

Beverage Options

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, José Silver, Lemon Vodka

PRICED PER PERSON: CASH/CREDIT

1 hour 16.95/17.46
2 hours 19.95/20.55
3 hours 21.95/22.61
4 hours 23.95/24.67

PREMIUM BEER, WINE & SODA BAR

BOTTLED BEER: Labatt Blue, Blue Light & Coors Light

BOTTLED WINE: Merlot, Chardonnay, Cabernet,
Pinot Grigio & White Zinfandel
Assorted Soda & Juice

PRICED PER PERSON: CASH/CREDIT

1 hour 14.95/15.40
2 hours 16.95/17.49
3 hours 18.95/19.52
4 hours 20.95/21.59

HOUSE BAR PACKAGE

Draft Beer • House Wine • Soda & Juice
Vodka, Gin, Whiskey, Scotch, Bourbon, Rum, Peach
Schnapps, Whiskey Sours, Manhattans & Martinis

PRICED PER PERSON: CASH/CREDIT

1 hour 14.95/15.40
2 hours 16.95/17.49
3 hours 18.95/19.52
4 hours 20.95/21.59

HOUSE BEER, WINE & SODA BAR

Draft Beer • House Wine • Soda & Juice

PRICED PER PERSON: CASH/CREDIT

1 hour 12.95/13.34
2 hours 14.95/15.40
3 hours 16.95/17.46
4 hours 18.95/19.52

Seltzers:

Cash: Add 3.00 per person
Credit: Add 3.09 per Person

Dinner Buffet

Minimum of 40 People

INCLUDES

Individual Fresh Garden Salad
Warm Italian Rolls

BUFFET

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,
Snap Peas with Carrots

CHOICE OF TWO MEATS

Pork Loin

Center Cut Pork Loin served Roasted with Applesauce

Beef Roulades

Tender Slices of Top Round rolled with Italian Seasoned
Bread Stuffing & topped with Bordelaise Sauce

Chicken Campagna

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

Chicken Piccata

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

Beef Brisket au Poivre

Smoked Beef with Peppery Brown Sauce

Italian Sausage

Served with Peppers & Onions

Substitute Steak Milano or Tenderloin Gorgonzola

Add 2.95 per person

CARVING STATIONS (CASH/CREDIT)

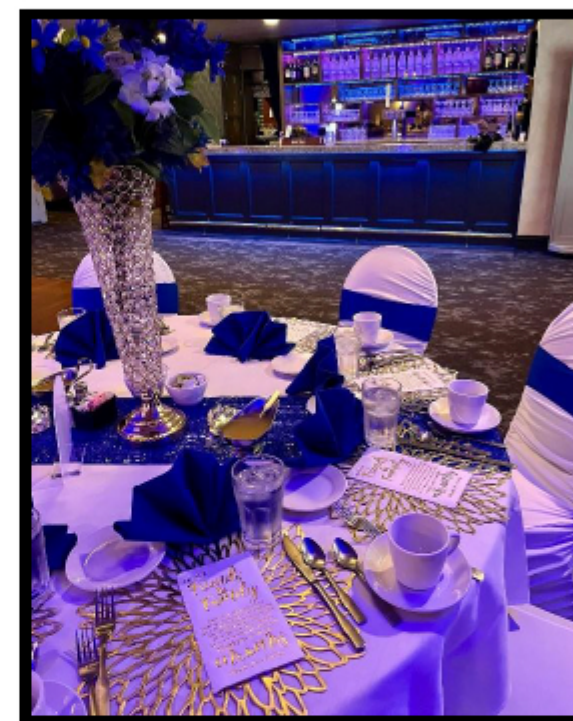
Turkey: Add 4.00/4.12 per person
Roast Beef: Add 4.00/4.12 per person
Prime Rib: Add 5.00/5.15 per person
Tenderloin: Add 8.95/9.22 per person

CHOICE OF DESSERT

Spumoni or Vanilla Ice Cream
with Chocolate Sauce or Crème de Menthe
Coffee & Tea

CASH: 28.95 Per Person
CREDIT: 29.82 Per Person

Ilio 60TH Di Paolo's ANNIVERSARY 1965-2025



Dinner Banquet Menu

3785 South Park Ave.
Blasdell, New York 14219

(716) 825-3675

iliosbanquets@aol.com



Family Style or Individual

Counts 10 days prior to Event

INCLUDES

Fresh Garden Salad & Italian Warm Rolls
PENNE PASTA with **ILIO'S HOUSE SAUCE**

CHOICE OF POTATO

Oven Roasted or Red Rosemary Potatoes

CHOICE OF VEGETABLE

Italian Green Beans, Seasonal Mixed Vegetables
or Snap Peas with Carrots

CHOICE OF TWO MEATS

Pork Loin

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

Pork Chops

Breaded Center Cut Pork Chops with Applesauce

Airline Chicken

"An Ilio's Tradition"

Marinated & Roasted with Garlic & Rosemary

Chicken Piccata

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

Chicken Orvieto

Italian Breaded Chicken in a Lemon Wine Sauce Topped
With Asparagus & Red Peppers

Roasted Breast of Turkey

Oven Roasted Turkey Breast served With Gravy & Cranberry
Sauce

Beef Roulades

Tender Slices of Top Round rolled with Italian Bread Stuffing
Topped with Bordelaise Sauce

Italian Sausage

Served with Peppers & Onions

Braised Short Rib

Slow cooked topped with Burgandy Demi-Glaze

ADDITIONAL MEAT

CASH: Add 2.95 Per Person

CREDIT: Add 3.04 Per Person

CHOICE OF DESSERT

Spumoni or Vanilla Ice Cream
with Chocolate Sauce or Crème de Menthe

Coffee & Tea

CASH: 29.95 per Person
CREDIT: 30.85 per Person

Italian Deluxe

Served Individual or Family Style

Counts 10 days prior to Event

INCLUDES

Warm Italian Rolls

CHOICE OF

Minestrone or Holiday Soup

And

Caesar Salad or Fresh Garden Salad

STUFFED SHELL with **ILIO'S HOUSE SAUCE**

CHOICE OF POTATO

Oven Roasted or Red Rosemary Potatoes

CHOICE OF VEGETABLE

Italian Green Beans,
Seasonal Mixed Vegetables,
Snap Peas with Carrots

** Asparagus Spears: Add 2.00 per person*

Credit: Add 2.06 per person

CHOICE OF ONE:

Chicken Parmigiana

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

Chicken Abruzzi

Italian Breaded Chicken Breast with a
Lemon White Wine Sauce topped with
Artichoke Hearts & Mushrooms

Veal Saltimbocca

Sautéed Veal Cutlets, Layered with Prosciutto and Fresh
Sage, and Melted Provolone

Sriracha Bourbon Pork Chops

Grilled Pork Chops topped with a
Sriracha Bourbon Sauce

Sliced Tenderloin

Sliced Tenderloin with Red Wine Sauce
(10 People Minimum)

Silva Salmon

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

DESSERT

Spumoni served with Biscotti
Coffee & Tea

CASH: 38.95 per Person
CREDIT: 40.12 per Person

Select Individual

Choice of (3) Entrée Selections

INCLUDES

Fresh Garden Salad & Warm Italian Rolls

PENNE PASTA with **ILIO'S HOUSE SAUCE**

CHOICE OF POTATO

Oven Roasted, Mashed or Red Rosemary Potatoes

** Twice Baked Potato:*

Cash: Add 2.00 per person Credit: Add 2.06 per Person

CHOICE OF VEGETABLE

Italian Green Beans,
Seasonal Mixed Vegetables or
Snap Peas with Carrots

ENTRÉE SELECTIONS (CASH/CREDIT)

Chicken Parrinello

Italian Breaded Chicken Breast with sliced Prosciutto,
Roasted Red Peppers & Spinach with a Garlic Cream Sauce
& topped with Asiago Cheese - 34.95/36.00

Haddock Italiano

Broiled Haddock Filet topped with Ilio's Italian Seasoned
Breadcrumbs served on a bed of Marinara Sauce - 31.95/32.91

Shrimp & Scallops Asti

Sautéed Shrimp & Scallops with Broccoli & Carrots in a
Champagne Garlic Cream Sauce served over Rice - 35.95/37.03

Veal Marsala

Sautéed Veal Outlet with Mushrooms in a
Marsala Wine & Bordelaise Sauce - 35.95/37.03

Prime Rib

14 oz. cut of Seasoned & Slow
Roasted Prime Rib - 38.95/40.12

New York Strip Steak

12 oz. - 38.95/40.12

Filet Mignon

6 oz. - 39.95/41.15

COMBO SELECTIONS

Filet Mignon & Chicken

6 oz. Filet served with Chicken Parrinello
46.95/48.37

Filet Mignon & Scampi

6 oz. Filet served with
Shrimp Scampi over Rice - 47.95/49.39

Surf & Turf

6 oz. Filet Steak accompanied with
a 6 oz. Australian Lobster Tail - Market Price

CHOICE OF DESSERT

Spumoni or Vanilla Ice Cream
with Chocolate Sauce or Crème de Menthe

Coffee & Tea