



Banquet Packages

Buffet

Sit-Down

Family Style

Sweet 16

Special Package

School Functions

Gala/Formal

Wedding

All Packages are Subject to Tax (6.63%) and Service Fee (20%)

Breakfast Buffet \$30.95pp++ 3 Hours

Fresh Seasonal Fruit Display

Scrambled Eggs, Bacon, Breakfast Sausage, Silver Dollar Pancakes,
Breakfast Potatoes

Assorted Bagels and Croissants with butter and fruit preserves,
Breakfast Pizza

Chilled Fruit Juices, Assorted Tea, Coffee, and Soda

Brunch Buffet \$34.95pp++ 3 Hours

Scrambled eggs, breakfast sausage, Bacon
Silver dollar pancakes and fresh waffles,
Chicken Francaise, Penne Vodka, Eggplant Rollatini,
Roasted potatoes, grilled fresh vegetables
Fresh Garden Salad w/ dressings,
Fresh fruit display, soda, fresh brewed coffee and tea

Additional Breakfast Stations

Mimosa or Bellini - \$6.95pp / Both \$9.95pp

Bloody Mary Station- \$10.95pp

Waffle Station- \$6pp + Attendant Fee \$75

Omelets station- \$7pp + Attendant Fee \$75

Carving station- \$9pp + Attendant Fee \$75

(Fresh Turkey Breast, Spiral Ham, Flank Steak, Roast Beef, Pork Loin)

4 Hour Events

Silver Buffet - \$37.95pp++

Plum tomato bruschetta display

Imported and domestic cheese Display

Fresh garden salad with dressings

Fresh mozzarella and tomatoes display

Your choice of 6 hot entrees

Fresh baked rolls

Your choice custom sheet cake served with Ice Cream

Unlimited soda, fresh brewed coffee and tea

Gold Buffet- \$42.95pp++

Plum tomato bruschetta display

Imported and domestic cheese Display

Artisan pizza and gourmet Stromboli bread

Fresh garden salad with dressings

Fresh Mozzarella & Tomato Display

Your choice of 8 hot entrees

Fresh Baked rolls

Your choice custom sheet cake served with Ice cream

Fresh seasonal fruit display

Unlimited soda, fresh brewed coffee, tea

Platinum Buffet- \$59.95pp++

Plum tomato bruschetta display
Imported and domestic cheese Display
Artisan pizza and gourmet Stromboli bread
Sicilian Rice balls
Fresh seafood salad and Italian antipasto display
Harvest of grilled vegetables
Fresh Garden salad with dressings
Fresh mozzarella and tomato display
Your choice 12 hot entrees
Fresh baked breads
Your choice sheet cake served with Ice Cream
Fresh seasonal fruit display, Cookies, Italian Pastries
Unlimited soda, fresh brewed coffee and tea

Family Style Banquet- \$37.95pp++

All Family style entrees served with the following:

Pasta Selection
Cold, crisp, tossed garden salad
Fresh Vegetables and Potatoes
Fresh Baked Rolls
Unlimited Soda, fresh brewed coffee and tea
Brownies ala mode

Entrée Selections:

Choice of two served family served family style
Rosemary roasted chicken, roast beef, chicken (marsala or
francaise), sausage and peppers

Additional Selections: *Additional Pricing

Hot antipasto, fried calamari or shrimp, eggplant rollatini, risotto
any style, Italian cold antipasto, fresh mozzarella and tomatoes

Buffet Entree Selections

***= additional charge for premium entree selections**

Pasta

Penne vodka, Cavatelli and broccoli
Baked jumbo shells, baked manicotti,
Baked meat Lasagna, tortellini meat
sauce or Alfredo, *orecchiette with
broccoli Rabe and sausage,
Bowtie pasta carbonara, penne
primavera, Potato & cheese pierogi

Seafood

Fried calamari, broiled filet of sole
Tilapia lemon or oreganata sauce,
Mussel is marinara or white wine
herb, Calamari marinara, *seared
salmon honey mustard or lemon herb,
*zuppa di pesce, * shrimp Francaise,
Fra Diavolo, * broiled lobster tails

Chicken

Chicken Francaise, chicken Marsala,
Chicken parmigiana, chicken
cacciatore,
Chicken cordon bleu, roman chicken,
chicken champagne, roast Rosemary
chicken

Veal

Veal Picatta, veal Marsala, Veal
Francaise, veal parmigiana, Veal and
pepper, *veal saltimbocca

Beef

Italian Meatballs, Swedish meatballs,
Roast Beef, Sliced Sirloin, *flank
steak, tripe *filet mignon

Pork

Italian grilled sausage and peppers,
Baby back ribs, pork loin in orange
sauce, Kielbasa and Sauerkraut

Vegetable & Potato

Eggplant Rollatini, stuffed cabbage,
string beans almandine, Harvest of
grilled vegetables, peas and
mushrooms,
Sautéed vegetables, steamed
vegetables, broccoli,
*Broccoli Rabe, roasted red potatoes,
fresh mashed potatoes, French fries

Comfort Foods

Chicken Fingers, Texas wieners,
artisan mini sandwiches, Artisan
pizza, gourmet Stromboli bread, mac
n' cheese

Additional Banquet Suggestions

Pasta Station \$7pp

Select two types of pasta and sauces

Carving Station

\$9pp

fresh roast turkey, flank steak, fresh ham, roast leg of lamb, whole suckling pig

\$15pp Beef tenderloin, prime rib beef

Custom Ice Carving \$300

Slider Station \$7pp

Beef sliders made to order

Sushi & Sashimi Bar \$25pp

Beautifully displayed sushi and sashimi accompanied by chopsticks, ginger, soy sauce, wasabi, and assorted hand rolls

Seafood Extravaganza \$30pp

Custom ice carving accompanied with jumbo shrimp, clams on the half shell, oyster of the half shell

Classic Hors D'oeuvres \$10pp

Deviled eggs, pigs in a blanket, mini artisan pizza, chicken tenders, fried ravioli, broccoli and cheddar poppers, chicken skewers, mini crab cakes, fried shrimp

Mashed Potato Martini Bar \$7pp

Fresh mashed potatoes served in mini martinis glasses, topping bar: brown gravy, cheddar cheese, sour cream, butter, cubed ham, chili, popcorn chicken, grated cheese, steamed broccoli, mushrooms, scallions, tomatoes, red onions, olives, pepper jack cheese, bacon

Italian Hors D'oeuvres \$15pp

Plum tomato bruschetta display, ripe melon with Parma prosciutto, Sicilian rice balls, clams oreganata, stuffed mushrooms, focaccia pizza, gourmet Stromboli bread, jumbo shrimp cocktail

Italian Sunday Station \$10pp

Homemade beef broccoli, meatballs and Italian sausage accompanied by Chef's specialty rice balls filled with ground beef, cheese and peas along with sautéed broccoli Rabe

All stations have \$75.00 attendant fee

Sit Down Banquet

Silver Banquet

Cold antipasto salad

Penne marinara

Choice of two dinner selections

Fresh vegetables and potatoes

Fresh Baked rolls

Custom sheet cake of your choice served with ice cream

Unlimited soda fresh brewed coffee and tea

\$44.95pp++

Gold Banquet

Fresh mozzarella and tomato

Fried calamari, fried shrimp

Fresh garden salad

Penne vodka

Choice of three dinner selections

Fresh vegetables and potatoes

Fresh baked rolls

Custom sheet cake of your choice served with ice cream

Cookies

Unlimited soda, fresh brewed coffee and tea

\$52.95pp++

Platinum Banquet

Hot antipasto

Fried calamari

Fresh mozzarella and tomato

Fresh garden salad

Penne Vodka

Choice of four dinner selections

Fresh vegetable and potatoes

Fresh baked rolls

Pizza garlic bread

Custom sheet cake of your choice served with ice cream
Fresh seasonal fruit, Cookies, mini cannoli, cream puffs

Unlimited soda, fresh brewed coffee and tea

\$69.95pp++

***All packages are subject to state sales tax and 20%
service charge***

Pizza Party Buffet- \$30.95pp++

(2 hr. Service)

Fresh Garden Salad

A Variety of Artisan Pizza

Fresh Baked Brownies

Unlimited Soda, Fresh Brewed Coffee and Tea

Sweet Endings

Italian Ice station

Your choice of two flavors: lemon, chocolate, cherry or watermelon

Gelato station

Your choice of two flavors: chocolate, vanilla, strawberry, coffee or hazelnut

Famous Candy Bar

A huge assortment of candy, gumballs, chocolate, and goody bags supplied

Chocolate Covered Desserts

A cascade of rich Swiss chocolate with all the accompaniments: cookies, assorted fruit,

Viennese Table

Italian mini pastries, gelato station, dessert pizza, chocolate covered Desserts, chocolate brownies, tiramisu, cannoli display, freshly baked cookies, seasonal cheesecakes, beautifully carved watermelon fruit basket

Dessert Suggestions

Toasted almond cake, black forest cake, German chocolate cake, caramel apple walnut cake, carrot cake, New York cheesecake, Italian cheesecake, tiramisu, giant cannoli display, red velvet cake, Italian mini pastries, cookies

Cake Menu

Cake

White

Chocolate- rich dark devil's food

Black and white- alternating layers of white and chocolate cake

Carrot- flavored with spices and pieces of carrot

Rum- a butte sponge soaked generously with a Strega based rum

Black forest- our devil's food cake filled with black cherries,
walnuts and whipped cream

Fillings

Fruit filling paired with vanilla or chocolate custard, lemon
custard, cannoli crema, cream cheese, mocha, fudge, chocolate
mousse,

Fruit fillings: strawberry, banana, peaches, pineapple, cherries,
black cherries, blueberry, raspberry, Nutella, cookies and cream.

Upcharge for Fresh Fruit Filling

Icings

Whipped cream

Fresh buttercream

Mocha- coffee and chocolate mixture

Beverage Menu

Unlimited wine \$10.95pp

Unlimited bottled beer \$10.95pp

Unlimited wine and beer \$18.95pp

Champagne Toast \$5.00pp

Open Premium Bar

Includes all premium spirits, wine and beer

One Hour: \$23.00 pp

Two Hours: \$26.00 pp

Three Hours: \$29.00pp

Four Hours: \$32.00pp

Five Hours: \$35.00

Teen bar \$12.00pp

Nonalcoholic strawberry daiquiris, Pina coladas and
Shirley temples

Cash bar Set-up \$175.00

Hot Beverages \$10.00pp

Fresh Brewed espresso and cappuccino

Hot Chocolate

Sweet Sixteen/Quinceañera

5 Hours

Cocktail Hour

Pigs in a blanket/Mozzarella sticks/ Mac n cheese bites/ Mini burgers/ Gourmet stromboli bread/ Fresh tomato brushetta / Tuscan chicken skewer

Dinner Buffet

Fresh Garden Salad

Entree Selections (5)

Penne Vodka, Cavatelli & Broccoli, Tortellini Alfredo, Baked penne, Italian Meatballs, Grilled Sausage & Peppers, Eggplant Rollatini, Chicken Parmigiana, Chicken Francese, Chicken Marsala, Baby back ribs, Kielbassa & Sauerkraut, Sauteed Vegetables, Red Roasted Potatoes, Mashed Potatoes, Fried Calamari, Tilapia lemon herb sauce, Mussels marinara sliced pork loin, Chicken fingers

Chicken Bite Station

Your guest choice of Teriyaki buffalo or sweet n sour flavored pop corn chicken bites.... Shakes... not stirred to order

Gourmet Pizza Station

Select 2

Pepperoni, White, 4 Cheeses, Buffalo Chicken, Sausage, Vegetable, Classic Cheese, Meat lover's

Candy Station

Dessert

Your choice sheet cake

Ice cream sundae station

\$54.95pp Plus Tax and Service

Special Package + Open Bar

\$69.95pp Plus Tax and Service

4 Hours

Butler style hors d'oeuvres

Tuscan chicken skewers

Stuffed mushrooms

Pigs in a blanket

Rice Balls

Broccoli and cheddar poppers

Fried Ravioli

Hamburger Sliders

Buffet Dinner:

Plum tomato bruschetta display

Imported and domestic cheese Display

Fresh garden salad with dressings

Fresh mozzarella and tomatoes display

Fresh baked rolls

Choose Three Entrees

(See List Below)

Carving station

Filet Mignon

Dessert:

Sweet endings table: Chef selections

Italian pastries, Tiramisu, chocolate brownies,
cheesecake, assorted cookies

Unlimited soda, fresh brewed coffee, tea

Your choice of three hot entrees

Buffet Entree Selections

*= additional charge for premium entree selections

Pasta

Penne vodka, Cavatelli and broccoli
Baked jumbo shells, baked manicotti,
Baked meat Lasagna, tortellini meat sauce or Alfredo,
*orecchiette with broccoli Rabe and sausage,
Bowtie pasta carbonara, penne primavera Potato & cheese pierogi,
Cognac sauce or asparagus Chardonnay sauce

Seafood

Fried calamari, broiled filet of sole
Tilapia lemon or oreganata sauce,
Mussel is marinara or white wine herb,
Calamari marinara, *seared salmon honey mustard or lemon herb,
*zuppa di pesce, * shrimp Francaise, Fra Diavolo, * broiled lobster tails

Chicken

Chicken Francaise, chicken Marsala,
Chicken parmigiana, chicken cacciatore,
Chicken cordon bleu, roman chicken, chicken champagne,
Chicken principessa, roast Rosemary chicken

Veal

Veal Picatta, veal Marsala,
Veal Francaise, veal parmigiana,
Veal and pepper, *veal saltimbocca

Beef

Italian Meatballs, Swedish meatballs,
Roast Beef, flank steak, tripe *filet mignon

Pork

Italian grilled sausage and peppers,
Baby back ribs, pork loin in orange sauce,
Kielbasa and Sauerkraut

Vegetable & Potato

Eggplant Rollatini, stuffed cabbage, string beans almandine,
Harvest of grilled vegetables, peas and mushrooms,
Sautéed vegetables, steamed vegetables, broccoli,
*broccoli Rabe, roasted red potatoes, fresh mashed potatoes, French fries

School Function Menu



Tuesday -Thursday
\$30 all included

Friday-Sunday
\$35 all included

Garden Salad

Fresh Mozzarella and Tomato

Pizza

Choice of Five Hot Entrées:

Penne Vodka/Farfalle Carbonara/Tortellini Alfredo Sauce/Cavatelli & Broccoli/
Baked Jumbo Shells/Tortellini Meat Sauce/ Mac and Cheese/Cheese Pierogi/
Chicken Francese/Chicken Marsala/Chicken Parmigiana/Chicken Champagne/
Chicken Fingers / Italian Meatballs/Swedish Meatballs/ Roast Beef/ Broiled Filet
of Sole/ Mussels Marinara/ Italian Sausage and Peppers/ Baby Back Ribs/
Kielbassa and Sauerkraut/ Eggplant Rollatini or Parmigiana/ Mozzarella Sticks

Dessert:

Sheet cake of your choice **OR** Ice Cream Bar

Coffee, Tea & Soda

GALA/FORMAL

(5 Hours)

\$75pp Plus Tax and Service

Premium Open Bar

Selection of fine Wines and Liquors, Champagne, Domestic and Imported Beers,
Fresh Fruit Juices and Assorted Beverages

Cocktail Reception

Upon the Arrival of Your Guests, An Excellent Selection of Hot and Cold Hors d'
Oeuvres and Chafing Dish Presentation

Mediterranean

Elaborate Display of Italian Cured Meats, Soppresata, Cappocola, Prosciutto di
Parma, Mortadella and Imported Cheeses, Fresh Grilled Vegetable Display, Lentil
Salad, Fresh Mozzarella and Tomato, Marinated Olives, Sundried Tomatoes &
Mushrooms, Garden Vegetable, Pasta Salad, Cherry Tomato, Bruschetta Display

Garden Vegetable and Dip

Red and Yellow Peppers, Celery Stalks, Baby Carrots, Cucumber, Broccoli and
Cauliflower Florets with Dipping Sauce

Sliced Seasonal Fruits and Berries

Cantaloupe, Honeydew, Pineapple, Watermelon, Bowls of Fresh Strawberries,
Raspberries, Blueberries and Grapes

Chafing Dish Presentation - 3

Swedish Meatballs, Eggplant Rollatini, Fried Calamari, Grilled Sweet Italian
Sausage & Peppers, Stuffed Mushrooms

Buffet Dinner

Includes Cocktail Hour (above)

Full Open Bar

Tossed Baby Green Salad

Buffet

Choice of 5 Hot Entrée

One Carving Station

Sweet Endings

Mini Italian Pastries

Italian Cookies

Fresh Seasonal Fruit

Cannoli Display



Wedding Package

(5 Hours)

\$110 per person* Buffet or Duet Sit Down

\$125 Per Person* 3 Choice Sit Down

***Plus state sales tax and 20% service charge**



Premium Open Bar

Selection of fine Wines and Liquors, Champagne, Domestic and Imported Beers,
Fresh Fruit Juices and Assorted Beverages

Cocktail Reception

Upon the Arrival of Your Guests, An Excellent Selection of Hot and Cold Hors d'
Oeuvres and Chafing Dish Presentation

Mediterranean

Elaborate Display of Italian Cured Meats, Soppresata, Cappelletti, Prosciutto di
Parma, Mortadella and Imported Cheeses, Fresh Grilled Vegetable Display, Lentil
Salad, Fresh Mozzarella and Tomato, Marinated Olives, Sundried Tomatoes &
Mushrooms, String Beans, Tomato & Onion Salad, Garden Vegetable, Pasta Salad,
Cherry Tomato, Bruschetta Display

Garden Vegetable and Dip

Red and Yellow Peppers, Celery Stalks, Baby Carrots, Cucumber, Broccoli and
Cauliflower Florets with Dipping Sauce

Sliced Seasonal Fruits and Berries

Cantaloupe, Honeydew, Pineapple, Watermelon, Bowls of Fresh Strawberries,
Raspberries, Blueberries and Grapes

Seafood and Raw Bar

ATTRACTIVELY DISPLAYED ON CARVED ICE SCULPTURE

Jumbo Shrimp Cocktail, Little Neck Clams Cocktail, Mussels, Traditional Cocktail
Sauce and Fresh Lemons

FRESH SEAFOOD SALAD

Octopus, Calamari and Shrimp

Chafing Dish Presentation

Swedish Meatballs, Eggplant Rollatini, Fried Calamari, Grilled Sweet Italian Sausage & Peppers, Stuffed Mushrooms

Passed Hors d' Oeuvres

Sicilian Rice Balls, Tuscan Chicken Skewer, Coney Island Mini Hot Dogs

The Il Palazzo Slider Station

Beef Sliders Prepared by Our Chefs

Comfort Foods

French Fry Bar, Mozzarella Sticks, Gourmet Pizza, Gourmet Stromboli Breads

Dinner to Follow

Sitdown Dinner

Includes a Choice of Pasta in Cocktail Hour

First Course

Baby Green Salad With Raspberry Champagne Dressing

Or Fresh Mozzarella and Tomato Stack

Entrée

3 DINNER CHOICES TAKEN TABLE SIDE

Chicken Française, Filet Mignon, Seared Salmon Honey Mustard Sauce

A Chef's Selection of The Freshest Seasonal Vegetables and Starches will be Served with All Entrées

Or

Buffet Dinner

Includes Cocktail Hour (above)

Champagne Toast

Full Open Bar

Tossed Baby Green Salad

Classic Caesar Salad

Buffet

Choice of 6 Hot Entrée

One Carving Station

Sweet Endings

Mini Italian Pastries

Italian Cookies

Fresh Seasonal Fruit

Cannoli Display

Also included: Your Choice Linens

Your Choice Ice Sculpture... and Printed Dinner Menus for Your Guests

