

Buffet Menu

Minimum 25 People

All Buffets Served with House Salad, Fresh
Garden Vegetables Bread & Butter

Group 1:

Penne w/ Fresh Tomato & Basil - Stuffed
Shells - Baked Ziti - Cavatelli & Broccoli -
Rigatoni with Vodka Sauce

Group 2:

Sausage & Peppers - Sausage & Meatballs
Sausage Murphy - Sliced Roast Loin of Pork

Group 3:

Eggplant Parmigiana - Eggplant Rollatine
Chicken Cacciatore - Mussels Mario

Group 4:

Chicken Marsala - Chicken Francaise
Chicken Murphy - Chicken Savoy
Veal Parmigiana - Veal Marsala - Veal Francaise
Veal & Mushrooms in Dijon Sauce

Dessert

Ice Cream - Coffee - Tea

4 Tray Buffet

Choose 1 From Each Group

\$22.95pp Mon - Fri

Saturday & Sunday Afternoon add \$2pp

Friday & Saturday Night Add \$5pp

6 Tray Buffet

Choose 1 From Each Group

Plus 1 Extra From Group 1 or 3

Plus 1 Extra From Group 2 or 4

\$26.95pp Mon - Fri

Saturday & Sunday Afternoon add \$2pp

Friday & Saturday Night Add \$5pp

8 Tray Buffet

Choose 2 From Each Group

\$28.95pp Mon - Fri

Saturday & Sunday Afternoon add \$2pp

Friday & Saturday Night Add \$5pp

Beverage Menu

Beer, Wine, Soda, Sangria

Domestic Draft Beer, Red or White
Sangria, Cabernet, Merlot, Pinot Grigio,
Chardonnay,

White Zinfandel, Soft Drinks \$17

Add Bottled and Imported Beer Add \$5 pp

Standard Open Bar

Domestic and Imported Beer

Cabernet - Merlot - Pinot Noir - Chardonnay -
Pinot Grigio - White Zinfandel - Soft Drinks
All Standard Bar Liquors

(Absolute, Jack Daniels, Dewers, Bacardi) \$30

Premium Open Bar

Domestic and Imported Beer

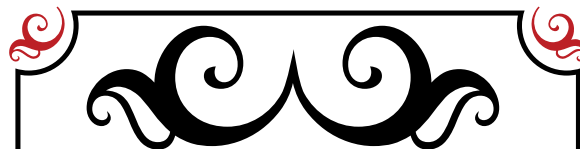
Cabernet - Merlot - Pinot Noir - Chardonnay -
Pinot Grigio - White Zinfandel - Soft Drinks
All Premium Bar Liquors

(Kettle One, Grey Goose, Jack Daniels,
JW Black, Patron) \$40

*Mario's catering is a 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
has 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 Bene

Banquet Menu

495 Chestnut St.
Union, N.J. 07083
ph: 908-687-3250
fax: 908-687-4369

mariostuttobene.com

Facebook @MariosTuttoBene





Menu #1

Available Lunch Only Monday - Friday
\$22 per person

Family Style Appetizer Course

Cold Antipasto

Salad Course

House Salad

Entree Choice of:

Chicken Francaise

Penne Vodka with Shrimp

Veal Parmigiana

Dessert

Assorted Cookies - Coffee- Tea

Menu #2

Lunch Monday - Friday Only \$25 Per Person
All Other Times \$32 Per Person

Family Style Appetizer Course

Fried Calamari - Cold Antipasto

Salad Course

House Salad

Entree Choice of:

Broiled Salmon with Dill Sauce

Chicken Murphy - Veal Parmigiana

Cavatelli & Broccoli

Dessert

Assorted Cookies - Mini Cannoli

Coffee- Tea

NJ Sales Tax & 20% Gratuity Not Included



Menu #3

Lunch Monday - Friday Only \$32 Per Person
All Other Times \$36 Per Person

Family Style Appetizer Course

Cold Antipasto - Fried Calamari -
Eggplant Rollatine

Pasta Course

Penne Vodka

Salad Course

House Salad

Entree Choice of:

Broiled Salmon with Dill Sauce - Shrimp
Scampi

Chicken Florentine - Veal Francaise

Dessert

Assorted Cookies - Mini Cannoli - Coffee- Tea

Menu #4

Lunch Monday - Friday Only \$38 Per Person
All Other Times \$42 Per Person

Family Style Appetizer Course

Hot & Cold Antipasto

Pasta Course

Orreiette with Broccoli Rabe & Sausage

Salad Course

House Salad

Entree Choice of:

Flounder Oreganato - Chicken Saltimbocca

Sliced Roast Pork - Veal Sorrentino

Dessert

Assorted Cookies - Mini Cannoli - Coffee- Tea



Menu #5

Lunch Monday - Friday Only \$48 Per Person
All Other Times \$58 Per Person

Family Style Appetizer Course

Hot & Cold Antipasto

Pasta Course

Penne Vodka with Shrimp

Salad Course

House Salad

Entree Choice of:

Chilean Sea Bass - N.Y. Strip Steak
Vinegar Pork Chop - Shrimp Scampi

Dessert

Assorted Cookies - Mini Cannoli

NY Style Cheesecake - Coffee- Tea

Cocktail Party

Lunch Monday - Friday Only \$38 Per Person
All Other Times \$45 Per Person
3 Hours - 30 person minimum

Open Standard Bar

Butler and Tray Service

Appetizers

Clams Casino - Garlic Shrimp - Fried
Calamari

Stuffed Mushrooms - Eggplant Rollatine

Shrimp Cocktail - Lamb Chops

Sliced Filet Mignon Crostinis

Dessert

Assorted Cookies - Cakes and Pastry

*Private Room 45 Person Minimum or
\$200 Private Room Fee*