

Paradiso
RISTORANTE

LUNCH
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	\$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 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
LUNCH
MENU



ANTIPASTI

MOZZARELLA STICKS 8.

breaded fried mozzarella, tomato sauce

MOZZARELLA CAPRESE 10.

fresh mozzarella with sliced tomatoes, extra virgin olive oil, fresh basil and balsamic glaze

ANTIPASTO DI CASA 13.

imported meats, cheeses, marinated vegetables

CALAMARI FRITTI 13.

fried squid served with marinara sauce

GAMBERI PARADISO 13. GF

jumbo shrimp in garlic cognac sauce with a hint of lemon

ZUPPE DI COZZE 10.

mussels in your choice of marinara or garlic cream lemon sauce

BRUSCHETTE DEL GIORNO 9.

homemade Italian bread topped with marinated roma tomatoes, garlic, basil and melted mozzarella

FRIED SHRIMP 13.

10 breaded served with cocktail sauce

WINGS 18. GF

12 wings, choice of buffalo, bbq, honey old bay

MINI MEATBALLS 8.

8 mini meatballs served in tomato sauce

ITALIAN WEDDING SOUP CUP 5.5 BOWL 7.

chicken broth, spinach, small meatballs and pastina

12"PIZZA

MARGHERITA 11.

marinara sauce, fresh mozzarella, basil

CAPRICCIOSA 13.5

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

ALFREDO 15.

sliced chicken breast, broccoli, roma tomatoes, alfredo sauce, mozzarella

QUATTRO FORMAGGI 13.

mozzarella, feta, provolone, gorgonzola, tomato, garlic, olive oil

BUFFALO CHICKEN 15.

sliced buffalo chicken, ranch, gorgonzola, mozzarella

EXTRA TOPPINGS 1.5

mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, hard salami

BAMBINI

YOUR CHOICE 6.

Spaghetti with tomato sauce

Penne with butter

Fettuccine Alfredo

Cheese ravioli with tomato sauce

Cheese tortellini with tomato sauce

Chicken fingers with fries

we will do our best when omitting items from menu options

menu substitutions and additions may incur an upcharge

INSALATE

GIARDINO 10. GF

mixed lettuce, tomatoes, green peppers, onions, cucumbers, hot peppers, olives

CESARE 10.

romaine lettuce, romano cheese, croutons, Caesar dressing

anchovies upon request

LIMONE 11. GF

field greens, roma tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, shaved parmigiano cheese

ROCCO 13. GF

prosciutto ham, salami, fresh mozzarella, asiago cheese, mixed lettuce, tomatoes, green peppers, onions, cucumbers, hot peppers, olives

NICO 12. GF

field greens, apples, walnuts, tomatoes, onions, grilled zucchini and gorgonzola cheese

ITALIAN GREEK 12. GF

romaine lettuce, cucumbers, tomatoes, onions, giardiniera, kalamata olives and feta cheese
add anchovies

ITEMS TO BE ADDED TO ABOVE INSALATE

breaded chicken 4. grilled chicken 4.

cajun salmon 6. jumbo shrimp 9.

\$1.00 extra for bleu cheese or gorgonzola balsamic

PASTA

SPAGHETTI BOLOGNESE 13.

hearty homemade meat sauce

CAPELLINI CON POMODORO FRESCO 13.5

angel hair pasta, roma tomatoes, garlic, olive oil, fresh basil, capers, fresh mozzarella cheese
with chicken 14. with shrimp 16.

MOSTACCIOLI BROCCOLI 12.

broccoli florets, chopped tomatoes, garlic olive oil, imported romano cheese, penne pasta
with sausage 13.5 with chicken 14.

TORTELLINI CON PANNA 14.

cheese tortellini, cream sauce, sweet peas, prosciutto ham, imported parmigiano cheese

TORTELLINI ROSE 14.5

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

LASAGNA DI CASA 13.

layered ground beef, ricotta cheese, tomato sauce, mozzarella cheese

RAVIOLI DI CASA 13.

cheese ravioli in tomato sauce

MANICOTTI FIORENTINA 13.

spinach, ricotta cheese, tomato sauce, mozzarella

MELANZANE PARMIGIANA 14.5

lightly battered eggplant, tomato sauce, mozzarella cheese, spaghetti

FETTUCCINE ALFREDO 13.

classic, creamy alfredo sauce
with chicken 14. with shrimp 16.

SALSICCIA AVERNA 14.5

Italian sausage, zucchini and roasted red peppers in a cream Dijon sauce over linguine

POLLO

POLLO GRECO 14. GF
sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

POLLO MARGHERITA 14.
chicken breast with mushrooms and sun-dried tomatoes in a marsala wine sauce with capellini

POLLO PORTOFINO 14.
sliced chicken breast and sliced red apples in a cream sauce over penne pasta

POLLO VALDOSTANA 14.5
chicken breast topped with prosciutto ham and mozzarella served with mushrooms in a wine sauce with capellini

POLLO PARMIGIANA 14.
breaded chicken breast baked with tomato sauce and mozzarella served with spaghetti

JERK CHICKEN 13.5 GF
slow cooked quarter chicken served with sauteed spinach and garlic mashed potatoes

VITELLA

VITELLA MARSALA 16.5
veal medallions with mushrooms in a marsala wine sauce with capellini

VITELLA PARMIGIANA 16.5
breaded veal cutlet baked with tomato sauce and mozzarella, served with spaghetti

VITELLA SALTIMBOCCA 17.5 GF
veal medallions layered with prosciutto ham and mozzarella served in a wine sauce with mixed veggies

VITELLA COGNAC 17.5
veal medallions in a cognac cream sauce with shiitake mushrooms and spinach served with capellini

FRUTTI DI MARE

LINGUINE CON VONGOLE 15.5
fresh little neck clams, choice of red or white clam sauce

CAPELLINI CON GAMBERI 16.5
fresh jumbo shrimp, light garlic butter lemon sauce

LINGUINE ALLA POSILLIPO 18.5
clams, mussels, calamari, shrimp, marinara sauce

FETTUCCINE CON GRANCHI 19.
jumbo lump crab meat, chopped roma tomatoes, spinach, garlic cream sauce

CONTORNI

FRENCH FRIES 5.
ONION RINGS 7.
GARLIC BREAD 4.
CHEESE GARLIC BREAD 5.
STEAMED BROCCOLI 8.
SPINACH IN GARLIC OLIVE OIL 8.
SIDE OF SAUSAGE 8.
GARLIC FLAT BREAD 4.
SWEET POTATO FRIES 5.5

SUBS

8" Sub Roll

ITALIANO 12.
classic Italian cold cut with ham, salami, capicola, provolone cheese, lettuce, tomato, onions, hot peppers, mayonnaise and Italian dressing

VEGETARIANO 12.
grilled mushrooms, onions, broccoli, tomatoes, spinach, provolone cheese, choice of mayonnaise or honey mustard

POLLO PARMIGIANA 12.
breaded chicken breast, tomato sauce, mozzarella

MELANZANE PARMIGIANA 12.
lightly battered eggplant, tomato sauce, mozzarella

CARNE ALLA GRIGLIA 13.
Philly steak, American cheese, grilled onions, lettuce, tomato, hot peppers, mayonnaise

ITALIAN CUBAN 12.
Italian sausage with capicola ham, provolone, pickles and Dijon mustard on a pressed sub roll

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

WRAPS

Tortilla shell

TACCHINO AVOCADO 12.5
sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

BUFFALO CHICKEN 12.5
sliced buffalo chicken with gorgonzola, lettuce, tomato and ranch dressing

GAMBERI GORGONZOLA 15.5
grilled shrimp, gorgonzola cheese, roasted red peppers, spinach, tomatoes, lettuce and light mayonnaise

POLLO CESARE 12.5
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 13.5
thin sliced prosciutto ham, fresh mozzarella, tomato, basil, extra virgin olive oil, oregano

POLLO CON MELANZANE 13.5
grilled chicken breast, eggplant, lettuce, feta cheese, red onions, pepper parmesan dressing

POLLO PESTO 13.5
grilled chicken breast, pesto spread, asiago, roasted red peppers, tomatoes, mixed greens

SALMON CAPRESE 14.5
cajun salmon, fresh mozzarella, tomato, basil, evoo, balsamic glaze and red bell pepper spread

POLLO AMERICANA 13.5
breaded chicken, American cheese, lettuce, tomato, avocado, red onions and chipotle spread

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

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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, Pollo Pesto Ciabatta, Italian Cold Cut Sub

CESARE SALAD

Romaine lettuce tossed with Caesar dressing, romano cheese and croutons

DESSERTS

Served on the buffet:

MINI CANNOLI

SLICED TIRAMISU

BEVERAGES

Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$28.00 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 GRECO

Sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

TORTELLINI CON PANNA

Cheese tortellini in a cream sauce with sweet peas and prosciutto ham

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:

ULTIMATE CHOCOLATE CAKE

SEA SALT AND CARAMEL CHEESECAKE

BEVERAGES

Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$31.00 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:

SEA SALT & CARAMEL CHEESECAKE

TIRAMISU

CANNOLI

ULTIMATE CHOCOLATE CAKE

GELATO

Chocolate, Vanilla or Strawberry

PROFITEROLES

Milk Chocolate Cream Puffs

CRÈME BRULEE

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
Chateau Ste. Michelle Reisling
Beringer White Zinfandel
Irony Pinot Noir
Souverain Merlot
Souverain Cabernet Sauvignon
Straccali Chianti
Zonin Montepulciano D'Abruzzo
Alamos Malbec
Josh Legacy Red Blend
Lodali Moscato D'Asti
Provence Rose

Full wine list sent upon request

