

Hors D' Oeuvres

Stuffed Mushrooms (45 pieces).....	74.99/77.24
Spicy Ravioli (75 pieces).....	99.99/102.99
Sriracha Meatballs (150 pieces).....	79.99/82.39
Shrimp Cocktail (50 pieces).....	84.99/87.54
Spanikopita (50 pieces).....	69.99/72.09
Caprese Skewers (50 pieces).....	76.99/79.30
Mini Crab Cakes (25 pieces).....	76.99/79.30
Fruit Skewers (50 pieces).....	72.99/75.18

Dessert

Mini Cannoli (24 pieces).....	91.99/94.75
Dessert Tray	99.99/102.99
<i>Includes 2 ½ lbs. of Assorted Homemade Italian Cookies with 12 ea. Mini Cannoli, Mini Eclairs & Mini Cream Puffs</i>	

Enhancements

Tortellini Alfredo.....	4.95/5.10 per Person
Stuffed Shells.....	4.95/5.10 per Person
Antipasto Table.....	5.95/6.13 per Person
Cheese Display.....	2.95/3.04 per Person
Garden Crudite.....	2.95/3.04 per Person

Premium Bar Package

Bottled Beer: Labatt Blue, Blue Light & Coors Light

Bottled Wine: Merlot, Chardonnay, Cabernet,
Pinot Grigio, White Zinfandel, Riesling,
Tito's, Tanqueray, Canadian Club, Dewar's,
Jim Beam, Bacardi, Southern Comfort,
Captain Morgan, Manhattans & Martinis
José Silver, Lemon Vodka

Additional Amenities

Video Projector with Computer Hook-Ups,
8 Foot Screen, 46" TV &
65" Frame TV with input capabilities
Wi-Fi Internet Access, Microphone & Podium

Friday & Sunday Evening Specials

**\$2.00 price discount per person
on evening select packages**

COMPLIMENTARY EXTRAS

Cocktail Hour Hors d'oeuvres
Cheese Tray with Pepperoni & Crackers
& Garden Crudités with Homemade Dip

Traditional Coffee Station

Columbian Roasted Coffee, Decaffeinated Coffee
with Assorted Flavored Syrups & Hot Tea
Punch with Shower When Booking Both

AFTERNOON RECEPTIONS

12:00-4:00 PM

3 Hour House Bar Service

1 Hour before Dinner & 2 Hours after Dinner
(Cash/Credit)

Buffet Reception

(Minimum of 40 people)

53.95/55.57 per person

Individual Reception

63.95/65.87 per person

Primo Reception

80.95/83.38 per person

COMPLIMENTARY ENHANCEMENTS

On-Site Professional Wedding Coordinator
Centerpieces for each table
Linen Tablecloths, Napkins & Skirts
China, Silverware & Glassware
PA System with State-of-the-Art Sound
Audio & Visual Capabilities with an 8-Foot Screen
No Bartender Charge or Cake Cutting Fee

AVAILABLE ENHANCEMENTS

Chair Covers, Up-Lighting, Candy Buffet & More
Preferred Vendor List Available



"A GIFT FOR YOU"

To Celebrate your First Anniversary,
Ilio DiPaolo's sends their Best Wishes with
a Complimentary Dinner Gift Certificate

Ilio DiPaolo's 60TH ANNIVERSARY 1965-2025



Wedding Reception & Anniversary Banquet Menu

3785 South Park Ave.
Blasdell, New York 14219

(716) 825-3675

iliosbanquets@aol.com



Buffet Reception

4 HOURS OF HOUSE BAR SERVICE

Champagne Toast for Head Table

INCLUDES

Fresh Garden Salad & Warm Italian Rolls

PENNE PASTA with ILIO'S HOUSE SAUCE

CHOICE OF POTATO

Oven Roasted, Lyonnaise, Mashed
or Red Rosemary Potatoes

CHOICE OF VEGETABLE:

Italian Green Beans, Cauliflower Rissole,
Seasonal Mixed Vegetables,

CHOICE OF TWO MEATS

Chicken Parm

Italian Breaded Chicken Breast Topped with
Mozzarella Cheese and Ilio's House Sauce

Chicken Piccata

Italian Breaded Chicken Breast in a Lemon White Wine
Sauce with Sautéed Mushrooms

Chicken Campagna

Italian Breaded Chicken with Roasted Red Peppers in
a Garlic Cream Sauce & topped with Asiago Cheese

Oven Roasted Turkey Breast

served with Gravy & Cranberry Sauce

Tenderloin Gorgonzola

Tenderloin tips tossed with Demi-Glaze topped with
Gorgonzola Cheese, Balsamic & Scallions

Beef Brisket au Poive

Smoked Beef With Peppery Brown Sauce

Steak Milano

Marinated Tenderloin Tips of Beef in a Burgundy
Bordelaise Sauce with Mushrooms & Artichoke Hearts

Roasted Pork Loin

Center Cut Pork Loin served Roasted, Madeira
or Rosamato Style & served with Applesauce

Italian Sausage

Served with Peppers & Onions

SUBSTITUTE MEAT FROM INDIVIDUAL

PREMIUM

Cash: 2.95 per person Credit: 3.09 per Person

DESSERT

Your Wedding Cake
served with Vanilla Ice Cream
Coffee & Tea

Cash: 59.95 per Person/ Credit: 61.75 per Person

Family Style add \$2.00 (Cash) \$2.06 (Credit)

Includes Uplighting

Individual Premium Reception

4 HOURS OF HOUSE BAR SERVICE

Champagne Toast for Head Table

Wine Toast for all Guests

HORS D'OEUVRES

Antipasto Table

INCLUDES

Fresh Garden Salad & Warm Italian Rolls

PENNE PASTA with ILIO'S HOUSE SAUCE

CHOICE OF POTATO

Oven Roasted or Red Rosemary Potatoes

* Twice Baked Potato:

Cash: Add 2.00 per person Credit: Add 2.06

CHOICE OF VEGETABLE

Italian Green Beans,

Seasonal Mixed Vegetables or

Snap Peas with Carrots

CHOICE OF ONE MEAT

Chicken Parrinello

Italian Breaded Chicken Breast with sliced Prosciutto,

Roasted Red Peppers & Spinach with a Garlic

Cream Sauce & topped with Asiago Cheese

Chicken Abruzzi

Italian Breaded Chicken Breast with a

Lemon White Wine Sauce topped with

Artichoke Hearts & Fresh Mushrooms

Shrimp & Scallops Asti

Sautéed Shrimp & Scallops with

Broccoli & Carrots in a Champagne

Garlic Cream Sauce served over Rice

Veal Marsala

Sautéed Veal Cutlet with Mushrooms in a

Marsala Wine & Bordelaise Sauce

Prime Rib

14 oz. Seasoned & Slow Roasted Cut

Filet Mignon

6 oz. Filet grilled to Order, Served on a bed of Demi Glaze

Sliced Tenderloin

Served with Red Wine Sauce (10 Person Minimum)

6 oz. Filet Mignon with Chicken Parrinello Combo

* Add 8.00 per person

DESSERT

Italian Cookies & Your Wedding Cake

Served with Spumoni

Coffee, & Tea

Cash: 71.95 per Person

Credit: 74.12 per Person

Includes Uplighting

Primo Package Special

5 HOURS OF PREMIUM BAR SERVICE

Includes Open Bar through Dinner

INCLUDES

Warm Italian Rolls

Hors d'oeuvres

Perfect Beginning Hors d'oeuvres

Imported Cheeses & Pepperoni Board

Hand Passed White Glove Service

Caprese Skewers, Fried Ravioli
& Spanakopita

Choice of Soup

Italian Wedding or Minestrone Soup

Choice of Salad

Caesar or Mixed Greens & Gorgonzola
Cheese with Balsamic Vinaigrette

Choice of Pasta

Stuffed Shell with Ilio's House Sauce
or Tortellini Alfredo

MAIN COURSE

(Choice of One)

Served with choice of Potato & Vegetable

Chicken Parrinello

Veal Saltimbocca

Veal Cutlet topped with Prosciutto
& melted Provolone Cheese served
on a bed of Bordelaise Sauce

6 oz. Filet Mignon

14 oz. Prime Rib

8 oz. Silva Salmon

Seared 8 oz. Salmon filet topped with
a Honey Lemon Glaze

**Combo Plate: 6 oz. Filet Mignon
with Chicken Parrinello**

Cash: Add 8.00/Credit: Add 8.24

Dessert

Your Wedding Cake
served with Vanilla Ice Cream

Cordial & Coffee Station

Fresh Brewed Coffee accompanied
with Amaretto, Anisette &
Non-Alcoholic Flavored Cordials

PACKAGE ALSO INCLUDES

Chair Covers/ Uplighting

Wine Toast/ Late Night Pizza

Cash: 85.95 per Person

Credit: 88.53 per Person