

Maria's By DiPaolo's 2023 Wedding Packages

General Wedding Information

Pricing Information

- Guaranteed number of 50 minimal adults must be met
- Children 0-5 are no charge
- Children 5- 10 years of age are \$20.95 each
- Each vendor working during you reception will be given a meal off your chosen package. A vendor count must be given at the same time as the final count is given.

Deposits & Pricing

- \$1000 deposit to save the date
- A signed contract is due 10 days after the first deposit is made
- A second payment of 50% of the balance is due six months prior to the event date
- Payment of remaining balance is due sixty days of final event
- No payment will be collected the day of the wedding
- Payments or deposits can be made by cash or personal check (made payable to DiPaolo's Hospitality).
- Any deposit or payments made by credit card will require a 3% credit card processing fee.

Bar Services

- Bartenders reserve the right to card anyone they believe is underage, they also reserve the right not to serve anyone who appears intoxicated
- No outside alcoholic beverages will be permitted on Maria's premises (parking lot included).
- No alcoholic beverages are permitted to leave Maria's premises.

Set-up of Personal Items:

- Maria's opens at 9am, vendors will be allowed into the facility at the office opens.
- Maria's is not responsible for any equipment or personal effects left at the venue before or after the event.

Butler Hors D Oeuvres

Bacon Wrapped Scallops
Bacon Wrapped Shrimp
Melon Wrapped in Prosciutto
Coconut Shrimp
Macaroni & Cheese Wedges
Baby Lamb Chop
Sicilian Wings
Mini Crab Cakes
Smoked Chicken Quesadilla
Mini Angus Cheeseburgers
Buffalo Chicken Wontons
Crab Stuffed Mushrooms
Shrimp & Lobster Spring Rolls
Feta & Asparagus Filo Wraps
Cheesesteak Eggrolls
Mini Philly Cheesesteak Hoagies
Mini Chicken Cordon Blue
Smoked Gouda & Bacon Bites
Vegetable Eggrolls w/ Orange Sauce
Raspberry & Brie Filo Wraps
Clams Casino
Mini Cherry Short Rib Pot Pies
Mozzarella, Grape Tomato, Olive, & Basil Skewers
Beef Franks in Puff Pastry
Filet Tips on a French Banquette with Horseradish Crème
Traditional Mini Arancini Balls

Antipasto Display **(Included in all Packages)**

Broccoli Rabe
Roasted Red Peppers
Marinated Eggplant
Marinated Mozzarella Balls
Assorted Crudité & Dips
Asparagus Wrapped with Sundried Tomatoes
Cheddar Cheese
Capicola
Aged Gouda
Prosciutto

Tomato Bruschetta
Mediterranean Olives
Chickpeas
Stuffed Pepper Shooters
Hummus with Seasoned Crostini
Aged Sharp Provolone
Soppressata
Mortadella
Pepperoni
Marinated Mushrooms

Cocktail Hour Enhancements

Interactive Attendant Stations

Martini Mashed Potato Bar- \$10 per person

Yukon Gold Garlic Mashed Potatoes & Sweet Potatoes
Sides- Sour Cream, Chives, Crumbled Bacon, Scallions, Crispy Pancetta, Cheddar Cheese, Gorgonzola
Cheese Red Onions
Brown Sugar, Marshmallow, Candied Pecans

Pasta Station- \$10 per person

Penne, Tortellini, Cheese Ravioli, Lobster Ravioli
Sauces- Red, Alfredo, Vodka, Garlic & Oil
Toppings- Shrimp, Cherry Tomatoes, Pancetta, Mushrooms, Peas, Broccoli Rabe, Chicken, Baby
Meatballs

Fruitti Di Mare Station- \$20 per person

Calamari (Spicy & Traditional)
Sautéed PEI Mussels in Spicy Red Sauce
Little Neck Clams in White Wine Sauce
Jumbo Shrimp Cocktail
Clams Casino
Blue Point Oysters
Mini Crab Cakes
Scallops Wrapped in Bacon

Mac & Cheese Bar- \$10 per person

White & Aged Cheddar Sauce
Topping- Jalapenos, Breadcrumbs, Lobster Chunks, Bacon, BBQ Brisket, Diced Tomatoes

Slider Station - \$10 per person

Mini Turkey Burgers, Beef Burgers, Chicken Cutlet, Mini Crab Cakes, Meatballs
Lettuce, Tomato, Red Onion, Pickles, Broccoli Rabe, Roasted Red Peppers
Sharp Provolone Cheese, Cheddar, Bacon, Tartar Sauce, Cocktail Sauce

Carving Station-\$18 per person

Prime Rib, Roasted Pork, Lamb Chops
Assorted Mini Rolls
Long Hots & Roasted Red Peppers, Broccoli Rabe, Aged Provolone

Salad Course

Classic Caesar

Romaine Lettuce with Homemade Croutons, Parmesan Cheese & Creamy Caesar Dressing

Tossed Garden

Mixed Field Greens with Tomato, Cucumbers, Carrots & Homemade Croutons in Our Signature Honey Balsamic Dressing

Strawberry & Spinach

Baby Spinach with Sliced Strawberries, Crumbled Gorgonzola & Candied Walnuts
in Our Signature Honey Balsamic Dressing

Berry & Goat Cheese

Mixed Field Greens with Dried Cranberries, Crumbled Goat Cheese & Candied Walnuts in Our Signature
Honey Balsamic Dressing

Arugula & Fresh Pear

Shaved Prosciutto, Candied Walnuts, Goat Cheese & House Lemon Vinaigrette

Soup Course

Italian Wedding

Tuscan Tomato Basil

Cream of Asparagus

Cream of Kennett Mushroom

Seafood Bisque

Scrippelle

Pasta Course

Penne Ala Vodka-Pancetta & Peas

Seafood Ravioli in a Cognac Cream Sauce

Gnocchi in Pomodoro, Vodka, or Gorgonzola Sauce

Cheese Ravioli Pomodoro

Homemade Manicotti in a Bechamel Sauce

Tortellini Michellino – Peas, Mushrooms, Prosciutto in a Cream Sauce

Silver Package

Includes Three Butler Hors D Oeuvres Choices

Includes One Soup OR Salad

Entrees

(Choose Three)

(Choices to Be Given One Week Prior to Event)

Chicken Piccata

Lemon, White Wine & Caper Sauce with Shitake Mushrooms

Chicken Marsala

Imported Italian Sweet Marsala Wine with a touch of cream & Portobello Mushrooms

Chicken Parmigiano served with Penne

Breaded & Pan-Fried Cutlets with Mozzarella & Parmigiano Cheeses in a Pomodoro Sauce

14oz Roasted Prime Rib in its Natural Juices

Roasted Scottish Salmon & Shrimp

Sundried Tomatoes, Jumbo Shrimp, White Wine Lemon Caper Sauce

Flounder Francese & Shrimp

Lemon, White Wine, Butter Sauce

All Entrees are Served with Garlic Mashed Potatoes & Seasonal Vegetables Unless Indicated

Dessert Table

The following dessert selection will be displayed

Coffee & Tea will be available to all guests

Assorted Mini Crème Puffs, Eclairs, & Cannoli's, Seasonal Fresh Fruit Display

Silver Package Pricing

Prime Months –April, May, June, September & October

(Holidays Not Included)

Friday- \$70 per person + 6.625% Sales Tax + 22% Service Charges

Saturday- \$80 per person + 6.625% Sales Tax + 22% Service Charge

Sunday- \$65 per person + 6.625% Sales Tax + 22% Service Charge

Off Season Months- January, February, March, July, August, November, December

(Holidays Not Included)

Friday- \$60 per person + 6.625% Sales Tax + 22% Service Charges

Saturday- \$70 per person + 6.625% Sales Tax + 22% Service Charge

Sunday- \$55 per person + 6.625% Sales Tax + 22% Service Charge

Gold Package

Includes Five Hors D Oeuvres Choices
Includes One Salad & One Soup OR Pasta Course

Entrees

(Choose Three)

(Choices to Be Given One Week Prior to Event)

Signature Jumbo Lump Crab Cake

½ lb of All Crab Meat topped with a delicate White Jumbo Lump Crab Sauce

Crab Stuffed Flounder

Flaky Broiled Flounder stuffed with Jumbo Lump Crab Meat & Topped with a delicate Crab Sauce

Mediterranean King Salmon & Shrimp

Sundried Tomatoes, Jumbo Shrimp, White Wine Lemon Caper Sauce

Petite Surf & Turf

8oz Center-Cut CAB Filet Mignon with Shallots & Shitake Mushroom Chianti Wine Sauce & One Petite All
Jump Lump Crabcake

10oz Filet Mignon

Topped with Shallots & Shitake Mushrooms

14oz Roasted Prime Rib in its Natural Juices

Chicken Piccata

Lemon, White Wine & Caper Sauce with Shitake Mushrooms

Chicken Marsala

Imported Italian Sweet Marsala Wine with a touch of cream & Portobello Mushrooms

Chicken Parmigiano served with Penne

Breaded & Pan-Fried Cutlets with Mozzarella & Parmigiano Cheeses in a Basil Pomodoro Sauce

Dessert Table

The following dessert selection will be displayed

Coffee & Tea will be available to all guests

Seasonal Fruit Display, Assorted Mini Eclairs, Cannoli's, Crème Puffs, Fudge Iced Brownies, Assorted Mini
Cheesecakes- Cherry, Blueberry & Plain, Petite Fours

Gold Package Pricing

Prime Months –April, May, June, September & October
(Holidays Not Included)

Friday- \$100 per person + 6.625% Sales Tax + 22% Service Charges

Saturday- \$110 per person + 6.625% Sales Tax + 22% Service Charge

Sunday- \$95 per person + 6.625% Sales Tax + 22% Service Charge

Off Season Months- January, February, March, July, August, November, December
(Holidays Not Included)

Friday- \$90 per person + 6.625% Sales Tax + 22% Service Charges

Saturday- \$100 per person + 6.625% Sales Tax + 22% Service Charge

Sunday- \$85 per person + 6.625% Sales Tax + 22% Service Charge

Diamond Package

Includes Seven Hors D Oeuvres Choices
Includes One Salad & One Soup OR Pasta Course

Entrees

(Choose Three)

(Choices to Be Given One Week Prior to Event)

Signature Jumbo Lump Crab Cake

½ lb of All Crab Meat topped with a delicate White Jumbo Lump Crab Sauce

Baked Chilean Sea Bass Topped with Crabmeat

Served over Broccoli Rabe topped with a delicate Crab Sauce

Crab Stuffed Twin South African Lobster Tails

Topped with a delicate White Crab Sauce

Crab Stuffed Shrimp

Three Shrimp Stuffed with Jumbo Lump Crabmeat & Topped with White Crab Sauce

Petite Surf & Turf

8oz Center-Cut CAB Filet Mignon with Shallots & Shitake Mushroom Chianti Wine Sauce & One Petite All Jump Lump Crabcake or Petite South African Lobster Tail

10oz Filet Mignon

Topped with Shallots & Shitake Mushrooms

14oz Roasted Prime Rib in its Natural Juices

Veal Chop Marsala

Stuffed with Mozzarella Cheese, Spinach, & Prosciutto topped with Baby Portobello Mushrooms

Chicken Piccata

Lemon, White Wine & Caper Sauce with Shitake Mushrooms

Chicken Marsala

Imported Italian Sweet Marsala Wine with a Touch of Cream & Portobello Mushrooms

Chicken Parmigiano served with Penne

Breaded & Pan-Fried Cutlets with Mozzarella & Parmigiano Cheeses in a Pomodoro Sauce

All Entrees are Served with Garlic Mashed Potatoes & Seasonal Vegetables Unless Indicated

Dessert Table

The following dessert selection will be displayed

Coffee & Tea will be available to all guests

(Interactive Attendant Station)

Mini Crème Puffs, Eclairs, Cannoli's

Fruit Tarts

Mini Cheesecakes- Plain, Cherry, Blueberry, & Strawberry

Fudge Brownies

Italian Cookies

Sfogliatella

Assorted Mini Petit Fours & Cupcakes

Seasonal Fresh Fruit

Assorted Mousse Cups

Whole Cakes- Sliced Per Order

Limoncello Mascarpone, Italian Rum, Carrot Cake, Strawberry Shortcake, Tiramisu, Crème Brulee,
Chocolate Decadent

Diamond Package Pricing

Prime Months –April, May, June, September & October

(Holidays Not Included)

Friday- \$130 per person + 6.625% Sales Tax + 22% Service Charges

Saturday- \$140 per person + 6.625% Sales Tax + 22% Service Charge

Sunday- \$125 per person + 6.625% Sales Tax + 22% Service Charge

Off Season Months- January, February, March, July, August, November, December

(Holidays Not Included)

Friday- \$120 per person + 6.625% Sales Tax + 22% Service Charges

Saturday- \$130 per person + 6.625% Sales Tax + 22% Service Charge

Sunday- \$115 per person + 6.625% Sales Tax + 22% Service Charge

Wedding Buffet Menu

Includes Three Butler Hors D Oeuvres
& Antipasto Display

Choose One Salad OR One Soup

Mixed Green Tossed Salad

Classic Romaine Caesar Salad

Berry & Goat Cheese Salad (+2)

Grilled Shrimp or Chicken Caesar Salad (+\$3)

Fresh Strawberry Spinach Salad with Crumbled Gorgonzola & Candied Walnuts (+\$2)

Scrippelle, Italian Wedding, Tuscan Tomato Basil, Cream of Asparagus,

Cream of Mushroom

Seafood Bisque (+\$3)

Choose One Pasta Dish

Penne Ala Vodka

Penne Pomodoro

Penne Toscano (Mixed Roasted Vegetables)

Baked Ziti (Basil-Mozzarella- Ricotta)

Cheese Ravioli in a Pomodoro Sauce

Gnocchi Pomodoro

Gnocchi Ala Vodka,

Gnocchi Gorgonzola

Manicotti with a Béchamel Sauce

Four Cheese Lasagna with a Meat Ragù

Stuffed Shells

Tortellini Alfredo,

Tortellini Michellino (Sausage, Peas, & Mushrooms)

Shrimp Scampi (+\$3)

Penne Ala Pescatore (Shrimp, Crab, Scallops in a Lobster Blush) (+7)

Asparagus Stuffed Gnocchi with Asparagus Tips (+3)

Prosciutto & Fontina Sacchetti with Mushrooms & Peas (+3)

Choose Three Entrees

Homemade Meatballs
Sausage & Peppers with Onions
Italian Style Rosemary Roasted Chicken
Chicken Parmigiano
Chicken Marsala
Chicken Picatta
Thin Hot Roast Beef Au Jus
Carved Roasted Turkey
Carved Baked Ham
Thin Roast Pork "Porchetta"
Pork Tenderloin with Rosemary & Port Reduction
Flounder Francese Style

Crab Stuffed Flounder (+\$10)
Roasted Scottish Salmon with Shrimp (+3)
All Jumbo Lump Crabcakes (+\$12)
Baked Chilean Sea Bass (+\$12)
Veal Parmigiano (+3)
Veal Scallopine (+3)
Veal Marsala (+5)
Veal Picante (+5)
Veal Saltimbocca (+7)
Carved Stuffed Pork Tenderloin wrapped with Crispy Pancetta (+\$7)
Carved Prime Rib (+\$10)
Carved Filet Mignon (+\$12)

Choose Two Vegetable Dishes

Rosemary Roasted Potato
Eggplant Parmigiana
Italian Style String Beans & Potatoes Mixed with Garlic & Olive Oil
Pancetta Whipped Mashed Potatoes
Yukon Gold & Scallion Garlic Mashed Potatoes
Roasted Sweet Potatoes
Italian Style String Beans
Roasted Vegetable Medley
Risotto Primavera (+\$2)
Broccoli Rabe (+\$2)

Dessert Display

Assorted Mini Crème Puffs, Eclairs, & Cannoli's, Fresh Sliced Seasonal Fruit Display

Wedding Buffet Package Pricing

Prime Months –April, May, June, September & October
(Holidays Not Included)

Friday- \$70 per person + 6.625% Sales Tax + 22% Service Charges
Saturday- \$80 per person + 6.625% Sales Tax + 22% Service Charge
Sunday- \$65 per person + 6.625% Sales Tax + 22% Service Charge

Off Season Months- January, February, March, July, August, November, December
(Holidays Not Included)

Friday- \$60 per person + 6.625% Sales Tax + 22% Service Charges
Saturday- \$70 per person + 6.625% Sales Tax + 22% Service Charge
Sunday- \$55 per person + 6.625% Sales Tax + 22% Service Charge

Vegetarian Entrée

Mushroom Ravioli in a Garlic Cream Sauce
Cheese Ravioli in a Tomato Pomodoro Sauce
Risotto Primavera
Italian Rice with Vegetables & Shaved Parmigiano Reggiano
Penne Toscana
Sautéed Seasonal Vegetables served over Penne in a Garlic Olive Oil
Eggplant Parmigiana
Layered with Mozzarella Cheese & Tomato Sauce

Bar Package Pricing

All Bar Packages are for five-hour duration of event
6.625% NJ Sales Tax & 20% Gratuities will be added to all Bar Packages

Cash Bar Option

Open Beer & Wine Only (+20 per person)

Open Top Shelf Bar (+ 40 per person)

Viennese Dessert Selection \$17 per person

The following dessert selection will be displayed

Mini Cream Puffs, Mini Eclairs, Mini Cannoli

Fruit Tarts

Mini Cheesecakes – Plain, Cherry, Blueberry

Fudge Brownies

Italian Cookies

Sfogliatella

Assorted Mini Petit Fours & Cupcakes

Assorted Mousse Cups

Seasonal Fresh Fruit

Whole Cakes- Sliced Per Order

Limoncello Mascarpone, Italian Rum, Carrot Cake, Strawberry Shortcake, Tiramisu, Crème Brulee,
Chocolate Decadent

Additional Station Enchantments

Ice Cream Bar \$7 per person

Vanilla & Chocolate Ice Cream, Sprinkles, M& M's, Cherries, Carmel, Chocolate Syrup, Crushed Oreos,
Whipped Cream, Chopped Nuts, Cones, Bowls & Spoons

Philly Pretzel Bar \$8 per person

Philly Pretzels Plain, Poppy, Sesame, Cinnamon Sugar, Salted & Everything,
Yellow Mustard, Spicy Mustard, Chocolate Dip, Nacho Cheese Dip

Sweet Bar \$9 per person

Assorted Donuts, Cookies, Brownies, Swedish Fish, Tootsie Rolls, Gummy Bears, Gum Balls
Skittles, Reese's, Hershey Kisses, M&M, Chocolate Covered Pretzels

Coffee & Espresso Station \$12 per person

One Hour Station includes display of Flavored Coffee, Cappuccino & Espresso accompanied with Bailey's
Irish Cream, Sambuca, Amaretto, Jameson, Whipped Cream, Non-Alcoholic Syrups, Nutmeg, Shaved
Chocolate & Sugar Sticks

