Paradiso RISTORANTE

DINNER BANQUET PACKET



BANQUET DETAILS

FACILITY

Our banquet room is on our restaurant's second level, which is accessible only by stairs. The room accommodates a maximum of 50 people; however, we can accommodate larger parties in other areas of the restaurant as well as on the first floor on a need basis.

RESERVATION FEES AND MINIMUMS

Banquet room reservation fees are per event for a maximum of four hours. Dinner events on Fridays or Saturday nights require a guest minimum of 30 people and a per-person minimum of \$30. Per-person pricing is determined by menu selections.

Event	Room Charge	Guest Minimum	Per Person Price (minimum)
Dinner Parties—Friday-Saturday	\$100	30	\$32
Dinner Parties—Monday-Thursday	\$50		\$500 Food and Beverage Minimum
Luncheon Parties—Wednesday-Friday	\$50		\$22

We require a \$100, non-refundable deposit to reserve our banquet room for your event. Upon completion of your event, we will deduct your deposit from the final balance of your bill.

BANQUET DETAILS

All banquet parties are planned with a set menu of your choice. We offer both served meals and buffet meals– (Appetizers, if selected, are always set up buffet style.) Children under the age of 12 can order from a separate menu during your event.

Non-alcoholic beverage options (soda, coffee, iced-tea and hot tea) are included in your set menu.

Alcoholic beverages are not included in the per person price and will be charged per consumption. You have the options of including house wine and beer only, a cash bar or an open bar to your set menu offering. Under Maryland law, no one under 21 years of age will be served alcoholic beverages.

Bringing outside food or beverages into the restaurant/banquet room is not permitted. A \$1.00 cake plate fee will be added to the per person price if your event requires an outside cake be brought in.

All banquet costs are subject to a suggested 20% gratuity, based on the planned details of your event party. The food and non-alcoholic are subject to a 6% Maryland sales tax and the alcoholic beverages are subject to a 9% Maryland alcohol tax.

Details of your banquet—including a guest attendance total—and the terms for finalizing all of these details will be included in your banquet contract.

BANQUET MENUS

When planning your event our banquet menu choices available are appetizers, salad, entrees, desserts and beverage options. During your event planning with us, we will discuss your specific menu selections and the per person pricing based on your choices.

All menu selections and prices are subject to change without notice.

Paradiso RISTORANTE

PARADISO DINNER MENU



BRUSCHETTE DEL GIORNO 10. homemade Italian bread topped with marinated roma tomatoes, garlic and basil and melted mozzarella

GAMBERI PARADISO 14. GF 4 jumbo shrimp in a garlic cognac sauce with Lemon

ANTIPASTO DI CASA (for two) 15. GF imported meats, cheeses, marinated vegetables

FRIED SHRIMP 13. 10 breaded shrimp served with cocktail sauce

WINGS 18. GF 12 wings choice of buffalo, bbq or honey old bay

MINI MEATBALLS 9. 8 mini meatballs served in tomato sauce

GIARDINO 11. GF mixed greens, green peppers, cucumbers, tomatoes, onions, hot peppers, Kalamata olives

CESARE 11. romaine lettuce tossed with Caesar dressing and romano cheese, croutons add anchovies upon request

ITALIAN GREEK 13. GF romaine lettuce, cucumbers, tomatoes, onions, giardiniera, kalamata olives and feta cheese add anchovies

SIDE SALAD 5. FRENCH FRIES 5. GARLIC BREAD 4. CHEESE GARLIC BREAD 5. SIDE OF SAUSAGE 8. MIXED ROASTED VEGGIES 9.

Spaghetti with tomato sauce 8. Penne with butter 8. Cheese ravioli with tomato sauce 8.

SPAGHETTI BOLOGNESE 17. hearty homemade meat sauce over spaghetti

MOSTACCIOLI CON VODKA 18. creamy vodka sauce with chopped tomatoes and sweet peas over penne pasta

SALSICCIA NAPOLETANA 18. Italian sausage sauteed with homemade marinara sauce and penne pasta sprinkled with parm cheese

MOSTACCIOLI BROCCOLI 17. broccoli florets and chopped tomatoes sauteed in garlic olive oil with penne pasta with Italian sausage 18.5 with chicken 20.

RAVIOLI DI CASA 17. cheese ravioli in homemade tomato sauce

MANICOTTI FIORENTINA 17. manicotti shells stuffed with spinach and ricotta cheese, baked in tomato sauce, topped with mozzarella cheese

CAPELLINI CON POMODORO FRESCO 18. roma tomatoes, garlic, olive oil, fresh basil and capers sauteed with angel hair pasta and fresh mozzarella ZUPPE DI COZZE 11. *GF* mussels in your choice of marinara sauce or garlic cream sauce

MOZZARELLA CAPRESE 12. GF fresh mozzarella with sliced tomatoes, olive oil, basil and balsamic glaze

VONGOLE CASINO 12. little neck clams baked with italian bacon, mozzarella cheese and bread crumbs

ITALIAN WEDDING SOUP CUP 6. BOWL 7.5 chicken broth, spinach, small meatballs and pastina

MOZZARELLA STICKS 8. 6 breaded cheese sticks served with tomato sauce

PROSCUITTO BURRATA CAPRESE 14. GF ripe tomatoes, burrata cheese, prosciutto ham, evoo, balsamic glaze

- INSALATE entrée salads ·

LIMONE 12. GF field greens, plum tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, imported parmigiano cheese

ROCCO 14. *GF* prosciutto ham, salamini, fresh mozzarella and asiago cheese over giardino salad

NICO 13. GF field greens, apples, walnuts, tomatoes, onions, grilled zucchini and gorgonzola cheese

add breaded chicken 5. add grilled chicken 5. add cajun salmon 8. add jumbo shrimp 10. \$1.00 extra charge for bleu cheese or gorgonzola vinaigrette dressings

- CONTORNI sides -

STEAMED BROCCOLI 8. ONION RINGS 7. GARLIC MASHED POTATOES 7. SPINACH IN GARLIC OLIVE OIL 8. HOMEMADE CHIPS 5.

BAMBINI children

Fettuccine Alfredo 8. Cheese tortellini with tomato sauce 8. Chicken fingers with fries 8.

PASTA

TORTELLINI CON PANNA 18. cheese tortellini in a cream sauce with sweet peas and prosciutto ham

TORTELLINI ROSE 19. cheese tortellini in a cream tomato sauce with mushrooms, sun-dried tomatoes and prosciutto ham

LASAGNA DI CASA 17. homemade lasagna layered with ground beef and ricotta cheese, baked in tomato sauce and topped with mozzarella cheese

SALSICCIA AVERNA 19. Italian sausage, zucchini and roasted red peppers in a cream Dijon sauce over linguine

MELANZANE PARMIGIANA 19. lightly battered eggplant baked in tomato sauce, topped with mozzarella cheese served with spaghetti

FETTUCCINE ALFREDO 17. classic, creamy alfredo sauce tossed with fettuccine with chicken 21. with shrimp 24.

All pasta dishes served with homemade Italian bread add a side salad or a side Caesar for \$3.00 extra with the purchase of an entree Substitute gluten free pasta for \$2.00

we will do our best when omitting items from menu options menu substitutions and additions will incur an upcharge

sauce served with spaghetti pasta sauce over penne pasta VITELLA VITELLA VITELLA SALTIMBOCCA 26. GF veal medallons in a cognac cream sauce with shiftake mushrooms and spinach served with capellini VITELLA SALTIMBOCCA 26. GF veal medallons prosciutho harm and mozarella layered and served in a wine sauce with roasted mixed veggies CARNE VITELLA SALTIMBOCCA 26. GF VORTELLA SALTIMBOCCA 26. GF VITELLA SALTIMBOCCA 26. GF CORNADO PARADISO 34. GF CARNE PORK RIB-EYE 22.5 GF Boz. fennel crusted pork rib-eye in a mushroom wine sauce with garlic mashed polatoes Soz filet Mignon, with shiftake mushrooms and roasted red polatoes Boz. fennel crusted pork rib-eye in a mushroom wine sauce with garlic mashed polatoes Did MARE DI MARE LINGUINE CON VONGOLE 21. FETTUCCINE DI MARE 26. scallops and shrimp in a cream sauce GAMBERI ALLA PARMIGIANA 24. FRUTU DI MARE 26. scallops and shrimp in a cream sauce GAMBERI FADIAVOLA 24. jumbo shrimp baked in tomato sauce or with spaghetti a garlic cream sauce SALMON PICCATA 27. GF SALMON ROSE 34. Saltentees are served with memored load and spinach in a garlic cream sauce SALMON PICCATA 27. GF SALMON ROSE 34. Saltentees are served with memored load and shrimp in a garlic lemon sauce with steamed broccoli All entrees are served wit		POLLO
chicken breast in a manada wine souce with mudmoons and sun-difed tomotoes soured with apaginetii POLLO VALDOSIANA 23. chicken breast layered pressuite ham and mozarella cheese in a vine souce with nucleor and capelini POLLO FRANCESE 22. chicken breast lapered pressuite ham and mozarella cheese in a vine souce with subtoroms and capelini POLLO PRANCESE 23. chicken breast lapered pressuite ham and mozarella cheese in a vine souce with subtoroms and capelini POLLO PRANCESE 24. chicken breast lapered apples served in a cream souce served with spaghetil pasta value additions in a manada wine with mushrooms served with capelini VIELLA SALIMBOCCA 26. of veal medallions, proscituto ham and mozarella layered and served in a vine souce with mosted mixed verggies TORNADO PARADISO 34. of Schiet Mignon, with sittake mushrooms and roasted red peopes in a cabemet with souce with roasted mixed verggies TORNADO PARADISO 34. of Schiet Mignon, who subtoroms and roasted red peopes in a cabemet with souce with souce with souce with souce with souce with souce and and served with souce with souce with souce and topped with mozarella layered peopes in a cabemet with souce with souce and mushroom subscience with souce and mushroom subscience with souce and topped with mozarella cheese, served with spaghetii POK RIB-EYE 22.5 of Schiet Mignon with souce with gradite mosted mixed verggies TORNADO PARADISO 34. of Schiet Mignon with souce with gradite mushed verget souce with gradite mushrooms and roasted red peopers in a cabemet with souce with souce and topped with mozarella cheese with souce and souce with souce and the mushife compared with a case with souce with souce with souce and the mushife compared with a mushroom souce Schiet Mignon with souce and the mushife compared with mozarella cheese in whole souce with souce and topped with mozarella builter terms souce souce with a peopheti Souce and mushroom souce with souce and the mushife compared with compared builter terms souce with souce with mozarella and a data dea data souce a	sliced chicken breast over a bed of sauteed spinach and	slow cooked quarter chicken served with sauteed
chicken breast layered prosciutto ham and mazzarella cheese in a wine sauce with mushrooms and capellini POLIO FRANCESE 22. chicken breast disped in egg souteed in a lemon butter souce served with soaghetti pagins wate served with soaghetti pagins wate area to mask the soaghetti control of the soaghetti pagins wate area to mask the soaghetti control of the soaghet of the soaghetti control of the soaghet of the soaghetti control of the s	chicken breast in a marsala wine sauce with mushrooms	breaded chicken breast, baked in tomato sauce
chicken breast dipped in agg soulead in a lemon buffer souce served with spagnetti pasta chicken breast dipped in agg soulead in a lemon buffer souce served with spagnetti pasta chicken breast with size and explanate	chicken breast layered prosciutto ham and mozzarella	chicken breast topped with jumbo lump crab meat in a
VIELLA MARSALA 25. VIELLA CON COGNAC 26. veal medallions in a marsala wine with mushnooms served with copellini VIELLA SALTIMBOCCA 26. GF Viel medallions, prosciuto ham and mozzarella layered and served in a wine sauce with rocasted mixed veggies VIELLA PARMIGIANA 25. Marson Mith shiftake mushnooms and rocasted red as served with socasted mixed veggies Decoded veal cuffet backed in formato sauce and topped with mozzarella cheese, served with spaghetti TORNADO PARADISO 34. GF ORK RIB-EYE 22.5 GF Boz Filet Mignon, with shiftake mushnooms and rocasted red pepters in a cabernet wine sauce with galic mashed potatoes Boz Filet Mignon, with shiftake mushnooms and rocasted red pept with dore-1367-secret with Street center medium-1347-secret with Street center secret secret medium-1347-secret secret sec	chicken breast dipped in egg sauteed in a lemon butter	chicken breast with sliced red apples served in a cream
ved medallions in a marsala wine with mustrooms served with capellini ved medallions in a cognac cream souce with shilidke mustrooms and spinach served with capellini VIELLA SALTINBOCCA 26. GF ved medallions, prosciutio ham and mozzarella layared and served in a wine souce with noasted nixed veggles VIELLA PARNIGIANA 25. IORNADO PARADISO 34. GF CARNE PORK RIB-EYE 22.5 GF Boz field Mignon, with shiltake mustrooms and roasted red poper sin a cabernet wine souce with gafic mashed souce with sole and cashers wine souce with gafic mashed souce south gafic mashed souce with sole and cashers wine souce with gafic mashed souce south gafic mashed souce with sole and tage now with sole and tage of the outside casher, medium viet is the one throughout met ore 102-secret with S01 red cashers, medium viet is the one throughout with sign hint of park well casher with S01 red cashers, medium viet is the one throughout with sign hint of park well casher is port to park well casher is port to park well cashers in a capace with sole and cashers and the outside casher is port to park well casher is port to park well casher is port to park well cashers in a capace with sole and tage and the outside casher is port to park well casher is p	v	VITELLA
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IORNADO PARADISO 34. GF PORK RIB-EYE 22.5 GF Boz Filet Mignon, with shillicke mushnooms and roasted red poppers in a cabernet wine sauce with gartic mashed polatoes Boz Fiendel crusted polatoes Bit mignon only, rare120F-secred on the oublide, completely red throughout; med rare-126F-secred with 50% red center; medium-134F-secred on oublide with sight hint of price, well doer-166F-100E based Boz Fiendel crusted polatoes DI MARE DI MARE LINGUINE CON VONGOLE 21. FETTUCCINE DI MARE 26. grade based	veal medallions, prosciutto ham and mozzarella layered	breaded veal cutlet baked in tomato sauce and
Boz Filef Mignon, with shittake mushrooms and roasted red peppers in a cabernet wine souce with garlic mashed Boz fennel crusted pok rib-eye in a mushroom wine souce with garlic mashed potatoes Bit mignon only, role 1205 secret on the outside, completely red throughout; med rate 126 secret with 50% red center; medium-134F-secret on outside with 22% pink showing inside; medium well-150F-done throughout with sight hint of pink; well done-126F-100% brown DI MARE LINGUINE CON VONGOLE 21. FETTUCCINE DI MARE 26. Iffet neck clams in your choice of white or red clam souce scallops and shrimp in a cream souce CAPELLINI CON GAMBERI 24. FRUTTI DI MARE AL POMODORO 26. gamberi Atta PARMIGIANA 24. FRUTUCCINE CON GANCOR 26. jumbo shrimp baked in tomato souce and topped with mozarella served with spaghetti Clams. mussels. squid and shrimp in a manharoa souce GAMBERI FADIAVOLA 24. FETTUCCINE CON GRANCHI 27. jumbo shrimp in a spicy marinara sauce over linguine SALMON ROSE 34. SALMON ROSE 34. Salimon filet topped with fethoccine SALMON PICCATA 27. GF saimon souce with steamed broccoli Martinet te served with memande linguine souces substitute vegetables for pasta ide for \$2.00 extra with the purchase of an entree substitute vegetables for pasta ide for \$2.00 extra SALMON PICCATA 27. GF saimon souce with steamed broccoli Martine free pasta for \$2.00 extra SALMON PICCATA 11. CAPRICCIOSA 14. sice thalian bread		
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LINGUINE CON VONGOLE 21. little neck clams in your choice of white or red clam sauce CAPELLINI CON GAMBERI 24. jumbo shrimp in a garlic butter lemon sauce GAMBERI ALLA PARMIGIANA 24. breaded jumbo shrimp baked in tomato sauce and topped with mozzarella GAMBERI FRADIAVOLA 24. jumbo shrimp in a spicy marinara sauce over linguine SALMON ROSE 34. salmon filet topped with jumbo lump crab meat in a cream tomato sauce with fettuccine All entrees are served with homemade Italian bread add a side salad or a side Caesor for \$3.00 extra gluten free posto for \$2.00 extra 12" PIZZA MARGHERITA 11. marinara, basil and fresh mozzarella QUATIRO FORMAGGIO 13. mozzarella, provolone, feta, gorgonzola, roma tomatoes and garlic clive oil EXTRA TOPPINGS 1.5 mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, saldami chicken \$3, bacon \$3, prosciutto \$3.	25% pink showing inside; medium well-150F-done throughout with slight hint	t of pink; well done-160F-100% brown
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MARGHERITA 11. marinara, basil and fresh mozzarellaCAPRICCIOSA 14. slice Italian sausage, roasted red peppers, marinara and mozzarellaQUATTRO FORMAGGIO 13. mozzarella, provolone, feta, gorgonzola, roma tomatoes and garlic olive oilALFREDO 16. sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarellaEXTRA TOPPINGS 1.5 mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, salami chicken \$3, bacon \$3, prosciutto \$3BUFFALO CHICKEN 16. sliced buffalo chicken, ranch, gorgonzola, mozzarella	add a side salad or a side Caesar f substitute vegetable	ior \$3.00 extra with the purchase of an entree es for pasta side for \$5.00 extra
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QUATTRO FORMAGGIO 13. mozzarella, provolone, feta, gorgonzola, roma tomatoes and garlic olive oilALFREDO 16. sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarellaEXTRA TOPPINGS 1.5 mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, salami chicken \$3, bacon \$3, prosciutto \$3ALFREDO 16. sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarellaBUFFALO CHICKEN 16. sliced buffalo chicken, ranch, gorgonzola, mozzarella		slice Italian sausage, roasted red peppers, marinara and
EXTRA TOPPINGS 1.5 mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, salami chicken \$3, bacon \$3, prosciutto \$3 BUFFALO CHICKEN 16. sliced buffalo chicken, ranch, gorgonzola, mozzarella	mozzarella, provolone, feta, gorgonzola, roma tomatoes	ALFREDO 16. sliced chicken breast, broccoli, roma tomatoes, alfredo
SANDWICHES	mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, salami	BUFFALO CHICKEN 16.
	SAI	NDWICHES

POLLO PARMIGIANA SUB 13. breaded chicken with tomato sauce and mozzarella

ITALIANO SUB 13. ham, capicolla, salami, provolone, lettuce, tomato, red onions, hot peppers, light mayo and red wine vinaigrette

TACCHINO AVOCADO WRAP 13. sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

reens, tomato,

CHEESESTEAK SUB 14.

tomato, hot peppers and mayo

POLLO PESTO CIABATTA 14.

philly steak, American cheese, grilled onions, lettuce

grilled chicken breast, sharp provolone, roasted red peppers, tomatoes, mixed greens and pesto spread

aradiso RISTORANTE

These menus give you an idea as to what other event holders have selected to offer to their guests. You can order anything from our dinner menu or from our special menu items.





wad ristorant

Creating a memorable served meal for your event guests is as simple as selecting your preferred appetizer, entrée and dessert selections from our tempting restaurant menu or from our listing of additional special offerings.

SAMPLE SERVED DINNER BANQUET MENU

APPETIZERS

BRUSCHETTE Italian bread baked with roma tomatoes, garlic, basil and fresh mozzarella cheese

MINI MEATBALLS

SALAD

SIDE CAESAR SALAD

ENTREES

Guest's choice of one of the following:

MOSTACCIOLI BROCCOLI Broccoli florets and chopped tomatoes sauteed in garlic olive oil with penne pasta

> TORTELLINI ROSE Cheese tortellini in a light cream tomato sauce with mushrooms, sun-dried tomatoes and prosciutto ham

POLLO PARMIGIANA Breaded chicken breast baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

ALL ENTREES ARE SERVED BREAD

DESSERTS Guest's choice of one of the following:

ULTIMATE CHOCOLATE CAKE CANNOLI

BEVERAGES Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$46.50 PER PERSON, PLUS TAX AND GRATUITY PRICES SUBJECT TO CHANGE WITHOUT NOTICE ALCOHOL IS NOT INCLUDED IN THIS PRICE PLEASE CONACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS

N MA RISTORANTE

Perhaps nothing makes us fell quite as festive as enjoying a buffet-style meal in a comfortable enviroment in the presence of good company. Our buffet event option allows your guests to help themselves to the appetizers, entrees you have pre-selected from our restaurant dinner menu or from our special offering listings.

SAMPLE BUFFET DINNER BANQUET MENU

APPETIZERS

ANTIPASTO DI CASA Selection of imported meats, cheeses and marinated vegetables

MOZZARELLA CAPRESE

ENTREES

BAKED ZITI Penne pasta baked with angus meat sauce and ricotta cheese and topped with melted mozzarella

> POLLO FRANCESE Chicken breast dipped in egg sauteed in a lemon butter sauce

> > ROASTED VEGETABLES Mix of seasonal roasted vegetables

ALL ENTREES ARE SERVED ITALIAN BREAD

DESSERTS

served on buffet

MINI CANNOLI PROFITEROLES

BEVERAGES Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$43.00 PER PERSON, PLUS TAX AND GRATUITY PRICES SUBJECT TO CHANGE WITHOUT NOTICE ALCOHOL IS NOT INCLUDED IN THIS PRICE PLEASE CONACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS

wad RISTORANTE

Ensure your banquet guests enjoy a memorable meal by selecting the perfect dessert and wines. Adding selections from the following items to your meal can help enhance your guests' experience. Please also inquire about our beer list and full bar.

BANQUET MENU ENHANCEMENTS

DESSERTS

Your selection of two or three of the following:

SEA SALT & CARAMEL CHEESECAKE

TIRAMISU

CANNOLI

ULTIMATE CHOCOLATE CAKE

GELATO Chocolate, Vanilla or Strawberry

PROFITEROLES Milk Chocolate Cream Puffs

CRÈME BRULEE

LEMON ITALIAN CRÈME CAKE ask about our specials we have in stock

HOUSE WINE Served by the glass or by the bottle

Drumheller Chardonnay Caposaldo Pinot Grigio 13Celsius Sauvignon Blanc Reisling Beringer White Zinfandel Pinot Noir Merlot Cabernet Sauvignon Straccali Chianti Montepulciano D'Abruzzo Primitivo Josh Legacy Red Blend Lodali Moscato D'Asti Provence Rose

Full wine list sent upon request