

PARADISO RISTORANTE

One Oxford Centre, Level Three

301 Grant Street

Downtown Pittsburgh, PA 15219 (412) 392 -0225

Congratulations on Your Recent Engagement! You are entering an Unforgettable Period of your Life and Paradiso Ristorante is ready to help you prepare for your Special Day. Your Host Gualberto Carhuaslla has more than 20 years of experience as Banquet Manager at Pittsburgh's Hyatt Regency Hotel and the Marriott City Center. His Expertise Will Ensure a Perfect Day for each Bride and Groom and their Guests.

Every Paradiso Wedding Reception Package includes:

- Two Elegant Displays of Cold Appetizers
- A White Glove Tray Pass from our Hors d'oeuvres Menu
 - with your choice of Four Selections
- A Four Course Plated Dinner OR an Elegant Buffet Dinner
 - Four Hours of Open Bar Service
(First Hour is Cocktail Reception and Three Hours Follow Dinner)
Includes Call Brand Liquors, Wine, Beer, Soft Drinks and Bottled Water
- A Light Sparkling Wine Toast for All Guests
- Your Custom Designed Wedding Cake -
Includes Cake Cutting and Service
- Floor Length Table Linens in White or Ivory
Mirror and Four (4) Votive Candles Per Table
Set Up of Favors and Name Cards
 - Cake Table and Gift Table
 - Wooden Dance Floor
- **Parking Validation for All Guests in the One Oxford Centre Garage, On Site**
 - Restaurant is Accessible For the Disabled
 - Banquet Manager Present During Your Reception

We are Happy To Accommodate Your Special Requests and Preferences!

PARADISO RISTORANTE WEDDING COCKTAIL RECEPTION

One Hour of Cocktails (Open Bar) Featuring Two Attractive Cold Appetizer Displays:

Fresh Garden Crudites: An Elaborate Presentation of Crisp Vegetables
With Two Dipping Sauces

International Cheese Display: An Artistic Selection of Imported and Domestic Cheeses,
with fresh French Bread and Gourmet Crackers. Decorated with Fruit in-Season

White Glove Tray Pass: Choose Four (4) of the Following Hors d'Oeuvre
to Delight Your Guests

HOT	COLD
Quiche Lorraine	Smoked Salmon on Russian Black Bread
Spanikopita	Roma Tomato Bruschetta
Mini Beef Wellington	Strawberry With Brie Cheese
Vegetable Spring Rolls	Petite Puff Pastry Cup with Crabmeat Cocktail
Sausage Stuffed Mushrooms	Salmon Mousse on Cucumber Slices

ADDITIONAL APPETIZER SELECTIONS Available at \$4.00 For Each Piece

Miniature Maryland Crab Cakes - Baby Lobster Tails on a Skewer
Coconut Encrusted Jumbo Shrimp with a Mango Chutney
Grilled Lamb Chop Lollipops with a Mint and Rosemary Butter

PARADISO BUFFET OR SIT DOWN MENU

FIRST COURSE (Your Choice of One)

Paradiso Italian Wedding Soup- Chicken Broth, Miniature Meatballs, Spinach, Eggs and Pastini Pasta

Roasted Red Pepper Bisque- A Creamy Soup featuring Vine-ripened Tomatoes, fresh Basil and Roasted Red Peppers

Prosciutto and Melon- Garden fresh Melon wrapped in fragrant Parma-style Prosciutto Ham

Penne Pasta Napolitano- Pasta topped in a light sauce made with Roma Tomatoes, Basil, Garlic and Olive Oil

AVAILABLE FOR AN ADDITIONAL CHARGE:

Grilled Portobello and Vegetable Napoleon \$2 each
Lobster Bisque - Creamy Seafood Soup with a splash of Sherry and a dollop of Whipped Cream \$3 each
Jumbo Shrimp Cocktail, each with Three Jumbo Shrimp \$5 each

PARADISO BUFFET OR SIT DOWN MENU

SALADS COURSE (Select One)

Caesar Salad- Crisp Romaine Lettuce, Croutons, Slivers of Parmesan Cheese and Our Classic Caesar Dressing

Paradiso Salad- Romaine Lettuce with toasted Walnuts, Pears, Bleu Cheese and Champagne Vinaigrette Dressing

Salad Maison- Mescaline Greens, Romaine Lettuce, Cucumber, Tomato Wedge, Red Onion,
Black Olives and Chickpeas with Your Choice of **Two** Salad Dressings:

Buttermilk Ranch, Balsamic Vinaigrette, Bleu Cheese, Raspberry Vinaigrette
or Italian Vinaigrette Dressing

PARADISO RISTORANTE PLATED ENTRÉE SELECTIONS (Select Two Entrees)

Tuscan Chicken- Breast of Chicken stuffed with Fresh Mozzarella Cheese and oven-baked, laid on a
bed of roasted Tomatoes and Topped with a Basil Cream Sauce \$65

Chicken Piccata - Chicken Breast sautéed with Capers, Fresh Mushrooms and Lemon Juice in a
Chardonnay Wine Sauce \$66

Chicken Prosciutto - Chicken Breast Medallions served Romano Style, stacked with thinly sliced Italian
Prosciutto Ham and Mozzarella Cheese, baked and finished with a brown Butter Sauce \$68

Tenderloin of Beef - Sliced Roasted Tenderloin finished with a Green Peppercorn Demi-Glace Sauce
\$74

Filet of Beef- An 8 oz. herb-encrusted Filet, broiled and finished with a Cremini Mushroom Bordelaise
Sauce \$76

Black and Bleu Beef - Grilled Medallions of Filet topped with a rich compound Butter made with
Maytag Bleu Cheese \$74

Chesapeake Orange Roughy- Baked Filet of Orange Roughy topped with a Bay Shrimp Sherry Cream
Sauce \$70

Snapper Pescadori- Grilled Red Snapper topped with Bay Shrimp in a rich Garlic Butter Sauce \$72

Classic Poached Fillet of Salmon- Laced with a Lemon Dill Cream Sauce \$70

Vegetable Napoleon- Asparagus, Zucchini, Green Peppers and Mushrooms, grilled and stacked inside
a Puff Pastry Shell. Served with Lemon Garlic Aioli Sauce \$64

Penne Pasta Primavera- Whole Wheat Penne Pasta tossed with an array of seasonal Vegetables
seasoned with Garlic and Fresh Herbs in Extra Virgin Olive Oil \$64

All Entrees Are Accompanied By Chef's Selection of Potato or Rice, Seasonal Fresh Vegetables, Bakery Fresh Rolls and Creamery Butter.
Freshly Brewed Colombian Coffee and Decaf Coffee, Hot Tea and Iced Tea

Please add a 20% Service Charge and the current Applicable Sales Tax of 7%

PARADISO RISTORANTE - THE PERFECT PAIRING

Special Selections For the Discriminating Couple

Filet & Shrimp -Six oz. grilled Filet of Beef with a roasted Shallot Demi-Glace,
paired with three grilled Shrimp in Garlic Butter \$78

Filet & Salmon - Six oz. grilled Filet of Beef, topped with a dab of Boursin
Cheese, paired with a Fillet of Pecan Crusted Salmon in a Mango Sauce
\$78

Filet & Crab Cake - Six Oz. broiled Filet of Beef with a roasted Shallot
Demi-Glace, paired with a baked Maryland Crab Cake with a
fresh Citrus Butter \$80

Chicken & Salmon - A Baked Breast of Chicken stuffed with Spinach and Cheese, paired with a pan-seared Salmon Fillet in a garlic Cream Sauce \$75

Chicken & Shrimp - A sautéed Chicken Breast paired with Three Broiled Shrimp topped with seasoned Bread Crumbs and Baked until Golden Brown \$76

**Enhance Your Reception Dinner
With Paradiso's House Wine Service**

(1 Glass Red or White Wine Per Person) \$5 (2 Glasses Red or White Per Person) \$10

Children's Menu (For Guests Under 12 Years of Age)
Fresh Fruit Cup, Chicken Fingers or Cheeseburger,
French Fries, Wedding Cake, Milk or Soft Drink \$17.95

Dessert:

Your Traditional Wedding Cake Will Be Cut and Served

All Entrees Are Accompanied By Chef's Selection of Potato or Rice,
Seasonal Fresh Vegetables, Bakery Fresh Rolls and Creamery Butter. Freshly Brewed
Colombian Coffee and Decaf Coffee, Hot Tea and Iced Tea

Please add a 20% Service Charge and the current Applicable Sales Tax of 7%

PARADISO BUFFET SERVICE

**Your choice of plated Appetizer and Salad are first served at the tables.
Then your Guests will be escorted to the Buffet Table for the Main Entrées.
Wedding Cake will be served for Dessert.**

ENTRÉE SELECTIONS

(Choose Two Entrees \$76) (Choose Three Entrees \$80)

Chicken Marsala - Sauteed with fresh Mushrooms, enhanced with a Marsala Wine Sauce

Tuscan Chicken - Breast of Chicken stuffed with Fresh Mozzarella Cheese and oven-baked,
laid on a bed of roasted Tomatoes and Topped with a Basil Cream Sauce

Salmon Medallions- Served with Sauteed Spinach and a Lemon Dill Sauce

Crab Meat Stuffed Sole - in a Sherry Cream Sauce

Braised Beef Tips- with Mushrooms and Shallots in a Brown Sauce, served over Egg Noodles

Sliced Roast Sirloin of Beef - with a Demi-Glace Sauce

Vegetables/Starches (Your Choice of Three)

Stir-Fried Julienned Vegetable Medley - Sautéed Snap Peas and Carrots

Steamed Broccoli Spears - Green Beans with Bacon and Onions

Garlic and Herb-Roasted Red Skinned Potatoes - Rice Pilaf

Twice Baked Potatoes - Penne Pasta with Marinara or Alfredo Sauce

Your Traditional Wedding Cake will be Cut and Served for Dessert

Children's Menu (For Guests Under 12 Years of Age)

Fresh Fruit Cup, Chicken Fingers or Cheeseburger,

French Fries, Wedding Cake, Milk or Soft Drink \$17.95

All Buffet Dinners Include Dinner Rolls and Butter,
Freshly brewed Colombian Coffee, Tea, Decaffeinated Coffee

Please add 20% Service Charge and Pennsylvania Sales Tax of 7%

Bar Options

Your Wedding Package (Call Brands) Includes the following:

Smirnoff Vodka, Gordon's Gin, Jim Beam Bourbon,
Grant's Scotch, Canadian Club Whiskey, Bacardi Rum,
Cuervo Gold Tequila, Assorted Domestic Beers, White Zinfandel Wine,
Chardonnay Wine, Merlot, Cabernet Sauvignon,
Soft Drinks and Bottled Water

Your Top Shelf Wedding Package (an additional \$4 per person) Includes the following:

Stolichnaya Vodka, Tangueray Gin, Jack Daniels Bourbon,
Dewar's Scotch, Seagram's VO Whiskey, Cuervo 1800 Tequila
Captain Morgan Rum, Assorted Domestic and Imported Beers,
White Zinfandel Wine, Chardonnay Wine, Merlot, Cabernet Sauvignon,
Soft Drinks and Bottled Water

Your Super Premium Wedding Package (an additional \$6 per person) includes the following:

Grey Goose Vodka, Tangueray 10, Knob Creek Bourbon,
Chivas Scotch, Crown Royal Whiskey, Cuervo 1800 Tequila,

Captain Morgan Rum. Assorted Domestic and Imported Beers,
Pinot Noir Wine, Pinot Grigio, White Zinfandel,
Chardonnay, Merlot, Cabernet Sauvignon,
Soft Drinks and Bottled Water

**Enhance Your Reception Dinner
With Paradiso's House Wine Service**

(1 Glass Red or White Wine Per Person) \$5 (2 Glasses Red or White Per Person) \$10

Still Celebrating?

One additional hour for your Call Brands Package is \$3 per person;
for Top Shelf, \$5 per person; for Super Premium, \$7 per person .

Banquet Manager will take a Head Count to ensure Accuracy