



3365 DELAWARE AVE. • KENMORE, NY 14217 • 716-873-0551 • MAROTTOS.COM

WE SPECIALIZE IN SMALL PARTIES...GROUPS OF 6-80 COMFORTABLY.

TRAVELING DOWN DELAWARE AVE. THROUGH THE VILLAGE OF KENMORE AND JUST INTO TONAWANDA, ONE WILL FIND A RESTAURANT SIMPLY STATING MAROTTO'S. THE ATMOSPHERE IS EASY ELEGANCE, THE SERVICE EXCELLENT AND THE QUALITY OF FOOD SECOND TO NONE. KEEPING IN MIND THAT YOUR GUESTS ARE OUR GUESTS, WE GIVE DEEPEST CONSIDERATION TO MAKING YOUR BANQUET A SUCCESSFUL ONE.

FROM FORMAL SIT DOWN DINNERS, TO A CASUAL BUFFET SERVICE, MAROTTO'S CAN MAKE ANY EVENT A MEMORABLE OCCASION. HOR D'OEUVRES, PLATED LUNCHEONS, BUFFETS, CARVED MEATS, DINNERS, DESSERTS AND EVEN BAR SERVICE ARE ALL AVAILABLE.

THANK-YOU FOR YOUR KIND CONSIDERATION OF OUR RESTAURANT FOR YOUR NEXT PARTY AND WE HOPE TO ACCOMMODATE YOU IN THE FUTURE.

WEDDINGS

ELOPEMENTS

CHRISTENINGS

ANNIVERSARIES

GRADUATIONS

RETIREMENTS

REHEARSAL DINNERS

CHRISTMAS PARTIES

COMMUNION PARTIES

BUSINESS GET-TOGETHERS

BRIDAL OR WEDDING SHOWERS

BOWLING BANQUETS

WE'LL CREATE MEMORIES FOR YOU AND YOUR PALATE.

CATERING AVAILABLE FOR OFF PREMISE FUNCTIONS.

BUFFET STYLE OR PLATED APPETIZERS

CLAM BISQUE/SEAFOOD SOUP *cup* \$5.

ANTIPASTI ALA MAROTTO (CASA LINGA) 2. PER PERSON

FLORENTINE STUFFED MUSHROOMS 30 @ 50.

SCALLOPS ROMANO 30 @ 70.

Fresh sea scallops baked in Cream Sauce with garlicky cheese topping.

SCALLOPS WRAPPED IN BACON 30 @70. *with barb-b-q sauce.*

STUFFED HOT PEPPERS 20 @ 35.

SPINACH BREAD (*feeds 4-8*) 12.

ELEGANT CHEESE AND FRUIT BOARD 50.00

Minimum 25 people.

SWEDISH MEATBALLS 85. *Feeds 30.*

CLAMS ON THE HALF SHELL 13. *per dz*

BAKED CLAMS CASINO 19. *per dz*

SHRIMP BOWL 2.00 *each*

Jumbo gulf shrimp perfectly cooked, cocktail sauce and lemon.

TORTELLINI SALAD (*minimum 25 people*) 45.00

Cheese tortellini with broccoli florets, sun dried tomato and chopped tomato and sliced peppercini dressed with creamy garlic dressing.

Also available: Carved Smoked Salmon (for 40) \$90.

Carved and served on crackers with capers and red onion or served with bagels and cream cheese at brunch.

BUFFET STYLE DINNERS

DELUXE BUFFET 21.

Minimum 40 people

*Carved Roast Beef
Roast Chicken w/ herbs
Garlic Roasted Potatoes
Fresh Vegetables
Baked Ziti
Elegant Cheese and Fruit Board
Chef's Garden Salad
Bread and butter
Coffee, tea*

ELEGANT BUFFET 27.

Minimum 20 people

*Filet of Beef Tenderloin, Carved
Chicken Breast Marsala
Roasted Potato w/herbs
Baked Ziti
Fresh Vegetables
Chef's Garden Salad
Cheese and Fruit Board
Cheese Tortellini Salad
Bread and butter*

DELUXE BRUNCH BUFFET 19.

Minimum 40 people

*Carved Glazed Ham
Elegant Cheese and Fruit Board
Beef Burgundy
Buttered Egg Noodles
Assorted Danish
Scrambled Eggs & Eggs with fixins
Homefries
Bacon, and sausage
Coffee Included*

CARVED SMOKED SALMON (for 40) \$90.

Carved and served on crackers with capers and red onion or served with bagels and cream cheese at brunch.

BRUNCH AVAILABLE!

Served 11 am or noon, please call for menu details

SALADS

GARDEN SALAD with house-made vinaigrette or creamy garlic dressing 5.95

CAESAR SALAD the classic preparation 7.95

SHAVED KALE SALAD—Red pepper vinaigrette, baby heirlooms, blood orange, goat cheese, and toasted almonds 8.95

LUNCHEON SELECTIONS

Hot entrees served with garden salad, bread and butter, and veggie/potato where appropriate.

CHICKEN BREAST MARSALA

sautéed with mushroom, onion, Marsala, chicken stock demi-glace 18.95

CHICKEN MILANESE

breaded and sautéed with an arugula salad 18.95

CHICKEN PICATTA

dipped in egg and Romano Cheese, sautéed with lemon juice and parsley 18.95

CHICKEN LUIGI Think Chicken Marsala with a touch of house Marinara sauce. Great marriage. 18.95

CAESAR SALAD with grilled chicken or shrimp 14.95 / 17.95

CHICKEN TARRAGON SALAD with walnuts, celery, grapes, sour cream dressing 15.95

VEAL FLORENTINE breaded veal cutlet with fresh spinach and melted provolone 19.95

BOSTON SCROD gently broiled with lemon and butter 18.95

SCROD ROMANO topped with a garlicky cheese, bread crumb topping 19.95

HONEY BROILED SALMON served atop steamed spinach 19.95

PENNE ROMANO with chicken, prosciutto, peas in a Romano cream sauce 18.95

RIGATONI with spicy Italian sausage, calamata olives and plum tomatoes 17.95

MARINATED ROAST PORK TENDERLOIN with a honey sesame seed glaze 21.95

SLICED BEEF TENDERLOIN roasted with a Cabernet Sauvignon wine sauce 29.95

Limit 3 choices

DESSERTS

All of our desserts are made in house and include cakes, cookies, and several other pastries sure to please.

ALCOHOLIC BEVERAGES

Full service Bar is available on a cash (pay as you go) or tab basis. Open bar includes all well and call liquors, but not premium or super premium brands.

Party Punch Bowls:

Fruit Punch

Sangria Punch

White Wine Punch