

# *Maria's By DiPaolo's*

## *2023 Wedding Reception Packages*

### **General Information**

Celebrate at Maria's with Fully Served Dinner Packages  
or with an Elegant, Customizable Buffet Offering

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, utilizing china, water goblets & silverware.

### *Sparkle with us!*

#### **Deposits & Pricing:**

\$1000 hall 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 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% processing surcharge.*

#### **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 effects left at the venue before or after the event.

#### **Service Style & Menu Selections:**

Our fully served Silver Package includes a stationed antipasto display and three butler-served hors d'oeuvres selections, a soup or salad, three entrée selections and a dessert display.

Our Diamond package offers five butler-served hors d'oeuvres selections, soup or salad, plus the addition of a pasta course, an expanded entrée selection and additional desserts on display.

Select Maria's bountiful buffet to allow your guests to select from a delicious array of menu items.

Expanded cocktail hour offerings, a full Viennese dessert selection, and a premium bar package available!

## Cocktail Hour

Includes Butler Served Hors d'Oeuvres & Antipasto Display

### Butler Served 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  
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)

Grilled Vegetable Antipasto, Meat & Cheese Antipasto, and Crispy Tomato Bruschetta

Grilled Vegetable Antipasto: Broccoli Rabe, Roasted Red Peppers, Mediterranean Olives, Marinated Eggplant, Chickpeas, and Asparagus Wrapped with Prosciutto, and Sundried Tomatoes

Meat & Cheese Antipasto: Marinated Mozzarella Balls, Stuffed Pepper Shooters, Sharp Provolone, Aged Gouda, Soppressata, Capicola, Mortadella, Pepperoni, and Prosciutto

## 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

### 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  
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 or Soup Course

### Salad Selections

#### 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 Selections

Italian Wedding

Tuscan Tomato Basil

Cream of Asparagus

Cream of Kennett Square Mushroom

Seafood Bisque

Screppelle

## Pasta Course

Cheese Ravioli Pomodoro

Homemade Manicotti in a Bechamel Sauce

Seafood Ravioli in a Cognac Cream Sauce

Penne Ala Vodka with Sweet Peas and Crispy Pancetta

Gnocchi in your choice of Pomodoro, Vodka or Gorgonzola Sauce

Tortellini Michellino with Peas, Mushrooms & Prosciutto in a Cream Sauce

# *Silver Reception Package*

Maria's Silver Sit-down Reception Dinner 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 Dessert Display

## **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 Parmigiano served with Penne

Breaded & Pan-Fried Cutlets with Mozzarella & Parmigiano 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*

## **Dessert Table**

The following dessert selection will be displayed  
Coffee & Tea will be available to all guests

Assorted Mini Crème Puffs, Eclairs & Cannoli

Fresh Sliced Seasonal Fruit Display

*\*cake cutting is included*

# *Diamond Reception Package*

Maria's Diamond Sit-down Reception Dinner 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, a Pasta Course,  
Three Entrees and an expanded Dessert Display

## **Entrees**

(Select Three)

### Signature Jumbo Lump Crab Cake

½ lb of All Lump Crab Meat Topped with a Delicate Crab Sauce

### Crab Stuffed Flounder

Flaky 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

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

White Wine & Lemon 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

*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

Seasonal Fresh Fruit Display, Mini Eclairs,  
Cannoli, Crème Puffs, Fudge Iced Brownies, Petit Fours  
Mini Cheesecakes – Plain, Cherry, Blueberry

*\*cake cutting is included*

# *Maria's Wedding Reception Buffet*

Your buffet includes the DiPaolo Family's Famous Stationed Grilled Vegetable Antipasto, Our Meat & Cheese Antipasto, Salad or Soup, Pasta, Three Entrée Selections and Dessert.  
*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 with Crumbled Gorgonzola & Candied Walnuts (+\$2)  
Italian Wedding, Tuscan Tomato Basil, Cream of Asparagus,  
Cream of Mushroom, Scrapelle (+\$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)

## Select Two Vegetable Dishes

Rosemary Roasted Potato  
Eggplant Parmigiana  
Pancetta Whipped Mashed Potatoes  
Yukon Gold & Scallion Garlic Mashed Potatoes  
Roasted Sweet Potatoes, Italian Style String Beans  
Roasted Vegetable Medley Sauteed with Garlic & Olive Oil  
Italian Style String Beans & Potatoes Mixed with Garlic & Olive Oil  
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 Parmigiano Baked with Mozzarella & Marinara  
Chicken Piccata with a White Wine & Lemon Caper Sauce with Shitake Mushrooms  
Chicken Marsala with Imported Italian Sweet Marsala Wine, a touch of 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 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)

## 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  
Coffee & Tea will be available to all guests

Assorted Mini Crème Puffs, Eclairs & Cannoli  
Fresh Sliced Seasonal Fruit Display  
*\*cake cutting is included*



## **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**

*displays the following selection*

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 Brulee

+

*Including 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

# *Receptions at Maria's*

## *Seasonal Pricing*

### *Pricing Information*

- 50 adult guest minimum
- Children 0-5 are no charge
- Children 5-10 years of age are \$20.95 each - a children's menu is available upon request
- Each vendor working during your reception is provided with a meal at a reduced cost  
*A vendor count must be with your final count*

Please Note: Reception Prices Are Per Guest & Holidays Are Not Included  
22% service charge and 6.625% NJ state sales tax will be added

<i>April, May, June, September &amp; October</i>			
	<i>Silver Sit-Down Dinner</i>	<i>Diamond Sit-Down Dinner</i>	<i>Buffet Dinner</i>
<i>Friday</i>	\$80	\$100	\$70
<i>Saturday</i>	\$90	\$110	\$80
<i>Sunday</i>	\$75	\$95	\$65

<i>January, February, March, July, August, November, December</i>			
	<i>Silver Sit-Down Dinner</i>	<i>Diamond Sit-Down Dinner</i>	<i>Buffet Dinner</i>
<i>Friday</i>	\$70	\$90	\$60
<i>Saturday</i>	\$80	\$100	\$70
<i>Sunday</i>	\$65	\$85	\$55

# *Maria's by DiPaolo's*

## **WEDDING BAR PACKAGES**

We use only premium liquors here on-site at Maria's!  
Last call is 30 minutes before your event closes

Bartenders reserve the right to card anyone they believe is underage  
Bartenders also reserve the right not to serve anyone who appears intoxicated

No outside alcoholic beverages are permitted on Maria's premises (parking lot included)  
No alcoholic beverages are permitted to leave Maria's premises

## **INDIVIDUAL DRINK COSTS**

**Soft Drinks:** included with your dinner package

**Beer:** imported \$6, domestic \$5

**Wine:** 6oz serving \$10 - \$12

**Liquor:** 6oz serving \$12 - \$15

**Cocktails:** 6oz serving \$12 - \$15

## **BAR PACKAGES**

**Price Per Person** (duration your event)

- **Beer & wine:** \$20 per guest + 22% service charge and 6.625% NJ State Sales Tax added
- **Open Bar:** \$40 per guest + 22% service charge and 6.625% NJ State Sales Tax added

**Cash Bar:** \$150 set up charge + 6.625% NJ State Sales Tax

*Drinks are paid for by guests with cash or a credit card*

**Consumption/Open Bar:** 22% service charge and 6.625% NJ State Sales Tax added

*We run a tab drink by drink*

**Capped Bar:** 22% service charge and 6.625% NJ State Sales Tax added

*We will run a tab until your monetary limit is reached*