

Paradiso
RISTORANTE

LUNCH
BANQUET
PACKET

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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.



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PARADISO
LUNCH
MENU

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ANTIPASTI

- MOZZARELLA STICKS 7.
breaded fried mozzarella, tomato sauce
- MOZZARELLA CAPRESE 8.5
fresh mozzarella, sliced tomatoes, extra virgin olive oil, fresh basil
- ANTIPASTO DI CASA 11.
selection of imported meats, cheeses and marinated vegetables
- CALAMARI FRITTI 9.
fried squid, spicy marinara sauce
- GAMBERI PARADISO 11.
jumbo shrimp, garlic cognac sauce, hint of lemon
- COZZE IN BIANCO 9.
mussels, garlic cream lemon sauce
- BRUSCHETTE DEL GIORNO 8.
homemade Italian bread, marinated roma tomatoes, garlic, basil, mozzarella

ZUPPE

- ITALIAN WEDDING SOUP
Chicken broth, spinach, small meatballs, pastina
CUP 4.5 BOWL 5.5
- ZUPPA DEL GIORNO
soup of the day
priced daily

CONTORNI

- FRENCH FRIES 3.5
- ONION RINGS 5.
- GARLIC BREAD 3.
- CHEESE GARLIC BREAD 4.
- STEAMED BROCCOLI 6.
- SPINACH IN GARLIC OLIVE OIL 6.
- SIDE OF SAUSAGE 7.
- GARLIC FLAT BREAD 3.
- SWEET POTATO FRIES 3.5

INSALATE

- GIARDINO 7.5
mixed lettuce, tomatoes, green peppers, onions, cucumbers, hot peppers, olives
- PARADISO 8.5
field greens, plum tomatoes, gorgonzola cheese, balsamic vinaigrette
- MEDITERRANEA 12.
romaine lettuce, grilled chicken, red onions, plum tomatoes, Kalamata olives, feta cheese
- CESARE 8.
romaine lettuce, romano cheese, croutons, Caesar dressing
anchovies upon request
- LIMONE 9.
field greens, roma tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, shaved parmigiano cheese
- ROCCO 11.
prosciutto ham, salami, fresh mozzarella, asiago cheese, mixed lettuce, tomatoes, green peppers, onions, cucumbers, hot peppers, olives

ITEMS TO BE ADDED TO ABOVE INSALATE

- grilled chicken 4.
- cajun salmon 6.
- jumbo shrimp 9.
- 10oz New York strip 10.
- \$1.00 extra for bleu cheese or gorgonzola balsamic vinaigrette

BAMBINI

For children 12 years of age and younger

- YOUR CHOICE 5.
- Spaghetti with butter
- Penne with alfredo sauce
- Cheese ravioli with tomato sauce
- Cheese tortellini with tomato sauce
- Chicken fingers with fries

PASTA

- SPAGHETTI CON SALSA DI CASA 9.
homemade tomato sauce
- SPAGHETTI BOLOGNESE 10.
hearty homemade meat sauce
- CAPELLINI CON POMODORO FRESCO 11.
angel hair pasta, roma tomatoes, garlic, olive oil,
fresh basil, capers, fresh mozzarella cheese
with chicken 12.5 with shrimp 14.5
- MOSTACCIOLI NAPOLETANA 10.
marinara sauce, imported parmigiano, penne pasta
- MOSTACCIOLI BROCCOLI 11.
broccoli florets, chopped tomatoes, garlic olive oil,
imported romano cheese, penne pasta
with sausage 12. with chicken 12.5
- TORTELLINI CON PANNA 12.
cheese tortellini, cream sauce, sweet peas,
prosciutto ham, imported parmigiano cheese
- TORTELLINI ROSE 13.
cheese tortellini, cream tomato sauce, mushrooms,
sun-dried tomatoes, prosciutto ham
- LASAGNA DI CASA 11.
layered ground beef, ricotta cheese, tomato sauce,
mozzarella cheese
- RAVIOLI DI CASA 10.
cheese ravioli, tomato sauce
- MANICOTTI FIORENTINA 11.
spinach, ricotta cheese, tomato sauce, mozzarella
- MELANZANE PARMIGIANA 12.
lightly battered eggplant, tomato sauce, mozzarella
cheese, spaghetti
- FETTUCCINE ALFREDO 10.
classic, creamy alfredo sauce
with chicken 12.5 with shrimp 14.5

VITELLA

- VITELLA MARSALA 14.
veal medallions, mushrooms, marsala wine, capellini
- VITELLA SORRENTINA 14.
veal medallions topped with eggplant, ham and
mozzarella, wine sauce, capellini
- VITELLA PARMIGIANA 14.
breaded veal cutlet, tomato sauce, mozzarella,
spaghetti
- VITELLA FLORENTINA 14.5
veal medallions, spinach, artichokes, cream sauce,
fettuccine

POLLO

- POLLO CAPRICCIOSA 12.
chicken breast, roasted red peppers, marinara
sauce, spaghetti
- POLLO MARGHERITA 12.5
chicken breast, mushrooms, sun-dried tomatoes,
sweet marsala wine sauce, capellini
- POLLO PORTOFINO 12.5
sliced chicken breast, sliced red apples, cream
sauce, penne pasta
- POLLO VALDOSTANA 13.
chicken breast topped with prosciutto ham and
mozzarella, mushrooms, wine sauce, capellini
- POLLO PARMIGIANA 11.5
breaded chicken breast, tomato sauce, mozzarella,
spaghetti
- FRUTTI DI MARE
- LINGUINE CON VONGOLE 12.5
fresh little neck clams, choice of red or white clam
sauce
- CAPELLINI CON GAMBERI 14.5
fresh jumbo shrimp, light garlic butter lemon sauce
- COZZE DI MODENA 12.
mussels, roma tomatoes, fresh basil, garlic olive oil,
hint of balsamic vinegar, capellini
- LINGUINE ALLA POSILLIPO 16.
clams, mussels, calamari, squid, shrimp, marinara
sauce
- FETTUCCINE CON GRANCHI 16.
jumbo lump crab meat, chopped roma tomatoes,
spinach, garlic cream sauce

PIZZA

12"

- MARGHERITA 11.
marinara sauce, fresh mozzarella, basil
- CAPRICCIOSA 12.
sliced Italian sausage, roasted red peppers,
marinara sauce, mozzarella
- ALFREDO 13.
sliced chicken breast, broccoli, roma tomatoes,
alfredo sauce, mozzarella
- QUATTRO FORMAGGI 12.
mozzarella, feta, provolone, gorgonzola, tomato,
garlic, olive oil

SUBS

8" Sub Roll

ITALIANO 9.

classic Italian cold cut with ham, salami, capicola, provolone cheese, lettuce, tomato, onions, hot peppers, mayonnaise, Italian dressing

SALSICCIA CAPRICCIOSA 9.5

Italian sausage, roasted red peppers, onions, marinara sauce, mozzarella

VEGETARIANO 9.

grilled mushrooms, onions, broccoli, tomatoes, spinach, provolone cheese, choice of mayonnaise or honey mustard

POLLO PARMIGIANA 9.

breaded chicken breast, tomato sauce, mozzarella

MELANZANE PARMIGIANA 9.

lightly battered eggplant, tomato sauce, mozzarella

CARNE ALLA GRIGLIA 10.

Philly steak, American cheese, grilled onions, lettuce, tomato, hot peppers, mayonnaise

All subs are served with your choice of fries, homemade chips, side salad or side Caesar salad

WRAPS

Tortilla shell

TACCHINO AVOCADO 10.

sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

GAMBERI GORGONZOLA 13.

grilled shrimp, gorgonzola cheese, roasted red peppers, spinach, tomatoes, lettuce, light mayonnaise

POLLO CESARE 10.

sliced grilled chicken breast, romaine lettuce, tomatoes, Caesar dressing, parmigiano cheese

All wraps are served with your choice of fries, homemade chips, side salad or side Caesar salad

CIABATTA

Italian Bread

PROSCIUTTO E MOZZARELLA 11.

thin sliced prosciutto ham, fresh mozzarella, tomato, basil, extra virgin olive oil, oregano

MANZO MICHELANGELO 12.5

grilled sliced beef tenderloins, avocado, mushrooms, onions, provolone cheese, lettuce, tomato, chipotle aioli spread

POLLO CON MELANZANE 10.

grilled chicken breast, eggplant, lettuce, feta cheese, red onions, pepper parmesan dressing

POLLO PESTO 10.

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

ROAST BEEF PARADISO 11.

fresh Hahn's roast beef, fresh mozzarella cheese, lettuce, tomato, mayonnaise

All ciabattas are served with your choice of fries, homemade chips, side salad or side Caesar salad

BEVANDE

SOFT DRINKS 2.75

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade

ICED TEA 2.75

COFFEE & HOT TEA 2.25

MINERAL WATER 3.75

ESPRESSO 2.75

CAPPUCCINO 4.5

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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 lunch menu or from our special menu items.

SAMPLE LUNCH BANQUET MENUS

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Lunch is ready...help yourself. Our buffet luncheon offers fine food in a casual format. The tantalizing aromas of a luncheon buffet will invite your guests to serve themselves the appetizers and entrees you have pre-selected from our regular restaurant menu or from our special offering listings. Your servers will still make sure your guests feel first class.

SAMPLE BUFFET LUNCHEON BANQUET MENU

APPETIZERS

NONE

ENTREES

MINI MEATBALLS

Homemade mini meatballs served in our tomato sauce

SANDWICH TRAY

Turkey Avocado Wrap, Roast Beef Paradiso Ciabatta, Italian Cold Cut Sub

CESARE SALAD CON POLLO

Romaine lettuce tossed with sliced chicken breast, Caesar dressing, romano cheese and croutons

DESSERTS

Guest's choice of one of the following:

CANNOLI

TIRAMISU

BEVERAGES

Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$26.50 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

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Make lunch an occasion to remember! A served luncheon creates a relaxing, yet elegant event. choose your meal selections from our regular restaurant menu and our listing of additional menu enhancements.

SAMPLE SERVED LUNCHEON BANQUET MENU

APPETIZERS

SIDE SALAD

ENTREES

Guest's choice of one of the following:

POLLO PORTOFINO

Sliced chicken breast and sliced red apples in a cream sauce over penne pasta

MOSTACCIOLI BROCCOLI

Fresh broccoli and chopped roma tomatoes sauteed in garlic olive oil, served over penne pasta and topped with imported romano cheese

MELANZANE PARMIGIANA

Lightly battered eggplant baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

ALL ENTREES ARE SERVED WITH HOMEMADE ITALIAN BREAD

DESSERTS

Guest's choice of one of the following:

DREAM BOMBA

PROFITEROLES

BEVERAGES

Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$28.25 PER PERSON, PLUS TAX AND GRATUITY
PRICES SUBJECT TO CHANGE WITHOUT NOTICE
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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

