

299 PARAMUS ROAD
PARAMUS, NJ, 07652
PH: 201.652.0201
FAX: 201.652.2603
RESTAURANT@BIAGIOS.COM



ELEGANT BANQUETS & EVENTS

293 PARAMUS ROAD
PARAMUS, NJ, 07652
PH: 201.652.7900
FAX: 201.652.7902
CATERING@BIAGIOS.COM

Special Event Packages

4-hour event including Sit Down or Buffet

Custom designed Special Occasion Sheet Cake -or- Assorted Italian Pastries

Served with a selection of Coffees, Herbal Teas & Soda

Sit-Down Reception

Pasta Course

(Please choose one)

Rigatoni Plum Tomato Basil

Penne Vodka

Farfalle Pesto

*Lobster Ravioli with a Sherry Lobster Sauce

Salad Course

(Please choose one)

Mixed House Salad of Baby Greens

Classic Caesar

*Spinach and Walnut Salad with Bourbon Sugared Walnuts, Applewood smoked bacon,
Sundried Cherries, & Goat Cheese with Raspberry Vinaigrette

*Baby Arugula Salad with Radicchio, Bosc pear, farm fresh strawberries,
Ricotta salata with Truffle sherry vinaigrette

**Item may require price increase per person*

Entrees

(Please choose one from each category)
Served with Chef's Selection of Starch & Vegetables

Meat

Strip Loin Steak
Served with Wild Mushroom Cream Sauce

Braised Short Ribs
Overnight braised with Red Wine & Seasonal Root Vegetables

Prime Rib Au Jus (minimum 30 guests)

*Cheateaubriand of Beef with Carmelized onions Port Wine Sauce

*Grilled Filet Mignon with Portabella Peppercorn Cabernet Sauce

*Oreganato Crusted Rack of Lamb with Dijon Cream Sauce

Poultry

Herb Crusted Free Range Chicken Breast
Stuffed with Sundried Roasted Tomatoes, Farm Fresh Ricotta, and Spinach
Served with Cherry Tomato Basil Sauce

Chicken Breast ala Francese with Lemon White Wine Sauce

French Style Free Range Chicken Breast
Served with Pesto Cream Sauce

*Slow Roasted Organic Half Chicken
Served with Wild Mushroom Demi Glaze*

**Item may require price increase per person*

Seafood

Australian Sea Bass Stuffed with Shrimp, Roasted Peppers, Fresh Dill
With Seafood Saffron Cream Sauce

Filet of Salmon with Champagne & dill beurre blanc

*Roasted Chilean Sea Bass
Served with Lobster Sherry Cream Sauce*

*Oven Roasted Halibut
Served with Lobster Sherry Cream Sauce*

~ Vegetarian, Vegan & Kosher options available upon request ~

Additional Liquor Packages Available

Unlimited Bellinis & Mimosas

Unlimited Beer & Wine

Premium Open Bar

Top Shelf Open Bar

Champagne Toast

Run tab or Cash bar

**Item may require price increase per person*

Buffet Reception

(Minimum of 35 Adults)

Served with Salad, Dressings, & Bread

Choice of 2 pastas:

Penne Vodka

Tri-Color Tortellini Alfredo

Cavatelli Broccoli & Garlic

Stuffed Shells

Choice of 5 Additional entrees:

Eggplant Parmesan or Rollatini

Beef Burgundy with Noodles

Beef Stroganoff with Noodles

Sausage & Peppers with Rice

BBQ Baby Back Ribs

Pork Picatta or Marsala

Meat Paella

Chicken Francese, Parmesan or Marsala

Sesame Chicken

Salmon

Seafood Paella

Shrimp Scampi o/ Rice

Linguini with White Clam Sauce

Fried Calamari

*Cavatelli Broccoli Rabe & Sausage

* Braised Short Ribs

Served with Chef's Selection of Starch & Vegetables

**Item may require price increase per person*

Brunch Buffet Reception

(Minimum of 35 Adults)

Continental Breakfast including:

Greek Yogurt & Fruit Parfaits

Fruit Salad

Danishes, Muffins, Croissants

Bagels with cream cheese, jelly and butter

Choice of 6 Additional entrees:

French Toast

Pancakes

Waffles

Scrambled Eggs

Bacon/Sausage

Home Fries

Penne Vodka

Farfalle w/ Broccoli Garlic & Oil

Eggplant Parmesan

Chicken Francese or Marsala

Pork Piccata

Chicken Fingers/Fries

Chef Tended Omelette Station

**Item may require price increase per person*

Additional Items

Passed Hors D'oeuvres

A seasonal assortment exclusively prepared by our chefs and served butler style to your guests

Below is a sample menu:

Coconut Shrimp
Potato Puffs
Miniature Crab Cakes
Cocktail Franks
Scallops Wrapped in Bacon
Vegetable Egg Rolls
Chicken Quesadilla
Brie & Raspberry in Phyllo

Deluxe Cold Display

Salumeria Station, Variety of Assorted Season Fruits & Berries, Mozzarella salad,
Vegetable Crudites, Assorted Olives, Imported & Domestic Cheeses, Marinated Mushrooms,
Assorted Roasted Peppers, Orzo Salad, Eggplant Salad, Greek Cucumber Sauce,
Hummus, & Assorted Breads

Italian Table

(choice of 4)

Eggplant Rollatini
Fried Calamari
Hot & Sweet Sausage with Peppers & Onions
Sesame Chicken
Beef Stroganoff
Steamed Mussels Marinara
Stuffed Clams

**Item may require price increase per person*

Stuffed Mushrooms

Pasta Station

(choice of 2)

Vodka, Alfredo, Plum Tomato Basil

Pesto, Garlic & Oil

*Mushroom Risotto

Captain's Carving Station

(choice of 2)

Leg of Lamb

Roast Beef

Roast Loin of Pork

Baked Virginia Ham

Roasted Boneless Turkey Breast

*Organic Chicken

*Suckling Pig

*Whole Salmon

*Prime Rib

Seafood Display

Little Neck Clams, Blue Point Oysters, Shrimp Cocktail & Seafood Salad

*King Crab Legs, Maine Lobsters & Stone Crab Claws

**Item may require price increase per person*

**Additional Dessert Items*

**Tiered Trio Assortment of Italian pastries, Cannoli, & Fruit*

**The Terrace Signature Plated Trio of Desserts*

**Chocolate Fountain*

Accompanied by pineapples, strawberries, bananas, marshmallows, pretzels and more

**Ice Cream Station*

Accompanied by m&ms, chocolate & caramel syrups, whipped cream, crumbled oreo cookies, maraschino cherries and more

**Candy Buffet*

Assorted candies displayed beautifully in different containers with baggies to fill up and take home..what a treat!

**Flambe Station*

Bananas Foster and/or Cherries Jubilee Served with Ice Cream

**Waffle Station*

Fresh made waffles with assorted toppings

**Item may require price increase per person*