

Private Events

We have created a comfortable and modern environment for you to host your next family party, baby or bridal shower, rehearsal dinner, fundraiser, business meeting, civic gathering or corporate party. Whether you prefer the 1952 Room or the lanes as the location of your next event, we will make sure every detail is perfect. With over 71 years experience in customer service, we guarantee superior food and service. You may choose from the following package options, or arrange a meeting to discuss a custom tailored menu to fit the needs of your particular function.

-The DiDonato Family



1151 SOUTH WHITE HORSE PIKE | HAMMONTON, NJ
DIDONATOFUNCENTER.COM
STEVE@DIDONATOFUNCENTER.COM | 609-561-3040

Appetizer Buffet

\$25 PER PERSON (PLUS TAX AND GRATUITY)
30 ADULT MINIMUM

INCLUDES:

COFFEE, TEA, SODA
CAESAR SALAD OR HOUSE SALAD
2 DIFFERENT SICILIAN PIZZAS OR 2 DIFFERENT
STUFFED BREADS OF YOUR CHOOSING.

CHOOSE 1:

WINGS
TAILS
CHICKEN FINGERS
SAUSAGE & PEPPER EGG ROLLS
BACON CHICKEN RANCH EGG ROLLS
CHEESE STEAK EGG ROLLS

CHOOSE 3:

FRIED PICKLES
BREADED MUSHROOMS
HUMMUS WITH VEGETABLES & PITA BREAD
GREEN BEAN FRIES WITH WASABI RANCH
CLASSIC TOTS WITH KETCHUP
FRIED CALMARI WITH MARINARA
BRUSCHETTA WITH CROSTINI



who's keeping score?

Buffet Option 1

\$28 PER PERSON (PLUS TAX AND GRATUITY)
30 ADULT MINIMUM

INCLUDES:

COFFEE, TEA, SODA
HOUSEMADE DINNER ROLLS WITH BUTTER

SALAD:

CHOOSE ONE

MIXED GREEN HOUSE SALAD

grape tomatoes, cucumbers, red onions,
sweet cut peppers, croutons, italian
vinaigrette

CAESAR SALAD

crisp romaine, garlic parmesan croutons,
caesar dressing

MEAT:

CHOOSE TWO

GRILLED CHICKEN CAPRESE

fresh mozzarella, fresh tomato on a layer
of fresh tomato sauce

CHICKEN SCALLOPINI

chicken, peppers, white wine, lemon butter
sauce

CHICKEN PARMIGIANA

chicken cutlet, mozzarella, fresh marinara

CITRUS CHICKEN SAUTE

mandarin orange, fresh lemon, lime, white
wine, spices

CHICKEN MARSALA

mixed mushroom marsala sauce

SOUTH PHILLY ROAST PORK

house smoked, slow roasted, au jus

CHICKEN ROMANO

chicken cutlets, over spinach, roasted red
peppers & mozzarella, lemon caper sauce

ROAST BEEF

house-roasted top round of beef, sliced
thin, brown gravy

PASTA:

CHOOSE ONE

PENNE CAPRESE

fresh tomatoes, basil, fresh mozzarella,
white wine, light tomato sauce

PENNE A LA VODKA

blush sauce, fresh sweet green peas,
chopped tomatoes

BAKED ZITI

RIGATONI BOLOGNESE

rich meat sauce

PENNE ARRABBIATA

onions, olives, hot peppers, prosciutto,
mushrooms, light red sauce

STARCH:

CHOOSE ONE

HERB ROASTED RED POTATOES

MASHED POTATOES

RICE PILAF

VEGETABLE:

CHOOSE ONE

MIXED SEASONAL VEGETABLES

BROCCOLI & CAULIFLOWER

ROASTED MUSHROOMS WITH PEPPERS & ONIONS

STRING BEANS WITH ROASTED RED PEPPERS



who's keeping score?

Buffet Option 2

\$30 PER PERSON (PLUS TAX AND GRATUITY)
30 ADULT MINIMUM

INCLUDES:

COFFEE, TEA, SODA
HOUSEMADE DINNER ROLLS WITH BUTTER

SALAD:

CHOOSE ONE

MIXED GREEN HOUSE SALAD

grape tomatoes, cucumbers, red onions, sweet cut peppers, croutons, italian vinaigrette

CAESAR SALAD

crisp romaine, garlic parmesan croutons, caesar dressing

CRANBERRY CHOPPED SALAD

spinach, cucumbers, grape tomatoes, chopped pecans, dried cranberries, crumbled blue cheese, balsamic vinaigrette dressing

MEAT:

CHOOSE TWO

GRILLED CHICKEN CAPRESE

fresh mozzarella, fresh tomato on a layer of fresh tomato sauce

CHICKEN SCALLOPINI

chicken, peppers, white wine, lemon butter sauce

CHICKEN PARMIGIANA

chicken cutlet, mozzarella, fresh marinara

CITRUS CHICKEN SAUTE

mandarin orange, fresh lemon, lime, white wine, spices

CHICKEN MARSALA

mixed mushroom marsala sauce

SOUTH PHILLY ROAST PORK

house smoked, slow roasted, au jus

MEAT CONTINUED

CHICKEN TERIYAKI

grilled pineapple, green onions, bell peppers, broccoli crowns, teriyaki glaze

CHICKEN CUTLET

broccoli rabe, mushrooms, peppers

CHICKEN SALTIMBACA

eggplant, prosciutto, provolone, white wine butter sauce

PORK SCALLOPINI

peppercorn cream sauce

BBQ PULLED PORK

house smoked, slow roasted, BBQ sauce

ROAST BEEF

house-roasted top round of beef, sliced thin, brown gravy

BBQ BEEF

house roasted, sliced thin, BBQ sauce

MEATBALLS & ITALIAN SAUSAGE

red gravy

BROILED SALMON

lemon & garlic sauce

PASTA:

CHOOSE TWO

STUFFED SHELLS

red gravy

TORTELLINI ALFREDO

choice of peas, broccoli or mushrooms

PENNE CAPRESE

fresh tomatoes, basil, fresh mozzarella, white wine, light tomato sauce

PENNE A LA VODKA

blush sauce, fresh sweet green peas, chopped tomatoes

PENNE PRIMAVERA

mixed vegetables, garlic & oil (white sauce)

BAKED ZITI



who's keeping score?

Buffet Option 2

CONTINUED

PASTA CONTINUED

RIGATONI BOLOGNESE

rich meat sauce

PENNE ARRABBIATA

onions, olives, hot peppers, prosciutto,
mushrooms, light red sauce

STARCH:

CHOOSE ONE

HERB ROASTED RED POTATOES

MASHED POTATOES

RICE PILAF

VEGETABLE:

CHOOSE ONE

MIXED SEASONAL VEGETABLES

BROCCOLI & CAULIFLOWER

**ROASTED MUSHROOMS WITH PEPPERS &
ONIONS**

**STRING BEANS WITH ROASTED RED
PEPPERS**

EGGPLANT PARMIGIANA



who's keeping score?

Dessert

DIDONATO'S SPECIALITY ICE CREAM CAKES

8 INCH
SERVES 12-14
\$59.95

10 INCH
SERVES 16-21
\$69.95

12 INCH
SERVES 18-28
\$79.95

1/2 SHEET
SERVES approx. 30
\$49.95

BANANA CHIP: TWO LAYERS OF HOMEMADE BANANA CHIP ICE CREAM | MIDDLE LAYER OF BANANAS, FUDGE & CHOCOLATE CHUNKS | HOMEMADE WHIPPED FROSTING | RAINBOW SPRINKLES | HOMEMADE CHOCOLATE GANACHE DRIP | CHERRIES

CLASSIC BLACK & WHITE: ONE LAYER OF HOMEMADE VANILLA ICE CREAM | ONE LAYER OF HOMEMADE CHOCOLATE ICE CREAM | MIDDLE LAYER OF CAKE CRUNCHIES & FUDGE | HOMEMADE WHIPPED FROSTING | CAKE CRUNCHIES

COOKIES & CREAM: TWO LAYERS OF HOMEMADE COOKIES & CREAM ICE CREAM | MIDDLE LAYER OF OREOS & FUDGE | HOMEMADE WHIPPED FROSTING | CRUSHED OREOS | OREOS ON TOP

REESES PEANUT BUTTER CUP: TWO LAYERS OF HOMEMADE PEANUT BUTTER ICE CREAM | MIDDLE LAYER OF REESES CUPS, FUDGE, & REESES PEANUT BUTTER SAUCE | HOMEMADE WHIPPED CHOCOLATE FROSTING | FUDGE & PEANUT BUTTER SAUCE DRIZZLE | REESES PIECES

STRAWBERRY SHORTCAKE: ONE LAYER OF HOMEMADE VANILLA ICE CREAM | TWO LAYERS OF VANILLA CAKE | 2 LAYERS OF HOMEMADE STRAWBERRY ICE CREAM | ONE LAYER OF FRESH SLICED STRAWBERRIES | HOMEMADE WHIPPED FROSTING | CAKE PIECES | FRESH STRAWBERRIES

MINT CHIP: TWO LAYERS OF HOMEMADE MINT CHIP ICE CREAM | MIDDLE LAYER OF CAKE CRUNCHIES, ANDES MINTS, & CHOCOLATE CHUNKS | HOMEMADE MINT GREEN WHIPPED FROSTING | CHOCOLATE DRIZZLE | ANDES MINTS | CHOCOLATE CHUNKS

FUNFETTI: LAYERS OF HOMEMADE FUNFETTI ICE CREAM | LAYER OF VANILLA CAKE | HOMEMADE WHIPPED FROSTING | TOPPED CONFETTI SPRINKLES

BROOKIE: LAYER OF COOKIE DOUGH ICE CREAM | LAYER OF BROWNIE BITES | CHOCOLATE FUDGE | HOMEMADE WHIPPED FROSTING | TOPPED WITH COOKIE DOUGH & BROWNIE BITES

CUSTOM CAKE: IF YOU CAN ICE-CREAM DREAM IT, WE CAN MAKE IT! CHOOSE YOUR TOP LAYER, BOTTOM LAYER, FILLINGS, DRIZZLE, DECORATIONS & MORE! WE ARE HAPPY TO CUSTOM BUILD A ONE-OF-A-KIND, AND DELICIOUS ICE CREAM CAKE THAT IS PERFECT FOR YOU!

COST DEPENDENT UPON COMPLEXITY OF DESIGN AND/OR IF ADDITIONAL FILLINGS, TOPPINGS, DRIZZLES ARE REQUESTED

CAKE ORDERS MUST BE PLACED WHEN FINAL COUNT & MENU ARE DUE

DIDONATO'S PULL A-PART CUPCAKE CAKES

NOW OFFERING PULL A-PART CUPCAKE CAKES & CUPCAKES BY THE DOZEN! CHOOSE FROM VANILLA OR CHOCOLATE CAKE WITH OUR SEMI-SWEET WHIPPED FROSTING! CHOOSE A BOWLING THEME, YOUR BIRTHDAY NUMBER OR WE ARE HAPPY TO CUSTOM BUILD A ONE-OF-A-KIND, AND DELICIOUS PULL APART CUPCAKE CAKE THAT IS PERFECT FOR YOU!

1 DOZEN CUPCAKES \$19.99

2 DOZEN CUPCAKES \$35.99

4 DOZEN CUPCAKES \$54.99

*custom fee may apply for custom orders



who's keeping score?

prices do not include sales tax or gratuity

Platters

SMALL (15-20 PEOPLE)

LARGE (30-40 PEOPLE)

CAPRESE :small 42 :large 76

tomato, basil, fresh mozzarella

ROASTED VEGETABLES & OLIVES :small 50 :large 90

BRUSCHETTA :small 30 :large 50

crostini

HUMMUS :small 37 :large 66

vegetables & pita bread

CHEESE STEAK EGG ROLLS :small 72 :large 133

with sauces

STUFFED PEPPERONI BREAD :small 44 :large 83

STUFFED SAUSAGE & BROCCOLI RABE BREAD :small 55 :large 100

STUFFED CHEESE STEAK BREAD :small 55 :large 100

STUFFED MIXED VEGETABLE BREAD :small 44 :large 83

SHRIMP COCKTAIL :sixty pieces 113

cocktail sauce

SEARED TUNA :small 71 :large 133

soy sauce, wasabi, pickled ginger

TUNA NACHOS :small 50 :large 93

FRIED COMBO :small 60 :large 107

fried pickles, breaded mushrooms, green bean fries

THAI CALAMARI :small 54 :large 101

sweet soy, sriracha, side of Thai chili sauce

FRIED CALAMARI :small 50 :large 93

marinara

CLASSIC TOTS :small 44 :large 83

ketchup

GREEN BEAN FRIES :small 57 :large 107

wasabi ranch

WINGS :40 pieces 67 :80 pieces 126

celery, blue cheese, ranch

TAILS :40 pieces 67 :80 pieces 126

celery, blue cheese ranch

CHICKEN FINGERS :25 jumbo pieces 67 :50 jumbo pieces 126

honey mustard

Add Dessert

Our homemade, custom ice cream cakes made by our in-house, professionally-trained Pastry Chef Emily are unique and totally customizable to your decor and flavor preferences, and make the perfect edition to your event at DiDonato's.



who's keeping score?

prices do not include sales tax or gratuity

FREQUENTLY ASKED QUESTIONS

HOW MANY PEOPLE DOES THE 1952 ROOM HOLD?

65 people

WHAT IS THE MINIMUM PARTY SIZE FOR THE 1952 ROOM?

30 adults. There is a \$150 room fee for the 1952 room.

HOW MANY PEOPLE DOES THE GUTTER ROOM HOLD?

45 people

WHAT IS THE MINIMUM PARTY SIZE FOR THE GUTTER?

30 adults. There is a \$125 room fee for the Gutter.

HOW MANY SERVERS DO I HAVE?

Each event at DiDonato's has two servers included in the party package. One acts as a server and one acts a server/bartender to help with soft drink and cocktail needs.

CAN I ADD ONE MORE FOOD CHOICE TO THE PACKAGES?

Yes, we would be happy to discuss customized options with you.

IS A DEPOSIT REQUIRED TO RESERVE THE ROOMS?

Yes, a \$250 nonrefundable deposit is required. Your deposit will be deducted from your final bill.

CAN I BRING IN MY OWN DESSERT?

Yes. A \$50 cake-cutting fee for fondant cakes only. All other cakes and desserts are not subject to a cake-cutting fee.

WHEN WILL I NEED A FINAL HEAD COUNT?

A final head count will need to be received 10 days prior to the event.

MAY I BRING FLOWERS AND DECORATIONS?

Yes. Please do not use any tape, staples or confetti. The room will be available to you one hour prior to your event.

DO YOU PROVIDE LINENS?

Our modern white tables do not require linens. We do offer linens for a fee if you prefer. Please ask about your options. Linen requests need to be submitted 2 weeks prior to your event date.

HOW LONG CAN I HAVE THE ROOM FOR?

Our events are three hours. Each additional hour is \$75.

MAY I ADD A BAR PACKAGE

We would be happy to discuss bar options.

CAN I ADD BOWLING ONTO MY PACKAGE?

Yes, we would be happy to discuss the addition of bowling to your party.

WHAT HAPPENS TO ALL THE FOOD AT THE END OF MY PARTY?

At the end of your event, your server will box up any food left over for you to enjoy at home.

HOW MUCH AM I CHARGED FOR CHILDREN?

Children 3 and under are free. Children ages 4-10 are \$3.00 off the package.

For assistance contact: Debbie DiDonato 609-517-6210 debradidonato@comcast.net



who's keeping score?