

Focaccia Platter Combination
\$7.95 per person (10 person minimum)

Wraps Platter Combination
\$6.95 per person (10 person minimum)

Party Hoagies "Like you never seen before"
3 Foot Party Hoagie ... \$36
6 Foot Party Hoagie ... \$69.95

Gourmet Sandwich Platter
\$8.95 per person (10 person minimum)
Includes a variety of wraps, focaccias & homemade sandwiches.
Served with two salad choices. Complete with utensils & paper products.
SALAD CHOICES: Pasta Salad • Chef Salad • Chopped Antipasto
Garden Salad • Caprese Salad

Appetizers

	Small Tray (Serves 5-7)	Medium Tray (Serves 10-12)	Large Tray (Serves 18-20)
Antipasto All Chef • assorted appetizers consisting of prosciutto, salami, aged provolone and olives.	\$21	\$38	\$66
Caprese Salad • homemade mozzarella, tomatoes, roasted peppers, black olives and extra virgin olive oil	\$18	\$34	\$57
Mozzarella Alla Napolitana • mozzarella, prosciutto, tomatoes, roasted peppers, artichoke hearts and sundried tomatoes	\$23	\$38	\$68
Scungilli and Calamari Salad • prepared with fresh garlic, onions, olive oil and fresh lemon juice	\$30	\$55	\$95
Marcello's Specialty Antipasto "For Two" • stuffed eggplant, clams, mussels, shrimp, stuffed mushrooms and roasted peppers in scampi sauce	\$36	\$66	\$120
Fried Calamari	\$30	\$55	\$75
Clams Posilipo • littleneck clams sauteed in red or white sauce	\$30	\$55	\$90
Mussels Marinara • domestic black mussels in white or marinara sauce	\$25	\$40	\$55
Clams Casino			
baked stuffed clams with our homemade crabmeat stuffing			
(14) ... \$21 (24) ... \$36 (40) ... \$60			

Salads

	Small Tray (Serves 5-7)	Medium Tray (Serves 10-12)	Large Tray (Serves 18-20)
Garden Salad • iceberg and romaine lettuce, cucumbers, olives, onions, sundried tomatoes and roasted peppers	\$14	\$28	\$48
Chef Salad • rolls of turkey, ham and provolone cheese over our garden salad	\$18	\$30	\$60
Tuna Salad • served over our garden salad	\$18	\$30	\$60
Italian Antipasto • a combination of ham, salami, provolone and fresh mozzarella over our garden salad	\$18	\$30	\$60
Grilled Chicken • served over our garden salad	\$18	\$30	\$60
Chicken Cutlet • served over our garden salad	\$18	\$30	\$60
Julius Caesar Salad • crisp romaine lettuce with parmesan cheese and homemade croutons	\$14	\$22	\$35
Classic Grilled Chicken Caesar Salad ...	\$18	\$30	\$60

Pasta

Served with Homemade Bread
Your Choice of . . . SPAGHETTI • LINGUINI • ANGEL HAIR
FETTUCCINE • PENNE • RIGATONI

with One of the Following Sauces:

- Pomodoro** • fresh plum tomatoes, garlic, basil and herbs, served with your favorite pasta
- Puttanesca** • fresh plum tomatoes, capers, anchovies, black olives and basil, served with your favorite pasta
- Bosciaola** • fresh plum tomatoes, chunks of sausage, mushrooms, black olives, onions and herbs, served with your choice of pasta
- Marcello's Special** • over pasta with pieces of grilled chicken, mushrooms and peas in a light cream sauce
- Arrabiata** • prosciutto, onions, mushrooms and spices in plum tomato sauce
- Bolognese** • ground beef in tomato sauce
- Carbonara** • onions, bacon and cream cheese
- Vodka** • rigatoni with blush vodka cream sauce

Small Tray
(Serves 5-7)
\$24

Medium Tray
(Serves 10-12)
\$42

Large Tray
(Serves 18-20)
\$65

Al Filetto di Pomodoro • fresh plum tomatoes, onions, fresh herbs and basil

Alfredo • cream sauce and parmigiana cheese (with chicken or sausage)

Broccoli Rabe • garlic, extra virgin olive oil

Primavera • fresh basil, slices of homemade mozzarella, roma tomatoes and extra virgin olive oil

Tomato Sauce, Marinara Sauce or Garlic & Oil

Add Shrimp, Chicken or Scallops for an Extra Charge

Traditional Pasta

Served with Homemade Bread

- Our Homemade Lasagna
- Baked Stuffed Shells
- Manicotti
- Cavatelli Bolognese
- Gnocchi al Pomodoro
- Baked Ziti
- Tortellini Bolognese
- Melanzane Rollatini or Eggplant Rollatini
- Melanzane Parmigiana or Eggplant Parmigiana

Small Tray
(Serves 5-7)
\$24

Medium Tray
(Serves 10-12)
\$42

Large Tray
(Serves 18-20)
\$65

Side Orders

	Small Tray (Serves 5-7)	Medium Tray (Serves 10-12)	Large Tray (Serves 18-20)
Broccoli or Spinach • sauteed in oil & garlic sauce	\$18	\$30	\$60
French Fries	\$8	\$15	\$30
Pizza Fries • with pizza sauce and melted mozzarella cheese	\$10	\$20	\$40
Cheese Fries • cheddar, american or mozzarella cheese	\$10	\$20	\$40
Onion Rings • served with tomato sauce	\$10	\$18	\$35
Meatballs or Sausages • in tomato sauce, served with homemade bread	\$15	\$28	\$45
Sausage with Green Peppers & Onions • served with side of tomato sauce	\$20	\$30	\$50
Broccoli Rabe • in oil and garlic sauce	\$20	\$40	\$60
Breaded Mozzarella Sticks • served with tomato sauce	95¢ each		
Rice Balls	\$2.50 each		
Stuffed Onions or Other Veggies	\$1.00 (20 minimum)		
Stuffed Long Hots	\$1.40 (20 minimum)		
Chicken Tenders • with honey mustard sauce	\$1.40 (10 minimum)		
Chicken Tenders with French Fries • served with honey mustard sauce	\$2 each (10 minimum)		

Marcello's

Catering Menu at a Glance

Fine Italian Cuisine

Managed by Marcello & Antonio

HOURS

Monday thru Friday 10 a.m. to 10 p.m. • Saturday 11 a.m. to 10 p.m. • Sunday 12 noon to 10 p.m.

609.704.1901

225 Bellevue Avenue
Hammonton, NJ 08037

CATERING ORDER FORM

Customer: _____

Address: _____

Phone Number: _____

Email: _____

Date of Banquet: _____

Time: _____

Number of Guests: _____

Appetizers: _____

Salads: _____

Pasta: _____

Entrees: _____

Sides: _____

Please inquire at our website at: www.MarcellosinHammonton.com

Please confirm pricing when ordering. Deposits are NOT refundable. Please allow 3 days minimum on parties of 100 people or more. Many dishes can be arranged if not listed below. \$25 deposit on sternos and staffing dishes if needed for party which will be fully returned.

\$ _____ Deposit Paid Date ____/____/____

I agree to the terms and conditions above _____ Signature _____

Chicken or Veal Entrees

Served with Homemade Bread

Parmigiana • mozzarella cheese and tomato sauce

Marsala • sauteed in marsala wine with mushrooms

Francese • dipped in egg, white wine and lemon

Sorrentino • sauteed in marsala wine with mushrooms

and sundried tomatoes, topped with prosciutto and

mozzarella cheese

Pizzaiola • sauteed in garlic, fresh tomatoes, olives,

capers and fresh herbs

Cacciatore • sauteed with onions, peppers, mushrooms

and fresh plum tomatoes

Piccata • white wine, lemon, mushrooms and capers

Salimbocca Alla Romana • topped with prosciutto,

spinach and fresh mozzarella in a mushroom demi glaze

Putanesca • fresh plum tomatoes, capers, anchovies,

black olives and basil

Small Tray
(Serves 5-7)
Chicken \$28
Veal \$33

Medium
Tray
(Serves 10-12)
Chicken \$48
Veal \$54

Large Tray
(Serves 18-20)
Chicken \$75
Veal \$90

Seafood Entrees

Served with Homemade Bread

Shrimp Marinara Fra Diavolo • shrimp and

mussels sauteed in marinara sauce, served over linguini

Calamari Marinara Fra Diavolo • calamari and

mussels sauteed in spicy marinara sauce, served over linguini

Shrimp Parmigiana • fried breaded shrimp with

tomato sauce, topped with mozzarella cheese

Shrimp Scampi • sauteed in garlic with butter and

white wine, served over linguini

Mussels or Clams • in a red or white sauce

Calamari or Scungilli • in a red or white sauce

Tilapia Livornese • baked in the oven with capers,

cherry tomatoes, fresh basil, white wine and

extra virgin olive oil

Frutti Di Mare All Pescatore • combination of shrimp,

mussels, clams, calamari, scungilli and scallops in a light marinara

or white sauce, served over linguini

Small Tray
(Serves 5-7)
\$43

Medium
Tray
(Serves 10-12)
\$72

Large Tray
(Serves 18-20)
\$120