

Family-Style Sit Down

Counts 10 days prior to Event

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

Roasted 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

Chicken Campagna

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

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

ADDITIONAL MEAT

Add 1.95 Per Person

CHOICE OF DESSERT

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

Coffee & Tea

18.95 Per Person

Italian Deluxe

Served Family-Style

Counts 10 days prior to Event

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 & Bordelaise Sauce

Chicken Campagna

Italian Breaded Chicken Breast with
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 & Mushrooms

Veal Marsala

Sauteed Veal Cutlet with 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

Italian Cookies

served with Spumoni

Coffee & Tea

27.95 Per Person

Individual Sit Down

Choice of (3) Entrée Selections

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 or
Snap Peas with Carrots

* Asparagus Spears: Add 1.00 per person

ENTRÉE SELECTIONS

Chicken Parrinello

Italian Breaded Chicken Breast with sliced Prosciutto,
Roasted Red Peppers & Spinach with a Garlic Cream Sauce
& topped with Asiago Cheese - 23.95

Chicken Marsala

Marinated Grilled Chicken Breasts in a Bordelaise &
Marsala Wine Sauce topped with sautéed Mushrooms - 22.95

Chicken Abruzzi

Italian Breaded Chicken Breast with a Lemon White Wine
Sauce topped with Artichoke Hearts & Mushrooms - 22.95

Haddock Italiano

Broiled Haddock Filet topped with Ilio's Italian Seasoned
Breadcrumbs served on a bed of Marinara Sauce - 21.95

Veal Petranno

Veal Cutlet topped with Breaded Eggplant & melted
Mozzarella served on a bed of Marinara Sauce - 24.95

Shrimp & Scallops Asti

Sauteed Shrimp & Scallops with Broccoli & Carrots in a
Champagne Garlic Cream Sauce served over Rice - 24.95

Veal Marsala

Sautéed Veal Cutlet with Mushrooms in a
Marsala Wine & Bordelaise Sauce - 24.95

Eggplant Parmigiana

Lightly Breaded Eggplant topped with
Mozzarella Cheese & Ilio's House Sauce - 19.95

Prime Rib

16 oz. Seasoned & Slow Roasted Cut - 28.95

New York Strip Steak

10 oz. - 25.95 ♦ 14 oz. - 31.95

Filet Mignon

6 oz. - 25.95 ♦ 9 oz. - 32.95

CHOICE OF DESSERT

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

Coffee & Tea

Combination Entrée Selection

Counts 10 days prior to Event

Choice of (3) Entrée Selections

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 or
Snap Peas with Carrots

* Asparagus Spears: Add 1.00 per person

ENTRÉE SELECTIONS

Filet Mignon & Chicken

6 oz. Filet served with Chicken Parrinello
33.95

Filet Mignon & Scampi

6 oz. Filet served with
Shrimp Scampi over Rice - 34.95

Surf & Turf

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

Twin Tails

(2) 6 oz. Australian Lobster Tails served with
Lemons & Drawn Butter - Market Price

CHOICE OF DESSERT

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

Coffee & Tea

Optional Extras

To enhance your Dinner

All prices are per person unless noted

Shrimp Cocktail (3 pcs.) 5.95

Soup 1.95

Meatballs in Ilio's House Sauce..... 2.50

Calamari in Red Sauce.....12.59/Bowl

Tripe in Red Sauce.....12.59/Bowl

Caesar Salad..... 2.50

Tortellini Alfredo..... 2.95

Stuffed Shells (2) 2.95

Beverage Options

PREMIUM BAR PACKAGE

BOTTLED BEER: Labatt Blue, Blue Light & Coors Light

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

Tito's, Tanqueray, Canadian Club, Dewar's,
Jim Beam, Bacardi, Southern Comfort,
Captain Morgan, Peach Schnapps, Amaretto,
Whiskey Sours, Manhattans & Martinis
Assorted Soda & Juice

PRICED PER PERSON:

1 hour13.95
2 hours.....16.95
3 hours.....18.95
4 hours.....20.95

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:

1 hour11.95
2 hours.....13.95
3 hours.....15.95
4 hours.....17.95

HOUSE BAR PACKAGE

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

PRICED PER PERSON:

1 hour11.95
2 hours.....13.95
3 hours.....15.95
4 hours.....17.95

HOUSE BEER, WINE & SODA BAR

Draft Beer ♦ House Wine ♦ Soda & Juice

PRICED PER PERSON:

1 hour9.95
2 hours.....11.95
3 hours.....13.95
4 hours.....15.95

Craft Beer: Add 2.00 per person

PUNCHES

PRICED PER GALLON ♦ SERVES 20

Fruit Punch - 29.95 ♦ Wine Punch - 33.95
Fuzzy Navel Punch - 38.95 ♦ Mimosa Punch - 39.95
Cosmopolitan Punch - 39.95

USAGE BAR SERVICE ALSO AVAILABLE

Desserts

INDIVIDUAL SLICE:

Ultimate Chocolate Cake ♦ Tiramisu
Cannoli with Shaved Chocolate
5.50 each

GELATO OF THE DAY: 4.50

DESSERT TRAYS

24 Small Cannoli - 75.95 ♦ 24 Mini Cream Puffs - 25.95
4 lbs. of Assorted Homemade Italian Cookies - 59.95

DELUXE ITALIAN DESSERT TRAY

12 ea. Small Cannoli, Mini Éclairs & Mini Cream Puffs
2 ½ lbs. of Assorted Homemade Italian Cookies
89.95

SUNDAE BAR

Vanilla Ice Cream with Chocolate Syrup, Crème de Menthe
& Raspberry Melba Sauce topped with Rainbow Sprinkles,
Mini M&M's, Oreo Cookie Crumbles, Reese's Pieces,
Maraschino Cherries, Pineapple Pieces & Whipped Cream
4.95 Per Person

VENETIAN TABLE

Minimum of 25 People accompanied with an Entrée Selection

Elegantly displayed Mini Cream Puffs, Mini Éclairs,
Small Cannoli, Cheesecake, Tiramisu, Ultimate
Chocolate Cake & Italian Cookies served with
Unlimited Flavored Coffee Syrups
6.95 Per Person

DELUXE VENETIAN TABLE

Minimum of 25 People accompanied with an Entrée Selection

Elegantly displayed Mini Cream Puffs, Mini Éclairs,
Small Cannoli, Cheesecake, Tiramisu, Ultimate Chocolate
Cake & Italian Cookies served with Unlimited Cappuccino,
Espresso & Flavored Coffee Syrups
7.95 Per Person

Coffee Stations

TRADITIONAL

Columbian Roasted Coffee, Decaffeinated Coffee
& Tea with Assorted Flavored Coffee Syrups
2.95 Per Person

DELUXE

Columbian Roasted Coffee, Decaffeinated Coffee
& Assorted Tea Box with Flavored Coffee Syrups,
Mini Biscotti, Shaved Chocolate & Whipped Cream
3.95 Per Person

CORDIAL TOUCH

Bailey's, Tia Maria, Kahlua, Grand Marnier,
Sambuca & Anisette are some of the favorites
that can be added to any Coffee Station
4.95 Per Person

Coffee by the Pot - 7.95

Cappuccino - 4.95 ♦ Espresso - 2.95

Dinner Buffet

Minimum of 50 People

INCLUDES

Individual Fresh Garden Salad
Warm Rolls & Italian Bread Sticks

BUFFET

Assorted Relish Tray
Chilled Pasta Salad

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 with Applesauce

Pork Chops

Breaded Center Cut Pork Chops 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

Chicken Marsala

Marinated Grilled Chicken Breasts with Bordelaise
& Marsala Wine topped with Sautéed Mushrooms

Italian Sausage

Served with Peppers & Onions

Substitute Steak Milano: Add 1.95 per person

CARVING STATIONS

Turkey: Add 2.00 per person

Roast Beef: Add 2.00 per person

Prime Rib: Add 3.00 per person

CHOICE OF DESSERT

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

Coffee & Tea

17.95 Per Person



Restaurant & Banquet Facility



Dinner Banquet Menu

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