

CHICKEN

	½ Tray	Full Tray
Chicken Savoy (Boneless add \$10) Roasted Chicken on the Bone sauteed with Red Wine Vinegar Italian Herbs and Spices	☐ \$70	☐ \$125
Chicken Florentine Chicken Breast Layered with Spinach and Mozzarella in a Brandy White Wine Lemon Butter Sauce	☐ \$75	☐ \$130
Chicken Francaise Boneless Chicken Breast Egg Battered & sauted in a White Wine Lemon Butter Sauce	☐ \$75	☐ \$130
Chicken Marsala Pan Sauteed Boneless Chicken Breast in a Marsala Wine Sauce with Mushrooms	☐ \$75	☐ \$130
Chicken Milanese Breaded Chicken Cutlets over Arugula, Red Onions, Fresh Tomato & Romano Cheese	☐ \$70	☐ \$125
Chicken Murphy Boneless Chicken Breast sauteed with Onions, Peppers, Potatoes & Mushrooms in a White Wine Sauce (can also be made with hot cherry peppers)	☐ \$75	☐ \$130
Chicken Parmigiana Breaded Fried Chicken Cutlet topped with Mozzarella and Marinara Sauce	☐ \$75	☐ \$130
Chicken Scarpariello Boneless Breast of Chicken Pieces Sauteed with Sausage, in a White Wine Rosemary Sauce	☐ \$75	☐ \$130
Chicken Valdostano Prosciutto Wrapped Chicken Breast Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce	☐ \$80	☐ \$140
Chicken Saltimbocca Boneless Breast of Chicken Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with Marsala Wine Sauce	☐ \$85	☐ \$150

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	☐ \$80	☐ \$150
Veal Marsala Veal Scallopine Sauteed with Marsala Wine and Mushrooms	☐ \$80	☐ \$145
Veal Milanese Breaded Scallopine over Arugula, Red Onions, Fresh Tomato & Romano Cheese	☐ \$75	☐ \$140
Veal Sorrentino Scallopine Layered with Prosciutto di Parma, Eggplant & Fresh Mozzarella in a White Wine Sauce	☐ \$90	☐ \$170
Veal Parmigiana Breaded Scallopine topped with Mozzarella and Marinara Sauce	☐ \$85	☐ \$150
Veal Saltimbocca Scallopine Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with a Marsala Wine Sauce	☐ \$90	☐ \$170
Veal Valdostano Prosciutto Wrapped Scallopine Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce	☐ \$90	☐ \$170

BEEF / PORK

	½ Tray	Full Tray
Brascole Beef Top Round rolled with Parmesan Cheese, Italian herbs and spices in our "Famous Sunday Gravy"	☐ \$90	☐ \$170
Sausage Peppers Onions Italian Sweet Sausage sauteed with Peppers & Onions in a Light Tomato Sauce	☐ \$70	☐ \$130
Sunday Gravy Combo Italian Sausage, Italian Meatballs and Petite Brascole in our "Famous Sunday Gravy"	☐ \$115	☐ \$220
Sliced Loin of Pork topped with Natural Pan Juices	☐ \$90	☐ \$170
Sausage Murphy Italian Sweet Sausage sauteed with Peppers, Onions & Potatoes in EVOO & Garlic	☐ \$75	☐ \$130

SEAFOOD

	½ Tray	Full Tray
Flounder Florentine Fillet Stuffed with Ricotta & Spinach in a Light Cream Sauce	☐ \$95	☐ \$180
Grilled Salmon Salmon Fillet topped with a Lemon Dill Sauce	☐ \$85	☐ \$160
Salmon di Jonaise Pan Seared Salmon Fillet in a Dijon Mustard Sauce	☐ \$90	☐ \$170
Zuppa di Clams Red or White	☐ M/P	☐ M/P
Zuppa di Mussels Red or White	☐ M/P	☐ M/P
Mussels Mario White Wine Sauce topped with Melted Mozzarella	☐ M/P	☐ M/P
Shrimp Scampi Lemon White Wine Garlic Sauce	☐ \$125	☐ \$240
Shrimp Parmigiana Breaded and Fried topped with Mozzarella and Marinara Sauce	☐ \$125	☐ \$240
Shrimp Francaise Egg Battered in a White Wine Lemon Butter Sauce	☐ \$125	☐ \$240

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½ trays serve 8-10 people - Full trays serve 12-15 people
Prices do not include sales tax or delivery charges