

BIAGGI'S PRIVATE DINING ROOMS

Biaggi's restaurants offer guests a choice of private room options for a variety of occasions. The local Event Coordinator will help you to determine which of our rooms best fits your needs. Please note that not all rooms are available at all locations, consult with an Event Coordinator to determine availability.

The **Special Event Room** can comfortably accommodate 50-100 guests (depending on the location) and is typically reserved for large parties. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, wedding rehearsal dinners or pre-wedding luncheons. Plus, a drop-down projector screen and data port for computer connections make it a perfect environment for business luncheons or dinner presentations. With large tables, glass and mahogany wine displays and a stone hearth fireplace, our Special Event Room allows your guests to dine with plenty of room and comfort.

The **Side Room**, as the name suggests, is available for parties that may be too small for our Special Event Room, typically between 20 and 60 people. Larger family gatherings, bridal or baby showers, business or local civic group meetings or holiday parties are the most common uses of this room. Though the Side Room does not have the "built-in" audio/visual components of our Special Event Room, our Event Coordinator can easily arrange for the rental and delivery of AV equipment.

The **Wine Room** is our most intimate and beautiful private dining option. With rustic old world charm, an impressive display of our extensive reserve wine selections and a warm knotty pine banquet table, the Wine Room evokes the sense of dining in a Tuscan cellar. It is perfect for small dinner parties of 10 to 18 guests and is typically reserved for groups of friends celebrating birthdays or promotions, "welcome home" or "going away" parties, family celebrations or memorable "thank you" dinners. Combined with Biaggi's food & attentive service, a Wine Room dinner is a truly special event your guests will long remember.

FACILITY AND ADDITIONAL SERVICES

The staff of Biaggi's Ristorante Italiano wants to ensure you and your guests have an enjoyable and successful event. To assist you, we have developed a list of services that we can provide as part of your event, as well as services available for an additional fee.

All of our restaurants feature free Wi-Fi internet access, allowing you to access the web or e-mail from your wireless enabled laptop or other electronic device. Our large Special Event Room is equipped for multi-media presentations, including a VCR, screen, data port for computer hook-ups and LCD data/video projector. These items are available for use at no additional cost when you reserve the Special Event Room. The audio in this room can also be zoned so your group can enjoy a video presentation or your favorite musical selections.

We work with several area florists and rental companies who can provide other items to make your event or meeting memorable. The following is a partial list of details we can assist you with for an additional charge.

- Floral centerpieces
- Musicians
- Cake design
- Overhead projectors
- Laser pointers
- Podiums
- Microphones
- 35 mm slide projectors
- Flipcharts
- Easels

Please allow our professional staff the opportunity to assist you with any detail for your event. We want you and your guests to be totally satisfied.

BAR OPTIONS

Biaggi's offers several convenient ways to handle the alcoholic beverages for your scheduled event. The most popular option is an open bar with drinks charged on-consumption. With the help of our Event Coordinator, we can work to accommodate your specific needs and answer any questions you may have about these options.

ON-CONSUMPTION • OPEN BAR • LIMITED OPEN BAR • CASH BAR

LIQUOR BRANDS

Absolut Vodka
Ketel One Vodka
Bombay Gin
Tanqueray Gin
Bacardi Rum
Dewar's Scotch
Glenlivet Single Malt Scotch
Seagram's Seven Whisky
Johnny Walker Black Label Blended Whisky
Crown Royal Whisky
Maker's Mark Small Batch Bourbon
Jim Beam Bourbon

BEER BRANDS

Choice of domestic and import bottled beers from current availability.

WINE BRANDS

See Wine Selections on following pages.

Assorted juices, sodas, mixers and San Pellegrino mineral water are also available.

BIAGGI'S WINE SELECTIONS

The following is Biaggi's selection of premium wines. Our Event Coordinator will be happy to provide you with current pricing as well as an additional selection of our "Reserve List" wines.

WHITE WINES

BIAGGI'S HOUSE WHITE - PINOT GRIGIO, PLACIDO "PRIMAVERA", ITALY

Youthful and crisp with floral notes and soft citrus flavors.

PINOT GRIGIO, ALOIS LAGEDER "RIFF", ITALY

Medium-bodied and intense with clean aromas of apple and peach.

FALANGHINA, VINOSIA, ITALY

A sweet, fruity nose and palate of ripe melon gives way to a soft dry finish.

OBSESSION SYMPHONY, IRONSTONE, CALIFORNIA

A seductively aromatic blend with captivating floral aromas, ripe apple flavors and a crisp finish.

FUMÉ BLANC, CHATEAU ST. JEAN, CALIFORNIA

Vibrant acidity with bright fruit flavors of kiwi and melon lingering on the palate.

SAUVIGNON BLANC, URLAR, NEW ZEALAND

Zesty gooseberry, passion fruit and citrus flavors with a hint of spice.

RIESLING, HOGUE, WASHINGTON STATE

Off-dry and smooth with candied fruit on the nose and apricot and orange blossom on the finish.

CHARDONNAY, GUENOC "CULINARY RESERVE", CALIFORNIA

Stone fruit aromas of peach and apricot, mingling with pineapple and almond.

CHARDONNAY, CHARLES SMITH "EVE", WASHINGTON STATE

Mouth-filling with hints of guava, pear, tangerine, spice and minerals.

CHARDONNAY, EDNA VALLEY, CALIFORNIA

Ripe peach, pear, apricot and pineapple fruit with underlying notes of cinnamon and caramel.

VIIGNER, CLINE, NORTH COAST, CALIFORNIA

Lush mouth-feel and crisp finish with aromas of peach, apricot and honeysuckle.

GEWURZTRAMINER, HELFRICH, ALSACE, FRANCE

Slightly sweet and powerful with beautiful floral and spice aromas.

BLUSH & SPARKLING WINES

MOSCATO D'ASTI, BRICCO RIELLA, ITALY

This perfumed, sweet sparkling wine boasts honeysuckle and ripe peach flavors.

PROSECCO, ZONIN, ITALY

Delicate and bubbly with lemon, light floral and mineral character.

WHITE ZINFANDEL, BERINGER, CALIFORNIA

A refreshing blush with flavors of melon and strawberry.

RED WINES

BIAGGI'S HOUSE RED - CHIANTI, PLACIDO "PRIMAVERA", ITALY

A medium-bodied classic Italian "red sauce" red with bright, cherry-like flavors.

LAMBRUSCO, MEDICI ERMETE "QUERCIOLI DOLCE", ITALY

Sweet cherry, fresh and harmonious with a playful effervescence.

SANGIOVESE, DI MAJO NORANTE, ITALY

Full-bodied and focused with bright red fruit flavors and a touch of leather.

CHIANTI CLASSICO, BANFI, ITALY

Ruby red with a bouquet of intense cherry, plum and violet.

CHIANTI CLASSICO RISERVA, VILLA DI ZANO, ITALY

Powerful and elegant, this Riserva has clean notes of ripened fruits, jam and spices.

BARBERA, FONTANAFREDDA "BRICOTONDO", ITALY

Stylish with tart berry fruit, plum, anise and black pepper. One of the best in its class.

MALBEC, LUIGI BOSCA "FINCA LA LINDA", ARGENTINA

Ripe blackberry and vanilla on the nose with a full-bodied mid-palate and firm tannins.

MALBEC, LA POSTA "ANGEL PAULUCCI VINEYARD", ARGENTINA

Aromas of red cherry, raspberry and violet with notes of toasty oak.

CARMENERE, ROOT:1, CHILE

Rich, lush flavors of plum, blackberry and spice with gentle tannins.

PINOT NOIR, MARK WEST, CALIFORNIA

Enticing aromas of strawberry and raspberry with barrel notes of caramel, vanilla and baking spices.

PINOT NOIR, BELLE GLOS "MEIOMI", CALIFORNIA

Bright, deep garnet color with aromas of cola, blackberry and a sweet cedar note.

SHIRAZ, BANROCK STATION, AUSTRALIA

Medium-bodied with nice black currant and spicy oak flavors.

PETITE SIRAH, McMANIS FAMILY VINEYARDS, CALIFORNIA

Full-bodied and dense with deep flavors of berry and sweet oak.

MERLOT, COLUMBIA CREST "TWO VINES", WASHINGTON STATE

Medium-bodied with enticing notes of black cherry and raspberry.

MERLOT, HOGUE "GENESIS", WASHINGTON STATE

Rich blueberry and dark plum flavors dominate this velvety and elegant wine.

ZINFANDEL, GNARLY HEAD "OLD VINE", CALIFORNIA

Raspberry liqueur, allspice and leather. Loaded with chocolate and berry fruit and a smooth finish.

CABERNET SAUVIGNON, RED DIAMOND, WASHINGTON STATE

Elegant and restrained with a nice balance of fruit and toasty oak.

CABERNET SAUVIGNON, 337 WINE CELLARS, CALIFORNIA

Aromas of black cherry, ripe currants and lightly roasted coffee.

CABERNET/MERLOT BLEND, KIONA VINEYARDS 2005, WASHINGTON STATE

Dark ripe fruit aromas are framed by a generous, but not dominant, splash of oak and refined tannins.

MERITAGE, LOCK & KEY, CALIFORNIA

A silky Bordeaux-style blend with lush fruit and aromas of chocolate and smoke.

VALPOLICELLA, ALLEGRINI, ITALY

Vibrant ruby red in color with fresh cherry and plum aromas.

BAROLO, BATASIOLO, ITALY

Anise accents cherry and plum flavors in this tart, juicy and powerful red.

PLANNING YOUR MENU

Biaggi's offers three different styles of dining to meet the needs of your group. Please take a moment to review them and contact our Event Coordinator with any questions.

BIAGGI'S MENU OPTIONS

The first dining option we offer is the **CLASSIC (OFF-THE-MENU)** approach - a relatively simple style using our standard lunch and dinner menus. Billing is based on our standard pricing. Please see our current menu for items and prices. Limited to a maximum group size of 25 guests.

The second and most popular option for Biaggi's banquet dining is the **FAMILY-STYLE** approach. In the Italian spirit of sharing, this format provides guests with many different platter-sized dishes to pass around the table. It includes a pre-determined number of appetizers, salads, entrees and desserts with pricing based on the specific choices. A family-style meal offers your guests a more diverse dining experience.

The third choice, particularly well-suited for large groups is **RECEPTION-STYLE** service. With this option, our Event Coordinator assists you in selecting appetizers, pizzas or smaller portion items from our menu, which are priced on a per piece basis. Your guests relax and mingle while our staff either serves them directly from trays carried throughout the room or arranges items on a display table.

No matter what style of service is most appropriate for your party, dinner gathering or business function, Biaggi's staff is eager to satisfy your needs and make your event memorable.

FAMILY-STYLE DINING

The following menu options are **FAMILY-STYLE** or the shared approach to dining. Our Event Coordinator will be happy to guide you through your selections. The designated prices are for food only and do not include beverages, tax or gratuity.

Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be added for an additional \$3.00 / person or they can be enjoyed on a consumption basis.

LUNCH OPTIONS

OPTION ONE: \$12/PERSON **(\$6.95 AGES 6-12)**

Appetizer, Pizza or Salad Course - One Selection

Calamari Fritti, Stuffed Mushrooms, Fried Ravioli, Bruschetta Classico, Bacon Wrapped Dates, Sausage Pizza, Chicken Piccante Pizza, Mediterranean Pizza, Margherita Pizza, Pepperoni Pizza, Sicilian Meatball Pizza, House Salad, Caesar Salad, Spinach Salad, Messina Salad, Wedge Salad

Pasta Course - One Selection

Cheese Tortelloni, Rigatoni alla Toscana, Penne Sardi, Farfalle Alfredo, Lasagna Bolognese, Rigatoni alla Bolognese, Ziti al Forno, Chicken Cannelloni, Spaghetti and Meatballs



OPTION TWO: \$15/PERSON **(\$6.95 AGES 6-12)**

Appetizer, Pizza or Salad Course - One Selection

Calamari Fritti, Stuffed Mushrooms, Fried Ravioli, Bruschetta Classico, Bacon Wrapped Dates, Sausage Pizza, Chicken Piccante Pizza, Mediterranean Pizza, Margherita Pizza, Pepperoni Pizza, Sicilian Meatball Pizza, House Salad, Caesar Salad, Spinach Salad, Messina Salad, Wedge Salad

Pasta and Entrée Course - One Pasta and One Entrée

PASTA CHOICES: Cheese Tortelloni, Rigatoni alla Toscana, Penne Sardi, Farfalle Alfredo, Lasagna Bolognese, Rigatoni alla Bolognese, Ziti al Forno, Chicken Cannelloni, Spaghetti and Meatballs

ENTRÉE CHOICES: Chicken Pietro, Chicken Parmesan, Eggplant Parmesan, Chicken Marsala, Salmon & Shrimp Milanese, Chicken Piccata, Veal Parmesan (Add \$2.00/Person), Filet Mignon (Add \$3.00/Person)



OPTION THREE: \$18/PERSON **(\$6.95 AGES 6-12)**

Appetizer / Pizza Course - One Selection

Calamari Fritti, Stuffed Mushrooms, Fried Ravioli, Bruschetta Classico, Bacon Wrapped Dates, Sausage Pizza, Chicken Piccante Pizza, Mediterranean Pizza, Margherita Pizza, Pepperoni Pizza, Sicilian Meatball Pizza

Salad Course - One Selection

House Salad, Caesar Salad, Spinach Salad, Messina Salad, Wedge Salad

Pasta and Entrée Course - One Pasta and One Entrée

PASTA CHOICES: Cheese Tortelloni, Fettuccini with Lobster, Rigatoni alla Toscana, Penne Sardi, Farfalle Alfredo, Lasagna Bolognese, Rigatoni alla Bolognese, Ziti al Forno, Chicken Cannelloni, Spaghetti & Meatballs

ENTRÉE CHOICES: Chicken Pietro, Chicken Parmesan, Eggplant Parmesan, Chicken Marsala, Salmon & Shrimp Milanese, Chicken Piccata, Veal Parmesan (Add \$2.00/Person), Filet Mignon (Add \$3.00/Person)



DESSERT - \$5.00/PERSON

Two Selections from the following

Tirami Su, Cannoli, Crème Brulee, Key Lime Pie, New York Style Cheesecake, Warm Apple Crostata, White Chocolate Bread Pudding, Lemon Tower Cake, Torta Cioccolata, Ice Cream, Gelati e Sorbetto

NOTE: Children ages 12 and younger are welcome to order from our Kids Menu.

FAMILY-STYLE DINING

DINNER OPTIONS

OPTION ONE: \$18/PERSON **(\$8.95 AGES 6-12)**

Appetizer, Pizza or Salad Course - One Selection

Calamari Fritti, Stuffed Mushrooms, Fried Ravioli, Bruschetta Classico, Crab and Lobster Dip, Bacon Wrapped Dates, Sausage Pizza, Chicken Piccante Pizza, Mediterranean Pizza, Margherita Pizza, Pepperoni Pizza, Sicilian Meatball Pizza
House Salad, Caesar Salad, Spinach Salad, Messina Salad, Wedge Salad

Pasta Course - One Selection

Cheese Tortelloni, Rigatoni alla Toscana, Penne Sardi, Farfalle Alfredo, Lasagna Bolognese,
Rigatoni alla Bolognese, Ziti al Forno, Chicken Cannelloni, Spaghetti and Meatballs

Entrée Course - One Selection

Chicken Pietro, Chicken Parmesan, Eggplant Parmesan, Chicken Marsala, Salmon & Shrimp Milanese, Chicken Piccata,
Grilled Pork Chops, Fresh Seasonal Fish, Veal Parmesan (Add \$3.00/Person), Filet Mignon (Add \$4.00/Person)



OPTION TWO: \$22/PERSON **(\$8.95 AGES 6-12)**

Appetizer / Pizza Course - Two Selections

Calamari Fritti, Stuffed Mushrooms, Fried Ravioli, Bruschetta Classico, Crab and Lobster Dip, Bacon Wrapped Dates,
Sausage Pizza, Chicken Piccante Pizza, Mediterranean Pizza, Margherita Pizza, Pepperoni Pizza, Sicilian Meatball Pizza

Salad Course - One Selection

House Salad, Caesar Salad, Spinach Salad, Messina Salad, Chopped Chicken Salad

Pasta Course - One Selection

Cheese Tortelloni, Rigatoni alla Toscana, Penne Sardi, Farfalle Alfredo, Lasagna Bolognese,
Rigatoni alla Bolognese, Ziti al Forno, Chicken Cannelloni, Spaghetti and Meatballs

Entrée Course - One Selection

Chicken Pietro, Chicken Parmesan, Eggplant Parmesan, Chicken Marsala, Salmon & Shrimp Milanese, Chicken Piccata,
Grilled Pork Chops, Fresh Seasonal Fish, Veal Parmesan (Add \$3.00/Person), Filet Mignon (Add \$4.00/Person)



OPTION THREE: \$26/PERSON **(\$8.95 AGES 6-12)**

Appetizer / Pizza Course - Two Selections

Calamari Fritti, Stuffed Mushrooms, Fried Ravioli, Bruschetta Classico, Crab and Lobster Dip, Bacon Wrapped Dates,
Sausage Pizza, Chicken Piccante Pizza, Mediterranean Pizza, Margherita Pizza, Pepperoni Pizza, Sicilian Meatball Pizza

Salad Course - One Selection

House Salad, Caesar Salad, Spinach Salad, Messina Salad, Chopped Chicken Salad

Pasta Course - One Selection

Cheese Tortelloni, Fettuccini with Lobster, Rigatoni alla Toscana, Penne Sardi, Farfalle Alfredo, Lasagna Bolognese,
Rigatoni alla Bolognese, Ziti al Forno, Chicken Cannelloni, Spaghetti and Meatballs

Entrée Course - Two Selections

Chicken Pietro, Chicken Parmesan, Eggplant Parmesan, Chicken Marsala, Salmon & Shrimp Milanese, Chicken Piccata,
Grilled Pork Chops, Fresh Seasonal Fish, (Add \$3.00/Person), Filet Mignon (Add \$4.00/Person), Garlic Shrimp Oreganata



DESSERT- \$5.00/PERSON

Two Selections from the following

Tirami Su, Cannoli, Crème Brulee, Key Lime Pie, New York Style Cheesecake,
Warm Apple Crostata, White Chocolate Bread Pudding, Lemon Tower Cake,
Torta Cioccolata, Ice Cream, Gelati e Sorbetto

NOTE: Children ages 12 and younger are welcome to order from our Kids Menu.

RECEPTION DINING

For those less formal occasions where the emphasis is on mingling, Biaggi's offers an assortment of appetizers and "easy to handle" foods ideal for the cocktail reception environment. Most of the items may be passed on trays or presented on a display table. Billing is based on the number of items selected. Our Event Coordinator will be happy to help you select the appropriate amount of food for your occasion.

INDIVIDUAL ANTIPASTI

	<u>PRICE / PIECE</u>
Mussels in Tomato-Garlic Broth	\$0.50
Stuffed Mushrooms	\$1.00
Fried Ravioli	\$1.00
Bruschetta Classico	\$1.00
Assorted Crostini	\$2.00
Shrimp Cocktail	\$2.00
Prosciutto Wrapped Melon	\$2.00
Chocolate Covered Strawberries	\$2.00
Tosceno Skewers	\$3.00
Chicken Pietro Skewers	\$3.00

PIZZA - CUT IN SQUARES

	<u>PRICE / PIZZA</u>
Chicken Piccante	\$9.00
Sausage	\$9.00
Mediterranean	\$9.00
Pepperoni	\$9.00
Sicilian Meatball	\$9.00
Margherita	\$8.00

ANTIPASTO TRAYS

	<u>SMALL</u>	<u>LARGE</u>
Assorted Fruit Tray	\$35	\$65
Vegetable Crudite	\$35	\$65
Selection of Italian Cured Meats	\$40	\$70
Assorted Fruit & Cheese Tray	\$45	\$75
Assorted Cheese Tray	\$45	\$75
Carpaccio Tray	\$50	N/A

ANTIPASTO HALF PANS

Calamari Fritti	\$30
Mussels in Tomato-Garlic Broth	\$35
Crab & Lobster Dip	\$40