

PASTA

CHICKEN, BROCOLLI, & FUSILLI

In a garlic cream sauce

HOT BABY SHELLS

In a marinara sauce tossed with hot cherry peppers & sharp provolone

TORTELLINI

With mushrooms and prosciutto in a basil cream sauce

LASAGNA

Your choice of beef, sausage, pepperoni, seafood or vegetarian in our red or Alfredo sauce

STUFFED SHELLS

With homemade sauce & mozzarella cheese

BAKED ZITI

Try it with crisp pepperoni tossed in!

EGGPLANT PARMESAN

BEANS & GREENS

Tossed in olive oil & garlic with beans and spinach

PENNE NORMA

Penne tossed with cherry tomatoes, battered eggplant, with marinara sauce, garnished with a dollop of ricotta cheese

PENNE A LA VODKA

OUR FAMOUS EIGHT CHEESE MAC & CHEESE

PASTA PRIMAVERA

Fresh seasonal vegetables sauteed in olive oil and white wine

RAVIOLI POMPARDORA

Chunky marinara with spinach, red onions, and broccoli

MEXICAN

TACO BAR

Soft or hard tacos with all the fixin's

QUESADILLA BAR

Beef, chicken or vegetarian with black beans, Mexican cheese, salsa, sour cream, fresh cilantro then add any other fixin's you like

ENCHILADAS

Beef, chicken, & vegetable with cheese, your choice

MEXICAN SPUDS

Baked potatoes stuffed with Mexican cheese, corn, tomatoes, black beans and red peppers

CHEESY CHORIZO FRITTATA

BIG FAT OVERSTUFFED BURRITO

Chicken, beef, or veggie topped with queso blanco

SHRIMP TOSTADAS

Crispy tortillas, topped with shrimp, pico de gallo, avocado, and cheese

MORE TRADITIONAL MEALS AVAILABLE

BEEF

FILET MIGNON

Encrusted with black pepper & fresh garlic

GREEK TENDERLOIN

Filet stuffed with feta cheese & spinach, topped with shallots and white wine

FILET MARSALA

Tenderloin medallions grilled to perfection with Portobello mushrooms, roasted garlic in marsala wine

LONDON BROIL

NEW YORK STRIP OR RIB EYE STEAK

Grilled to perfection

SHEPHERD'S PIE

IRISH BEEF STEW

POULTRY

AUTUMN CHICKEN

Tender breast topped with dried apricot, golden raisins, fresh mushrooms, tomatoes and spinach with cider glaze

MONTERREY JACK CHICKEN BREAST

Smothered with shitake mushrooms, bacon, and jack cheese accompanied by honey mustard sauce

CHICKEN MARSALA

Boneless breast sautéed in marsala wine & garlic, with mushrooms

GREEK CHICKEN BREAST

Stuffed with feta cheese & spinach, topped with shallots and white wine

CHICKEN PICOTTA

Tender breast sautéed in garlic, lemon & capers

CHICKEN FLORENTINE

Chicken breast topped with Swiss cheese and spinach then smothered in light cheddar Dijon sauce

CHICKEN PARMESAN

Seasoned, breaded breast covered in gourmet homemade red sauce, smothered with Italian cheeses

MARINATED CHICKEN BREAST

Tender and juicy, marinated in Italian spices and grilled to perfection

CHICKEN OSCAR

Tender breast topped with crab meat and asparagus and drizzled with hollandaise sauce

MARILU'S CATERING

BINGHAMPTON, NY



30 Emma St.,
Binghamton, NY, 13905
(607) 770-9501
mariluscatering.net

APPETIZERS

SPANAKOPITA

Spinach & Feta Cheese wrapped in puff pastry

FLATBREAD PIZZA

Topped with any combo you can think of

PULLED PORK

Pork barbecue on homemade banana bread

BITE SIZE REUBEN'S

Corned beef, thousand island, sauerkraut, on mini rye toast

HONEY PORK & MANGO KABOBS

Marinated pork tenderloin in a blend of tropical fruit

TERIYAKI BEEF KABOBS

Grilled Beef tenderloins topped with toasted sesame seeds

GREEK CHICKEN MEATBALLS

Rolled with feta cheese, spinach, and chicken sausage

ITALIAN MEATBALLS

In our homemade red sauce

SWEDISH MEATBALLS

Baked in a light brown sauce

MEATBALLS STUFFED WITH BLEU

CHEESE

topped with garlic cream sauce

SLIDERS - CHOOSE FROM BEEF,

BUFFALO CHICKEN, SAUSAGE, BLACK

BEAN, NASHVILLE HOT CHICKEN,

Skip the bread

GRILLED "JERK" SHRIMP & PINEAPPLE

SKEWERS

SHRIMP COCKTAIL

Made with our spicy cocktail sauce

STUFFED MUSHROOMS

Greek, crab, pepperoni & sausage, three cheese, or bacon & cheddar

STUFFED PORTOBELLO MUSHROOMS

With spinach and sun-dried tomatoes

VEGETABLE PLATTER

Choice of one dip: Carrot dip, Ranch, Onion & chive, Dipping Dilly or Hoppin Jalapeno

ASSORTED CHEESE & CRACKER TRAY

FRUIT TRAY WITH YOGURT DIP

ASPARAGUS

Wrapped in prosciutto & boursin cheese

DEVEILED EGGS

ROASTED RED PEPPER HUMMUS

Pita bread with crisp cucumber slices and fresh dill

WHIPPED RICOTTA & HONEY CHRISTINI

ZUCCHINI SLIDER BITES

Skip the bread

SALADS

HOMEMADE DRESSING'S CHOICES: BALSAMIC ITALIAN, RASPBERRY VINAIGRETTE, RANCH, GREEK, RASPBERRY VINAIGRETTE

TOSSED SALAD

Never bagged lettuce, always fresh!

CAESAR SALAD

CHILLED GREEK TORTELLINI SALAD

Feta, olives, scallions, lemon, oil & vinegar

SPINACH SALAD

Crumbled bacon, craisens, egg, and raspberry vinaigrette

PASTA SALAD

Vegetarian (Meat can be added)

BOW-TIE PASTA SALAD

With shrimp, fresh ginger, cilantro, red onion, & carrots

HOT GERMAN POTATO SALAD

Made with cheese & bacon

ROASTED SWEET POTATO SALAD

Oven roasted sweet potatoes with roasted red peppers, cilantro, and scallions

MACARONI SALAD

COLESLAW

Choose between traditional, avocado, pineapple, and apple slaw

TRADITIONAL GREEK SALAD OR WINTER

GREEK SALAD WITH ROASTED VEGGIES

ROSA MARINA (ORZO)

With grilled vegetables and white beans

STEAK & CITRUS SALAD

CHICKEN SPIEDIE SALAD

Try our chicken spiedie bar!

DIPS & SPREADS

SOUTHWESTERN CHEESECAKES

Cheddar cheese, sour cream, cream cheese with green chilies or Jalapenos, baked and served with nachos and salsa

BLACK BEAN DIP

Black beans, corn, tomatoes, garlic, fresh cilantro and pepper jack & cheddar cheeses

GUACAMOLE

Mild to fiesta style

HAVARTI & SUN-DRIED TOMATO

CHEESECAKE DIP

Sun-dried tomatoes, green onions, cream cheese, herbs and Havarti cheese served with assorted crackers

HOT FETA & ARTICHOKE DIP

Marinated artichoke hearts with feta, parmesan and a touch of Tabasco for that extra kick!

ROASTED GARLIC & RED BELL PEPPER DIP

SPINACH & VEGETABLE DIP

Perfect in a bread boat!

CARROT DIP

Fabulous with veggies! Creamy dip with a hint of soy & horseradish

VEGGIES

VEGETABLE MEDLEY

Cauliflower, broccoli and carrots-cheese sauce optional

ITALIAN STYLE

Zucchini, yellow squash, garlic, red onions all sautéed in olive oil and butter

GREEN BEANS

Topped with melted feta cheese and hot red pepper flakes

GRILLED MARINATED VEGGIES

HOMEMADE BAKED BEANS

Bits of bacon or vegetarian

HARVARD BEETS

Better than grandma made them!

ROASTED BUTTERNUT OR ACORN SQUASH

GRILLED ASPARAGUS

ROASTED GLAZED CARROTS

STARCHES

TWICE BAKED POTATOES

COUSCOUS

Great alone or with grilled veggies

SALT POTATOES

RICE & BEANS

ROSEMARY ROASTED POTATOES

GARLIC MASHED POTATOES

BAKED SWEET POTATOES

Or tray them twice baked

POTATO BAR WITH ALL THE FIXES

Russet or Sweet Potatoes

CARVING STATIONS

SPIRAL HAM

With Dijon mustard sauce

ROASTED TURKEY BREAST

With cranberry mayonnaise

BEEF TENDERLOIN

With horseradish sauce

SEASONED PORK ROAST

So good it stands alone

LONDON BROIL

PORK TENDERLOIN

Topped with a blackberry sauce

PORK

STUFFED PORK CHOPS
BARBECUED PORK TENDERLOIN

Rolled in macadamia nuts

PEACH PORK CHOPS

Boneless center cut chops seared and served in a
caramelized peach liqueur sauce

MARILU'S FAMOUS PULLED PORK

Tender pork, slow roasted in our homemade barbecue sauce

LAMB

MARINATED GRILLED LAMB CHOPS
HAZELNUT ENCRUSTED RACK OF LAMB
LAMB SLIDERS WITH MINT PESTO

BARBEQUE

FINGER LICKIN' FALLIN' OFF THE BONE,
MELT IN Y'R MOUTH RIBS

QUARTER/HALF CHICKENS

Always moist, never dry

SPIEDIES

Chicken, pork, lamb, or beef

NY STRIP OR DELMONICO STEAK
SAUSAGE, PEPPERS & ONIONS, BURGERS
AND DOGS

BBQ JACK-FRUIT SANDWICHES

BLACK BEAN BURGERS

TURKEY BURGERS

PIG ROAST

FRESH BASTED PIG

BAKED ZITI

SALT POTATOES

BAKED BEANS

CHOICE OF 2 SALADS

Mac, Pasta, Potato, or Tossed

ROLLS & HOMEMADE BBQ SAUCE

SPINACH & VEGMARINATED CHICKEN

BREASTETABLE DIP

SEAFOOD

GRILLED SWORDFISH

SALMON

In a creamy orange dill sauce or grilled with a maple honey dijon
glaze

BAKED CODD OR HADDOCK

SURF & TURF

Filet mignon, shrimp, clams and crab meat tossed with a red cream
sauce over linguine

GRILLED TUNA STEAKS

ORANGE ROUGHY

Broiled in Cajun Style or chardonnay & garlic sauce

GRILLED SEA BASS

STEAMED LITTLE NECK CLAMS

PECAN ENCRUSTED COD FILETS

SHRIMP SCAMPI

Pan seared shrimp with garlic, white wine, and fresh herbs

BREAKFAST

THE CLASSIC BREAKFAST FOR \$10.75

Scrambled eggs, bacon, pastry, fruit, coffee, or orange juice

OMELET STATION

Build your own! Mushrooms, onion peppers, tomato, cheese, broccoli,
etc.

OVEN ROASTED POTATOES

Seasoned to perfection

CRISPY BACON/GRILLED HAM OFF THE
BONE/SAUSAGE

PANCAKES OR FRENCH TOAST

ASSORTED MINI MUFFINS OR DANISH

BAGELS WITH CREAM CHEESE

JUICE & COFFEE

QUICHE

BREAKFAST BURRITOS

HOMEMADE DESSERTS

GRANDMA'S WHISKEY CAKE

CHOCOLATE CHIP CAKE

BANANA CAKE WITH CREAM CHEESE

FROSTING

HOMEMADE BROWNIES

CHOCOLATE SHEET CAKE WITH CINNAMON

MOCHA FROSTING

WEIGHT WATCHERS CHOCOLATE OR

SPICE CAKE MUFFINS

ASSORTED COOKIES

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