

Di Paolo's

Weddings

Off-Premise



Darin Fong

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Wedding Dinner Buffet #1
50 people minimum

Stationed Appetizers - Select Two

Grilled Italian Vegetable Antipasta w/Sharp Provolone
Tomato Mozzarella Caprese Tray
Shrimp Cocktail
Traditional Tomato Bruschetta
Assorted Gourmet Cheese Display
Assorted Italian Meat & Cheese Antipasta
Fresh Fruit Display

Butlered Appetizers - Select Three

Miniature Crab Balls
Large Sea Scallops wrapped in Bacon
Crab Stuffed Kennett Mushroom Caps
Beef Franks in Puff Pastry
Prosciutto, Melon & Grape Skewers
Cream Cheese, Sun-dried Tomato & Prosciutto Wrapped Asparagus
Coconut Shrimp with Pineapple Cilantro Sauce
Filet Tips on French Baguette with Horseradish
Clams Casino
Philly Cheesesteak Spring Rolls

Salad - Select One

Classic Romaine Caesar with Shaved Parmigiano & Croutons
Fresh Spinach with strawberries, crumbled gorgonzola
& candied walnuts
Mixed Field Green & Romaine Tossed
Greek Salad with chopped lettuce, onions, peppers, feta cheese &
kalamata olives

Rolls

Garlic, Olive Oil & Rosemary Ciabatta

Pasta - Select One

Penne Alla Vodka with prosciutto *Large Cheese Ravioli*
Penne Shrimp Scampi *Gnocchi Pomodoro*
Stuffed Shells *Sacchetti in a Basil Pesto Sauce*
Eggplant Parmigiana *Tortellini Michellino*

Entrees - Select Two

Chicken Parmigiana *Chicken Marsala* *Roasted Turkey*
Chicken Capon Marsala *Roasted Salmon in Limoncello Sauce*
Sliced Thin Hot Roast Beef *Chicken Piccante*
Flounder Francaise *Stuffed Roasted Pork Tenderloin*
Veal Parmigiana *Veal Marsala* *Veal Piccante*
Meatballs *Sausage Peppers & Onions*
Chicken Florentine *Veal Scallopine* *Roasted Chicken*

Side Dishes - Select Two

Roasted Vegetable Medley *Garlic Mashed Potatoes* *Risotto*
Roasted Potatoes *String Beans* *Steamed Broccoli*
String Bean & Potato Mix *Mac N' Cheese* *Scalloped Potatoes*
Stuffed Roasted Pepper with Rice

Dessert

Assorted Miniature Pastries (Cannoli, Creme Puff, Eclair)
(Cake Cutting Fee for Wedding Cake Included)

Beverages

Soda, Iced Tea, Bottled Water, Coffee

Linens for Food, Guest Tables & Napkins - additional
Silverware - Forks, Knives & Spoons
Upscale Plasticware - included

Price Per Person 45.00
Price Per Person with China 55.00
(plus NJ Sales Tax 6.625%)
May add on a Carving Station - \$100 per Carver

Wedding Dinner Buffet #2
50 people minimum

Stationed Appetizers - Select Three

Grilled Italian Vegetable Antipasta w/Sharp Provolone
Tomato Mozzarella Caprese Tray
Shrimp Cocktail
Traditional Tomato Bruschetta
Assorted Gourmet Cheese Display
Assorted Italian Meat & Cheese Antipasta
Fresh Fruit Display

Butlered Appetizers - Select Four

Miniature Crab Balls
Large Sea Scallops wrapped in Bacon
Crab Stuffed Kennett Mushroom Caps
Beef Franks in Puff Pastry
Prosciutto, Melon & Grape Skewers
Cream Cheese, Sun-dried Tomato & Prosciutto Wrapped Asparagus
Coconut Shrimp with Pineapple Cilantro Sauce
Filet Tips on French Baguette with Horseradish
Clams Casino
Philly Cheesesteak Spring Rolls

Salad - Select One

Classic Romaine Caesar with Shaved Parmigiano & Croutons
Fresh Spinach with strawberries, crumbled gorgonzola
& candied walnuts
Mixed Field Green & Romaine Tossed
Greek Salad with chopped lettuce, onions, peppers, feta cheese &
kalamata olives

Soup - Select One

<i>Italian Wedding</i>	<i>Tuscan Vegetable Minstrone</i>
<i>Cream of Asparagus</i>	<i>Cream of Mushroom</i>
<i>Pasta Fagioli</i>	<i>Lobster Bisque</i>

Rolls

Garlic, Olive Oil & Rosemary Ciabatta

Pasta - Select One

<i>Penne Alla Vodka with prosciutto</i>	<i>Large Cheese Ravioli</i>
<i>Penne Shrimp Scampi</i>	<i>Gnocchi Pomodoro</i>
<i>Stuffed Shells</i>	<i>Sacchetti in a Basil Pesto Sauce</i>
<i>Eggplant Parmigiana</i>	<i>Tortellini Michellino</i>

Entrees - Select Two

<i>Chicken Parmigiana</i>	<i>Chicken Marsala</i>	<i>Roasted Turkey</i>
<i>Chicken Capon Marsala</i>	<i>Roasted Salmon in Limoncello Sauce</i>	
<i>Sliced Thin Hot Roast Beef</i>	<i>Chicken Piccante</i>	<i>Prime Rib</i>
<i>Flounder Francaise</i>	<i>Stuffed Roasted Pork Tenderloin</i>	
<i>Veal Parmigiana</i>	<i>Veal Marsala</i>	<i>Veal Piccante</i>
<i>Meatballs</i>	<i>Sausage Peppers & Onions</i>	
<i>Chicken Florentine</i>	<i>Veal Scallopine</i>	<i>Roasted Chicken</i>

Side Dishes - Select Two

<i>Roasted Vegetable Medley</i>	<i>Garlic Mashed Potatoes</i>	<i>Risotto</i>
<i>Roasted Potatoes</i>	<i>String Beans</i>	<i>Steamed Broccoli</i>
<i>String Bean & Potato Mix</i>	<i>Mac N' Cheese</i>	<i>Scalloped Potatoes</i>
<i>Stuffed Roasted Pepper with Rice</i>		

Desserts - Select One

Assorted Miniature Pastries (Cannoli, Creme Puff, Eclair)
Assorted Miniature Cheesecakes
Assorted Cookies, Biscotti & Brownies
(Cake Cutting Fee for Wedding Cake Included)

Beverages

Soda, Iced Tea, Bottled Water, Coffee

Linens for Food, Guest Tables & Napkins - additional
Silverware - Forks, Knives & Spoons
Upscale Plasticware - included

Price Per Person 55.00
Price Per Person with China 65.00
(plus NJ Sales Tax 6.625%)
May add on a Carving Station - \$100 per Carver

Wedding Dinner Buffet #3

50 people minimum

Stationed Appetizers - Select Four

Grilled Italian Vegetable Antipasta w/Sharp Provolone
Tomato Mozzarella Caprese Tray
Shrimp Cocktail
Traditional Tomato Bruschetta
Assorted Gourmet Cheese Display
Assorted Italian Meat & Cheese Antipasta
Fresh Fruit Display

Butlered Appetizers - Select Six

Miniature Crab Balls
Large Sea Scallops wrapped in Bacon
Crab Stuffed Kennett Mushroom Caps
Beef Franks in Puff Pastry
Prosciutto, Melon & Grape Skewers
Cream Cheese, Sun-dried Tomato & Prosciutto Wrapped Asparagus
Coconut Shrimp with Pineapple Cilantro Sauce
Filet Tips on French Baguette with Horseradish
Clams Casino
Philly Cheesesteak Spring Rolls

Salad - Select One

Classic Romaine Caesar with Shaved Parmigiano & Croutons
Fresh Spinach with strawberries, crumbled gorgonzola
& candied walnuts
Mixed Field Green & Romaine Tossed
Greek Salad with chopped lettuce, onions, peppers, feta cheese &
kalamata olives

Soup - Select One

Lobster Bisque *Italian Wedding* *Tuscan Vegetable Minstrone*
Cream of Asparagus *Cream of Mushroom* *Pasta Fagioli*

Rolls

Garlic, Olive Oil & Rosemary Ciabatta

Pasta - Select One

<i>Penne Alla Vodka with prosciutto</i>	<i>Large Cheese Ravioli</i>
<i>Penne Shrimp Scampi</i>	<i>Gnocchi Pomodoro</i>
<i>Stuffed Shells</i>	<i>Sacchetti in a Basil Pesto Sauce</i>
<i>Eggplant Parmigiana</i>	<i>Tortellini Michellino</i>

Entrees - Select Three

<i>Chicken Parmigiana</i>	<i>Chicken Marsala</i>	<i>Roasted Turkey</i>
<i>Chicken Capon Marsala</i>	<i>Roasted Salmon in Limoncello Sauce</i>	
<i>Sliced Thin Hot Roast Beef</i>	<i>Chicken Piccante</i>	<i>Prime Rib</i>
<i>Flounder Francaise</i>	<i>Stuffed Roasted Pork Tenderloin</i>	
<i>Veal Parmigiana</i>	<i>Veal Marsala</i>	<i>Veal Piccante</i>
<i>Meatballs</i>	<i>Sausage Peppers & Onions</i>	
<i>Chicken Florentine</i>	<i>Veal Scallopine</i>	<i>Roasted Chicken</i>

Side Dishes - Select Two

<i>Roasted Vegetable Medley</i>	<i>Garlic Mashed Potatoes</i>	<i>Risotto</i>
<i>Roasted Potatoes</i>	<i>String Beans</i>	<i>Steamed Broccoli</i>
<i>String Bean & Potato Mix</i>	<i>Mac N' Cheese</i>	<i>Scalloped Potatoes</i>
<i>Stuffed Roasted Pepper with Rice</i>		

Desserts - Select Two

Assorted Miniature Pastries (Cannoli, Creme Puff, Eclair)
Assorted Miniature Cheesecakes
Assorted Cookies, Biscotti & Brownies
(Cake Cutting Fee for Wedding Cake Included)

Beverages

Soda, Iced Tea, Bottled Water, Coffee

Linens for Food, Guest Tables & Napkins - additional
Silverware - Forks, Knives & Spoons
Upscale Plasticware - included

Price Per Person 65.00
Price Per Person with China 75.00
(plus NJ Sales Tax 6.625%)
May add on a Carving Station - \$100 per Carver

Wedding Dinner Served

50 people minimum

Stationed Appetizers - Select Four

*Grilled Italian Vegetable Antipasta w/Sharp Provolone
Tomato Mozzarella Caprese Tray
Shrimp Cocktail
Traditional Tomato Bruschetta
Assorted Gourmet Cheese Display
Assorted Italian Meat & Cheese Antipasta
Fresh Fruit Display*

Butlered Appetizers - Select Six

*Miniature Crab Balls
Large Sea Scallops wrapped in Bacon
Crab Stuffed Kennett Mushroom Caps
Beef Franks in Puff Pastry
Prosciutto, Melon & Grape Skewers
Cream Cheese, Sun-dried Tomato & Prosciutto Wrapped Asparagus
Coconut Shrimp with Pineapple Cilantro Sauce
Filet Tips on French Baguette with Horseradish
Clams Casino
Philly Cheesesteak Spring Rolls*

Soup or Salad- Select One

*Classic Romaine Caesar with Shaved Parmigiano & Croutons
Fresh Spinach with strawberries, crumbled gorgonzola
& candied walnuts
Mixed Field Green & Romaine Tossed
Greek Salad with chopped lettuce, onions, peppers, feta cheese &
kalamata olives
Lobster Bisque Italian Wedding Tuscan Vegetable Minstrone
Cream of Asparagus Cream of Mushroom Pasta Fagioli*

Rolls

Garlic, Olive Oil & Rosemary Ciabatta

Pasta - Select One

Penne Alla Vodka with prosciutto *Large Cheese Ravioli*
Penne Shrimp Scampi *Gnocchi Pomodoro*
Stuffed Shells *Sacchetti in a Basil Pesto Sauce*
Eggplant Parmigiana *Tortellini Michellino*

Entrees - Select Three

Chicken Parmigiana *Chicken Marsala* *Stuffed Flounder*
Chicken Capon Marsala *Roasted Salmon in Limoncello Sauce*
Chicken Piccante *Queen Cut Prime Rib*
Flounder Francaise *Stuffed Roasted Pork Tenderloin*
Veal Parmigiana *Veal Marsala* *Veal Piccante*
Jumbo Lump Crab Cake *Chicken Florentine* *Roasted Chicken*
**Surf & Turf (Roasted Beef Tenderloin & Jumbo Lump Crab Cake) -upcharge 15.00*
**Roasted Beef Tenderloin - upcharge 10.00*

Side Dishes - Select Two

Roasted Vegetable Medley *Garlic Mashed Potatoes*
Roasted Potatoes *String Beans* *Steamed Broccoli*
Risotto *Sauteed Asparagus Spears*

Desserts - Select One Served Family Style

Assorted Miniature Pastries (Cannoli, Creme Puff, Eclair)
Assorted Cookies, Biscotti & Brownies
Assorted Miniature Cheesecakes
(Cake Cutting Fee for Wedding Cake Included)

Beverages

Soda, Iced Tea, Water, Coffee

Linens for Food, Guest Tables & Napkins - additional
Silverware - Forks, Knives & Spoons
China Package - included

Price Per Person 75.00
(plus NJ Sales Tax 6.625%)

Children's Meals - Select One

(ages 10 & under)

Chicken Fingers and Fries

Penne Alfredo

Penne Marinara with Meatball

Hamburger and Fries

Cheeseburger and Fries

Ravioli with Meatball

Linens for Food, Guest Tables & Napkins - additional

Silverware - Forks, Knives & Spoons

Upscale Plasticware - included

Price Per Child 15.95

Price Per Child with China 25.95

(plus NJ Sales Tax 6.625%)

Additional Stations

Taco Bar 8.00pp

Shredded Beef, Shredded Chicken, Lettuce, Cilantro, Cheese, Sour Cream, Salsa, Lime, Hard & Soft Taco Shells, Chopped Tomato & Onion, Guacamole

Ice Cream Bar 6.00pp

Chocolate & Vanilla Ice Cream, Sprinkles, Chocolate Syrup, M&M's, Chopped Nuts, Cherries, Reese Pieces, Caramel, Whipped Cream, Gummy Bears, Oreos, Cones, Bowls, Spoons

Philly Pretzel Bar 7.00pp

Philly Pretzels Plain, Salted, Poppy, Sesame, Garlic & "Everything, Yellow Mustard, Spicy Mustard, Chocolate Dip, Cheese Dip

Mocktail Bar 9.00pp

Pina Colada, Strawberry Daiquiri, Shirley Temple, Peach Bellini, Margarita, Berries on the Beach

Sweets Bar 10.00pp

Assorted Donuts, Cookies, Brownies, Cupcakes, Rice Krispy Treats, Gum Balls, M&M's, Swedish Fish, Chocolate Covered Pretzels, Hershey Kisses, Skittles, Starburst, Gummy Bears, Marshmallows

Coffee & Espresso Station 6.00pp

Variety of Coffee Flavors & Liqueurs

Late Night Station 8.00pp

Philly Pretzels, Fresh Donuts, Assorted Candy, Chips, Popcorn, Dunkin Donuts Iced Coffee, Cookies

Viennese Station 10.00pp

Mini Cannoli, Mini Creme Puff, Mini Eclair, Assorted Mini Cheesecakes, Brownies, Carrot Cake Squares, Red Velvet Squares, Assorted Cookies, Creme Brulee, Tiramisu, Chocolate Mousse, Cupcakes, Fresh Fruit

Bar Packages

Premium Brands

One Hour 13.00
Two Hours 16.00
Three Hours 19.00
Four Hours 22.00
Five Hours 28.00

Beer: Miller Lite, Coors Lite, Bud, Bud Lite, Yuengling, Heineken, Corona

Liquor: Absolut Jack Daniels, Tanqueray, Malibu, Captain Morgan, Jose Cuervo, Dewers, Jim Beam, Dry & Sweet Vermouth, Peach Schnapps, Southern Comfort, Seagrams 7, Seagrams VO, Jameson Irish Whisky

Wine: Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zinfandel, Cabernet, Merlot

House Brands

One Hour 12.00
Two Hours 14.00
Three Hours 17.00
Four Hours 20.00
Five Hours 23.00

Beer: Miller Lite, Coors Lite, Bud, Bud Lite, Yuengling

Liquor: Gin, Whisky, Vodka, Rum, Tequila, Sweet & Dry Vermouth, Peach Schnapps

Wine: Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zinfandel, Cabernet, Merlot

Beer, Wine & Soda

One Hour 11.00
Two Hours 13.00
Three Hours 15.00
Four Hours 19.00
Five Hours 21.00

Beer: Miller Lite, Coors Lite, Bud, Bud Lite, Yuengling

Wine: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot

Consumption Bar

Bartender Fee plus Bar Tab & Tax

Cash Bar

Bartender Fee plus Tax & Guests pay for drinks

Bar Set Up Fee of 250.00 plus Bartender Fee 100.00 ea
(One bartender recommended per 40 Guests) & One Day Liquor License Fee 102.90

Catering Policies

On Site Servers 20% Gratuity for 5 Hours added to package price.

Servers will set up buffet/food, tables, serve guests and clean up.

If servers are needed over 5 hours, a fee of \$125 will be added to package price.

If a Carver is needed for a Carving Station, there is \$100 fee for each Carver.

A deposit in the amount of \$500 (non-refundable) is required to reserve the date and time of your event. Two weeks prior to the event, the final head count and remaining balance will be due.

We do not accept payment on the day of the event.