

Di Paolo's

Weddings



28 South Broad Street Penns Grove, NJ 08069

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P (856) 299-4645

Wedding Dinner Buffet #1

Stationed Appetizers

Grilled Italian Vegetable Antipasta w/ Sharp Provolone Tray
Tomato Mozzarella Caprese Tray

Butlered Appetizers - Please Select Four

Miniature Crab Balls
Eggplant Bruschetta w/ Fig Glaze, Buffalo Mozzarella & Parma Prosciutto
Fresh Cucumber Slice topped with Marinated Baby Shrimp
Zucchini Blossom stuffed with Boursin Cheese
Filet Tips on French Baguette with Horseradish
Large Sea Scallops wrapped in Bacon
Crab stuffed Kennett Mushroom Caps
Clams Casino
Jumbo Shrimp Cocktail

Salad - Please Select One

Spinach tossed with Fresh Strawberries, Candied Walnuts & Crumbled Gorgonzola
Mixed Field Green & Romaine Tossed Salad
Classic Romaine Caesar Salad

Rolls

Garlic, Olive Oil & Rosemary Ciabatta Dinner Rolls

Pasta - Please Select One

Penne Alla Vodka with Prosciutto, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

Entrées - Please Select Three

Chicken Parmigiana, Veal Parmigiana, Chicken Marsala, Chicken Piccante, Veal Marsala, Veal Piccante, Pork Tenderloin with Fig Glaze, Flounder Francese, Gourmet Roasted Turkey, Stuffed Chicken Capon Marsala, Eggplant Parmigiana, Sliced Thin Top of Round Roast Beef, Sliced Thin Porchetta, Rosemary Roasted Chicken, Roasted Salmon in Limoncello Scampi Sauce

Side Dishes - Please Select Two

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

Dessert - Please Select One

Customized Sheet Cake (Yellow, Chocolate, Marble) wording & colors of your choice, Cookie Tray, Assorted Miniature Pastries (Cannoli, Crème Puff, Eclair), Assorted Mini Cheesecakes (Plain, Cherry, Blueberry), Mini Brownies

Beverages

Bottled Water, Coke, Diet Coke, Sprite, Coffee

Upscale Plasticware

Cold Beverage Cups, Coffee Cups, Appetizer Plate, Salad Plates, Dinner Plates, Dessert Plates

Silverware

Forks, Knives, Butterknives, Spoons

China additional for 7.00 per person

Champagne Flute, Wine Glass, Water Glass, Cold Beverage Glass, Coffee Cup, Saucer, Appetizer Plate, Salad Plate, Dinner Plate, Dessert Plate, Fork, Knife, Butterknife, Spoon

Bar Glasses for Beer, Martini or other cocktails are an additional charge

Price per person 40.00

Servers 20% Gratuity up to 5 Hours

NJ State Sales Tax 7%

Wedding Dinner Buffet #2

Stationed Appetizers

Grilled Italian Vegetable Antipasta w/ Sharp Provolone Tray
Cured Meat & Cheese Antipasta Tray w/ Sharp Provolone
Tomato Mozzarella Caprese Tray

Butlered Appetizers - Please Select Six

Miniature Crab Balls
Eggplant Bruschetta w/ Fig Glaze, Buffalo Mozzarella & Parma Prosciutto
Fresh Cucumber Slice topped with Marinated Baby Shrimp
Zucchini Blossom stuffed with Boursin Cheese
Filet Tips on French Baguette with Horseradish
Large Sea Scallops wrapped in Bacon
Crab stuffed Kennett Mushroom Caps
Clams Casino
Jumbo Shrimp Cocktail

Salad - Please Select One

Spinach tossed with Fresh Strawberries, Candied Walnuts & Crumbled Gorgonzola
Mixed Field Green & Romaine Tossed Salad
Classic Romaine Caesar Salad
Candied Pecan & Mixed Field Green Salad w/ crumbled Goat Cheese & Sundried
Cherries

Rolls

Garlic, Olive Oil & Rosemary Ciabatta Dinner Rolls

Pasta - Please Select One

Lobster Ravioli, Crab Ravioli, Prosciutto & Fontina Sacchetti, Penne with Chicken & Broccoli
Rabe, Penne Toscana, Cheese Ravioli, Penne Carbonara, Penne Alla Vodka, Gnocchi Pomodoro,
Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino
with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

Entrées - Please Select Three

Chicken Marsala, Veal Marsala, Chicken Sorrento, Veal Sorrento, Stuffed Pork Tenderloin with Spinach, Roasted Peppers & Asiago, Stuffed Chicken Florentine with Spinach & Fontina Cheese in a Lemon Piccante Sauce, Chicken Piccante, Veal Piccante, Chicken Parmigiana, Veal Parmigiana, Pork Tenderloin with Fig Glaze, Flounder Francese, Gourmet Roasted Turkey, Stuffed Chicken Capon Marsala, Eggplant Parmigiana, Sliced Thin Top of Round Roast Beef, Sliced Thin Porchetta, Rosemary Roasted Chicken, Roasted Salmon in Limoncello Scampi Sauce

Side Dishes - Please Select Two

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

Dessert - Please Select One

Customized Sheet Cake (Yellow, Chocolate, Marble) wording & colors of your choice, Cookie Tray, Assorted Miniature Pastries (Cannoli, Crème Puff, Eclair), Assorted Mini Cheesecakes (Plain, Cherry, Blueberry), Mini Brownies, Fresh Fruit Tray w/ Yogurt Dipping Sauce

Beverages

Bottled Water, Coke, Diet Coke, Sprite, Coffee

Upscale Plasticware

Cold Beverage Cups, Coffee Cups, Appetizer Plate, Salad Plates, Dinner Plates, Dessert Plates

Silverware

Forks, Knives, Butterknives, Spoons

China additional for 7.00 per person

Champagne Flute, Wine Glass, Water Glass, Cold Beverage Glass, Coffee Cup, Saucer, Appetizer Plate, Salad Plate, Dinner Plate, Dessert Plate, Fork, Knife, Butterknife, Spoon

Bar Glasses for Beer, Martini or other cocktails are an additional charge

Price per person 45.00

Servers 20% Gratuity

NJ State Sales Tax 7%

Wedding Dinner Served #1

Stationed Appetizers

Grilled Italian Vegetable Antipasta w/ Sharp Provolone Tray
Tomato Mozzarella Caprese Tray

Butlered Appetizers - Please Select Four

Miniature Crab Balls
Eggplant Bruschetta w/ Fig Glaze, Buffalo Mozzarella & Parma Prosciutto
Fresh Cucumber Slice topped with Marinated Baby Shrimp
Zucchini Blossom stuffed with Boursin Cheese
Filet Tips on French Baguette with Horseradish
Large Sea Scallops wrapped in Bacon
Crab stuffed Kennett Mushroom Caps
Clams Casino
Jumbo Shrimp Cocktail

Soup - Please Select One

Italian Wedding, Pasta Fagioli, Roasted Tomato Basil, Roasted Butternut Squash Bisque,
Minestrone

Salad - Please Select One

Spinach tossed with Fresh Strawberries, Candied Walnuts & Crumbled Gorgonzola
Mixed Field Green & Romaine Tossed Salad
Classic Romaine Caesar Salad

Rolls

Garlic, Olive Oil & Rosemary Ciabatta Dinner Rolls

Pasta - Please Select One

Penne Alla Vodka with Prosciutto, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini
Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto &
Mushrooms, Cheese Ravioli, Four Cheese Lasagna

Entrées - Choose Three for Guests to Select From

Chicken Parmigiana, Veal Parmigiana, Chicken Marsala, Chicken Piccante, Veal Marsala, Veal Piccante, Pork Tenderloin with Fig Glaze, Flounder Francase, Stuffed Chicken Capon, Eggplant Parmigiana, Roasted Salmon in Limoncello Scampi Sauce, One Jumbo Lump Crabcake, Queen Cut Prime Rib

Side Dishes - Please Select Two

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

Dessert - Please Select One

Gelato, Strawberry Shortcake, Spumoni, Cheesecake, Italian Rum, Chocolate Decadent Cake, Tiramisu, Large Cannoli, Custom Cake (Yellow, Chocolate, Marble) with your choice of wording & colors

Beverages

Panna & Pellegrino Water, Coke, Diet Coke, Sprite, Coffee

Silverware

Forks, Knives, Butterknives, Spoons

China additional for 7.00 per person

Champagne Flute, Wine Glass, Water Glass, Cold Beverage Glass, Coffee Cup, Saucer, Appetizer Plate, Salad Plate, Dinner Plate, Dessert Plate, Fork, Knife, Butterknife, Spoon

Bar Glasses for Beer, Martini or other cocktails are an additional charge

Price per person 45.00

Servers 20% Gratuity

NJ State Sales Tax 7%

Wedding Dinner Served #2

Stationed Appetizers

Grilled Italian Vegetable Antipasta w/ Sharp Provolone Tray
Cured Meat & Cheese Antipasta Tray w/ Sharp Provolone
Tomato Mozzarella Caprese Tray

Butlered Appetizers - Please Select Six

Miniature Crab Balls
Eggplant Bruschetta w/ Fig Glaze, Buffalo Mozzarella & Parma Prosciutto
Fresh Cucumber Slice topped with Marinated Baby Shrimp
Zucchini Blossom stuffed with Boursin Cheese
Filet Tips on French Baguette with Horseradish
Large Sea Scallops wrapped in Bacon
Crab stuffed Kennett Mushroom Caps
Clams Casino
Jumbo Shrimp Cocktail

Soup - Please Select One

Cream of Asparagus with Crab, Cream of Mushroom with Crab, Italian Wedding, Pasta Fagioli,
Roasted Tomato Basil, Roasted Butternut Squash Bisque, Minestrone

Salad - Please Select One

Spinach tossed with Fresh Strawberries, Candied Walnuts & Crumbled Gorgonzola
Mixed Field Green & Romaine Tossed Salad
Classic Romaine Caesar Salad
Candied Pecan & Mixed Field Green Salad w/ crumbled Goat Cheese & Sundried Cherries
Crab & Avocado Salad
Shrimp Tempura Caesar Salad

Rolls

Garlic, Olive Oil & Rosemary Ciabatta Dinner Rolls

Pasta - Please Select One

Lobster Ravioli, Crab Ravioli, Prosciutto & Fontina Sacchetti, Penne with Chicken & Broccoli Rabe, Penne Toscana, Cheese Ravioli, Penne Carbonara, Penne Alla Vodka, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

Entrées - Choose Three for Guests to Select From

Chicken Marsala, Veal Marsala, Chicken Sorrento, Veal Sorrento, Stuffed Pork Tenderloin with Spinach, Roasted Peppers & Asiago, Stuffed Chicken Florentine with Spinach & Fontina Cheese in a Lemon Piccante Sauce, Chicken Piccante, Veal Piccante, Chicken Parmigiana, Veal Parmigiana, Pork Tenderloin with Fig Glaze, Flounder Francese, Stuffed Chicken Capon Marsala, Eggplant Parmigiana, Roasted Salmon in Limoncello Scampi Sauce, One Jumbo Lump Crabcake, Queen Cut Prime Rib

Side Dishes - Please Select Two

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

Dessert - Please Select One

Gelato, Strawberry Shortcake, Spumoni, Cheesecake, Italian Rum, Chocolate Decadent Cake, Tiramisu, Large Cannoli, Custom Cake (Yellow, Chocolate, Marble) with your choice of wording & colors

Beverages

Panna & Pellegrino Water, Coke, Diet Coke, Sprite, Coffee

Silverware

Forks, Knives, Butterknives, Spoons

China additional for 7.00 per person

Champagne Flute, Wine Glass, Water Glass, Cold Beverage Glass, Coffee Cup, Saucer, Appetizer Plate, Salad Plate, Dinner Plate, Dessert Plate, Fork, Knife, Butterknife, Spoon

Bar Glasses for Beer, Martini or other cocktails are an additional charge

Price per person 55.00

Servers 20% Gratuity

NJ State Sales Tax 7%