BISTRO di MARINO
Party Tray Menu

Call or Text
7 Days a Week
24 Hours a Day
856-495-6803

Pick-Up & Delivery Catering

Choose a Half tray (8-10 people) or Full tray (15-20 people) from our many selections.
Your order will be loaded right into your car upon your arrival.

-Inquire about our Full-Service Catering Options-

SALADS

	Half	Full
Bistro Salad *Spring mix with plum tomatoes, red onions & mixed olives in a balsamic & oil dressing.*	$35	$60
Gorgonzola Salad *Pears, candied walnuts & Gorgonzola cheese tossed with arugula in a honey white balsamic vinaigrette.*	$40	$65
Caesar Salad *Bistro made Caesar dressing, tossed with croutons & romaine lettuce.*	$40	$65
Caprese Salad *Homemade fresh mozzarella, fresh plum tomatoes, fresh basil, extra virgin olive oil & sea salt.*	$45	$70
Antipasto Freddo *Fresh homemade mozzarella, tomato & fresh basil, prosciutto, soppressata, hot soppressata, roasted peppers, sun-dried tomatoes, marinated artichokes, mixed olives, Gorgonzola & sharp provolone.*	$65	$110

PASTA

	Half	Full
Ziti Tomato *House tomato sauce, fresh basil & locatelli cheese.*	$45	$70
Baked Ziti *House tomato sauce, ricotta cheese, fresh basil & locatelli cheese.*	$45	$70
Penne Vodka *Braised prosciutto in a pink cream sauce with a touch of vodka.*	$45	$70
Orechetti Con Broccoli Rabe & Sausage *Little ear pasta tossed with broccoli rabe, spicy sausage & fresh pecorino Romano cheese in garlic & olive oil.*	$55	$78
Gorgonzola Mac & Cheese *Ziti with melted gorgonzola, cream, locatelli cheese & bread crumb crust.*	$60	$85
Ravioli Tomato *Cheese ravioli, house tomato sauce, fresh basil & locatelli cheese.*	$55	$78
Tortellini Pesto *Cheese tortellini, roasted red peppers, basil cream sauce.*	$60	$85
Tortellini & Eggplant *Cheese tortellini, pan-fried eggplant, fresh mozzarella, fresh basil & house tomato sauce with shaved locatelli cheese.*	$60	$85

ENTRÉES

	Half	Full
Chicken Marsala *Chicken breast topped with wild mushrooms in a marsala wine sauce.*	$60	$95
Chicken Parmigiana *Pan-fried chicken cutlet topped with melted mozzarella & house tomato sauce.*	$60	$95
Chicken Cacciatore *Chicken breast topped with red peppers and sauté onions, fresh basil, house marinara sauce.*	$60	$95
Chicken Abruzzi *Sautéed long hots, red peppers, onions & roasted potatoes in a light brown demi-glaze.*	$60	$95
Chicken Saltimbocca *Chicken breast topped with prosciutto & fresh mozzarella in a sage white wine sauce served over fresh spinach sauté.*	$60	$110
Chicken Franchese *Egg battered chicken breast, roasted peppers & asparagus topped with melted mozzarella in a lemon caper white wine sauce.*	$60	$110
Eggplant Rollatini *Egg battered eggplant cutlets rolled with ricotta and smoked mozzarella, house tomato sauce, fresh basil, shaved locatelli cheese.*	$60	$95
Eggplant Parmigiana *Breaded eggplant cutlets, melted mozzarella & house tomato sauce.*	$60	$95
Flounder Franchese *Egg battered flounder fillet, lemon, capers & white wine sauce.*	Market	Market
Flounder Con Lobster *Shrimp, jumbo crab meat, sun-dried tomatoes & Lobster cream sauce.*	Market	Market
Pan-Seared Salmon *Made with asparagus tips & roasted peppers with dijon cream sauce.*	$75	$140
Grilled Salmon Avocado *Topped with a tomato, avocado & red onion bruchetta.*	$75	$140
Roasted Pork Loin *Slow roasted and sliced to perfection, melted sharp provolone & rosemary demi-glaze sauce.*	$60	$95
Pork Loin Saltimbocca *Roasted pork loin topped with prosciutto and fresh mozzarella in a sage white wine sauce.*	$65	$110

GNOCCHI

	Half	Full
Gnocchi Pomodoro *Homemade Bistro gnocchi served with homemade tomato sauce with fresh basil & pecorino romano cheese.*	$55	$78
Gnocchi Stefano *Homemade Bistro gnocchi served with basil pesto cream sauce & roasted peppers.*	$60	$85
Gnocchi Gorgonzola *Homemade Bistro gnocchi served with Gorgonzola cream sauce & toasted pine nuts.*	$60	$85
Baked Gnocchi *Served with braised pancetta, shitake mushroom, smoked mozzarella & cream, baked in a Tuscan pot.*	$60	$85
Gnocchi Caprese *Homemade Bistro gnocchi, blistered cherry tomatoes, melted fresh mozzarella, fresh basil, garlic & olive oil with fresh shaved locatelli.*	$60	$85
Gnocchi Eggplant *Homemade Bistro gnocchi served with caramelized onions & eggplant in our house marinara sauce.*	$60	$85
Gnocchi Sausage *Homemade Bistro gnocchi served with braised sausage & caramelized onions in a spicy marinara sauce.*	$65	$90
Short Rib Gnocchi *Caramelized onions & melted sharp provolone in a house red sauce.*	$85	$170
Gnocchi Con Lobster *Homemade Bistro gnocchi served with pulled lobster meat & arugula in a lobster cream sauce.*	Market	Market

SIDES

	Half	Full
Grilled Asparagus *Lemon & extra virgin olive oil.*	$45	$70
Roasted Potatoes *Idaho potatoes & fresh rosemary.*	$45	$70
Roasted Zucchini *Garlic & extra virgin olive oil.*	$45	$70
Broccoli Rabe Sauté *Garlic & extra virgin olive oil.*	$45	$70
Meatballs *Traditional meatballs made with mixture of veal, pork & beef. Topped with our house tomato sauce, basil & fresh shaved locatelli cheese.*	$60	$95
Sausage, Peppers & Onions *Pork sausage, red peppers & white onions.*	$60	$95
Roasted Peppers *Garlic, extra virgin olive oil & fresh basil.*	$45	$65
Mussels (Red or White) *Steamed mussels with choice of marinara sauce or garlic white wine sauce.*	$45	$70

DESSERT

	Half	Full
Homemade Mini Cannoli Tray	$60	$95

Pick-Ups Available
7 Days a Week at All 3 Locations
As early as 11am on weekends

To Order By Phone:
Please call (856) 495-6803

Jillian Carlin-Hettinger,
Catering & Events Director

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BistroDiMarino.com