

MARIA'S BY DI PAOLO'S



Banquet Packages

72 NORTH VIRGINIA AVENUE
PENNS GROVE, NJ 08069
PHONE (856) 299-4645
WWW.MARIASBYDIPAOLOS.COM

BUFFET SELECTIONS

APPETIZER SELECTIONS

ICE COLD SHRIMP COCKTAIL, CRISPY BRUSCHETTA, MOZZARELLA CAPRESE TRAY,
FRIED CALAMARI, CURED MEAT & CHEESE ANTIPASTA,
GRILLED VEGETABLE ANTIPASTA, CHEESESTEAK SPRING ROLLS

SOUP & SALAD SELECTIONS

MIXED FIELD GREEN TOSSED SALAD, CLASSIC ROMAINE CAESAR SALAD,
STRAWBERRY SPINACH SALAD, MIXED BERRY & GOAT CHEESE SALAD,
CREAM OF ASPARAGUS SOUP, CREAM OF MUSHROOM SOUP,
MINISTRONE SOUP, ITALIAN WEDDING SOUP,
TUSCAN TOMATO BASIL SOUP, SEAFOOD BISQUE (+\$2)

PASTA SELECTIONS

PENNE ALLA VODKA, PENNE POMODORO, PENNE TOSCANO, BAKED ZITI,
CHEESE RAVIOLI, GNOCCHI POMODORO, GNOCCHI ALLA VODKA,
GNOCCHI GORGONZOLA, FOUR CHEESE LASAGNA IN A MEAT RAGU,
STUFFED SHELLS, TORTOLLONI ALFREDO, TORTOLLONI MICHELLINO,
MANICOTTI, SHRIMP SCAMPI (+\$2), PENNE ALLA PESCATORE (+5),
PROSCIUTTO & FONTINA SACCHETTI (+2),
ASPARAGUS STUFFED GNOCCHI WITH ASPARAGUS TIPS (+2)

ENTREE SELECTIONS

HOMEMADE MEATBALLS, ITALIAN SAUSAGE & PEPPERS WITH ONIONS,
ITALIAN STYLE ROSEMARY ROASTED CHICKEN, CHICKEN PICCATA,
CHICKEN CUTLET PARMIGIANA, CHICKEN MARSALA,
SLICED THIN HOT ROAST BEEF AU JUS, SLICED THIN ROAST PORCHETTA,
FLOUNDER "FRANCESE" STYLE, CARVED BAKED HAM WITH PINEAPPLES.
CARVED ROASTED TURKEY WITH SAUSAGE STUFFING.
ROASTED PORK TENDERLOIN IN A PORT WINE REDUCTION SAUCE,
ROASTED SCOTTISH SALMON WITH SHRIMP (+\$3),
JUMBO LUMP CRABCAKES (+\$12), CRAB STUFFED FLOUNDER (+\$10),
BAKED CHILEAN SEABASS WITH CRABMEAT (+\$15), VEAL PARMIGIANA (+\$3),
VEAL SCALLOPINE (+\$3), VEAL MARSALA (+\$5), VEAL SALTIMBOCCA (+\$7),
CARVED STUFFED PORK TENDERLOIN WRAPPED WITH CRISPY PANCETTA (+\$5),
CARVED PRIME RIB (+\$10), CARVED FILET MIGNON (+\$12)

SIDE DISH SELECTIONS

ROSEMARY ROASTED POTATOES, SCALLION & GARLIC MASHED POTATOES,
PANCETTA WHIPPED MASHED POTATOES, ITALIAN STYLE STRING BEANS,
ROASTED VEGETABLE MEDLEY, ITALIAN STYLE STRING BEAN & POTATO MIX,
EGGPLANT PARMIGIANA, MAC N' CHEESE, LOBSTER MAC N' CHEESE (+\$3),
RISOTTO PRIMAVERA, BROCCOLI RABE

DESSERT SELECTIONS

CELEBRATION CAKE, ASSORTED MINIATURE PASTRIES & CANNOLIS,
FRESH SLICED SEASONAL FRUIT TRAY, ASSORTED COOKIE TRAY

BUFFET PACKAGE 1

SOUP OR SALAD - CHOOSE 1
PASTA - CHOOSE 1
ENTREES - CHOOSE 2
SIDE DISH - CHOOSE 1
DESSERT - CHOOSE 1
BEVERAGES - SODA, COFFEE, TEA

ADDITIONAL DETAILS

MINIMUM 50 GUESTS
PACKAGE INCLUDES TABLE SET UP,
BLACK & WHITE LINEN PACKAGE
WITH CHINA & SILVERWARE
CUSTOM BAR PACKAGES AVAILABLE
ROOM RENTAL FEE - SEE RATES

PRICE PER PERSON \$35.00
PLUS 22% SERVICE CHARGE
& 6.625% NJ SALES TAX



BUFFET PACKAGE 2

ONE HOUR
APPETIZER STATION - CHOOSE 3
SOUP OR SALAD - CHOOSE 1
PASTA - CHOOSE 1
ENTREES - CHOOSE 3
SIDE DISH - CHOOSE 2
DESSERT - CHOOSE 1
BEVERAGES - SODA, COFFEE, TEA

ADDITIONAL DETAILS

MINIMUM 50 GUESTS
PACKAGE INCLUDES TABLE SET UP,
BLACK & WHITE LINEN PACKAGE
WITH CHINA & SILVERWARE
CUSTOM BAR PACKAGES AVAILABLE
ROOM RENTAL FEE - SEE RATES

PRICE PER PERSON \$45.00
PLUS 22% SERVICE CHARGE
& 6.625% NJ SALES TAX



LUNCHEON BUFFET

IDEAL FOR BIRTHDAYS, GRADUATIONS, SHOWERS, CORPORATE EVENTS, REPASTS, AND MORE

YOUR CHOICE OF DINNER ROLLS OR CLUB ROLLS

SOUP OR SALAD - SELECT ONE

MIXED FIELD GREEN TOSSED SALAD, CLASSIC ROMAINE CAESAR SALAD,
STRAWBERRY SPINACH SALAD, MINISTRONE SOUP, ITALIAN WEDDING SOUP,
TUSCAN TOMATO BASIL SOUP, SEAFOOD BISQUE (+\$2)

PASTA - SELECT ONE

PENNE ALLA VODKA, PENNE POMODORO, PENNE TOSCANO,
BAKED ZITI, CHEESE RAVIOLI, GNOCCHI POMODORO, GNOCCHI ALLA VODKA,
TORTOLLONI ALFREDO, TORTOLLONI MICHELLINO, STUFFED SHELLS

ENTREES - SELECT TWO

HOMEMADE MEATBALLS, ITALIAN SAUSAGE & PEPPERS WITH ONIONS,
ITALIAN STYLE ROSEMARY ROASTED CHICKEN, CHICKEN PICCATA,
CHICKEN CUTLET PARMIGIANA, CHICKEN MARSALA,
SLICED THIN HOT ROAST BEEF AU JUS, SLICED THIN ROAST PORCHETTA,
FLOUNDER "FRANCESE" STYLE, ROASTED MEDITERRANEAN SALMON,
ROASTED PORK TENDERLOIN IN A PORT WINE REDUCTION SAUCE

SIDE DISHES - SELECT TWO

ROSEMARY ROASTED POTATOES, SCALLION & GARLIC MASHED POTATOES,
PANCETTA WHIPPED MASHED POTATOES, MAC N' CHEESE,
ITALIAN STYLE STRING BEANS, ITALIAN STYLE STRING BEAN & POTATO MIX,
ROASTED VEGETABLE MEDLEY, RISOTTO PRIMAVERA, BROCCOLI RABE

DESSERT - SELECT ONE

CELEBRATION CAKE, ASSORTED MINIATURE PASTRIES & CANNOLIS,
FRESH SLICED SEASONAL FRUIT TRAY

BEVERAGES

SODA, COFFEE, TEA

ADDITIONAL DETAILS

AVAILABLE FROM MONDAY - SUNDAY

11AM-3PM (4 HOURS)

MINIMUM 40 GUESTS

PACKAGE INCLUDES TABLE SET UP, BLACK & WHITE LINEN PACKAGE
WITH CHINA & SILVERWARE

****CUSTOM BAR PACKAGES AVAILABLE****

ROOM RENTAL FEE \$475

PRICE PER PERSON \$29.95

PLUS 22% SERVICE CHARGE & 6.625% NJ SALES TAX





SIT DOWN MENU 1

SERVED FAMILY STYLE - CRISPY ITALIAN BREAD

SOUP OR SALAD - SELECT ONE

MIXED FIELD GREEN TOSSED SALAD, MINESTRONE SOUP,
ITALIAN WEDDING SOUP, TUSCAN TOMATO BASIL SOUP, SEAFOOD BISQUE (+\$2)

ENTREES - SELECT THREE OF THE FOLLOWING

OUR SIGNATURE "JUMBO LUMP" CRABCAKE
MEDITERRANEAN ROASTED SALMON WITH SHRIMP
CHICKEN MARSALA
CHICKEN PICCATA
CHICKEN CUTLET PARMIGIANA WITH RIGATONI
HALF ITALIAN STYLE ROSEMARY ROASTED CHICKEN
RAVIOLI WITH MEATBALLS
PENNE ALLA VODKA
14 OZ. SLOW ROASTED PRIME RIB AU JUS

ALL ENTREES ARE SERVED WITH YUKON WHIPPED GARLIC MASHED POTATOES,
ROASTED ASPARAGUS AND CARROTS

DESSERT - SELECT ONE

CELEBRATION CAKE, ASSORTED MINIATURE PASTRIES & CANNOLIS,
CHEESECAKE, TIRAMISU, CHOCOLATE DECADENT CAKE, LIMONCELLO MASCARPONE CAKE

BEVERAGES

SODA, COFFEE, TEA

ADDITIONAL DETAILS

MINIMUM 50 GUESTS
PACKAGE INCLUDES TABLE SET UP, BLACK & WHITE LINEN PACKAGE
WITH CHINA & SILVERWARE
CUSTOM BAR PACKAGES AVAILABLE
PRICE PER PERSON \$35.00
PLUS 22% SERVICE CHARGE & 6.625% NJ SALES TAX



SIT DOWN MENU 2

SERVED FAMILY STYLE - CRISPY ITALIAN BREAD

SOUP OR SALAD - SELECT ONE

MIXED FIELD GREEN TOSSED SALAD, MINESTRONE SOUP,
ITALIAN WEDDING SOUP, TUSCAN TOMATO BASIL SOUP, SEAFOOD BISQUE (+\$2)

ONE HOUR APPETIZER STATION - SELECT THREE

ICE COLD SHRIMP COCKTAIL, CRISPY BRUSCHETTA, MOZZARELLA CAPRESE TRAY,
FRIED CALAMARI, CURED MEAT & CHEESE ANTIPASTA,
GRILLED VEGETABLE ANTIPASTA, CHEESESTEAK SPRING ROLLS

ENTREES - SELECT THREE OF THE FOLLOWING

OUR SIGNATURE "JUMBO LUMP" CRABCAKE
STUFFED ROASTED PORK TENDERLOIN WITH PORT WINE REDUCTION SAUCE
CRAB IMPERIAL STUFFED FLOUNDER
MEDITERRANEAN ROASTED SALMON WITH SHRIMP
RAVIOLI WITH MEATBALLS
PENNE ALLA VODKA
CHICKEN MARSALA
CHICKEN PICCATA
FILET MIGNON (8 OZ)
SLOW ROASTED PRIME RIB AU JUS (14 OZ)
SURF N' TURF - PETITE FILET MIGNON (6 OZ) WITH ONE PETITE CRABCAKE

ALL ENTREES ARE SERVED WITH YUKON WHIPPED GARLIC MASHED POTATOES,
ROASTED ASPARAGUS AND CARROTS

DESSERT - SELECT ONE

CELEBRATION CAKE, ASSORTED MINIATURE PASTRIES & CANNOLIS,
CHEESECAKE, TIRAMISU, CHOCOLATE DECADENT CAKE, LIMONCELLO MASCARPONE CAKE

BEVERAGES

SODA, COFFEE, TEA

ADDITIONAL DETAILS

MINIMUM 50 GUESTS

PACKAGE INCLUDES TABLE SET UP, BLACK & WHITE LINEN PACKAGE
WITH CHINA & SILVERWARE

CUSTOM BAR PACKAGES AVAILABLE

PRICE PER PERSON \$50.00

PLUS 22% SERVICE CHARGE & 6.625% NJ SALES TAX



PRIME RIB & SHRIMP FEAST

ONE HOUR SALAD & APPETIZER STATION

MIXED GREEN TOSSED SALAD
CLASSIC ROMAINE CAESAR SALAD
ICE COLD OLD BAY SHRIMP COCKTAIL
GRILLED VEGETABLE ANTIPASTA
CRISPY BRUSCHETTA
GARLIC & ROSEMARY CIABATTA ROLLS
DINNER ROLLS

DINNER BUFFET

HAND CARVED SLOW ROASTED PRIME RIB
HORSERADISH CREAM SAUCE ON SIDE

CHOOSE TWO TYPES OF SHRIMP

GARLIC & OIL SAUTEED JUMBO SHRIMP
SWEET & SPICY SHRIMP
FRIED SHRIMP
COCONUT FRIED SHRIMP

LARGE CHEESE RAVIOLI OR GNOCCHI ALLA VODKA
HOMEMADE MEATBALLS
EGGPLANT ROLLATINI
CHICKEN MARSALA
GARLIC & SCALLION MASHED POTATOES
ITALIAN VEGETABLE MEDLEY
FRIED ITALIAN LONG HOT PEPPERS

DESSERT - CHOOSE ONE

CELEBRATION CAKE
ASSORTED MINIATURE PASTRIES & CANNOLI
SLICED SEASONAL FRUIT TRAY



ADDITIONAL DETAILS

MINIMUM 50 GUESTS
PACKAGE INCLUDES TABLE SET UP,
BLACK & WHITE LINEN PACKAGE
WITH CHINA & SILVERWARE

****CUSTOM BAR PACKAGES AVAILABLE****

PRICE PER PERSON \$55.00
PLUS 22% SERVICE CHARGE
& 6.625% NJ SALES TAX

BUTLERED HORS D'OEUVRES



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

WARM BRIE & RASPBERRY FILO WRAPS

MELON WRAPPED IN PROSCIUTTO

MACARONI N' CHEESE WEDGES

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 BLEU

SMOKED GOUDA & BACON BITES

VEGETABLE EGGROLLS WITH ORANGE SAUCE

MINI CHERRY SHORT RIB POT PIES

ADDITIONAL DETAILS

CHOOSE THREE OPTIONS

PRICE PER PERSON \$15 FOR ONE HOUR



STATIONED HORS D'OEUVRES



SELECTIONS

MINI JUMBO LUMP CRABCAKES \$8 EACH

LARGE SCALLOPS WRAPPED WITH BACON \$5 EACH

OLD BAY SHRIMP COCKTAIL TRAY (4LBS. PEELED APPROX. 60 PIECES) \$95

CRAB STUFFED MUSHROOMS \$5 EACH

FRIED CALAMARI OR SPICY CALAMARI (FEEDS 25-30) \$125

GRILLED BABY LAMB CHOPS \$5 EACH

ITALIAN VEGETABLE ANTIPASTA (FEEDS 25-30) \$125

CURED MEAT & IMPORTED CHEESE CHARCUTERIE TRAY (FEEDS 25-30) \$150

MELON WEDGES WRAPPED WITH PROSCIUTTO DI PARMA (30 WEDGES) \$125

BRUSCHETTA WITH TOASTED FRENCH BAGUETTE BREAD (50 PIECES) \$95

MOZZARELLA CAPRESE WITH ROASTED PEPPERS & OLIVES (FEEDS 25-30) \$125

PEPPERONI & ASSORTED CHEESE, RED GRAPES & CRACKERS (FEEDS 25-30) \$95

FRESH GARDEN VEGETABLES & RANCH DIP CRUDITE TRAY (FEEDS 25-30) \$95

CHICKEN FINGERS WITH BBQ SAUCE & HONEY MUSTARD (50 PIECES) \$125

BREADED & FRIED MOZZARELLA WITH MARINARA SAUCE (50 PIECES) \$125

BEEF FRANKS IN PUFF PASTRY WITH SPICY MUSTARD (50 PIECES) \$125

PHILLY CHEESESTEAK EGG ROLLS (50 PIECES) WITH SRIRACHA KETCHUP \$125

FRESH SLICED SEASONAL FRUIT TRAY WITH YOGURT DIP (FEEDS 25) \$95

ASSORTED ITALIAN MINI PASTRY & CANNOLI TRAY (50 PIECES) \$125

BAR PACKAGES

INDIVIDUAL DRINK PRICE LIST

SODA - INCLUDED IN PACKAGE PRICE

BEER - IMPORTED \$6, DOMESTIC \$5

WINE - \$8-\$10

LIQUOR - COCKTAILS, ROCKS, MARTINIS, ETC \$8-\$14

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

MOCKTAIL BAR - \$5 PER PERSON

CHOICE OF THREE DRINKS

(ONE FROZEN & TWO MORE)

CHOOSE FROM THE FOLLOWING:

STRAWBERRY DAIQUIRI

PINA COLADA

PEACH BELLINI

SHIRLEY TEMPLE

THE BLUE HAWAIIAN

SOUR PATCH KID (CHERRY LIME RICKIE)

ORANGE CREME NONMOSA

ADDITIONAL DETAILS

WE ONLY SERVE PREMIUM ALCOHOL.

FOR A 5 HOUR EVENT - BAR IS OPEN 4.5 HOURS

FOR A 2 HOUR EVENT - BAR IS OPEN 1.5 HOURS

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 ABOVE, PLEASE ADD
6.625% NJ STATE SALES TAX & 22% GRATUITY

ROOM RENTAL FEES 5 HOUR ROOM ACCESS

11AM- 3PM

\$475

SUNDAY THRU THURSDAY EVENINGS

AFTER 3PM

\$600

FRIDAY EVENINGS

AFTER 3PM

\$800

SATURDAY EVENINGS

AFTER 3PM

\$1000



