

WEDDINGS CATERED BY DI PAOLO'S

WELCOME TO YOUR DREAM WEDDING



28 SOUTH BROAD STREET PENNS GROVE, NJ 08069
WWW.DIPAOLOSRESTAURANT.COM
PHONE 856-299-4645



GENERAL INFORMATION

PACKAGE INCLUDES THE FOLLOWING

- 5 HOUR WEDDING EVENT TO INCLUDE SET UP,
BUTLERED HORS D'OEUVRES, BUFFET ATTENDEES
& BREAK DOWN
- ADDITIONAL HOURS AVAILABLE FOR \$150/HOUR
- GLASS WATER GOBLET, UPSCALE PLASTICWARE
& REAL SILVERWARE
- 2 BOTTLES ACQUA PANNA STILL WATER
OR SIMILAR PER TABLE
- NON-ALCOHOLIC BEVERAGES, COFFEE & TEA
(NOT INCLUDING BAR SUPPLIES)

LINENS ARE NOT INCLUDED,
BUT PRICING IS AVAILABLE UPON REQUEST.

CHINA SETTINGS ARE AVAILABLE
AT \$12/PERSON.



PRICING INFORMATION

PRICE PER PERSON \$70.00

50 ADULT GUEST MINIMUM

CHILDREN 0-5 YEARS OF AGE ARE NO CHARGE

CHILDREN 5-10 YEARS OF AGE ARE \$20.95 PER CHILD

EACH VENDOR WORKING DURING YOUR RECEPTION

IS PROVIDED WITH A MEAL AT A DISCOUNTED RATE.

PLEASE PROVIDE YOUR VENDOR COUNT

WHEN FINAL COUNT IS GIVEN.

A SERVICE FEE OF 22% IS IN ADDITION TO PRICE PER PERSON.

APPLICABLE STATE SALES TAX MUST BE ADDED

TO PRICE PER PERSON.

DEPOSITS & PRICING

A DEPOSIT OF \$1000 IS REQUIRED TO SAVE THE DATE.

A SIGNED CONTRACT IS DUE 10 DAYS

AFTER THE FIRST DEPOSIT IS MADE.

A SECOND DEPOSIT OF 50% OF THE BALANCE

IS DUE SIX MONTHS PRIOR TO THE EVENT DATE.

PAYMENT OF REMAINING BALANCE

IS DUE 30 DAYS PRIOR TO THE EVENT DATE.

NO PAYMENT WILL BE COLLECTED ON THE DAY OF THE WEDDING.

PAYMENTS OR DEPOSITS CAN BE MADE BY CASH

OR PERSONAL CHECK MADE PAYABLE TO MARIA'S CATERING.

A CONVENIENCE FEE OF 3% IS CHARGED WHEN

AN ELECTRONIC PAYMENT IS MADE OTHER THAN CASH OR CHECK.



COCKTAIL HOUR

INCLUDES THREE BUTLERED HORS D'OEUVRES
& ANTIPASTA DISPLAY



BUTLERED HORS D'OEUVRES ~SELECT THREE~

BACON WRAPPED SCALLOPS
BACON WRAPPED SHRIMP
MELON WRAPPED IN PROSCIUTTO
COCONUT SHRIMP
MACARONI & CHEESE WEDGES
SICILIAN WINGS
MINI CRAB CAKES
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
VEGETABLE EGGROLLS WITH ORANGE SAUCE
RASPBERRY & BRIE FILO WRAPS
MINI CHERRY SHORT RIB POT PIES
MOZZARELLA, GRAPE TOMATO, OLIVE & BASIL SKEWERS
BEEF FRANKS IN PUFF PASTRY
FILET TIPS ON FRENCH BAGUETTE WITH HORSERADISH
TRADITIONAL MINI ARANCINI BALLS



STATIONED ✦ APPETIZERS ✦



~SELECT THREE~

ASPARAGUS & CHEESE STUFFED FILO WRAPS

BRUSCHETTA ON TOASTED FRENCH BAGUETTE BREAD

GARDEN VEGETABLE & DIP TRAY

MOZZARELLA CAPRESE TRAY WITH ROASTED PEPPERS

PEPPERONI, CHEESE, GRAPES & CRACKER TRAY

GRILLED VEGETABLE ANTIPASTA

BROCCOLI RABE, ROASTED RED PEPPERS,

MEDITERRANEAN OLIVES, MARINATED EGGPLANT,

MARINATED MUSHROOMS, CHICKPEAS,

ASPARAGUS WRAPPED WITH SUNDRIED TOMATOES.

MEAT & CHEESE ANTIPASTA

MARINATED MOZZARELLA BALLS, STUFFED PEPPER

SHOOTERS, SHARP PROVOLONE, CHEDDAR CHEESE, AGED

GOUDA, SOPPRESSATA, CAPICOLA, MORTADELLA,

PEPPERONI & PROSCIUTTO



COCKTAIL HOUR ENHANCEMENTS

»»»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

»»»MAC N' CHEESE BAR \$10 PER PERSON«««

WHITE & AGED CHEDDAR SAUCE

TOPPINGS - JALAPENOS, BREADCRUMBS,

LOBSTER CHUNKS, BACON, BBQ BRISKET, DICED TOMATOES

»»»FRUTTI DI MARE STATION«««

\$20 PER PERSON

CALAMARI (SPICY & TRADITIONAL),

SAUTEED 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



COCKTAIL HOUR ENHANCEMENTS

»»» SLIDER STATION \$12 PER PERSON «««

MINI TURKEY BURGERS, BEEF BURGERS, CHICKEN
CUTLET, MINI CRAB CAKES, MEATBALLS
TOPPINGS - LETTUCE, TOMATO, RED ONION

»»» CARVING STATION \$20 PER PERSON «««

PRIME RIB, ROASTED PORK, LAMB CHOPS,
ASSORTED MINI ROLLS
TOPPINGS - LONG HOTS, ROASTED RED PEPPERS,
BROCCOLI RABE, AGED PROVOLONE

»»» MARTINI MASHED POTATO BAR ««« \$10 PER PERSON

PRIME RIB, ROASTED PORK, LAMB CHOPS,
ASSORTED MINI ROLLS
TOPPINGS - LONG HOTS, ROASTED RED PEPPERS,
BROCCOLI RABE, AGED PROVOLONE



DINNER BUFFET



SALAD

~SELECT ONE~

MIXED GREEN TOSSED SALAD

CLASSIC ROMAINE CAESAR SALAD

BERRY & GOAT CHEESE SALAD (+\$2)

GRILLED SHRIMP OR CHICKEN CAESAR SALAD (+\$3)

STRAWBERRY SPINACH SALAD (+\$2)

SEASONAL SOUP AVAILABLE UPON REQUEST

PASTA

~SELECT ONE~

PENNE ALLA VODKA

PENNE POMODORO

PENNE TOSCANA WITH MIXED VEGETABLES

BAKED ZITI

CHEESE RAVIOLI POMODORO

GNOCCHI POMODORO

GNOCCHI ALLA VODKA

GNOCCHI GORGONZOLA

MANICOTTI IN BECHAMEL SAUCE

FOUR CHEESE LASAGNA WITH MEAT RAGU

STUFFED SHELLS

TORTELLINI ALFREDO

TORTELLINI MICHELLINO

WITH SAUSAGE, PEAS & MUSHROOMS

SHRIMP SCAMPI (+\$3)

PENNE ALLA PESCATORE (+\$7)

SHRIMP, SCALLOPS, CRAB IN A LOBSTER BLUSH SAUCE

ASPARAGUS STUFFED GNOCCHI (+\$3)

WITH ASPARAGUS TIPS

PROSCIUTTO & FONTINA SACCHETTI (+\$3)

WITH MUSHROOMS & PEAS



DINNER BUFFET

SIDE DISHES

~SELECT TWO~

ROSEMARY ROASTED POTATOES

EGGPLANT PARMIGIANA

ITALIAN STYLE STRING BEAN & POTATO MIX

PANCETTA WHIPPED MASHED POTATOES

ROASTED SWEET POTATOES

ITALIAN STYLE STRING BEANS

ROASTED VEGETABLE MEDLEY

RISOTTO PRIMAVERA (+\$2)

BROCCOLI RABE (+\$2)



VEGETARIAN ENTREES

~OPTIONS~

PENNE TOSCANA

RISOTTO PRIMAVERA

EGGPLANT PARMIGIANA

MUSHROOM RAVIOLI IN A GARLIC CREAM SAUCE

CHEESE RAVIOLI IN A TOMATO POMODORO SAUCE

ITALIAN RICE WITH VEGETABLES & SHAVED PARMIGIANA

SAUTEED SEASONAL VEGETABLES SERVED OVER PENNE
IN A GARLIC OLIVE OIL LAYERED WITH MOZZARELLA
CHEESE & TOMATO SAUCE

DINNER BUFFET



ENTREES

~SELECT THREE~

HOMEMADE MEATBALLS

SAUSAGE, PEPPERS & ONIONS

ITALIAN STYLE ROSEMARY ROASTED CHICKEN

CHICKEN PARMIGIANA

CHICKEN MARSALA

CHICKEN PICCATA

SLICED THIN HOT ROAST BEEF AU JUS

CARVED ROASTED TURKEY

CARVED BAKED HAM

SLICED 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 SEABASS (+\$12)

VEAL PARMIGIANA (+\$3)

VEAL SCALLOPINE (+\$3)

VEAL MARSALA (+\$5)

VEAL PICCATA (+\$5)

VEAL SALTIMBOCCA (+\$7)

CARVED STUFFED PORK TENDERLOIN (+\$7)

CARVED PRIME RIB (+\$10)

CARVED FILET MIGNON (+\$12)



DESSERT DISPLAY

ASSORTED MINI CREME PUFFS, ECLAIRS, CANNOLI
FRESH SLICED SEASONAL FRUIT DISPLAY
CAKE CUTTING INCLUDED



DESSERT ENHANCEMENTS

»»» VIENNESE DESSERT SELECTION \$18 PER PERSON «««

MINI CREAM PUFFS, MINI ECLAIR, MINI CANNOLI,
FRUIT TARTS, FUDGE BROWNIES, ITALIAN COOKIES,
MINI CHEESECAKES - PLAIN, CHERRY, BLUEBERRY,
SFOGLIATELLA, ASSORTED MINI PETIT FOURS,
CUPCAKES, ASSORTED MOUSSE CUPS, TIRMAISU,
SEASONAL FRESH FRUIT, CREME BRULEE
PLUS

WHOLE CAKES - SLICED PER ORDER
LIMONCELLO MASCARPONE, ITALIAN RUM, CARROT CAKE,
STRAWBERRY SHORTCAKE, CHOCOLATE DECADENT



DESSERT ENHANCEMENTS

»»» 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 STATION \$9 PER PERSON «««

ASSORTED DONUTS, COOKIES, BROWNIES, SWEDISH FISH,
TOOTSIE ROLLS, GUMMY BEARS, GUM BALLS, SKITTLES, REESES,
HERSHEY KISSES, M&M'S, CHOCOLATE COLVERED PRETZELS