

FILIPPA'S Event & Banquet

ITALIAN RESTAURANT & BANQUET

REQUIREMENTS:

Room Deposit \$250.00 - to secure the room.

Deposit is fully refundable 14 days prior to the day of the event.

No-shows or cancellations within 72 hours will not be refunded.

14-day final guarantee & menu selection.

SERVICE:

Minimum Service Fee: Lunch \$100 | Dinner \$115 | Off Site \$135

(on a per server basis, *or* 20% gratuity, whichever is greater)

To provide excellent service, all events require one server per 20 guests, no exceptions

EVENT SPACE:

Cellar 25 | Fireplace 45 | Crystal 60 | Lounge 60 | Patio 120 | Main Dining Room up to 130

We reserve the right to change your room if the count drops more than 20% of your final guarantee.

Rooms may be subject to a food and beverage minimum for events on holidays
and dates of anticipated high volume.

Monday Minimum: Lunch \$2,000 (up to 2:00 p.m.) | Dinner \$2,500 (after 2:00 p.m.)

We offer custom menu printing for high quality card stock 50¢ a guest, and colored napkins 60¢ a piece

All events include 3 hours of service. One hour time available for set up prior to reservation time. \$200 for every additional hour.

Menu pricing does not include tax, gratuity, and any additional vendor fees.

Price is subject to change based on market price

Appetizer Package

CHOICE OF: Two \$9.95 | Three \$12.95 | Four \$16.95 per person

COLD APPETIZERS

Hummus & Pita

Imported & Domestic Cheese Tray

Imported Meats “Charcuterie” +\$2

Antipasto Variety Tray (*Meats, Cheeses, Marinated Vegetables, Bread*) +\$3

Mozzarella Caprese

HOT APPETIZERS

House-Made Meatballs, Marinara Sauce

Italian Sausage & Peppers

Crispy Calamari

Arrancini Stuffed Risotto Balls

Spinach & Artichoke Dip, served with Grilled Pita Bread

Sesame Chicken Tenders

ADDITIONAL OPTIONS

Jumbo Shrimp Cocktail or Scampi +\$3 per piece

**Offered for sit down menu options only*

Plated Options

LUNCH: MONDAY- FRIDAY UNTIL 2:00 P.M.
DINNER: MONDAY- FRIDAY AFTER 2:00 P.M.
SATURDAY & SUNDAY DINNER MENU ALL DAY

All entrées are served individually in an elegant sit-down style. Host selects up to three options.
Options selected will be offered to the guests the day of the event.

Entrée includes: Bread Basket | Garden Salad (upgrade to a caesar salad +2, or village salad +3)
Penne Marinara or Bolognese Sauce (*Alfredo or Palomina* +\$2pp)
House Potato | Chef's Vegetable | Coffee & Tea & Soda

POLLO-CHICKEN \$26 | \$29

VITELLO-VEAL \$30 | \$34

Picatta: Artichoke, Capers, Garlic, Lemon White Wine Sauce

Marsala: Mushrooms, Marsala Wine Sauce

Siciliano: Breaded, Amoglio Sauce

Parmigiana: Mozzarella, Tomato Sauce, Parmigiano Cheese, Baked

Chicken Bacci: Spinach, Sundried Tomato, Cream, Bacci Pasta +\$2 (*only available with chicken*)

Plated Options *(continued)*

PESCE-FISH \$27 | \$30

Whitefish Limone: Caper, Lemon, Beurre Blanc

Char Grilled Salmon: Lemon Caper Butter Sauce

Branzino: Couscous, cherry tomatoes, spinach, lemon white wine MP

CARNE- MEAT

Petite 6oz Filet Mignon \$44

8oz Filet Mignon \$49

12oz NY Strip Steak \$48

Lamb Chops MP

CHILDREN'S MENU

Penne Marinara: Meat Sauce or Alfredo \$16

Chicken Tenders & Fries \$16

If a child consumes an adult meal will be charged full menu price.

Brunch

AVAILABLE 11:00 A.M. TO 2:00 P.M. | 40 GUESTS MINIMUM

Buffet Includes:

Coffee & Tea & Soda

Fresh Fruit

French Toast

Scrambled Eggs

Hash Brown

Choice of One: Turkey Bacon, or Pork Bacon, or Breakfast Sausage

Vanilla Pancakes

Chicken Picatta

Garden Vegetables

\$30

Family Style *(Two Entrées)*

LUNCH: MONDAY- FRIDAY UNTIL 2:00 P.M.
DINNER: MONDAY- FRIDAY AFTER 2:00 P.M.
SATURDAY & SUNDAY DINNER MENU ALL DAY

Includes: Bread Basket | Coffee & Tea & Soda | Cake Cutting | Ivory Linen • \$36 | \$39

Choice of One: Garden Salad | Caesar Salad +\$2 | Village Salad +\$3

Choice of One: Penne Pasta Marinara | Meat Sauce | Palamina | Alfredo

Choice Of Two:

Char Grilled Atlantic Salmon: Lemon Caper Beurre Blanc Sauce

Chicken or Veal: Picatta, Parmigiana, Siciliano, Marsala

Sirloin Of Beef: Bordelaise Sauce

Tenderloin of Beef: Bordelaise, or Zip Sauce +\$6

Choice of One: Roasted Potato | Yukon Gold Mashed Potato

Choice of One: Green Beans | Broccoli | Vegetable Medley | Asparagus +\$3

Gourmet Menu I

Includes: Bread Basket | Coffee & Tea & Soft Drinks | House Potatoes | Chefs Vegetable
Does Not Include: Alcoholic Beverage | Tax & Gratuity

1. APPETIZERS

Served Family Style

Arrancini Balls | Crispy Calamari | Mozzarella Caprese

2. SALAD

Garden Salad

Choice of Italian or Ranch Dressing
(Upgrade to Caesar +\$2, or Village Salad +\$3)

3. PASTA

Penne

Choice of Marinara, Meatsauce or Palomino

4. ENTRÉE

Petite Filet & Chicken Siciliano Duo

\$58 Per Person

Gourmet Menu 2

Includes: Bread Basket | Coffee & Tea & Soft Drinks | House Potatoes | Chefs Vegetable
Does Not Include: Alcoholic Beverage | Tax & Gratuity

1. APPETIZERS

Served Family Style

Italian Sausage & Peppers | Crispy Calamari | Mozzarella Caprese

2. SALAD OR SOUP

Garden Salad

Choice of Italian or Ranch Dressing

(Upgrade to Caesar +\$2, or Village Salad +\$3)

3. PASTA

Penne

Choice of Marinara, Meatsauce or Palomino

4. ENTRÉE

Guest Will Select One the Day of the Event

Chicken Picatta | Char Grilled Salmon | 8oz Filet Mignon

Upgrade to Branzino: MP

\$58 Per Person

Dessert Tray Options

GOURMET DESSERT PLATTER, A great display of assorted desserts \$110

CANNOLI PLATTER, 50 mini cannoli with house made filling \$90

CHEESECAKE, per piece \$6

TIRAMISU, per piece \$6

CANNOLI, per piece \$3

ICE CREAM \$3

Bar Options

OPEN BAR, Any Alcoholic Beverages MP

CASH BAR, Guests will pay for their own liquor.

LIMITED BAR, Host chooses the liquor to be served and they are added to the bill.

BEVERAGE: Mimosa \$30 | Bloody Mary \$30 | Red or White Sangria \$30 | House Wine \$10 GLS | \$36 BTL

LUNCH: MONDAY- FRIDAY UNTIL 2:00 P.M.
DINNER: MONDAY- FRIDAY AFTER 2:00 P.M.
SATURDAY & SUNDAY DINNER MENU ALL DAY
40 GUESTS MINIMUM

Buffet Menu 1

Bread Service | Garden Salad | Penne Marinara or Bolognese | House-Made Meatballs
Chicken Picatta | Roasted Potatoes | Chef's Vegetables

Lunch \$26 | Dinner \$35

Buffet Menu 2

Bread Service | Garden Salad | Italian Sausage & Peppers | Penne Marinara or Bolognese
House-Made Meatballs | Chicken Picatta | Roasted Salmon | Roasted Potatoes | Chef's Vegetables

Lunch \$29 | Dinner \$40

Buffet Menu 3

Bread Service | Garden Salad | Caesar Salad | Italian Sausage & Peppers | Eggplant Parmigiana
Penne Marinara or Bolognese | House-Made Meatballs | Chicken Picatta | Roasted Potatoes
Angus Rib-Eye *Carving Station Fee \$75, Comes with Personal Carver* | Chef's Vegetables

Lunch \$45 | Dinner \$55

Buffet Options

BY INDIVIDUAL PIECE

Minimum spent of \$30pp if not added to one of the menus.

Shrimp Cocktail \$3.50

Cheeseburger Sliders \$5.00

Chicken Tenders \$3.00

Burger Sliders \$4.50

Marinara Meatballs \$3.00

Lamb Lollipop MP

WHOLE ROASTED COLORADO SPRING LAMB \$500 (CARVING STATION +\$75)

40-50 Pounds | Serves Up To 30 Guests | Fresh Spices & Herbs | Slow Roasted Mediterranean Style.

BY TRAY

Average serving of 15-20 guests, minimum spent of \$30pp if not added to one of the menus.

Antipasto, Imported Meats, Cheeses, Marinated Olives, Roasted Peppers and More \$120

Fresh Fruit, A Variety of Fresh Seasonal Fruit \$90

Formaggi, Imported & Domestic Cheeses, Crackers \$90

Calamari, Fried Calamari, Lemon Caper Sauce or Marinara \$120

Sausage & Peppers, Banana Peppers, Potato \$110

Eggplant Parmigiana, Fresh Tomato Sauce, Basil, Parmesan Cheese \$80

Insalata Caprese, Fresh Mozzarella, Tomato, Basil, Balsamic Glaze \$85

Bruschetta, Grilled Bread, Marinated Tomatoes, Fresh Basil EVOO \$75

Salumi, Prosciutto, Salami, Mortadella, Capicola \$95

Steak Bites, Mushroom Sauce \$110 | French Fries, Sea Salt \$55

Insalata, Choice of Garden, Caesar, or Traverse City Salad \$60

Cake and Pastries

Standard Sponge Flavors: Chocolate | Yellow (buttery flavor) | White (almond flavor, no nuts)

Premium Flavors (add \$1.75 per person): Lemon | Banana | Chery Nut | Red Velvet | Carrot

SHEET CAKES

Full Sheet with split batter 75-100 people | \$145

Sheet with split batter 35-60 people | \$85

Sheet with single batter 35-60 people | \$75

heet single batter only 15-25 people | \$55

ROUND CAKES

10-Inch single batter 16-20 people | \$65

12-Inch single batter 22-34 people | \$80

14-Inch single batter 40-60 people | \$125

Ice Drip Cake with or without macaroons

10-Inch | \$75

12-Inch | \$95

14-Inch | \$115

Custom decoration available and priced according to guest request

Cake Stands and set up can also be provided for additional charges

Pastry • Cupcake • Mini

CUPCAKES SWIRL \$3.25 EA.

White, Yellow, Chocolate, Funfetti

POURED CUPCAKES \$3.75 EA.

Peanut Butter, Chocolate, Carmel

TORTE CUPCAKES \$3.75 EA.

Red Velvet | Salted Carmel | Yellow Straw | Choco Carm | Chocolate Raspberry | German Chocolate | Lemon
Lemon Raspberry | Mocha | Oreo | Peanut Butter | Butter Pecan | Carmel Apple | Cherry Nut | Carrot
Boston Cream | Banana Cream | Banana Split

BROWNIES \$3.75 EA./ \$4.25 EA.

Plain | Walnut

BROWNIE \$4.75 EA.

Turtle | Walnut Praline

BROWNIE 1/4 SHEET \$45/ \$55

Plain | Decorated

MINI PASTRIES \$2.75 EA.

Cheesecake Raspberry | Cheesecake Lemon | Chocolate Mousse | Fruit | Lemon Curd | Mini Cream Puff | Pecan

CAKE POPS \$5 EA.

Yellow | White | Chocolate

Wedding • Shower Cakes

10-INCH ROUND KITCHEN CAKE \$120

White | White

Lemon | Lemon

8-INCH ROUND KITCHEN CAKE \$85

White | White

Yellow | Yellow

Marble | Marble

Lemon | Lemon

Chocolate | Chocolate

DOUBLE 1/2 SHEET \$195

White

Yellow

Marble

Chocolate

DOUBLE 1/4 SHEET \$125

Yellow

Marble

White Chocolate

Cherry Nut