

MARCO POLO RESTAURANT & TAVERN, INC.

Italian- Continental Cuisine since 1934

527 Morris Avenue, Summit N.J. 07901 * (908) 277-4492, FAX (908) 273- 9559

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GROUP DINNER MENU PRIX FIXE

Minimum 10 people

Appetizer

(Served Family Style)

Italian Antipasto

Mozzarella Cheese Sticks, Shoe String Zucchini, Fried Calamari & Bruschetta

Salad

Kindly choose one

Baby Greens Salad fresh Baby greens tossed with Our House Balsamic Garlic Vinaigrette

Greek Salad Baby greens & Tomatoes topped with crumbled Feta cheese, Calamata olives and our house dressing

Romaine Caesar Salad Romaine lettuce with seasoned Croutons in our homemade Caesar dressing, topped with freshly grated Parmesan cheese

Entrees

Kindly Select up to Four

Penne Vodka imported Quill-shaped pasta tossed in a creamy Vodka Tomato sauce with Mixed Mushrooms and fresh Basil.....21.95

Tortellini alla Panna fresh pasta Rings stuffed with Meat and Italian cheeses folded in a savory Alfredo sauce with Peas and Prosciutto Ham.....21.95

Lobster Ravioli Jumbo pasta pillows stuffed with a blend of Lobster and Italian cheeses folded in a creamy Seafood Tomato sauce.....24.95

Chicken Parmigiana boneless breast of Chicken lightly breaded and baked with Marinara sauce and Mozzarella cheese. Complemented with Penne pasta.....24.95

Chicken Balsamico Sautéed Boneless Breast of Chicken with Fresh Mixed Mushrooms, Shallots & a hint of Garlic in a light Balsamic Demi glaze. Served over Angel Hair24.95

Salmon Filet broiled with a Dill Lemon Wine Butter Sauce or Grilled with a warm herb tomato vinaigrette Served with Potato and Fresh Vegetable29.95

Seafood Combination broiled or fried Jumbo Shrimp, Deep Sea Scallops and Filet of Flounder. Complemented with Potato and Vegetable29.95

Veal Piccata Sautéed Milk-Fed Veal, enhanced by a Light Lemon Wine Butter Sauce. with Capers and Mixed Mushrooms Served with Potato & fresh Vegetable.....29.95

Shrimp Natasha Sautéed Jumbo Shrimp in a Creamy Vodka and Italian Plum Tomato Sauce with fresh basil & Mixed Mushrooms. Served over Angel Hair Pasta29.95

Shrimp Scampi Jumbo Shrimp broiled in our Seasoned Garlic Wine Butter Sauce Served over Angel Hair Pasta.....29.95

Filet Mignon broiled in a Brandy demi-glaze and topped with Portabella Mushrooms Accompanied with Potato and Vegetable32.95

Dessert Station

Mousse Cake, Cheesecake,
Mini Cannoli, Assorted Cookies

Special Occasion Cake Available

\$3 per person additional

(3 day notice)

Beverages - served throughout meal

Soft Drink, Coffee, Tea, Cappuccino, Espresso

Draft Beer, Bottled Beer & House Wine Selections, Marco Polo Punch additional 11.95 per person

Beer, House Wine, Marco Polo Punch and Mixed Drinks additional 18.95 per person

THE ABOVE PRICES SUBJECT TO 7% TAX AND 20% GRATUITY