Cotali Mar
RESTAURANTE

Italian Theme Table: served with Garlic Bread & Parmesan Cheese
Minimum 50 persons
Oven Baked Lasagna $7.95 per person
Chicken Broccoli Alfredo $9.25 per person
Penne Pasta in Vodka Cream Sauce $6.25 per person
Penne Pasta Primavera $5.25 per person
Buffalo Chicken Mac & Cheese $8.95 per person
Spaghetti & Meatballs $9.95 per person

Diner Theme Table: $8.95 per person
Minimum of 75 persons
Choose Two Items:
Traditional Bone Deep Fried in Chicken Wings
Salted French Fries
Cheeseburger Sliders
Mac & Cheese Bites
Ball Park Beef Angus Hot Dogs with Steamed Bun
Nacho Cheese & Chips

Extra Large Pizza Table $9.95 per person
Minimum order for 50 persons
Choose two:
Traditional Cheese Pizza, Pepperoni & Cheese, Chourico & Pepper Pizza

6 Foot Long Subs: $225.00 each
Italian Grinder, Ham & Cheese, Turkey & Cheese, Veggie Lovers served with Potato Chips
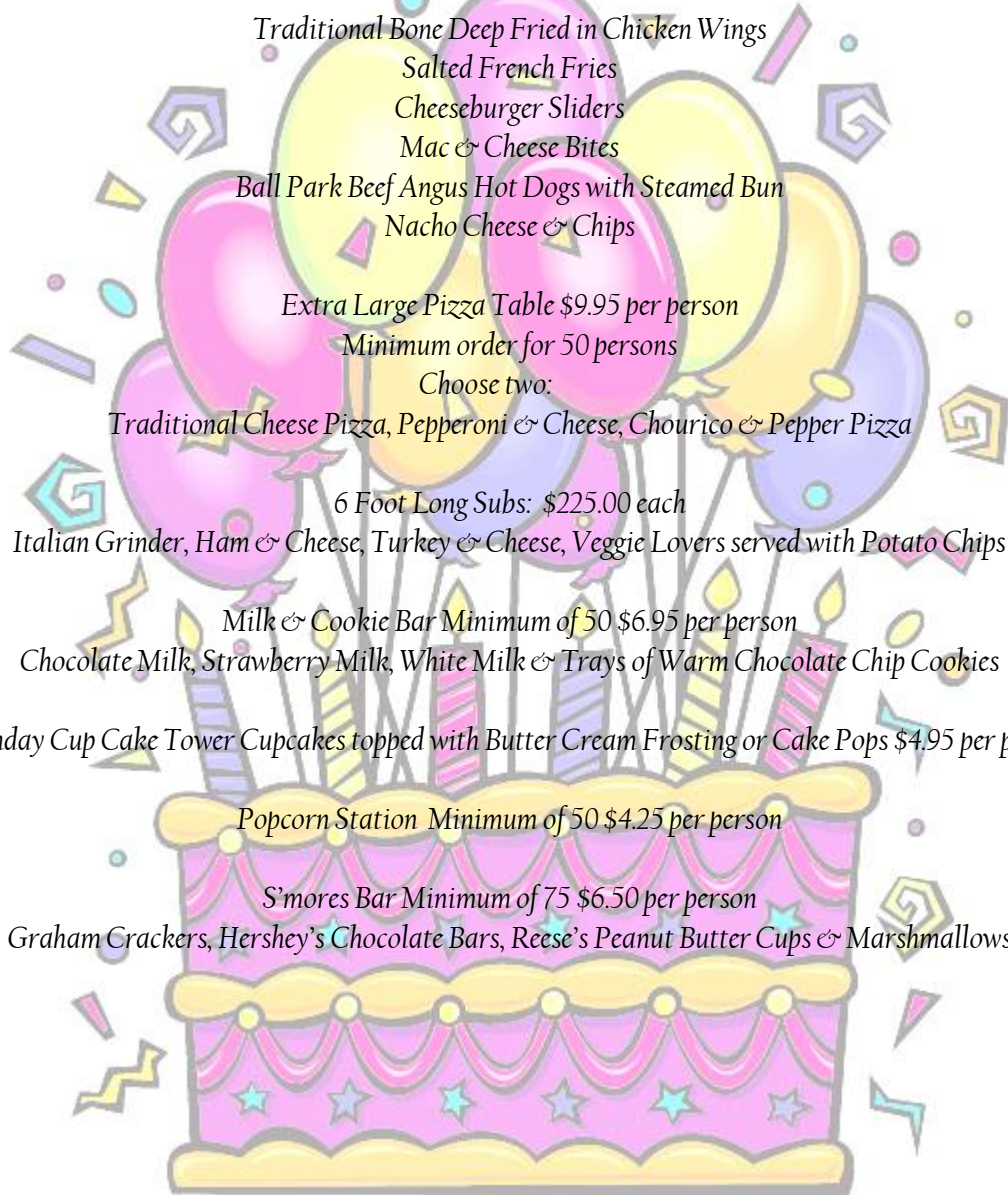
Milk & Cookie Bar Minimum of 50 $6.95 per person
Chocolate Milk, Strawberry Milk, White Milk & Trays of Warm Chocolate Chip Cookies

Birthday Cup Cake Tower Cupcakes topped with Butter Cream Frosting or Cake Pops $4.95 per person

Popcorn Station Minimum of 50 $4.25 per person

S'mores Bar Minimum of 75 $6.50 per person
Graham Crackers, Hershey's Chocolate Bars, Reese's Peanut Butter Cups & Marshmallows

Buffet Selections:

*Choose 2 Entrees: $27.95, 3 Entrees: $34.95 Minimum of 50 persons required for all Buffets. All Buffets include Chef's Selection of Soup, House Salad, Fresh Baked Bread, Butter, Starch and Vegetable of the Day & Coffee Station * Not available for Saturday Evening Weddings*

Chicken Madeira - *Sautéed boneless chicken breast with spinach, cherry tomatoes & baby bellas finished in a Madeira wine sauce*

Chicken Cotali Mar - *Grilled chicken breast with pineapple topped with a balsamic glaze, served with house rice and vegetable*

Roasted Chicken - *Roasted marinated chicken served with roasted potatoes and vegetable*

Chicken Mozambique - *Boneless cubed chicken breast sautéed in a Mozambique sauce*

Chicken Piccata - *Pan-seared boneless chicken breast in a lemon butter and white wine sauce with capers*

Chicken Cognac - *Boneless chicken breast sautéed with sun-dried tomatoes finished in a cognac sauce*

Chicken Bruschetta - *Grilled boneless chicken breast topped with fresh chopped tomatoes and basil topped with fresh mozzarella cheese & black olives*

Chicken Scampi – *Boneless chicken breast sautéed in butter, garlic and lemon*

Chicken Parmesan – *Pan-seared boneless breaded chicken breast baked in our house marinara sauce topped with fresh mozzarella cheese*

Chicken, Broccoli Alfredo - *Grilled boneless chicken breast over Penne & Broccoli topped with house Alfredo sauce*

Traditional Lasagna *served with side of meatballs*

Pork Loin - *Oven roasted marinated pork loin*

Pork, Beef or Chicken Alentejana - *Marinated beef, pork tenderloin/Chicken sautéed in a savory sauce served with fried diced potatoes, topped with steamed littlenecks*

Portuguese-style Roast Beef

Codfish Cakes served with Tartar & Valenciana Sauce

Bacalhau à Gomes de Sá - *Shredded salted cod sautéed in olive oil with potatoes, onions, and topped with crumbled boiled eggs*

Bacalhau à Bras - *Shredded cod fish casserole with onion, parsley, crumbled eggs and thinly sliced french fried potatoes*

Fish Fillet à Valenciana - *Fried breaded fish fillet topped with sautéed onion, red pepper, and green pepper*

Carving Station(s) - *Additional fees apply. Please consult your event coordinator for more information.*

All food and beverages are subject to a 6.25% State Tax, .75% Local tax and 20% House fee*
***House fee is utilized by the establishment to cover employee compensation and incidental operating expenses related to the event. All selections and pricing subject to change**

Buffet Dessert Options:

*Assorted Traditional Portuguese Pastries $28.00/dozen * Selected Plated Dessert from restaurant dessert menu*
*Assorted Cupcakes with Buttercream Frosting $36.00/dozen * Fresh Fruit Platter $39.00 per platter ***
Cake Cutting Fee $1.25 per person if Cake is provided by Host