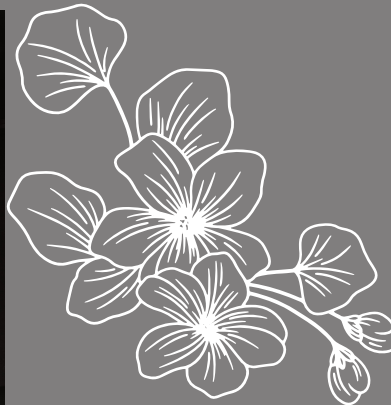
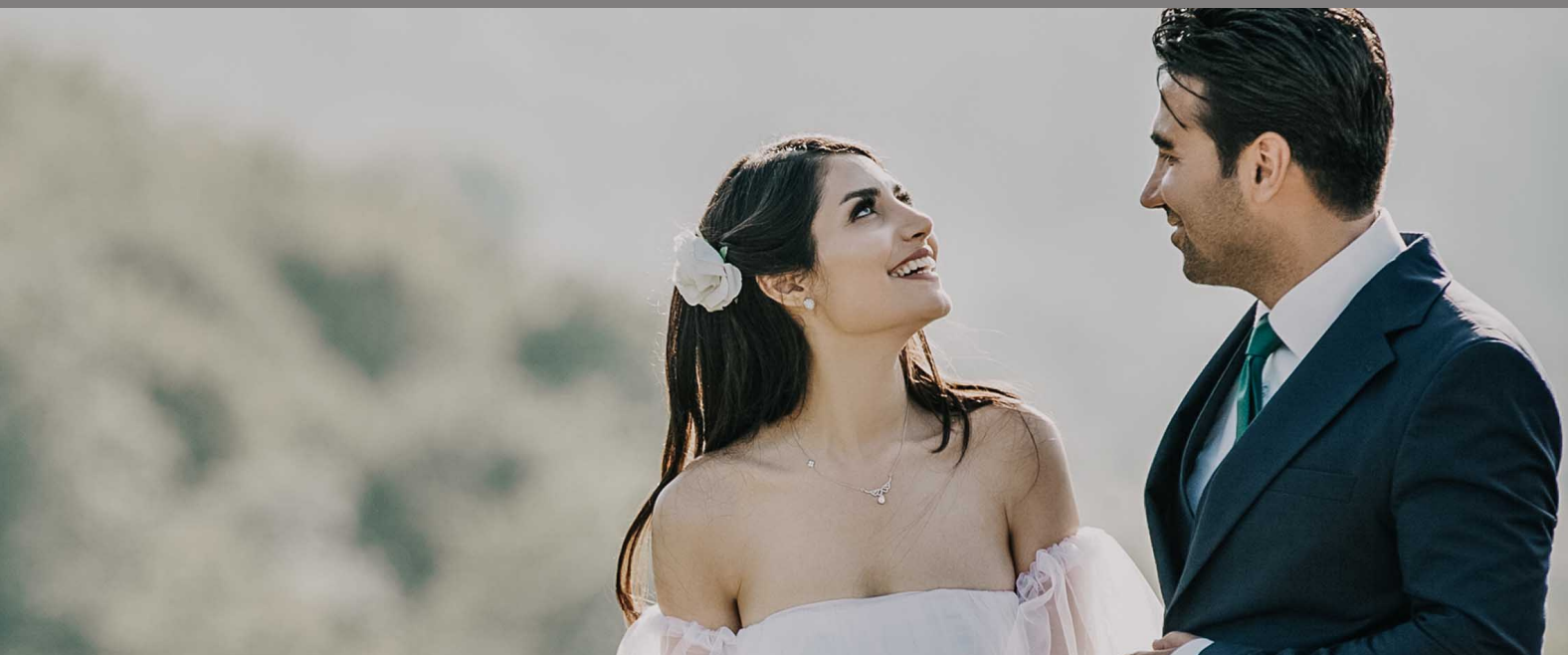


THE VENUE OF YOUR DREAMS



# WEDDING RECEPTIONS

## MARIA'S BALLROOM



PHONE 856-299-4645  
72 NORTH VIRGINIA AVE  
PENNS GROVE, NJ 08069

[WWW.MARIASBYDIPAOLOSRESTAURANT.COM](http://WWW.MARIASBYDIPAOLOSRESTAURANT.COM)



# GENERAL INFORMATION

CELEBRATE AT MARIA'S WITH FULLY SERVED DINNER PACKAGES OR WITH AN ELEGANT, CUSTOMIZABLE BUFFET. OUR RECEPTIONS INCLUDE A 5 HOUR DINNER PARTY.

OUR PATIO AREA IS ALSO AVAILABLE TO HOST YOUR CEREMONY OR TO USE FOR COCKTAIL HOUR OR DESSERT; PLEASE CALL FOR PRICING.

ENJOY CUSTOMIZED LIGHTING WITH OUR UPGRADED SOUND SYSTEM AND QUALITY ACOUSTICS. TABLES ARE SET WITH YOUR CHOICE OF LINENS, CHINA, WATER GOBLETS & SILVERWARE.

## DEPOSITS & PRICING

PAYMENT OF THE ROOM RENTAL SERVES AS YOUR DEPOSIT AND SAVES YOUR 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 PRIOR 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 RESTAURANT.

DEPOSITS AND PAYMENTS MADE BY CREDIT CARD INCUR A 3% CONVENIENCE FEE.

## SET-UP OF PERSONAL ITEMS

MARIA'S WILL OPEN SEVERAL HOURS PRIOR TO YOUR EVENT, ALLOWING SET UP TIME FOR YOUR VENDORS.

MARIA'S IS NOT RESPONSIBLE FOR EQUIPMENT OR PERSONAL ITEMS LEFT AT THE VENUE BEFORE OR AFTER THE EVENT.





# COCKTAIL HOUR

## BUTLERED SERVED HORS D' OEUVRES & ANTIPASTA DISPLAY

### **BUTLERED HORS D'OEUVRES**

BACON WRAPPED SCALLOPS  
BACON WRAPPED SHRIMP  
MELON WRAPPED IN PROSCIUTTO  
COCONUT SHRIMP  
MACARONI & CHEESE WEDGES  
BABY LAMB CHOPS  
GRILLED SICILIAN CHICKEN WINGS  
MINI CRAB CAKES  
SMOKED CHICKEN QUESADILLA  
MINI ANGUS CHEESEBURGERS  
BUFFALO CHICKEN WONTONS  
CRAB STUFFED MUSHROOMS



### **BUTLERED HORS D'OEUVRES**

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  
MINI CHERRY SHORT RIB POT PIES  
MOZZARELLA, GRAPE TOMATO, OLIVE, & BASIL SKEWERS  
BEEF FRANKS IN PUFF PASTRY  
FILET TIPS ON A FRENCH BANQUETTE - HORSERADISH CRÈME  
TRADITIONAL MINI ARANCINI RICE BALLS

### **ANTIPASTO DISPLAY (INCLUDED IN ALL PACKAGES)**

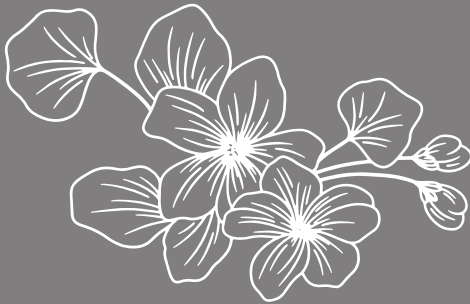
GRILLED VEGETABLE ANTIPASTO, MEAT & CHEESE ANTIPASTO  
& CRISPY TOMATO BRUSCHETTA

#### **GRILLED VEGETABLE ANTIPASTO**

BROCCOLI RABE, ROASTED RED PEPPERS, CHICKPEAS,  
MEDITERRANEAN OLIVES, MARINATED EGGPLANT,  
ASPARAGUS WRAPPED WITH PROSCIUTTO  
& SUNDRIED TOMATOES

#### **MEAT & CHEESE ANTIPASTO**

MARINATED MOZZARELLA BALLS, STUFFED PEPPER SHOOTERS,  
SHARP PROVOLONE, AGED GOUDA, SOPPRESSATA, CAPICOLA,  
MORTADELLA, PEPPERONI AND PROSCIUTTO





# COCKTAIL HOUR ENHANCEMENTS

## **MARTINI MASHED POTATO BAR- \$10 PER PERSON**

*YUKON GOLD GARLIC MASHED POTATOES & SWEET POTATOES*

*SIDES- SOUR CREAM, CHIVES, CRUMBLIED 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*

## **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,  
BLUE POINT OYSTERS, MINI CRAB CAKES, SCALLOPS WRAPPED IN BACON*

## **MAC & CHEESE BAR- \$10 PER PERSON**

*WHITE & AGED CHEDDAR SAUCE*

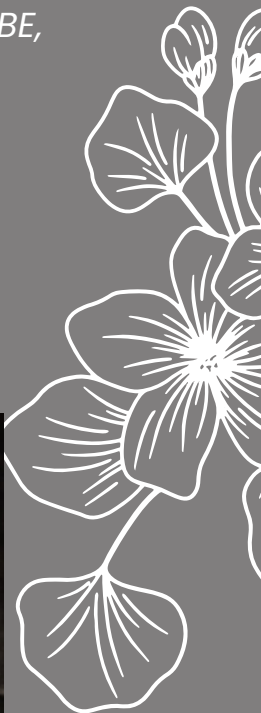
*TOPPINGS- JALAPENOS, BREADCRUMBS, LOBSTER CHUNKS,  
BACON, BBQ BRISKET, DICED TOMATOES*

## **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*







## SOUP SELECTIONS

**ITALIAN WEDDING**

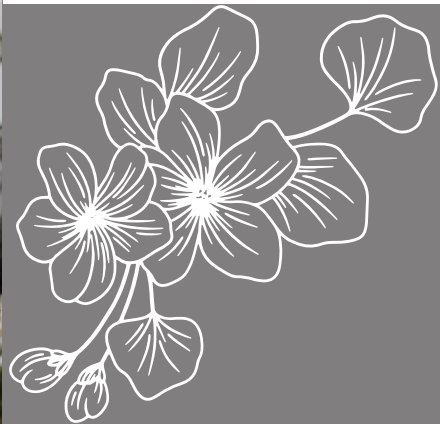
**TUSCAN TOMATO BASIL**

**CREAM OF ASPARAGUS**

**CREAM OF KENNETT  
SQUARE MUSHROOM**

**SEAFOOD BISQUE**

**SCREPPELLE**



## PASTA SELECTIONS

**CHEESE RAVIOLI POMODORO**

**HOMEMADE MANICOTTI**  
*BECHAMEL SAUCE*

**SEAFOOD RAVIOLI**  
*COGNAC CREAM SAUCE*

**PENNE ALA VODKA**  
*SWEET PEAS  
& CRISPY PANCETTA*

**GNOCCHI**  
*YOUR CHOICE OF  
POMODORO, VODKA  
OR GORGONZOLA SAUCE*

**TORTELLINI MICHELLINO**  
*WITH PEAS, MUSHROOMS  
& PROSCIUTTO  
IN A CREAM SAUCE*



## SALAD SELECTIONS

**CLASSIC CAESAR**

*ROMAINE LETTUCE WITH  
HOMEMADE CROUTONS,  
PARMESAN CHEESE & CREAMY  
CAESAR DRESSING*

**TOSSSED GARDEN**

*MIXED FIELD GREENS  
WITH TOMATO, CUCUMBERS,  
CARROTS & HOMEMADE  
CROUTONS IN OUR SIGNATURE  
HONEY BALSAMIC DRESSING*

**STRAWBERRY & SPINACH**

*BABY SPINACH WITH  
SLICED STRAWBERRIES,  
CRUMBLD GORGONZOLA  
& CANDIED WALNUTS  
IN OUR SIGNATURE HONEY  
BALSAMIC DRESSING*

**BERRY & GOAT CHEESE**

*MIXED FIELD GREENS  
WITH DRIED CRANBERRIES,  
CRUMBLD GOAT CHEESE  
& CANDIED WALNUTS  
IN OUR SIGNATURE HONEY  
BALSAMIC DRESSING*

**ARUGULA & FRESH PEAR**

*SHAVED PROSCIUTTO,  
CANDIED WALNUTS,  
GOAT CHEESE  
& HOUSE LEMON VINAIGRETTE*







# SILVER SERVED RECEPTION

**INCLUDES THE DIPAOLO FAMILY'S FAMOUS STATIONED GRILLED VEGETABLE ANTIPASTO,  
OUR MEAT & CHEESE ANTIPASTO, THREE BUTLER SERVED HORS D'OEUVRES SELECTIONS,  
YOUR CHOICE OF ONE SOUP OR SALAD, THREE ENTREES AND A VENETIAN TABLE**

## **ENTREES – SELECT THREE**

### **CHICKEN PICCATA**

WHITE WINE & LEMON CAPER SAUCE WITH SHITAKE MUSHROOMS

### **CHICKEN MARSALA**

IMPORTED ITALIAN SWEET MARSALA WINE WITH A TOUCH OF CREAM  
& PORTOBELLO MUSHROOMS

### **CHICKEN PARMIGIANA**

SERVED WITH PENNE, BREADED & PAN-FRIED CUTLETS  
WITH MOZZARELLA & PARMIGIANA CHEESES IN A POMODORO SAUCE

### **14OZ ROASTED PRIME RIB**

IN ITS NATURAL JUICES

### **PORK TENDERLOIN**

SERVED IN A PORT WINE SAUCE WITH MUSHROOMS

### **ROASTED SCOTTISH SALMON & SHRIMP**

SUNDRIED TOMATOES, JUMBO SHRIMP IN A WHITE WINE & LEMON CAPER SAUCE

### **FLOUNDER FRANCESE & SHRIMP**

WHITE WINE & LEMON, BUTTER SAUCE

*ALL ENTREES ARE SERVED WITH  
GARLIC MASHED POTATOES & SEASONAL VEGETABLES UNLESS INDICATED*

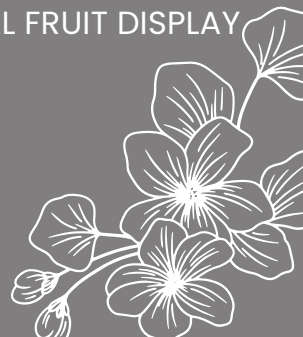
## **VENETIAN TABLE**

### **THE FOLLOWING DESSERT SELECTION WILL BE DISPLAYED**

ASSORTED MINI CRÈME PUFFS, ECLAIRS & CANNOLI, FRESH SLICED SEASONAL FRUIT DISPLAY

\*CAKE CUTTING IS INCLUDED\*

**COFFEE & TEA WILL BE AVAILABLE TO ALL GUESTS**







# DIAMOND SERVED RECEPTION



**INCLUDES THE DIPAOLO FAMILY'S FAMOUS STATIONED GRILLED VEGETABLE ANTIPASTO, OUR MEAT & CHEESE ANTIPASTO, FIVE BUTLER SERVED HORS D'OEUVRES SELECTIONS, YOUR CHOICE OF ONE SOUP OR SALAD, ONE PASTA, THREE ENTREES AND A VENETIAN TABLE**

## **ENTREES – SELECT THREE**

### **SIGNATURE JUMBO LUMP CRAB CAKE**

½ LB OF ALL LUMP CRAB MEAT TOPPED WITH A DELICATE CRAB SAUCE

### **CRAB STUFFED FLOUNDER**

FLAKEY BROILED FLOUNDER STUFFED WITH JUMBO LUMP CRAB MEAT  
& TOPPED WITH A DELICATE CRAB SAUCE

### **ROASTED MEDITERRANEAN KING SALMON WITH SHRIMP**

MEDITERRANEAN STYLE WITH SUNDRIED TOMATOES IN A WHITE WINE & LEMON CAPER SAUCE

### **PETITE SURF & TURF**

8 OZ CENTER-CUT CAB FILET MIGNON WITH SHALLOTS  
& SHITAKE MUSHROOM CHIANTI WINE SAUCE  
& ONE PETITE ALL JUMP LUMP CRABCAKE

### **10 OZ FILET MIGNON**

TOPPED WITH SHALLOTS & SHITAKE MUSHROOMS

### **14 OZ ROASTED PRIME RIB**

IN ITS NATURAL JUICES

### **CHICKEN PICCATA**

WHITE WINE & LEMON CAPER SAUCE WITH SHITAKE MUSHROOMS

### **CHICKEN MARSALA**

IMPORTED ITALIAN SWEET MARSALA WINE WITH A TOUCH OF CREAM  
& PORTOBELLO MUSHROOMS

### **CHICKEN PARMIGIANA**

SERVED WITH PENNE, BREADED & PAN-FRIED CUTLETS  
WITH MOZZARELLA & PARMIGIANO CHEESES IN A BASIL POMODORO SAUCE

*ALL ENTREES ARE SERVED WITH  
GARLIC MASHED POTATOES & SEASONAL VEGETABLES UNLESS INDICATED*

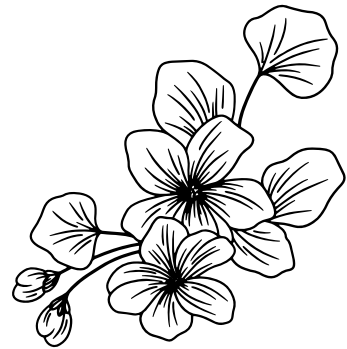
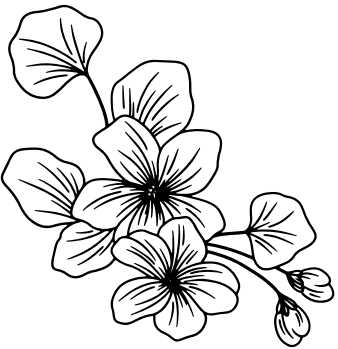
## **VENETIAN TABLE**

### **THE FOLLOWING DESSERT SELECTION WILL BE DISPLAYED**

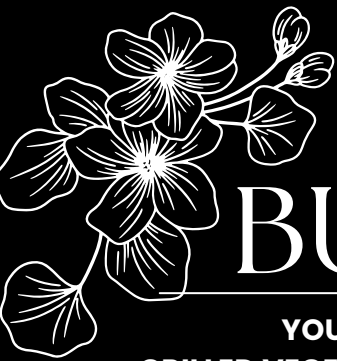
SEASONAL FRESH FRUIT DISPLAY, MINI ECLAIRS, CANNOLI, CRÈME PUFFS,  
FUDGE ICED BROWNIES, PETIT FOURS, MINI CHEESECAKES – PLAIN, CHERRY, BLUEBERRY

\*CAKE CUTTING IS INCLUDED\*

**COFFEE & TEA WILL BE AVAILABLE TO ALL GUESTS**







# MARIA'S BUFFET RECEPTION

**YOUR BUFFET INCLUDES THE DIPAOLO FAMILY'S FAMOUS STATIONED  
GRILLED VEGETABLE ANTIPASTO, OUR MEAT & CHEESE ANTIPASTO, ONE SALAD OR SOUP,  
ONE PASTA, THREE ENTRÉE SELECTIONS & A VENETIAN TABLE.  
ADDITIONAL STATIONED OR BUTLER-SERVED HORS D'OEUVRES MAY BE ADDED**

## **SELECT ONE SALAD OR 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 (+\$2)  
ITALIAN WEDDING SOUP  
TUSCAN TOMATO BASIL  
CREAM OF ASPARAGUS  
CREAM OF MUSHROOM  
SCREPPLE (+\$2)  
SEAFOOD BISQUE (+\$3)



## **SELECT ONE PASTA DISH**

PENNE ALA VODKA OR POMODORO  
PENNE TOSCANO - MIXED ROASTED VEGETABLES SAUTEED IN GARLIC & OLIVE OIL  
BAKED ZITI - BASIL-MOZZARELLA- RICOTTA  
CHEESE RAVIOLI IN A POMODORO SAUCE  
GNOCCHI ALLA VODKA OR WITH POMODORO OR GORGONZOLA SAUCE  
MANICOTTI WITH A BÉCHAMEL SAUCE  
FOUR CHEESE LASAGNA WITH A MEAT RAGU  
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)





# MARIA'S BUFFET RECEPTION



## **SELECT TWO VEGETABLE DISHES**

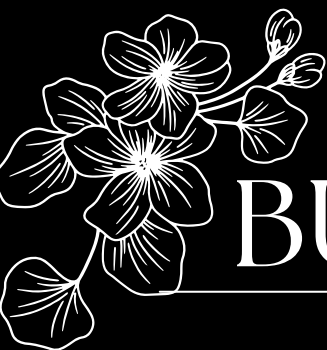
ROSEMARY ROASTED POTATOES  
EGGPLANT PARMIGIANA  
PANCETTA WHIPPED MASHED POTATOES  
YUKON GOLD & SCALLION GARLIC MASHED POTATOES  
ROASTED SWEET POTATOES  
ITALIAN STYLE STRING BEANS  
ROASTED VEGETABLE MEDLEY  
ITALIAN STYLE STRING BEANS & POTATOES  
RISOTTO PRIMAVERA (+\$2)  
BROCCOLI RABE (+\$2)



## **SELECT THREE ENTREES**

HOMEMADE MEATBALLS IN TRADITIONAL MARINARA SAUCE  
ITALIAN SWEET SAUSAGE WITH PEPPERS & ONIONS  
ITALIAN STYLE ROSEMARY ROASTED CHICKEN  
CHICKEN PARMIGIANA BAKED WITH MOZZARELLA & MARINARA  
CHICKEN PICCATA WITH A WHITE WINE & LEMON CAPER SAUCE WITH SHITAKE MUSHROOMS  
CHICKEN MARSALA WITH IMPORTED SWEET MARSALA WINE, CREAM & PORTOBELLO MUSHROOMS  
THINLY SLICED HOT ROAST BEEF AU JUS  
THINLY SLICED ROAST PORK "PORCHETTA"  
PORK TENDERLOIN WITH ROSEMARY & PORT REDUCTION SLICED  
OVEN ROASTED TURKEY BREAST IN SAVORY GRAVY SLICED  
BAKED HAM IN TROPICAL PINEAPPLE SAUCE  
FLOUNDER FRANCESE STYLE CRAB STUFFED FLOUNDER (+\$10)  
ROASTED SCOTTISH SALMON WITH SHRIMP (+\$3)  
ALL JUMBO LUMP CRABCAKES (+\$12)  
BAKED CHILEAN SEA BASS (+\$12)  
VEAL PARMIGIANA (+\$3)  
VEAL SCALLOPINE (+\$3)  
VEAL MARSALA (+\$5)  
VEAL PICCATA (+\$5)  
VEAL SALTIMBOCCA (+\$7)  
CARVED STUFFED PORK TENDERLOIN WRAPPED WITH CRISPY PANCETTA (+\$7)  
CARVED PRIME RIB (+\$10)  
CARVED FILET MIGNON (+\$12)





# MARIA'S BUFFET RECEPTION



## **VEGETARIAN ENTREES**

### **PENNE TOSCANA**

*SAUTEED SEASONAL VEGETABLES SERVED OVER PENNE IN A GARLIC OLIVE OIL*

### **RISOTTO PRIMAVERA**

*ITALIAN RICE WITH VEGETABLES & SHAVED PARMIGIANO REGGIANO*

### **EGGPLANT PARMIGIANA**

*LAYERED WITH MOZZARELLA CHEESE & TOMATO SAUCE*

### **CHEESE RAVIOLI**

*IN A TOMATO POMODORO SAUCE*

### **MUSHROOM RAVIOLI**

*IN A GARLIC CREAM SAUCE*



## **DESSERT TABLE**

### **THE FOLLOWING DESSERT SELECTION WILL BE DISPLAYED**

*ASSORTED MINI CRÈME PUFFS, ECLAIRS & CANNOLI*

*FRESH SLICED SEASONAL FRUIT DISPLAY*

*\*CAKE CUTTING IS INCLUDED\**

**COFFEE & TEA WILL BE AVAILABLE TO ALL GUESTS**





# MARIA'S BUFFET RECEPTION

## DESSERT ENHANCEMENTS

A FULL VIENNESE DESSERT SELECTION IS AVAILABLE  
AND MAY BE ADDED TO ANY RECEPTION PACKAGE FOR \$17 PER PERSON

### MARIA'S VIENNESE DESSERT TABLE

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

TIRAMISU

CRÈME BRULÉE

WHOLE CAKES- SLICED PER ORDER

LIMONCELLO MASCARPONE, ITALIAN RUM, CARROT CAKE,  
STRAWBERRY SHORTCAKE, CHOCOLATE DECADENT



### ADDITIONAL POSSIBILITIES

#### ICE CREAM BAR \$7 PER PERSON

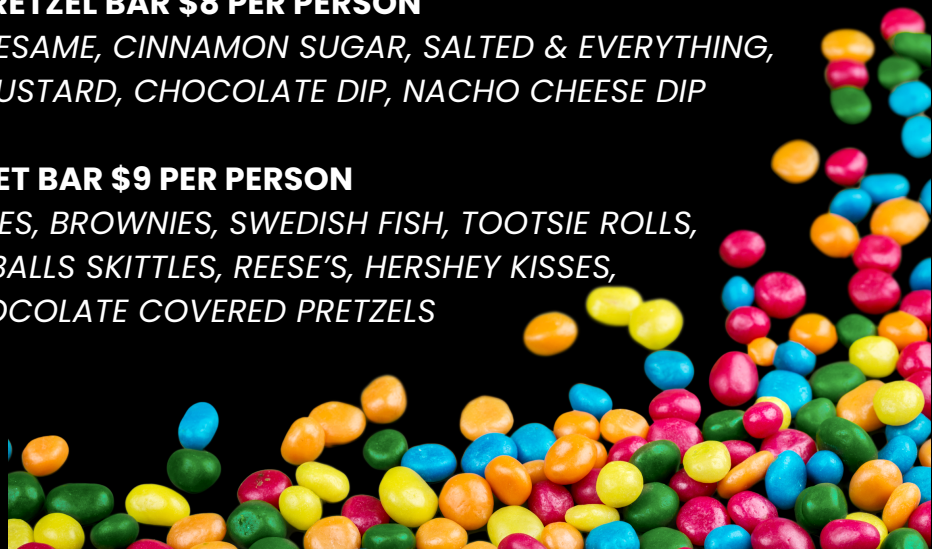
VANILLA & CHOCOLATE ICE CREAM, SPRINKLES, M& M'S, CHERRIES,  
CARMEL, CHOCOLATE SYRUP, CRUSHED OREOS, WHIPPED CREAM,  
CHOPPED NUTS, CONES, BOWLS & SPOONS

#### 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







## GUIDELINES

WE ONLY SERVE PREMIUM ALCOHOL.

FOR A 5 HOUR EVENT- BAR IS OPEN 4.5 HRS.

LAST CALL IS 30 MINUTES  
BEFORE EVENT END TIME.

BARTENDER HAS RIGHT TO CARD ANYONE  
THEY BELIEVE IS UNDERAGE.

BARTENDER HAS RIGHT TO NOT SERVE  
ANYONE WHO APPEARS INTOXICATED.

NO OUTSIDE ALCOHOL IS ALLOWED INSIDE  
THE FACILITY OR IN THE PARKING LOT.

NO ALCOHOLIC BEVERAGES ARE ALLOWED  
TO LEAVE THE PREMISES.

IN ADDITION TO THE PRICE PER PERSON,  
PLEASE ADD 6.625% NJ STATE SALES TAX  
& 22% GRATUITY

# WEDDING BAR PACKAGES



## INDIVIDUAL DRINK PRICE LIST

(6 OZ. SERVINGS)

SODA - INCLUDED IN PACKAGE PRICE

BEER - IMPORTED \$6, DOMESTIC \$5

WINE - \$10-\$12

COCKTAILS, ROCKS, MARTINIS, ETC \$12-\$15

## BAR PACKAGES

### PRICE PER PERSON

BEER & WINE - \$20 PP

OPEN BAR - \$40 PP

CASH BAR - \$150 BARTENDER FEE

& DRINKS PAID BY GUESTS

OPEN BAR - WE RUN A TAB PER DRINK

CAPPED BAR - WE WILL RUN A TAB

UNTIL YOUR LIMIT IS MET





# ROOM RENTAL FEES

**11AM- 3PM**

**\$475**

**SUNDAY THRU THURSDAY EVENINGS**

**AFTER 3PM**

**\$600**

**FRIDAY EVENINGS**

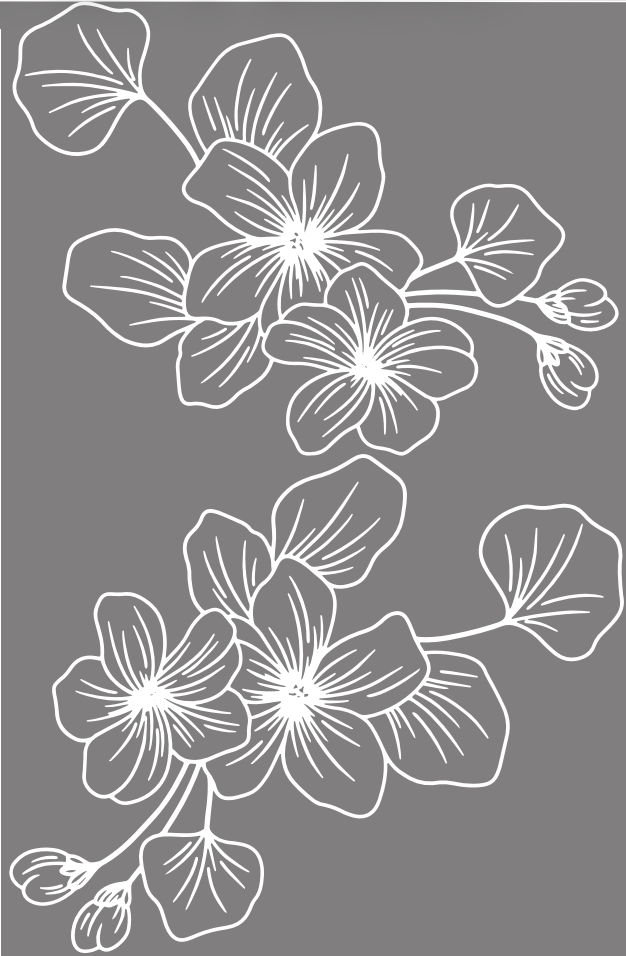
**AFTER 3PM**

**\$800**

**SATURDAY EVENINGS**

**AFTER 3PM**

**\$1000**





# SEASONAL PRICING

## PRICING INFORMATION

\*50 ADULT GUEST MINIMUM

\*CHILDREN 5 AND UNDER - NO CHARGE

\*CHILDREN 5-10 YEARS OF AGE - \$20.95

(A CHILDREN'S MENU IS AVAILABLE UPON REQUEST)

\*VENDOR MEALS ARE PROVIDED AT A REDUCED RATE

\*VENDOR COUNT MUST BE GIVEN WHEN FINAL GUEST COUNT IS DUE

## PLEASE NOTE

\*RECEPTION PRICES ARE PER GUEST

\*HOLIDAYS ARE NOT INCLUDED

\*SERVICE CHARGE OF 22% & NJ STATE SALES TAX OF 6.625% ARE ADDITIONAL

\*A CONVENIENCE FEE OF 3% IS APPLIED FOR TO ANY PAYMENTS MADE OTHER THAN CASH

APRIL, MAY, JUNE, SEPTEMBER & OCTOBER			
	SILVER SERVED	DIAMOND SERVED	MARIA'S BUFFET
FRIDAY	\$80	\$100	\$70
SATURDAY	\$90	\$110	\$80
SUNDAY	\$75	\$95	\$65

JANUARY, FEBRUARY, MARCH, JULY, AUGUST, NOVEMBER & DECEMBER			
	SILVER SERVED	DIAMOND SERVED	MARIA'S BUFFET
FRIDAY	\$70	\$90	\$60
SATURDAY	\$80	\$100	\$70
SUNDAY	\$65	\$85	\$55







