

FILIPPA'S

EVENTS—BANQUETS—CATERING

ALL EVENTS INCLUDE 3 HOURS OF SERVICE. ADDITIONALLY, WE PROVIDE 1 HOUR OF SET UP BEFORE THE START OF YOUR EVENT. PRICES SUBJECT TO CHANGE DUE TO HOLIDAY PREMIUMS.

DEPOSIT

All reservations require a \$250.00 deposit at the time of booking, deposit is fully refundable up to 30 prior to your function. Deposits will not be refundable for parties that do not show up for their reservation.

2 Weeks prior to the event we require the following:

Final guaranteed | Guest count | Final menu options | Contract Signature

SERVICE STAFF

OnPremise:

Lunch: \$85/server or 20% of your food and beverage total, whichever is greater

Dinner: \$95/server or 20% of your food and beverage total, whichever is greater (food served after 3:30)

OffPremise:\$125/server

All events require one server for every 20 guests There are no exceptions regarding service staff. This is to ensure that we at Filippa's continue to pro-vide you with our outstanding service.

Remaining balance will be settled the day of the event and deposits will be applied to the bill.

If your final guest count is less than what was given, you are still responsible for the staff that was sched-uled for your event. We reserve the right to change your event to a smaller room if your group dramatically reduces in size.

PRIVATE DINNING ROOMS

Cantina/Cellar—up to 25 guests (min. 15)

Grotta/Back Room —up to 40 guests (min. 30)

La Salla/Banquet Room—up to 65 guests (min. 50)

Bar and Lounge—up to 50 guests

Main Dining Room—up to 125 guests

Patio with Bar—up to 70 guests

ROOMS MAY BE SUBJECT TO A FOOD AND BEVERAGE MINIMUM FOR EVENTS ON HOLIDAYS AND DATES OF ANTICIPATED

HIGH VOLUME. MENU PRINTING DECORATIONS

We will gladly print custom menus for your party on high quality card-stock for \$0.50/guest.

All decorations must be provided by the host. You may arrive one hour prior to your event start time.

ROOMS MAY BE SUBJECT TO A FOOD AND BEVERAGE MINIMUM FOR EVENTS ON HOLIDAYS AND DATES OF ANTICIPATED HIGH VOLUME.

FILIPPA'S

SHARED APPETIZERS

Antipasto Platter—\$110

Italian Meats, Italian Cheeses, Fresh Mozzarella w/ Tomatoes, Marinated Olives & Peppers, and Pepperoncinis

Fresh Seasonal Fruit—\$75

A variety of fresh seasonal fruits

Grilled Seasonal Vegetables—\$75

Fresh daily vegetables, balsamic reduction.

Imported & domestic Cheese —\$70

Various cheeses with crackers.

Calamari - \$45

Zucchini, lemon aioli sauce.

Sausage and Peppers - \$65

Red, banana, and shishito peppers, potato, onion.

Meatball Marinara—\$55

In Our House made marinara sauce.

Eggplant Parmigiana—\$50

Fresh tomato sauce, basil, Parmesan cheese

Insalata Caprese—\$45

Tomato, mozzarella, basil, balsamic glaze

Bruschetta Tray—\$55

Meat & Salumi—\$70

Prosciutto, salami, mortadella.

Shrimp Cocktail—\$2.50 per piece

House made Cocktail Sauce.

Steak Bites—\$80

With a mushroom Sauce.

Items subject to change due to seasonal availability. Menus may be customized to meet guest's preferences or dietary restrictions. All platters serve 15-20 guest appetizer size.

BUFFET OPTION 1

LUNCH \$20 / DINNER \$24

- Garden Salad
- Penne Marinara
- Marinara Meatballs
- Chicken Piccante
- Roasted Potato
- Green Beans +\$1.00

BUFFET OPTION

LUNCH \$24 / DINNER \$28

- Garden Salad
- Italian Sausage & Peppers
- Penne Marinara
- Marinara Meatballs
- Chicken Piccante
- Faroe Island Salmon
- Roasted Potato
- Green Beans + \$1.00

BUFFET OPTION 3

LUNCH \$26 / DINNER \$30

- Garden Salad
- Italian Sausage & Peppers
- Garden Salad
- Penne Marinara
- Marinara Meatballs
- Chicken Piccante
- Faroe Island Salmon
- Roasted Potato
- Green Beans + \$1.00

BUFFET OPTION 4

LUNCH \$34 / DINNER \$39

- Garden Salad
- Epplant Parmigiana
- Italian Sausage & Peppers
- Kale or Casear Salad
- Penne Bolognese
- Chicken Piccante
- Faroe Island Salmon
- Carving Station: Angus Rib-Eye
- Roasted Potato
- Green Beans +\$1.00

BUFFETOPTIONS BY

TRAY(15-20GUEST)

Antipasto Platter—\$110

Italian Meats, Italian Cheeses, Fresh Mozzarella w/Tomatoes, Marinated Olives & Peppers, and Pepperoncinis

Fresh Seasonal Fruit—\$75

A variety of fresh seasonal fruits

Grilled Seasonal Vegetables—\$75

Fresh daily vegetables, balsamic reduction.

Imported & domestic Cheese—\$70

Various cheeses with crackers.

Calamari—\$45

Zucchini, lemon aioli.

Sausage and Peppers- \$65

Red, banana, and shishito peppers, potato, onion.

EggplantParmigiana—\$50

Fresh tomato sauce, basil, Parmesan cheese

Insalata Caprese—\$45

Tomato, mozzarella, basil, balsamic glaze

Bruschetta Tray—\$55

Meat & Salumi—\$70

Prosciutto, salami, mortadella.

Steak Bites—\$80

With a mushroom Sauce.

French Fries—\$40

Garden, Caesar, Kale Salad--\$40

BY PIECE

Shrimp Cocktail—\$2.50

Burger Slider—\$3.50

Cheeseburger Slider—\$4.00

Marinara Meatballs—\$2.50

Chicken Tenders—\$2.50

Vegetarian Spring Roll—\$2.50

Coconut Shrimp—\$2.50

Lamb Lollipop—\$6.50

Chicken Skewer—\$2.50

Toasted Ricotta Ravioli—\$2.50

Lunch Minimum Food Spending \$600. Dinner \$750.

MinimumOrdergoGuest.

CUSTOMBUFFETMENUS:Please do not hesitate to ask our eventcoordinator.

FILIPPA'S

PLATED OPTION 1

LUNCH \$20 / DINNER \$24

First Course (choice of one)

Minestrone soup

House Salad

Entree Course (choice of one)

Penne Bolognese

Penne pasta, meat sauce, parmesan cheese

Chicken Piccante

mushroom, white wine, lemon sauce, pasta

Sides (choice of one)

Mashed potatoes

Roasted potatoes

Add Green Beans \$1.00 per person

PLATED OPTION 3

LUNCH \$24 / DINNER \$27

First Course (choice of one)

Minestrone Soup

House Salad

Second Course

Penne pasta with marinara sauce

Entree Course (choice of one)

Chicken Parmesan

mozzarella, house made tomato sauce

Veal Marsala

sauteed mushrooms, marsala wine sauce

Grilled Salmon

atlantic salmon, lemon caper sauce

Sub: Filet + \$9 Sub: NY + \$7

Sides (choice of one)

Mashed Potato | Roasted Potato Add

Add Green Beans \$1 per person

PLATED OPTION 2

LUNCH \$20 / DINNER \$24

First Course

Minestrone Soup

Entree Course

Michigan Salad

mixed greens, red onion, dried cherries,
feta cheese, candied pecans, raspberry vinaigrette

With Choice of
Salmon or Chicken

Dessert

Mixed Berry Sorbet

PLATED OPTION 4

LUNCH \$27 / DINNER \$34

First Course (choice of one)

Minestrone Soup

House Salad

Second Course

Penne pasta with marinara sauce

Entree Course (choice of one)

Branzino

Seasonal Preparation

Veal Mama Assunta

sauteed mushroom, artichokes, capers,
white wine lemon sauce

8 oz. New York Strip

house made zip sauce

Sub: Filet extra \$5 per person

Sides (choice of one)

Mashed potatoes | Roasted potatoes

Add Green Beans \$1.00 per person

Options 1, 3 and 4 can all be offered family style for the same price with (choice of two) Entree Courses

The menus above are some of our most requested menus. The menus above do not limit our guest to create a personalized menu.

FILIPPA'S

Dessert

Cookie Platter—\$65

An assortment of fresh baked cookies.

Serves 30

Cookies & Brownie Platter—\$85

An assortment of fresh baked cookies and brownies. Serves 30

Gourmet Dessert Platter—\$90

A Great display of assorted desserts

Serves 30

Cannoli Platter—\$80

50 Mini Cannolis with house-made filling

Cheesecake -\$8/slice

Better than the whole state of New York

Brownie Pie—\$8/slice

Peanut butter, graham cracker crust

Ice Cream- \$4/Person

Items subject to change due to seasonal availability. Menus
may be
customized to meet guest's preferences or dietary restrictions.

OPEN BAR

Any alcoholic beverages guests order will be on your tab.

CASH BAR

Guest pay for their own alcoholic beverages

LIMITED BAR

You choose a limited selection of alcoholic beverages for your guests, and they will be added to your tab at menu price.

CARAFES \$22

Mimosa | Bloody Mary | Sangria

FILIPPA'S

TO GO GOODS

Filippa's Bread—\$8/dozen

Full slab of Ribs—\$18

All beer and wine is available for purchase.

| BULK ENTREES | Half | Full |
|-------------------------|-------------|-------------|
| Michigan Salad | \$35 | \$55 |
| Caesar Salad | \$35 | \$55 |
| Tossed Salad | \$30 | \$50 |
| Chicken Piccata | \$75 | \$110 |
| Chicken Stir Fry | \$65 | \$95 |
| Chicken Marsala | \$75 | \$110 |
| Sesame Chicken Strips | \$75 | \$110 |
| Shrimp Stir Fry | \$90 | \$165 |
| Maple Glazed Salmon | \$140 | \$225 |
| Pasta Alfredo Primavera | \$60 | \$90 |
| Penne With Meat Sauce | \$65 | \$95 |
| Vegetable Stir Fry | \$55 | \$85 |
| Mostaccioli | \$65 | \$95 |

Half size: 15-20 people | Full size: 30-40 people