

IL Palazzo Restaurant & Catering

The Wedding Package · ·



Inclusions

Grand Ballroom

Oval Tables

Silver Chavari Chairs

Individualized Floor Plan

Napkin Color of your Choice

Table Numbers

Bridal Room

Champagne, Beer and Wine for Wedding Party in Bridal Room

Event Director

Matre'd

Door Attendant to Greet Guests

Event Staff

Seasonal Coat Check

Prefered Vendors List

Premium Five Hour Open Bar

Cocktail Hour

Buffet or Three Choice Sit Down Dinner Service

Dessert Stations

Cocktail Hour

Top Shelf Open Bar | 2 Signature Drinks

Hors D'Oeuvres

Butler Passed

Select 6

Shrimp Cocktail Shooter | Brie & Raspberry Phyllo Cups
Smoked Salmon on Cucumber Round
Beef Tenderloin Crostini with Horseradish Cream
Sicilian Rice Balls | Pigs in a Blanket
Mac n Cheese Bites | Fried Ravioli
Sesame Chicken Skewer | Deviled Egg | Broccoli & Cheddar Bite
Spanakopita Spinach & Feta Wrapped in Phyllo Pastry
Mini Potato Croquettes | Vegetable Spring Roll | Fresh Mozzarella & Tomato Skewer
Vegan Antipasto Skewer: *Artichoke Heart, Roasted Pepper, Olive & Tomato*

Italian Specialty Table

Harvest of Grilled Vegetables

Zucchini | Yellow Squash | Eggplant | Asparagus | Bell Peppers | Bermuda Onion

Italian Antipasto

*Prosciutto | Mortadella | Soppressata | Capicola | Pepperoni
Marinated Olive Medley | Roasted Peppers | Sundried Tomatoes*

Cheese Display

*Sharp Provolone | American Cheddar | Spanish Manchego | Smoked Gouda
French Brie | Pepper Jack*

Garden Market Cold Displays

Tri Color Pasta Salad

String Bean, Tomato & Bermuda Onion Salad

Vegetable Crudites with Hummus & Ranch

Focaccia & Pizza Station

Bruschetta Focaccia *with Fresh Plum Tomatoes*

Artichoke Focaccia: *Artichoke Hearts, Grape Tomato, Salami, Pesto & Provolone*

Pepperoni Stromboli Bread

Artisan Cheese Pizza | Artisan Pizza Bianca

Select 2 Stations

Mashed Potato Bar

Idaho Mashed Potato & Sweet Mashed Potato

Toppings

Shredded Cheddar | Mozzarella | Brown Gravy | Sour Cream | Cubed Ham
Bacon | Olives | Broccoli | Chives | Diced Chicken Tenders

Slider Bar

Mini Burgers | Mini Pulled Pork Sliders | Chicken Parmesan

Street Taco Bar

Ground Beef | Grilled Chicken | Shrimp

Flour Tortilla | Queso Blanco | Salsa Verde | Shredded Cheese | Sour Cream
Guacamole | Salsa | Tortilla Chips

Comfort Station

Chicken Tenders | French Fries | Mozzarella Sticks | Onion Rings
NY Warm Pretzels | Mac n Cheese

Silver Chafing Dish

Select 3

Stuffed Mushrooms with Italian Sausage | Clams Oreganato
Fried Calamari | Swedish Meatballs | Italian Sausage & Peppers
Italian Sausage & Broccoli Rabe | Potato & Cheese Pierogi
Eggplant Rollatini | Fried Shrimp |
Beef Stir Fry *with Julienne Vegetables, Napa Cabbage, Garlic, Ginger & Teriyaki Glaze*
Chicken Stir Fry *with Julienne Vegetables, Napa Cabbage, Garlic, Ginger & Teriyaki Glaze*
Mussels Marinara
Risotto Primavera Julienne Vegetables & Garlic Cream

Cocktail Station Enhancements

Seafood Extravaganza

Custom Ice Carving Accompanied With
Jumbo Shrimp Cocktail | Clams Cocktail | Oysters on The Half Shell
Seafood Salad
+ 18.00 per person

Sushi Bar

Beautifully Displayed Sushi & Sashimi
Accompanied by Chopsticks, Ginger, Soy Sauce & Wasabi
+ 18.00 per person

Buffet Dinner

2 Salad Selections

Caesar Salad: Romaine Lettuce, House Made Croutons & Shaved Parmesan

Mixed Green Salad: Cucumbers, Olives, Cheese, Red Onions & Tomato

Blossom Salad: Mixed Greens, Oranges, Apples, Crumbled Blue Cheese & Toasted Almonds

Arugula Salad: Arugula, Goat Cheese, Sliced Apples & Toasted Almonds

Greek Salad: Iceberg Lettuce, Cucumbers, Red Onion, Bell Peppers, Kalamata Olives & Feta Cheese

Selection of 6 Hot Entrée

Butcher Block Carving Station

Select 1

Oven Roasted Turkey Breast with Cranberry Sauce

Honey Bourbon Glazed Ham with Pineapple Glaze

Fresh Herb Crusted Roasted Pork Loin

Filet Mignon with Au Jus

Prime Rib of Beef with Horseradish Cream

Leg of Lamb with Mint Jelly

Or

Sit Down Dinner

Includes a Choice of Pasta in Cocktail Hour

First Course

Select 1 Salad

Entrée

Three Choice Sit Down

Served with Chef's Selection of Vegetable & Potato

Entree Selections

*= additional charge for premium entree selections

Pasta

Penne Vodka | Cavatelli & Broccoli | Farfalle
Carbonara | Rigatoni Marinara | Tortellini Alfredo or
Bolognese | Baked Stuffed Shells | Baked Meat
Lasagna | Penne Primavera Pink Sauce | Farfalle
Pesto Sauce | Orecchiette Broccoli Rabe and Sausage
| Fusilli Brindisi with Asparagus, Mushrooms & Garlic
Cream Sauce | Risotto Primavera with Julienne Vegetables
& Garlic Cream | Mac n Cheese | Potato & Cheese Pierogi

Chicken

Chicken Marsala: Mushrooms & Marsala Demi Glaze |
Chicken Francese: A Silky Lemon Butter Sauce |
Chicken Parmigiana: Tomato Sauce & Mozzarella
Cheese | Chicken Salvatore: Topped with Tomato,
Asparagus, Mozzarella with White Wine Lemon Sauce |
Chicken Nicholas: Breaded & Baked Topped with
Bruschetta Tomatoes, Shredded Mozzarella & Sherry
Cream Sauce | Roman Chicken: Artichoke Hearts, Fresh
Tomato, Provolone Cheese in a Cream Sauce | Chicken
Champagne: Roasted Peppers, Mushrooms, Champagne
& Dijon Mustard | Chicken Fingers

Pork

Italian Grilled Sausage & Peppers |
Italian Grilled Sausage & Broccoli Rabe |
Baby Back Ribs | Kielbasa & Sauerkraut
Pulled Pork with Onions, Peppers & Potatoes
Sliced Pork Loin A L'Orange
Stuffed Pork Loin with Sausage & Apples

Beef

Italian Meatballs | Swedish Meatballs
Sliced Roast Beef: Select Au Jus or Brown Gravy |
Sliced Sirloin: Select Au Jus or Marsala |
Sliced Flank Steak |
*Sliced Filet Mignon: Select Au Jus or Marsala |
*Boneless Beef Short Ribs |
*New Zealand Baby Lamb Chops |
Veal Marsala: Mushrooms & Marsala Demi Glaze |
Veal Francese: A Silky Lemon Butter Sauce |
Veal Parmigiana: Tomato Sauce & Mozzarella |
Veal & Peppers with Tomato Sauce

Seafood

Filet of Sole: with a Silky Lemon Butter Sauce |
Hazelnut Crusted Seabass: Laced with Raspberry Glaze
| Horseradish Crusted Seabass: White Wine Lemon
Sauce | Almond Crusted Salmon: Honey Lemon Glaze |
Salmon: Honey Mustard Sauce | Shrimp Scampi:
Garlic Butter Sauce | Shrimp Fra Diavolo: Spicy
Marinara Sauce | Mussels: Select Marinara Sauce or
Lemon Herb Butter Sauce | Fried Calamari | *Zuppa
Di Pesce: Shrimp, Calamari, Mussels & Lobster Meat
Red or White Sauce | *Filet of Sole Stuffed with
Crabmeat: A Silky Lemon Butter Sauce

Vegetable & Potato

Red Roasted Potatoes | Fresh Mashed Potatoes |
French Fries | Long Hot Peppers & Potatoes |
Harvest of Grilled Vegetables | Sautéed Garden
Vegetables | Steamed Garden Vegetables
Eggplant Parmigiana | Eggplant Rollatini | String
Bean Almondine | Sautéed Broccoli Rabe | Sautéed
Broccoli | Honey Glazed Carrots

Sweet Endings Table

Assorted Italian Mini Pastries

Éclair with Custard | Carrot Cake Bites | Red Velvet Bites

Mini Cannoli | Cream Puffs

Tiramisu Cup

Chocolate Mousse Cup

Double Chocolate Brownies

Cheesecake

Ice Cream Sundae Bar

Italian Style Butter Cookies

Fresh Seasonal Fruit Display

Coffee and Tea Service

End Of Night Late Night Station

Additional Station Fee Listed

(Serves Up to 100 Guests)

IL Palazzo will provide menu specific “to-go” containers

Donut Wall

Fresh From the Bakery an Assortment of Donuts

+ 400

Chick-fil-A

Chick-fil-A Original Chicken Sandwich served with French Fries

+800

Pizza Station

Margherita: San Marzano Sauce, Fresh Mozzarella & Basil

Pizza Bianca: Creamy Ricotta, Mozzarella & Provolone

Classic Cheese: Tomato Sauce & Mozzarella

+600

Candy Station

Individually Wrapped Candy

Milky Way Bar, Hershey Kisses, M & M's, Kit Kats, Skittles, Sour Patch Kids,
Gummi Bears, Twizzlers, Twix Bars, 3 Musketeers, Butterfinger Bars, Ring Pops

Nestle Crunch Bars, Swedish Fish, Almond Joy Bars, 100 Grand Bars,

Kinder Mini, & Snicker Bars

+400

Bar Menu
Top Shelf Open Bar

Vodka

Titos | Grey Goose | Kettle One

Scotch

Johnny Walker Black Label | Dewers White Label

Whiskey & Bourbon

**Jack Daniels | Bulleit Bourbon | Jameson | Seagram 7 | Seagram VO
Woodford Reserve**

Gin | Rum | Tequila

**Bombay Sapphire | Bacardi Silver | Captain Morgan Spiced | Malibu
Casamigo's Blanco**

Cordials & Liquor

**Irish Crème | Kahlua | Gran Marnier | Disaronno | Frangelico
Cointreau | Campari | Sambuca | Aperol | Anisette | Averna Amaro**

Wine

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay | Sangria

Bottled Beer

Select 4

**Budweiser | Bud Light | Miller Lite | Yuengling | Stella Artois | Corona | Peroni |
Heineken**

Signature Cocktails

**Two Complimentary Signature Drinks of your choice using the selections from
Above**

Champagne Toast

Pricing

Peak Season

May | June | September | October

Tuesday -Thursday \$100 | Friday & Sunday \$115 | Saturday \$125.00

In Season

March | April | November | December

Tuesday -Thursday \$95.00 | Friday & Sunday \$105.00 | Saturday \$115.00

Special Season

January | February | July | August

Tuesday-Thursday \$90.00 | Friday & Sunday \$95.00 | Saturday \$105.00

Adult Minimum

Tuesday-Thursday, Friday & Sunday: 50

Saturday: 65

Children

10 and under

\$45.00

All Prices Subject to NJ Sales Tax 6.625% and Service Charge of 20%