

# FILIPPA'S BUFFET MENUS

## 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: \$110 or 20% Gratuity, whichever amount is larger

Dinner: \$115 or 20% Gratuity, whichever amount is larger

Off Premise: \$125 server

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.

**Minimum Order 40 Guests**

## **BUFFET OPTION 1**

GARDEN SALAD

PENNE MARINARA

HOUSE-MADE MEATBALLS

CHICKEN PICATTA

ROASTED POTATO

CHEF'S VEGETABLE

**LUNCH 23 | DINNER 26**

## **BUFFET OPTION 2**

GARDEN SALAD

ITALIAN SAUSAGE & PEPPERS

PENNE MARINARA

HOUSE-MADE MEATBALLS

CHICKEN PICATTA

ROASTED SALMON

ROASTED POTATO

CHEF'S VEGETABLE

**LUNCH 26 | DINNER 30**

## **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 38 | DINNER 42**

# **BUFFET OPTIONS**

## **BY TRAY (15-20 GUEST)**

**Antipasto Platter**—Italian Meats, Italian Cheeses, Fresh Mozzarella w/Tomatoes, Marinated Olives & Peppers, \$110

**Fresh Seasonal Fruit**— A variety of fresh seasonal fruits \$75

**Grilled Seasonal Vegetables**— Fresh daily vegetables, balsamic reduction \$75

**Imported & domestic Cheese**—Various cheeses with crackers. \$75

**Calamari**—Fried Calamari, lemon caper sauce \$75

**Sausage & Peppers**- banana peppers, potato \$65

**Eggplant Parmigiana**—Fresh tomato sauce, basil, Parmesan cheese \$50

**Insalata Caprese**—Tomato, mozzarella, basil, balsamic glaze \$65

**Bruschetta Tray**—\$55

**Meat & Salami**—Prosciutto, salami, mortadella. \$80

**Steak Bites**— With a mushroom Sauce \$95

**French Fries**—\$45

**SALAD: Garden, Caesar, Kale Salad**--\$55

## **BY INDIVIDUAL PIECE**

**Shrimp Cocktail**—\$3.50

**Burger Slider**—\$4.50

**Cheeseburger Slider**—\$5.00

**Marinara Meatballs**—\$2.50

**Chicken Tenders**—\$3.00

**Vegetarian Spring Roll**—\$2.50

**Coconut Shrimp**—\$3.50

**Lamb Lollipop**—\$6.00

**Chicken Skewer**—\$3.50

**Toasted Cheese Ravioli**—\$3.50