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ELEGANT BANQUETS & EVENTS

293 PARAMUS ROAD
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Shower Package

*Your special event is highlighted by these great services included with both the
Sit-down & buffet receptions:*

4 hour Reception including Sit Down, Lunch Buffet or Brunch Buffet

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

A Complimentary Bowl of Champagne Punch

Selection of Coffees, Herbal Teas & Soda

Choice of Linens

Bridal or Mommy-to-be Chair

Wishing Well

**Item may require price increase per person*

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 trevisano, Wild Berries, and Parmesan cheese
Served with White Balsamic 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)

*Chateaubriand of Beef with Caramelized 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 Pesto Cream Sauce

Chicken Breast ala Francese with Lemon White Wine Sauce

French Style Free Range Chicken Breast

Served with Cherry Tomato Basil Sauce

*Slow Roasted Organic Half Chicken

Served with Wild Mushroom Demi Glaze*

**Item may require price increase per person*

Seafood

Australian Sea Bass

With Maryland Crabmeat Stuffing & Lemon Beurre Blanc

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 Wine

Bottles of Wine

Pitchers of Sangria

Champagne Punch

**Item may require price increase per person*

Lunch Buffet Reception

Minimum of 35 Adults

Up to 1 ½ Hour Unlimited Buffet

(To Be Consumed on Premise Only. Take-away food not available)

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

Pork Marsala

Meat Paella

Chicken Francese

Chicken Parmesan

Chicken Marsala

Sesame Chicken

Salmon

Seafood Paella

Shrimp Scampi over Rice

Linguini with White Clam Sauce

Fried Calamari

Served with Chef's Selection of Starch & Vegetables

**Item may require price increase per person*

Brunch Buffet Reception

Minimum of 35 Adults

Up to 1 ½ Hour Unlimited Buffet

(To Be Consumed on Premise Only. Take-away food not available)

Continental Breakfast

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*