



WELCOME!

Thank you for considering D'Marcos for your event. On the following pages you will find our available packages for *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 class, yet modern interior that holds several options for your function. Whether you are having an intimate dinner or an elaborate celebration, our team 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.

Event space will be determined by guest count and availability. D'Marcos seats approximately 120 guests and consists of three rooms of varying size. In terms of fees, there are NO room or deposit charges or any other hidden costs. There is a modest Food and Beverage minimum spend requirement.

Securing your time and date requires a signed contract and credit card on file.

We look forward to hosting you!

Direct Contact:
248-408-5925

events@dmarcositalian.com

401 S MAIN STREET
ROCHESTER, MICHIGAN 48307

Our Offerings:

“The Antipasti Event” (\$22 Per Person Buffet Style ONLY):

Antipasti

Hosts Choice of Three Options From Selection Below,

Add On Price 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: \$75 (Small) / \$150 (Large)

Calamari

Flash fried, with garlic marinara and fresh lemon

Add On: \$80 (Small) / \$160 (Large)

Sausage & Peppers

Spicy sausage, peppers, potatoes, onion, tomato sauce

Add On: \$60 (Small) / \$120(Large)

Steak Bites (Add \$2 Per Person)

Beef tenderloin, sauteed onions, D’Marcos zip sauce

Add On: \$125 (Small) / \$250 (Large)

Eggplant Parmesan

Layered with 4 cheeses, tomato sauce, and fresh basil

Add On: \$75 (Small) / \$150 (Large)

Crispy Fried Brussel Sprouts

Crumbled blue cheese, bacon

Add On: \$75 (Small) / \$150 (Large)

Package A “A Light Fare”
(\$31 Per Person Family Style / \$28 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 \$5 per person)

With Gulf Shrimp (Add \$5 per person)

With Filet (Add \$8 per person)

Package B “Land & Sea”
(\$43 Per Person Family Style / \$40 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 \$5 per person)

With Gulf Shrimp (Add \$5 per person)

With Filet (Add \$8 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

Passed Side Dish

Host Choice of One Option

Chefs Vegetable or Roasted Potatoes

(Add an additional passed side dish for \$4 per person)

Package C “Premium Chops”
(\$53 Per Person Family Style / \$50 Per Person Buffet Style):

First Course

Hosts 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

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 and onions

Beef & Veal

Steak D’Marco (Add \$7 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 \$5 pp)/With Gulf Shrimp (Add \$5 pp)/With Filet (Add \$8 pp)

Passed Side Dish

Hosts Choice of One Option

Chefs Vegetable or Roasted Potatoes

(Add an additional passed side dish for \$4 per person)

Beginnings & Endings

Beverage Options

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

The Host may choose from several Bar Packages, including a charge per person or a package based on consumption. We will work with you to create a custom Bar menu that meets your needs. Some packages to consider are

Open Bar

Limited Bar

Speciality Cocktail Bar

Standard Beer & Wine per Person

Premium Beer & Wine per Person

Standard Wine per Bottle

Premium Wine per Bottle

Mimosa Bar

Sangria Bar

Bloody Mary Bar

Guest Cash Bar

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

Hosts may choose two of the following desserts to be added for a charge of \$8 per person:

Lemon Cake

Godiva Chocolate Torte

Assorted mini pastries

Additional options may be available based on the 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.

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