

## BIAGGI'S PRIVATE DINING ROOMS

Biaggi's in Cedar Rapids offers guests a choice of private room options for a variety of occasions. Our Event Coordinator or a Manager will be happy to help you determine which room best fits your needs.

The **Special Event Room** can comfortably accommodate up to 72 guests and is typically reserved for large parties. We also have semi-private partitions to accommodate smaller groups from 18 to 36 guests. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, wedding rehearsal dinners or pre-wedding luncheons. Plus, the 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 **Wine Room** is our most intimate and beautiful private dining option. With rustic old world charm, an impressive display of our 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 and attentive service, a Wine Room dinner is 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**

|                               |                       |
|-------------------------------|-----------------------|
| Hook or Crook, 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<sup>50</sup>

Bruschetta • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates  
Calamari Fritti \$5<sup>50</sup> • Lump Crab Cakes \$5<sup>50</sup>

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

### **PIZZA** Served Family-Style or Passed ~ \$6<sup>00</sup>

Margherita • Italian Sausage • Pepperoni • Supreme • Meat Lover's • Sausage & Mushroom • BBQ Chicken

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

Biaggi's House \$4<sup>50</sup> • Caesar \$4<sup>50</sup> • Spinach \$5<sup>00</sup> • Mediterranean \$5<sup>00</sup> • Wedge \$5<sup>00</sup> • Honey Roasted Beet & Arugula \$6<sup>00</sup>  
Chopped Chicken \$7<sup>00</sup> • Apple, Gorgonzola & Grilled Chicken \$7<sup>00</sup> • Parmesan-Crusted Chicken Milano \$7<sup>00</sup>  
Seared Salmon \$8<sup>00</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       | \$11 <sup>25</sup>              | \$8 <sup>75</sup>       | Ravioli Quattro Formaggi  | \$12 <sup>75</sup>              | \$10 <sup>25</sup>      |
| Fettuccini Alfredo       | \$11 <sup>25</sup>              | \$8 <sup>75</sup>       | Ziti al Forno             | \$13 <sup>25</sup>              | \$10 <sup>75</sup>      |
| Lasagna Bolognese        | \$12 <sup>25</sup>              | \$9 <sup>75</sup>       | Braised Short Rib Ravioli | \$13 <sup>25</sup>              | \$10 <sup>75</sup>      |
| Spaghetti & Meatballs    | \$12 <sup>25</sup>              | \$9 <sup>75</sup>       | Cajun Alfredo Rigatoni    | \$13 <sup>75</sup>              | \$11 <sup>25</sup>      |
| Butternut Squash Ravioli | \$12 <sup>25</sup>              | \$9 <sup>75</sup>       | Lemon Seafood Bucatini    | \$14 <sup>00</sup>              | \$11 <sup>50</sup>      |
| Rigatoni Bolognese       | \$12 <sup>25</sup>              | \$9 <sup>75</sup>       | Fettuccini with Lobster   | \$14 <sup>25</sup>              | \$11 <sup>75</sup>      |
| Farfalle Alfredo         | \$12 <sup>75</sup>              | \$10 <sup>25</sup>      |                           |                                 |                         |

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

Chicken Parmesan \$17<sup>00</sup> • Chicken Pietro \$17<sup>00</sup> • Chicken Piccata \$17<sup>00</sup> • Garlic Shrimp Oreganata \$17<sup>25</sup>  
Chicken Marsala \$17<sup>75</sup> • Chicken & Sausage Vesuvio \$19<sup>50</sup> • Dijon Salmon \$21<sup>00</sup> • Grilled Mahi-Mahi \$21<sup>00</sup>  
Salmon & Shrimp Risotto \$22<sup>75</sup> • Sea Scallop Risotto \$23<sup>25</sup> • Petite Filet Mignon \$31<sup>00</sup> • Chilean Sea Bass \$35<sup>00</sup>

### **ENTRÉES – INDIVIDUALLY PLATED**

|                           | <u>Lunch</u>       | <u>Dinner</u>      |                         | <u>Lunch</u>       | <u>Dinner</u>      |
|---------------------------|--------------------|--------------------|-------------------------|--------------------|--------------------|
| Chicken Parmesan          | \$17 <sup>25</sup> | \$19 <sup>75</sup> | Grilled Mahi-Mahi       | \$22 <sup>50</sup> | \$22 <sup>50</sup> |
| Chicken Pietro            | \$17 <sup>75</sup> | \$20 <sup>25</sup> | Salmon & Shrimp Risotto | \$23 <sup>25</sup> | \$29 <sup>25</sup> |
| Chicken Marsala           | \$18 <sup>00</sup> | \$20 <sup>50</sup> | Sea Scallop Risotto     | \$24 <sup>50</sup> | \$30 <sup>25</sup> |
| Chicken Piccata           | \$17 <sup>50</sup> | \$20 <sup>00</sup> | Chilean Sea Bass        | \$38 <sup>50</sup> | \$38 <sup>50</sup> |
| Garlic Shrimp Oreganata   | \$17 <sup>50</sup> | \$21 <sup>25</sup> | Petite Filet Mignon     | \$35 <sup>50</sup> | \$35 <sup>50</sup> |
| Chicken & Sausage Vesuvio | \$20 <sup>25</sup> | \$22 <sup>75</sup> | Filet Mignon            | -                  | \$46 <sup>50</sup> |
| Dijon Salmon              | \$21 <sup>25</sup> | \$22 <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>75</sup> | Chocolate Cake                | \$5 <sup>25</sup> | \$10 <sup>75</sup> |
| Bomboloni    | \$4 <sup>75</sup> | \$9 <sup>50</sup> | New York Style Cheesecake     | \$5 <sup>25</sup> | \$10 <sup>50</sup> |
| Tiramisu     | \$4 <sup>50</sup> | \$9 <sup>00</sup> | White Chocolate Bread Pudding | \$5 <sup>00</sup> | \$10 <sup>25</sup> |
| Key Lime Pie | \$4 <sup>75</sup> | \$9 <sup>75</sup> | Gelato & Sorbetto             | \$3 <sup>50</sup> | \$6 <sup>50</sup>  |

## 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  
Italian Sausage  
Pepperoni  
BBQ Chicken  
Supreme  
Sausage & Mushroom  
Meat Lover's

\$16<sup>75</sup>  
\$16<sup>75</sup>  
\$16<sup>75</sup>  
\$17<sup>00</sup>  
\$18<sup>50</sup>  
\$18<sup>75</sup>  
\$18<sup>75</sup>

### **DISPLAYED TRAYS**

### **SMALL**

Serves 15-20 Guests

Assorted Vegetable Tray  
Assorted Fruit Tray  
Assorted Cheese Tray  
Antipasti Tray  
Assorted Meat Tray

\$43  
\$48  
\$58  
\$58  
\$63

### **LARGE**

Serves 25-30 Guests

\$68  
\$73  
\$88  
\$88  
\$93

### **INDIVIDUAL ANTIPASTI** Items Priced Per Piece

Mini Meatballs  
Bacon Wrapped Dates  
Garlic Bread  
Fried Ravioli

\$1<sup>50</sup>  
\$1<sup>50</sup>  
\$1<sup>25</sup>  
\$1<sup>50</sup>

Bruschetta  
Stuffed Mushrooms  
Shrimp Cocktail  
Mini Crab Cakes

\$1<sup>75</sup>  
\$2  
\$2<sup>25</sup>  
\$2<sup>75</sup>

### **SWEETS**

Chocolate Covered Strawberries/piece  
Mini Crème Brulee/serving  
Tirami Su/half portion

\$2<sup>50</sup>  
\$4<sup>00</sup>  
\$4<sup>50</sup>

NY Style Cheesecake/half portion  
Chocolate Cake/half portion

\$5<sup>25</sup>  
\$5<sup>25</sup>