

Pastas

BAKED ZITI

RICOTTA, BASIL & MOZZARELLA CHEESE
HALF TRAY (8-10 PEOPLE) \$50 FULL TRAY (15-20 PEOPLE) \$100

PENNE ALLA VODKA

WITH SWEET PEAS & CRISPY PANCETTA
HALF TRAY (8-10 PEOPLE) \$50 FULL TRAY (15-20 PEOPLE) \$100

HOMEMADE RICOTTA GNOCCHI

POMODORO BASIL SAUCE
HALF TRAY (8-10 PEOPLE) \$75 FULL TRAY (15-20 PEOPLE) \$150

GNOCCHI BOLOGNESE

RICOTTA GNOCCHI TOSSED WITH PORK, VEAL & LAMB RAGU
HALF TRAY (8-10 PEOPLE) \$95 FULL TRAY (15-20 PEOPLE) \$190

HOMEMADE LARGE CHEESE RAVIOLI

POMODORO BASIL SAUCE
HALF TRAY (15 RAVIOLI) \$60 FULL TRAY (30 RAVIOLI) \$120

FOUR CHEESE MEAT LASAGNA

VEAL, PORK, LAMB RAGU
HALF TRAY (6-8 CUTS) \$60 FULL TRAY (12-16 CUTS) \$120

TORTOLLONI BOSCAIOLA

WHITE CREAM SAUCE, PEAS, MUSHROOMS & SAUSAGE MEDALLIONS
HALF TRAY (8-10 PEOPLE) \$65 FULL TRAY (15-20 PEOPLE) \$130

ASPARAGUS STUFFED GNOCCHI

PILLOWS OF LOVE STUFFED WITH RICOTTA & ASPARAGUS FILLING
IN A WHITE CREAM SAUCE WITH ASPARAGUS TIPS
HALF TRAY (8-10 PEOPLE) \$95 FULL TRAY (15-20 PEOPLE) \$190

PROSCIUTTO & FONTINA FILLED SACCHETTI

PASTA PURSES TOSSED WITH PEAS, MUSHROOMS & PROSCIUTTO
IN A WHITE CREAM SAUCE
HALF TRAY (8-10 PEOPLE) \$95 FULL TRAY (15-20) \$190

SHRIMP SCAMPI

LINGUINI OR PENNE PASTA, WHITE WINE SAUCE & CRACKED BLACK PEPPER
HALF TRAY (25 SHRIMP - 8-10 PEOPLE) \$65
FULL TRAY (50 SHRIMP - 15-20 PEOPLE) \$130

PESCATORE

LINGUINI OR PENNE PASTA, SHRIMP, SCALLOPS & JUMBO LUMP
CRABMEAT IN A LOBSTER BLUSH SAUCE
HALF TRAY (8-10 PEOPLE) \$125 FULL TRAY (15-20 PEOPLE) \$250

FRUTTI DI MARE

LINGUINI OR PENNE PASTA, SHRIMP, SCALLOPS, JUMBO LUMP
CRABMEAT, MUSSELS & CLAMS IN A WHITE WINE SAUCE
HALF TRAY (8-10 PEOPLE) \$150 FULL TRAY (15-20 PEOPLE) \$300

Side Dishes

ITALIAN STYLE STRING BEANS

IN GARLIC & EXTRA VIRGIN OLIVE OIL
HALF TRAY (FEEDS 8-10) \$40 FULL TRAY (FEEDS 15-20) \$80

ITALIAN STYLE VEGETABLE MEDLEY

IN GARLIC & EXTRA VIRGIN OLIVE OIL
HALF TRAY (FEEDS 8-10) \$60 FULL TRAY (FEEDS 15-20) \$120

REDSKIN ROSEMARY ROASTED POTATOES

HALF TRAY (FEEDS 8-10) \$50 FULL TRAY (FEEDS 15-20) \$100

YUKON WHIPPED GARLIC MASHED POTATOES

HALF TRAY (FEEDS 8-10) \$60 FULL TRAY (FEEDS 15-20) \$120

BROCCOLI RABE

SERVED HOT OR CHILLED
HALF TRAY (FEEDS 8-10) \$75 FULL TRAY (FEEDS 15-20) \$150

FRIED ITALIAN LONG HOTS

\$15/LB

ROASTED SWEET PEPPERS

\$12/LB

AGED PROVOLONE

\$15/LB

LONG DINNER ROLLS

\$7.95/DZ

CLUB ROLLS

\$9.95/DZ

Desserts



MINI CANNOLI & ASSORTED MINI PASTRY TRAY
30 PIECES \$95

DEATH BY CHOCOLATE CAKE

WITH CHOCOLATE FUDGE & GANACHE 14 CUTS \$75

ITALIAN RUM CAKE

14 CUTS \$75



FRESH SLICED FRUIT TRAY

WITH STRAWBERRY YOGURT DIP
8-10 PEOPLE \$75 15-20 PEOPLE \$150

1/4 SHEET TIRAMISU

12-15 CUTS \$95

NEW YORK CHEESECAKE

WITH FRUIT TOPPING ON SIDE
14 CUTS \$75

Di Paolo's Wine & Cello

DI PAOLO'S PRIVATE LABEL WINE

FAMIGLIA - BORDEAUX \$24
CABERNET/MERLOT BLEND

SEI STELLE "SIX STARS" \$24
PINOT GRIGIO

ALBERTO SANGIOVESE \$39
DRY, LIGHT-MEDIUM BODIED RED WINE



HOMEMADE CELLOS

LEMON & CREAM

ORANGE & CREAM

CIOCCOLATO & CREAM

HALF LITER \$20 LITER \$38



Di Paolo's
RESTAURANT BAR & CATERING

Catering Menu



28 SOUTH BROAD STREET
PENNS GROVE, NJ 08069
PHONE (856) 299-4645

ORDERS MAY BE PLACED AT
WWW.DIPAOLOSRESTAURANT.COM
48 HOURS NOTICE REQUIRED



Appetizers

ITALIAN & CHEESE VEGETABLE ANTIPASTA

AGED PROVOLONE, PEPPER SHOOTERS, BROCCOLI RABE, ROASTED PEPPERS, MARINATED EGGPLANT, MEDITERRANEAN OLIVES
12" TRAY (FEEDS 10) \$50 16" TRAY (FEEDS 20) \$100
18" TRAY (FEEDS 30) \$150

CURED ITALIAN MEAT & CHEESE CHARCUTERIE

AGED PROVOLONE, AGED ASIAGO, PROSCIUTTO DI PARMA, SOPPRESSATA, DRY CAPICOLA, MORTADELLA, STUFFED PEPPER SHOOTERS, MARINATED ARTICHOKE, MEDITERRANEAN OLIVES, ROASTED SWEET PEPPERS
12" TRAY (FEEDS 10) \$50 16" TRAY (FEEDS 20) \$100
18" TRAY (FEEDS 30) \$150

CAPRESE TRAY

SLICED HEIRLOOM TOMATOES, CREAMY BURRATA CHEESE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, SLICED THIN PROSCIUTTO DI PARMA, BALSAMIC REDUCTION
12" TRAY (FEEDS 10) \$50 16" TRAY (FEEDS 20) \$100
18" TRAY (FEEDS 30) \$150

CRAB BRUSCHETTA

BASIL, CHOPPED BEEFSTEAK TOMATOES, RED ONION, PARSLEY, GARLIC, CRABMEAT, EXTRA VIRGIN OLIVE OIL, WITH TOASTED BAGUETTE PIECES 25 PIECES \$75

OLD BAY SHRIMP COCKTAIL

PEELED & DEVEINED, OLD BAY, LEMON WEDGES, COCKTAIL SAUCE
4LBS. (APPROX. 60 PIECES) \$95

STUFFED ITALIAN LONG HOTS

ITALIAN LONG HOT PEPPERS STUFFED WITH ITALIAN SAUSAGE, GRUYERE & CHEDDAR CHEESE AND ITALIAN BREADCRUMBS, ZESTY CHIPOTLE SAUCE ON SIDE
10 PIECES \$80

LARGE SCALLOPS

WRAPPED WITH CRISPY APPLEWOOD BACON 10 PIECES \$100

JUMBO LUMP CRABCAKES

ALL JUMBO LUMP CRABMEAT / NO FILLER
LARGE (6.5 OZ) \$30 EACH MINI (4 OZ) \$18 EACH



COLOSSAL SHRIMP STUFFED WITH JUMBO CRABMEAT
10 PIECES \$200

ITALIAN WEDDING SOUP

FEEDS 6 \$60 FEEDS 12 \$120

LOBSTER BISQUE

BLUSH CREAM FEEDS 6 \$120 FEEDS 12 \$240

CRAB & SHRIMP BISQUE

WHITE CREAM FEEDS 6 \$120 FEEDS 12 \$240

Appetizers

CHICKEN FINGERS

WITH BBQ SAUCE & HONEY MUSTARD ON THE SIDE 25 PIECES \$50

ASSORTED ITALIAN SANDWICH TRAY

AN ASSORTMENT OF THE FOLLOWING
BREADED CHICKEN CUTLET
WITH SPINACH, SWEET PEPPERS & MILD PROVOLONE

GRILLED CHICKEN

WITH FRESH MOZZARELLA, SLICED TOMATO, SWEET PEPPERS & PESTO

ROASTED PORCHETTA

WITH BROCCOLI RABE, SWEET PEPPERS & MILD PROVOLONE

ITALIAN HOAGIE

PROSCIUTTO, PROVOLONE, SOPPRESATTA & CAPICOLA

(ITALIAN LONG HOTS ON SIDE)

20 PIECES ON SEEDED ROLL \$150



GRILLED SICILIAN STYLE WINGS

GRILLED WITH ROSEMARY, CRUSHED RED PEPPER, SEA SALT, CARAMELIZED ONIONS & SHAVED PARMIGIANO 25 PIECES \$75

WINGS - FLATS & DRUMSTICKS

WITH BLEU CHEESE SAUCE ON SIDE
HOT & SPICY 25 PIECES FOR \$50 HONEY BBQ 25 PIECES FOR \$50

PHILLY CHEESESTEAK SPRING ROLLS

WITH SRIRACHA KETCHUP ON THE SIDE
25 PIECES FOR \$75

Salads

MIXED GREEN TOSSED SALAD

HONEY BALSAMIC VINAIGRETTE ON SIDE FEEDS 6 \$30 FEEDS 12 \$60

STRAWBERRY SPINACH SALAD

CANDIED WALNUTS, CRUMBLD GORGONZOLA, SLICED STRAWBERRIES & HONEY BALSAMIC VINAIGRETTE ON SIDE
FEEDS 6 \$40 FEEDS 12 \$80



CLASSIC ROMAINE CAESAR SALAD

CROUTONS, SHAVED PARMIGIANO REGGIANO WITH HOUSE CAESAR DRESSING ON SIDE FEEDS 6 \$35 FEEDS 12 \$70

DRIED CRANBERRY & CRUMBLD GOAT CHEESE SALAD

CANDIED WALNUTS & MIXED FIELD GREENS WITH HONEY BALSAMIC VINAIGRETTE ON SIDE FEEDS 6 \$40 FEEDS 12 \$80

Entrees

MEATBALLS

3 OZ. MADE FROM PORK, LAMB & VEAL 15 MEATBALLS \$40

ITALIAN SAUSAGE, PEPPERS & ONIONS

HALF TRAY (FEEDS 8-10) \$65 FULL TRAY (FEEDS 15-20) \$130

CHICKEN CUTLET PARMIGIANA

CUTLETS BAKED WITH MOZZARELLA, BASIL & POMODORO SAUCE
10 WHOLE PIECES \$60

CHICKEN MARSALA OR PICCATA

MARSALA - A SWEET MARSALA WINE WITH MIXED MUSHROOMS
PICCATA - WHITE WINE, BUTTER, LEMON & CAPERS
10 WHOLE PIECES \$90

ITALIAN STYLE ROSEMARY ROASTED CHICKEN

BREAST, LEG, WING & THIGH 25 PIECES \$75

VEAL MARSALA OR PICCATA

MARSALA - A SWEET MARSALA WINE WITH MIXED MUSHROOMS
PICCATA - WHITE WINE, BUTTER, LEMON & CAPERS
10 WHOLE PIECES \$150

VEAL CUTLET PARMIGIANA

CUTLETS BAKED WITH MOZZARELLA, BASIL & POMODORO SAUCE
10 WHOLE PIECES \$125

PRIME RIB AU JUS

SEASONED & COOKED - HORSERADISH CREAM SAUCE ON SIDE
WHOLE \$400 HALF \$200

EGGPLANT ROLLATINI

ROLLED WITH ITALIAN BREAD CRUMBS, RICOTTA & MOZZARELLA CHEESE
IN A POMODORO BASIL SAUCE 10 PIECES \$60

HALF BONE-IN SPIRAL HAM

WITH BROWN SUGAR GLAZE FEEDS 15-20 \$125

GOURMET SLICED OVEN ROASTED TURKEY BREAST

SAVORY TURKEY GRAVY
HALF TRAY (FEEDS 8-10) \$75 FULL TRAY (FEEDS 15-20) \$150

HOT ROAST BEEF SLICED THIN IN AU JUS

HALF TRAY (FEEDS 8-10) \$75 FULL TRAY (FEEDS 15-20) \$150

ROASTED & SEASONED PORCHETTA SLICED THIN

HALF TRAY (FEEDS 8-10) \$75 FULL TRAY (FEEDS 15-20) \$150

PORK TENDERLOIN

WITH ROSEMARY, WILD MUSHROOMS, PORT WINE & BALSAMIC REDUCTION
HALF TRAY (FEEDS 8-10) \$95 FULL TRAY (FEEDS 15-20) \$190

JUMBO LUMP CRAB STUFFED FLOUNDER

10 PIECES (6 OZ) \$250

CHILLED SEAFOOD FEAST

BACALA, GRILLED SHRIMP, CLAMS, MUSSELS, GRILLED CALAMARI, SCALLOPS, OCTOPUS IN A HOUSE LEMON ITALIAN VINAIGRETTE
FEEDS 12-15 PEOPLE \$195

ROASTED MEDITERRANEAN SALMON WITH SHRIMP

LEMON, WHITE WINE, CAPERS, SUNDRIED TOMATOES
10 PIECES (6OZ) WITH 20 PIECES OF SHRIMP \$100

BEEF TENDERLOIN (FILET MIGNON)

SLICED OR WHOLE WITH WILD MUSHROOM CHIANTI SAUCE
HORSERADISH CREAM SAUCE ON SIDE FEEDS 15 PIECE \$250

STUFFED BEEF TENDERLOIN (FILET MIGNON)

STUFFED WITH FONTINA CHEESE, ASPARAGUS & ROASTED PEPPERS
WITH GORGONZOLA CREAM SAUCE ON SIDE FEEDS 20 \$300

ROASTED WHOLE RACK OF LAMB

DOMESTIC FRENCHED 9 BONE RACK \$75 PER RACK

