

BIAGGI'S LARGE GROUP DINING

Biaggi's in Perrysburg offers guests a choice of a semi-private area in our dining room for a variety of occasions. Our Management Team will be happy to help you determine how to best fit your needs.

For large group gatherings, we're happy to offer a split dining room using partitions to offer a semi-private experience. The space is particularly well-suited for celebratory parties such as, retirements or anniversaries, wedding rehearsal dinners, and holiday parties. Combined with Biaggi's food and attentive service we will make a truly special event your guests will long remember.

FACILITY AND ADDITIONAL SERVICES

Our dedicated and experienced staff 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. Locations with a large Special Event Room are equipped for multi-media presentations, including a DVD, 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. 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.

BEVERAGE OPTIONS

Biaggi's offers several convenient ways to handle the alcoholic beverages for your scheduled event. The most popular option is a hosted 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 • LIMITED HOSTED 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 or import bottled beers from current availability.

WINE BRANDS

See Wine Selections on following pages.

Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be included for \$4 per person or they may be served on a consumption basis.

San Pellegrino Sparkling Natural Mineral Water, Acqua Panna Natural Spring Water, cappuccino and espresso are also available for an additional charge.

BIAGGI'S WINE SELECTIONS

The following is Biaggi's selection of premium wines. Our Event Coordinator will be happy to assist you with selecting the perfect wines to complement your menu.

WHITE WINES

CHARDONNAY

Lucky Star, California	9 ⁰⁰ • 35
Sea Sun, California	10 ²⁵ • 39
Raeburn, California	13 ⁰⁰ • 49
Mer Soleil Silver, California	17 ⁰⁰ • 64
Rombauer, California	21 ⁰⁰ • 80
Cakebread Cellars, California	23 ⁰⁰ • 88

WHITE BLEND

Conundrum, California	10 ⁰⁰ • 37
-----------------------	-----------------------

PINOT GRIGIO

Placido, Italy	9 ⁰⁰ • 33
Riff Progetto Lageder, Italy	9 ⁵⁰ • 35
Pierre Sparr, France	12 ²⁵ • 46
King Estate Pinot Gris, Oregon	13 ⁵⁰ • 51

SAUVIGNON BLANC

Villa Maria, New Zealand	10 ⁵⁰ • 39
Avalon "Flint & Steel", California	11 ⁰⁰ • 41
Cloudy Bay, New Zealand	17 ⁰⁰ • 64

RIESLING

Dr. Loosen "Dr. L", Germany	10 ⁰⁰ • 37
Fess Parker, California	12 ⁰⁰ • 45

GEWÜRZTRAMINER

Heinz Eifel, Germany	9 ⁵⁰ • 35
----------------------	----------------------

BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	7 ⁷⁵ • 29
----------------------	----------------------

PROSECCO

Mionetto, Italy	8 ²⁵ • 37
-----------------	----------------------

MOSCATO D'ASTI

Bricco Riella, Italy	9 ⁷⁵ • 36
----------------------	----------------------

LAMBRUSCO

LoDuca Reggiano, Italy	7 ⁷⁵ • 29
------------------------	----------------------

ROSÉ

Chateau Ste. Michelle, Washington	9 ⁷⁵ • 37
-----------------------------------	----------------------

BRUT

Le Grand Courtâge Brut Rosé, France	40
-------------------------------------	----

RED WINES

CABERNET

StoneCap, Washington	9 ⁵⁰ • 36
Joel Gott 815, California	12 ⁵⁰ • 47
Juggernaut, California	13 ⁵⁰ • 51
Earthquake, California	16 ⁰⁰ • 61
Inkblot Cabernet Franc, California	17 ⁰⁰ • 64
Quilt – Napa Valley, California	21 ⁰⁰ • 80
Stag's Leap "Artemis", California	27 ⁷⁵ • 106
Silver Oak – Alexander Valley, California	33 ⁰⁰ • 125
Caymus – Napa Valley, California	34 ²⁵ • 130

RED BLEND

Gran Passione Veneto Rosso, Italy	10 ⁰⁰ • 37
Conundrum, California	11 ⁰⁰ • 41
Z. Alexander Brown Uncaged, California	11 ⁷⁵ • 44
Allegrini Palazzo della Torre, Italy	14 ⁰⁰ • 53
Intrinsic, Washington	16 ⁷⁵ • 63
Abstract, California	21 ⁰⁰ • 80
The Prisoner, California	23 ⁰⁰ • 88

MERLOT

14 Hands, Washington	10 ⁰⁰ • 37
Columbia Crest Grand Estates, Washington	11 ⁰⁰ • 41
Decoy, California	14 ⁰⁰ • 53

PINOT NOIR

Line 39, California	10 ⁰⁰ • 37
Böen, California	13 ⁰⁰ • 49
Sokol Blosser "Evolution", Oregon	13 ⁷⁵ • 52

MALBEC

Tilia, Argentina	9 ²⁵ • 35
Zuccardi Q, Argentina	14 ²⁵ • 54

ZINFANDEL

Cline "Old Vine", California	9 ⁵⁰ • 35
The Biker, California	13 ⁰⁰ • 49

PETITE SIRAH

Vinum Cellars, California	10 ⁷⁵ • 39
---------------------------	-----------------------

CHIANTI

Placido, Italy	8 ⁷⁵ • 33
Banfi Classico Riserva, Italy	13 ⁰⁰ • 49
Castellare Classico, Italy	15 ⁰⁰ • 57
Villa Antinori Classico Riserva, Italy	19 ⁵⁰ • 74

SUPER TUSCAN

Aia Vecchia "Lagone", Italy	11 ⁵⁰ • 43
Brancaia Tre, Italy	13 ⁷⁵ • 52
Antinori Tenuta Guado al Tasso, Italy	18 ²⁵ • 69

AMARONE

Zenato, Italy	27 ⁷⁵ • 106
---------------	------------------------

BAROLO

Pertinace, Italy	23 ⁷⁵ • 90
------------------	-----------------------

BARBERA D'ABLA

Viberti "La Gemella", Italy	9 ⁷⁵ • 37
-----------------------------	----------------------

PLANNING YOUR MENU

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

BIAGGI'S BANQUET OPTIONS

The first dining option we offer is the **CLASSIC (OFF-THE-MENU)** approach - a relatively simple style using our lunch and dinner menus. Billing is based on our current menu pricing. Please see our menus for items and prices. Note, there may be a limitation to the number of guests we're able to accommodate with this option.

The second option for Biaggi's banquet dining is the **INDIVIDUALLY PLATED** approach. This option offers you the ability to create a one-of-a-kind meal, from beginning to end. Our Event Coordinator will help guide you through the planning process of selecting the appropriate courses while keeping your personal preferences in mind.

The third option for Biaggi's banquet dining is the **FAMILY-STYLE** approach. In the Italian spirit of sharing, this format provides your guests with many different platter-sized dishes to pass around the table ... or you may select buffet-style service. This option includes a pre-determined number of appetizers, pizzas, salads, pastas, entrées and desserts with pricing based on the specific choices. A family-style meal offers your guests a more diverse dining experience.

The fourth option, 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 serves them either directly from trays carried throughout the room or arranged 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.

INDIVIDUALLY PLATED & FAMILY-STYLE OPTIONS

The following menu categories allow you to create a custom dining experience to make your event one of a kind. Any course, or your entire event, can also be served buffet-style. Our Event Coordinator will be happy to guide you through your options. The designated prices are per guest, per selection and do not include beverages, tax or gratuity. Guests age 12 and under are welcome to order from our Kids Menu.

APPETIZERS Served Family-Style or Passed ~ \$4

Bruschetta – Pick Two • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates
Calamari Fritti \$5 • Lump Crab Cakes \$5

See Reception Dining options on the following page for additional a la carte ideas.

PIZZA Served Family-Style or Passed ~ \$5⁵⁰

Margherita • Chicken Piccante • Italian Sausage • Pepperoni • Supreme • Sausage & Mushroom

SALADS Served Family-Style or Individually Plated

Biaggi's House \$4⁵⁰ • Caesar \$4⁵⁰ • Spinach \$5 • Mediterranean \$5 • Wedge \$5 • Honey Roasted Beet & Arugula \$5⁵⁰
Chopped Chicken \$6⁵⁰ • Parmesan-Crusted Chicken Milano \$6⁵⁰ • Seared Salmon \$7⁵⁰

PASTA Served Family-Style

	<u>1st Selection</u>	<u>Additional Pasta</u>		<u>1st Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$10	\$8	Farfalle Alfredo	\$11 ⁵⁰	\$9 ⁵⁰
Fettuccini Alfredo	\$10	\$8	Ravioli Quattro Formaggi	\$11	\$9
Lasagna Bolognese	\$10 ⁵⁰	\$8 ⁵⁰	Ziti al Forno	\$12	\$10
Spaghetti & Meatballs	\$10 ⁵⁰	\$8 ⁵⁰	Braised Short Rib Ravioli	\$12	\$10
Butternut Squash Ravioli	\$10 ⁵⁰	\$8 ⁵⁰	Fettuccini with Lobster	\$12 ⁵⁰	\$10 ⁵⁰
Rigatoni Bolognese	\$10 ⁵⁰	\$8 ⁵⁰	Capellini di Mare	\$14 ⁵⁰	\$12 ⁵⁰

ENTRÉES – FAMILY-STYLE (All Day)

Chicken Parmesan \$16⁵⁰ • Chicken Pietro \$16⁵⁰ • Chicken Piccata \$16⁵⁰ • Garlic Shrimp Oreganata \$16⁵⁰
Chicken Marsala \$16⁵⁰ • Pork Tenderloin Marsala \$16⁵⁰ • Chicken & Sausage Vesuvio \$18⁵⁰ • Salmon Piccata \$19⁵⁰
Dijon Salmon \$19⁵⁰ • Crab-Stuffed Cod \$21⁵⁰ • Sea Scallop Risotto \$21⁵⁰ • Salmon & Shrimp Risotto \$21⁵⁰
Petite Filet Mignon \$27

ENTRÉES – INDIVIDUALLY PLATED

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$16 ⁵⁰	\$19 ⁵⁰	Dijon Salmon	\$19 ⁵⁰	\$20 ⁵⁰
Chicken Pietro	\$16 ⁵⁰	\$18 ⁵⁰	Crab-Stuffed Cod	\$21 ⁵⁰	\$24 ⁵⁰
Chicken or Pork Marsala	\$16 ⁵⁰	\$19 ⁵⁰	Salmon & Shrimp Risotto	\$21 ⁵⁰	\$26 ⁵⁰
Chicken or Salmon Piccata	\$16 ⁵⁰ / \$19 ⁵⁰	\$18 ⁵⁰ / \$20 ⁵⁰	Sea Scallop Risotto	\$21 ⁵⁰	\$28 ⁵⁰
Garlic Shrimp Oreganata	\$16 ⁵⁰	\$19 ⁵⁰	Petite Filet Mignon	\$27	\$27
Chicken & Sausage Vesuvio	\$18 ⁵⁰	\$21 ⁵⁰	Filet Mignon	-	\$39

DESSERTS Half Desserts Served Family-Style or Individually Plated Full Desserts

	<u>Half</u>	<u>Full</u>		<u>Half</u>	<u>Full</u>
Crème Brulee	\$4 ⁰⁰	\$7 ²⁵	Chocolate Cake	\$5 ⁰⁰	\$10 ⁰⁰
Bomboloni	\$4 ⁰⁰	\$8 ⁵⁰	New York Style Cheesecake	\$4 ⁵⁰	\$9 ²⁵
Tirami Su	\$4 ⁰⁰	\$8 ²⁵	White Chocolate Bread Pudding	\$4 ⁵⁰	\$9 ⁵⁰
Lemon Mascarpone Cake	\$4 ⁰⁰	\$9 ⁰⁰	Gelato & Sorbetto	\$4 ⁰⁰	\$6 ⁵⁰

BEVERAGES - Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be included for \$4 per person or they may be provided on a consumption basis.

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. 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.

PIZZA

	<u>PRICE/PIZZA</u>
Margherita	\$15 ⁵⁰
Italian Sausage	\$15 ⁷⁵
Pepperoni	\$15 ⁷⁵
Chicken Piccante	\$16 ⁰⁰
Supreme	\$17 ²⁵
Sausage & Mushroom	\$17 ²⁵

DISPLAYED TRAYS

	<u>SMALL</u> Serves 15-20 Guests	<u>LARGE</u> Serves 25-30 Guests
Assorted Vegetable Tray	\$40	\$65
Assorted Fruit Tray	\$45	\$70
Assorted Cheese Tray	\$60	\$90
Assorted Meat Tray	\$60	\$90
Antipasti Tray	\$65	\$95

INDIVIDUAL ANTIPASTI Items Priced Per Piece

Mini Meatballs	\$1 ²⁵	Bruschetta	\$1 ⁵⁰
Bacon Wrapped Dates	\$1 ²⁵	Stuffed Mushrooms	\$1 ⁷⁵
Garlic Bread	\$1 ⁰⁰	Shrimp Cocktail	\$2 ⁰⁰
Fried Ravioli	\$1 ²⁵	Mini Crab Cakes	\$2 ⁵⁰

SWEETS

Chocolate Covered Strawberries/piece	\$2 ⁰⁰	Tirami Su/half portion	\$4 ⁰⁰
Mini Crème Brulee/serving	\$4 ⁰⁰	NY Style Cheesecake/half portion	\$4 ⁵⁰
Lemon Mascarpone Cake/half portion	\$4 ⁵⁰	Chocolate Cake/half portion	\$5 ⁰⁰