

Maria's by DiPaolo's

Off-Premises

2023 Wedding Buffet Package

GENERAL INFORMATION

Package includes:

- 5 hour wedding event including set up, butler-served apps, buffet attendees, break down
- Additional hours available for \$150 per hour
- Glass water goblets, upscale plasticware, and real silverware
- 2 bottles Acqua Panna Still Water (or similar) per table
- Non-alcoholic beverages and coffee/tea *not including bar supplies

** Linens not included, but pricing available upon request*

** China settings also available for \$12 per guest*

Pricing Information

\$55 per person, 50 adult guest minimum

- Children 0 - 5 are no charge
- Children 5 - 10 years of age are \$20.95 each
- Each vendor working during your reception is provided with a meal
Please provide your vendor count when the final count is given
- 22% service fee added
- Applicable state tax added

Deposits & Pricing

- \$1000 deposit to save the date, which goes toward your final bill
- 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 thirty days before 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 Maria's Catering
- Any deposit or payments made by credit card will require a 3% credit card processing fee

COCKTAIL HOUR

Includes Three Butler Served Hors d'Oeuvres & Antipasto Display

Butler Served Hors d'Oeuvres

(Select Three)

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
Clams Casino
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

Stationed Appetizer Display

(Select Three)

Asparagus & Cheese Stuffed Filo Wraps
Bruschetta with Toasted French Baguette Bread
Garden Vegetables & Dip Tray
Mozzarella Caprese Tray with Roasted Peppers
Pepperoni & Cheeses with Grapes and Crackers
Grilled Vegetable Antipasto: *Broccoli Rabe, Roasted Red Peppers, Mediterranean Olives, Marinated Eggplant, Marinated Mushrooms, Chickpeas, and Asparagus Wrapped with Sundried Tomatoes*
Meat & Cheese Antipasto: *Marinated Mozzarella Balls, Stuffed Pepper Shooters, Sharp Provolone, Cheddar Cheese, Aged Gouda, Soppressata, Capicola, Mortadella, Pepperoni, Prosciutto*

Cocktail Hour Enhancements

(Interactive Attendant Stations)

Martini Mashed Potato Bar - \$10 per person

Yukon Gold Garlic Mashed Potatoes & Sweet Potatoes

Toppings- 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

Clams Casino

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

Toppings- 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

Toppings- Long Hots & Roasted Red Peppers, Broccoli Rabe, Aged Provolone

DINNER BUFFET

Select One Salad

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)
**Seasonal Soup Available Upon Request*

Select One Pasta Dish

Penne Alla Vodka
Penne Pomodoro
Penne Toscano (Mixed Roasted Vegetables)
Baked Ziti (Basil-Mozzarella- Ricotta)
Cheese Ravioli in a Pomodoro Sauce
Gnocchi Pomodoro
Gnocchi Alla Vodka,
Gnocchi Gorgonzola
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
Italian Style String Beans & Potatoes Mixed with Garlic & Olive Oil
Pancetta Whipped Mashed Potatoes
Yukon Gold & Scallion Garlic Mashed Potatoes
Roasted Sweet Potatoes, Italian Style String Beans
Roasted Vegetable Medley
Risotto Primavera (+\$2), Broccoli Rabe (+\$2)

Select Three Entrees

Homemade Meatballs
Sausage & Peppers with Onions
Italian Style Rosemary Roasted Chicken
Chicken Parmigiano
Chicken Marsala
Chicken Picatta
Thin Hot Roast Beef Au Jus
Carved Roasted Turkey
Carved Baked Ham
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 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
Risotto Primavera
Eggplant Parmigiana
Mushroom Ravioli in a Garlic Cream Sauce
Cheese Ravioli in a Tomato Pomodoro Sauce
Italian Rice with Vegetables & Shaved Parmigiano Reggiano
Sauteed Seasonal Vegetables served over Penne in a Garlic Olive Oil
Layered with Mozzarella Cheese & Tomato Sauce

DESSERT DISPLAY

(Included in Package)

Assorted Mini Crème Puffs, Eclairs & Cannoli

Fresh Sliced Seasonal Fruit Display

**cake cutting included*

Dessert Enhancements

Viennese Dessert Selection \$17 per person

The following dessert selection will be displayed

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

+

Whole Cakes- Sliced Per Order

Limoncello Mascarpone, Italian Rum, Carrot Cake,

Strawberry Shortcake, Chocolate Decadent

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