

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 \$100 for an additional hour.

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.

Service Staff:

Weekday Lunch: \$95 per server or 20% Gratuity, whichever amount is larger

Weekends & Dinner: \$115 per server or 20% Gratuity, whichever amount is larger

Off Premise: \$135 per server or 20% Gratuity, whichever amount is larger

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

Rooms: **MAIN DINING ROOM UP TO 130**

Cellar 25 | Fireplace 40 | Crystal 60 | Lounge 50 | Terrace 25 | Patio 100

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 \$.60 a piece

APPETIZER PACKAGE:

CHOICE OF:

TWO- \$7.95 | THREE- \$11.95 | FOUR- \$14.95 per person

COLD APPETIZERS

CUBAN BLACK BEAN HUMMUS

IMPORTED & DOMESTIC CHEESE TRAY with crackers

FRESH FRUIT TRAY

IMPORTED MEATS "CHARCUTERIE" +\$2

TOMATO BRUSCHETTA

MOZZARELLA CAPRESE

ANTIPASTO VARIETY TRAY +\$3 (meats, cheeses, marinated vegetables)

HOT APPETIZERS

ITALIAN MEATBALLS & MARINARA SAUCE

SESAME CHICKEN TENDERS

ITALIAN SAUSAGE & PEPPERS

CRISPY CALAMARI

ARRANCINI STUFFED RISOTTO BALLS

SPINACH & ARTICHOKE DIP WITH PITA BREAD

SAUSAGE STUFFED MUSHROOMS

CRAB STUFFED MUSHROOMS +\$3

ADDITIONAL OPTIONS

JUMBO SHRIMP COCKTAIL +\$3 per piece

SHRIMP SCAMPI +\$3 per piece

*OFFERED FOR SIT DOWN MENU OPTIONS ONLY

SIT DOWN PLATED OPTIONS

ASK FOR BANQUET COORDINATOR 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.

LUNCH: AVAILABLE MON-SUNDAY UNTIL 2:30 P.M DINNER: AVAILABLE MON - SUN AT 3:00 P.M.

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: REGULAR OR DECAF COFFEE TEA & SODA | GARLIC PARMESAN BREAD | GARDEN SALAD OR SOUP | MASHED POTATOES | SIDE OF PENNE RIGATE WITH MEAT SAUCE | ADD ALFREDO SAUCE \$2 | PALOMINO SAUCE \$2 | ADD GREEN BEANS \$1 BROCCOLI +\$2, ASPARAGUS +\$3

PASTA \$19 | \$21 (does not include side of pasta or potatoes)

GNOCCCHI (meat, marinara, palomino)

PASTA PRIMAVERA (oil & garlic or cream sauce)

MEAT RAVIOLI (marinara or meat sauce)

CHEESE RAVIOLI (marinara or meat sauce)

PENNE RIGATE (marinara or meat)

FETTUCINE ALFREDO (homemade fettucine, alfredo sauce and parmesan cheese)

POLLO \$21 | \$25

CHICKEN PICCATA (mushroom, garlic, lemon, white wine butter sauce)

CHICKEN PARMIGIANA (tomato sauce, mozzarella and baked parmigiana)

CHICKEN SICILIANO (breaded, served with Amoghio sauce)

CHICKEN ARTURO (artichoke, mushrooms, white wine sauce)

CHICKEN MARSALA (mushroom, Marsala wine sauce)

CHICKEN BACCI +\$2 (spinach, sundried tomato, cream, bacci pasta)

VITELLO \$24 | \$27

VEAL PARMIGINA (tomato sauce, mozzarella and baked parmigiana)

VEAL PICATTA (mushroom, garlic, lemon, white wine butter sauce)

VEAL ARTURO (artichoke, mushrooms, white wine sauce)

VEAL MARSALA (mushroom, Marsala wine sauce)

VEAL SICILIANO (breaded, served with Amoghio sauce)

PESCE (FISH)

CANADIAN WALLAYE SICILIANO (breaded, served with Amoghio sauce) - \$22 | \$24

WHITEFISH PIZZAIOLA (tomato, onion, garlic, basil, oregano)- \$22 | \$24

CHAR GRILLED SALMON (lemon, caper, beurre Blanc) - \$24 | \$27

SHRIMP SCAMPI (garlic, lemon, angel hair pasta, white wine butter sauce) - \$24 | \$27

CARNE / STEAK (Certified Angus 1855, served with Filippa's Zip Sauce)

12oz N.Y STRIP **39**

12oz DELMONICO **39**

8oz FILET MIGNON **42**

CHILDREN'S ENTRÉE:

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

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

BRUNCH SIT DOWN OPTIONS

COURSE INCLUDES: REGULAR OR DECAF COFFEE TEA & SODA | GARLIC PARMESAN BREAD | GARDEN SALAD OR SOUP | DOES NOT INCLUDE SIDE OF PASTA OR POTATO

EGGS BENEDICT (English muffin, bacon, poached eggs, hollandaise sauce) **21**

FRITTATA (open face, garden vegetables, spinach, mushroom) **19**

FRENCH TOAST (maple syrup, butter, fresh fruit) **19**

CHICKEN WALDORF SALAD (celery, grapes, apples, walnuts, served over fresh baked croissant, sliced seasonal fruit; add salmon +\$4) **20**

BRUNCH BUFFET

(Available 11AM to 2PM for parties of 30 or more)

FRESH FRUIT

FRENCH TOAST

SCRAMBLED EGGS

HASH BROWNS

TURKEY OR PORK BACON

BREAKFAST SAUSAGE

TRADITIONAL VANILLA PANCAKES

CHARGRILLED SALMON (lemon, caper, beurre Blanc)

CHICKEN PICCATA (mushroom, garlic, lemon, white wine butter sauce)

**\$24 PER PERSON | INCLUDES SOFT DRINK, COFFEE & BREAD BASKET
DOES NOT INCLUDE ALCOHOL, TAX & GRATUITY**

*Inquire for more options with the event coordinator

FAMILY STYLE MENU

(INCLUDES SOFT DRINKS & COFFEE)

CHOICE OF SOUP OR SALAD (INDIVIDUAL)

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 BORDELAISE SAUCE

SLICED TENDERLOINS WITH BORDELAISE SAUCE +\$7

BROILED WHITEFISH PIZZAIOLA (tomato, onion, garlic, basil, oregano)

CHAR GRILLED ATLANTIC SALMON (lemon, caper, beurre Blanc)

POTATO

(CHOICE OF 1)

GARLIC MASHED; ANNA ADD \$1

VEGETABLE

(CHOICE OF 1)

GREEN BEANS, BROCCOLI, VEGETABLE MEDLEY, ASPARAGUS ADD \$3

LUNCH \$29 ~ DINNER \$33

GOURMET MENU # 1

(INCLUDES SOFT DRINKS & COFFEE)

CHOICE OF ONE

GARDEN SALAD

CAESAR SALAD

MINISTRONE

ITALIAN WEDDING

CLAM CHOWDER +\$2

LOBSTER BISQUE +\$3

CHOICE OF ONE PASTA

PENNE MARINARA

FARFALLE ALFREDDO

RIGATONI BOLOGNESE

CHOICE OF ONE *

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

6OZ FILET MIGNON (Filippa's Zip Sauce)

CHICKEN PICATTA (mushroom, garlic, lemon, white wine butter sauce)

CHAR GRILLED SALMON (lemon, caper, beurre Blanc)

CHOICE OF ONE

(FROM EACH CATEGORY)

POTATO: MASHED POTATO

VEGETABLES: GREEN BEANS | BROCCOLI | MIXED VEGETABLES

**\$39 PER PERSON| INCLUDES SOFT DRINK, COFFEE & BREAD BASKET
DOES NOT INCLUDE ALCOHOL, TAX & GRATUITY**

GOURMET MENU #2

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

ARRANCINI

CRISPY CALAMARI

MOZZARELLA CAPRESE

SALAD

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

ENTRÉE

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

CHICKEN PARMIGINA (tomato sauce, mozzarella and baked parmigiana)

CHAR GRILLED SALMON (lemon, caper, beurre Blanc)

12oz DELMONICO (Filippa's Zip Sauce)

DESSERT

CANNOLI

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

*ADD A PASTA COURSE +\$2 (Penne with a choice of Marinara, Meat Sauce or Alfredo)

GOURMET MENU #3

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

ARRANCINI

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

OR MINESTRONE

ENTRÉE

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

CHICKEN PICATTA (mushroom, garlic, lemon, white wine butter sauce)

CHAR GRILLED SALMON (lemon, caper, beurre Blanc)

NY STRIP STEAK (Filippa's Zip Sauce)

DESSERT

TIRAMISU

\$47 PER PERSON. Entrée includes potato and vegetables.

***ADD A PASTA COURSE +\$2 (Penne with a choice of Marinara, Meat Sauce or Alfredo)**

GOURMET MENU #4

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

MOZZARELLA CAPRESE

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 PICATTA (mushroom, garlic, lemon, white wine butter sauce)

CHAR GRILLED SALMON (lemon, caper, beurre Blanc)

8 oz Filet Mignon (Filippa's Zip Sauce)

DESSERT

TIRAMISU

\$55 PER PERSON. Entrée includes potato and vegetables.

*ADD A PASTA COURSE +\$2 (Penne with a choice of Marinara, Meat Sauce or Alfredo)

GOURMET MENU #5

(INCLUDES SOFT DRINKS & COFFEE)

APPETIZERS

(FAMILY STYLE)

MOZZARELLA CAPRESE

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

SALAD/ SOUP

GARDEN SALAD, CHOICE OF HOUSE OR RANCH DRESSING

OR MINESTRONE

ENTRÉE

MEAT DUO

8 oz. NY STRIP STEAK & CHICKEN SICILIANO

DESSERT (choice of one)

TIRAMISU

SPUMONI ICECREAM WAFER

N.Y STYLE CHEESECAKE (with berries)

\$49 PER PERSON. Entrée includes potato and vegetables.

*ADD A PASTA COURSE +\$2 (Penne with a choice of Marinara, Meat Sauce or Alfredo)

*ADD 6oz Filet Mignon +\$5

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 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, 1 Bloody Mary | Sangria Red or White

HOUSE WINES \$7 GLASS/\$28 BOTTLE