

Maria's By Di Paolo's Restaurant

Sit-Down Banquet Menu 1

Package comes with Crispy Italian Bread, Mixed Green Tossed Salad with our Honey Balsamic Dressing or Soup, Dessert, & Unlimited Hot & Cold Beverages.

All Entrees are served with Garlic Mashed Potatoes & Asparagus

Choose 3 of the Following:

Our Signature "All Jumbo Lump" Crabcake **or** Crab Stuffed Flounder

Mediterranean Roasted Salmon with Shrimp

Chicken/Veal Marsala **or** Chicken/Veal Piccata with Baby Portobello Mushrooms

Chicken **or** Veal Cutlet Parmigiano

Half Italian Style Rosemary Roasted Chicken

Ravioli & Meatballs **or** Penne Ala Vodka **or** Linguini Shrimp Scampi

Veal Saltimbocca with Prosciutto, Fresh Mozzarella Cheese, & Sage

14 oz. Slow Roasted Prime Rib Au Jus

\$35 Per Person

Plus, NJ Sales Tax & 22% Service Charge

Plus \$1,000 Hall Rental Fee

Includes: 5 Hour Hall Access, Linen Package, China/Silverware Package

Customized Bar Packages Available for Each Event

Minimum 50 People

Maria's By DiPaolo's Restaurant

Sit-Down Banquet Menu 2

Package comes with Crispy Italian Bread, Mixed Green Tossed Salad with our Honey Balsamic Dressing or Soup, Dessert, & Unlimited Hot & Cold Beverages.
All Entrees are served with Asparagus & Garlic Mashed Potatoes

Package Also Includes 1 Hour Appetizer Station - (Please Choose Three)
Crispy Bruschetta, Ice Cold Shrimp Cocktail,
Grilled Vegetable Antipasta, Mozzarella Caprese **or** Meat & Cheese Antipasta

Choose Three of the Following:

Our Signature "All Jumbo Lump" Orange Size Crabcake

Crab Stuffed Shrimp (3) or Crab Stuffed Flounder

Grilled Chilean Sea Bass topped with Jumbo Lump Crabmeat

Mediterranean Roasted Salmon with Shrimp

Chicken/Veal Marsala or Chicken/Veal Piccata with Baby Portobello Mushrooms

Ravioli & Meatballs/Penne Ala Vodka/Linguini Shrimp Scampi

Veal Saltimbocca with Prosciutto, Fresh Mozzarella Cheese, & Sage

Filet Mignon (8oz.) or Slow Roasted Prime Rib Au Jus (14oz.)

Surf & Turf - Petite Filet Mignon (6oz.) with 1 Petite Crabcake

\$50 Per Person (Minimum 50 People)

Plus, NJ Sales Tax & 22% Service Charge

Plus \$1,000 Hall Rental Fee - Includes 5 Hour Hall Access

Includes: Linen Package, China Package - Customized Bar Packages Available

Maria's By DiPaolo's Restaurant

Banquet 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 Ala Vodka, Penne Pomodoro, Penne Toscano (Mixed Roasted Vegetables),
Baked Ziti (Basil-Mozzarella-Ricotta),
Cheese Ravioli, Gnocchi Pomodoro, Gnocchi Ala Vodka,
Gnocchi Gorgonzola, Manicotti with a Bechamel Sauce, Four Cheese Lasagna with a Meat Ragu, Stuffed
Shells, Tortellini Alfredo, Tortellini Michellino (Sausage, Peas, & Mushrooms), Shrimp Scampi (+\$3),
Penne Ala 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, Flounder Francese
Italian Style Rosemary Roasted Chicken, Chicken Parmigiano, Chicken Marsala, Chicken Piccata,
Hot Roast Beef Au Jus, Sliced Thin Roast Pork "Porchetta", Pork Tenderloin with Port Wine Reduction

Roasted Scottish Salmon with Shrimp (+\$3), 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 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, Italian Style String Beans & Potatoes
Mixed with Garlic & Olive Oil, Eggplant Parmigiano, Mac & Cheese, Lobster Mac & Cheese (+\$3) Risotto
Primavera (+\$2), Broccoli Rabe (+\$2),

Desserts

Celebration Cake, Assorted Mini-Pastries & Brownies, Fresh Sliced Seasonal Fruit Tray, Assorted Cookie
Tray,

Banquet Buffet Package 1

Choose 1 Soup or 1 Salad

Choose 1 Pasta

Choose 2 Entrees

Choose 1 Side/Vegetable

Choose 1 Dessert

\$30 Per Person Plus NJ Sales Tax & 22% Service Gratuity

(Minimum 50 People)

Plus \$1000 Hall Rental Fee

Custom Bar Packages Available

Includes 5 Hour Hall Access

Includes Unlimited Hot & Cold Beverages, Linen Package, &
China/Silverware Package

Banquet Buffet Package 2

Package Includes 1 Hour Appetizer Station – Choose Three

Ice Cold Shrimp Cocktail, Mozzarella Caprese Tray

Italian Meat Antipasta, Grilled Vegetable Antipasta, Crispy Bruschetta

Choose 1 Soup + 1 Salad

Choose 1 Pasta

Choose 3 Entrees

Choose 2 Sides/Vegetable

Choose 1 Dessert

\$40 Per Person Plus NJ Sales Tax & 22% Service Gratuity

(Minimum 50 People)

Plus \$1000 Hall Rental Fee

Custom Bar Packages Available

Includes 5 Hour Hall Access

Includes Unlimited Hot & Cold Beverages, Linen Package, &
China/Silverware Package

Maria's By Di Paolo's Restaurant Prime Rib & Shrimp Feast Package

Package Includes

1 Hour Salad & Appetizer Station with:

Mixed Green Tossed Salad, Classic Romaine Caesar Salad,
Ice Cold Old Bay Shrimp Cocktail, Roasted & Grilled Vegetable Antipasto with Cheese,
Crispy Bruschetta, & Garlic Rosemary Ciabatta Rolls/Dinner Rolls

Dinner Buffet Includes:

Hand Carved Slow Roasted Prime Rib with
Horseradish Cream Sauce on the Side
Garlic & Oil Sauteed Jumbo Shrimp with a Touch of Old Bay
Sweet & Spicy Shrimp, Fried Shrimp, Coconut Fried Shrimp (Choose Two)
Large Cheese Ravioli **or** Gnocchi Ala Vodka
Homemade Meatballs
Eggplant Rollatini
Chicken Marsala with Shitake Mushrooms
Garlic & Scallion Mashed Potato
Fresh Grilled & Roasted Italian Vegetable Medley
Fried Italian Long Hot Peppers

Choose 1 Dessert

Celebration Cake, Assorted Mini-Pastries & Brownies, Sliced Seasonal Fruit Tray,
Assorted Cookie Tray

\$50 Per Person Plus NJ Sales Tax & 22% Service Charge (Minimum 50 people)

Plus \$1000 Hall Rental Fee - Custom Bar Packages Available

Includes 5 Hours Hall Access

Includes Unlimited Hot & Cold Beverages, Linen Package, & China/Silverware Package

Maria's By DiPaolo's

Add Appetizers to Any Package

Butler Hors d'oeuvres

Choose 3 Options/ \$15 Per Person for 1 Hour

- Coconut Shrimp
- Mini 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
- Traditional Mini Arancini
- Asparagus & Cheese Stuffed Filo Wraps
- Warm Brie & Raspberry Filo Wraps
- Melon Wrapped in 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 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 Crudité Tray (Feeds 25-30) \$95/Tray

Chicken Fingers with BBQ Sauce & Honey Mustard (50 pieces) \$100/Tray

Breaded & Fried Imported Mozzarella w/ Marinara 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 Stuffed Long Hots with Gruyere & Cheddar Cheeses \$5/Each

Philly Cheese Steak Egg 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/Tray