

# PASTA

## CHICKEN, BROCCOLI, & 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

## DEVILED 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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Leave us a review on Google! Scan the QR Code to find our Google Business Listing!

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