



CARLO MARSINI CATERING

STARTERS

CAPRESE SALAD

Slabs of mozzarella cheese, fresh tomatoes & basil

CRUDITÉS

Vegetables with spinach dip

MEDITERRANEAN PLATE

Hummus, roasted peppers, olive tapenade & bruschetta platter

EGGPLANT ROLLENTINE

Eggplant rolled & stuffed with a ricotta mixture, topped with red sauce

CHICKEN SALAD BITES

Fresh endive topped with chicken salad with golden raisins & fresh herbs

BRACIOLETTINE

Thinly sliced eye round rolled with fresh herbs & pecorino romano cheese

BACON WRAPPED SCALLOPS

Scallops wrapped in bacon with a maple syrup glaze

CRAB CAKES

Lump crab meat with celery, onions & fresh herbs

SEARED TUNA CRISPS

Sesame seared tuna with wasabi mayo on a wonton crisp

MAINS

CHICKEN MILA

Chicken with zucchini, squash & sun-dried tomatoes in a lemon white wine sauce

EGGPLANT PARMESAN

Sliced breaded eggplant layered with a homemade red sauce & mozzarella cheese

CHICKEN PARM ALLA VODKA

Breaded chicken breast in a blush sauce topped with fresh mozzarella cheese

SALADS

CAESAR

Romaine with garlic croutons & caesar dressing topped with parmesan cheese

PASTA SALAD

Tri-color pasta tossed with vegetables, parmesan cheese & fresh herbs

SEASONAL SALAD

Arugula, watermelon, feta cheese, dried cranberries & almonds topped with a balsamic vinaigrette

GRILLED CORN SALAD

Jersey corn, colored bell peppers, onions & fresh herbs in a golden balsamic vinaigrette

BEAN SALAD

Red, black, white & garbanzo beans tossed with fresh herbs, feta cheese and balsamic vinaigrette

GRILL

**SMOKED BBQ PULLED PORK
CHICKEN & PINEAPPLE KABOBS
TERYAKI CHICKEN THIGHS
SALMON WITH LEMON & DILL
MARINATED VEGETABLES
BBQ CHICKEN
FILET MIGNON
SAUSAGE & PEPPERS**

TORTELLINI ALFREDO

Cheese tortellini & peas in an alfredo sauce topped with sliced prosciutto

CHICKEN MARSALA

Seared chicken breast with a variety of mushrooms in marsala sauce

MEATBALLS & SAUSAGE

Meatballs & sausage in a homemade red sauce with your choice of pasta.



CARLO MARSINI CATERING

**SPECIAL EVENTS | PRIVATE DINNERS
FOOD PREP & DROP OFF | FULL SERVICE**

f  @CARLOMARSINICATERING

**CONTACT US TO BOOK
YOUR NEXT EVENT**

609-442-7676 | MIAMARSINI@GMAIL.COM

WWW.CARLOMARSINICATERING.COM