

FILIPPA'S ITALIAN

RESTAURANT & BANQUET & LOUNGE

EVENTS – BANQUETS – CATERING

All events include 3 hours of service. One-hour time available for set up prior to the event. Additional time is subject to additional charges.

Deposit: all reservations require a \$250 deposit at the time of booking.

Deposit is fully refundable 14 days prior to the day of the event. No shows or cancellations within 48 hours will not be refunded.

Requirements: 14-day final guarantee, menu selection, signed contract.

Service Staff:

Lunch: \$85 or 20% Gratuity, whichever amount is larger

Dinner: \$105 or 20% Gratuity, whichever amount is larger

Off Premise: \$125 server

Dinner starts at 3:30. Saturday and Sunday is considered dinner all day.

In order to provide excellent service, all events require one server per 20 guest, no exceptions,

Rooms:

Cellar 25 | Cassetta 35 | Crystal 60 | Lounge 50 | Veranda 25 | Giardino 80

A combination of 2 rooms or more is possible to increase the occupancy. We reserve the right to change your room if the count drops drastically. Rooms may be subject to a food and beverage minimum for events on holidays and dates of anticipated high volume.

We offer custom menu printing for high quality card stock \$.50 a guest.

APPETIZER PACKAGE:

CHOICE OF:

TWO- \$9.95 | THREE- \$14.95 | FOUR- \$17.95 | FIVE- \$20.95 | SIX- \$22.95

COLD APPETIZERS

PIN WHEEL SALMON & CREAM CHEESE

PRIMAVERA PASTA SALAD

VEGETABLES & DIP

CHEESE & CRACKERS

FRESH FRUIT TRAY

CRAB DIP & PITA

COLD CUT TRAY

TOMATO BRUSCHETTA

CAPRESE SKEWER

ANTIPASTO VARIETY TRAY*

JUMBO SHRIMP COCKTAIL**

HOT APPETIZERS

VEGETABLE PAELLA

ITALIAN MEATBALLS & MARINARA SAUCE
SESAME CHICKEN TENDERS
ITALIAN SAUSAGE WITH ONIONS & PEPPERS
CRISPY CALAMARI
ARRANCINI STUFFED RISOTTO BALLS
SPINACH & ARTICHOKE DIP WITH PITA BREAD
SMOKED SALMON (EGGS, ONIONS, CAPERS)
SPINACH & CHEESE STUFFED MUSHROOMS*
SHRIMP SCAMPI**

*ADD \$3 PER PERSON | ** MARKET PRICE

BUFFET OPTION 1

GARDEN SALAD

PENNE MARINARA

HOUSE-MADE MEATBALLS

CHICKEN PICATTA

ROASTED POTATO

CHEF'S VEGETABLE

LUNCH 21 | DINNER 24

BUFFET OPTION 2

GARDEN SALAD

ITALIAN SAUSAGE & PEPPERS

PENNE MARINARA

HOUSE-MADE MEATBALLS

CHICKEN PICATTA

ROASTED SALMON

ROASTED POTATO

CHEF'S VEGETABLE

LUNCH 24 | DINNER 28

BUFFET OPTION 3

GARDEN SALAD

CAESAR SALAD

ITALIAN SAUSAGE & PEPPERS

EGGPLANT PARMIGIANA

PENNE MEAT SAUCE

HOUSE-MADE MEATBALLS

CHICKEN PICATTA

ROASTED SALMON

CARVING STATION: ANGUS RIB-EYE - **\$75 SERVICE FEE**

ROASTED POTATO

CHEF'S VEGETABLE

LUNCH 34 | DINNER 39

DESSERT TRAY OPTION

GOURMET DESSERT PLATTER - \$65

A great display of assorted desserts

CANNOLI PLATTER - \$65

50 Mini cannoli's with house made filling

CHEESECAKE - \$8/SLICE

GELATO - \$4/PERSON

Vanilla, raspberry, or spumoni

BAR OPTION

OPEN BAR

Any alcoholic beverages guests order will be on your tab.

CASH BAR

Guests pay their own alcoholic beverages.

LIMITED BAR

You choose a limited selection of alcoholic beverages for your guests and will be added to your tab at menu price.

CARAFES \$24

Mimosa | Bloody Mary | Sangria Red or White

SEATED

LUNCH: AVAILABLE TUESDAY-FRIDAY BEFORE 3:30 P.M DINNER AVAILABLE AFTER 3:30 P.M. SATURDAY AND SUNDAY DINNER ALL DAY

ASK FOR BANQUET CORDINATOR MONDAY- FRIDAY 11:30A.M- 5:30P.M. PLEASE SCHEDULE AN APPOINTMENT WITH ONE OF OUR BANQUET COORDINATORS DURING THESE AVAILABLE HOURS.

OVER THE PHONE APPOINTMENTS ARE AVAILABLE.

ALL ENTREES ARE SERVED INDIVIDUALLY IN AN ELEGANT SIT-DOWN STYLE. HOST SELECTS UP TO THREE OPTIONS. OPTIONS SELECTED WILL BE OFFERED TO THE GUEST THE DAY OF THE EVENT.

COURSE INCLUDES: GARLIC PARMESAN BREAD | GARDEN SALAD OR SOUP | SIDE OF MOSTACCIOLI MEAT SAUCE | ROASTED POTATOES | REGULAR OR DECAF COFFEE, TEA AND SODA. ADD GREEN BEANS/BROCCOLI +\$1, ASPARAGUS +\$2

PASTA \$17 | \$21

(does not include side of pasta or anna potatoes)

GNOCCHI (meat, marinara, palomino)

PASTA PRIMAVERA (oil & garlic or cream sauce)

MEAT RAVIOLI (marinara or meat sauce)

CHEESE RAVIOLI (marinara or meat sauce)

MOSTACCIOLI (marinara or meat)

FETTUCINE ALFREDO

POLLO \$19 | \$24

CHICKEN PICATTA

CHICKEN PARMIGIANA

CHICKEN SICILIANO

CHICKEN ARTICHOKE

CHICKEN MUSHROOM MARSALA

CHICKEN ALLA GRIGLIA

PESCE (FISH) \$19 - \$22 | \$24 - \$27

ORANGE ROUGHY SICILIANO - \$20 | \$24

BROILED ORANGE ROUGHY - \$19 | \$24

PARMESAN CRUSTED WHITEFISH - \$20 | \$24

CHAR GRILLED SALMON - \$22 | \$27

SHRIMP SCAMPI - \$22 | \$27

SHRIMP FILIPPA'S, breaded with lemon sauce - \$22 | \$27

VITELLO \$24 | \$26

VEAL PARMIGINA

VEAL PICATTA

VEAL MUSHROOM MARSALA

VEAL SICILIANO W/AMOGLIO

CARNE

N.Y STRIP **29**

STEAK SICILIANO **29**

FILET MIGNON **34**

CHILDREN'S ENTRÉE:

CHOICE OF MOSTACCIOLI (WITH MARINARA OR MEAT SAUCE) **OR** CHICKEN TENDERS & FRIES - **\$10**

IF A CHILD CONSUMES AN ADULT MEAL, HE/SHE WILL BE CHARGED ACCORDINGLY.

DOLCI

GELATO \$3 per person (CHOCOLATE, VANILLA, RASPBERRY SORBET, LEMON ICE, SPIMONI)

CANNOLI \$3 per person (pre order item 1 day in advance)

CAKE CUTTING FEE \$.50 PER PERSON. DUE TO HEALTH DEPARTMENT REGULATIONS NO CREAM SPOILAGE CASSATA CAKE & CANNOLI ARE NOT ALLOWED TO BE BROUGHT IN.

FILIPPA'S FUNERAL BANQUET MENU

AVAILABLE TUESDAY-SUNDAY BEFORE 3:30 P.M

ASK FOR BANQUET CORDINATOR TUESDAY- FRIDAY 11:30A.M- 5:30P.M. PLEASE SCHEDULE AN APPOINTMENT WITH ONE OF OUR BANQUET COORDINATORS DURING THESE AVAILABLE HOURS.

OVER THE PHONE APPOINTMENTS ARE AVAILABLE.

ALL ENTREES ARE SERVED INDIVIDUALLY IN AN ELEGANT SIT-DOWN STYLE. HOST SELECTS UP TO THREE OPTIONS. OPTIONS SELECTED WILL BE OFFERED TO THE GUEST THE DAY OF THE EVENT.

COURSE INCLUDES: GARLIC PARMESAN BREAD | GARDEN SALAD | SIDE OF MOSTACCIOLI MEAT SAUCE | ROASTED POTATOES | REGULAR OR DECAF COFFEE, TEA AND SODA. ADD GREEN BEANS/BROCCOLI +\$1, ASPARAGUS +\$2

PASTA \$17

(does not include side of pasta or anna potatoes)

GNOCCCHI (meat, marinara, palomino)

PASTA PRIMAVERA (oil & garlic or cream sauce)

MEAT RAVIOLI (marinara or meat sauce)

CHEESE RAVIOLI (marinara or meat sauce)

MOSTACCIOLI (marinara or meat)

FETTUCINE ALFREDO

POLLO \$18

CHICKEN PICATTA

CHICKEN PARMIGIANA

CHICKEN SICILIANO

CHICKEN ARTICHOKE + \$1

CHICKEN MUSHROOM MARSALA

CHICKEN FIORENTINA

CHICKEN ALLA GRIGLIA

PESCE (FISH) \$20

ORANGE ROUGHY SICILIANO

BROILED ORANGE ROUGHY

PARMESAN CRUSTED WHITEFISH

CHAR GRILLED SALMON + \$1

SHRIMP SCAMPI + \$2

VITELLO \$23

VEAL PARMIGINA

VEAL PICATTA

VEAL MUSHROOM MARSALA

VEAL SICILIANO W/AMOGLIO

CARNE

N.Y STRIP **27**

FILET MIGNON **34**

CHILDREN'S ENTRÉE:

CHOICE OF MOSTACCIOLI (WITH MARINARA OR MEAT SAUCE) **OR** CHICKEN TENDERS & FRIES

IF A CHILD CONSUMES AN ADULT MEAL, HE/SHE WILL BE CHARGED ACCORDINGLY.

DOLCI

GELATO \$3 per person (CHOCOLATE, VANILLA, RASPBERRY SORBET, LEMON ICE, SPIMONI)

CANNOLI \$3 per person (pre order item 1 day in advance)

CAKE CUTTING FEE \$.50 PER PERSON. DUE TO HEALTH DEPARTMENT REGULATIONS NO CREAM SPOILAGE CASSATA CAKE & CANNOLI ARE NOT ALLOWED TO BE BROUGHT IN.

RESERVATIONS REQUIRE A \$250 DEPOSIT. 3 HOUR LIMIT ON ALL PARTIES. 20% GRATUITY ADDED TO ALL PARTIES.

GOURMET MENU

(INCLUDES SOFT DRINKS & COFFEE)

MENU OPTION 1

APPETIZERS

(FAMILY STYLE)

ARRANCINI

CRISPY CALAMARI

STUFFED PORTOBELLA MUSHROOM

SALAD

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

ENTRÉE

(CHOICE OF ONE SELECTED THE DAY OF THE EVENT BY YOUR GUEST)

CHICKEN PARMIGINA

ROASTED ATLANTIC SALMON

FETTUCCHINE WITH BEEF TIPS AND MUSHROOMS

DESSERT

CANNOLI

\$40 PER PERSON. Entrée includes potato and vegetables.

GOURMET MENU

(INCLUDES SOFT DRINKS & COFFEE)

MENU OPTION 2

APPETIZERS

(FAMILY STYLE)

ARRANCINI

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

OR SOUP OF THE DAY

ENTRÉE

(CHOICE OF ONE SELECTED THE DAY OF THE EVENT BY YOUR GUEST)

CHICKEN PICCATA

ROASTED ATLANTIC SALMON

NY STRIP STEAK

DESSERT

TIRAMISU

\$45 PER PERSON. Entrée includes potato and vegetables.

GOURMET MENU

(INCLUDES SOFT DRINKS & COFFEE)

MENU OPTION 3

APPETIZERS

(FAMILY STYLE)

STUFFED PORTOBELLA MUSHROOM

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

OR LOBSTER BISQUE

ENTRÉE

(CHOICE OF ONE SELECTED THE DAY OF THE EVENT BY YOUR GUEST)

CHICKEN PICCATA

ROASTED ATLANTIC SALMON

8OZ FILET MIGNON

DESSERT

TIRAMISU

\$50 PER PERSON. Entrée includes potato and vegetables.

GOURMET MENU

(INCLUDES SOFT DRINKS & COFFEE)

MENU OPTION 4

APPETIZERS

(FAMILY STYLE)

STUFFED PORTOBELLA MUSHROOM

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

ENTRÉE

MEAT DUO

NY STRIP STEAK & CHICKEN SICILIANO

DESSERT

TIRAMISU

\$45 PER PERSON. Entrée includes potato and vegetables.

ALL INCLUSIVE MENUS

(INCLUDES HOUSE WINE, BEER, SOFT DRINKS, COFFEE, TAX AND GRATUITY)

MENU OPTION 1

APPETIZERS

(FAMILY STYLE)

ARRANCINI

CRISPY CALAMARI

STUFFED PORTOBELLA MUSHROOM

SALAD

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

ENTRÉE

(CHOICE OF ONE SELECTED THE DAY OF THE EVENT BY YOUR GUEST)

CHICKEN PARMIGINA

ROASTED ATLANTIC SALMON

FETTUCINE WITH BEEF TIPS AND MUSHROOMS

DESSERT

CANNOLI

\$75 PER PERSON. Entrée includes potato and vegetables.

ALL INCLUSIVE MENUS

(INCLUDES HOUSE WINE, BEER, SOFT DRINKS, COFFEE, TAX AND GRATUITY)

MENU OPTION 2

APPETIZERS

(FAMILY STYLE)

ARRANCINI

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

OR SOUP OF THE DAY

ENTRÉE

(CHOICE OF ONE SELECTED THE DAY OF THE EVENT BY YOUR GUEST)

CHICKEN PICCATA

ROASTED ATLANTIC SALMON

NY STRIP STEAK

DESSERT

TIRAMISU

\$100 PER PERSON. Entrée includes potato and vegetables.

ALL INCLUSIVE MENUS

(INCLUDES HOUSE WINE, BEER, SOFT DRINKS, COFFEE, TAX AND GRATUITY)

MENU OPTION 3

APPETIZERS

(FAMILY STYLE)

STUFFED PORTOBELLA MUSHROOM

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

OR LOBSTER BISQUE

ENTRÉE

(CHOICE OF ONE SELECTED THE DAY OF THE EVENT BY YOUR GUEST)

CHICKEN PICCATA

ROASTED ATLANTIC SALMON

8OZ FILET MIGNON

DESSERT

TIRAMISU

\$125 PER PERSON. Entrée includes potato and vegetables.