

Dinner Buffet No. 1

\$23.50/person

ENTREES' (Choice of 2)

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

PASTA (Choice of 1 with Marinara or Alfredo Sauce)

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

POTATO & VEGETABLE (Choice of Two)

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

SALAD

~ DiVieste's House Salad ~ Add Home-Grown Hot Peppers ~ \$30.00

DESSERT (Choice of One)

~Ice Creams: Vanilla, Chocolate, Spumoni, Rainbow Sherbet
~Cake: White or Chocolate Pudding Cake.

Dinner Buffet No. 2

\$24.50/person

ENTREES' (Choice of 3)

~ Meatballs, Italian Sausage & Peppers, Oven-Roasted bone-in Honey Chicken, Baked bone-in Chicken, Sliced Honey-Glazed Ham, Veal Parmigiana, Chicken Parmigiana, Chicken Francese, White Fish alla Rice Primavera, White Fish alla Pomodori, Turkey Breast sautéed in Gravy, Eggplant Parmigiana.

PASTA (Choice of 1 with Marinara or Alfredo Sauce)

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

POTATO & VEGETABLE (Choice of Two)

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

SALAD

~ DiVieste's House Salad ~ Add Home-Grown Hot Peppers ~ \$30.00

DESSERT (Choice of One)

~ Ice Creams: Vanilla, Chocolate, Spumoni, Rainbow Sherbet
~Cakes: White or Chocolate Pudding Cake, New York Apple Crumb Cake, Chocolate Mousse.

Vieste Classe`

\$26.50/person

ENTREES' (Choice of 4)

~ Carved Roast Beef or Carved Honey-Glazed Ham, Veal Parmigiana, Eggplant Parmigiana Cabbage Rolls, Oven-Roasted bone-in Honey Chicken, Baked bone-in 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, Rotini, 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 w/ Cauliflower & Carrots, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn, Roasted Asparagus.

SALAD (Choice of 1)

~ DiVieste's House Salad, Antipasto Salad ~ Add Home-Grown Hot Peppers ~ \$30.00

DESSERT (Choice of One) (Cakes Passed – Add \$1.00 Per Person)

~ Ice Creams: Vanilla, Chocolate, Spumoni, Rainbow Sherbet
~ Cakes: New York Apple Crumb Cake, Chocolate Mousse, Limoncello Raspberry or Mascarpone, New York Style Cheesecake, Raspberry or Oreo Cheesecake, Tiramisu.

Italiano Classico

**** Market Price ****

ENTREES' (Choice of 3)

~ Carved Prime Rib, Chicken Francese, Oven-Roasted bone-in Honey Chicken, Baked bone-in Chicken, Chicken Parmigiana, Eggplant Parmigiana, Italian Sausage & Peppers, Meatballs, Veal Parmigiana, 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, Rotini, 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 w/ Cauliflower & Carrots, Italian Mixed Vegetables, Green Beans w/ Almonds, DiVieste Blended Mixed Vegetables, Corn, Roasted Asparagus.

SALAD (Choice of 1)

~ DiVieste's House Salad, Antipasto Salad ~ Add Home-Grown Hot Peppers ~ \$30.00

DESSERT (Choice of One) (Cakes Passed – Add \$1.00 Per Person)

~ Ice Creams: Vanilla, Chocolate, Spumoni, Rainbow Sherbet
~ Cakes: New York Apple Crumb Cake, Chocolate Mousse, Limoncello Raspberry or Mascarpone, New York Style Cheesecake, Raspberry or Oreo Cheesecake, Tiramisu.

ADDITIONS TO BUFFET

(Priced Per Person)

Wedding Soup	\$3.00	Rice Pilaf	\$2.00
Cabbage Rolls	\$3.50	Cheese Ravioli	\$2.00
Kielbasa & Sauerkraut	\$2.00	Veal Parmigiana	\$2.50
Veal Marsala	\$3.00	Carved Beef	Market
Stuffed Chicken Breast	\$3.50	Prime Rib	Market
Brasciole	\$3.50	Tortellini (Cheese)	\$3.00
Eggplant Parmigiana	\$3.50	Roast Beef	\$3.00

** 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.

Pizza Squares	\$1.95	Fried Mushrooms	\$2.50
Fried Fish Bites	\$3.00	Fried Mozzarella Sticks	\$2.95
Shrimp (Raw or Fried)	Market	Ham	\$1.95
Meatballs	\$1.95	Salami	\$1.95
Wings	\$1.95	Fried Zucchini	\$2.50
Fried Calamari	\$5.95	Bruschetta	\$2.50
Carrots/Celery	\$1.50	Hot Peppers	\$1.00

Sit-Down Dinners

**All Sit-Down Dinners come with Bread, Coffee, Tea & Water & are subject to a 26% 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	\$26.95
Chicken Cordon Bleu	\$29.95
Chicken Francaise	\$26.95
Stuffed Chicken Breast	\$32.00
One-Half Oven-Roasted Chicken	\$25.95

DIVIESTE FAVORITES

Veal Parmigiana	\$26.95
Braschiole (2 per dinner)	\$29.95
Lasagna	\$30.95
Stuffed Sea Shells (4 per dinner)	\$26.95
Ravioli (Cheese or Meat)	\$25.95
Baked Whitefish	\$26.95
Eggplant Parmigiana	\$25.95
Beef Kabobs	\$28.95
Chicken Kabobs	\$25.95

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 \$500.00 Deposit to secure the date. This is also counted as a payment toward your Wedding Reception. ***Security Deposits and all 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 three (3) weeks prior to banquet.** *DiVieste's requests a copy of your invitation prior to finalizing the menu and the contact information of your DJ.*

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.

LINENS: Tablecloths and Napkins are furnished through DiVieste's for \$1.50 per person.

SECURITY:

Security is required for all Weddings with alcohol served. **The cost is \$160.00 per officer.**

GUARANTEE & MINIMUM ROOM REQUIREMENTS:

Each Room has a guest minimum. For use of the entire Candlelight Room, the minimum is **250 people**. The room can be divided into two smaller banquet rooms, each with a minimum of **100 people**. The Fireplace Room has a guest minimum of **150 people**.

The minimum is the amount guaranteed when booking. This 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 25% service charge added to your statement.**

*****Sit-Down dinners will require a 26% service charge.*****

SALES TAX:

Sales tax will be added to the statement (6.75%).

BILLING:

Payments may be made up until the date of the banquet and are taken off of the final bill. A more detailed payment schedule is listed on the contract. Any remaining balance must be paid off **before** the Wedding Reception. A charge of 3% will be added per credit card transaction.

TIMES:

Banquets 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 \$1,000.00 per hour, or \$500 per half-hour. These amounts **do not** include extra time for the bar.

BAR FACILITIES:

All banquets with an Open Bar will have the bar open for **the first three and a half hours (3 1/2) hours**. Outside alcohol is **NOT PERMITTED** to be brought into the facility. Law enforcement will prosecute perpetrators. **DiVieste's reserves the right to close the bar early if guests become disorderly, disrespectful or destructive in any way.** Cash Bars require a \$100.00 Bartender Fee.

DECORATIONS:

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, or between 10:00 am – 12:00 pm the day prior (if there is not a banquet scheduled). **All items brought into the banquet facility need to be removed that evening after the banquet is complete.**

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.

FOOD:

Food will be packaged and returned to the family based on how many guests attended the event and the amount of food that is consumed by the guests.

PRICES:

Prices are subject to change **annually** due to fluctuating food costs and are not guaranteed at time of booking.

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'Open Bar' Packages

Top Shelf Bar

\$13.95/person

LIQUORS

~ Crown, Royal, Seagram's VO, Tito's Vodka, Tanqueray Gin, Jack Daniels, Jim Beam Bourbon, Captain Morgan, Bacardi, J&B Scotch, Di'Amore Amaretto, Peach Schnapps, Malibu Rum

BEERS

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

WINES (Silvergate)

~ Cabernet Sauvignon, Pinot Grigio Moscato, Sweet Rose`

MIXES

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

Seltzers:

White Claw: Included
High Noon: \$2.00/person

Middle Shelf Bar

\$11.95/person

LIQUORS

~ Seagram's VO, Smirnoff Vodka, Paramount Rum, Jim Beam Bourbon, Seagram's Gin, J&B Scotch, Di'Amore Amaretto, Peach Schnapps

BEERS

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

WINES (Silvergate)

~ Cabernet Sauvignon, Pinot Grigio Moscato, Sweet Rose`

MIXES

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

Seltzers:

White Claw: Included
High Noon: \$2.00/person

Beer & Wine

\$9.95/person

BEERS

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

WINES (Silvergate)

~ Cabernet Sauvignon, Pinot Grigio Moscato, Sweet Rose`

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

\$3.50/person

SOFT DRINKS

~ Coke, Diet Coke, Sprite, Ginger Ale

Iced Tea

\$1.50/person

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

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.
 - Two bottles of Domestic Champagne will be provided for the Bridal Party with the purchase of an alcoholic bar package.
 - Cash Bars will have a **\$100.00 Bartending Fee.**
 - All Bar Packages are subject to 6.75% Sales Tax and 25% 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. ****