

# WELCOME

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*Thank you for considering D'Marcos Italian Restaurant and Wine Bar for your special event. Whether you're planning a special Private Dining event, a Catered Meal, a Business Presentation, or Cocktail Reception, we happily strive to meet your needs and exceed your guests expectations.*

*This package has been assembled to show what we offer and how it can be packaged and served to provide you with perfect results. If you have any questions on portion sizes, ingredients, or special item requests, your Event Representative will be able to provide you with those details or answers when you talk.*

*Some items may require advanced notice to procure or prepare, so occasionally those items will not be available for "short notice" events. D'Marcos may also need to change our offerings, pricing, or policies based on availability or market conditions.*



# DINE YOUR WAY, 5 DIFFERENT WAYS

## TRADITIONAL DINING

*Traditional Dining for up to 20 guests is available 7 nights a week in our Dining Room or our Bar & Lounge area. Choose a set menu ahead of time or simply order off our regular menu, just call and make a reservation so we know when to expect you.*

## PRIVATE DINING

*At D'Marcos we serve Private Dining groups just the way Nona (Gramma) does at home - Family Style. And just like Nona, we don't charge you for the room,\* the tablecloths, the napkins, or to watch the 95" Television. Whether you're planning a simple light luncheon, hosting Friends and Family, or are planning a truly Special Event, we are here to help make it easy.*

## COCKTAIL RECEPTIONS

*Perfect for Business Mixers or lively Social Gatherings, a Cocktail Reception at D'Marcos allows your guests to freely meet and mingle in both our Private Dining Room and intimate Gathering Hall. These areas are provided at no charge\* with every Cocktail Reception, whether you choose one of our pre-set packages or customize a menu with our Private Dining Coordinator.*

*~ both a food & a beverage package are required ~*

## CATERING / DELIVERED

*D'Marcos' awesome food is also available at home, at the office, or just about anywhere. Every item is available in three convenient sizes: Small serves 6 to 8 people, Medium serves 12-15, and Large serves 24-30. Disposable pans are standard (nothing to return) and disposable serving utensils, chafers stands, and plates & silverware are also available at our cost. (individual portions are available for delivery at [dmarcositalian.com](http://dmarcositalian.com)... just click "DoorDash delivery").*

## LARGE GROUP CARRY OUT / CURBSIDE

*Taking something to a pot-luck, tailgating at the game, or maybe you just prefer picking it up yourself? Nearly all of our cater sized offerings are also available for you to order for curbside pick up. Place your order in advance, pull up front, let us know you're here, and you're quickly on your way. (individual size portions are also available for curbside pick up by visiting [dmarcositalian.com](http://dmarcositalian.com)... just click "order curbside pick up").*

*\* each event is three hours, food and beverage minimums apply*

# PRIVATE DINING PACKAGES

## LUNCH & DINNER

### A LIGHT LUNCH

*Seasoned Oil for dipping our warm Bread, a D'Marcos Piatto or Verdure Fredde tray on the table, Minestrone Soup, guest's choice from 2 Entrée Salads topped with Grilled Salmon, Chicken, or Shrimp. Gelato or Sorbeto provide a sweet ending. — 23 per person*

### THE CASUAL GATHERING

*Baskets of warm Bread and Seasoned Oil for dipping, D'Marcos Piatto on each table, one House Appetizer, 2 Salad Choices, 2 House Pastas with your choice of a meat or vegetable garnish tossed in, and Gelato, Sorbetto, or Tiramisu for dessert. — 25 per person*

### FOR FRIENDS AND FAMILY

*Bread and Oil for dipping, a D'Marcos Piatto or Verdure Fredde tray on each table, Choice of a House or a Specialty Appetizer, 2 Salad Choices, 2 House Pastas, one Chicken or Pork Entrée, Chef's Vegetable, & Gelato or Tiramisu dessert. — 34 per person*

### A SPECIAL OCCASION

*Start with warm Bread and dipping Oil, our D'Marcos Piatto or Verdure Fredde tray on each table, and any Warm or cold Appetizer. Next, 2 Salad Choices, 1 House Pasta and 1 Specialty Pasta compliment 2 choices from any Chicken, Pork, or Club Tenderloin entrées, and our Chef's Vegetable before savoring any Dessert. — 43 per person*

### AN ITALIAN FEAST

*Warm, Crusty Bread and Herbed Oil, Verdure Fredde or D'Marcos Piatto tray on each table along with any 2 warm or cold Appetizers to start. 2 Salad Choices, any 2 Pasta dishes, 1 Chicken or Pork Entrée and 1 of any other Chicken, Beef, Pork, or Seafood Entrée, Chef's Vegetable, and an additional House Entrée round things out. End with your choice of any Dessert. — 53 per person*

## COCKTAIL RECEPTIONS

SM serves 6-8, MD serves 12-15, LG serves 24-30

### A MEET AND GREET

*Two House Appetizers, One Specialty Appetizer, One Premium Appetizer, and not-too-sweet Italian Coffee Cookies or mini-Tiramisu  
~ SM 142 MD 290 LG 580 ~*

### THE SOCIAL GATHERING

*Two House Appetizers, Two Specialty Appetizers, One Premium Appetizer, an assortment of Italian Coffee Cookies & mini-Tiramisu  
~ SM 175 MD 358 LG 709 ~*

### A PREMIUM RECEPTION

*Two House Appetizers, Three Specialty Appetizers, Two Premium Appetizers, assorted Italian Coffee Cookies & mini-Tiramisu.  
~ SM 251 MD 514 LG 1021 ~*

*Looking for something a little different? We are also able to work with you to create your own custom Family Style Menu or Cocktail Reception.*

# CATERED PACKAGES

SM serves 6-8, MD serves 12-15, L serves 24-30

*While we'll gladly create a Custom Catered Event for you, we realize that sometimes you just want things quick and easy. Okay...Pick a package, choose your options, DONE!*

## THE QUICK PARTY

*Two House Appetizers, One Specialty Appetizer, One Premium Appetizer, and not-too-sweet Italian Coffee Cookies or mini-Tiramisu*

~ sm 142 md 290 lg 580 ~

## THE TAILGATER

*Two House Appetizers, Two Specialty Appetizers, One Premium Appetizer, an assortment of Italian Coffee Cookies & mini-Tiramisu*

~ sm 175 md 358 lg 709 ~

## LIGHT AND EASY LUNCH

*Our warm Bread with seasoned Oil, any house Appetizer, Minestrone Soup, and your choice of 2 Entrée Salads with choice of Grilled Salmon, Chicken, or Shrimp on the side.*

*Assorted Cookies provide a sweet ending*

~ sm 115 md 215 lg 430 ~

## SOME PASTA AND A SALAD

*Warm Bread and Seasoned Oil for dipping, any House Appetizer, 2 Salad Choices, 2 House Pastas with your choice of 2 meat or vegetable garnishes served on the side and mini-Tiramisu for dessert.*

~ sm 144 md 270 lg 540 ~

## LASAGNE LUNCH

*Simple! Garlic Bread, 1 Salad choice, Lasagne, Soft Cookies.*

~ sm 110 md 205 lg 410 ~

## A PRETTY NICE MEAL

*Bread and seasoned dipping Oil, your choice of a House or a Specialty Appetizer, 1 Salad Choice, 1 House Pasta, 1 Chicken or Pork Entrée, Chef's Vegetable, & Tiramisu for dessert.*

~ sm 176 md 330 lg 660 ~

## A LUXE SPREAD

*Start with warm Bread and dipping Oil and any 2 Warm or cold Appetizers. Next, enjoy 2 Salad Choices, 1 House Pasta and 1 Specialty Pasta to compliment 2 choices from any Chicken, Pork, or Club Tenderloin entrées and our Chef's Vegetable. Finish off with any Dessert.*

~ sm 256 md 480 lg 960 ~

# CATERING ADDITIONS

## SERVING

### DISPOSABLE SERVING UTENSILS

*Spoons, Spatulas, Ladles, Tongs, Forks,  
as required.*

~ 1 each, per pan ~

### CHAFING STANDS

*Disposable Stands and a 2 Hr Sterno  
provides heat for extended service time.*

~ 3 each ~

### CATERED GUEST WARES

*Disposable Plates, Plastic Ware wrapped  
with Napkin, Salt and Pepper*

~ 2 per guest ~

### DELUXE CHAFERS

*Polished Stainless Steel roll top Chafing  
Dish rental, Sternos included as needed.*

~ 20 each \*deposit may be required\* ~

## STAFF AND LABOR

### DELIVERY - CATERING

*Delivered to your door in heated  
carriers.*

~ 10% of food and beverage total ~

### BARTENDER SERVICE

*Available for Catered events, Required  
for all Private Dining with "Cash Bar"*

*3 hr minimum.*

~ 25 per hour ~

### SERVERS ON-SITE - CATERING

*Deliver, Set-up, Maintain, & Take Down,  
3 hour minimum*

~ 20 per hour ~

### CHEF ON-SITE - CATERING

*Chef at your location for your event,  
3 hr minimum.*

~ 40 per hour ~

# APPETIZERS

SM SERVES 6-8, MD SERVES 12-15, LG SERVES 24-30  
PRICES SHOWN ARE WHEN ITEM IS PURCHASED A LA CARTE OR IN ADDITION TO A PACKAGE

## HOUSE APPETIZERS

SM 23 MD 48 LG 96

### STUFFED GNOCCHI

*Crisp fried, Asiago stuffing, Red Pepper Cream*

### RISOTTO CAKES

*Mozzarella & Red Pepper Arancini, fried crisp.*

### FRIED ARTICHOKE

*Flash fried Egg battered Artichoke Hearts, Lemon Butter sauce*

### CAPRESE SKEWERS

*Fresh Mozzarella, Tomato, Basil Leaves, Extra Virgin Olive Oil.*

### OUR FAMOUS MEATBALLS

*House made, with Marinara or Marsala Mushroom Sauce*

### RED PEPPER CROSTINI

*Toasted Italian Bread, Goat Cheese, roasted Red Pepper*

## SPECIALTY APPETIZERS

SM 33 MD 68 LG 136

### SAUSAGE & PEPPERS

*Spicy Sausage, Potatoes, Bell & Wax Peppers, Red Onion, fresh Tomato.*

### SPIEDINI PARMESAN

*Skewered Breaded Chicken, Mozzarella, & Marinara for dipping.*

### BAKED EGGPLANT

*Layered with Ricotta, Fontina, Mozzarella, & Marinara.*

### CALAMARI

*Flash fried, Garlic-Marinara Sauce & Fresh Lemon.*

### VEGETABLE PLATE

*Cold Marinated Asparagus, Artichokes, Mushrooms, Eggplant, Red Peppers.*

### D'MARCOS PLATTER

*Cured Meats and Cheeses, Roast Peppers, Crostini, & Dijon Mustard.*

## PREMIUM APPETIZERS

SM 43 MD 88 LG 176

### COCKTAIL SHRIMP

*Poached Shrimp (3), Cocktail Sauce, Horseradish, fresh Lemon*

### STEAK BITES

*Beef Tenderloin morsels, sautéed Onions, Zip Sauce.*

### LAMB SKEWERS

*Char-grilled Garlic-Rosemary marinated Lamb Sirloin*

### GRILLED SHRIMP

*Grilled Shrimp skewers, Peppers, Onion, Garlic Sherry Butter*

## SALADS & PASTAS

SM SERVES 6-8, MD SERVES 12-15, LG SERVES 24-30  
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### INSALATE

SIZE UP TO SERVE AS ENTRÉE

#### SPINACH SALAD

*Spinach, Red Onion, Strawberries, Pine Nuts, Blood Orange Vinaigrette.*

~ SM 30 MD 60 LG 120 ~

#### CAESAR SALAD

*Romaine hearts, Parmesan, Anchovies, House Croutons, Caesar Dressing.*

~ SM 20 MD 40 LG 80 ~

#### HOUSE SALAD

*Hydroponic Greens, Tomatoes, Red Onion, Cucumber, Goat Cheese, D'Marcos' vinaigrette.*

~ SM 20 MD 40 LG 80 ~

#### ANTIPASTI SALAD\*

*Mixed Greens, Tomato, Onion, Fresh Mozzarella, Peppers, Olives, Prosciutto, Salami, & Capicola.*

~ SM 35 MD 70 LG 140 ~

### HOUSE PASTAS

SIZE UP TO SERVE AS ENTRÉE

#### RIGATONI BOLOGNESE

*Rigatoni pasta, traditional Meat Sauce*

~ SM 27 MD 55 LG 110 ~

#### ZITI WITH VODKA SAUCE

*Tomatoes, Vodka, Red Pepper, Cream*

~ SM 26 MD 50 LG 100 ~

#### CAPELLINI PESTO

*Basil, Olive Oil, Garlic, Pine Nuts, and Parmesan*

~ SM 25 MD 48 LG 96 ~

#### FETTUCINE ALFREDO

*Like everywhere else, but somehow just a little bit better.*

~ SM 27 MD 55 LG 110 ~

### SPECIALTY PASTAS

SIZE DOWN TO SERVE AS SIDE DISH

#### BAKED ZITI

*Ziti pasta, Bolognese sauce, Italian Sausage, Ricotta and Mozzarella cheese.*

~ SM 49 MD 98 LG 196 ~

#### LASAGNE

*Thin pasta sheets, Four Cheeses, Bolognese & Bechiamella.*

~ SM 64 MD 120 LG 240 ~

#### CHICKEN RIGATONI

*Rigatoni, grilled Breast, Spinach, Mushrooms, Onion, Garlic-Wine Cream.*

~ SM 49 MD 98 LG 196 ~

#### RAVIOLI

*Stuffed with Beef, Veal, Pork, & Spinach, Marinara or Bolognese sauce.*

~ SM 56 MD 105 LG 210 ~

#### SHRIMP & ARTICHOKE

*Sautéed Shrimp, Artichokes, Tomatoes, Red Pepper, Pesto Olive Oil.*

~ SM 58 MD 116 LG 232 ~

#### FRUITS OF THE SEA\*

*Linguine, Clams, Mussels, Shrimp, Crab, and Calamari in zesty Tomato broth.*

~ SM 90 MD 170 LG 320 ~



# ENTRÉES

SM SERVES 6-8, MD SERVES 12-15, LG SERVES 24-30

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## CHICKEN

### CHICKEN FLORENTINE

*Roast Breast, Spinach, Mushroom, & Mozzarella stuffing, natural Jus.*

~ SM 72 MD 135 LG 170 ~

### CHICKEN PICATTA

*Sautéed breast, Artichoke hearts, Lemon, Butter, White Wine.*

~ SM 64 MD 120 LG 240 ~

### CHICKEN MARSALA

*Sautéed breast, Wild Mushrooms, Marsala demi-glace.*

~ SM 64 MD 120 LG 240 ~

### CHICKEN PARMESAN

*House Breeding, Marinara, fresh Mozzarella, & Parmesan.*

~ SM 68 MD 128 LG 255 ~

## BEEF / PORK / VEAL

### STEAK D'MARCO

*USDA Prime NY Strip, Balsamic reduction.*

~ SM 176 MD 330 LG 660 ~

### ROAST CLUB TENDERLOIN

*Roasted Medium & sliced, w/ Wild Mushroom Demi-glace.*

~ SM 115 MD 215 LG 430 ~

### VEAL PICATTA

*Sautéed Medallions, Artichoke hearts, Lemon, Butter, White Wine.*

~ SM 150 MD 265 LG 525 ~

### HERB CRUSTED PORK

*Herb Parmesan Crust, Mustard Demi-glace.*

~ SM 64 MD 120 LG 240 ~

### VEAL MARSALA

*Sautéed medallions, Wild Mushrooms, Marsala demi-glace.*

~ SM 150 MD 265 LG 525 ~

### TENDERLOIN FILETS

*Char-grilled tenderloin medallions, D'Marcos Zip sauce.*

~ SM 140 MD 255 LG 510 ~

## SEAFOOD

### SALMON

*Char-Grilled filet, Balsamic reduction glaze.*

~ SM 72 MD 135 LG 270 ~

### PESTO CRUSTED HALIBUT

*Oven baked, Basil pesto Crust, roasted Roma Tomato.*

~ SM 150 MD 265 LG 525 ~

### SCAMPI

*Char-grilled Shrimp, Garlic Sherry Butter.*

~ SM 64 MD 120 LG 240 ~

### BASIL BUTTERED MAHI

*Seared Mahi-Mahi filet, Basil-Butter, Grilled Lemon.*

~ SM 64 MD 120 LG 240 ~



# DESSERTS & BEVERAGES

SM SERVES 6-8, MD SERVES 12-15, LG SERVES 24-30  
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## HOUSE DESSERTS

### ITALIAN COOKIES

*Traditional "not so sweet" Italian  
Cookies*

~ SM 20 MD 38 LG 75 ~

### TIRAMISU

*Mascarpone cheese, Ladyfingers,  
Espresso, Brandy, and Chocolate.*

~ SM 40 MD 75 LG 120 ~

## SPECIALTY DESSERTS

### TRIPLE CHOCOLATE TORTE

*Dark Ganache, Milk Chocolate Mousse,  
Chocolate Sponge cake*

~ SM 48 MD 90 LG 180 ~

### LEMON CREAM CAKE

*Light Lemon Sponge cake, Lemon  
Mascarpone cream*

~ SM 48 MD 90 LG 180 ~

## BEVERAGE OPTIONS

### SOFT DRINKS

*Coke Products, Iced Tea, Coffee & Tea  
Station, Milk – 3 per psn*

### HOST PAID - BOTTLED WINE

*Pre-Order any of our Wines by the bottle  
for table service.*

### HOST PAID - BEER / WINE

*Bottled Imported and Domestic beers,  
House Wines. Host only pays for what is  
consumed.*

### CASH BAR

*Each guest pays for their own  
individual beverages. Bartender fee  
applies*

### HOST PAID - LIMITED BAR

*Limited Selection or Limited  
Consumption (ticketed), specified by  
host.*

### HOST PAID - FULL BAR

*All Beer, House Wines, House Liquors, &  
Soft Drinks. Host only pays for what  
guests consume.*

STANDARD LIQUOR SELECTIONS: SMIRNOFF, TITO'S, JIM BEAM, MAKER'S MARK, JACK DANIEL'S,  
DEWAR'S WHITE LABEL, GLENFIDDICH 12, BACARDI, CAPTAIN MORGAN, BEEFEATER, TANQUERAY,  
PATRON SILVER, HORNITO'S, AND ALL STANDARD MIXERS AND GARNISHMENTS. ADDITIONAL  
LIQUORS AVAILABLE UPON REQUEST.

# SIDES & BRUNCH

SM SERVES 6-8, MD SERVES 12-15, LG SERVES 24-30

PRICES SHOWN ARE WHEN ITEM IS PURCHASED A LA CARTE OR IN ADDITION TO A PACKAGE

## SIDE DISHES

### ROAST POTATOES

*Oven roasted with Garlic and Extra  
Virgin Olive Oil*  
~ SM 22 MD 42 LG 84 ~

### CHEF'S VEGETABLE

*Choose Brocolinni, Green Beans, or  
Zucchini*  
~ SM 20 MD 39 LG 78 ~

### WHIPPED POTATOES

*Garlic, Herbs, Cream and Butter*  
~ SM 24 MD 45 LG 90 ~

### RICE PILAF

*Classic Almond Pilaf*  
~ SM 16 MD 30 LG 60 ~

## BREAKFAST ITEMS

WE DON'T DO IT THAT OFTEN, BUT WHEN WE DO...YUM!

### JUMBO FRITTATA

*A shareable 14". Choose Vegetarian,  
Meat, Deluxe, or 4 Cheese*  
~ SM 40 MD 75 LG 150 ~

### BREAKFAST POTATOES

*Oven Roasted with Peppers, Onions, and  
diced Tomatoes*  
~ SM 22 MD 42 LG 84 ~

### FRENCH TOAST

*Cinnamon-Egg custard, Maple syrup*  
~ SM 22 MD 42 LG 84 ~

### CREPES

*Served with fresh mixed Berry sauce.*  
~ SM 24 MD 45 LG 90 ~

### BACON

*Thick cut Applewood smoked Bacon*  
~ SM 24 MD 45 LG 90 ~

### SAUSAGE LINKS

*American style Breakfast Sausage*  
~ SM 24 MD 45 LG 90 ~

### BREAKFAST SWEETS

*Choose Donuts, Fresh Baked Danish,  
Blueberry Muffins, or Combo*  
~ SM 36 MD 72 LG 140 ~

### FRESH FRUIT

*Berries, Grapes, Pineapple, Melon,  
and Bananas*  
~ SM 28 MD 52 LG 104 ~