

# FILIPPO Ristorante / Lucia Ristorante

## Private Party Booking Agreement

<b>Person/Organization:</b>	<b>Day of Function:</b>	<b>Date of Function:</b>
<b>Billing Address:</b>	<b>Expected Number:</b>	<b>Confirmed Number:</b>
<b>Email:</b>	<b>Home Phone:</b>	<b>Arrival Time:</b>
<b>Booked By/Date:</b>	<b>Business/Cell Phone:</b>	<b>Serving Time:</b>

<b>Cash Bar:</b> _____ <b>Bar Tab:</b> _____	<b>Bartenders:</b>	<b>Wine with meal:</b>
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<b>Special Instructions:</b>	<b>Entertainment:</b>	<b>Tables:</b>
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<b>Buffet:</b> _____ <b>Sit Down:</b> _____ A _____ B _____ Other _____	<b>Pasta:</b>	<b>Contorni:</b>
<b>Hors d'oeuvres:</b>	<b>Entrée:</b>	<b>Dessert:</b>
<b>Antipasto:</b>	<b>Salad:</b>	<b>Price Per Person:</b>

-A non-refundable deposit of \$250.00 is required to hold a date (no exceptions).  
**Cancellation Policy:**  
 -Cancellation more than 72 hours prior will receive a full refund (less deposit).  
 -Cancellation less than 72 hours prior will receive a 50% refund (less deposit).  
 -Cancellation less than 24 hours prior will receive no refund.  
**Billing:**  
 -A final or confirmed number of guests must be received one week prior to the function. This number becomes the minimum number charged for.  
 -The food portion of bill must be paid in full one week prior to the function.  
 -Full function menu price is charged for all guests who require seat/setting.  
 -Children- Full price is charged for all children who require a seat/setting with the following exception: Half price (1/2) is charged for a maximum of five children.  
 -The sit-down menu is reserved for a minimum of 20 guests and the price of \$25.50 per person  
 -The buffet menu is reserved for a minimum of 50 guests and the price of \$19.95 per person  
**Note:**  
 -All entertainment must be approved in advance. Entertainment is limited to professionals only.  
 -The restaurant reserves the right to end inappropriate or overly noisy entertainment.

Your signature represents your understanding/acceptance of the policies as outlined above.  <b>Signature:</b> _____  <b>Print Name:</b> _____	<b>Date:</b> _____
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# FILIPPO Ristorante / Lucia Ristorante

## BUFFET MENU

For a minimum of 50 Guests

### Fresh Seasonal Garden Salad

#### Two Pasta Selections

<b>Cavatelli Pomodoro</b>	<b>Spezzatino Abbruzzese Primavera</b>
Home-made cavatelli pasta in a rich tomato sauce.	Chicken saltati with rigatoni and fresh garden vegetables.

#### Two Entrée Selections

<b>Salsicce Sulmontina</b>	<b>Pollo Marsala</b>
Fresh from our North End butcher, sausage with Sammarzano tomato and sun-dried tomato.	Boneless chicken breast and fresh mushrooms cooked in sweet Marsala wine.

### Café Americano

### Biscotti and Pizzelle

\$19.95 per person plus tax and gratuity [Menu A]

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## SIT-DOWN MENU

For a minimum of 20 Guests

#### Two Antipasti

<b>Focaccia e Batello [Hot]</b>	<b>Antipasto Nostrano [Cold]</b>
Rustic country bread with fresh shrimp, mussels, salmon and calamari seasoned with herbs.	A selection of chesses, cured meats, sott'olio vegetables and thinly sliced imported prosciutto.

#### Two Pasta Selections

<b>Cavatelli Pomodoro</b>	<b>Spezzatino Abbruzzese Primavera</b>
Home-made cavatelli pasta in a rich tomato sauce.	Chicken saltati with rigatoni and fresh garden vegetables.

#### Two Entrée Selections

<b>Salsicce Sulmontina</b>	<b>Pollo Marsala</b>
Fresh from our North End butcher, sausage with Sammarzano tomato and sun-dried tomato.	Boneless chicken breast and fresh mushrooms cooked in sweet Marsala wine.

### Café Americano

### Spumone

\$25.50 per person plus tax and gratuity [Menu B]

## Private Function Menu Options

### Hors d'oeuvres

<b>Bruschetta Pomodoro</b>	<b>Funghi Ripieni</b>	<b>Prosciutto wrapped Scallops</b>
Rustic country bread grilled, brushed with extra-virgin olive oil. Served with fresh tomatoes and mozzarella.	Mushroom caps filled with a variety of garden fresh herbs, pane rustico and sprinkled with extra virgin olive oil.	Fresh scallops wrapped in a thin slice of imported Prosciutto di Parma and oven baked to a golden brown.

<b>Cheese and Crackers</b>	<b>Focaccia e Formaggio</b>
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### Antipasti

<b>Insalata Caprese</b>	<b>Rotellini di Melanzane</b>	<b>Prosciutto e Melone</b>
Sliced tomatoes, fresh bufala mozzarella.	Eggplant rolled and stuffed with fontina and mozzarella cheeses.	Seasonal melon wrapped in prosciutto.

### Pasta

<b>Cavatelli</b>	<b>Penne Rigate</b>	<b>Spaghetti</b>
<b>Gnocchi</b>	<b>Tortellini</b>	<b>Ravioli</b>

<b>Pasta al Forno</b>	<b>Pasta con Salmone</b>
Pasta oven baked in with tomato sauce, romano and mozzarella cheeses.	Pasta and fresh salmon in a red sauce.

<b>Risotto con Funghi</b>	<b>Risotto al Mare</b>
Italian rice in a mushroom cream sauce.	Italian rice with seafood.

### Entrée

<b>Pollo Piccata</b>	<b>Pollo Focaccia</b>	<b>Pollo Parmigiano</b>
Boneless chicken breast, with capers and lemon in a white wine sauce.	Chicken stuffed with prosciutto and fontina cheese, black olives, sun-dried tomatoes and artichokes in lemon sauce.	Chicken cutlet in a tomato sauce with mozzarella. Served with a choice of salad or rigatoni.

<b>Vitello Sulmontina</b>	<b>Vitello Carozzella</b>	<b>Braciolettine di Vitello</b>
Fresh veal with Sammarzano tomato and sun-dried tomato.	Puffs of mozzarella cheese and veal sauteed in white wine.	Veal stuffed with prosciutto, cheeses and spices, and with peppers, onion and mushrooms in a sammarzano sauce.

<b>Filetto di Sogliola</b>	<b>Salmone alla Griglia</b>
A very light dish. Fresh filet of sole in a butter lemon sauce.	Fresh salmon grilled on an open flame

### Contorni- Side Dishes

<b>Insalata</b>	<b>Broccoli all'Olio</b>	<b>Patate Rostiti</b>
Fresh salad of crisp seasonal greens.	Fresh broccoli with garlic and olive oil.	Oven roasted potatoes seasoned with rosemary and extra virgin olive oil.

<b>Melanzane Parmigiano</b>	<b>Funghi Fritti</b>
Eggplant Parmesan.	Fresh fried mushrooms.

### Dessert

<b>Assorted Mini Pastries</b>	<b>Cannoli</b>	<b>Tiramisu</b>
<b>Sorbetto</b>	<b>Torta Nocciola</b>	<b>Tartufo</b>

