

Di Paolo's Restaurant

Sit-Down Banquet Menu 1

Package comes with Crispy Italian Bread, Mixed Green Tossed Salad with our Honey Balsamic Dressing or Soup, Dessert, & Unlimited Hot & Cold Beverages.

All Entrees are served with your choice of Vegetable & Potato/Pasta.

Choose 3 of the Following:

Our Signature "All Jumbo Lump" Crabcake or Crab Stuffed Flounder

Mediterranean Roasted Salmon with Shrimp

Chicken/Veal Marsala or Chicken/Veal Piccante with Baby Portobello Mushrooms

Chicken or Veal Cutlet Parmigiano

Half Italian Style Rosemary Roasted Chicken

Ravioli & Meatballs or Penne Alla Vodka or Linguini Shrimp Scampi

Veal Saltimoboca with Prosciutto, Fresh Mozzarella Cheese, & Sage

14 oz. Slow Roasted Prime Rib Au Jus

\$35 Per Person

Plus NJ Sales Tax & 22% Service Charge

4 Hour Event Time

Customized Bar Packages Available for Each Event

Minimum 30 People

Di Paolo's Restaurant

Sit-Down Banquet Menu 2

Package comes with Crispy Italian Bread, Mixed Green Tossed Salad with our Honey Balsamic Dressing or Soup, Dessert, & Unlimited Hot & Cold Beverages.

All Entrees are served with your choice of Vegetable & Potato/Pasta.

Package Also Includes Charcuterie Station

Cured Italian Meats, Salamis, Pepperoni, Imported & Domestic Cheeses, Bruschetta, Mediterranean Olives, Marinated Eggplant, Roasted Peppers, Stuffed Italian Long Hots, Broccoli Rabe, Assorted Crostini, Italian Breads, & Rolls

Crispy Calamari & Ice Cold Shrimp Cocktail

Choose 3 of the Following:

Our Signature "All Jumbo Lump" Orange Size Crabcake

Crab Stuffed Shrimp (3) or Crab Stuffed Flounder

Grilled Chilean Sea Bass topped with Jumbo Lump Crabmeat

Mediterranean Roasted Salmon with Shrimp

Chicken/Veal Marsala or Chicken/Veal Piccante with Baby Portobello Mushrooms

Ravioli & Meatballs/Penne Alla Vodka/Linguini Shrimp Scampi

Veal Saltimboca with Prosciutto, Fresh Mozzarella Cheese, & Sage

Filet Mignon (8oz.) or Slow Roasted Prime Rib Au Jus (14oz.)

Surf & Turf - Petite Filet Mignon (6oz.) with 1 Petite Crabcake

\$50 Per Person (Minimum 50 People)

Plus NJ Sales Tax & 22% Service Charge

4 Hour Event Time

Customized Bar Packages Available for Each Event

Minimum 30 People

Di Paolo's Restaurant

Banquet Buffet Packages

Soups & Salads

Mixed Green Tossed Salad, Classic Romaine Caesar Salad, Grilled Shrimp or Chicken Caesar Salad (+\$3),
Fresh Strawberry Spinach Salad with Crumbled Gorgonzola & Candied Walnuts (+\$2),
Mixed Berry & Goat Cheese Salad (+\$2), Screpelle Soup, Cream of Asparagus Soup, Cream of Mushroom Soup
Minestrone Soup, Italian Wedding Soup, Tuscan Tomato Basil Soup, Seafood Bisque (+\$3)

All Packages Include Garlic & Rosemary Ciabatta Rolls/Dinner Rolls/Club Rolls

Pastas

Penne Alla Vodka, Penne Pomodoro, Penne Toscano (Mixed Roasted Vegetables),
Baked Ziti (Basil-Mozzarella-Ricotta),
Cheese Ravioli, Gnocchi Pomodoro, Gnocchi Alla Vodka,
Gnocchi Gorgonzola, Manicotti with a Bechamel Sauce, Four Cheese Lasagna with a Meat Ragu, Stuffed Shells,
Tortelloni Alfredo, Tortelloni Michellino (Sausage, Peas, & Mushrooms), Shrimp Scampi (+\$3),
Penne Alla Picatoro (Shrimp, Crab, Scallops in a Lobster Blush)(+\$7),
Asparagus Stuffed Gnocchi with Asparagus Tips (+\$3),
Prosciutto & Fontina Sacchetti with Mushrooms & Peas (+\$3)

Entrees

Homemade Meatballs, Italian Sausage & Peppers with Onions,
Italian Style Rosemary Roasted Chicken, Chicken Cutlet Parmigiano, Chicken Marsala, Chicken Piccante,
Sliced Thin Hot Roast Beef Au Jus, Sliced Thin Roast Pork "Porchetta", Pork Tenderloin with Port Wine Reduction

Roasted Scottish Salmon with Shrimp (+\$3), Flounder Francese Style,
All Crab Stuffed Flounder (+\$10), All Jumbo Lump Crabcakes (+\$12),
Baked Chilean Sea Bass with Crabmeat (+\$12)

Veal Parmigiano (+\$3), Veal Scallopine (+\$3), Veal Marsala (+\$5), Veal Picante (+\$5), Veal Saltimbocca (+\$7),

Carved Roasted Turkey with Sausage Ciabatta Stuffing, Carved Baked Ham with Tropical Pineapples,
Carved Stuffed Pork Tenderloin wrapped with Crispy Pancetta (+\$7)
Carved Prime Rib (+\$10), Carved Filet Mignon (+\$12)

Sides/Vegetables

Rosemary Roasted Potato, Yukon Gold Scallion & Garlic Mashed Potato, Pancetta Whipped Mashed Potatoes,
Italian Style String Beans, Roasted Vegetable Medley, Risotto Primavera (+\$2), Broccoli Rabe (+\$2),
Italian Style String Beans & Potatoes Mixed with Garlic & Olive Oil, Eggplant Parmigiano, Mac & Cheese,
Lobster Mac & Cheese with Toasted Pankok Bread Crumbs (+\$3)

Desserts

Celebration Cake, Assorted Mini-Pastries & Brownies, Fresh Sliced Seasonal Fruit Tray, Assorted Cookie Tray,
Assorted Mini Cheesecakes (Blueberry, Cherry, Strawberry)

Banquet Buffet Package 1

Choose 1 Soup or 1 Salad

Choose 1 Pasta

Choose 2 Entrees

Choose 1 Side/Vegetable

Choose 1 Dessert

\$30 Per Person

Plus NJ Sales Tax & 22% Service Gratuity

(Minimum 30 People)

Custom Bar Packages Available for Each Event

Includes 4 Hour Event Time

Includes Unlimited Hot & Cold Non-Alcoholic Beverages, &
Standard Linen Package

Banquet Buffet Package 2

Package Includes Charcuterie Station

Cured Italian Meats, Salamis, Pepperoni, Imported & Domestic Cheeses, Bruschetta,
Mediterranean Olives, Marinated Eggplant, Roasted Peppers, Stuffed Italian Long Hots,
Broccoli Rabe, Assorted Crostini, Italian Breads, & Rolls

Crispy Calamari & Ice Cold Shrimp Cocktail Display

Choose 1 Soup + 1 Salad

Choose 1 Pasta

Choose 3 Entrees

Choose 2 Sides/Vegetable

Choose 1 Dessert

\$40 Per Person

Plus NJ Sales Tax & 22% Service Gratuity

(Minimum 30 People)

Custom Bar Packages Available

Includes 4 Hour Event Time

Includes Unlimited Hot & Cold Non-Alcoholic Beverages, &
Standard Linen Package

Di Paolo's Restaurant

Prime Rib & Shrimp Feast Package

Package Includes

Salad & Appetizer Station

Mixed Green Tossed Salad, Classic Romaine Caesar Salad,
Baby Spinach Salad with Strawberries, Crumbled Gorgonzola, & Sweet Nuts
Ice Cold Old Bay Shrimp Cocktail, Crispy Calamari, Roasted &
Grilled Vegetable Antipasto with Imported Meats & Cheeses, Crispy Bruschetta, &
Garlic Rosemary Ciabatta Rolls/Dinner Rolls

Dinner Buffet Includes:

Hand Carved Slow Roasted Prime Rib
with Horseradish Cream Sauce on the Side
Garlic & Oil Sauteed Jumbo Shrimp with a Touch of Old Bay
Sweet & Spicy Shrimp
Hand Batter Fried Shrimp
Coconut Fried Shrimp
Large Cheese Ravioli
Gnocchi Alla Vodka
Homemade Meatballs
Eggplant Rollantini
Chicken Marsala with Shitake Mushrooms
Yukon Whipped Garlic & Scallion Mashed Potato
Fresh Grilled & Roasted Italian Vegetable Medley
Fried Italian Long Hot Peppers

Choose 1 Dessert

Celebration Cake, Assorted Mini-Pastries & Brownies, Fresh Sliced Seasonal Fruit Tray, Assorted Cookie Tray,
Assorted Mini Cheesecakes (Blueberry, Cherry, Strawberry)

\$50 Per Person

Plus NJ Sales Tax & 22% Service Charge

4 Hour Event Time

Customized Bar Packages for Each Event

(Minimum 30 People)

Includes Unlimited Hot & Cold Non-Alcoholic Beverages

Includes Standard Linen Package

Add Appetizers to Any Package

Butlered Hors d'oeuvres

Choose 3

\$15 Per Person for 1 Hour

Coconut Shrimp

Mini Crabcakes

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Mozzarella Caprese Skewers

Filet Tips on Crispy Baguette with Horseradish Cream Sauce

Bruschetta

Beef Franks in Puff Pastry

Sicilian Style Roasted & Grilled Wings

Philly Cheesesteak Spring Rolls

Traditional Mini Arancini

Clams Casino

Asparagus & Cheese Stuffed Filo Wraps

Warm Brie & Raspberry Filo Wraps

Melon Wrapped in Prosciutto

Macaroni & Cheese Wedges

Baby Lamb Chops

Smoked Chicken Quesadilla

Mini Angus Cheeseburgers

Buffalo Chicken Wontons

Crab Stuffed Mushrooms

Shrimp & Lobster Spring Rolls

Cheesesteak Eggrolls

Mini Philly Cheesesteak Hoagies

Mini Chicken Cordon Blue

Smoked Gouda & Bacon Bites

Vegetable Eggrolls w/Orange Sauce

Mini Cherry Short Rib Pot Pies

Appetizer Trays/Platters

Mini Jumbo Lump Crabcakes \$7 ec.

Large Scallops Wrapped with Applewood Bacon \$8 ec.

Old Bay Shrimp Cocktail Tray (4lbs. Peeled Appx. 60 pcs.) \$95/Tray

Over Sized Kennett Mushrooms Stuffed with Crabmeat \$7 ec.

Fried Calamari or Spicy Calamari (Feeds 25-30) \$75/Tray

Grilled Domestic Lamb Chops \$9/Chop

Italian Vegetable Antipasto & Cheese Tray (Feeds 25-30) \$95/Tray

Cured Meat & Imported Cheese Charcuterie Tray (Feeds 25-30) \$125/Tray

Melon Wedges Wrapped with Prosciutto di Parma (30 Wedges) \$95/Tray

Bruschetta with Toasted French Baguette Bread (50 Pieces) \$95/Tray

Mozzarella Caprese Tray with Roasted Peppers & Olives (Feeds 25-30) \$95/Tray

Pepperoni & Assorted Cheeses with Grapes & Crackers (Feeds 25-30) \$95/Tray

Fresh Garden Vegetables & Ranch Dip Crudite Tray (Feeds 25-30) \$95/Tray

Chicken Fingers with BBQ Sauce & Honey Mustard (50 pieces) \$100/Tray

Breaded & Fried Imported Mozzarella w/Marinara Dipping Sauce (25 Pieces) \$95/Tray

Beef Franks in Puff Pastry with Spicy Mustard (50 Pieces) \$75/Tray

Asparagus & Cheese Stuffed Filo Wraps (50 Pieces) \$95/Tray

Italian Stuffed Long Hots with Gruyere & Cheddar Cheeses \$5/Each
Topped with Zesty Chipotle Sauce

Philly Cheese Steak Spring Rolls (25 Pieces) with Sriracha Ketchup Dipping Sauce \$95/Tray

Fresh Sliced Seasonal Fruit Tray with Yogurt Dip (Feeds 25) \$95/Tray

Mini Pastry Tray (Cannoli, Eclairs, Cream Puffs, Cheese Cups) (50 Pieces) \$125

