



## LUNCH PACKAGE

\$25.99 per guest

Start Time between 11:30am – 2:00pm

Event not to exceed 3 hours

Our freshly baked homemade breads and rolls are served to all your guests.

## SALAD

Each guest will be offered a tossed garden salad tossed with our homemade honey balsamic vinaigrette.

*\*You may substitute Caesar Salad or Greek Salad for an additional \$2.00 charge per guest*

## ENTREES

Includes a selection of 3 entrée choices for your guests  
Each entrée will include a vegetable and rice pilaf or side of capellini pasta

*\*Specialty Entrees are available for an additional Charge*

## BEVERAGES

Soft Drinks will be offered throughout the entirety of your event.

Coffee and tea will be offered with dessert

## DESSERT

Vanilla or chocolate Buttercream layer cake will be served to each of your guests to enjoy.

*\*Specialty cake is available for an additional \$2.99 per guest.*

*Choice of : Homemade Cheesecake, Chocolate Mousse Cake, Carrot Cake,  
Red Velvet or Lemon Raspberry*

Please note that a deposit is required to reserve your date.

Final Payment is due on the day of event.

Gratuity for servers is not included in package.

Gratuity will be left to your own discretion

Sales tax will be added to the final bill.

7W Route 70 • Cherry Hill, NJ 08002 • 856-428-4808 • fax 856-428-5787

[www.ponzios.com](http://www.ponzios.com)

## **POULTRY ENTREES**

|                    |   |
|--------------------|---|
| CHICKEN PARMIGIANA | Breaded and fried, topped with tomato sauce and mozzarella cheese   |
| CHICKEN FRANCAISE  | Dipped in egg & cheese, finished with a lemon white wine sauce      |
| CHICKEN PICATTA    | Sauteed with capers then finished with a white wine sauce           |
| CHICKEN MARSALA    | Prociutto, mushrooms and shallots, finished in a marsala demi glace |
| ROAST TURKEY       | Roasted turkey served with our homemade stuffing and turkey gravy   |

## **SEAFOOD ENTREES**

|                      |  |
|----------------------|--|
| BROILED SALMON       | Broiled "center-cut" salmon, finished with a lemon butter sauce  |
| BROILED SALMON CAKES | Fresh salmon with sauteed onions and fresh dill                  |
| TILAPIA MONGORLE     | Parmesan encrusted tilapia complemented with a lemon caper sauce |
| FLOUNDER ATHENIAN    | Panfried, finished with white wine, lemon & greek oregano        |

## **PASTA & VEGTARIAN ENTREES**

*v- vegetarian*

|                     |   |
|---------------------|---|
| PENNE ALLA VODKA    | Parmesan tomato cream sauce with a touch of vodka                   |
| STUFFED RIGATONI    | Stuffed with ricotta cheese, finished with a tomato cream sauce     |
| EGGPLANT PARMIGIANA | Breaded and fried, topped with tomato sauce and mozzarella cheese   |
| EGGPLANT ROLLANTINI | Filled with Ricotta Cheese, topped with tomato sauce and mozzarella |

## **SANDWICHES**

*All sandwiches will be served with French fries in place of vegetable*



|              |   |
|--------------|---|
| CHEESEBURGER | "Certified Angus Beef" burger, american cheese, bacon, lettuce & tomato     |
| TURKEY CLUB  | Freshly roasted turkey layered with crispy bacon, lettuce, tomato and toast |

## **SPECIALTY ENTREES** ( An additional \$20.00 per guest for specialty entrees )



|                     |   |
|---------------------|---|
| PRIME RIB           | "Certified Angus Beef" Ribeye Slowly Roasted to perfection                    |
| BROILED CRAB CAKES  | Our signature crab cakes made with jumbo lump crab meat                       |
| CAPELLINI DIMITRIOS | Jumbo lump crabmeat sautéed with diced tomato, basil and EVOO                 |
| STUFFED FLOUNDER    | Broiled tender filet of flounder stuffed with our signature crab meat filling |
| STUFFED SALMON      | Broiled "center-cut" salmon stuffed with our signature crab meat filling      |

## **APPETIZERS *family style***

*Each platter serves 5 guests*

|                       |   |
|-----------------------|---|
| MINI CRAB CAKES       | Ten Mini signature jumbo lump crab cakes served with cocktail sauce \$60    |
| CLAMS CASINO          | Ten Top neck clams with our traditional casino filling \$25                 |
| MOZZARELLA STICKS     | Ten Italian breaded fried mozzarella sticks served with marinara sauce \$20 |
| PANZAROTTI            | Ten "Original Tarantini" filled with mozzarella cheese & tomato sauce \$25  |
| CHEESE STEAK EGGROLLS | Ten Eggrolls filled with Sliced steak, mozzarella cheese and onions \$40    |
| BUFFALO WINGS         | Ten wings smothered in a buffalo sauce, with bleu cheese dressing \$20      |
| CRISPY TEMPURA SHRIMP | Ten Shrimp dipped tempura batter & crunchy rice flour \$40                  |
| FRIED CALAMARI        | Seasoned with freshly squeezed lemon, salt and greek oregano \$25           |



## **DINNER PACKAGE**

**\$29.99 per guest**

Start Time between 5:00pm – 7:00pm

Event not to exceed 3 hours

Our freshly baked homemade breads and rolls are served to all your guests.

### **SALAD**

Each guest will be offered a tossed garden salad tossed with our homemade honey balsamic vinaigrette.

*\*You may substitute Caesar Salad or Greek Salad for an additional \$2.00 charge per guest*

### **ENTREES**

Includes a selection of 3 entrée choices for your guests

Each entrée will include a vegetable and rice pilaf or side of cappellini pasta

*\*Specialty Entrees are available for an additional Charge*

### **BEVERAGES**

Soft Drinks will be offered throughout the entirety of your event.

Coffee and tea will be offered with dessert

### **DESSERT**

Vanilla or chocolate Buttercream layer cake will be served to each of your guests to enjoy.

*\*Specialty cake is available for an additional \$2.99 per guest.*

*Choice of : Homemade Cheesecake, Chocolate Mousse Cake, Carrot Cake,  
Red Velvet or Lemon Raspberry*

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| CHICKEN FRANCAISE  | Dipped in egg & cheese, finished with a lemon white wine sauce      |
| CHICKEN PICATTA    | Sauteed with capers then finished with a white wine sauce           |
| CHICKEN MARSALA    | Prociutto, mushrooms and shallots, finished in a marsala demi glace |
| ROAST TURKEY       | Roasted turkey served with our homemade stuffing and turkey gravy   |

## **SEAFOOD ENTREES**

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| BROILED SALMON CAKES | Fresh salmon with sauteed onions and fresh dill                  |
| TILAPIA MONGORLE     | Parmesan encrusted tilapia complemented with a lemon caper sauce |
| FLOUNDER ATHENIAN    | Pan Fried, finished with white wine, lemon & greek oregano       |

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*v- vegetarian*

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|---------------------|---|
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| STUFFED RIGATONI    | Stuffed with ricotta cheese, finished with a tomato cream sauce     |
| EGGPLANT PARMIGIANA | Breaded and fried, topped with tomato sauce and mozzarella cheese   |
| EGGPLANT ROLLANTINI | Filled with Ricotta Cheese, topped with tomato sauce and mozzarella |

## **SPECIALTY ENTREES** ( *An additional \$20.00 per guest for specialty entrees* )



|                     |   |
|---------------------|---|
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| STUFFED FLOUNDER    | Broiled tender filet of flounder stuffed with our signature crab meat filling |
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## **APPETIZERS *family style***

*Each platter serves 5 guests*

|                       |   |
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| BUFFALO WINGS         | Ten wings smothered in a buffalo sauce, with bleu cheese dressing \$20      |
| CRISPY TEMPURA SHRIMP | Ten Shrimp dipped tempura batter & crunchy rice flour \$40                  |
| FRIED CALAMARI        | Seasoned with freshly squeezed lemon , salt and greek oregano \$25          |



## **BREAKFAST PACKAGES**

All Breakfast Packages include Freshly Brewed Coffee and Hot Tea

### **Continental Breakfast**

*Great for Private Meetings*

\$12.99 per guest

Includes fresh-cut fruit salad, Fresh bagels with cream cheese and an assortment of homemade danish, muffins and cold cereal

### **Traditional Breakfast**

*Great for family get togethers, showers or group outings*

\$13.99 per guest

### **Scrambled Eggs**

with fresh cut home fries and toast

### **Hotcakes**

### **French Toast**

*-All items above includes crispy bacon or Sausage-*

### **Enhanced Choices**

*( An additional \$3.99 per guest for specialty additions )*

|                             |   |
|-----------------------------|---|
| <b>Nova Salmon Platter</b>  | Smoked Salmon, tomato, onions, capers, bagel and cream cheese |
| <b>Whitefish Platter</b>    | Smoked Whitefish Salad, tomato, onions, bagel & cream cheese  |
| <b>Danish &amp; Muffins</b> | An assortment of fresh baked breakfast treats                 |

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## **PACKAGES**

### **BREAKFAST**

\$10.99 per guest

Mimosas, Bloody Mary's, Screwdrivers, Fuzzy Navels or Poinsettias

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### **Wine and Beer**

\$10.99 per guest

House Wines and Domestic Draft Beer

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### **Liquor, Wine and Beer**

\$14.99 per guest

Cocktails, House Wines and Beer  
*( Top Shelf Not Included )*

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### **Ultimate Package**

\$19.99 per guest

Open Bar

## **LINENS**

*We would be delighted to provide your event  
with linens of your color choice*

\$2.00 per guest

Includes Table Cloths and Napkins

***Please allow 48 hours notice***