

Colarusso's La Palazzo



4500 BIRNEY AVENUE

MOOSIC, PA 18507



"Memorable events don't just happen... they are created"

CONTACT INFORMATION

Sales office telephone number: 570-774-0068

Contact us on the web at: ColarussoLaPalazzo.vpweb.com

Booking Contact: Sharon & Joseph Colarusso

*Menu enclosed is priced per person

Hello,

Thank you for your interest in our catering facility for your special day. After reviewing the menu, please contact us with any questions you may have or to visit our facility and go over a potential price proposal. We look forward to working with you in the near future, helping to plan your perfect banquet event!

Thank you,

The Colarusso Family

Appetizers

**PRICE PER PERSON BASED ON BUTLER OR STATIONED SERVICE FOR ONE HOUR.

**NOT ALL APPETIZERS CAN BE BUTLER SERVICE

Appetizer	Price
Italian Antipasto	\$3.00
Assorted Pizza	\$2.50
Cheese, Cracker, & Pepperoni	\$2.00
Fresh Vegetables	\$1.50
Fresh Fruit (Seasonal)	\$3.00
Fresh Tomato Brochette	\$2.00
Cocktail Meatballs	\$2.50
Mini Potato Pancakes (Applesauce & Sour Cream)	\$2.50
Hand-Breaded Mushrooms	\$2.50
Hand-Breaded Mozzarella	\$3.00
Sausage Stuffed Mushrooms	\$3.00
Crab Stuffed Mushrooms	\$3.50
Bacon Wrapper Scallops	\$4.00
Mini Crab Cakes	\$4.00
Coconut Shrimp	\$4.00
Iced Jumbo Shrimp Cocktail	MTK Price (\$4.00- avg.)
Vienna Cocktail Franks	\$2.50

Buffet Menu Options

Price is subject to 6%
Sales Tax & 20%
Service Charge/Linen
Charge.

Two Entrée	\$18.95
Three Entrée	\$20.95
Additional Entrée	\$ 2.00

All Entrées served
with homemade rolls,
butter, coffee, tea,
soda, and undecorated
cake.

ENTRÉE SELECTION

Chicken Strips in butter and Garlic

Chicken Marsala

Chicken Parmesan

Chicken Florentine

Roast beef Au Jus

Virginia Baked Ham in Glaze

Oven Roasted Turkey w. Pan Gravy

Sausage and peppers

Homemade meatballs

Broiled Haddock

ENTRÉE SELECTION

Fresh Garden Salad served with Italian & Ranch Dressing

Traditional César Salad (Add \$.50 per person)

Mixed Field Greens (Add \$.50 per person)

PASTA SELECTION

Penne Pasta in Red or Marinara Sauce

Penne Pasta in Vodka Sauce (Add \$1.00 per person)

Penne Pasta in Alfredo Sauce (Add \$1.00 per person)

POTATO & VEGETABLE SELECTION

Mashed potato w/ Pan Gravy
Roasted Red Potato Seasoned w/ Rosemary &
Garlic
Baked Potato

German Blend
California Blend

Seasoned Broccoli
Grilled String Beans
Buttered Corn
Green Beans

Sit- Down Dinner Options

SALAD SELECTIONS

(Choice of one)

Fresh Garden Salad
Traditional César Salad
Mixed Field Greens w. Toasted Walnuts and
Mandarin Oranges
Mixed Field Greens w. Feta Cheese Walnuts and
Strawberries

PASTA

Penne Pasta w. Red, Marinara, Vodka and Alfredo
Sauce
(Additional \$1.00 per person for Vodka or Alfredo)

PASTA

Choice of up to three entrées

Entrée Options	Price
Chicken Butter and Garlic <i>Sautéed boneless tender, topped with a fresh garlic butter sauce</i>	\$22.00
Stuffed Chicken Breast <i>Traditional Bread Stuffing wrapped by a boneless breast of chicken accented with pan gravy</i>	\$24.00
Chicken Cordon Blue <i>Ham and cheese wrapped by a boneless breast of chicken accented with pan gravy</i>	\$25.00
Chicken Parmesan <i>Breast of chicken breaded and baked, topped with homemade red sauce and American cheese</i>	\$21.00
Chicken Franchise <i>Egg battered chicken tender, sautéed in a white wine lemon butter sauce</i>	\$24.00
Chicken Florentine	\$25.00

<i>Breast of chicken breaded and stuffed with seasonal spinach topped with red sauce and American cheese</i>	
Chicken Marsala	\$22.00
<i>Sautéed boneless chicken tender, topped with mushrooms in a Marsala wine sauce</i>	
Veal Parmesan	\$25.00
<i>Veal tenderloin breaded and baked, topped with homemade red sauce and American cheese</i>	
Veal Franchise	\$24.00
<i>Egg battered veal tenderloin, sautéed in a white wine lemon butter sauce</i>	
Veal Marsala	\$24.00
<i>Sautéed veal tenderloin, topped with mushrooms in a Marsala wine sauce</i>	
Roast Beef Au Jus	\$22.00
<i>Tender Roast Beef Cooked Medium-Well, rolled and topped with Au Jus</i>	
Prime Rib	\$28.00
<i>Slow roasted, served with garlic, rosemary Au Jus</i>	
Fried Filet Mignon	\$30.00
<i>Char- grilled beef tenderloin steak, topped with homemade wine gravy..... (all cooked medium well)</i>	
New York Strip Steak	\$27.00
<i>Grilled strip loin steak, marinated in herbs and olive oil (all cooked medium well)</i>	
Broiled haddock	\$25.00
<i>Haddock filet in a lemon butter pepper white wine</i>	
Stuffed Flounder	\$25.00
<i>Fillet of flounder stuffed with crab meat baked in a butter white wine sauce</i>	
Baked Salmon	\$28.00
<i>Fillet of Salmon with a horseradish her crust baked and drizzled with a dill mustard</i>	

Or

*Fillet of Salmon marinated in a
maple citrus glaze and lightly grilled*

Sea Ball

MKT
Price

**POTATO
OPTION**

**VEGETABLE
OPTION**

Mashed potato with
gravy

German Blend

Roasted Red Potato
with Rosemary &
Garlic

California Blend

Baked potato with
Sour Cream and
Butter

Grilled String Beans

Twice baked Potato
with Cheddar and
Bacon
(Additional \$1.00
per person)

Sweet Peas

Buttered Corn

Steamed broccoli

Red Beats

*Entrée selections are based on per person
cost; all entrees include choice of salad, pasta,
potato,
and vegetable, served with homemade rolls,
butter, coffee, tea, and soda

*Subject to Sales Tax, Service Charge, and
Linen Charge All Entrées served with homemade
rolls, butter, coffee, tea, soda, and undecorated
cake.

Dessert Options

	\$1.00
Undecorated Cake <i>Included in Buffet price</i>	
	\$1.75
Decorated Sheet Cake	
	\$3.00
Wedding Cake <i>Client will meet with contracted bakery to decide on cake</i>	
	\$3.00
Cupcake Tower	
	\$3.00
Brownie ala Mode <i>Homemade brownies, topped with vanilla ice cream, drizzled with chocolate and whipped cream</i>	
	\$3.50
Ice Cream Bar <i>Chocolate and vanilla ice cream with variety of toppings to choose from</i>	
	\$3.75
Chocolate Fountain <i>Milk chocolate fountain with variety of things to dip, from chips to strawberries</i>	
	\$35.00
Cookies	
	\$35.00
Client can provide baked specialties	
<i>*There is a service charge for set-up display</i>	

*Photos available of dessert stations

Bar Options

CONSUMPTION BAR OR PATIO BAR

\$65.00

Bartender Fee 1/75 people

150 person minimum for patio bar

CONSUMPTION BAR OR PATIO BAR

Choice of two domestic draft beers and two house wines

4 Hours \$13.95 per person

Additional hour \$3.50 per person

STANDARD BAR

Choice of 2 domestic draft beers

Choice of 2 house wines

House Pour Liquor

(vodka, Rum, Gin, Whisky, Peach Schnapps)

4 Hours \$19.95 per person

Additional hour \$3.50 per person

PREMIUM BAR

Choice of 2 beers (Bottle or Draft)

Choice of 2 house wines

Premium Pour Liquors

(Absolute, Seagram VO, Old Grand Dad, Beefeater Gin, Malibu Rum, Bacardi Rum, Jim Beam, Jack Daniels, Dewers, Jose Cuervo, Kahlua, Amaretto, Watermelon Schnapps, peach Schnapps, Apple Schnapps, Blueberry Schnapps)

4 Hours \$22.95 per person
Additional hour \$3.50 per person

Linen Options

STANDARD LINENS

\$1.75 per person includes 3/4th table cloth

FULL LENGTH LINENS

60" table (8 per people) \$5.25 per person includes napkin of choice

72" table (10 per people) \$5.75 per person includes napkin of choice

CHAIR COVER

\$7.50 per person includes 3/4th tablecloth, napkin, and choice of color bow

PREMIUM LINENS

Includes full length tablecloth, chair cover, bow, and napkin

Choice of color and patterns

(There are many to choose from!!!)

60" Table \$12.50 per person

70" Table \$13.00 per person

Additional charges apply for rental of 70" Tables \$18.00 per table

Cocktail Tables available \$15.00 per table... Nice on the Patio**

