

Mario's

This isn't retro, this is real. We've been around since 1948. There aren't many restaurants with this kind of character. One step inside and you'll see that this is a place that time doesn't touch. We like to keep it that way. From our service to our cuisine, you'll feel right at home in our warm, elegant, and traditional atmosphere. If you like the atmosphere, wait until you taste our food.

Let us cater your event for you in our dining room. We can accommodate from 10 to 400 people. You provide the guests and we'll handle the rest. From our signature filet to our flaming desserts, we're here to dazzle. If you have a special request, please let us know - we love challenges.

From intimate to elaborate we can do weddings, showers, birthday parties, short notice wakes or any other reasons to celebrate life. We're here to help make enjoyable memories.

Please call our catering specialists at 313-832-1616, so we may discuss the details of your event.

A tavola non si invecchia
Italian Proverb

At the table with good friends and family you do not become old

Mario's

Banquet Menu PLATED

You may select up to three entrees for your guests to choose from

Veal Scaloppine "Marsala"

Scaloppine of Veal Sautéed with Green Pepper, Marsala Wine, Mushrooms, and a Touch of Tomato – Very Popular

Lunch 30 Dinner 50

Veal Cutlet Parmigiana

Veal Cutlet Topped with Mozzarella and Parmesan Cheese coupled with a Delicious Tomato Sauce

Lunch 30 Dinner 50

****Pepperonata of Beef Tenderloin**

Beef Tenderloin Medallion with Mushrooms, Onions, Pimentos and Tomatoes

Lunch 30 Dinner 50

****Sliced Tenderloin Bourguignon**

Sliced Tenderloin Medallion of Beef with a Red Wine Sauce, Enriched by Garlic, Parsley, Onions, Mushrooms, and Tomatoes

Lunch 30 Dinner 50

****Prime Rib**

Tender and juicy with Au Jus, made to simply melt in your mouth

(available with 10 orders or more)

Lunch 32 Dinner 54

****Prime Sirloin**

New York Cut – A flavorful and robust steak

Lunch 35 Dinner 48

****Prime Filet Mignon**

An incredible taste combination served with our legendary zip sauce

Lunch 35 - 7oz Dinner 54 - 9 oz

Shrimp Bordelaise

Sherry Wine Sauce with Mushrooms over Rice

Lunch 30 Dinner 40

Broiled Whitefish

Brushed with butter and lemon and seasoned with Mario's House Rub

Lunch 30 Dinner 45

Broiled Chicken

Lemon and Rosemary rubbed chicken broiled over an open flame

Lunch 30 Dinner 45

Chicken Cacciatore

Boneless Breast Simmered in a Sauce of Onions, Green Peppers, Parsley, Garlic, White Wine, Tomatoes, and Mushrooms

Lunch 30 Dinner 45

Breast of Chicken Poulette

Boneless Breast steeped in an Exquisite Cream Sauce.

A delicate flavor of Butter, Mushrooms, and Sherry Wine

Lunch 30 Dinner 45

Chicken Alitalia

Boneless Chicken Breast w/sautéed Prosciutto, Mozzarella Cheese and Eggplant

Lunch 30 Dinner 45

Included with Entrées

Lunch – Bread basket, Salad, Soup, and side of Pasta

Dinner - Bread basket, Salad, Antipasto tray, Potato, Vegetables, Soup, and side of Pasta

**Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

Mario's

Buffet or Family Style Dinner

The Bella Feast

Dinner ~ 40

Includes;

Italian Sausage and Peppers

Bow Tie Pasta, Chicken with Palomino Sauce

Eggplant Parmesan

Mario's Salad

Penne Pasta w/Bolognese Sauce

The Grand Italian Feast

Dinner ~ 45

Includes;

Relish Tray (Dinner only)

Mario's Salad

Chicken Piccante

Beef Marsala

Tilapia

Potatoes and Green Beans

Penne Pasta w/Bolognese Sauce

The Sopranos

Dinner ~ 57

Includes;

Relish Tray (Dinner only)

Mario's Salad

Penne Pasta w/Bolognese Sauce

Potatoes and Green Beans

Choose Three;

Sliced Tenderloin, Shrimp Bordelaise,

Broiled Salmon, Whitefish,

Veal Marsala, Chicken Piccante

Mario's

Dessert Selections:

Ice Cream	5
Sherbet	5
Spumoni	5
Fresh Fruit	5
Mini Desserts	5
Cheesecake	7.50
Torte	7.50
Volcano Fudge	10
Crème Brûlée	11
Cherries Jubilee	9*
Fresh Strawberries Romanoff	9*
Banana Tropicale	9*
Peach Flambé	9*

**Elegantly Prepared Tableside for 2 or more
Prices shown are per person, but no single orders are permitted*

Additional Services:

Cake cutting \$1 p/ person

Beverage Packages:

\$5 p/person 3-hour **without** liquor includes: coffee, tea, and pop
\$25 p/person 3-hour **without** liquor includes: pop, wine, and beer
\$30 p/person 3-hour standard liquor package includes: pop, wine, and beer
\$35 p/person 3-hour premium liquor package includes: pop, wine, and beer

Mario's

Hors D'Oeuvres

	<u>Per Piece</u>	
Oysters Rockefeller	1 piece	3
Shrimp Scampi	1 piece	5.5
	<u>Per Plate</u>	
Italian Sausage	9 pieces	10
Scallops	5-6 pieces	12
Frog Legs	6 pieces	12
Rumaki	6-8 pieces	9
Chicken Vesuvio	10 pieces	9
Chicken Wings	9 pieces	10
Shrimp Cocktail	6 pieces	10
Miniature Quiche	6 pieces	7.50
Avocado and King Crab	6 pieces	16.50
Special Antipasto	Per/person	9
Assorted Cheese and Crackers	serves 20	50
Vegetable Tray with Dip	serves 25	45

A few observations and thought about the work we love: We at Mario's believe that a restaurant has a personality; a flavor all its own. A character - created by its people. We believe in the ritual of dining be it noon or night. We believe that the enjoyment of food is one of life's great pleasures. We believe that the true measure of success of a restaurant is the degree of esteem and pride gained in the guests' mind and heart.