

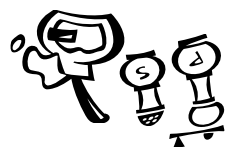


Cold Antipasto
 16" Platter \$50.00 • 18" Platter \$70.00
 Prosciutto, Pepparoni, Genoa Salami,
 Soppressatta, Ham and Capicola
 with Marinated Artichokes, Mushrooms,
 Pimento, Peppers and Imported Provolone

Antipasto

Hot & Cold Combo Buffet
 \$13.00 per person
 Your Choice of: Pasta, Meat and Chicken Dishes, Cold Cut
 Platters, Assorted Homemade Salads,
 Olives, Pickles, Rye, Butter and Chips.
 Serving Spoons and Chafing Dishes.

Hot Buffet
 \$12.00 per person
 (Seafood slightly higher)
 Your Choice of: Pasta, Meat and Chicken Dishes, Customer's
 choice of hot food along with Side Dishes,
 Dinner Rolls, Butter Chips and Tossed Salad. Serving
 Spoons and Chafing Dishes.



Cold Buffet
 \$7.50 per person
 Serving 10 guests or more
 American Style: Ham, Turkey, Roast Beef and Swiss Cheese
 Italian Style: Prosciutto, Genoa Salami, Soppressatta, Pepparoni, Ham,
 Capicola and Provolone Cheese
 Cold Buffets include for example
 Party of 10 guests:
 1 Platter of Cold Cuts, Potato Salad, Macaroni Salad,
 Cole Slaw, Olives, Pickles, Roasted Peppers, Mustard, Mayo,
 Rolls, Rye, Chips and Pretzels



COLD BUFFET

Buffets



The Salad Bar

Elegant Tossed Salad \$15.00 per tray
Caesar Salad \$15.00 per tray
Tortellini Salad \$30.00 per tray
 Cheese Tortellini with Fresh Vegetables in a Light Dressing.
Tri-Color Pasta Salad \$25.00 per tray
 Tri-Colored Pasta with Peppers, Olives and Tomatoes in a Light Dressing.
Pasta & Broccoli \$30.00 per tray
 Broccoli and Penne sauteed in an Oil and Garlic Sauce
Fresh Mozzarella & Tomato Salad \$37.00 per tray
 Fresh Homemade Mozzarella and Tomatoes in Olive Oil,
 Fresh Garlic and Fresh Basil.
Tomato & Cucumber Salad \$27.00 per tray
 Fresh Tomatoes, Cucumbers and Red Onions in a Light Dressing.
String Bean Salad \$22.00 per tray
 Fresh String Beans and Red Onion in a Vinaigrette Dressing.

Cheese Platter

\$55.00
 Variety of Cheese Cubes
 surrounded with Crackers

Vegetable Platter

\$35.00
 Beautifully decorated platter
 with fresh cut Vegetables & Dip

Finger Sandwiches

Serves 10 guests
 \$35.00
 Beautifully decorated Mini Sandwiches on baby rye, assorted Meats or Salads



Our Famous Overstuffed Heroes

2 ft. - 6 ft. — \$15.00 per foot
 American Style: Ham, American, Turkey, Swiss, Roast Beef, Lettuce,
 Tomato, Mustard and Mayo
 Italian Style: Ham, Capicola, Pepparoni, Salami, Provolone, Lettuce, Tomato,
 Onions, Peppers, Oil and Vinegar
 2 ft. - 6 ft. — \$19.00 per foot
 Fried Eggplant: with Fresh Mozzarella & Roasted Peppers
 Grilled or Fried Chicken Cutlet: with Fresh Mozzarella & Roasted Peppers

Let Marc's take care of all
 your catering needs – whether
 a gathering of a few close friends or
 an all-out celebration for many – we're
 sure to please. Packages are available
 to fit every taste and budget.

Extras

- Coffee Urn Rentals**
 Complete service includes coffee, milk, sugar and hot cups.
 40-50 cups for \$35; 90-100 cups for \$50
- Plasticwear**
 Heavy weight forks, knives, spoons, hot cups, cold cups,
 dinner plates, cake plates, napkins, tablecloths
 \$1.25 per person
- Heating Trays**
 Rack, water pan and two sternos
 \$5.00 set-up
- \$5.00 Deposit for each Rack
 \$50.00 Deposit for each Urn

CALL FOR FREE ESTIMATE!

Prices subject to change without notice
PLEASE NOTE:
 All Catering Services are subject to county and state sales taxes.

MARC'S



Catering Menu

14 Park Avenue • Park Ridge, New Jersey 07656
 Phone: (201) 391-4333 – OR – (201) 573-8105
 Fax: (201) 573-8878



Chicken

Chicken Cutlet

Parmigiana \$40.00 per tray
Tender Breast of Chicken breaded and smothered in Homemade Sauce, Mozzarella and Romano Cheese.

Buffalo Wings \$34.00 per tray

Chicken Fingers . . . \$34.00 per tray

Chicken Marsala . . \$40.00 per tray
Boneless Chicken sauteed with Mushrooms and White Wine seasoned to perfection.

Chicken Francaise . . \$40.00 per tray
Tender Boneless Chicken sauteed in a Butter and Lemon Sauce with Fresh Parsley.

Chicken

Cordon Bleu \$45.00 per tray
Boneless Chicken prepared with Extra Lean Ham, Imported Swiss and topped with a delicious Mushroom Sauce.

Chicken White \$40.00 per tray
Boneless Chicken Breast prepared and sauteed in a White Wine Sauce with Mushrooms.

Bar-B-Que

Chicken \$40.00 per tray
Boneless Chicken Breast marinated in our own Bar-B-Que Sauce.

Roasted Chicken . . \$35.00 per tray
White and dark parts of Chicken roasted and seasoned to perfection.

Southern

Fried Chicken . . . \$35.00 per tray
White and dark Chicken parts dipped in Bread Crumbs and fried. Tender and juicy.

Country Chicken . . \$40.00 per tray
Boneless Chicken Breast and Roasted Italian Sausage sauteed together with Peppers, Onions and Mushrooms in a Light Tomato Sauce.

Veal



Veal Parmigiana . . \$55.00 per tray
Veal smothered with our Homemade Sauce and Mozzarella, topped with Romano Cheese.

Veal Francaise \$55.00 per tray
Veal sauteed in Lemon and Butter Sauce.

Veal Marsala \$55.00 per tray
Tender pieces of Veal sauteed with Fresh Mushrooms and White Wine, seasoned to perfection.

Veal & Peppers . . . \$55.00 per tray
Veal sauteed with Thin Sliced Peppers and Plum Tomatoes. A tender, delicious dish.

Steak & Pork Dishes



Pepper Steak \$50.00 per tray
Tender slices of Boneless Skirt Steak sauteed in Oil and Garlic, Soy Sauce and smothered with Peppers and Onions.

Steak Pizzaiola . . \$50.00 per tray
Tender slices of Boneless Skirt Steak browned with Oil and Garlic and cooked in a Plum Tomato Sauce. Seasoned to perfection. Served with a side of Rice.

Beef & Broccoli \$50.00 per tray



Seafood Treasures



Fried Calamari . . . \$37.00 per tray
Tender pieces of Squid dipped in a light batter and fried in pure Olive Oil.

Shrimp Parmigiana \$65.00 per tray
Jumbo Shrimp dipped in fresh Bread Crumbs and smothered with our Homemade Sauce and topped with Mozzarella.

Calamari Salad . . \$55.00 per tray
Fresh Squid mixed with Olive Oil and Fine Herbs and Spices.

Shrimp Scampi . . . \$65.00 per tray
Jumbo Shrimp sauteed in Olive Oil, Garlic, Butter and Wine. Served over Rice.

Poached Norwegian Salmon (Boneless) \$18.00 per lb. (5 lb. Minimum)
Beautifully decorated, garnished with Cucumbers, Red Peppers, Green Leafy Lettuce and a Creamy Dill Sauce.

Cold Shrimp Platter \$90.00 per tray
5 lbs. (extra large)

Italian Home Favorites



All food cooked on premises with the highest quality ingredients

Homestyle Lasagna

\$32.00 per tray
Prepared with Fresh Ricotta and Romano Cheese. Topped with our Finest Sauce.

with Meat

\$37.00 per tray

Baked Ziti

\$26.00 per tray
Prepared with Ricotta and Romano Cheese. Topped with Mozzarella and Sauce.

Homestyle Manicotti

\$31.00 per tray
Shells stuffed with Ricotta and Romano Cheese and our Homemade Sauce.

Stuffed Shells

\$31.00 per tray
Filled with Fresh Ricotta and Romano Cheese and Sauce.

Homestyle Ravioli

\$31.00 per tray
Stuffed with Ricotta, Mozzarella and Romano Cheese and plenty of our Homemade Sauce.

Cheese Tortellini

\$34.00 per tray
Made with Fresh Alfredo Cream Sauce and Romano Cheese.

Sausage & Peppers

\$32.00 per tray
Italian Pork Sausage browned with Fresh Peppers and Onions.

Meatballs

\$32.00 per tray
Made with All Beef Chopped Meat, prepared with the finest ingredients and cooked in our Homemade Sauce.

Eggplant Parmigiana

\$32.00 per tray
Freshly prepared Eggplant battered, fried and layered with Mozzarella, Romano Cheese and our Homemade Sauce.

Eggplant Rollettes

\$35.00 per tray
Thinly sliced Eggplant rolled and stuffed with Fresh Ricotta, Mozzarella, Romano Cheese and topped with Sauce.

Penne Vodka

\$32.00 per tray
Penne Pasta sautéed in a Pink Sauce with Romano Cheese.

Vegetables & Sides

Oven Brown Potatoes

\$20.00 per tray
Crisp, golden and seasoned.

Glazed Baby Carrots

\$22.00 per tray
Carrots glazed with Butter and Brown Sugar.

Rice Pilaf

\$18.50 per tray
Sauteed Onions and Peppers.

String Bean Almondine

\$22.00 per tray
Seasoned to perfection.

Mashed Potatoes

\$25.00 per tray

Broccoli & Garlic

\$22.00 per tray
Sauteed with Garlic and Olive Oil.

Ask For Our Dessert Menu