

Banquet Menu



CHEF COS BIO

Was born and raised
in Italy and my homeland has always shaped the way I cook and eat, so it's exciting to
have the opportunity to create a menu that expresses my passion for these Italian
dishes.

The dishes reflect the soul and character of Italy's many different regions
This is Italian food as it should be: no compromises. I'm using the best,
well-sourced, seasonal ingredients to make sure that every dish brings
you the real taste of Italy.

My Culinary Philosophy.....

Food with soul. Hospitality with heart. A life built on flavor, memory, and purpose.
I don't see food as a job. I see it as a responsibility.

To honor where I come from.

To share something real in a world that often feels rushed and disconnected.

To feed not just the stomach, but the heart.

My culinary philosophy is rooted in respect—for ingredients, for tradition, and for people.
I believe the best food comes from simplicity done with care. A tomato grown in the sun.

A loaf of secret ingredient.

But more than technique, I believe in emotion. I cook with memory. With feeling. With all
the moments that shaped me—from my Nonna's kitchen to the hardest days of my life.
That's why my food isn't just about flavor—it's about experience. When a guest takes a
bite, I want them to feel something. To remember something. To be part of something.

When it comes to this business, I don't believe in shortcuts. I believe in honesty,
consistency, and hospitality that comes from the soul. A restaurant should feel like
home—not just for the chef, but for every person who walks through the door. Every
guest matters. Every plate carries meaning. Every service is a chance to create
connection.

This is more than business for me. It's a calling.

And my vision is simple:

To create a space where food tells a story, and people feel seen, cared for, and inspired
to come back—not just for the dish, but for the feeling it gave them.

- " This isn't just a restaurant.

It's a place where food speaks love, and hospitality means something. "

Executive Chef Cos

We take great pride in presenting you with our banquet package menus.

*At PANEBIANCO, we are committed to making
your special affair a success!*

*Our menus are created and prepared by Executive Chef Cos, Only the freshest and
finest ingredients are used when preparing your
selected entrees. Your guests are sure to be impressed with our authentic and
exceptional Italian cuisine.*

*We offer buffet and family style menus or we can help you
create a customized package to fit your needs. Whatever the occasion, we can
help you create a celebration that is perfect for you and your guests.*

We will be sure to make your party a success!

Packages Include the Following:

Bread & Focaccia

Soft Drinks, Coffee and Tea

*Specialty Cakes are available upon request for an additional charge
There will be a \$2 cutting charge for all cakes brought into restaurant*

**Final Count Required and Guaranteed 7 Days in Advance All prices are plus 20%
Gratuuity, 6.625% Tax**

Breakfast Buffet

Min. 25 ppl \$36 Per Person Plus 20 % gratuity and tax

*Scrambled Eggs
Bacon and Sausage
French Toast **or** Bread Pudding
Home Fries
Fresh Fruit Display
Danish, Croissants, Muffins, Rolls and Bagels
Fruit Preserves, Cream Cheese and Syrup
Chilled Fresh Juices, Tea and Fresh Brewed Coffee*

Brunch Buffet

Min. 25 ppl \$50 Per Person Plus 20 % gratuity and tax

*Scrambled Eggs
Bacon and Sausage
French Toast **or** Bread Pudding
Home Fries
Choice of Salad
Choice of Pasta
Choice of Chicken
Fresh Fruit Display
Danish, Croissants, Muffins, Rolls and Bagels
Fruit Preserves, Cream Cheese and Syrup
Chilled Fresh Juices, Tea and Fresh Brewed Coffee
Dessert*

~ We can accommodate most dietary needs ~

****** Please inform us of any allergies ******

Buffet Option

Min. 25 ppl. \$60 Per Person Plus 20 % gratuity and tax

Choice of one Salad & Dressing

Choice of Two Appetizers

Mozzarella Caprese , Tomato Bruschetta

Rice Balls, Fried Stuffed Paccheri

Eggplant Rollatini, Burrata and Prosciutto Crostino

Pasta Options

(Choice of Two)

Penne with Marinara Sauce

Rigatoni Bolognese Sauce

Rigatoni Vodka Sauce with Prosciutto and Green Peas

Ricotta and Spinach Manicotti with Marinara **or** Pink Sauce

Baked Ziti with Fresh Ricotta and Mozzarella

Cavatelli with Broccoli Florets in Garlic and Olive Oil

Tortellini alla Panna e Green Peas

Entrée Options

(Choice of Two)

Pork Scaloppine Piccata, Marsala or Parmigiana

Chicken Francese, Piccata, Marsala, Cacciatora,

Giambotta or Parmigiana

Beef Meatballs in a Marinara Sauce

Sweet Italian Sausage, Onions and Bell Peppers

Sole Fillet Oreganata with Lemon Sauce

Salmon with a Dill-Mustard Sauce

Include : Roasted Potatoes and Vegetable Medley

Dessert Option

~ We can accommodate most dietary needs ~

******* Please inform us of any allergies *******

Family Style

Min. 25 ppl \$60 Per Person Plus 20 % gratuity and tax

Choice of one Salad & Dressing

Choice of Two Appetizers

Mozzarella Tomato Caprese,
Eggplant Rollatini, Fritto all'Italiana
Stuffed Mushrooms, Mozzarella in Carrozza
Shrimp Scampi, Variety of Bruschetta

Pasta Options

(Choice of Two)

Penne with Marinara Sauce **or** Siciliana
Rigatoni with Bolognese Sauce **or** Vodka Sauce
Cavatelli with Sausage and Mushrooms Creamy Sauce
Orecchiette with Broccoli Florets
Tortellini Basil Pesto **or** Alfredo Sauce

Entrée Options

(Choice of Two)

Pork Marsala, Rollatini, Saltimbocca, Capers and Lime
Chicken Francese, Piccata, Marsala or Parmigiana
Pork Tenderloin with Brown Sauce and Mushrooms
Beef Meatballs, Braciola,
Sole Oreganata, Roulade,
Salmon Grilled ~ Dill –Mustard Sauce ~ Livornese ~ Bruschetta ~
~ Mixed Nut Crusted ~ Parmigiana-Lemon Crust
Include : Roasted Potatoes and Vegetable Medley

Dessert Option

~ We can accommodate most dietary needs ~

******* Please inform us of any allergies *******

Beverage Menu

*** Beverages**

Beer \$ 8

Champagne Toast \$ 5 Per Person

Bottle of Wine \$48

Sangria Pitcher \$30

Mimosas Pitcher \$30

*** House Open Bar**

One Hour \$32 Per Person

Two Hours \$38 Per Person

Three Hours \$48 Per Person

***Premium Open Bar**

One Hour \$38 Per Person

Two Hours \$52 Per Person

Three Hours \$60 Per Person

Hot Beverage Menu

Fresh Brewed Cappuccino, Espresso in Both Regular and Decaf
Varieties \$7 Per Person

COCKTAIL PARTY

\$33 per Pers.

(One Hour-Choice of Four) Minimum 30 People

Potato Croquette-Crab Cake-Rice Ball-Coconut Shrimp-Tomato Bruschetta-Fried
Cheese Ravioli-Prosciutto and Melon-Mozzarella and tomato Skewer-Franks in a
Blanket Spring Rolls-Chicken Dumpling, Eggplant Rollatine-Cheese
and Fruit Platter

We will happily accommodate children or guests with special dietary needs
Consult one of our Banquet Managers to schedule your Event 973-575-7720

Final Count Required and Guaranteed 7 Days in Advance

