

María's

By Di Paolo's



72 North Virginia Ave Penns Grove, NJ 08069

Phone 856-299-4645

Email dipaolosrestaurant@comcast.net

www.dipaolosrestaurant.com

Catered Continental Breakfast

Available 6:30am - 11:30am / 50 people minimum

Assorted Cereal

Assorted Bagels with Cream Cheese, Jelly & Butter

Assorted Danish

Cream Cheese Cinnamon Rolls

Yogurt

Fresh Fruit

Apple & Orange Juice

Milk

Fresh Brewed Coffee

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Juice Glasses

Price Per Person 12.95

(plus NJ Sales Tax 6.625% & Gratuity)



Catered Hot Breakfast Buffet

Available 6:30am - 11:30am / 50 people minimum

Scrambled Eggs

Crisp Applewood Bacon

Sweet Italian Sausage

Fried Potatoes & Peppers

*Golden Pancakes
maple syrup & butter*

*Texas Style French Toast
maple syrup, butter & powdered sugar*

Fresh Fruit

Bagels with Cream Cheese, Jelly & Butter

Cream Cheese Cinnamon Rolls

Apple & Orange Juice

Milk & Fresh Brewed Coffee

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Juice Glasses

Price Per Person 19.95
(plus NJ Sales Tax 6.625% & Gratuity)

Catered Brunch Package

Available 8:00am-3:00pm / 50 people minimum

Hot Breakfast Items (Choose Two)

Belgian Waffles
Golden Pancakes
French Toast
Fried Potatoes & Sweet Peppers

Omelete Station

with cheeses, bacon, ham, roasted peppers, Italian long hots, mushrooms, onions, tomato & Jersey asparagus

Grilled Italian Sausage & Sweet Peppers or Crisp Applewood Bacon

Pasta (Choose One)

Large Half Moon Cheese Ravioli
Tortellini Michellino
Penne Alla Vodka
Gnocchi Pomodoro

Hot Lunch Items (Choose Two)

Chicken Marsala with fresh Cremini Mushrooms
Meatballs
Roasted Salmon in a creamy limoncello sauce
Fresh String Beans with extra virgin olive oil & garlic
Garlic Mashed Potatoes

Soup (Choose One)

Italian Wedding Soup
Lobster Bisque - (upcharge 2.00pp)
Tuscan Vegetable Medley
Cream of Asparagus
Cream of Mushroom
Pasta Fagioli

Carving Station (Choose Two)

Features Slow Roasted Certified Angus Prime Rib (upcharge 6.00pp)

Bone-In Steamship Ham with Tropical Pineapples

Stuffed Pork Tenderloin

(with Fontina Cheese, Roasted Peppers, Broccoli Rabe wrapped with Pancetta)

Smoked Beef Brisket

Gourmet Roasted Turkey

Beef Tenderloin (upcharge 8.00pp)

Garlic & Rosemary Ciabatta Rolls or Club Rolls

Salads (Choose One)

Classic Romaine Caesar Salad

with Homemade Croutons & Shaved Parmigiana

Fresh Spinach Salad

*with fresh strawberries, crumbled gorgonzola & candied walnuts
drizzled with our signature warm sweet honey balsamic dressing*

Romaine Tossed Salad

*with tomato, onion, cucumber and carrot
drizzled with our signature warm sweet honey balsamic dressing*

Desserts (Choose Two)

*Fresh Cut Fruit Salad, Cookie Tray, Brownie Tray
Assorted Muffins, Assorted Danish, Mini Sticky Buns, Mini Turnovers,
Miniature Pastries & Assorted Donuts*

Beverages

*Freshly Brewed Coffee,
Apple Juice or Orange Juice, Milk, Bottled Water,
Coke, Diet Coke, Sprite*

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Cold Beverage Glasses

**Price Per Person 34.95 + 100.00 per station attendant/carver
(plus NJ Sales Tax 6.625% & Gratuity)**

Catered Luncheon Buffet #1

Available 11:00am-3:00pm / 50 people minimum

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

Choose One Salad

Mixed Field Green & Romaine Tossed

Romaine Caesar

Choose One Pasta

Penne Alla Vodka

Tortellini Alfredo

Cheese Ravioli

Choose Two Entrees

Chicken Parmigiana

Hot Roast Beef Au Jus

Roasted Porkette

Chicken Marsala

Sausage & Peppers

Meatballs

Tilapia & Shrimp Scampi

Chicken Piccante

Roasted Chicken

Eggplant Parmigiana

Choose Two Side Dishes

Roasted Vegetable Medley

Garlic Mashed Potatoes

String Beans

Roasted Potatoes

Choose One Dessert

Assorted Miniature Pastries (cannoli, creme puff, eclair)

Assorted Cookie Tray

Beverages

Soda, Coffee, Tea

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 22.95

(plus NJ Sales Tax 6.625% & Gratuity)

Catered Luncheon Buffet #2

Available 11:30am - 3:00pm / 50 people minimum

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

Two Appetizers

Grilled Vegetable Antipasta Tray

Crispy Bruschetta

Choose One Salad

Mixed Field Green & Romaine Tossed

Romaine Caesar

Spinach Salad with strawberries, crumbled gorgonzola & candied walnuts

Choose One Pasta

Penne Alla Vodka

Tortellini Alfredo

Cheese Ravioli

Stuffed Shells

Gnocchi Pomodoro

Baked Ziti

Rigatoni Bolognese

Eggplant Parmigiana

Penne Toscana

Choose Two Entrees

Chicken Parmigiana

Hot Roast Beef Au Jus

Roasted Pork

Chicken Marsala

Sausage & Peppers

Meatballs

Tilapia & Shrimp Scampi

Chicken Piccante

Flounder Francase

Choose Two Side Dishes

Roasted Vegetable Medley

Garlic Mashed Potatoes

String Beans

Roasted Potatoes

String Bean & Potato Mix

Mac N' Cheese

Roasted Sweet Potatoes

Mashed Sweet Potatoes

Scalloped Potatoes

Choose One Dessert

Assorted Miniature Pastries (cannoli, creme puff, eclair)

Assorted Cookie Tray

Customized Cake (yellow, chocolate, marble)

Beverages

Soda, Coffee, Tea

*Linens for Food, Guest Tables & Napkins Silverware - Forks, Knives & Spoons
China - Plates, Bowls, Coffee Cups, Soda Glasses*

Price Per Person 24.95
(plus NJ Sales Tax 6.625% & Gratuity)

Catered Luncheon Buffet #3

Available 11:30am - 3:00pm / 50 people minimum

Choose Three Appetizers

<i>Grilled Vegetable Antipasta Tray</i>	<i>Crispy Bruschetta</i>
<i>Tomato Mozzarella Caprese Tray</i>	<i>Garden Vegetable Dip Tray</i>
<i>Pepperoni, Cheese w/ Red Grape Tray</i>	<i>Fresh Fruit Tray</i>

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

Choose One Salad

Mixed Field Green & Romaine Tossed
Romaine Caesar
Spinach Salad with strawberries, gorgonzola & candied walnuts
Homemade Mozzarella & Tomato Salad with fresh basil
Pasta Salad Farfalle Pasta with Pancetta, Peas, Roasted Peppers & Reggiano Parm

Choose One Pasta

<i>Penne Alla Vodka</i>	<i>Tortellini Alfredo</i>	<i>Cheese Ravioli</i>
<i>Stuffed Shells</i>	<i>Gnocchi Pomodoro</i>	<i>Baked Ziti</i>
<i>Rigatoni Bolognese</i>	<i>Eggplant Parmigiana</i>	<i>Penne Toscana</i>
<i>Rigatoni Carbonara</i>	<i>Shrimp Scampi</i>	<i>Asparagus Gnocchi</i>

Choose Two Entrees

<i>Chicken Parmigiana</i>	<i>Hot Roast Beef Au Jus</i>	<i>Roasted Pork</i>
<i>Chicken Marsala</i>	<i>Sausage & Peppers</i>	<i>Meatballs</i>
<i>Tilapia & Shrimp Scampi</i>	<i>Chicken Piccante</i>	<i>Flounder Francaise</i>
<i>Chicken Piccante</i>	<i>Veal Parmigiana</i>	<i>Roasted Turkey</i>
<i>Roasted Pork Tenderloin</i>	<i>Roasted Salmon</i>	<i>Roasted Chicken</i>

Choose Two Side Dishes

<i>Roasted Vegetable Medley</i>	<i>Garlic Mashed Potatoes</i>	<i>String Beans</i>
<i>Roasted Potatoes</i>	<i>String Bean & Potato Mix</i>	<i>Mac N' Cheese</i>
<i>Roasted Sweet Potatoes</i>	<i>Mashed Sweet Potatoes</i>	<i>Scalloped Potatoes</i>

Choose One Dessert

Assorted Miniature Pastries (cannoli, creme puff, eclair)

Assorted Cookie Tray

Brownie Tray

Customized Cake (yellow, chocolate, marble)

Beverages

Soda, Coffee, Tea



Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 26.95
(plus NJ Sales Tax 6.625% & Gratuity)

3-Course Served Luncheon

Available 11:00am-3:00pm / 50 people minimum

Garlic, Olive Oil & Rosemary Ciabatta Rolls

Choose One Salad

Mixed Field Green & Romaine Tossed

Romaine Caesar

Choose Three Entrees

Chicken Parmigiana

Roasted Pork Tenderloin

Chicken Marsala

Jumbo Lump Crab Cake

Chicken Piccante

Queen Cut Prime Rib

Eggplant Parmigiana

Stuffed Chicken Capon Marsala

Roasted Salmon in Limoncello Sauce

Veal Parmigiana

Large Cheese Ravioli w/ Meatball

4 Cheese Lasagna w/ Meatball

Choose Two Side Dishes for Meat Entrees

Garlic Mashed Potatoes

Baked Potato

String Beans

Roasted Potatoes

Fresh Asparagus

Rigatoni

Choose One Dessert

Large Cannoli

Homemade Tiramisu

Cheesecake

Beverages

Soda, Coffee, Tea

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 27.95
(plus NJ Sales Tax 6.625% & Gratuity)

Catered Dinner Buffet #1

Available 3:00pm - 9:00pm / 50 people minimum

Appetizers

Grilled Vegetable Antipasta Tray

Crispy Bruschetta

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

Choose One Salad or One Soup

Mixed Field Green & Romaine Tossed

Romaine Caesar

Spinach Salad with strawberries, gorgonzola & candied walnuts

Homemade Mozzarella & Tomato Salad with fresh basil

Candied Pecan Salad with crumbled Goat Cheese & Sundried Cherries

Tuscan Vegetable Minestrone

Pasta Fagioli

Italian Wedding

Cream of Mushroom

Lobster Bisque (upcharge 2.00pp)

Cream of Asparagus

Choose One Pasta

Penne Alla Vodka

Tortellini Alfredo

Cheese Ravioli

Stuffed Shells

Gnocchi Pomodoro

Baked Ziti

Rigatoni Bolognese

Eggplant Parmigiana

Penne Toscana

Rigatoni Carbonara

Shrimp Scampi

Asparagus Gnocchi

Choose Two Entrees

Chicken Parmigiana

Hot Roast Beef Au Jus

Roasted Porkette

Chicken Marsala

Sausage & Peppers

Meatballs

Tilapia & Shrimp Scampi

Chicken Piccante

Flounder Francaise

Roasted Chicken

Veal Parmigiana

Roasted Turkey

Roasted Pork Tenderloin

Roasted Salmon

Veal Piccante

Choose Two Side Dishes

Roasted Vegetable Medley

Garlic Mashed Potatoes

String Beans

Roasted Potatoes

String Bean & Potato Mix

Mac N' Cheese

Roasted Sweet Potatoes

Mashed Sweet Potatoes

Scalloped Potatoes

Choose One Dessert

Assorted Miniature Pastries (cannoli, creme puff, eclair)

Assorted Cookie Tray

Brownie Tray

Customized Cake (yellow, chocolate, marble)

Assorted Mini Cheesecakes (upcharge 2.00pp)

Beverages

Soda, Coffee, Tea



Linens for Food, Guest Tables & Napkins
Silverware - Forks, Knives & Spoons
China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 34.95
(plus NJ Sales Tax 6.625% & Gratuity)

Catered Dinner Buffet #2

Available 3:00pm - 9:00pm / 50 people minimum

Choose Three Appetizers

Grilled Vegetable Antipasta Tray	Crispy Bruschetta
Tomato Mozzarella Caprese Tray	Garden Vegetable Dip Tray
Pepperoni, Cheese w/ Red Grape Tray	Fresh Fruit Tray
Fried Calamari	Cured Meat & Cheese Antipasta Tray
Shrimp Cocktail	Mussels Marinara

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

Choose One Salad

Mixed Field Green & Romaine Tossed	Romaine Caesar
Spinach Salad with strawberries, gorgonzola & candied walnuts	
Homemade Mozzarella & Tomato Salad with fresh basil	
Candied Pecan Salad with crumbled Goat Cheese & Sundried Cherries	

Choose One Soup

Tuscan Vegetable Minestrone	Pasta Fagioli
Italian Wedding	Cream of Mushroom
Lobster Bisque (upcharge 2.00pp)	Cream of Asparagus

Choose One Pasta

Penne Alla Vodka	Tortellini Alfredo	Cheese Ravioli
Stuffed Shells	Gnocchi Pomodoro	Baked Ziti
Rigatoni Bolognese	Eggplant Parmigiana	Penne Toscana
Rigatoni Carbonara	Shrimp Scampi	Asparagus Gnocchi

Choose Three Entrees

Chicken Parmigiana	Hot Roast Beef Au Jus	Roasted Porkette
Chicken Marsala	Sausage & Peppers	Meatballs
Tilapia & Shrimp Scampi	Chicken Piccante	Flounder Francaise
Roasted Turkey	Chicken Capon Marsala	Veal Parmigiana
Roasted Pork Tenderloin	Roasted Salmon	Roasted Chicken

Choose Two Side Dishes

Roasted Vegetable Medley Garlic Mashed Potatoes String Beans
Roasted Potatoes String Bean & Potato Mix Mac N' Cheese
Roasted Sweet Potatoes Mashed Sweet Potatoes Scalloped Potatoes

Choose One Dessert

Assorted Miniature Pastries (cannoli, creme puff, eclair)
Assorted Cookie Tray
Brownie Tray
Customized Cake (yellow, chocolate, marble)
Assorted Mini Cheesecakes (upcharge 2.00pp)

Beverages

Soda, Coffee, Tea



Linens for Food, Guest Tables & Napkins
Silverware - Forks, Knives & Spoons
China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 37.95
(plus NJ Sales Tax 6.625% & Gratuity)

4-Course Served Dinner

Available 3:00pm-9:00pm / 50 people minimum

Garlic, Olive Oil & Rosemary Ciabatta Rolls

Appetizers

Crispy Bruschetta

Grilled Vegetable Antipasta

Choose One Salad

Mixed Field Green & Romaine Tossed

Romaine Caesar

Spinach Salad w/ strawberries, gorgonzola & walnuts

Choose Three Entrees

Chicken Parmigiana

Veal Marsala

Chicken Marsala

Jumbo Lump Crab Cake

Chicken Piccante

Queen Cut Prime Rib

Eggplant Parmigiana

Stuffed Chicken Capon Marsala

Roasted Salmon in Limoncello Sauce

Veal Parmigiana

Large Cheese Ravioli w/ Meatball

4 Cheese Lasagna w/ Meatball

Gnocchi Gorgonzola w/ Filet Tips

Shrimp Scampi over Linguini

Choose Two Side Dishes for Meat Entrees

Baked Potato

Garlic Mashed Potatoes

String Beans

Roasted Potatoes

Fresh Asparagus

Rigatoni

Choose One Dessert

Large Cannoli

Homemade Tiramisu

Cheesecake

Beverages

Soda, Coffee, Tea

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 39.95
(plus NJ Sales Tax 6.625% & Gratuity)

Hot & Cold Buffet

Available 11:00am-9:00pm / 50 people minimum

Hot Buffet Items (Select four)

Chicken Tenders

Chicken Parmesan

Cheeseburger Sliders

Baked Ziti

Garlic Mashed Potatoes

Macaroni & Cheese

Fried Chicken

Chicken Wings

Meatball Parmesan Sliders

Penne in Vodka Sauce

Cheese Ravioli

Old Bay Seasoned Fries

Cold Buffet Items (Select four)

Romaine Tossed Salad

Fruit Salad

Bruschetta

Assorted Chips & Pretzels

Caesar Salad

Chicken Salad Wraps

Pepperoni n' Cheese Tray

Garden Vegetable & Dip

Desserts (Select one)

Assorted Cookie & Brownie Tray

Customized Cake

Beverages

Soda, Iced Tea, Bottled Water

Linens for Food, Guest Tables & Napkins

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Soda Glasses

Price Per Person 24.95

(plus NJ Sales Tax 6.625% & Gratuity)

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

<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>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>		

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

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Glasses

Price Per Person 45.00

(plus NJ Sales Tax 6.625% & Gratuity)

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

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

Prime Rib

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

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 Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Glasses

Price Per Person 55.00

(plus NJ Sales Tax 6.625% & Gratuity)

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

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

Roasted Turkey

Chicken Capon Marsala

Roasted Salmon in Limoncello Sauce

Sliced Thin Hot Roast Beef

Chicken Piccante

Prime Rib

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

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

Silverware - Forks, Knives & Spoons

China - Plates, Bowls, Coffee Cups, Glasses

Price Per Person 65.00

(plus NJ Sales Tax 6.625% & Gratuity)

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

<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>Stuffed Flounder</i>
<i>Chicken Capon Marsala</i>	<i>Roasted Salmon in Limoncello Sauce</i>	
<i>Chicken Piccante</i>	<i>Queen Cut 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>Jumbo Lump Crab Cake</i>	<i>Chicken Florentine</i>	<i>Roasted Chicken</i>

**Surf & Turf (Roasted Beef Tenderloin & Jumbo Lump Crab Cake) -upcharge 15.00*
**Roasted Beef Tenderloin - upcharge 10.00*

Side Dishes - Select Two

<i>Roasted Vegetable Medley</i>	<i>Garlic Mashed Potatoes</i>	
<i>Roasted Potatoes</i>	<i>String Beans</i>	<i>Steamed Broccoli</i>
<i>Risotto</i>	<i>Sauteed Asparagus Spears</i>	

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
Silverware - Forks, Knives & Spoons
China - Plates, Bowls, Coffee Cups, Glasses

Price Per Person 65.00
(plus NJ Sales Tax 6.625% & Gratuity)

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

Price Per Person 15.95

(plus NJ Sales Tax 6.625% & Gratuity)

Enhancements

Chair Covers & Sash 5.50

Uplighting - please inquire

Outside Tent on Patio - inquire about pricing

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

Bartender Fee 100.00 ea (One bartender recommended per 40 Guests)

Hall Rental

Mondays-Fridays & Sundays \$450 (5 Hour Rental) for 50 people
+ \$5.00 for every person over 50 people

Saturdays \$600 (5 Hour Rental) for 50 people
+ \$5.00 for every person over 50 people

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.

Linens for Food Tables, Guest Tables & Cocktail Tables
as well as Linen Napkins are included in the package price. Please inquire for
linens other than polyester as there will be an additional charge for upgrade. If
additional linens are needed other than what is provided, there will be an
additional charge.

A deposit in the amount of \$500 (non-refundable) is required to reserve the date
and time of your event. One week 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.