

FILIPPA'S ITALIAN

EVENT & BANQUET

REQUEREMENTS:

Room Deposit \$250.00 - to secure the room.

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

14-day final guarantee & menu selection.

SERVICE:

Minimum Service Fee: Lunch \$100 | Dinner \$115 | Off Site \$135 (on a per server basis, OR 20% gratuity, whichever is greater)

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

EVENT SPACE:

Cellar 25 | Fireplace 45 | Crystal 60 | Lounge 60 | Terrace 20 | Patio 120 | MAIN DINING ROOM UP TO 130

We reserve the right to change your room if the count drops more than 20% of your final guarantee. Rooms may be subject to a food and beverage minimum for events on holidays and dates of anticipated high volume.

Monday Minimum: Lunch \$1500 (up to 2:00 p.m.) | Dinner \$2500 (after 2:00 p.m.)

We offer custom menu printing for high quality card stock \$.50 a guest, and colored napkins \$.60 a piece

All events include 3 hours of service. One hour time available for set up prior to reservation time.
\$200 for an additional hour to set up.

Menu pricing does not include tax, gratuity, and any additional vendor fees.

APPETIZER PACKAGE:

CHOICE OF: TWO- \$8.95 | THREE- \$11.95 | FOUR- \$14.95 per person

COLD APPETIZERS

HUMMUS & PITA

IMPORTED & DOMESTIC CHEESE TRAY

IMPORTED MEATS "CHARCUTERIE" + \$2

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

MOZZARELLA CAPRESE

HOT APPETIZERS

HOUSE-MADE MEATBALLS, marinara sauce

ITALIAN SAUSAGE & PEPPERS

CRISPY CALAMARI

ARRANCINI STUFFED RISOTTO BALLS

SPINACH & ARTICHOKE DIP, served with grilled pita
bread

SAUSAGE STUFFED MUSHROOMS

SESAME CHICKEN TENDERS

ADDITIONAL OPTIONS

JUMBO SHRIMP COCKTAIL or SCAMPI +\$3 per piece

***OFFERED FOR SIT DOWN MENU OPTIONS ONLY**

PLATED OPTIONS

LUNCH: MONDAY- FRIDAY UNTIL 2:00 P.M. | DINNER: MONDAY- FRIDAY AFTER 2:00 P.M. SATURDAY & SUNDAY
DINNER MENU ALL DAY

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

ENTRÉE INCLUDES: BREAD BASKET | GARDEN SALAD OR MINISTRONE | PENNE MARINARA or BOLOGNESE SAUCE
(ALFREDO OR PALOMINA +\$2PP) | MASHED POTATO | GREEN BEANS | COFFEE & TEA & SODA

PASTA \$19 | \$22 (does not include side of pasta, potatoes, or vegetables)

SELECT YOUR PASTA: GNOCCHI | PENNE RIGATE | CHEESE RAVIOLI | MEAT RAVIOLI | FETTUCINE

SELECT YOUR SAUCE: MARINARA | PALAMINA | BOLOGNESE | ALFREDO

POLLO-CHICKEN **\$22 | \$26**

VITELLO- VEAL **\$25 | \$28**

PICATTA, mushroom, garlic, lemon white wine sauce

MARSALA, mushrooms, marsala wine sauce

SICILIANO, breaded, amoglio sauce

PARMIGIANA, mozzarella, tomato sauce, parmigiano cheese, baked

ARTURO, a Filippa's specialty, artichoke, mushrooms, white wine sauce

CHICKEN BACCI, spinach, sundried tomato, cream, Bacci pasta +\$2 (only available with chicken)

PESCE-FISH **\$25 | \$28**

WHITEFISH PIZZAIOLA, breaded, tomato, onion, garlic, oregano

WHITEFISH LIMONE, caper, lemon, beurre blanc

CANADIAN WALLAYE SICILANO, breaded, served with amoghio sauce

CANADIAN WALLAYE LIMONE, caper, lemon, beurre blanc

CHAR GRILLED SALMON, lemon caper butter sauce

SHRIMP SCAMPI, angel hair, lemon, garlic, white wine butter sauce

CARNE- MEAT

PETITE 6OZ FILET MIGNON \$38

8oz FILET MIGNON \$43

12oz NY STRIP STEAK \$40

12oz DELMONICO STEAK \$40

LAMB CHOPS MP

CHILDREN'S MENU \$13

PENNE MARINARA, MEAT SAUCE OR ALFREDO

CHICKEN TENDERS & FRIES

If a child consumes an adult meal will be charged full menu price.

BRUNCH

Available 11:00 A.M. TO 2:00 P.M. | 40 guests minimum

PLATED

ENTRÉE INCLUDES: FRESH FRUIT | COFFEE & TEA & SODA | PRE-SELECT ONE **\$22**

EGGS BENEDICT, poached egg, bacon, English muffin, hollandaise sauce

FRITTATA, open face omelette, garden vegetables, spinach, mushroom

FRENCH TOAST, maple syrup, butter, fresh fruit

CHICKEN WALDORF SALAD, celery, grapes, apples, walnuts, served over fresh baked croissant, sliced fruit

BUFFET INCLUDES: COFFEE & TEA & SODA | BREAD SELECTION **\$25**

FRESH FRUIT

FRENCH TOAST

SCRAMBLED EGGS

HASH BROWN

TURKEY BACON | PORK BACON | BREAKFAST SAUSAGE

VANILLA PANCAKES

CHICKEN PICATTA

FAMILY STYLE

INCLUDES: BREAD BASKET | COFFEE & TEA & SODA **\$30 | \$35**

CHOICE OF ONE:

MINETRONE SOUP | GARDEN SALAD | CAESAR SALAD +\$2

CHOICE OF ONE:

PENNE PASTA MARINARA | MEAT SAUCE | PALAMINA | ALFREDO

CHOICE OF TWO:

CHAR GRILLED ATLANTIC SALMON, lemon caper beurre blanc sauce

CHICKEN OR VEAL - PICATTA, PARMIGIANA, SICILIANO, MARSALA

SIRLOIN OF BEEF, bordelaise sauce

TENDERLOIN OF BEEF, bordelaise, or zip sauce +\$9

CHOICE OF ONE:

ROASTED POTATO | YUKON GOLD MASHED POTATO | POTATO ANNA +\$1

CHOICE OF ONE:

GREEN BEANS | BROCCOLI | VEGETABLE MEDLEY | ASPARAGUS +\$3

GOURMET MENU 1

INCLUDES: BREAD BASKET, COFFEE & TEA & SOFT DRINKS, MASHED POTATO, GREEN BEANS, ADD SIDE OF PASTA MARINARA +\$2PP

DOES NOT INCLUDE: ALCOHOLIC BEVERAGE, TAX & GRATUITY

1. APPETIZERS, served family style

ARRANCINI BALLS

CRISPY CALAMARI

ITALIAN SAUSAGE & PEPPERS

2. SALAD

GARDEN SALAD, choice of Italian or ranch dressing

3. ENTRÉE, guest will select one the day of the event

CHICKEN PICATTA

CHAR GRILLED SALMON

PETITE FILET

4. DESSERT

TIRAMISU

\$47 PER PERSON

GOURMET MENU 2

INCLUDES: BREAD BASKET, COFFEE & TEA & SOFT DRINKS, MASHED POTATO, GREEN BEANS, ADD SIDE OF PASTA MARINARA +\$2PP

DOES NOT INCLUDE: ALCOHOLIC BEVERAGE, TAX & GRATUITY

1. APPETIZERS, served family style

ARRANCINI BALLS

CRISPY CALAMARI

MOZZARELLA CAPRESE

2. SALAD

GARDEN SALAD, choice of Italian or ranch dressing

3. ENTRÉE

PETITE FILET & CHICKEN SICILIANO DUO

4. DESSERT

TIRAMISU

\$52 PER PERSON

GOURMET MENU 3

INCLUDES: BREAD BASKET, COFFEE & TEA & SOFT DRINKS, MASHED POTATO, GREEN BEANS, ADD SIDE OF PASTA MARINARA +\$2PP

DOES NOT INCLUDE: ALCOHOLIC BEVERAGE, TAX & GRATUITY

1. **APPETIZERS**, served family style

ITALIAN SAUSAGE & PEPPERS

CRISPY CALAMARI

MOZZARELLA CAPRESE

2. **SALAD or SOUP**

GARDEN SALAD, choice of Italian or ranch dressing OR LOBSTER BISQUE

3. **ENTRÉE**, guest will select one the day of the event

CHICKEN PICATTA

CHAR GRILLED SALMON

8oz FILET MIGNON

4. **DESSERT**

TIRAMISU

\$55 PER PERSON

DESSERT TRAY OPTIONS

GOURMET DESSERT PLATTER, a great display of assorted desserts	\$90
CANNOLI PLATTER, 50 mini cannoli with house made filling	\$80
CHEESECAKE, per piece	\$6
TIRAMISU, per piece	\$6
CANNOLI, per piece	\$3
Ice Cream	\$3

BAR OPTIONS:

OPEN BAR, any alcoholic beverages MP

CASH BAR, guests will pay for their own liquor

LIMITED BAR, host chooses the liquor to be served and they are added to the bill.

BEVERAGE: MIMOSA \$26 | BLOODY MARY \$26 | RED OR WHITE SANGRIA \$26 | HOUSE WINE \$7 GL | \$28 BTL

BUFFET MENU 1

BREAD SERVICE | GARDEN SALAD | PENNE MARINARA OR BOLOGNESE | HOUSE-MADE MEATBALLS

CHICKEN PICATTA | ROASTED POTATOES | CHEF'S VEGETABLES
LUNCH 24 | DINNER 27

BUFFET MENU 2

BREAD SERVICE | GARDEN SALAD | ITALIAN SAUSAGE & PEPPERS | PENNE MARINARA OR BOLOGNESE | HOUSE-MADE MEATBALLS
CHICKEN PICATTA | ROASTED SALMON | ROASTED POTATOES | CHEF'S VEGETABLES
LUNCH 27 | DINNER 32

BUFFET MENU 3

BREAD SERVICE | GARDEN SALAD | CAESAR SALAD | ITALIAN SAUSAGE & PEPPERS | EGGPLANT PARMIGIANA
PENNE MARINARA OR BOLOGNESE | HOUSE-MADE MEATBALLS | CHICKEN PICATTA | ROASTED POTATOES
ANGUS RIB-EYE – CARVING STATION FEE \$75, comes with personal carver | CHEF'S VEGETABLES
LUNCH 42 | DINNER 46

BUFFET OPTIONS, continued

By individual piece, minimum spent of \$28pp if not added to one of the menus.

SHRIMP COCKTAIL	\$3.50	LAMB LOLIPOP	\$6.00
BURGER SLIDERS	\$4.50	CHICKEN SKEWER	\$3.50
CHEESEBURGER SLIDERS	\$5.00		
MARINARA MEATBALLS	\$2.50	TOASTED CHEESE RAVIOLI	\$3.50
CHICKEN TENDERS	\$3.00		

VEGETARIAN SPRING ROLLS \$2.50
STATION +\$75)

COCONUT SHRIMP \$3.50
roasted Mediterranean style.

WHOLE ROASTED COLORADO SPRING LAMB \$500 (CARVING

40-50pounds, serves up to 30 guests, fresh spices & herbs, slow

BUFFET OPTIONS, continued

by tray, average serving of 15-20 guests,

minimum spent of \$28pp if not added to one of the menus.

ANTIPASTO, imported meats, cheeses, marinated olives, roasted peppers and more

\$110

FRESH FRUIT, a variety of fresh seasonal fruit

\$80

GRILLED VEGETABLES, fresh seasonal vegetables grilled to perfection, balsamic reduction

\$85

FORMAGGI, imported & domestic cheeses, crackers

\$75

CALAMARI, fried calamari, lemon caper sauce or marinara

\$75

SAUSAGE & PEPPERS, banana peppers, potato

\$75

EGGPLANT PARMIGIANA, fresh tomato sauce, basil, parmesan cheese

\$65

INSALATA CAPRESE, fresh mozzarella, tomato, basil, balsamic glaze

\$65

BRUSCHETTA, grilled bread, marinated tomatoes, fresh basil E.V.V. O

\$65

SALUMI, prosciutto, salami, mortadella, capicola

\$90

STEAK BITES, mushroom sauce

\$95

FRENCH FRIES, sea salt

\$55

INSALATA, choice of Garden, Caesar, or Traverse City salad

\$60