

Paradiso
RISTORANTE

DINNER
BANQUET
PACKET



Paradiso

RISTORANTE

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	\$30
Dinner Parties—Sunday-Thursday	\$50		\$500 Food and Beverage Minimum
Luncheon Parties—Monday-Saturday	\$50		
Luncheon Parties—December—Monday-Thursday	\$50	15	\$20

We require a \$100, non-refundable deposit to reserve our banquet room for you in a guarantee or 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— and 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

Banquet menus include appetizers, entrees, desserts and beverage options. You can choose appetizer and entrée items from our regular restaurant menu, in addition to other dishes available only to our banquet guests. 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. Off-site catering is available; ask for details.



Paradiso
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PARADISO
DINNER
MENU



POLLO

POLLO CAPRICCIOSA 18.
chicken breast, marinara sauce, roasted red peppers, spaghetti

POLLO MARGHERITA 18.
chicken breast, marsala wine sauce, mushrooms, sun-dried tomatoes, capellini

POLLO VALDOSTANA 19.
chicken breast, layered prosciutto ham, mozzarella cheese, wine sauce, mushrooms, capellini

POLLO DI COSTA 23.5
chicken breast, jumbo lump crab meat, mozzarella cheese, butter lemon sauce, spaghetti

POLLO ALLA FRANCESE 18.5
lightly egg battered chicken, lemon butter sauce, spaghetti

POLLO DI MODENA 18.5
chicken breast, wine sauce, hint of balsamic vinegar, mushrooms, tomatoes, spinach, garlic mashed potatoes

POLLO ALLA PARMIGIANA 18.
breaded chicken breast, tomato sauce, mozzarella cheese, spaghetti

VITELLA

VITELLA MARSALA 20.
veal medallions, marsala wine, mushrooms, capellini

VITELLA SALTIMBOCCA 21.
veal medallions, wine sauce, layered prosciutto ham, fresh mozzarella, capellini

VITELLA PARMIGIANA 20.
breaded veal cutlet, tomato sauce, mozzarella cheese, spaghetti

VITELLA CON COGNAC 22.
veal medallions, cognac wine, shiitake mushrooms, spinach, capellini

VITELLA CON SALMONE 22.
veal medallions, layered smoked salmon, fresh mozzarella, wine sauce, capers, capellini

CARNE

BISTECCA ALLA FIORENTINA 23.
12oz. New York Strip, spinach, wine sauce, garlic mashed potatoes

TORNADO PARADISO 28.
8oz Filet Mignon, shiitake mushrooms, roasted red peppers, cabernet wine, garlic mashed potatoes

BISTECCA CON GAMBERI 32.
12oz. New York strip, garlic, olive oil and rosemary marinated jumbo shrimp, garlic mashed potatoes

FRUTTI DI MARE

COZZE DI MODENA 16.5
mussels, roma tomatoes, basil, garlic, hint of balsamic vinegar, capellini

LINGUINE CON VONGOLE 17.
little neck clams, white or red clam sauce

CAPELLINI CON GAMBERI 20.
jumbo shrimp, garlic butter lemon sauce

GAMBERI ALLA PARMIGIANA 20.
breaded jumbo shrimp, tomato sauce, mozzarella, spaghetti

GAMBERI ALLA MARINARA 20.
jumbo shrimp, marinara sauce, linguine

FETTUCCINE DI MARE 22.
scallops, shrimp, cream sauce

FRUTTI DI MARE AL POMODORO 22.
scallops, shrimp, garlic, olive oil, roma tomatoes, basil, penne

LINGUINE ALLA POSILLIPO 21.5
clams, mussels, squid, shrimp, marinara sauce

FETTUCCINE SAPORITO 18.5
smoked salmon, sweet peas, onions, cream sauce

FETTUCCINE CON GRANCHI 22.5
jumbo lump crab meat, roma tomatoes, spinach, garlic cream sauce

PESCE

SALMON ROSE 28.
salmon filet, jumbo lump crab meat, cream tomato sauce, fettuccine

SALMON PICCATA 25.
salmon filet, capers, red onions, garlic lemon sauce, steamed broccoli

PESCE AL LIMONE 28.
fresh catch of the day, spinach, garlic wine lemon sauce, linguine

All entrees are served with side salad and homemade Italian bread
substitute a side salad for a side Caesar or side Paradiso for \$3.00 extra
substitute vegetables for pasta \$3.00 extra
gluten free pasta for \$1.00 extra

BEVANDE

SOFT DRINKS 2.95
Coke, Diet Coke, Sprite, Root Beer, Ginger Ale and Lemonade (free refills)

ICED TEA 2.95 (free refills)

MINERAL WATER 16oz 3.75

ESPRESSO 3.

CAPPUCCINO 4.75

COFFEE 2.5

HOT TEAS 2.5

Ask your server about our full bar, wine list and selection of domestic and imported beers.

Welcome to Paradiso Ristorante

ANTIPASTI

CALAMARI FRITTI 10.
fried squid, marinara sauce

BRUSCHETTE DEL GIORNO 8.
homemade Italian bread, roma tomatoes, garlic,
basil, mozzarella

GAMBERI PARADISO 12.
jumbo shrimp, garlic cognac sauce, hint of lemon

ANTIPASTO DI CASA (for two) 13.
imported meats, cheeses, marinated vegetables

ZUPPE DI COZZE 8.
mussels, marinara sauce

MOZZARELLA CAPRESE 8.5
fresh mozzarella, sliced tomatoes, olive oil, basil

VONGOLE CASINO 9.
little neck clams, Italian bacon, mozzarella
cheese, bread crumbs

INSALATE

INSALATA GIARDINO 8.
mixed greens, green peppers, cucumbers,
tomatoes, onions, hot peppers, Kalamata olives

INSALATA DI CESARE 8.5
romaine lettuce, homemade Caesar dressing,
romano cheese, croutons
add anchovies

INSALATA CON LIMONE 9.
field greens, plum tomatoes, roasted red
peppers, artichokes, pinenuts, fresh lemon juice,
extra virgin olive oil, imported parmigiano cheese

INSALATA PARADISO 9.
field greens, balsamic vinaigrette, plum tomatoes,
gorgonzola cheese

add grilled chicken 5. add cajun salmon 7. add jumbo shrimp 9.
\$1.00 extra charge for bleu cheese or gorgonzola vinaigrette dressings
All salads can be served as small portions

ZUPPE

ITALIAN WEDDING SOUP
chicken broth, spinach, small meatballs, pastina
CUP 5. BOWL 6.

ZUPPA DEL GIORNO
soup of the day
priced daily

CONTORNI

SIDE SALAD 4.
FRENCH FRIES 4.
GARLIC BREAD 3.5
CHEESE GARLIC BREAD 4.5
SIDE OF SAUSAGE 7.

STEAMED BROCCOLI 6.
ONION RINGS 5.5
GARLIC MASHED POTATOES 6.
SPINACH IN GARLIC OLIVE OIL 6.
GARLIC FLAT BREAD 3.5

BAMBINI

for children 12 years of age and younger
served with a side salad or garlic bread

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

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

PASTA

SPAGHETTI BOLOGNESE 14.
hearty homemade meat sauce

CAPELLINI CON POMODORO FRESCO 15.
roma tomatoes, garlic, olive oil, fresh basil, capers,
fresh mozzarella

MOSTACCIOLI NAPOLETANA 14.
marinara sauce, imported parmigiano cheese

MOSTACCIOLI CON VODKA 15.
creamy vodka sauce, tomatoes, sweet peas,
imported parmigiano cheese

SALSICCIA NAPOLETANA 15.
Italian sausage, marinara sauce, imported
parmigiano cheese, penne

MOSTACCIOLI BROCCOLI 15.
broccoli florets, chopped tomatoes, garlic olive oil,
imported romano cheese
with Italian sausage 16.5 with chicken 18.5

RAVIOLI DI CASA 13.
cheese ravioli, tomato sauce

TORTELLINI CON PANNA 16.
cheese tortellini, cream sauce, sweet peas, pro-
sciutto ham, imported parmigiano cheese

TORTELLINI ROSE 16.5
cheese tortellini, cream tomato sauce,
mushrooms, sun-dried tomatoes, prosciutto ham

LASAGNA DI CASA 15.
layered ground beef, ricotta cheese, tomato
sauce, mozzarella cheese

MANICOTTI FIORENTINA 15.
spinach, ricotta cheese, tomato sauce, mozzarella
cheese

MELANZANE PARMIGIANA 16.
lightly battered eggplant, tomato sauce, mozza-
rella cheese, spaghetti

FETTUCCINE ALFREDO 14.
creamy alfredo sauce
with chicken 17.5 with shrimp 20.

All pasta dishes served with a side salad and homemade Italian bread
substitute a side salad for a side Caesar or side Paradiso for \$3.00 extra
Substitute gluten free pasta for \$1.00

Paradiso 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.

SAMPLE DINNER BANQUET MENUS



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Perhaps nothing makes us feel quite as festive as enjoying a buffet-style meal in a comfortable environment 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

PASTA PRIMAVERA

Fresh garden vegetables sautéed in a garlic olive oil, served over pasta

POLLO MARGHERITA

Chicken breast with sun-dried tomatoes and mushrooms in a marsala wine sauce

PASTA CON GRANCHI

Jumbo lump crab meat, roma tomatoes and spinach in a garlic cream sauce over pasta

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF A HOUSE SALAD OR CAESAR SALAD
AND HOMEMADE ITALIAN BREAD

DESSERTS

Guest's choice of one of the following:

TIRAMISU

CANNOLI

GELATO

BEVERAGES

Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$39.50 PER PERSON, PLUS TAX AND GRATUITY
PRICES SUBJECT TO CHANGE WITHOUT NOTICE
ALCOHOL IS NOT INCLUDED IN THIS PRICE
PLEASE CONTACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS



Paradiso

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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

CALAMARI

Fried squid, served with marinara sauce

ENTREES

Guest's choice of one of the following:

CAPELLINI CON GAMBERI

Jumbo shrimp sautéed in a garlic lemon sauce served over angel hair pasta

TORTELLINI ROSE

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

POLLO CAPRICOSSA

Chicken breast sautéed with roasted red peppers in a marinara sauce, served with spaghetti

ALL ENTREES ARE SERVED WITH YOU CHOICE OF A HOUSE SALAD OR A CAESAR SALAD AND HOMEMADE ITALIAN BREAD

DESSERTS

Guest's choice of one of the following:

PANNA COTTA

TRIPLE CHOCOLATE MOUSSE CAKE
SEA SALT AND CARAMEL CHEESECAKE

BEVERAGES

Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$39.75 PER PERSON, PLUS TAX AND GRATUITY
PRICES SUBJECT TO CHANGE WITHOUT NOTICE
ALCOHOL IS NOT INCLUDED IN THIS PRICE
PLEASE CONTACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS



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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:

TIRAMISU

DREAM BOMBA

caramel surrounded by peanut butter gelato, coated in milk chocolate with peanut butter drizzle

CANNOLI

TRIPLE CHOCOLATE MOUSSE

RIPEONO SORBET

Limone

GELATO

Chocolate, Vanilla or Strawberry

PROFITEROLES

Milk Chocolate Cream Puffs

SEA SALT CARAMEL CHEESECAKE

PANNA COTTA

HOUSE WINE

Served by the glass or by the bottle

Drumheller Chardonnay

Caposaldo Pinot Grigio

Villa Maria Sauvignon Blanc

Chateau Ste. Michelle Reisling

Beringer White Zinfandel

Irony Pinot Noir

Dark Horse Merlot

Dark Horse Cabernet Sauvignon

Straccali Chianti

Zonin Montepulciano D'Abruzzo

Alamos Malbec

Ravenswood Shiraz

Lodali Moscato D'Asti

Full wine list sent upon request



Paradiso RISTORANTE

TRAYS OF 50 PIECES

SHRIMP COCKTAIL	\$150
GAMBERI PARADISO	\$150
CLAMS CASINO	\$75
PHYLLO SHELLS FILLED WITH CRAB	\$125
PHYLLO SHELLS FILLED WITH SAUSAGE	\$50
SLICED BAGUETTE TOPPED WITH SMOKED SALMON	\$100

*all prices are subject to change