



Paparazzi Ristorante
4315 Voss Avenue
Peoria Heights, IL 61616
(309) 682-5205

Banquet Planning

“Own Paparazzi for the night!”

Paparazzi is available for private parties on Sunday and Monday for groups of 30 to 64. Paparazzi can also be rented out for the night during the week.

Ordering from the Menu

Paparazzi can accommodate groups from 25 to 64. We strongly suggest choosing from our Banquet Menu; however, we will try to accommodate the host's wishes.

Payment

We prefer checks, but we accept MasterCard, Visa, American Express, and Diner's Club. Should you require billing, special arrangements must be made well in advance of the function.

Guarantee

Paparazzi requires a 48 hour advance notice of any changes in guest count. We prepare for 5% over the guaranteed guest count for the possibility of extra guests. You will be charged for the number of guests confirmed, or the number of guests served, whichever is greater.

Service Charge - 20%

Wine List / Beverage Service

We offer a fine selection of imported Italian wines and California wines at a variety of prices, including our “house wine”. We can also set up a bar if desired, and serve, in addition to wine and beer, mixed drinks.

OPTION ONE ~ \$24.25 per person

CHEESE CALZONE

Cheese custard in crisp pastry crust

or

SOUP OF THE DAY

and

HOUSE SALAD & GARLIC BREAD

Fresh mixed green salad and Papparazzi's Garlic Bread

and choice of

CHICKEN IN PARCHMENT

Chicken breast, baked in parchment, with sausage, spinach and white wine sauce

SOLE BASILICATA

Fillet of Sole, with a shrimp and garlic stuffing, baked in parchment with fresh basil, tomatoes and lemon

VEAL PARMIGIANA

Breaded veal cutlet, baked with cheeses, mushrooms and tomato sauce

EGGPLANT PARMIGIANA

Lightly breaded eggplant, baked with cheeses, mushrooms and Marinara sauce

All entrees served with side of Rotini Alfredo

and

TIRAMISU

OPTION TWO ~ \$29.50 per person

MEAT & CHEESE CALZONE

Italian sausage, cheese custard and fresh spinach, with mustard sauce
and

HOUSE SALAD & GARLIC BREAD

Fresh mixed green salad and Papparazzi's Garlic Bread
and

SPINACH TORTELLINI AL PAPARAZZI

Spinach tortellini with sauce of alfredo and pesto
and choice of

CHICKEN IN PARCHMENT

Chicken breast, baked in parchment, with sausage, spinach and white wine sauce

SOLE BASILICATA

Fillet of Sole, with a shrimp and garlic stuffing, baked in parchment with fresh basil, tomatoes and
lemon

VEAL PARMIGIANA

Breaded veal cutlet, baked with cheeses, mushrooms and tomato sauce

EGGPLANT PARMIGIANA

Lightly breaded eggplant, baked with cheeses, mushrooms and Marinara sauce

All entrees served with side of sautéed vegetables

and

TIRAMISU

OPTION THREE ~ \$34.50 per person

MEAT & CHEESE CALZONE

(Italian sausage, cheese custard and fresh spinach, with mustard sauce)

and

SOUP OF THE DAY

and

HOUSE SALAD & GARLIC BREAD

(Fresh mixed green salad and Papparazzi's Garlic Bread)

and

SPINACH TORTELLINI AL PAPARAZZI

(Spinach tortellini with sauce of alfredo and pesto)

and choice of

CHICKEN IN PARCHMENT

(Chicken breast, baked in parchment, with sausage, spinach and white wine sauce)

SOLE BASILICATA

(Fillet of Sole, with a shrimp and garlic stuffing, baked in parchment with fresh basil, tomatoes and lemon)

VEAL PARMIGIANA

(Breaded veal cutlet, baked with cheeses, mushrooms and tomato sauce)

EGGPLANT PARMIGIANA

(Lightly breaded eggplant, baked with cheeses, mushrooms and Marinara sauce)

All entrees served with side of sautéed vegetables

and

TIRAMISU