

# Dinner Buffet No. 1

\$17.50/person

## ENTREES' (Choice of 2)

~ Fried Chicken, Oven-Roasted Honey Chicken, Meatballs, Baked Chicken, Sliced Honey-Glazed Ham, Italian Sausage & Peppers, Chicken Parmesan, Chicken Francaise, White Fish alla Rice Primavera, White Fish alla Pomodori.

## 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

~ DiVieste's House Salad

## DESSERT (Choice of One)

~ Vanilla Ice Cream, Chocolate Ice Cream, Spumoni, Sherbet, Pudding Cake.

# Dinner Buffet No. 2

\$18.50/person

## ENTREES' (Choice of 3)

~ Meatballs, Italian Sausage & Peppers, Fried Chicken, Oven-Roasted Honey Chicken, Baked Chicken, Roast Sirloin of Beef, Sliced Honey-Glazed Ham, 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

~ DiVieste's House Salad

## DESSERT (Choice of One)

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

# *Vieste Classe`*

*\$19.95/person*

## ENTREES' (Choice of 4)

~ Carved Roast Beef or Carved Honey-Glazed 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, Fettuccine, Cavatelli, Cheese Ravioli, Tortellini

## 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 (Choice of 1)

~ DiVieste's House Salad, Antipasto Salad

## DESSERT (Choice of One)

~ Vanilla Ice Cream, Chocolate Ice Cream, Sherbet, 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, Sliced Honey-Glazed Ham, 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, 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, Broccoli, Cauliflower & Carrots, Broccoli & Cauliflower, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn.

## SALAD (Choice of 1)

~ DiVieste's House Salad, Antipasto Salad

## DESSERT (Choice of One)

~ Vanilla Ice Cream, Chocolate Ice Cream, Sherbet, 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	\$3.00	Antipasto Salad	\$2.00
Kielbasa & 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	Cheese Ravioli	\$2.00

*\* 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	\$4.95/person

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

## HORS D'OEUVRES- APPETIZERS

*Choice of four (4) available at this price per person for one (1) hour only with purchase of dinner package.*

	Carrots/Celery	\$1.50		
Pizza Squares	\$1.95	Fried Mushrooms	\$2.00	
Fried Fish Bites	\$2.50	Fried Mozzarella Sticks	\$2.50	
Shrimp (Raw or Fried)	Market	Ham	\$1.50	
Meatballs	\$1.50	Salami	\$1.50	
Wings	\$1.50	Fried Zucchini	\$1.95	
Fried Calamari	\$5.95	Bruschetta	\$2.50	

# Sit-Down Dinners

*\*All Sit-Down Dinners come with Bread, Coffee, Tea & Water & are subject to a 25% Service Charge*

## **STEAK DINNERS** *All Steak Dinners are based on Market Pricing.*

- 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 Parmigiana	\$21.95
Chicken Cordon Bleu	\$24.95
Chicken Francaise	\$21.95
Stuffed Chicken Breast	\$21.95
One-Half Oven-Roasted Chicken	\$21.95

## **DIVIESTE FAVORITES**

Veal Parmigiana	\$21.95
Brasciole (2 per dinner)	\$24.95
Lasagna	\$24.95
Stuffed Sea Shells (4 per dinner)	\$19.95
Ravioli (Cheese or Meat)	\$19.95
Baked Whitefish	\$19.95
Eggplant Parmigiana	\$19.95

## **ACCOMPANIMENTS (Choose Two - One Potato & One Vegetable)**

Mashed Potatoes, Roasted Red Skin Potatoes, Rosemary Potatoes, Parsley Potatoes,  
Potato alla Roma, Baked Potato.

Broccoli, Cauliflower & Carrots, Broccoli & Cauliflower, Italian Mixed Vegetables,  
Green Beans w/ Almonds, DiVieste's Blended Mixed Vegetables, Corn

## 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 14 days prior to the Banquet.**

LINENS: Linen tablecloths and napkins are used on all functions for \$1.50 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. **The cost is \$160.00 per officer.**

### 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 a 22% service charge added to your statement.**

**\*\**Sit-Down dinners will require a 25% 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 per credit card transaction

### TIMES:

Services are scheduled for **four (4) hours** total. The Bar will be open for the first **three and a half (3 1/2) hours**. Additional time is \$600.00 per hour, or \$300 per half-hour.

### PRICES:

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

## **DECORATING:**

All decorations (including table decorations, centerpieces, chair covers, cookie drop-offs, etc.) are permitted anytime after 9:00 AM on the day of the scheduled event.

We do ask you to be respectful of a few rules when decorating:

- We do not allow lighted candles of any type in our facility as they are both an increasing fire hazard and create problems with hot wax.
- Nothing is to be taped or attached to the ceiling, walls, mirrors, carpet or dance floor.
- Glitter or confetti is not permitted.

# 'Open Bar' Packages

## Top Shelf Bar

\$12.95/person

### LIQUORS

~ Seagram's VO, Absolute Vodka, Tanqueray Gin, Jack Daniels, Jim Beam Bourbon, Captain Morgan, Bacardi, J&B Scotch, Crown Royal, Amaretto, Peach Schnapps, Kahlua

### BEERS

~ Michelob Ultra, Bud Light, Miller Lite, Coors Light, Yuengling Lager

### WINES

~ Cabernet Sauvignon, White Zinfandel Moscato, Chardonnay

### MIXES

~ Cranberry Juice, Orange Juice, Pour Mix, Soft Drinks

## Middle Shelf Bar

\$10.95/person

### LIQUORS

~ Black Velvet, Smirnoff Vodka, Castillo Rum, Jim Beam Bourbon, Seagram's Gin, J&B Scotch, Amaretto, Peach Schnapps

### BEERS

~ Michelob Ultra, Bud Light, Miller Lite, Coors Light, Yuengling Lager

### WINES (Carlo Rossi)

~ Cabernet Sauvignon, White Zinfandel Moscato, Chardonnay

### MIXES

~ Cranberry Juice, Orange Juice, Pour Mix, Soft Drinks

## Beer & Wine

\$8.95/person

### BEERS

~ Michelob Ultra, Bud Light, Miller Lite, Coors Light, Yuengling Lager

### WINES (Carlo Rossi)

~ Cabernet Sauvignon, White Zinfandel Moscato, Chardonnay

### SOFT DRINKS

~ Coke, Diet Coke, Sprite, Ginger Ale

# Non-Alcoholic Packages

(These prices are **not** added in conjunction with the above 'Open Bar' pricing and reflect receptions that choose either a Cash Bar or non-alcoholic options).

*Soft Drinks*

*\$2.95/person*

## SOFT DRINKS

~ Coke, Diet Coke, Sprite, Ginger Ale

*Fruit Punch*

*\$1.95/person*

~ Add \$50 rental fee for punch served in Beverage Fountain.

*Iced Tea*

*\$1.00/person*

## RULES AND REGULATIONS

- **The bar will be open for the first three and a half (3 1/2) hours of the banquet.** After which, Soft Drinks will be served for the remainder of the event.
  - NO SHOTS will be poured at the bar. Shots will be provided for the money dance with the purchase of a liquor package.
  - DiVieste's is not responsible for anything brought on premises.
  - Rice, confetti or glitter are not permitted inside or outside of the premises.
  - **Candles of any kind are NOT permitted within the banquet facility. This includes votive candles for centerpieces.**
  - No one is permitted in the kitchen or behind the bar.
  - Cash Bars will have a **\$75 Bartending Fee.**
  - All Bar Packages are subject to 6.75% Sales Tax and 22% 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.
- \*\*DiVieste's reserves the right to close the bar early due to damages or any destructive behaviors that may result from excessive drinking. \*\***