DiLucia's

BANQUET & CATERING FACILITY

Where Memories and Good Times Come Together

DiLucia's provides on-site consultation to assure a personalized approach to your catering needs. We believe that planning and organization are the backbone of any successful social occasion.

DiLucia's is a full-service organization offering everything required for a personal, relaxed, expressive catered party. You will receive the utmost in Service, Food Quality, Atmosphere and Cleanliness.

We provide delicious, original, attention-getting cuisine, beautifully presented with a sense of warmth and individual style. Our food is carefully prepared by our Chefs using only the highest quality and freshest ingredients.

Please call us today to reserve a date for your next party. Menu planning, professional service staff, bar set-up, rentals, flowers, entertainment....we do it all.

You invite the guests and DiLucia's takes care of the rest. The enclosed menus are only a sampling of the foods we can prepare. Each function will be handled on an individual basis. Should you have any doubts, references are available from our more-than satisfied customers. Some may even be neighbors and business associates of yours.

We appreciate your consideration and hope to be able to serve you soon.



Daddy's Work

Facilities up to 300



2610 Elm Rd. Warren, Ohio
Phone: (330) 372-3813 Fax: (330) 372-9819
Visit our web site at www.dilucias.com or email us at bob@dilucias.com
Owned and Operated by the Dellimuti Family

Off Site Catering Available

POLICIES AND GENERAL INFORMATION

<u>**DEPOSIT**</u> - Security deposits made on all functions are <u>**non-refunable**</u> and will be deducted from the final bill. 50-100 people - \$200.00 deposit required. 100-300 people - \$500.00 deposit required. **\$1,000.00 deposit required** for all wedding receptions.

SEATING - All seating arrangements must be made 10 days prior to Banquet. All arrangements not made in the allowed time will be left to the discretion of management. Room seating arrangements and choice of tables will be choice of management. Banquet facility accommodates 50-300 people.

SECURITY - Required (Check with management for further details.)

<u>GUARANTEE</u> - Menu and guaranteed number of guests must be in 10 days prior to Banquet. No cancellations accepted 24 hours in advance of Banquet. The amount guaranteed is the amount charged unless greater.

<u>LINENS</u> - Linen tablecloths and napkins are used on all Sit-Down Dinner Banquets, Weddings, and most other parties at no extra charge. Variety of colored napkins available. Chair covers are available at an additional charge. Please inquiry with the management.

SALES TAX - Sales tax will be added to your final bill. If you organization is Tax Exempt, please provide us with your tax exempt number.

SERVICE CHARGE - The cost of the **Service Charge** is to defray expenses for setup, tear down, and cleaning of the facility. Any **Gratuity** for DiLucia's staff is optional and up to the engagers discretion.

<u>TIMES</u> - There is a **four hour limit** for Weddings, Banquets, Etc. There will be a \$400.00 per hour charge for each additional hour exceeding the limit. There is a **three hour limit** for groups of 100 or less people.

<u>BILLING</u> - Payment due in full at evening of Banquet. There will be an additional 4% charge if payment is made with credit card.

MISCELLANEOUS

Rice, confetti, or glitter is not permitted inside or outside of the premises.

No crayons & coloring books, water paints or face painting allowed.

NO EXCEPTIONS

No one is permitted in the Kitchen or behind the Bar.

DiLucia's is not responsible for failure to perform due to weather, fire, or utility failure.

Minimum of 175 people for Saturday Parties.

DiLucia's is not responsible for anything brought on premises.

We tray and arrange cookies at no extra charge.

Decoration: Nothing taped or attached to walls, ceilings, or mirrors. (NO EXCEPTIONS)

No food or beverages, with the exception of wedding cake and cookies, are to be brought to our facility.

Parents are responsible for their children's behavior and any damages resulting from their misconduct.

Rice, etc. If rice is used, there will be an additional fee to cover cleaning of the facility.

Liquor Laws prohibit the bringing in of alcoholic beverages. This includes bridal parties. No shots poured. Chair covers available in a variety of colors with bow @ \$4.00 per chair.

Complimentary Services Provided by DiLucia's

Choice of Color Linen Napkin • The Traying of Cookies • The Cutting and Serving of the Wedding Cake • Champagne Glasses for the Head Table • White Linen Table Cloths • Paper Napkins and Plates for Cookies • Shot Glasses for Wedding Dance • China and Silverware • We Disassemble and Package Leftover Cake and Cookies

Other Available Options:

Hand-Carved Ice Sculptures	\$375.00 & Up
Mimosa in Carafes	\$4.95 per person





Breakfast

Breakfast Buffet

\$17 per person

Minimum 50 people • Choice of 5 selections below

Scrambled Eggs
Belgium Style Waffles
Assorted Muffins
Homemade Thick French Toast

Omelets - Plain or Cheese Hash Brown Potatoes Biscuits w/ Sausage Gravy Sausage Links or Bacon Honey Glazed Ham Bagels w/ Cream Cheese Fruit Crepes

Also Includes

Fresh Hot Coffee, Decaf and Hot Tea • Fresh Fruit • Chilled Assorted Juices
Assorted Danishes and Donuts

*Continental Breakfast Also Available - \$4.95 per person

Brunch

Brunch Buffet

\$19 per person

Minimum 50 people • Choice of 5 selections below

Homemade Omelets Buttermilk Pancakes Cottage Chees w/ Fruit French Toast w/ Maple Syrup Honey Glazed Ham Mostaccoli w/ Meatballs Tossed Salad Chicken Montecalvo Potatoes & Peppers Baked Chicken Chicken & Dumplings Assorted Mini Quiches

Also Includes

Fresh Hot Coffee, Decaf and Hot Tea • Fresh Fruit • Chilled Assorted Juices
Assorted Danishes and Donuts

Hor D'oeuvres - Appetizers

Package # 1

\$15 per person
(Any four selections without dinner)

\$10 per person
(Any four selections- with Dinner only)

Potato Skins w/ Cheese Assorted Cheese Tray Pizza Squares-Red & White Mini Cheeseburgers Toasted Rye Rounds Chicken Fingers Batter Fried Smelts Fried Mushrooms Meatballs Marsala Fried Wings

Package # 2

\$16 β er β erson (Any four selections without dinner)

\$11 per person(Any four selections- with Dinner only)

Egg Rolls w/ chili sauce
Fried Mozzarella Sticks
Assorted Cocktail Sandwiches
Mini Chicken/Beef Kabobs
Bacon Wrapped Water Chestnuts

Rumaki - Chicken Livers, Pineapple, Water Chestnut

Spinach/Seafood Quiche Fried Shrimp Calamari Fritti Fresh Fruit Tray Steamed Mussels Stuffed Mushrooms Stuffed Hot Peppers Antipasto Skewer

Other Available Items

Additional Speciality Items

Fresh Fruit Display	4.00 p/p
Fresh Fruit w/ Cheese	6.00 p/p
Jumbo Shrimp Cocktail	Market Price
Lollipop Lamb Chopes	Market Price

Roasted Asparagus	3.00 p/p
Sauteed Fried Greens	3.50 p/p
Roasted Seasonal Vegetables	2.50 p/p
Chicken or Beef Kabobs	4.00 p/p
Pasta Stations	Inquire Within
Clam bakes	Inquire Within

Buffets

Buffet # 1

\$21 per person

HOT ENTREE (Choice of Three-One pasta, Two Meats) - Bite-size Rigatoni • Italian Mostaccioli

- Pasta Primavera Roast Honey Glazed Chicken Sausage w/ Peppers & Onions Homemade Meatballs
- Roast Sirloin of Beef Chicken or Beef Stir Fry Baked Whitefish with Lemon Butter Sauce Eggplant Parmigiana Roast Turkey with Stuffing

POTATO (Choice of One) - Mashed Potatoes • Au Gratin • Scalloped • Texas Style • Parsley Style • Rice Pilaf

<u>VEGETABLE</u> (Choice of One) - Green Beans Almondine • Buttered Peas or Corn • Italian Mixed Vegetable • Stirfry Melody • California Mix • Fresh Grilled Vegetable Mix

SALADS (Choice of One) - Fresh Tossed Garden Salad • Marinated Beet Salad • Potato or Macaroni Salad • Pasta Salad • Spinach Salad

<u>**DESSERTS**</u> (Choice of One) - Ice Cream or Sherbert • Fresh Fruit • Chocolate or Coconut Cream Pies Buffet also includes Fresh Coffee and Tea, Bread, Rolls and Butter

Buffet # 2

\$22 per person

HOT ENTREE (Choice of Four-One pasta, Three Meats) - Homemade Cavatelli • Italian Penne Pasta • Angel Hair with Marinara Sauce • Beef Tips with Noodles • Fried Chicken • Homemade Stuffed Cabbage • Baked Virgina Ham • Bake Whitefish with Lemon Sauce • Veal Parmigiana • Beef or Chicken Stirfry • Chicken Parmigiana

POTATO (Choice of One) - Garlic Roasted Redskins • Parsley Style • Oven Roasted • Baked Cheese Style • Candied Yams • Rice Pilaf • Cajun Rice

<u>VEGETABLE</u> (Choice of One) - Stirfry Melody • California Mix • Broccoli with Cheese • Mixed • Green Beans • Fresh Grilled Vegetable Mix

SALADS (Choice of One) - Fresh Tossed Garden Salad • Macaroni or Pasta Salad • Spinach Salad • Three Bean

<u>DESSERTS</u> (Choice of One) - Ice Cream or Sherbert • Fresh Cut Fruit • Homemade Cobblers • Assorted Cakes and Pies

Buffet also includes Fresh Coffee and Tea, Bread, Rolls and Butter

"Substitutions of your Food Choice Available"





Buffets "Aliviana's Classe"

Buffet # 3

\$24 per person

(Semi Sit-down Italian Style)
"Homemade Wedding Soup & Anti Pasta Salad Served"

HOT ENTREE (Choice of Four-One pasta, Three Meats) - Stuffed Seashells with Ricotta • Manicotti • Cavatelli • Fettucini Primavera • Baked Lasagna • Chicken Francaise • Carved Top Round of Beef • Whitefish Francaise • Italian Sausage with Peppers and Onions • Veal Parmigiana • Eggplant Rolatine • Stuffed Breasts of Chicken • Chicken Cacciatore • Stuffed Peppers • Chicken Marsala

POTATO (Choice of One) - Scallopini • Parsley Boiled • Rosemary Style • Romano • Rice Pilaf

<u>VEGETABLE</u> (Choice of One) - Green Beans Almondine • Italian Mix • Peas with Mushrooms • California Mix • Fried Greens with Garlic

DESSERTS (Choice of One) - Italian Spumoni • Assorted Cakes and Pies • Cheesecake

Buffet also includes Fresh Coffee and Tea, Bread, Rolls and Butter

"Martino"s Elite"

Buffet # 4

\$27 per person

(Semi Sit-down Dinner)
"Homemade Wedding Soup & Fresh Tossed Garden Salad Served"

HOT ENTREE (Choice of Five-One pasta, Four Meats) - Stuffed Seashells with Ricotta •Cavatelli with Marinara Sauce • Baked Lasagna • Tortellini • Roast Prime Rib Ala Catre • Flounder Stuffed with Crabmeat • Roasted Porkloin • Braciole • Stuffed Breast of Chicken • Veal Marsala • Stuffed Pork Chops • Chicken Francaise • Chicken Cordon Bleu • Pepper Steak • Swiss Style Steak

POTATO (Choice of One) - Twice-Baked • Oven Brown Potatoes • Baked - Cheese Style • Candied Sweet Potatoes • Rice Pilaf

<u>VEGETABLE</u> (Choice of One) - Vegetable Medley • Broccoli with Cheese • California • Green Beans • Fried Italian Greens with Garlic

DESSERTS (Choice of One) - French Silk Pie • Southern Pecan • Cheesecake • Fresh Fruit • Lemon Meringue

Buffet also includes Fresh Coffee and Tea, Bread, Rolls and Butter



Prices do not include 20% service and 6.75% sales tax

Italian Family Style Sit-Down Dinner

\$ 28 per person (Minimum 50 People)

APPETIZER - Assorted Cheeses and Pizza Fritta

SOUP - Homemade Wedding Soup

PASTA - Cavatelli or Pasta Marinara

SALAD - Antipasto

ENTREES - (Choice of Three) Braciole • Sausage & Peppers • Roasted Chicken • Veal Marsala • Stuffed Chicken Breast

VEGETABLE - Peas Florentine or Sautéed Italian Greens

DESSERT - Italian Spumoni Ice Cream

The above includes Homemade Bread & Butter, Coffee and Tea

These menus reflect some of our most popular items. If this does not meet your needs, we would be happy to custom design a menu for you.







Prices do not include 20% service and 6.75% sales tax

SIT DOWN DINNER MENU

May choose up to three selections: Higher price selection will be charged for all

Surf n Turf (min. order required)	Market Price
Porterhouse: 14 oz (min. order required)	Market Price
Grilled New York Strip 12 oz.	Market Price
Filet Mignon (charbroiled) 6 oz.	Market Price
Filet Mignon (charbroiled) 8 oz.	Market Price
Grilled Prime Rib 12 oz. (min. order required)	Market Price
Baked Center Cut Porkchop	23.00
Chicken Marsala w/ mushrooms in wine sauce	22.50
Chicken Française w/ lemon butter wine sauce	22.50
Stuffed Chicken w/ greens & peppers	24.00
Stuffed Chicken w/ traditional bread stuffing	22.00
Stuffed Chicken Martino w/ cranberries, apples and cheese	24.00
Grilled Atlantic Salmon	25.00
Baked Whitefish w/ lemon sauce	22.00
Vegetable Lasagna w/ ricotta and mozzarella	21.00
Veal Parmigiana w/ pasta	24.00
Chicken Parmigiana w/ pasta	22.00

All Sit-Down Menus Include:

Homemade Wedding Soup
Choice of Pasta
Choice of Potato
Fresh Plated Garden Salad
Vegetable
Choice of Dessert



Bar Facilities

Options Available

#1 <u>Cash bar</u>: A cash bar allows each guest to purchase drinks on an individual basis at current prices.

Minimum of 75 people for cash bar - Under 75 people a \$75.00 bartender fee

House Liquor package: \$15 per person; **4 hours.**

Package includes; liquor, beer, house wines, soft drinks, mixes

and bartenders

Liquor selections are: Absolut, Bacardi, Canadian Club, Black Velvet, Jim Beam,

Jack Daniels, Peach Schnapps, J&B Scotch

#3 House Beer Package: \$10 per person

House Beers - 4 varieties. House Wines - 4 varieties

Juices and Soft Drinks

#4 Soft Drink Bar: \$3 per person

Includes a variety of sodas, juices, lemonade and iced tea

*At additional costs, requests for special requests - see banquet manager.

Liquor laws PROHIBIT the bringing of alcoholic beverages onto the premises

NO SHOTS poured or permitted

