

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

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

Italian Antipasto

Assorted Pizza

Cheese, Cracker, &
Pepperoni

Fresh Vegetables

Fresh Fruit
(Seasonal)

Fresh Tomato Brochette

Cocktail Meatballs

Mini Potato Pancakes
(Applesauce & Sour
Cream)

Hand-Breaded Mushrooms

Hand-Breaded Mozzarella

Sausage Stuffed
Mushrooms

Crab Stuffed Mushrooms

Bacon Wrapper Scallops

Mini Crab Cakes

Coconut Shrimp

Iced Jumbo Shrimp
Cocktail

Vienna Cocktail Franks

Buffet Menu Options

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

Two Entrée

Three Entrée

Additional Entrée

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

Mixed Field Greens

PASTA SELECTION

Penne Pasta in Red or Marinara Sauce

Penne Pasta in Vodka Sauce Penne Pasta in Alfredo Sauce

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

Chicken Butter and Garlic
*Sautéed boneless tender, topped with a
fresh garlic butter sauce*

Stuffed Chicken Breast
*Traditional Bread Stuffing wrapped by a
boneless breast of chicken accented with
pan gravy*

Chicken Cordon Blue
*Ham and cheese wrapped by a boneless
breast of chicken accented with pan
gravy*

Chicken Parmesan
*Breast of chicken breaded and baked,
topped with homemade red sauce and
American cheese*

Chicken Franchise
*Egg battered chicken tender, sautéed in
a white wine lemon butter sauce*

Chicken Florentine

*Breast of chicken breaded and stuffed
with seasonal spinach topped with red
sauce and American cheese*

Chicken Marsala

*Sautéed boneless chicken tender, topped
with mushrooms in a Marsala wine
sauce*

Veal Parmesan

*Veal tenderloin breaded and baked,
topped with homemade red sauce and
American cheese*

Veal Franchise

*Egg battered veal tenderloin, sautéed in
a white wine lemon butter sauce*

Veal Marsala

*Sautéed veal tenderloin, topped with
mushrooms in a Marsala wine sauce*

Roast Beef Au Jus

*Tender Roast Beef Cooked Medium-
Well, rolled and topped with Au Jus*

Prime Rib

*Slow roasted, served with garlic,
rosemary Au Jus*

Friiled Filet Mignon

*Char- grilled beef tenderloin steak,
topped with homemade wine gravy.....
(all cooked medium well)*

New York Strip Steak

*Grilled strip loin steak, marinated in
herbs and olive oil
(all cooked medium well)*

Broiled haddock

*Haddock filet in a lemon butter
pepper white wine*

Stuffed Flounder

*Fillet of flounder stuffed with crab
meat baked in a butter white wine
sauce*

Baked Salmon

*Fillet of Salmon with a horseradish
her crust baked and drizzled with a
dill mustard*

Or

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

Sea Ball

**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

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

Undecorated Cake

Included in Buffet price

Decorated Sheet Cake

Wedding Cake

Client will meet with contracted bakery to decide on cake

Cupcake Tower

Brownie ala Mode

Homemade brownies, topped with vanilla ice cream, drizzled with chocolate and whipped cream

Ice Cream Bar

Chocolate and vanilla ice cream with variety of toppings to choose from

Chocolate Fountain

Milk chocolate fountain with variety of things to dip, from chips to strawberries

Cookies

Client can provide baked specialties

****There is a service charge for set-up display***

*Photos available of dessert stations

Bar Options

CONSUMPTION BAR OR PATIO BAR

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

STANDARD BAR

Choice of 2 domestic draft beers

Choice of 2 house wines

House Pour Liquor

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

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)

Linen Options

STANDARD LINENS

includes 3/4th table cloth

FULL LENGTH LINENS

60" table (8 per people) includes napkin of choice

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

CHAIR COVER

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

70" Table

Additional charges apply for rental of 70" Tables Cocktail Tables

available per table... Nice on the Patio**

