

Dinner Buffet No. 1

\$15.50/person

ENTREES' (Choice of 2)

~ Fried Chicken, Oven-Roasted Honey Chicken, Meatballs, Baked Chicken, Baked Ham with Pineapple & Brown Sugar, Italian Sausage & Peppers, Chicken Parmesan, White Fish alla Rice Primavera, White Fish alla Pomodori, Turkey Breast sautéed in Gravy.

PASTA (Choice of 1 with Marinara or Alfredo Sauce)

~ Penne, Ziti, Bow-Ties, Rigatoni, Fettuccine

POTATO & VEGETABLE (Choice of Two)

~ Mashed Potatoes, Roasted Red Skin Potatoes, Rosemary Potatoes, Parsley Potatoes, Potato alla Roma, Broccoli, Cauliflower & Carrots, Broccoli & Cauliflower, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn.

SALAD

~ Tossed Salad

DESSERT (Choice of One)

~Vanilla Ice Cream, Chocolate Ice Cream, Sherbert, Pudding Cake.

Dinner Buffet No. 2

\$16.50/person

ENTREES' (Choice of 3)

~ Meatballs, Italian Sausage & Peppers, Fried Chicken, Oven-Roasted Honey Chicken, Baked Chicken, Roast Sirloin of Beef, Baked Ham with Pineapple & Brown Sugar, Veal Parmesan, Chicken Parmesan, Chicken Francese, White Fish alla Rice Primavera, White Fish alla Pomodori, Turkey Breast sautéed in Gravy.

PASTA (Choice of 1 with Marinara or Alfredo Sauce)

~ Penne, Ziti, Bow-Ties, Rigatoni, Fettuccine

POTATO & VEGETABLE (Choice of Two)

~ Mashed Potatoes, Roasted Red Skin Potatoes, Rosemary Potatoes, Parsley Potatoes, Potato alla Roma, Broccoli, Cauliflower & Carrots, Broccoli & Cauliflower, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn.

SALAD

~Tossed Salad

DESSERT (Choice of One)

~Vanilla Ice Cream, Chocolate Ice Cream, Sherbert, Pudding Cake, Cream Pies, Fruit Pies.

Vieste Classe`

\$18.95/person

ENTREES' (Choice of 4)

~ Carved Roast Beef or Carved Ham, Veal Parmesan, Cabbage Rolls, Oven-Roasted Honey Chicken, Baked Chicken, Fried Chicken, Baked Ham with Pineapple & Brown Sugar, Chicken Parmesan, Chicken Francese, Italian Sausage & Peppers, Meatballs, White Fish alla Rice Primavera, White Fish alla Pomodori, Turkey Breast sautéed in Gravy.

PASTA (Choice of 1 with Marinara or Alfredo Sauce)

~ Penne, Ziti, Bow-Ties, Rigatoni, Fettucine, Cavatelli, Cheese Ravioli, Tortellini

POTATO & VEGETABLE (Choice of Two)

~ Mashed Potatoes, Roasted Red Skin Potatoes, Rosemary Potatoes, Parsley Potatoes, Potato alla Roma, Bruccoli, Cauliflower & Carrots, Bruccoli & Cauliflower, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn.

SALAD (Choice of 1)

~Tossed Salad, Antipasto Salad

DESSERT (Choice of One)

~Vanilla Ice Cream, Chocolate Ice Cream, Sherbert, Spumoni, Pudding Cake, Cream Pies, Fruit Pies, Fruit Salad.

Italiano Classico

*** Market Price ***

ENTREES' (Choice of 3)

~ Carved Prime Rib, Chicken Francese, Oven-Roasted Honey Chicken, Baked Chicken, Chicken Parmesan, Italian Sausage & Peppers, Meatballs, Stuffed Chicken Breast, Baked Ham with Pineapple & Brown Sugar, White Fish alla Rice Primavera, White Fish alla Pomodori, Turkey Breast sautéed in Gravy.

PASTA (Choice of 1 with Marinara or Alfredo Sauce)

~ Penne, Ziti, Bow-Ties, Rigatoni, Fettucine, Cavatelli, Cheese Ravioli, Stuffed Seashells with Ricotta, Tortellini

POTATO & VEGETABLE (Choice of Two)

~ Mashed Potatoes, Roasted Red Skin Potatoes, Rosemary Potatoes, Parsley Potatoes, Potato alla Roma, Bruccoli, Cauliflower & Carrots, Bruccoli & Cauliflower, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn.

SALAD (Choice of 1)

~Tossed Salad, Antipasto Salad

DESSERT (Choice of One)

~Vanilla Ice Cream, Chocolate Ice Cream, Sherbert, Spumoni, Pudding Cake, Cream Pies, Fruit Pies, Fruit Salad.

ADDITIONS TO BUFFET

(Priced Per Person)

Wedding Soup	\$2.00	Rice Pilaf	\$2.00
Cabbage Rolls	\$2.95	Antipasto Salad	\$2.00
Kielbassi & Sauerkraut	\$2.00	Veal Parmesan	\$2.50
Veal Marsala	\$3.00	Carved Beef	Market
Stuffed Chicken Breast	\$3.50	Prime Rib	Market
Brasciole	\$3.50	Tortellini (Cheese)	\$3.00
Lasagna	\$4.00		

** All Dinners are served Buffet Style, with servers to assist with some of the items.*

**All Buffet Dinners come with Coffee, Tea & Water, as well as Sliced Italian Bread & Rolls.*

LIGHT APPETIZERS

Fruit Tree Display	\$2.95/person
Cheese & Crackers Display	\$2.50/person
Combination Cheese & Fruit Display	\$4.50/person

(Prices for Fruit available during the months of May - October. Price may be higher if ordered out of season).

HORS D'OEUVRES- APPETIZERS

Available at this price for 4 items or more for one (1) hour only with purchase of dinner package.

Pizza	\$1.95	Cheese & Crackers	\$2.00
Smelts	\$2.50	Fried Mozzarella Sticks	\$2.50
Shrimp	Market	Ham	\$2.00
Cauliflower	\$1.95	Salami	\$2.00
Wings	\$1.50	Fried Zucchini	\$1.95
Bruschetta	\$2.50		

Sit-Down Dinners

**All Sit-Down Dinners come with Bread, Coffee, Tea & Water & are subject to a 20% Service Charge*

STEAK DINNERS *All Steak Dinners are based on Market Price.*

- 14 oz. T-Bone Steak
- 12 oz. Prime Rib
- 12 oz. Porterhouse
- 14 oz. New York Strip Steak
- 12 oz. New York Strip Steak
- 10 oz. New York Strip Steak
- 10 oz. Rib-eye Steak
- 8 oz. New York Strip Steak

CHICKEN ENTREES

Chicken Parmesan	\$18.95
Chicken Cordon Bleu	\$19.50
Chicken Francese	\$18.95
Stuffed Chicken Breast	\$19.95
One-Half Oven-Roasted Chicken	\$19.95

DIVIESTE FAVORITES

Veal Parmesan	\$18.95
Brasciole (2 per dinner)	\$19.95
Lasagna	\$20.95
Stuffed Sea Shells (4 per dinner)	\$18.95
Ravioli (Cheese or Meat)	\$18.95
Baked Whitefish	\$17.95

General Information

DEPOSITS:

All banquets require a \$500 Deposit to secure the date. The deposit is also counted as a payment toward the banquet.

*Security Deposits and payments made on all functions are **non-refundable** and will be deducted from the final bill.

FINAL PREPARATIONS:

All Menu Selections, Linens, etc. must be finalized once a final guest count is known. This must be completed **NO LATER** than 10 days prior to the Banquet.

LINENS: Linen tablecloths and napkins are used on all functions for \$1.00 per person. Choices of colors are available.

SEATING:

*DiVieste's reserves the right to choose the seating arrangements & room assignments for each individual banquet, or banquets not meeting the minimum amount of guests. Tables, chairs, etc. are **NOT** permitted to be moved unless discussed with management. Failure to inquire with management will result in an additional charge.

SECURITY:

Security is required for all functions with alcohol served, available with one (1) week's notice. The cost is \$125.

GUARANTEE:

The amount guaranteed is the amount charged unless greater. No cancellations accepted 24 hours in advance of banquet.

SERVICE CHARGE:

The cost of the Service Charge is to defray expenses for set-up, tear-down and cleaning of the facility. There will be an 18% service charge added to your statement.

*****Sit-Down dinners will require a 20% service charge.*****

SALES TAX:

Sales tax will be added to the statement (6.75%). If your organization is tax-exempt, please provide the necessary documentation.

BILLING:

Payment is expected in full the night of the banquet. A charge of 3% will be added if a credit card is used.

TIMES:

Services are scheduled for five (5) hours total. Additional time is \$600.00 per hour, or \$300 per half-hour.

PRICES:

Prices are subject to change annually due to fluctuating food costs.

RULES AND REGULATIONS

- DiVieste's is not responsible for anything brought on premises.
- Rice, confetti or glitter are not permitted inside or outside of the premises.
- No one is permitted in the kitchen or behind the bar.
- Cash Bars will have a **\$75 Bartending fee.**
- NO SHOTS will be poured at the bar.
- The bar will be open for the first four (4) hours of the Banquet.
- All Bar Packages are subject to 6.75% Sales Tax and 18% Service Charge.
- Drinks are not permitted on the dance floor for safety concerns.
- Parents are responsible for their children's behavior and any damages resulting from their misconduct.
- Liquor laws prohibit the bringing in of alcoholic beverages. **This includes bridal parties.** Law enforcement will prosecute perpetrators.