

## Individual Service

Chef Salad & Warm Italian Rolls

**PENNE PASTA with ILIO'S HOUSE SAUCE**

**CHOICE OF POTATO:**

Mashed Potatoes, Home Fries or Lyonnaise Potatoes

**CHOICE OF VEGETABLE:**

Italian Green Beans, Seasonal Mixed Vegetables or Frittata (Scrambled Eggs w/Peppers & Onions)

**CHOICE OF ONE MEAT:**

**Roast Loin of Pork**

Center Cut Loin of Pork encrusted with Italian Seasonings served with Gravy & Applesauce

**Chicken Piccata**

Italian Breaded Chicken Breast with a Lemon & White Wine Sauce with Sautéed Mushrooms

**Beef Roulades**

Tender Slices of Top Round rolled with Italian Bread Stuffing & topped with Bordelaise Sauce

**Chicken Parmigiana**

Italian Breaded Chicken topped with Ilio's House Sauce & melted Mozzarella Cheese

**Airline Chicken**

Marinated & Roasted with Garlic & Rosemary

**Assorted Dessert Plate**

Coffee & Tea

**17.95 Per Person**

## Luncheon Wrap Buffet

**INCLUDES**

Fresh Garden Salad

Mediterranean Chilled Pasta Salad

**Chicken Caesar Wrap**

Chicken, Romaine Lettuce, Mozzarella Cheese, Tomato & Caesar Dressing

OR

**Nero Wrap**

with Sopressata, Provolone Cheese, Lettuce, Tomato & Balsamic Vinaigrette

*Served with Black Olives & Pepperoncini's*

**Assorted Dessert Plate**

Coffee & Tea

**16.95 Per Person**

## Buffet Luncheon

*Must guarantee 30 or more guests*

**INCLUDES**

Fresh Garden Salad & Warm Italian Rolls

Mediterranean Chilled Pasta Salad

**PENNE PASTA with ILIO'S HOUSE SAUCE**

**CHOICE OF POTATO**

Red Rosemary Potatoes, Garlic Mashed Potatoes or Mashed Potatoes with Gravy

**CHOICE OF VEGETABLE**

Seasonal Mixed Vegetables, Italian Green Beans, Snap Peas or Corn

**CHOICE OF TWO MEATS**

**Beef Sauvignon**

Tender Beef Tips in a Burgundy Wine & Bordelaise Sauce with Broccoli, Cauliflower & Carrots

**Roast Beef**

Slices of Top Round of Roast Beef with Bordelaise Sauce with fresh Italian & Kimmelweck Rolls

**Chicken Campagna**

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

**Chicken Marsala**

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

**Chicken Orvieto**

Italian Breaded Chicken Breast in a Lemon White Wine Sauce with Asparagus & Red Peppers

**Roasted Breast of Turkey**

Served with Gravy & Cranberry Sauce

**Pineapple Glazed Pork Loin**

Center Cut Pork Loin topped with a Sweet Pineapple Glaze & served with Applesauce

**Italian Sausage**

Served with Peppers & Onions

**Assorted Dessert Plate**

Coffee & Tea

**17.95 Per Person**

**ADDITIONAL MEAT CHOICE:**

*Add 1.95 Per Person*

## Luncheon Hors d'oeuvres Buffet

**CHOICE OF (2) COLD ITEMS**

**Garden Crudités**

with Homemade Vegetable Dip

**Cheese Display**

with Pepperoni & Assorted Crackers

**Fresh Fruit Display**

**Bruschetta**

**Stuffed Cherry Peppers**

**Mediterranean Chilled Pasta Salad**

**Antipasto Americana**

with Ilio's Italian Dressing

**CHOICE OF (4) HOT ITEMS**

**Penne Pasta**

with Ilio's House Sauce or Bolognese Sauce

**Penne Broccoli Aglio e Olio**

Penne Pasta tossed in Oil & Garlic with Broccoli & Romano Cheese

**Sriracha Bourbon or Marsala Meatballs**

Italian-style Meatballs in Sriracha Bourbon or Marsala Wine Sauce

**Breaded Slam Slam! Shrimp**

Breaded Shrimp fried & served with choice of Cocktail Sauce or Slam Slam! Sauce

**Italian Sausage**

Bite Size, Mild Italian Sausage served with sautéed Peppers & Onions

**Italian Nuggets**

Spicy & Breaded Tender Chicken pieces served with Ranch Dressing

**Fried Ravioli**

House Specialty Cheese Ravioli deep fried & served with Ilio's Famous House Sauce

**Spanakopita**

Spinach & Feta Cheese baked in golden Phyllo

**Chicken Fingers**

Breaded Chicken Tenders served with Hot Sauce & Bleu Cheese on the side

**Roast Beef on Weck**

Slices of Top Round of Roast Beef with Bordelaise Sauce with Fresh Kimmelweck Rolls

**17.95 Per Person**

*Price includes Durable Melamine Dinnerware  
Extra charge for China Rental*

# Beverage Options

## PREMIUM BEER, WINE & SODA BAR

### CANNED BEER:

Labatt Blue, Blue Light & Coors Light

### WINE:

Merlot, Chardonnay, Cabernet,  
Pinot Grigio & White Zinfandel  
Assorted Soda & Juice

### PRICED PER PERSON:

1 hour ..... **12.95**  
2 hours ..... **14.95**  
3 hours ..... **16.95**  
4 hours ..... **18.95**

## HOUSE BEER, WINE & SODA BAR

### CANNED BEER:

Labatt Blue, Blue Light & Coors Light

### WINE:

Paisano, Rosé & Bianco  
Assorted Soda & Juice

### PRICED PER PERSON:

1 hour ..... **9.95**  
2 hours ..... **11.95**  
3 hours ..... **13.95**  
4 hours ..... **15.95**

### 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

### MIMOSA BAR - \$7.95 PER PERSON

#### INCLUDES:

Champagne, Orange Juice &  
Cranberry Juice with Assorted Fruit

### ALA CARTE

Bottled Water ..... **2.50**  
Soda (2 Liter) ..... **4.95**  
Carafe of House Wine ..... **18.00**

### ALL PACKAGES INCLUDE:

*Linen Table Cloths & Napkins, Melamine Dinner  
Plateware & Stainless Steel Silverware  
Extra Charge for China or Glassware Rental*

9/2020

## THE LODGE AT WOODLAWN BEACH

Located at 3580 Lakeshore Road in Blasdell,  
The Lodge at Woodlawn Beach offers a bright,  
remodeled facility with a bar & air-conditioning.  
Only steps from the beach! Ilio is proud to be a  
preferred caterer for this facility. Just minutes  
from our restaurant, The Lodge at Woodlawn  
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*For more information, please  
contact our Banquet Manager at*

**(716) 825-3675**

[iliosbanquets@aol.com](mailto:iliosbanquets@aol.com)



**Restaurant & Banquet Facility**

# Cater-Out Luncheon Menu



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