



Welcome!

Thank you for considering D'Marcos for your event. On the following pages you will our available packages for *IN-HOUSE BANQUETS*. We welcome you to D'Marcos Italian Restaurant & Wine Bar- located in the heart of downtown Rochester at 401 S. Main Street. D'Marcos is proudly family and locally owned.

D'Marcos features modern, Italian fare alongside celebrated Italian classics with a wide selection of wood-fired Neapolitan pizzas, fresh house-made pasta, fresh seafood, chops and salad entrées served in classy, yet modern interior that holds several options for your function. Whether you are having an intimate dinner for ten or an elaborate celebration for 75, our Event Coordinator, Bridgette Morris, will work closely with you to assist with everything from entree selection to room arrangement and decorating. If you have a particular theme in mind or specific dietary concerns, our Executive Chef will work with you to create a custom menu that meets your needs. Our experienced team will ensure your function exceeds your expectations.

Your space will be determined by size and based on availability of our restaurant. While we do not have a charge for the room, areas do require a minimum charge. Securing your time and date requires a signed contract and card on file. Final menu selections and guest counts are due three weeks prior to your event.

Please contact us if you are interested in scheduling a tour or tasting.

We look forward to hosting you!

Direct Contact:
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401 S MAIN STREET
ROCHESTER, MICHIGAN 48307

Our Offerings:

“The Aperitivo & Antipasti Event” **(\$18 Per Person BUFFET STYLE ONLY):**

Aperitivo

Hosts Choice of OPEN BAR or May Select to Offer a LIMITED Selection...

Drinks will be charged individually

Beer & Wine

D’Marcos Cocktail Menu

Host may select any of the drinks featured on our current cocktail menu!

Antipasti

Hosts Choice of Three Options From Selection Below,

Add On Priced Listed in Small & Large Quantities

Small (Serves 10-20) Large (Serves 30-40)

Our Famous Meatballs

Choice of marsala mushroom sauce or marinara

Add On: \$25 (Small) / \$45 (Large)

Calamari

Flash fried, with garlic marinara and fresh lemon

Add On: \$32 (Small) / \$52 (Large)

Sausage & Peppers

Spicy sausage, peppers, potatoes, onion, tomato sauce

Add On: \$24 (Small) / \$44 (Large)

Steak Bites (Add \$2 Per Person)

Beef tenderloin, sauteed onions, D’Marcos zip sauce

Add On: \$35 (Small) / \$55 (Large)

Eggplant Parmesan

Layered with 4 cheeses, tomato sauce, and fresh basil

Add On: \$25 (Small) / \$45 (Large)

Crispy Fried Brussel Sprouts

Crumbled blue cheese, bacon

Add On: \$22 (Small) / \$42 (Large)

** Additional appetizers may be available based on season and availability, please ask your event coordinator for additional selections. **

Our Offerings (Continued):

Below are our selected offerings that can be served *buffet* or *family style*. Host may select up to TWO first courses & THREE main entrees. All offerings include a starter, entrée, fresh bread, fountain beverage, coffee & tea in the per person price.

Package A “A Light Fare”

(\$25 Per Person Family Style / \$23 Per Person Buffet):

First Course

Host Choice of Two Options

House Salad

Mixed greens, tomatoes, red onion, cucumber, smoked provolone & D’Marcos vinaigrette

Caesar Salad

Romaine lettuce, fresh parmesan, croutons & Caesar dressing

Antipasto Salad (Add \$3 per person)

Mixed greens, cannellini beans, kalamata olives, red onion, banana peppers, assorted Italian meats, fresh mozzarella, smoked provolone, gouda cheese & D’Marcos vinaigrette

Main Course

Host Choice of Three Options From Selection Below

Neapolitan Pizza

Margherita

Home made pizza sauce, sliced Roma tomatoes, basil & fresh mozzarella

Pepperoni

Home made pizza sauce, spicy pepperoni & mozzarella

Funghi

Extra virgin olive oil, mushrooms, onions, spinach, fontina & mozzarella

Vegetarian

Home made pizza sauce, sliced Roma tomatoes, basil & fresh mozzarella

Chicken, Spinach & Artichoke

Extra virgin olive oil, chicken with spinach, artichoke, fontina & mozzarella

Italian Meat Lovers (Add \$2 Per Person)

Home made pizza sauce, sausage, capicola, pepperoni and salami, red onion, peppers & mozzarella

House Made Pasta

Vodka Pasta

Gemelli pasta, just-slightly-spicy vodka pasta sauce

Pasta Marinara

Gemelli pasta, with a sauce of tomatoes, garlic & herbs

With Grilled Chicken (Add \$2 per person)

With Gulf Shrimp (Add \$3 per person)

With Filet (Add \$4 per person)

Package B “Land & Sea”

(\$38 Per Person Family Style / \$36 Per Person Buffet Style):

First Course

Host Choice of Two Options

House Salad

Mixed greens, tomatoes, red onion, cucumber, smoked provolone & D’Marcos vinaigrette

Caesar Salad

Romaine lettuce, fresh parmesan, croutons & Caesar dressing

Antipasto Salad (Add \$3 per person)

Mixed greens, cannellini beans, kalamata olives, red onion, banana peppers, assorted Italian meats, fresh mozzarella, smoked provolone, gouda cheese & D’Marcos vinaigrette

Main Course

Host Choice of Three Options From Selection Below

Poultry

Chicken Piccata

Sautéed breast of chicken, artichoke hearts, lemon butter

Chicken Marsala

Sautéed breast of chicken, wild mushrooms, marsala demi-glace

Chicken Scarpariello

Sautéed breast of chicken, white wine, garlic and rosemary, topped with hot cherry peppers, onions and peppers

Pasta

Vodka Pasta

Gemelli pasta, just-slightly-spicy vodka pasta sauce

Pasta Marinara

Gemelli pasta, with a sauce of tomatoes, garlic & herbs

With Grilled Chicken (Add \$2 per person)

With Gulf Shrimp (Add \$3 per person)

With Filet (Add \$4 per person)

Fresh Fish

Salmon

Broiled filet, balsamic glaze

Basil Buttered Mahi

Seared filet, basil butter, grilled lemon

Halibut (Add \$2 per person)

Broiled filet, tomato caper wine sauce

Additional Fresh Catch Fish

Based on the date of the event, additional fresh fish options are available.

Passed Side Dish

Host Choice of One Option

Chefs Vegetable or Roasted Potatoes

(Add an additional passed side dish for \$3 per person)

Package C “Premium Chops”

(\$50 Per Person Family Style / \$47 Per Person Buffet Style):

First Course

Hosts Choice of Two Options

House Salad

Caesar Salad

Antipasto Salad (Add \$3 per person)

Main Course

Hosts Choice of Three Options From Selection Below

Poultry

Chicken Piccata

Sautéed breast of chicken, artichoke hearts, lemon butter

Chicken Marsala

Sautéed breast of chicken, wild mushrooms, marsala demi-glace

Chicken Scarpariello

Sautéed breast of chicken, white wine, garlic and rosemary,
topped with hot cherry peppers, onions and peppers

Beef & Veal

Steak D’Marco (Add \$5 Per Person)

House cut USDA Prime NY Strip

Filet Mignon

Chargrilled 8 oz tenderloin, D’Marcos zip sauce

Veal Marsala

Sautéed breast of chicken, wild mushrooms, marsala demi-glace

Veal Picatta

Sautéed with artichoke hearts & lemon butter

Veal Scarpariello

Sautéed with white wine, garlic and rosemary,
topped with hot cherry peppers, onions and peppers

Pasta

Vodka Pasta

Gemelli pasta, just-slightly-spicy vodka pasta sauce

Pasta Marinara

Gemelli pasta, with a sauce of tomatoes, garlic & herbs

With Grilled Chicken (Add \$2 per person) | With Gulf Shrimp (Add \$3 per person) | With Filet (Add \$4 per person)

Passed Side Dish

Hosts Choice of One Option

Chefs Vegetable or Roasted Potatoes

Add an additional passed side dish for \$3 per person

Alternate
Beginnings & Endings
Beverage Options

While fountain beverages, coffee & tea are included with the entrée price, additional beverage service is available.

The Host may choose which option they wish to be offered...

Open Bar:

Attendees may order beverages which will be totaled on a bill presented to the Host at the end of the function.

Limited Bar:

The Host will preselect desired beverage offerings (either by type or number). Selection can be included on the menu or communicated verbally by the service staff. Beverages which will be totaled on a bill presented to the Host at the end of the function.

Mimosa Bar:

Select juices & seasonal fruits accompanied by the hosts choice of sparkling wine or champagne
Price varies with Champagne / Sparking Wine Selection – 3 bottle minimum

Cash Bar:

Each guest will pay individually for each specialty beverage ordered upon receipt.

Specialty Cocktail:

The host may choose a designated cocktail to be featured for the guests

Perfect Endings

For Showers & Receptions a cake may be brought in as long as it was purchased from a licensed food service establishment, per the Michigan Health Department Requirements

Any nontraditional cake/dessert offerings must be approved prior to the event date.

Hosts may choose two of the following desserts to be added for a charge of \$6 per person:

Lemon Cake

Godiva Chocolate Torte

Additional options may be available based on event date.

Allergies & Sensitivities

We offer many vegetarian, pescatarian, vegan & gluten free options. We will make all necessary adjustments to accommodate known allergies & sensitivities.

Please ensure specific requirements are discussed with the event coordinator during the menu development process.

Prices subject to 6 % sales tax & added 20% gratuity