



# 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 any other hidden costs. There is a modest Food and Beverage minimum spend requirement.

Securing your time and date requires a signed contract and a 25% non refundable deposit.

**We look forward to hosting you!**

Direct Contact:  
(248) 759-4951

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401 S MAIN STREET  
ROCHESTER, MICHIGAN 48307

# Our Offerings:

## “The Antipasti Event” (\$28 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)\**

Note: request for additional meatball, during event, will be an additional \$5 per meatball

#### **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”**  
**(\$38 Per Person Family Style / \$35 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 \$6 per person)

With Gulf Shrimp (Add \$6 per person)

With Filet (Add \$9 per person)

**Package B “Land & Sea”**  
**(\$50 Per Person Family Style / \$47 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

**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 \$6 per person)

With Gulf Shrimp (Add \$6 per person)

With Filet (Add \$9 per person)

**Fresh Fish**

**Salmon**

Broiled filet, balsamic glaze

**Basil Buttered Mahi**

Seared filet, basil butter, grilled lemon

**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”**  
**(\$61 Per Person Family Style / \$58 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

**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

**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 \$6 pp)/With Gulf Shrimp (Add \$6 pp)/With Filet (Add \$9 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:*

**Tiramisu**

**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*