

FILIPPA'S WINE BARREL

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OFF PREMISE CATERING

From our house to yours, there's an art to bringing the finest cuisine to your table. Whether the location is your office, club house, church, community park or your home, Filippa's will help you create an atmosphere of the utmost desire. You may even only need a pick up or delivery and we can accommodate any size group you may have.

Information & Policies

- **Deposit:** 50% of your estimated party total is required to book your function. The balance will be due one week prior to your event.
- **Rentals:** Let us make all the arrangements for tents, chairs, china, etc. There is a minimum fee for set up and take down for each function to be determined when booked.
- **Service Staff:** Our service staff is available to help make your function a success.
- **Guarantee's:** Your bill will be based on your final count due to Filippa's 7 days prior to your event. However, if more people attend or there are children not accounted for, Filippa's cannot be held responsible.
- **Beverages:** Let us take care of all your beverage needs. An extensive menu available at your request.
- **Delivery:** \$20 within 5 miles (Each Way)
\$35 within 10 miles (Each Way)
\$50 over 10 miles (Each Way)

APPETIZER SELECTIONS...COLD

Domestic and Imported Cheese Tray with Crackers and Fruit Garnish

\$ 3 Per Guest

Fresh Vegetables with Dip \$ 2 Per Guest

Smoked Salmon Platter with Capers, Red Onion, Cream Cheese, and Boiled Egg Garnish \$ 4 Per Guest

Caprese Salad Tray (Layered with fresh roma tomatoes, basil, & spinach on pesto baguette croutons then topped with olive oil and balsamic drizzle.) 25PC...\$35 50PC...\$70 100PC...\$105

Prosciutto Wrapped Asparagus 25PC...\$28 50PC...\$55 100PC...\$110

Fresh Fruit Kebobs 25PC...\$33 50PC...\$66 100PC...\$132

Belgium Endive with Boursin Cheese and Smoked Salmon 25PC...\$25 50PC...\$50 100PC...\$100

Cajun Tenderloin Tips with Sauce Béarnaise 25PC...\$38 50PC...\$76 100PC...\$152

Miniature Assorted Sandwiches 25PC...\$35 50PC...\$70 100PC...\$140

Miniature Tenderloin Sandwiches 25PC...\$44 50PC...\$88 100...\$176

Iced Shrimp Bowl 70PC...\$45 140PC...\$90 280PC...\$180

APPETIZER SELECTIONS...HOT

Our Famous Baby Back Ribs 25PC...\$34 50PC...\$68 100PC...\$136

Grilled Bacon Wrapped Scallops 25PC...\$28 50PC...\$56 100PC...\$112

Lobster and Potato Pierogies 25PC...\$50 50PC...\$100 100PC...\$200

Miniature Crab Cakes with Lobster Cream Sauce 25PC...\$39 50PC...\$78 100PC...\$155

Sesame Chicken Strips with Honey Mustard 25PC...\$28 50PC...\$56 100PC...\$112

Oriental Sesame Chicken Kebobs 25PC...\$32 50PC...\$64 100PC...\$128

Teriyaki Tenderloin Kebobs 25PC...\$35 50PC...\$70 100PC...\$140

Stuffed Mushrooms (With Steak n' Crab, Escargot, or Shrimp Rockefeller) 25PC...\$28 50PC...\$56 100PC...\$112

Swedish or BBQ Meatballs 25PC...\$23 50PC...\$46 100PC...\$92

Miniature Spinach Pies 25PC...\$23 50PC...\$46 100PC...\$92

Potato Skins with Cheese and Bacon 25PC...\$23 50PC...\$46 100PC...\$92

Coconut Shrimp 70PC...\$45 140PC...\$90 280PC...\$180

Baked Brie Almondine with Fresh Fruit Garnish \$45 PER TRAY (serves 18-20)

Hot Artichoke and Spinach Dip with Pita Points \$ 50 PER PAN (serves 18-20)

BILL OF FARE...

Select one entrée, starch, vegetable,, and salad...\$11.95 Per Guest

Each additional entrée add...\$4.00 Per Guest

Additional Salad Station...\$3.99 Per Guest

Additional Pasta and Potato Bar...\$3.99 Per Guest

Refer to buffet's and food bar's for descriptions

~SEAFOOD~

SCALLOPS PICANTE

Lemon white wine sauce with capers, artichoke hearts,
and sun dried tomatoes

BEER BATTERED SHRIMP

Lightly battered shrimp served with cocktail sauce

COCONUT SHRIMP

Coconut breaded, served with a pineapple rum sauce

HORSERADISH ENCRUSTED SALMON

Chef's signature salmon finished with dill cream sauce

CARRIBEAN TILAPIA

Coconut breaded, finished with a pineapple rum sauce

~PORK~

OUR FAMOUS

BABY BACK RIBS (add \$1.95 per guest)

Slow cooked with Chef Bub's top-secret sauce

PORKLOIN NORMANDY

Slow roasted sliced porkloin topped with spiced apples

BREADED PORK CHOPS

Lightly breaded, served with spiced apples

~CHICKEN~

CHICKEN MARSALA

Sautéed with mushrooms and scallions
in a sweet Marsala wine sauce

CHICKEN PICANTE

Lemon cream sauce with capers and artichoke hearts

CHICKEN ALASKAN

Sautéed in a champagne cream sauce with lump crab meat

CHICKEN SICILIANO

Breaded chicken breast served with house made amogue

HERB ROASTED OR BBQ CHICKEN

Roasted with herb seasoning or basted w/BBQ sauce

~BEEF~

PRIME RIB OF BEEF (add \$2.95 per guest)

Slow cooked to perfection

TOP ROUND OF BEEF

With natural pan sauce

VEAL FORESTER

Provimi veal sautéed with spinach, tomato,
and wild mushroom brown sauce

TENDERLOIN OF BEEF (add \$3.95 per guest)

Topped with béarnaise sauce

NY SIRLOIN OF BEEF (add \$2.95 per guest)

Served with mushroom bordelaise sauce

~STARCH~

OVEN BROWNED REDSKINS

TWICE BAKED MASHED

POTATOES O'BRIEN

GARLIC MASHED REDSKINS

~VEGETABLE~

MEDLEY OF FRESH VEGETABLES

CORN O'BRIEN

BROCCOLI AU GRATIN

GREEN BEANS ALMONDINE

~SALAD~

MICHIGAN SEASONAL SALAD

CAESAR SALAD

TOSSED SALAD

RESKIN POTATO SALAD

COLE SLAW

Buffet's & Food Bar's

We can also create a theme for your party. These are some suggestions below,
Whatever your desires, we are here with help and ideas.
(Minimum of 20 guests)

BRUNCH

\$10.99 PER GUEST

Scrambled eggs, O'Brien potatoes, bacon, sausage, fresh fruit (seasonal), danishes, muffins.

\$13.99 PER GUEST

Omelet station with french toast...Chef attended station with all of the fixings for a great omelette including ham, bacon rashers, assorted cheeses, onions, red and green peppers, mushrooms, tomatoes. Includes potatoes O'Brien and danishes.

Add a Chicken or Fish Entrée...\$3.00 per guest

SALAD STATION

\$7.99 PER GUEST

Romaine hearts, blue cheese crumbles, feta cheese, parmesan cheese, Caesar dressing, raspberry vinaigrette, ranch dressing, croutons, chicken, hard boiled eggs, cucumbers, tomatoes, dried fruit, bread with whipped garlic butter

Add Soup Du Jour...\$3.00 per guest

PASTA AND POTATO BAR

\$7.99 PER GUEST

Sweet potatoes (optional), Yukon gold potatoes, penne or Cavatappi pasta, alfredo sauce, pesto sauce, organic marinara, mushrooms, broccoli, tomatoes, diced chicken, artichoke hearts, asaiago cheese, blue cheese, chives, bacon, sour cream, cheddar cheese, toasted pecans, marshmallow, cinnamon butter.

OLD FASHIONED BARBECUE

\$14.95 PER GUEST

Our famous baby back ribs, grilled herbed chicken, baked beans, corn on the cob, cole slaw, homemade potato or pasta salad, and a fresh fruit bowl.

BBQ MIXED GRILLE

\$13.95 PER GUEST

Grilled herb chicken, Dearborn hot dogs, ground rounds. Includes baked beans, homemade potato or pasta salad, cole slaw, and fresh fruit bowl.

KOBE BEEF BURGER BAR

\$14.95 PER GUEST

Half pound Kobe beef, chicken breast, chili, American, Monterey jack, and blue cheeses, bacon rashers, sesame seed buns, lettuce, tomatoes, pickles, raw onions, sautéed mushrooms/onions, mustard, ketchup, mayonnaise, guacamole, black olives. Includes fresh pasta salad, cole slaw, and fresh tossed salad.

GRAND FAJITA BAR

\$14.95 PER GUEST

Breast of chicken and steak strips, flour tortillas, cheddar and Monterey jack cheeses, guacamole, sour cream, salsa, jalapenos, black olives, tomatoes, shredded lettuce, refried beans, brown rice, tortilla chips and homemade taco salad.

CLAM AND LOBSTER BAKE

MARKET PRICE

Oysters on the half shell, shrimp cocktail, clam chowder, 1 lb. live Maine lobster, little neck clams, Andouille sausage, mussels, gulf shrimp, corn on the cob, redskin potatoes, cole slaw, potato or pasta salad, assorted breads.

SUNDAE BAR

\$5.95 PER GUEST

Vanilla and chocolate ice cream or cheesecake, sander's hot fudge topping, strawberry, caramel, and pineapple topping, whipped cream, chopped nuts and cherries.

~DESSERTS~

Assorted Miniature Pastries \$14 Per Dozen

Tuxedo Strawberries \$19 Per Dozen

Chef's Assorted Dessert Table \$6.95 Per Guest

Chocolate Fountain...White or Belgium Dark Chocolate (Serves 50-100 guests)...\$200