

**DESSERTS**

Cannoli	\$2.00/ p.p.
Tiramisu	\$4.00/ p.p.
Gift Baskets	\$40.00 & up

**SWEET TRAYS**

All hand made fresh sweets, individually cupped, with seasonal garnishes beyond the best!

Small Tray (50) Pieces	\$40.00
Large Tray (100) Pieces	\$75.00

**THIS & THAT**

Garlic Butter	\$4.00/ pint
Lisa's Walnuts	\$5.00/ pint
Lisa's Dressing	\$5.00/ pint
Salad Dressing	\$5.00/ pint
Special Sauce	\$7.00/ pint
Flavored Olive Oil	\$18.00/each
Marinara	\$5.00/ pint
Cappanatta	\$5.00/ pint
Loaf of Bread	\$2.00/ loaf
Garlic Bread	\$5.00/ loaf
China Mist Iced Tea	\$5.00/ pack

**BEVERAGES**

Coke / Diet/ Sprite/ Evian \$1.95/ p.p.  
Includes: Ice / Cocktail napkins etc.

Coffee service \$1.95/ p.p.  
Includes: pot / cream / sugar / stirrers etc.

MASI wine \$220.00 / case  
Modello Delle Venezie  
Masianco

**ALA CARTE SERVICES**

Delivery & Set Up	\$100.00
Delivery Per Hour <small>(Monday - Friday A.M.)</small>	\$30.00
Weekend Delivery	\$50.00/ each
Servers	\$12.00 / per hour, minimum \$100.00 plus 18% of bill
Chafing Dishes	\$20.00/ each
Sterling Silver/ Silver	\$2.00/ per guest
China/Silver	\$6.00/ per guest
Silverware wraps	\$1.00/ per guest
Premium Paper	\$2.00/ per guest
Linen Skirting	\$1.00/ per guest
Bar Set Up	\$2.00/ per guest
Moving Furniture	approx. \$100.00
Preliminary Set Up	approx \$50.00
Glassware/ Mugs	\$2.00/ per guest
Table Centers	\$2.00/ each
Decorating/Organizing	\$200.00/ plus labor & cost of goods

Full Service Party Planning 20% of total bill

**FUNCTION INFORMATION**

Guest Name \_\_\_\_\_

Occasion \_\_\_\_\_

Date \_\_\_\_\_

Time \_\_\_\_\_

Count \_\_\_\_\_

Guest Address \_\_\_\_\_

w/ Zip \_\_\_\_\_

Delivery or Pick-Up \_\_\_\_\_

Menu \_\_\_\_\_

Food Cost \_\_\_\_\_

Beverage Cost \_\_\_\_\_

Labor Cost \_\_\_\_\_

Delivery Charge \_\_\_\_\_

Pick-Up Charge \_\_\_\_\_

Gratuity \_\_\_\_\_

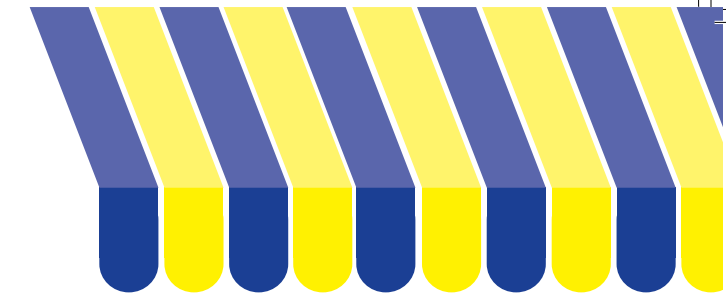
Deposit \_\_\_\_\_

Credit Card # \_\_\_\_\_

Balance \_\_\_\_\_

☉ To book your function a deposit is required. Payment in full is due 1 week prior to your function. Quotes are based on guest counts a decrease in the guest count will result in a per person cost increase. We look forward to making your event fabulous.

[www.mariofazios.com](http://www.mariofazios.com)



**Off Premise Catering Menu**



**Restaurant & Catering**  
**The Original**  
**Mario Fazio's**  
**Restaurant & Catering**  
**34400 Chardon Road**  
**Willoughby Hills, Ohio 44094**  
**Phone: 1/440/585/3883**  
**Fax: 1/440/585/3306**

**In Restaurant Seatings:**  
 Monday Thru Thursday 11:30 a.m. - 8:30 p.m.  
 Friday 11:30 a.m. - 9 p.m.  
 Saturday 5:00 p.m. - 9:00 p.m.

**Private Parties**  
 Sunday & Saturday Afternoons

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**WE LOVE A SPECIAL OCCASION!  
ESPECIALLY AT MARIO FAZIO'S!  
PARTY PACKAGES**

\*10 Person Minimum on all catering orders

**PACKAGE #1**

Lemon Chicken  
Cavatelli Marinara  
Lisa's Salad \$ 7.00/ p.p.

**PACKAGE #2**

Lemon Chicken  
**Your Choice of One**  
 Roast Beef Marsala  
 Sausage Peppers & Onions  
 Eggplant

Cavatelli Marinara  
Oven Roasted Potato  
Green Bean Casserole  
Choice Of Salad  
Rolls & Butter \$12.00/ p.p.

**PACKAGE #3**

Crabcakes with Spicy Sweet Red Pepper Sauce  
Lemon Chicken Medallions  
Sausage Peppers & Onions  
Artichoke Stuffed Mushrooms  
Lisa's Salad  
Fresh Fruit & Cheese Display  
Pasta Salad Olio  
U.S.A. Antipasta  
Rolls & Butter \$17.00/ p.p.

**PACKAGE #4**

Assorted Crostini Toast  
Jumbo Shrimp Cocktail  
Lisa's Salad  
Capri Salad  
Chicken Medallion  
Beef Tenderloin  
Cavatelli  
Oven Roasted Potato  
Green Beans Olio  
Rolls & Butter \$35.00/ p.p.

**Hors d'Oeuvres**

**FABULOUS PRESENTATIONS**

*Small 8 to 10 Guests / \$80.00 each*  
*Grande 15 to 20 Guests / \$160.00 each*

**ANTIPASTA** - A real crowd pleaser, great for game days! Smoked ham, salami, pepperoni, prosciutto, asiago, provolone, gorgonzola, roasted red peppers, Italian olives, artichoke hearts, eggplant, red grapes, candied walnuts, capri salad, crostini toasts & our Italian salsa.

**CROSTINI** - A perfect compliment to fabulous wine! Red grapes, assorted fancy nuts, crostini toasts & our Italian salsa, provolone cheese, asiago cheese and gorgonzola.

**HOT**

	Half Pan 8 to 10 Guests	Full Pan 15 to 20 Guests
Eggplant Parmesan	\$29.95	\$75.00
Sausage Peppers & Onions	\$29.95	\$75.00
Sausage & Mushroom Marsala	\$29.95	\$75.00
Clams Olio w/	\$39.95	\$79.95
Artichoke Stuffed Mushrooms	\$19.95	\$39.95
Calamari Fritte' w/ Marinara	\$24.95	\$49.95
Fried Provolone Rounds w/	\$24.95	\$49.95
Roasted Peppers		
Crab Cakes w/ Spicy Roasted	\$35.95	\$69.95
Sweet Red Pepper Cream Sauce		
Italian Wedding Soup w/ Mini	\$24.95	\$49.95
Meatballs, Chicken & Pastini		

**COLD SALAD PRESENTATION**

Small bowl 8 to 10 guests \$30.00  
 Large bowl 15 to 20 guests \$60.00

**Your Choice:**

Lisa's Salad  Mario's House  
 Caesar  U.S.A. Antipasta  
 Capri (seasonal)  Fresh Fruit Display (seasonal)  
 Roasted Sweet Potato  Pasta Primavera  
 Pasta Olio w/ Pine Nuts & Sun Dried Tomato

**COLD MEAT PRESENTATION**

The ultimate deli experience!

Roast Beef, Poached Chicken, Smoked Ham, Genoa Salami, Provolone, Capri Salad, Roasted Vegetables, Olives, Pickles, Oven Roasted Potato Salad, Condiments, Assorted Fresh Breads \$8.95 per guest

**ENTREES**

Chicken Lemon or Parmesan \$4.00/ p.p.  
Chicken Piccata or Marsala \$6.00/ p.p.  
Veal Cutlet Parmesan \$6.00/ p.p.  
Veal Cutlet Specialty \$8.00/ p.p.  
Beef Tenderloin \$175/ whole (about 7#)  
Roast Beef \$4.00/ p.p.  
Eggplant Parmesan \$4.00/ p.p.  
Sausage Peppers & Onions \$3.00/ p.p.  
Meatballs (2) \$2.00/ p.p.  
Beef Braciola \$4.50/ p.p.

**ACCOMPANIMENTS**

Penne or Cavatelli w/ Meatsauce \$2.50/ p.p.  
w/ Marinara \$2.00/ p.p.  
w/ Tomato Vodka Sauce \$3.00/ p.p.  
w/ Alfredo \$3.00/ p.p.  
w/ Red Pepper Cream sauce \$3.00/ p.p.  
Ravioli Tomato Alfredo \$3.00/ p.p.  
Oven Roasted Potato w/ Artichokes & Scalloped Potato \$3.00/ p.p.  
Risotto \$3.00/ p.p.  
Green Beans Olio \$2.00/ p.p.  
Broccoli Au gratin \$2.00/ p.p.  
Asparagus Market  
Assorted Bread Basket \$2.00/ p.p.  
Rolls & Butter \$1.00/ p.p.  
Crostini Tray  
small - 30 pieces w/ 2 pints of Italian salsa 25.00  
large - 70 pieces w/ 4 pints of Italian salsa 50.00

**PASTA SPECIALTIES**

Small pan 8 to 10 guests \$30.00  
Large pan 15 to 20 guests \$75.00

**Traditional Lasagna**  
Meatsauce, ricotta, provolone

**Mediterranean Lasagna**  
Eggplant, roasted red peppers, ricotta, provolone

**Chicken & Lasagna**  
Tomato alfredo sauce, chicken breast, ricotta, provolone

**Berts Ravioli**  
Cheese ravioli, garlic sauce, tomato, mushroom, hot peppers, pepperoni

**Ravioli Tomato Alfredo**  
Cheese ravioli, tomato alfredo, asiago

**Penne Bolognese**  
Tomato alfredo meatsauce, asiago

**Penne Primavera**  
Olio sauce, pinot grigio, broccoli, peas, tomato, sundried tomato, carrots, red peppers

**SEAFOOD PASTA SPECIALTIES**

Small pan 8 to 10 guests \$ 60.00  
Large pan 15 to 20 guests \$120.00

**Lobster & Shrimp Escarole**  
Alfredo sauce, ricotta, provolone

**Lobster & Shrimp Risotto**  
Creamy Italian rice, marsala, asiago

**SHEET PIZZA**

Choice of Red or white sauce with provolone cheese \$18.00  
Traditional Toppings \$ 6.00  
Up Town Toppings \$15.00  
Specialties \$40.00

**MIKE WATTS PIZZA \$60.00**

Great for appetizers, 8 strips of specialty Pizza, cut in 64 bite size pieces. Impress your friends and treat yourself. (P.S. it also makes a great office gift.)

**MIKE WATTS PIZZA**

Pizza includes all of the following:

<b>*Hawaiian</b> Pepperoni, Ham, Pineapple
<b>*Stormers</b> Ricotta, Bacon, Artichokes
<b>*Cajun Shrimp</b> Spicy Shrimp w/ Provolone
<b>*Tuscany</b> Prosciutto, Figs, Garlic, Hot Peppers
<b>*Lobster</b> North Atlantic Claw Meat
<b>*Nancy's</b> Chicken, Red Peppers
<b>*Lisa's</b> Sausage, Hot peppers, Tomato, Eggplant
<b>*Deluxe</b> Pepperoni, Sausage, Mushroom, Onion, Green Peppers, Olives