

Combination Entrée Selection

4 HOURS OF HOUSE BAR SERVICE

Champagne Toast for Head Table
Wine Toast for all Guests

INCLUDES

Fresh Garden Salad
Warm Rolls & Italian Bread Sticks

PENNE PASTA

with **ILIO'S HOUSE SAUCE**

CHOICE OF POTATO

Oven Roasted, Lyonnaise,
Mashed or Red Rosemary Potatoes

* *Twice Baked Potato: Add 1.00 per person*

CHOICE OF VEGETABLE

Italian Green Beans, Cauliflower Rissole,
Seasonal Mixed Vegetables,
Snap Peas with Carrots or Buttered Corn
* *Asparagus Spears: Add 1.00 per person*

CHOICE OF ENTREE

Filet Mignon & Chicken

6 oz. Filet served with
Chicken of Choice
44.95

Filet Mignon & Scampi

6 oz. Filet served with
Shrimp Scampi over Rice
46.95

Surf & Turf

10 oz. New York Strip Steak
accompanied with a
6 oz. Australian Lobster Tail
Market Price

Twin Tails

Two 6 oz. Australian Lobster Tails
served with Lemon & Drawn Butter
Market Price

DESSERT

Your Wedding Cake served
with Vanilla Ice Cream

Coffee & Tea

Friday & Sunday Evening Specials

**\$2.00 price discount per person
on 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

AFTERNOON RECEPTIONS

12:00-4:00 PM

3 Hour Bar Service

1 Hour before Dinner & 2 Hours after Dinner

Family Style Reception

32.95 per person

Italian Deluxe Reception

38.95 per person

Individual Service Reception

38.95 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
Air-Conditioned Rooms & Ample Parking
No Bartender Charge & No Cake Cutting Fee

AVAILABLE ENHANCEMENTS

Chair Covers, Chocolate Fountain, Photo Booth,
Ice Carvings, Candy Buffet & More



“A GIFT FOR YOU”

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



Also Available for Booking...



THE LODGE AT WOODLAWN BEACH

Located at 3580 Lakeshore Road in Blasdell,
the Lodge at Woodlawn Beach offers a bright
remodeled facility with bar & air-conditioning. Only
steps from the beach. Ilio's is proud to be a preferred
caterer for this new facility. Just minutes from
our restaurant, The Lodge at Woodlawn Beach
can accommodate up to 200 guests.

THE WOODLAWN FACILITY

Ideally located at 3281 Lake Shore Road
off Route 5, minutes from Ilio DiPaolo's
between Lake Avenue & Route 179 (Thruway
Exit 56). Features ample parking, large oak bar,
large restrooms & a 40'x40' skylight.

LAKE ERIE ITALIAN CLUB

Located at 3200 South Park Avenue.
Easily accessed from Thruway Exits 55
& 56. Features large bar & ample parking,
accommodates up to 400 people.

BUFFALO & ERIE COUNTY BOTANICAL GARDENS

Located at 2655 South Park Avenue minutes
from Ilio's & easily accessible from Route 5
& Thruway Exit 55. A hot spot for weddings
where there is always something in bloom.

 **Ilio
DiPaolo's**
Est. 1965
Restaurant & Banquet Facility



Reception
& Anniversary
Banquet Menu

3785 South Park Ave.
Blasdell, New York 14219

(716) 825-3675

Fax: (716) 825-1054

www.iliodipaolos.com

Family-Style Reception

4 HOURS OF HOUSE BAR SERVICE

Champagne Toast for Head Table

INCLUDES

Fresh Garden Salad

Warm Rolls & Italian Bread Sticks

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 or Buttered Corn

CHOICE OF TWO MEATS

Pork Loin

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

Chicken Cacciatore

Boneless Breast of Chicken with Mushrooms, Tomatoes,
Green Peppers & Onions served with a side of Penne

Chicken Piccata/Orvieto

Breaded Chicken Breast in a Lemon White Wine Sauce

Piccata: with sautéed Mushrooms

Orvieto: with Roasted Red Peppers & Asparagus

Chicken Campagna

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

Chicken Marsala

Marinated Chicken Breasts in a Bordelaise &
Marsala Wine Sauce topped with sautéed Mushrooms

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

Pork Chops

Breaded Center Cut Pork Chops with Applesauce

Italian Sausage

Served with Peppers & Onions

SUBSTITUTE MEAT

from our Italian Deluxe Menu for 1.95 per person

DESSERT

Your Wedding Cake served
with Vanilla Ice Cream

Coffee & Tea

36.95 Per Person

Italian Deluxe Reception

Entrée served Family-Style

4 HOURS OF HOUSE BAR SERVICE

Champagne Toast for Head Table

Wine Toast for all Guests

INCLUDES

Warm Rolls & Italian Bread Sticks

CHOICE OF

Minestrone or Holiday Soup
AND

Caesar Salad or Fresh Garden Salad

STUFFED SHELLS 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 or Buttered Corn

* *Asparagus Spears: Add 1.00 per person*

CHOICE OF TWO MEATS

Sliced Roast Pork Basilio

Boneless Pork cutlets with Garlic, Tomatoes,
Carrots, Mushrooms & touch of Brown Sauce

Chicken Campagna

Italian Breaded Chicken with Roasted Red Peppers
in 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

Pork Madeira

Roasted Pork Loin with a
Madeira Wine Bordelaise Sauce

Veal Marsala

Sautéed Veal Cutlet with Fresh Mushrooms
in a Marsala Wine & Bordelaise Sauce

Steak Milano

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

Shrimp & Scallops Marinara

Sauteed Shrimp & Scallops in Ilio's
Marinara Sauce & served over Rice

DESSERT

Italian Cookies

Your Wedding Cake served with Spumoni

Coffee & Tea

42.95 Per Person

Individual Service Reception

4 HOURS OF HOUSE BAR SERVICE

Champagne Toast for Head Table

Wine Toast for all Guests

INCLUDES

Fresh Garden Salad

Warm Rolls & Italian Bread Sticks

PENNE PASTA

with ILIO'S HOUSE SAUCE

CHOICE OF POTATO

Oven Roasted, Lyonnaise, Mashed
or Red Rosemary Potatoes

* *Twice Baked Potato: Add 1.00 per person*

CHOICE OF VEGETABLE

Italian Green Beans, Cauliflower Rissole,
Seasonal Mixed Vegetables,

* *Asparagus Spears: Add 1.00 per person*

ENTRÉE SELECTIONS

Chicken Parrinello

Boneless 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 & Mushrooms

Shrimp & Scallops Asti

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

Veal Petranno

Veal Cutlet topped with Breaded Eggplant
& melted Mozzarella served on a bed
of Marinara Sauce

Veal Marsala

Sautéed Veal Cutlet with Mushrooms in a
Marsala Wine & Bordelaise Sauce

Prime Rib

16 oz. Seasoned & Slow Roasted Cut

Filet Mignon

9 oz. Filet grilled to order &
served on a bed of Demi Glaze

* *Add 4.00 per person*

DESSERT

Your Wedding Cake served
with Vanilla Ice Cream

Coffee & Tea

42.95 Per Person

Primo Package Special

5 HOURS OF PREMIUM BAR SERVICE

Includes Open Bar through Dinner

INCLUDES

Warm Rolls & Italian Bread Sticks

COURSE #1

Perfect Beginning Hors d'oeuvres
Imported Cheeses & Pepperoni Board

Hand Passed White Glove Service

Bruschetta, Fried Ravioli
& Spanakopita

COURSE #2

Choice of Soup

Italian Wedding or
Minestrone Soup

COURSE #3

Choice of Salad

Caesar or Mixed Greens
& Gorgonzola Cheese with
Balsamic Vinaigrette

COURSE #4

Choice of Pasta

Stuffed Shells
with Ilio's House Sauce
or Tortellini Alfredo

COURSE #5

Main Course

*Served with choice of
Potato & Vegetable*

6 oz. Filet Mignon with
Mediterranean Grilled Shrimp

6 oz. Filet Mignon with Chicken
(*Any chicken from the Menu*)

9 oz. Filet Mignon

14 oz. Prime Rib

COURSE #6

Dessert

Your Wedding Cake served
with Vanilla Ice Cream

COURSE #7

Cordial & Coffee Station

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

57.95 Per Person