



MARCELLO'S LAFAYETTE

Catering Menu

SALADS

House Italian Salad

Mixed greens with our house vinaigrette with olive salad and pecorino romano cheese

half pan \$45

full pan \$90

Caesar Salad

Romaine lettuce with house-made Caesar dressing, topped with pecorino romano cheese

half pan \$42

full pan \$84

Pasta Salad (shrimp or chicken)

Penne pasta tossed with bell peppers, sundried tomatoes, olives, feta, basil, artichokes, shallots, and red vinaigrette

half pan: \$86

full pan \$172

PLATTERS

Smoked Salmon

Sliced smoked salmon with crème fraiche and capers

20-25 pc: \$130

Sliced Beef Tenderloin

Chairman's Choice whole sliced beef tenderloin

32-40 servings (2-3 oz slices): MP

Fresh Fruit Platter

Chef's selection of seasonal fresh fruit

sm: \$75

lg: \$150

SIGNATURE DISHES

Mini Meatballs

Mama Rosa's recipe with fresh rustica sauce

half pan \$75 (45 meatballs)

full pan \$150 (90 meatballs)

Mario's Baked Lasagna

Layers of our rich slow cooked meat sauce, ricotta, parmesan, mozzarella, and house made rustica sauce

half pan \$100

full pan \$200

Pasta Primavera

Penne pasta with mushrooms, tomatoes, onions, basil, roasted artichokes, parmesan cheese in a pesto sauce

half pan \$65

full pan \$130

Penne Bolognese

Penne with meat sauce topped with rustica and parmesan cheese

half pan \$65

full pan \$130

Pepate Pasta

Penne pasta tossed with roasted garlic olive oil, crushed red pepper, topped with toasted pinenuts

half pan: shrimp \$100 or chicken \$80

full pan: shrimp \$200 or chicken \$160

Alfredo Pasta

Penne tossed in a garlic, parmesan, and heavy cream sauce, topped with parmesan and fresh parsley

half pan: shrimp \$90 or chicken \$80

full pan: shrimp \$180 or chicken \$160

Truffled Mac N Cheese

Penne tossed with a blend of asiago, fontina, havarti, pecorino, parmesan, pancetta, and white truffle oil

half pan: \$84 add lobster \$135

full pan \$168 add lobster \$270





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PLATTERS

Antipasto Platter

Chef's selection of cured meats, cheeses, olives, pickled vegetables, and crostinis

min of 10 pple: MP

Cheese Presentation

Chef's selection of cheeses

min of 10 pple: \$10 per person

Marinated Roasted Vegetables

Seasonal fresh roasted vegetables

sm: \$65

lg: \$130

ZUPPA & SAUCES

Tomato Basil Soup

Rich tomato and cream soup topped with basil oil

qt: \$30

Soup of the Day

Chef's selection

qt: \$30

Marinara Fresca

Fresh crushed tomato sauce

qt: \$18

Marinara Rustica

Smooth slow cooked tomato sauce

qt: \$18

Bolognese

Rich slow cooked beef and tomato sauce

qt: \$30

House Marinated Olives

Castelvetro and Cerignola olives marinated in olive oil with garlic and herbs

qt: \$35

BITES

Stuffed Mushrooms

Cremini Mushrooms with fresh vegetable or seafood filling in a parmesan cream sauce

half pan: (20-25 caps) vegetable \$50 or seafood \$100

full pan: (40-50 caps) vegetable \$100 or seafood \$200

Panino Rolls

Cured meats and cheeses rolled together with basil, sliced into bite size pieces. Served with crostinis

dozen: \$20

Muffuletta Panini

Salami, ham, mortadella, provolone, and olive salad

24 pc: \$75

Spinach & Artichoke Dip

Creamy fresh spinach and basil roasted artichokes, served with pita bread chips

half pan: \$56

full pan: \$112

Caprese Kabobs

Mozzarella, grape tomatoes, olives, fresh basil

dozen: \$15

Mushroom & Brie Tortas

Puff pastry with cremini mushrooms and brie

dozen: \$30

Provenciale Tortas

Puff pastry with kalamatas olives, tomatoes, and goat cheese

dozen: \$40





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DOLCE

Tiramisu

Espresso soaked lady fingers, sweetened mascarpone, and cocoa powder topped with whipped cream

whole: \$120

Cannoli

Fried pasty dough filled with sweetened ricotta cream and chocolate chips, pistachios

dozen mini: \$20

dozen large: \$45

Tutta Panna Tartlets

Caramel pudding topped with vanilla whipped cream, amaretto, and toasted almonds in a shortbread pastry

dozen: \$24

Limoncello Cake

Sweetened mascarpone and lemon cake, topped with shaved white chocolate

whole: \$100

Serving Sizes

Half Pan 8-10 entrée portions

Full Pan 12-15 entrée portions

Pick Up Inquiries

Please allow 48 hours to accommodate your request.

Off-Site Catering

Please allow 3 weeks to accommodate your request.

