

COMPLETE BUFFET DINNER

Available for parties of 25 guests or more.
Choose either 4,6 or 8 tray Complete Dinner Buffets
then custom tailor your buffet dinner by
selecting your favorite items from the categories below.

Our Complete Buffet Package
includes your choice of vegetable side,
house or caesar salad and our famous homemade bread.
Paper Goods and Sterno

Pasta / Eggplant

- Penne Filetto di Pomodoro Baked Ziti Rigatoni Vodka
- Orrechiette and Broccoli Rigatoni Salsiccia
- Stuffed Shells Eggplant Parmigiana Eggplant Rollatini

Chicken

- Cacciatore Murphy Savoy Parmigiana
- Francaise Marsala Scarpariello

Beef / Pork & Veal

- Sausage & Peppers Sausage Murphy
- Sliced Loin of Pork Veal Marsala
- Veal Francaise Veal Parmigiana
- Sausage & Meatballs Veal Meatballs

Seafood (add \$2 pp)

- Mussels Mario Zuppa di Clams
- Zuppa di Mussels Fried Calamari

- 4 Tray Buffet \$15.95 per person
- 6 Tray Buffet \$17.95 per person
- 8 Tray Buffet \$19.95 per person

Plus Tax and Delivery Charge
Sterno Rack Deposit Applies
Additional Items Prices Accordingly

ORDER FORM

Date _____ Time _____

Delivery Charge _____ Pick up _____

Date Order Placed _____

Order Taken By _____

Customer Name _____

Home Phone _____

Cell _____

Address _____

City/State/Zip _____

Delivery Address _____

City/State/Zip _____

Cross Street _____

Sub Total \$ _____

Tax \$ _____

Delivery \$ _____

Total \$ _____

Deposit \$ _____

Balance Due \$ _____

Mario's Tutto Bené



Menu

P 908-687-3250

F 908-687-4369

495 Chestnut Street, Union, NJ

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
Grilled Vegetables Seasoned Asparagus, Carrots, Eggplant & Zucchini, marinated in a Light Balsamic	☐ \$35	☐ \$65
Fried Calamari with Marinara Sauce	☐ \$45	☐ \$85
Artichoke Hearts Francaise Artichoke Hearts sauteed in White Wine Lemon & Butter	☐ \$35	☐ \$65
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
Mashed Potato Our Special Family Recipe	☐ \$30	☐ \$55

Veal Meatballs (2oz) Homemade Meatballs Baked in our Brick Oven, served with Sunday Meat Gravy	☐ \$3 Each	
Bruschetta Fresh Tomato, Basil, Garlic Crostini	☐ 30 Pieces \$25	☐ 60 Pieces \$45
Clams Oreganato or Casino Seasoned Italian Bread Crumbs & Herbs or Seasoned Italian Bread Crumbs, Pepper, Onion & Bacon	☐ 25 Pieces \$40	☐ 50 Pieces \$75
Stuffed Mushroom (sausage)	☐ \$3 each.	☐ (crabmeat) \$4 each.
Hotzy Totzy Shrimp Breaded and Fried Jumbo Shrimp in our Spicy Marinara Sauce	☐ \$3.50 per shrimp	
Shrimp Cocktail with our Homemade Cocktail Sauce	☐ \$3.25 per Shrimp	

SOUP/SALAD

☐ Escarole & Beans	☐ Pasta Fagioli	☐ Minestrone
☐ Stracciatella	☐ Tortellini - \$10 Quart	
	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
String Bean Salad Fresh String Beans, Grape Tomatoes, Red Onion & Red Bliss Potatoes, with Shaved Pecorino Romano Cheese in a Lemon 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
Rigatoni Salsiccia Rigatoni Pasta with Ground Sausage	☐ \$40	☐ \$75
Baked Ziti Baked with Ricotta, Mozzarella and Marinara Sauce	☐ \$40	☐ \$75
Tortellini Alfredo Cheese Tortellini in a Creamy Cheese Sauce	☐ \$50	☐ \$95
Stuffed Shells Stuffed with Ricotta Cheese and topped with Marinara Sauce	☐ \$40	☐ \$75
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 Cacciatore (Boneless add \$10) Chicken on the Bone in a Red Sauce with Mushrooms & Onions	☐ \$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
Steak Giambotta Steak with Peppers, Onions, Mushrooms & Potatoes sauteed in Garlic White Wine Sauce	☐ \$85	☐ \$165
Vinegar Pork Chops Breaded Pork Chop Topped with Sauteed Vinegar Peppers, Prosciutto & Garlic (can also be made with hot cherry peppers)	☐ \$85	☐ \$165
Sausage Peppers Onions Italian Sweet Sausage sauteed with Peppers & Onions in a Light Tomato Sauce	☐ \$50	☐ \$95
Sunday Gravy Combo Italian Sausage, Veal Meatballs and Petite Brasciole in our "Famous Sunday Gravy"	☐ \$75	☐ \$145
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
Tilapia Oreganata Fillet Topped with Seasoned Italian Bread Crumbs in a White Wine sauce	☐ \$65	☐ \$125
Tilapia Francaise Egg Battered in a White Wine Lemon Butter Sauce	☐ \$70	☐ \$135
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	☐ \$3.50 per Shrimp	
Shrimp Parmigiana Breaded and Fried topped with Mozzarella and Marinara Sauce	☐ \$3.50 per Shrimp	
Shrimp Francaise Egg Battered in a White Wine Lemon Butter Sauce	☐ \$3.50 per Shrimp	

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

Prices do not include sales tax or delivery charges