

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.

The 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 Service starts at 3:00 pm

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

Rooms:

Cellar 25 | Fireplace 35 | Crystal 60 | Lounge 50 | Terrace 25 | Patio 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, and colored napkins \$.50 a piece

APPETIZER PACKAGE:

CHOICE OF:

TWO- \$9.95 | THREE- \$14.95 | FOUR- \$17.95

COLD APPETIZERS

PINWHEEL 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

ITALIAN MEATBALLS & MARINARA SAUCE

SESAME CHICKEN TENDERS

ITALIAN SAUSAGE WITH ONIONS & PEPPERS

CRISPY CALAMARI

ARANCINI 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

SIT DOWN PLATED OPTIONS

LUNCH: AVAILABLE MONDAY-SUNDAY UNTIL 2:30 P.M

DINNER: AVAILABLE MONDAY - SUNDAY AT 3:00 P.M.

ASK FOR BANQUET COORDINATOR TUESDAY- FRIDAY 11:00 A.M- 5:00 P.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 WITH MEAT SAUCE | ROASTED POTATOES | ADD GREEN BEANS/BROCCOLI +\$1, ASPARAGUS +\$2 / REGULAR OR DECAF COFFEE, TEA & SODA

PASTA \$17 | \$21

(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 ALFREDDO

POLLO \$19 | \$24

CHICKEN PICCATA

CHICKEN PARMIGIANA

CHICKEN SICILIANO

CHICKEN MAMMA ASSUNTA

CHICKEN MARSALA

CHICKEN BACCI +\$2

PESCE (FISH)

PICKEREL SICILIANO - \$20 | \$24

PARMESAN CRUSTED WHITEFISH - \$20 | \$24

CHAR GRILLED SALMON - \$22 | \$27

SHRIMP SCAMPI - \$22 | \$27

VITELLO \$23 | \$26

VEAL PARMIGINA

VEAL PICATTA

VEAL MAMMA ASSUNTA

VEAL MARSALA

VEAL SICILIANO W/AMOGHIO SAUSE

CARNE / STEAK

N.Y STRIP **32**

STEAK SICILIANO **32**

FILET MIGNON **35**

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.

FAMILY STYLE MENU

(INCLUDES SOFT DRINKS & COFFEE)

CHOICE OF SOUP OR SALAD

SOUP

MINISTRONE

SALAD

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

CAESAR ADD \$1 ~ TRAVERSE CITY SALAD ADD \$2

PASTA

PENNE PASTA WITH CHOICE OF TOMATO BASIL, PALAMINA OR MEAT SAUCE

ENTRÉE

(CHOICE OF 2)

CHICKEN PARMIGIANA, MARSALA, PICCATA, SICILIANO

VEAL PARMIGIANA, MARSALA, PICCATA, SICILIANO

SIRLOIN OF BEEF WITH ZIP SAUCE

FILET MIGNON MEDALLIONS ADD \$4

BROILED WHITEFISH

GRILLED ATLANTIC SALMON

POTATO

(CHOICE OF 1)

LYONNAISE, REDSKIN, GARLIC MASHED, ANNA ADD \$1

VEGETABLE

(CHOICE OF 1)

GREEN BEANS, BROCCOLI, VEGETABLE MEDLEY, ASPARAGUS ADD \$2

LUNCH \$28 ~ DINNER \$30

GOURMET MENU # 1

(INCLUDES SOFT DRINKS & COFFEE)

CHOICE OF ONE

MINISTRONE SOUP

CHICKEN PASTINA

GARDEN SALAD

CAESAR SALAD

CHOICE OF ONE PASTA

PENNE MARINARA

FARFALLE ALFREDO

RIGATONI TOMATO SAUCE

CHOICE OF ONE *

(TO BE SELECTED BY GUEST THE DAY OF THE EVENT)

6OZ FILET MIGNON, ZIP SAUCE

CHICKEN PICCATA, MASHROOM, GARLIC, LEMON, WHITE WINE BUTTER SAUCE

ROASTED SALMON, CHARGRILLED TO PERFECTION, LEMON CAPER SAUCE,

CHOICE OF ONE

(FROM EACH CATEGORY)

POTATO: MASHED POTATO | ROASTED RED SKIN POTATO

VEGETABLES: GREEN BEANS | BROCCOLI | MIXED VEGETABLES

\$36 PER PERSON | INCLUDES SOFT DRINK, COFFEE & BREAD BASKET

DOES NOT INCLUDE ALCOHOL, TAX & GRATUITY

GOURMET MENU #2

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

ARANCINI

CRISPY CALAMARI

STUFFED PORTOBELLO MUSHROOM

SALAD

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

ENTRÉE

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

CHICKEN PARMIGIANA

ROASTED ATLANTIC SALMON

FETTUCCHINE WITH BEEF TIPS AND MUSHROOMS

DESSERT

CANNOLI

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

GOURMET MENU #3

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

ARANCINI

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 potatoes and vegetables.

GOURMET MENU #4

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

STUFFED PORTOBELLO 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 potatoes and vegetables.

GOURMET MENU #5

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

STUFFED PORTOBELLO 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 potatoes and vegetables.

DESSERT TRAY OPTION

GOURMET DESSERT PLATTER - \$90

A great display of assorted desserts

CANNOLI PLATTER - \$80

50 Mini cannoli with house-made filling

CHEESECAKE - \$6 PER SLICE

TIRAMISU - \$6 PER SLICE

CANNOLI - \$3 PER PERSON

GELATO - \$3 PER PERSON

Vanilla, raspberry sorbet, or spumoni

BAR OPTION

OPEN BAR

Any alcoholic beverages guests order will be on your tab.

CASH BAR

Guests pay for 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

HOUSE WINES \$7 GLASS/\$28 BOTTLE