

DiBurros

Function Facility



Your hosts, **Bob and David DiBurro**, will see that your occasion gets special attention, and they will do everything to make it a total success!

Please keep in mind that we do all types of functions as well as **Weddings**. We also do:
Breakfasts, Luncheons, Corporate Meetings, Anniversary Parties, Retirement Parties, Birthday Parties, Bridal & Baby Shower Brunches, Class Reunions, Bereavement Dinners, Proms, Family Reunions and Christmas Parties.

If we can be of any assistance to you, or if you have any questions regarding this menu, please feel free to give us a call. You can reach us at **978-372-0441**, or visit us on our website at: **www.diburros.com**. If you're not familiar with our facility and you would like to take a look at what we have to offer, our office is open daily from 9:00am to 4:30pm, Monday through Friday, or call to set up an evening or weekend appointment.

Mailing Address

**P.O. Box 8227
Haverhill, MA 01835**

978-372-0441

**Email: diburros@aol.com
Web Site: www.diburros.com**

COCKTAIL FOUNTAINS & HORS D'OEUVRES

YOU HAVE YOUR CHOICE OF TWO FOUNTAINS:

White Wine, Margarita, Cosmo, Madras, Cape Codder,
Strawberry Daiquiri, Hawaiian Sea Breeze or Apple Martini

HORS D'OEUVRES SERVED BUTLER STYLE WITH FOUNTAINS

Chicken Tenders • Stuffed Mushrooms

A Display of Assorted Cheeses and Crackers • Fresh Vegetables with Dip

Price: \$12.50 per person, per hour, plus tax and service charge. Includes Fountains and Hors D'oeuvres.

***Additional Hors D'oeuvres may be purchased to add to the Hors D'oeuvres served.**

#1 HORS D'OEUVRES

Price includes all of the eight Hors D'oeuvres listed below.

Crab Rangoon • Chicken Tenders • Arancini Balls

Stuffed Mushrooms • Fried Ravioli • Miniature Vegetable Spring Rolls

A Display of Assorted Cheeses and Crackers

Fresh Vegetables with Dip

Hors D'oeuvre packages served in addition to dinners only.

Price: \$13.25 per person, per hour, plus tax and service charge.

#2 HORS D'OEUVRES

Price includes all of the eight Hors D'oeuvres listed below.

Fried Shrimp • Arancini Balls • Sesame Chicken

Stuffed Mushrooms • Spanakopita • Tenderloin Tips, Teriyaki Style

A Display of Assorted Cheeses and Crackers • Fresh Vegetables with Dip

Hors D'oeuvre packages served in addition to dinners only.

Price: \$14.25 per person, per hour, plus tax and service charge.

PASTA STATION

(CHOICE OF TWO)

Tortellini Alfredo • Shrimp Scampi Served Over Linguini • Penne Pasta Marinara

Pasta Station is available for an additional \$2.00 per person, plus tax and service charge,

added to any of the Hors D'oeuvre packages listed above.

*ADDITIONAL HORS D'OEUVRES MAY BE ADDED TO ALL HORS D'OEUVRES PACKAGES LISTED ABOVE:

Tomato and Mozzarella Skewer 2.00 per person plus tax and service charge

Crab Rangoon 2.00 per person plus tax and service charge

Scallops Wrapped in Bacon 2.25 per person plus tax and service charge

Skewered Tenderloin Tips 2.25 per person plus tax and service charge

Coconut Shrimp 3.00 per person plus tax and service charge

CASH BAR - OPEN BAR:

Open Bar is available for a specified time or for a specified dollar amount.

Open Bar prices are available upon request.

The bar will close 15 minutes prior to the end of your event.

All liquor must be purchased on the premises, No alcoholic beverages as favors please.

Banquet Menu

FAMILY STYLE DINNERS

Roast Prime Tenderloin of Beef, with Mushroom Gravy	43.50
Roasted Top Sirloin of Beef, with Mushroom Gravy	41.00
New England Baked Haddock, with a Buttery Cracker Crumb Topping	41.50
Honey Baked Ham, with Pineapple Sauce	38.00
Italian Style Chicken Cutlet Parmigiana with Ziti	37.50

CHOICE OF ONE or in COMBINATION with your choice of one of the following:

Chicken Cordon Blue, Stuffed Boneless Breast of Chicken, Apple Cranberry Stuffed Chicken, Chicken Marsala, Chicken Picatta or Sliced Vermont Turkey with Traditional Homemade Stuffing

ITALIAN FESTIVAL

Minestrone Soup, Antipasto Salad, Chicken Parmigiana, Veal Marsala or Veal Picatta and Ziti with our delicious homemade sauce. Served Family Style 41.50

INDIVIDUALLY SERVED DINNERS

LOBSTER TAIL, WITH PETITE FILET MIGNON MARKET PRICE

Baked Stuffed Jumbo Shrimp and Filet Mignon	50.00
Garlic Basil Marinated Shrimp Skewer & Filet	48.00
Filet Mignon	48.00
Roast Prime Rib of Beef, Slow Roasted with Au Jus	43.50
Baked Stuffed Jumbo Shrimp (3 Jumbo Shrimp Topped with Seafood Stuffing)	40.00
New England Baked Haddock with a Buttery Cracker Crumb Topping	39.00
Chicken Cordon Bleu, Filled with Mild Cheddar Cheese & Imported Ham	37.50
Apple Cranberry Chicken, Roasted Chicken Breast with Apple and Dried Cranberry Stuffing	37.00
Stuffed Boneless Breast of Chicken, with White Wine Sauce	37.00

(An additional charge of \$1.00 would apply if you order two different entrées from our individually served dinners.)
For your Vegetarian Guest, we offer a Baked Eggplant Marinara.

Included with your served entrée is your choice from the following:

Appetizers

Refreshing Lemon or Raspberry Sorbet with Garnish
Cream of Broccoli Soup • Chicken and Rice Soup • Minestrone Soup

Salad

Fresh Garden Salad, Served Family Style with DiBurro's Famous Salad Dressing

Potatoes choice of one

Baby Whole Oven Browned • Roasted Red Bliss • Homemade Mashed • Garlic Mashed • Rice Pilaf
Baked Potato (Served with Individual Dinners Only)

Vegetables choice of one

Honey Glazed Carrots • Fresh Carrots with Pea Pods • Seasonal Vegetable Medley
Fresh Green Beans • Brussel Sprouts

Desserts choice of one

Your Wedding Cake Served with our Ice Cream • Strawberry or Chocolate Sundaes • Chocolate Brownie Sundae
Apple Crisp Topped with Vanilla Ice Cream • French Chocolate Mousse with Whipped Cream

No Cake Cutting Fee

Freshly Brewed Premium Roast Coffee or Decaffeinated Coffee, Tea or Milk

Please add Current Massachusetts State Tax (7%) and Service Charge (20%)
Service Charge includes Gratuity

Linen

SELECTION OF TABLECLOTH COLORS: White • Champagne

SELECTION OF NAPKIN COLORS: White • Champagne • Light Blue • Royal Blue • Burgundy • Pink
Dusty Rose • Forest Green • Red • Peach • Sea Foam Green • Black • Teal • Violet • Purple • Fuchsia
Silver • Gold • Sandalwood • Brown • Landscape • Burnt Orange

Chiavari Chairs are included with all Banquet Menu Weddings

Dinner Menu

Served Monday, Tuesday, Wednesday or Thursday Evenings Only.

Choice of Two:

Baked Stuffed Breast of Chicken

Boneless Breast of Chicken Filled with a Traditional Seasoned Bread Stuffing & Served with a White Wine Sauce

Homemade Italian Style Chicken Cutlet with Ziti

Chicken Cutlet Topped with DiBurro's Tomato Sauce & Mozzarella Cheese

Chicken Cordon Bleu

Boneless Breast of Chicken Filled with Mild Cheddar Cheese & Imported Ham

Chicken Provencal

Boneless Breast of Chicken Topped with Chopped Tomatoes and Fresh Basil

Chicken Florentine

A Blend of Fresh Spinach, Onions & Cheese in a Boneless Breast of Chicken & Served with a White Wine Sauce

***Roasted Top Sirloin of Beef**

Served with Mushroom Gravy

***Marinated Steak Tips**

Served with Sweet Onions & Peppers

***Boston Baked Haddock**

With Seasoned Crumbs

Price: \$28.50 plus 20% Service Charge and 7% Meal Tax

***Add an additional \$1.00 per person for the Roasted Top Sirloin of Beef
and Baked Haddock Dinners. Add \$2.00 per person for the Steak Tips.**

For the Vegetarian Guest we offer a Baked Eggplant Marinara

Above Dinners Served with Fresh Garden Salad and Bread & Butter

Choice of Homemade Mashed Potatoes, Garlic Mashed Potatoes, Roasted Red Bliss Potatoes or Rice Pilaf

Choice of Green Beans, Sweet Peas with Mushrooms or Carrots with Pea Pods

Choice of Apple Crisp with Whipped Cream, Chocolate Brownie Sundae, or
French Chocolate Mousse with Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

Minimum 50 Guests

A Little Something Before Dinner

Cheese and Crackers

- Display of Assorted Cheeses and Classic Crackers with Fresh Seasonal Fruit 6.00 per person
Combination of Cheese and Crackers, Fresh Vegetables and Dip,
and Marinated Eggplant with French Stick Rounds 7.00 per person

Dinner Enhancements

- Shrimp Cocktail, 4 Gulf Shrimp served with Tangy Cocktail Sauce and Lemon Garnish 5.25 per person
Penne Pasta Course - Served Al Dente and Family Style with DiBurro's Traditional Tomato Sauce 3.00 per person
Italian Wedding Soup, with Italian Meatballs, Orzo, Chopped Egg, Onion & Celery 3.00 per person
End of Reception Coffee Station with Mini Pastries 5.25 per person
End of Reception Coffee Station 2.00 per person
Fresh Strawberry, Dipped in Chocolate and Served with Dessert 2.00 per person
Candy Buffet (If using an outside candy company a \$100.00 set up fee would apply) 6.00 per person

Late Night Snacks

- Pizza Station - Homemade Cheese and Pepperoni Pizza 4.00 per person
Burger Station - Burger Sliders, Served with all the Fixings 5.00 per person
French Fry Bar - added to late night snacks above 2.75 per person

PLEASE INFORM YOUR HOST IF YOUR GUESTS HAVE A FOOD ALLERGY

Wine

- White Zinfandel, Chardonnay, Pinot Grigio Wine or Champagne Toast . . . 3.50 per person
Bottles of Red or White Wine 30.00 per bottle

- Bottles of Red and/or White Wine may be served during dinner
or placed on each table 30.00 per bottle

Outdoor Gardens

Outdoor Gardens are Available for Wedding Ceremonies and Photographs.

*We have lovely outdoor gardens and deck areas
for both the Tiffany Room and the Stardust Ballroom.*

THERE IS NO FEE FOR AN ON SITE CEREMONY OR CEREMONY REHEARSAL.

White garden style chairs are available for rental \$2.75 per chair.

Bridal Suite

**Bridal Suite and Grounds are available one hour before the Ceremony time,
so that you and your Bridal Party can dress and prepare for the ceremony.**

Financial Information

DEPOSITS

A \$1200.00 deposit is required for the Ballroom and Tiffany Room.

All deposits are deducted from the final invoice.

Dates are not confirmed until the deposit is received.

If mailing in your deposit, please mail it to P.O. Box 8227, Ward Hill, MA 01835

Deposits are NON-REFUNDABLE.

RENTAL CHARGES - Saturday Evenings

Ballroom – Has a minimum of 175 guests, if less there is a Hall Rental of \$1200.00

Tiffany Room – Has a guest minimum of 100, if less \$1200.00 Hall Rental would apply.

Friday Evening, Saturday Daytime and Sunday Hours

The minimum in the Ballroom is 150 guests & 75 guests in the Tiffany Room

Hall Rental or Minimum guest charge is at the discretion of management

QUOTES AND GUARANTEE

Please notify us 7 days prior to date booked with the actual number of guests attending.

Billing will be based on the count we have at that time.

You may add to this count, but you may not deduct.

Final pricing quoted 60 days prior to function.

SEATING

Our prices are based on ten guests at each table.

If you desire eight guests at each table, please add \$1.00 per person.

Extra settings, tablecloths and staff precipitate this additional charge.

PAYMENT

Payment in full is due on the Monday before the function.

Please call our office on Monday for the total amount of your invoice.

Cash, certified check or credit card.

TENTATIVE BOOKINGS

We hold tentative bookings for one week only.

At the end of seven days, if you have not provided a deposit, the date will be released to other inquiries.

CONFIRMATIONS

Once we have received a deposit on the room we mail out a Letter of Confirmation.

ROOM AVAILABILITY

Monday - Friday Evenings: Anytime • Saturday: 10am to 4:30pm

Saturday Evenings: 6pm to Midnight • Sunday: Any Six (6) hour period.

There will be a charge of \$400.00 if you add an additional hour to your function.

NO BEADS, GEM STONES OF ANY KIND, CONFETTI, GLITTER, ETC.

ALL DECORATIONS MUST BE PREAPPROVED BY MANAGEMENT

Finding Us Is Easy

Exit 44A on Rte. 93 to Rte. 495

From Route 495 take Exit 48 (Ward Hill-Bradford Route 125). Follow road straight through 3 sets of traffic lights.

We are located 300 yards on the right directly after the Cederdale Athletic Club.

Route 125 • 887 Boston Road • P.O. Box 8227 • Ward Hill, MA 01835

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