

Marco & Co. Catering

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Catering Menus

The following are popular menu suggestions at different price levels. Please keep in mind that our Chef/Owner, Marco Mattolini, has nearly fifty years of experience in international cuisine which allows him to customize menus with almost unlimited possibilities in a variety of price ranges. Should a client have a specific request, please just ask the chef!

\$15.95*++

Pasta Entrée Choices

Combination of One or Two Portions of the Following Pasta Entrée Choices

Includes: Bread, Salad or Vegetables, Iced Tea and Water Station

Pasta Choices: Fettuccine, Spaghetti, Rigatoni, Penne, and Bowtie

- Alfredo with Grilled Chicken Breast or Shrimp
- Pesto Sauce with Grilled Chicken Breast or Shrimp
- Fiorentina in Garlic and Oil with Spinach and Sun-Dried Tomatoes
- Marinara with Grilled Chicken Breast or Shrimp
- Meatballs in Spicy Marinara
- Baked with Italian Sausage and Mozzarella
- Tortellini Bolognese (Tortellini Stuffed with Three Cheeses and Served in our Bolognese Meat Sauce)
- Penne Pasticciate (Penne in Bolognese and Bechamel Sauces Baked with Mozzarella)

Your Original Pasta Bar Recipe can also be prepared.

\$17.95 ++

Single Chicken Entrée Choices

Includes: Bread, Salad or Vegetables, a Starch of your Choice, Iced Tea and Water Station

- Boneless, Skinless Chicken Breast: See Below List of Preparation Options
 - Marsala – Sautéed with Mushrooms and Imported Marsala Wine
 - Piccante – Sautéed with Mushrooms in a Lemon Butter Sauce
 - Cacciatore – Sautéed with Peppers, Onions, & Mushrooms in Fresh Tomato Sauce
 - Fiorentina – Sautéed with Fresh Herbs in a White Wine Cream Sauce and Parmigiano on a Bed of Spinach
 - Toscana – Grilled with a Fresh Herb Marinade
 - Imperial – Sauteed with Artichoke Hearts, Sun-Dried Tomatoes, and Fresh Basil with a White Wine Cream Sauce
 - King Ranch – Grilled and Finished with a Creamy King Ranch Sauce
 - Cordon Bleu- Stuffed with Ham and Swiss Cheese with Basil Cream Sauce

These are all merely suggested entrées that through Chef Marco's experience have been very popular with our clients across a wide range of occasions. Should you have any particular entrée or side dish in mind that is not listed anywhere on our menu please contact our office to discuss your preferences with Chef Marco. As a master chef he can accommodate almost any request!

\$22.95*++:

Single Entrée Choices

Includes: Bread, Salad or Vegetables, a Starch of your Choice, Iced Tea and Water Station

- 6 Jumbo Shrimp Ligure - Dipped in an Egg Parmigiano Batter, Pan-Fried and Served with a Butter Lemon Sauce
- 6 Shrimp Carlos Primero – Sautéed with Spanish Brandy and Cream
- Mahi Mahi Provençal Style – Sautéed with Fresh Tomatoes, Olives, and Capers with White Wine and Butter
- Pork Tenderloin Tournedos with a Mushroom Brandy Cream Sauce
- Atlantic Salmon grilled Tuscan style
- Grilled Sirloin Steak
- Beef Tips Boscaiola-Braised with fresh herbs, mushrooms, olives and Chianti Wine
- Chicken alla Marco-Stuffed with Prosciutto and Fresh Mozzarella, dipped in an Egg Batter, pan fried and finished with a Mushroom Cream Sauce and Parmigiano

Double Entrée Choices

Combination of Two 4oz. Portions of the Following Entrée Choices

Includes: Bread, Salad or Vegetables, a Starch of your Choice, Iced Tea and Water Station

- Boneless, Skinless Chicken Breast: (Any Recipe from preparation styles on page 2. Excludes Chicken Cordon Bleu)
- Beef Tips Boscaiola – Braised with Mushrooms, Olives, Fresh Herbs, and Chianti Wine
- Tuscan Pork Roast Au Jus
- 3 Jumbo Grilled Shrimp
- Grilled Salmon
- Mahi Mahi Provençal

The above listed entrées are all part of the \$22.95 per person menu options.

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*Beef Options listed below are priced according to market price and portion size***

Single Entrée Choices

Includes: Bread, Salad or Vegetables, a Starch of your Choice, Iced Tea and Water Station

- Personal Beef Wellington** – Filet Mignon with Mushroom Duxelles Wrapped in Puff Pastry
- Filetto alla Marco** – Stuffed with Prosciutto and Fresh Mozzarella, Dipped in an Egg Batter, Pan-Fried and Finished with a Mushroom Cream Sauce and Parmigiano
- Sliced Beef Tenderloin Au Jus**
- Steak Diane** – Beef Tenderloin served with Brandy Mushroom Cream Sauce

Double Entrée Choices

Combination of Two Portions of the Following Entrée Choices

Includes: Bread, Salad or Vegetables, a Starch of your Choice, Iced Tea and Water Station

- Boneless, Skinless Chicken Breast: (Any Recipe from Preparation Styles on Page 2)
- Sliced Beef Tenderloin Au Jus**
- Petit Filet Mignon **
- Grilled Shrimp
- Shrimp Ligure - Dipped in an Egg Parmigiano Batter, Pan-Fried and Served with a Butter Lemon Sauce
- Shrimp Carlos Primero – Sautéed with Spanish Brandy and Cream
- Mahi Mahi
- Grilled Salmon

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Dessert Options:

Individual Desserts and Custom Dessert Bars are available in coordination with caterings.

Please inquire for more information

Additional Service Information

The entree choice prices do not include production costs, venue fees (when applicable), trip charges (if required), and sales tax. Production costs cover the cost of our equipment and banquet personnel for a three hour service, these charges are **NOT considered a gratuity. We choose to leave the choice of leaving a gratuity up to the customer. Below are descriptions of the types of service we offer.*

++ Production Costs based upon the style of service requested.

- Buffet service incurs Production Costs of 20%.
- Buffet service with tableside beverage service and some pre-set items incur Production Costs of 25%.
- Fully plated meal service with tableside beverage service incur a Production Costs of 30%.
- A minimum fee of \$125.00 is required for all catered events.
- A trip charge may be applied based on distance from Corpus Christi.

Disposable banquetware selections are available, but you do have the option to provide your own dinnerware as long as the equipment is delivered to our catering office at least one week before the event date. Full china dinnerware is available upon request and is an additional charge. Contact our office to discuss the options that are available for your event.

For more information or our Terms & Conditions Policy please contact our office at 361-9040506 or visit our website at www.marcocaters.com.

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Phone: 361-904-0506

Cocktail Reception Menu

These are appetizer selections that can either be butler passed by our catering staff or set-up as stations for your guests. Please speak with our catering specialists as to whether your preference is best suited for a station or if it can be butler passed. Most items are priced per piece.

- \$2.00 Asparagus Wrapped in Prosciutto
- \$2.00 Marco's Original Chilladas (Stuffed Tortilla, Folded like a Burrito, Grilled like a Quesadilla)
Available in Chicken, Seafood, Black Bean & Bacon, Redneck (BBQ), and Cream Cheese & Jalapeno
- \$2.50 Quail Legs with Jalapeno Wrapped in Bacon
- \$2.00 Chicken Breast Bites with Jalapeño Wrapped in Bacon
- Market Price- Per Person - Sliced Beef Tenderloin with Rolls and Condiments
- \$4.50 Per Person - Sliced Pork Tenderloin with Rolls and Condiments
- \$2.50 Fried Coconut Shrimp with Mango Salsa
- \$2.00 Shrimp Rumaki-Shrimp wrapped in bacon
- \$2.00 Mushroom Stuffed with Italian Sausage
- \$3.00 Mushroom Stuffed with Crab
- \$2.00 Jumbo Shrimp Cocktail with Horseradish Sauce (each)
- \$3.50 Per Person - Cubed Cheese and Fresh Fruit or Veggie Display
- \$5.50 Per Person – Walnut Crusted Salmon (Whole Side)
- \$4.50 Mini Maryland Crab Cakes
- \$3.50 Tortellini and Roasted Vegetable Salad

Appetizer Stations: Requires a minimum of 50 guests

The below are appetizer portion size and are sold as part of a cocktail party.

- \$7.00 Per Person - Pasta Station
- \$6.00 Per Person – Street Taco Bar (Corn or Flour Tortillas, Seasoned Ground Beef or Carnitas, Lettuce, Tomato, Pico De Gallo, and Cheese)
- \$7.00 Per Person – Street Fish Taco Bar (Corn or Flour Tortillas, Pan-Fried Mahi-Mahi, Shredded Cabbage, Tomato, Shredded Cheddar, with Marco's Special Dressing)

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Butler Passed Appetizer Menu

These are select appetizers that are designed to be easily butler passed by our catering staff.

Items are priced per piece. Many will be served in disposable vessels.

- \$2.00 - Marco's Original Chilladas (Stuffed Tortilla, Folded like a Burrito, Grilled like a Quesadilla) Available in Chicken, Seafood, Black Bean & Bacon, Redneck (BBQ), & Cream Cheese & Jalapeno
- \$1.00 – Bruschetta with tomato or mushroom
 - \$2.00 - Italian Pillow (Puff Pastry Stuffed with Mortadella, Salami, Ham and Romano Cheese)
 - \$2.00 - Florentine Pockets (Puff Pastry Turnover Stuffed with Spinach and Ricotta)
 - \$2.50 – Shrimp Rumaki-Wrapped in Bacon
 - \$2.50 – Jumbo Shrimp Cocktail with Horseradish Sauce (each)
 - \$2.50 – Coconut Shrimp with Mango Sauce
 - \$2.50 - Quail Legs with Jalapeño Wrapped in Bacon
 - \$2.00 - Chicken Breast Bites with Jalapeño Wrapped in Bacon
 - \$2.00 - Fresh Mozzarella & Grape Tomato Caprese Skewers
 - \$2.00 - Asparagus Wrapped in Prosciutto
 - \$2.00 - Gorgonzola Grapes (Seedless Grapes Wrapped in Gorgonzola & Walnuts)
 - \$4.00 - Mini Maryland Crab Cakes
 - \$2.00 - Italian Sausage Skewers
 - \$2.00 – Mushrooms Stuffed with Italian Sausage
 - \$2.50 – Cheese Tortellini with Bruschetta Sauce in Mini Bowl
 - \$2.50 – Meatballs with chili apricot sauce