

# *María's*

By Di Paolo's



*72 North Virginia Ave Penns Grove, NJ 08069*

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*[www.dipaolosrestaurant.com](http://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%)



*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%)

## *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%)**

**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%)

## 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%)

## 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 &amp; Peppers</i>	<i>Meatballs</i>
<i>Tilapia &amp; 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 &amp; 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%)

### 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%)

## 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%)

## 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%)

## 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%)

## Hot & Cold Buffet

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

### Hot Buffet Items (Select four)

<i>Chicken Tenders</i>	<i>Fried Chicken</i>
<i>Chicken Parmesan</i>	<i>Chicken Wings</i>
<i>Cheeseburger Sliders</i>	<i>Meatball Parmesan Sliders</i>
<i>Baked Ziti</i>	<i>Penne in Vodka Sauce</i>
<i>Garlic Mashed Potatoes</i>	<i>Cheese Ravioli</i>
<i>Macaroni &amp; Cheese</i>	<i>Old Bay Seasoned Fries</i>

### Cold Buffet Items (Select four)

<i>Romaine Tossed Salad</i>	<i>Caesar Salad</i>
<i>Fruit Salad</i>	<i>Chicken Salad Wraps</i>
<i>Bruschetta</i>	<i>Pepperoni n' Cheese Tray</i>
<i>Assorted Chips &amp; Pretzels</i>	<i>Garden Vegetable &amp; Dip</i>

### Desserts (Select one)

<i>Assorted Cookie &amp; Brownie Tray</i>	<i>Customized Cake</i>
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### 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%)



*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 &amp; 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 &amp; 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%)

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%)**

**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%)**

**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 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%)**



*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%)

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*Enhancements*

*Chair Covers & Sash 5.50*

*Uplighting included*

*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.