

BIAGGI'S PRIVATE DINING ROOMS

Biaggi's in Deer Park 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. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, wedding rehearsal dinners, bridal or baby showers. 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 20 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. We proudly serve six or nine ounces of wine by the glass.

WHITE WINES

CHARDONNAY

			
Hook or Crook, California	11 ⁰⁰	16 ⁵⁰	42
Sea Sun, California	12 ²⁵	18 ²⁵	47
Raeburn, California	15 ²⁵	22 ⁷⁵	58
Mer Soleil Silver, California	19 ⁰⁰	28 ⁵⁰	72
Rombauer, California	23 ⁷⁵	35 ⁵⁰	90
Cakebread Cellars, California	25 ⁷⁵	38 ⁵⁰	98

WHITE BLEND

Conundrum, California	12 ⁰⁰	18 ⁰⁰	46
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PINOT GRIGIO

Placido, Italy	11 ⁰⁰	16 ⁵⁰	42
Riff Progetto Lageder, Italy	11 ²⁵	16 ⁷⁵	43
Livio Felluga "Esperto", Italy	12 ²⁵	18 ²⁵	47
King Estate Pinot Gris, Oregon	15 ⁷⁵	23 ⁵⁰	60

SAUVIGNON BLANC

Cline "Seven Ranchlands", California	11 ⁷⁵	17 ⁵⁰	45
Villa Maria, New Zealand	12 ⁵⁰	18 ⁷⁵	48
Cloudy Bay, New Zealand	19 ⁰⁰	28 ⁵⁰	72

RIESLING

Chateau Ste. Michelle, Washington	11 ⁰⁰	16 ⁵⁰	42
Dr. Loosen "Dr. L", Germany	11 ⁷⁵	17 ⁵⁰	45

GEWÜRZTRAMINER

Heinz Eifel, Germany	11 ²⁵	16 ⁷⁵	43
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BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	9 ²⁵	13 ⁷⁵	35
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PROSECCO

Mionetto, Italy	10 ⁰⁰	-	48
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MOSCATO D'ASTI

Bricco Riella, Italy	11 ²⁵	16 ⁷⁵	43
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LAMBRUSCO

Lo Duca Reggiano, Italy	9 ²⁵	13 ⁷⁵	35
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ROSÉ

Chateau Ste. Michelle, Washington	11 ²⁵	16 ⁷⁵	43
Hampton Water, France	15 ⁰⁰	22 ⁵⁰	57

RED WINES

CABERNET

			
Lazy Arrow Ranch, California	11 ⁵⁰	17 ²⁵	44
Joel Gott 815, California	14 ⁵⁰	21 ⁷⁵	55
Juggernaut, California	15 ⁵⁰	23 ²⁵	59
Earthquake, California	18 ²⁵	27 ²⁵	69
Inkblot Cabernet Franc, California	19 ⁰⁰	28 ⁵⁰	72
Quilt – Napa Valley, California	23 ⁷⁵	35 ⁵⁰	90
Stag's Leap "Artemis", California	30 ⁵⁰	45 ⁷⁵	116
Silver Oak – Alexander Valley, California	36 ⁰⁰	54 ⁰⁰	137
Caymus – Napa Valley, California	37 ²⁵	55 ⁷⁵	142

RED BLEND

Gran Passione Veneto Rosso, Italy	11 ⁷⁵	17 ⁵⁰	45
Conundrum, California	12 ⁷⁵	19 ⁰⁰	48
ColleMassari Rigoletto, Italy	13 ⁰⁰	19 ⁵⁰	49
Z. Alexander Brown Uncaged, California	13 ⁵⁰	20 ²⁵	51
Il Borro Borrigiano, Italy	14 ⁰⁰	21 ⁰⁰	53
Allegrini Palazzo della Torre, Italy	16 ⁰⁰	24 ⁰⁰	61
Intrinsic, Washington	18 ⁷⁵	28 ⁰⁰	71
Abstract, California	24 ⁰⁰	36 ⁰⁰	91
The Prisoner, California	26 ⁰⁰	39 ⁰⁰	99

MERLOT

14 Hands, Washington	11 ⁷⁵	17 ⁵⁰	45
Columbia Crest Grand Estates, Washington	12 ⁷⁵	19 ⁰⁰	48
Decoy, California	16 ⁰⁰	24 ⁰⁰	61

PINOT NOIR

Mon Frère, California	11 ²⁵	16 ⁷⁵	43
Ballard Lane, "Central Coast", California	12 ²⁵	18 ²⁵	47
Böen, California	15 ⁰⁰	22 ⁵⁰	57
King Estate "Inscription", Oregon	16 ⁵⁰	24 ⁷⁵	63

MALBEC

Tilia, Argentina	11 ²⁵	16 ⁷⁵	43
Zuccardi Q, Argentina	16 ⁵⁰	24 ⁷⁵	63

ZINFANDEL

Cline "Old Vine", California	11 ²⁵	16 ⁷⁵	43
Murphy-Goode "Liar's Dice", California	15 ⁰⁰	22 ⁵⁰	57

PETITE SIRAH

Vinum Cellars, California	12 ⁷⁵	19 ⁰⁰	48
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CHIANTI

Placido, Italy	10 ⁷⁵	16 ⁰⁰	41
Banfi Classico Riserva, Italy	15 ⁰⁰	22 ⁵⁰	57
Castellare Classico, Italy	17 ²⁵	25 ⁷⁵	66
Villa Antinori Classico Riserva, Italy	21 ²⁵	31 ⁷⁵	81

SUPER TUSCAN

Aia Vecchia "Lagone", Italy	13 ²⁵	19 ⁷⁵	50
Brancaia Tre, Italy	16 ⁰⁰	24 ⁰⁰	61
Antinori Tenuta Guado al Tasso, Italy	20 ²⁵	30 ²⁵	77

BARBERA D'ABLA

Viberti "La Gemella", Italy	11 ⁷⁵	17 ⁵⁰	45
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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 number of selections available will be based on the size of the group.

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 ~ \$5⁵⁰

Bruschetta • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates
Calamari Fritti \$6⁵⁰ • Lump Crab Cakes \$6⁵⁰

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

PIZZA Served Family-Style or Passed ~ \$6⁵⁰

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

SALADS Served Family-Style or Individually Plated

Biaggi's House \$5⁰⁰ • Caesar \$5⁰⁰ • Mediterranean \$5⁵⁰ • Wedge \$5⁵⁰ • Honey Roasted Beet & Arugula \$6⁵⁰
Chopped Chicken \$7⁵⁰ • Parmesan-Crusted Chicken Milano \$7⁵⁰ • Seared Salmon \$8⁵⁰

PASTA Served Family-Style

	<u>1st Selection</u>	<u>Additional Pasta</u>		<u>1st Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$12 ⁵⁰	\$10 ⁰⁰	Farfalle Alfredo	\$14 ⁰⁰	\$11 ⁵⁰
Fettuccini Alfredo	\$12 ⁵⁰	\$10 ⁰⁰	Ravioli Quattro Formaggi	\$14 ⁰⁰	\$11 ⁵⁰
Lasagna Bolognese	\$13 ⁵⁰	\$11 ⁰⁰	Ziti al Forno	\$14 ⁵⁰	\$12 ⁰⁰
Spaghetti & Meatballs	\$13 ⁵⁰	\$11 ⁰⁰	Braised Short Rib Ravioli	\$14 ⁵⁰	\$12 ⁰⁰
Butternut Squash Ravioli	\$13 ⁵⁰	\$11 ⁰⁰	Cajun Rigatoni	\$15 ⁰⁰	\$12 ⁵⁰
Rigatoni Bolognese	\$13 ⁵⁰	\$11 ⁰⁰	Fettuccini with Lobster	\$15 ⁵⁰	\$13 ⁰⁰
Shrimp Scampi Spaghetti	\$13 ⁵⁰	\$11 ⁰⁰			

ENTRÉES – FAMILY-STYLE (All Day)

Chicken Parmesan \$18⁵⁰ • Chicken Pietro \$18⁵⁰ • Chicken Piccata \$18⁵⁰ • Garlic Shrimp Oreganata \$19⁰⁰
Chicken Piemontese \$19⁰⁰ • Chicken Marsala \$19⁰⁰ • Chicken & Sausage Vesuvio \$21⁵⁰ • Dijon Salmon \$22⁵⁰
Grilled Mahi-Mahi \$22⁵⁰ • Salmon & Shrimp Risotto \$24²⁵ • Sea Scallop Risotto \$25⁷⁵ • Petite Filet Mignon \$33⁵⁰

ENTRÉES – INDIVIDUALLY PLATED

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$21 ⁰⁰	\$23 ⁵⁰	Dijon Salmon	\$24 ⁵⁰	\$26 ⁰⁰
Chicken Piemontese	\$20 ²⁵	\$23 ⁷⁵	Grilled Mahi-Mahi	\$27 ⁰⁰	\$27 ⁰⁰
Chicken Pietro	\$21 ²⁵	\$23 ⁷⁵	Salmon & Shrimp Risotto	\$27 ²⁵	\$33 ⁷⁵
Chicken Marsala	\$22 ⁰⁰	\$24 ⁵⁰	Sea Scallop Risotto	\$28 ⁵⁰	\$34 ²⁵
Chicken Piccata	\$21 ²⁵	\$23 ⁷⁵	Petite Filet Mignon	\$40 ⁰⁰	\$40 ⁰⁰
Garlic Shrimp Oreganata	\$20 ⁷⁵	\$24 ⁷⁵	Filet Mignon	-	\$53 ⁰⁰
Chicken & Sausage Vesuvio	\$24 ⁵⁰	\$27 ⁰⁰			

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 ⁵⁰	\$9 ⁰⁰	New York Style Cheesecake	\$6 ⁰⁰	\$12 ⁰⁰
Banana Pudding	\$4 ⁵⁰	\$9 ²⁵	White Chocolate Bread Pudding	\$5 ⁷⁵	\$11 ⁷⁵
Tiramisu	\$5 ²⁵	\$10 ⁵⁰	Gelato & Sorbetto	\$4 ⁰⁰	\$7 ⁵⁰
Chocolate Cake	\$6 ⁰⁰	\$12 ²⁵			

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	\$18 ⁷⁵
Italian Sausage	\$19 ²⁵
Pepperoni	\$19 ²⁵
BBQ Chicken	\$19 ⁷⁵
Supreme	\$21 ⁵⁰
Sausage & Mushroom	\$22 ⁰⁰
Meat Lover's	\$21 ⁷⁵

DISPLAYED TRAYS

SMALL

Serves 15-20 Guests

LARGE

Serves 25-30 Guests

Assorted Vegetable Tray	\$43	\$68
Assorted Fruit Tray	\$48	\$73
Assorted Cheese Tray	\$63	\$93
Antipasti Tray	\$63	\$93
Assorted Meat Tray	\$68	\$98

INDIVIDUAL ANTIPASTI Items Priced Per Piece

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

SWEETS

Chocolate Covered Strawberries/piece	\$2 ⁵⁰	NY Style Cheesecake/half portion	\$6 ⁰⁰
Mini Crème Brulee/serving	\$4 ⁵⁰	Chocolate Cake/half portion	\$6 ⁰⁰
Tiramisu/half portion	\$5 ²⁵		