

# Di Paolo's Restaurant

## Off-Premise 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 Ragù, Stuffed Shells,  
Tortelloni Alfredo, Tortelloni Michellino (Sausage, Peas, & Mushrooms), Shrimp Scampi (+\$3),  
Penne Alla Pecatore (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)

## Off-Premise Buffet Package 1

Choose 1 Soup or 1 Salad

Choose 1 Pasta

Choose 2 Entrees

Choose 1 Side/Vegetable

Choose 1 Dessert

\$25 Per Person

Plus NJ Sales Tax

22% Service Charge (4 Hour Service) or \$150 for Drop-Off & Set-Up  
(Minimum 30 People)

Includes Upscale Plasticware, Assorted Sodas, & Bottled Water

Warmers, Stands, & Serving Utensils

4 Hour Sterno Available @ \$3.00 each

## Off-Premise Buffet Package 2

Pick 3 Appetizer Trays

Grilled Vegetable Antipasto Tray, Bruschetta Tray, Shrimp Cocktail Tray,  
Pepperoni & Cheese Tray with Crackers or Garden Vegetable Crudite Tray

Sliced Mozzarella & Tomato Caprese Tray, Fresh Sliced Fruit Tray

Choose 1 Soup + 1 Salad

Choose 1 Pasta

Choose 3 Entrees

Choose 2 Sides/Vegetable

Choose 1 Dessert

\$35 Per Person

Plus NJ Sales Tax

22% Service Charge (4 Hour Service) or \$150 for Drop-Off & Set-Up  
(Minimum 30 People)

Includes Upscale Plasticware, Assorted Sodas, & Bottled Water

Warmers, Stands, & Serving Utensils

4 Hour Sterno Available @ \$3.00 each

# Add Appetizers to Any Package

Butlered Hors d'oeuvres

Choose 3

\$15 Per Person for 1 Hour

Coconut Shrimp with Pineapple Sauce

Mini Jumbo Lump Crabcakes

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Mozzarella Caprese Skewers

Filet Tips on Crispy Baguette with Horseradish Cream Sauce

Crispy Tomato Bruschetta

Beef Franks in Puff Pastry

Sicilian Style Roasted & Grilled Wings

Philly Cheesesteak Spring Rolls

Mini Traditional Arancini

Clams Casino

Antipasto Skewers

Asparagus & Cheese Stuffed Filo Wraps

Warm Brie & Raspberry Filo Wraps

Melon Wrapped with 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 Sausage 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

