

## **BIAGGI'S PRIVATE DINING ROOMS**

Biaggi's in Champaign offers guests a small private room with options for a variety of occasions. Our management team will be happy to help you determine how to best fits your needs.

The **Wine Room** is available for parties or meetings seating a maximum of 16 people. It is typically reserved for groups of friends celebrating birthdays or promotions, "welcome home" or "going away" parties, family celebrations, memorable "thank you" dinners or business meetings. Though the Wine Room does not have "built-in" audio/visual components, we can arrange for the use of a portable screen/projector. Combined with Biaggi's food & attentive service, a gathering in our Wine Room is truly a 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 <sup>75</sup> • 38
Sea Sun, California	11 <sup>00</sup> • 42
Raeburn, California	14 <sup>00</sup> • 53
Mer Soleil Silver, California	17 <sup>75</sup> • 67
Rombauer, California	22 <sup>75</sup> • 86
Cakebread Cellars, California	24 <sup>75</sup> • 95

#### **WHITE BLEND**

Conundrum, California	10 <sup>75</sup> • 40
-----------------------	-----------------------

#### **PINOT GRIGIO**

Placido, Italy	9 <sup>75</sup> • 36
Riff Progetto Lageder, Italy	10 <sup>00</sup> • 38
Livio Felluga "Esperto", Italy	11 <sup>00</sup> • 42
King Estate Pinot Gris, Oregon	14 <sup>50</sup> • 54

#### **VERMENTINO**

ColleMassari Melacce, Italy	11 <sup>00</sup> • 42
-----------------------------	-----------------------

#### **SAUVIGNON BLANC**

Cline "Seven Ranchlands", California	10 <sup>50</sup> • 40
Villa Maria, New Zealand	11 <sup>25</sup> • 43
Cloudy Bay, New Zealand	17 <sup>75</sup> • 67

#### **RIESLING**

Chateau Ste. Michelle, Washington	9 <sup>75</sup> • 36
Dr. Loosen "Dr. L", Germany	10 <sup>50</sup> • 40

#### **GEWÜRZTRAMINER**

Heinz Eifel, Germany	10 <sup>00</sup> • 38
----------------------	-----------------------

### BLUSH & SPARKLING

#### **WHITE ZINFANDEL**

Beringer, California	8 <sup>00</sup> • 31
----------------------	----------------------

#### **PROSECCO**

Mionetto, Italy	8 <sup>75</sup> • 39
-----------------	----------------------

#### **MOSCATO D'ASTI**

Bricco Riella, Italy	10 <sup>00</sup> • 38
----------------------	-----------------------

#### **LAMBRUSCO**

Lo Duca Reggiano, Italy	8 <sup>00</sup> • 31
-------------------------	----------------------

#### **ROSÉ**

Chateau Ste. Michelle, Washington	10 <sup>00</sup> • 39
Hampton Water, France	13 <sup>75</sup> • 52

## **RED WINES**

### **CABERNET**

Lazy Arrow Ranch, California	10 <sup>25</sup> • 39
Joel Gott 815, California	13 <sup>25</sup> • 50
Juggernaut, California	14 <sup>25</sup> • 54
Earthquake, California	17 <sup>00</sup> • 64
Inkblot Cabernet Franc, California	17 <sup>75</sup> • 67
Quilt – Napa Valley, California	22 <sup>75</sup> • 86
Stag's Leap "Artemis", California	29 <sup>50</sup> • 113
Silver Oak – Alexander Valley, California	35 <sup>00</sup> • 133
Caymus – Napa Valley, California	36 <sup>25</sup> • 138

### **RED BLEND**

Gran Passione Veneto Rosso, Italy	10 <sup>50</sup> • 40
Conundrum, California	11 <sup>50</sup> • 44
ColleMassari Rigoletto, Italy	11 <sup>75</sup> • 46
Z. Alexander Brown Uncaged, California	12 <sup>25</sup> • 47
Il Borro Borrigiano, Italy	12 <sup>75</sup> • 48
Allegrini Palazzo della Torre, Italy	14 <sup>75</sup> • 56
Intrinsic, Washington	17 <sup>50</sup> • 66
Abstract, California	23 <sup>00</sup> • 86
The Prisoner, California	25 <sup>00</sup> • 95

### **MERLOT**

14 Hands, Washington	10 <sup>50</sup> • 40
Columbia Crest Grand Estates, Washington	11 <sup>50</sup> • 44
Decoy, California	14 <sup>75</sup> • 56

### **PINOT NOIR**

Ballard Lane "Central Coast", California	10 <sup>50</sup> • 40
Böen, California	13 <sup>75</sup> • 53
King Estate "Inscription", Oregon	15 <sup>25</sup> • 58

### **MALBEC**

Tilia, Argentina	10 <sup>00</sup> • 38
Zuccardi Q, Argentina	15 <sup>25</sup> • 58

### **ZINFANDEL**

Cline "Old Vine", California	10 <sup>00</sup> • 38
The Biker, California	13 <sup>75</sup> • 53

### **PETITE SIRAH**

Vinum Cellars, California	11 <sup>50</sup> • 42
---------------------------	-----------------------

### **CHIANTI**

Placido, Italy	9 <sup>50</sup> • 36
Banfi Classico Riserva, Italy	13 <sup>75</sup> • 53
Castellare Classico, Italy	16 <sup>00</sup> • 61
Villa Antinori Classico Riserva, Italy	20 <sup>25</sup> • 77

### **SUPER TUSCAN**

Aia Vecchia "Lagone", Italy	12 <sup>00</sup> • 46
Brancaia Tre, Italy	14 <sup>75</sup> • 56
Antinori Tenuta Guado al Tasso, Italy	19 <sup>00</sup> • 72

### **AMARONE**

Zenato, Italy	29 <sup>50</sup> • 113
---------------	------------------------

### **BAROLO**

Pertinace, Italy	25 <sup>50</sup> • 97
------------------	-----------------------

### **BARBERA D'ABLA**

Viberti "La Gemella", Italy	10 <sup>50</sup> • 40
-----------------------------	-----------------------

## 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 ~ \$5

Margherita • Chicken Piccante • Italian Sausage • Pepperoni • Supreme • Fig & Prosciutto • Meat Lover's Sausage & Mushroom

### **SALADS** Served Family-Style or Individually Plated

Biaggi's House \$4 • Caesar \$4 • Spinach \$4<sup>50</sup> • Mediterranean \$4<sup>50</sup> • Wedge \$4<sup>50</sup> • Honey Roasted Beet & Arugula \$5<sup>50</sup>  
Chopped Chicken \$6<sup>50</sup> • Parmesan-Crusted Chicken Milano \$6<sup>50</sup> • Seared Salmon \$7<sup>50</sup>

### **PASTA** Served Family-Style

	<u>1<sup>st</sup> Selection</u>	<u>Additional Pasta</u>		<u>1<sup>st</sup> Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$10	\$8	Farfalle Alfredo	\$11 <sup>50</sup>	\$9 <sup>50</sup>
Fettuccini Alfredo	\$10	\$8	Ravioli Quattro Formaggi	\$11 <sup>50</sup>	\$9 <sup>50</sup>
Lasagna Bolognese	\$11	\$9	Ziti al Forno	\$12	\$10
Spaghetti & Meatballs	\$11	\$9	Braised Short Rib Ravioli	\$12	\$10
Butternut Squash Ravioli	\$11	\$9	Cajun Alfredo Rigatoni	\$12 <sup>50</sup>	\$10 <sup>50</sup>
Rigatoni Bolognese	\$11	\$9	Fettuccini with Lobster	\$13	\$11

### **ENTRÉES – FAMILY-STYLE (All Day)**

Chicken Parmesan \$16 • Chicken Pietro \$16 • Chicken Piccata \$16 • Garlic Shrimp Oreganata \$16<sup>25</sup>  
Chicken Marsala \$16<sup>75</sup> • Pork Tenderloin Marsala \$16<sup>75</sup> • Chicken & Sausage Vesuvio \$18<sup>50</sup> • Salmon Piccata \$20  
Dijon Salmon \$20 • Grilled Mahi-Mahi \$20 • Salmon & Shrimp Risotto \$21<sup>75</sup> • Sea Scallop Risotto \$22<sup>25</sup>  
Petite Filet Mignon \$30 • Chilean Sea Bass \$34

### **ENTRÉES – INDIVIDUALLY PLATED**

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$16 <sup>25</sup>	\$18 <sup>75</sup>	Grilled Mahi-Mahi	\$21 <sup>25</sup>	\$21 <sup>25</sup>
Chicken Pietro	\$16 <sup>75</sup>	\$19 <sup>25</sup>	Salmon & Shrimp Risotto	\$22 <sup>50</sup>	\$27 <sup>50</sup>
Chicken or Pork Marsala	\$17	\$19 <sup>50</sup>	Sea Scallop Risotto	\$23 <sup>50</sup>	\$29
Chicken or Salmon Piccata	\$16 <sup>50</sup> / \$20 <sup>50</sup>	\$19 <sup>00</sup> / \$22 <sup>00</sup>	Chilean Sea Bass	\$37	\$37
Garlic Shrimp Oreganata	\$16 <sup>50</sup>	\$20	Petite Filet Mignon	\$33 <sup>50</sup>	\$33 <sup>50</sup>
Chicken & Sausage Vesuvio	\$19	\$21 <sup>50</sup>	Filet Mignon	-	\$44 <sup>50</sup>
Dijon Salmon	\$20 <sup>25</sup>	\$21 <sup>75</sup>			

### **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 <sup>00</sup>	\$7 <sup>25</sup>	Chocolate Cake	\$5	\$10 <sup>25</sup>
Bomboloni	\$4 <sup>25</sup>	\$9	New York Style Cheesecake	\$4 <sup>75</sup>	\$10 <sup>00</sup>
Tirami Su	\$4	\$8 <sup>50</sup>	White Chocolate Bread Pudding	\$4 <sup>75</sup>	\$9 <sup>75</sup>
Lemon Mascarpone Cake	\$4 <sup>50</sup>	\$10 <sup>00</sup>	Gelato & Sorbetto	\$3 <sup>25</sup>	\$6 <sup>25</sup>

**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

### PRICE/PIZZA

Margherita	\$16 <sup>00</sup>
Italian Sausage	\$16 <sup>00</sup>
Pepperoni	\$16 <sup>00</sup>
Chicken Piccante	\$16 <sup>50</sup>
Fig & Prosciutto	\$17 <sup>00</sup>
Supreme	\$17 <sup>75</sup>
Sausage & Mushroom	\$18 <sup>00</sup>
Meat Lover's	\$18 <sup>00</sup>

### DISPLAYED TRAYS

### SMALL

### LARGE

Serves 15-20 Guests

Serves 25-30 Guests

Assorted Vegetable Tray	\$40	\$65
Assorted Fruit Tray	\$45	\$70
Assorted Cheese Tray	\$55	\$85
Assorted Meat Tray	\$60	\$90
Antipasti Tray	\$55	\$85

### INDIVIDUAL ANTIPASTI Items Priced Per Piece

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

### SWEETS

Chocolate Covered Strawberries/piece	\$2	Tirami Su/half portion	\$4
Mini Crème Brulee/serving	\$4	NY Style Cheesecake/half portion	\$4 <sup>75</sup>
Lemon Mascarpone Cake/half portion	\$4 <sup>50</sup>	Chocolate Cake/half portion	\$5