

FILIPPA'S FUNERAL LUNCHEON

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: \$95 / server or 20% Gratuity, whichever amount is larger

Dinner: \$110 / server or 20% Gratuity, whichever amount is larger

Off Premise: \$125 server

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

To provide excellent service, all events require one server per 20 guests, 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.

AVAILABLE TUESDAY-SUNDAY BEFORE 3:00 P.M

ASK FOR BANQUET CORDINATOR TUESDAY- FRIDAY 11:00A.M- 5:00P.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 \$18

(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/ CHICKEN \$21

CHICKEN PICATTA

CHICKEN PARMIGIANA

CHICKEN SICILIANO

CHICKEN ARTICHOKES + \$1

CHICKEN MUSHROOM MARSALA

CHICKEN FIORENTINA

CHICKEN ALLA GRIGLIA

PESCE /FISH \$22

WHITEFISH PIZZAIOLA

PICKEREL SICILIANO

CHAR GRILLED SALMON + \$2

SHRIMP SCAMPI + \$2

VITELLO / VEAL \$24

VEAL PARMIGINA

VEAL PICATTA

VEAL MUSHROOM MARSALA

VEAL SICILIANO W/AMOGLIO

CARNE / STEAK

N.Y STRIP 37

FILET MIGNON 39

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.

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.

DESSERT TRAY OPTION

GOURMET DESSERT PLATTER - \$90

A great display of assorted desserts

CANNOLI PLATTER - \$80

50 Mini cannoli's with house made filling

CHEESECAKE - \$6 PER SLICE

TIRAMISU - \$6 PER SLICE

CANNOLI - \$3 PER PERSON

GELATO - \$3 PER 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 \$26

Mimosa | Bloody Mary | Sangria Red or White

HOUSE WINES \$7 GLASS/\$28 BOTTLE