

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	\$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.



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PARADISO
DINNER
MENU



ANTIPASTI

CALAMARI FRITTI 14.
fried squid served with marinara sauce

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

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

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

INSALATE *entrée salads*

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*

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, salami, 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*

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

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

BAMBINI *children*

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 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

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**

POLLO

POLLO GRECO 22. GF
sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

POLLO MARGHERITA 22.
chicken breast in a marsala wine sauce with mushrooms and sun-dried tomatoes served with capellini

POLLO VALDOSTANA 23.
chicken breast layered prosciutto ham and mozzarella cheese in a wine sauce with mushrooms and capellini

POLLO FRANCESE 22.
chicken breast dipped in egg sauteed in a lemon butter sauce served with spaghetti pasta

JERK CHICKEN 18.5 GF
slow cooked quarter chicken served with sauteed spinach and garlic mashed potatoes

POLLO ALLA PARMIGIANA 22.
breaded chicken breast, baked in tomato sauce topped with mozzarella cheese served with spaghetti

POLLO GRANCHIO 26.5 GF
chicken breast topped with jumbo lump crab meat in a cream tomato sauce with roasted mixed veggies

POLLO PORTOFINO 22.
chicken breast with sliced red apples served in a cream sauce over penne pasta

VITELLA

VITELLA MARSALA 25.
veal medallions in a marsala wine with mushrooms served with capellini

VITELLA SALTIMBOCCA 26. GF
veal medallions, prosciutto ham and mozzarella layered and served in a wine sauce with roasted mixed veggies

VITELLA CON COGNAC 26.
veal medallions in a cognac cream sauce with shiitake mushrooms and spinach served with capellini

VITELLA PARMIGIANA 25.
breaded veal cutlet baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

CARNE

TORNADO PARADISO 34. GF
8oz Filet Mignon, with shiitake mushrooms and roasted red peppers in a cabernet wine sauce with garlic mashed potatoes

filet mignon only rare-120F-seared on the outside, completely red throughout; med rare-126F-seared with 50% red center; medium-134F-seared on outside with 25% pink showing inside; medium well-150F-done throughout with slight hint of pink; well done-160F-100% brown

PORK RIB-EYE 22.5 GF
8oz. fennel crusted pork rib-eye in a mushroom wine sauce with garlic mashed potatoes

DI MARE

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 served with spaghetti

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

FETTUCCINE DI MARE 26.
scallops and shrimp in a cream sauce

FRUTTI DI MARE AL POMODORO 26.
scallops and shrimp sauteed with roma tomatoes garlic, olive oil and basil over penne

LINGUINE ALLA POSILLIPO 26.
clams, mussels, squid and shrimp in a marinara sauce

FETTUCCINE CON GRANCHI 27.
jumbo lump crab meat, roma tomatoes and spinach in a garlic cream sauce

SALMON PICCATA 27. GF
salmon filet with capers, red onions in a garlic lemon sauce with steamed broccoli

All entrees are served with homemade Italian bread
add a side salad or a side Caesar for \$3.00 extra with the purchase of an entree
substitute vegetables for pasta side for \$5.00 extra
gluten free pasta for \$2.00 extra

12" PIZZA

MARGHERITA 11.
marinara, basil and fresh mozzarella

QUATTRO FORMAGGIO 13.
mozzarella, provolone, feta, gorgonzola, roma tomatoes and garlic olive oil

EXTRA TOPPINGS 1.5
mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, salami
chicken \$3, bacon \$3, prosciutto \$3

CAPRICCIOSA 14.
slice Italian sausage, roasted red peppers, marinara and mozzarella

ALFREDO 16.
sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarella

BUFFALO CHICKEN 16.
sliced buffalo chicken, ranch, gorgonzola, mozzarella

SANDWICHES

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

ITALIANO SUB 13.
ham, capicola, 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

CHEESESTEAK SUB 14.
philly steak, American cheese, grilled onions, lettuce tomato, hot peppers and mayo

POLLO PESTO CIABATTA 14.
grilled chicken breast, sharp provolone, roasted red peppers, tomatoes, mixed greens and pesto spread

all sandwiches are served with your choice of homemade chips, fries, small garden salad or small Caesar salad

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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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 CONTACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS



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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

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 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

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

