



Fiorillo's Banquet

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Fiorillo's does not charge a private room fee with minimum guest count of 35 and up for up to (4) hours of each event during the months of January through November. We do have a private room fee on Friday & Saturday's only during the month of December. If paying with credit card there will be a 3% credit card transaction fee added to your total.

Thank you

Fiorillo's Banquet

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General Information

Deposit/Payment

A Five Hundred Dollar (\$500.00) non-refundable deposit will hold your reservation. Total estimated charges are due five (5) business days prior to your final guest count guaranteed, unless other arrangements have been approved. A Thousand Dollar (\$1000.00) non-refundable deposit is required for events in December. Fiorillo's reserves the right to ask for additional deposits based on the nature of the event. The attendance must be clearly specified five (5) business days in advance of the function or the estimated number will be used. This number is your guarantee and may not be reduced. We will set and prepare for this amount. If paying by credit card a 3% fee will be added to total amount due and deposit. If paying by cash or check no additional fees will be added. If paying by check total amount will be due 10 days prior to your event.

Food and Beverage

No food or beverages of any kind will be permitted to be brought into Fiorillo's by the host or any of the host guests, wedding and birthday cakes excluded. No outside food or beverage are to be brought in without expressed written consent of Fiorillo's restaurant. The host is responsible for no outside food or beverage including alcohol to be brought on Fiorillo's premises and is responsible for any lost compensation and could have the event terminated at that time.

Linens

Fiorillo's provides white table cloths & white linen napkins at no additional charge. However, various linen colors (25+) are available. At additional charge.

Table Specifications

Round tables seating ten (10), head table, guest book table, and place card table will be provided at no additional charge, round tables are set with white table cloth, white napkin, round mirror center piece with candle. Additional tables can be added at a rate of \$10.00 per table.

Dance Floor/Staging

(There will be a \$75.00 surcharge for any outsourced musical performance and/or DJ performing.)

Allotted time for DJ/Band set up is 1 hour before event along with a time for breakdown.

A dance floor and area for your musical group or disc jockey will be provided at no additional charge for parties of hundred-ten (110) adults or more. A charge of Three Hundred Dollars (\$300.00) will be assessed for the dance floor, installation and breakdown, for under one hundred-ten (110) adults. For outside entertainment there will be a \$75 charge for a 4 hour period. Any events requiring staging will be charged \$30 per stage. Stage dimensions 8 ft x 6 ft x 2 ft. Any and all vendors hired for your event are not permitted to park in Fiorillo's private lot, please have vendors use street parking as Fiorillo's parking lot is reserved for Fiorillo's guests only.

Service Charge/Sales Tax

A service charge of twenty two percent (22%) for all events and functions plus local sales tax charge will be added. A Two-Hundred and Fifty Dollars (\$250.00) formal setup fee will apply to all weddings and formal functions, including head table. The service charge is an administrative fee retained entirely by Fiorillo's for the staffing, set-up & administrative expenses related to hosting your function. The service charge is not considered a tip because it is not distributed to servers, bartenders, or other employees working your function. However, our servers working your function receive a higher hourly rate of pay, so a gratuity is not required, but up to your discretion.

Menu

Sit down dinner menu you may choose two (2) items from whichever menu you have selected plus one vegetarian dish. If a fourth item is requested, an additional \$5 per entree of entree with the lowest quantity. The host must provide place cards to identify your guests' name and entree choice & should be clearly indicated. ie: color coded dot or letters such as (B) for Beef, (C) for Chicken, (F) for Fish, (V) for Vegetarian, etc.

Cake Cutting Fee

There will be a \$2.95 per person cake cutting fee when outside cakes are brought in. Fiorillo's does not store or handle and is not responsible for any formal tiered or wedding cakes brought in.

Labor Charge

A bartender fee of One Hundred and Ten Dollars (\$110.00) per bartender will apply for a three hour period. Thirty Five Dollars (\$35.00) per additional hour. If your event requires a chef to carve (buffet meal), a fee of Ninety Five Dollars (\$95.00) for two (2) hours per chef.

Service charge and applicable state sales tax will be added to all orders

Prices subject to change.

Fiorillo's Banquet Multimedia Services

Multimedia services include:

Duel 4.000 lumens 1080p HD ceiling recessed infocus projectors.

Duel 166" automated projection screens.

JBL Pro Series in- wall surround theater audio system.

Duel VGA & HDMI input port connections.

Blu-ray Player, Lenovo laptop computer with CD/DVD rom, USB 3.0, HDMI and VGA outputs.

Our multimedia services are custom designed to accommodate corporate events, presentations, special events, wedding, corporate team meeting, private functions and more. Fiorillo's offers 16 LED lights custom to your event available for rent.

Price:

10 custom designed colors of your choice to fill half the room \$150.00

16 custom designed colored LED lights to fill the whole room \$200.00

\$75 screen rental only-\$150 duel screen rental only

\$295 single room-Multimedia audio and visual projection

You will need to supply your own laptop with HDMI or VGA cables to operate the system

\$45 computer rental (optional)

We do not supply HDMI cord, laptop, any adapters, VGA cable, or Mac HDMI adapters

Smoke/Fog Machines

Please be aware that no smoke, fog machines, confetti and pictures on the walls are allowed on the premises. Please ensure that your musical group or disc jockey is made aware of this restriction.

Property

Client assumes all financial responsibilities for any property damage to Fiorillo's. This includes any damage made by outside entertainment hired by the client. Fiorillo's will not be responsible for any items left in the banquet room after the function vacates the premises. There is to be no confetti or glitter type products brought in to the banquet room at any time. There is to be no tape or tacks used on any walls.

Smoking Ordinance

Pursuant to City of Santa Clara Ordinance #1634, NO SMOKING is allowed in the banquet room.

Final Payment

Your initial deposit will be applied towards your final payment. The balance of estimated charges is due ten (10) days prior to your event, along with your final guest count guarantee.

Miscellaneous

No charge for banquet room for parties of forty (40) or more, for four (4) hours. A raised head table is available at the additional charge of Two Hundred Dollars (\$200.00) . Please sign the enclosed contractual letter and return as soon as possible. Full room capacity up to 180 guest and half of the room up to 80 guests.

Add On

Podium/Mic \$30

Area and electricity for Photo booth \$50

Candy Station \$2.95 per person (40 person minimum) include misc. chocolate candy

Food and Beverage Minimums

Half of the room seats up 80 guests \$1,500 plus tax and services charge. Entire room seats up to 180 guests \$4,000 plus tax and services charge.

* Excluding the month of December

* Saturday Lunch, Sunday or Monday functions please see Banquet Captain

December Special Rates

During the month of December Fiorillo's banquet facilities will have a private room fee on Fridays and Saturdays only, Three hundred Dollars (\$300) for Half room and Five Hundred dollars (\$500) for full room. Food and beverage minimums for Friday and Saturday only are Five Thousand Dollars (\$5,000) for half room and Ten Thousand Dollars (\$10,000) for Full Room Plus tax and services charge.

Again, thank you for choosing Fiorillo's Restaurant for your special event.

Service charge and applicable sales tax will be added to all orders.

Service charge and applicable state sales tax will be added to all orders

Prices subject to change.

Hors d'Oeuvres

Hot Hors d'Oeuvres

Stuffed Mushroom Caps with Crab	\$32.95 per dozen
Fried Mozzarella Sticks	\$24.95 per dozen
<i>Served with Marinara sauce</i>	
BBQ or Italian Meatballs	\$26.00 per dozen
Mushroom Caps Bordelaise	\$75.00 serves 20 people
Buffalo Chicken Wings	\$26.95 per dozen
<i>Served with Bleu Cheese Dressing and garnished with Celery sticks</i>	
Teriyaki Chicken Skewers	\$3.50 each
Mini Crab Cakes with Pesto	\$29.95 per dozen
Mini Vegetable Spring Rolls	\$2.95 each
<i>Served with Dipping Sauce</i>	
Sautéed Italian Sausage, Pepper, Onions and Mushrooms	\$5.95 per person
Prawns Bordelaise	\$90.00 / serves 20 people
Potato Skins	\$2.95 each
<i>Mozzarella Cheese topped with bacon, green onions and served with ranch dressing</i>	

Chilled Hors d'Oeuvres

International and Domestic Cheese Tray	\$3.50 per person
<i>Garnished with grapes, strawberries and crackers.</i>	
<i>(Minimum 30 persons)</i>	
Fresh Vegetable Crudites	\$3.25 per person
<i>With dill dip.</i>	
<i>(Minimum 30 persons)</i>	

Appetizer Buffet Sampler \$8.95/per person

Includes Italian bruschetta served on freshly baked crustini bread.

Choice of international and domestic cheeses served with crackers grapes and strawberries, or fresh vegetables crudités with dill ranch dipping sauce.

Choice of Fiorillo's award winning fried calamari served with marinara sauce or crab stuffed mushrooms topped with a white seafood sauce.

Please keep in mind this is a starter course with a taste of each item

Service charge and applicable state sales tax will be added to all orders
Prices subject to change.

Hors d'Oeuvres

Seafood Hors d'Oeuvres

Steamed Mussels Red or White sauce	\$110.00 serves 20 people
Fried Calamari	\$99.00 serves 20 people
<i>Served with Marinara Sauce</i>	
Baked East Coast Clams	\$30.00 per dozen
Oysters Rockefeller	\$4.95 each
Coconut Shrimp	\$3.95 each
<i>A large butter fried shrimp dipped in a mild coconut batter and rolled in coconut and bread crumbs, served with mango chutney dipping sauce.</i>	
Sun-Dried Tomato Triangle	\$3.75 each
<i>Stuffed with basil and garlic Feta cheese in a phyllo triangle.</i>	
Pear/Almond/Brie Phyllo Flower	\$3.50 each
<i>Brie cheese, pears and toasted almonds, hand shaped into a phyllo "flower".</i>	
Beef Kabob	\$4.95 each
<i>Bistro Filet marinated with a Teriyaki Glaze</i>	
Mozzarella Caprese	\$3.95 Each
<i>Sliced tomatoes topped with fresh mozzarella, basil, prosciutto, capers, extra virgin olive oil & balsamic vinegar</i>	
Antipasto Plater	\$145.00 / serves 30 guests
<i>Genoa salami, Provolone cheese, imported black olives, pepperoncini, Fresh tomatoes, Red onions, capers, extra virgin olive oil & Balsamic vinegar</i>	
Chicken and Spinach Pot Stickers	\$26.00 per dozen
Szechuan Beef Satay	\$4.95 each
<i>A tender strip of beef marinated in a ginger, garlic and teriyaki sauce on a skewer.</i>	
Tai Chicken Satay	\$3.95 each
<i>Strip of chicken breast woven on a skewer with Thai seasoning.</i>	
Italian Bruschetta	\$3.50 each
<i>Roasted red bell peppers, roasted tomatoes, red onion, capers and garlic on crostini bread</i>	
Chafing Dish of Penne Pasta	
Serves 30 Sides	
Choice of Meat or Marinara sauce.....	\$125.00
Alfredo sauce	\$140.00
Chafing Dish of Tortellini Pasta	
Serves 30 Sides	
Choice of meat or marinara sauce.....	\$135.00
Alfredo sauce	\$150.00

Service charge and applicable state sales tax will be added to all orders
Prices subject to change.

Buffet Menu

Fresh brewed coffee is included with each buffet along with a variety of fresh rolls and butter.

Fiorillo's Premier Buffet (40 Guest Minimum)

Includes each of the following

Mixed Green Salad, Italian Antipasto Platter,
Cold Bow Tie Pesto Pasta Salad with toasted Pine Nuts

Entrees:

Fiorillo's Own **Baked Ziti**: Round shaped Ziti pasta tossed with Italian seasoned Ricotta cheese, shredded mozzarella, Marinara sauce then topped with Grande Whole milk Mozzarella and baked.

and **SELECT ONE** of the following chicken dishes:

Chicken Piccata Fresh breast of chicken, sautéed with butter, lemon, and capers.

Chicken Italiano Fresh breast of chicken, onion, mushrooms,
Artichoke hearts in a wine Marinara sauce

Chicken Marsala Sautéed with Fresh Mushrooms & Marsala Wine Sauce

Chicken Sauté Sec Chicken Sautéed with fresh Mushrooms, Onions, Lemon and white wine

Entrees served with

Mixed Sautéed Vegetables

Oven Baked New York Style Potatoes with Onions

Dessert

Chef's Select Cakes including (Chocolate, Carrot and Lemon cake) & Domestic and Italian Cookies

Fresh Fruit Display

\$45.95

Exclusive Buffet

Includes each of the following

Organic Field Greens, Farfalle Pesto Pasta Salad with Pine nuts

Tomato Cucumber Vinaigrette Salad

Entrees: (Please select two)

Eggplant Parmesan (vegetarian)

Pasta Primavera Mixed Vegetables in a White Cream Sauce with Rotelle Pasta (vegetarian)

Baked Oreganata Tilapia~Italian Bread Crumbs & Seasonings~Lemon Garnish

Chicken Sauté Sec~Chicken Sautéed with fresh Mushrooms,
Onions, Lemon and white wine.

Chicken Italiano~Fresh breast of chicken, onion, mushrooms,
Artichoke hearts in a wine Marinara sauce.

Honey Glazed Ham with Pineapple Glaze.

Grilled Bistro Filet with Mushroom Marsala Sauce (additional charge of \$5.95 per person).

Entrees served with

Fresh Sautéed Vegetables, Roasted Red Rosemary Potatoes

Dessert

Chef's Select Cakes including (Chocolate, Carrot and Lemon cake) & Domestic and Italian Cookies

Fresh Fruit Display

\$49.95

Executive Buffet (40 Guest Minimum)

Includes each of the following

Caesar Salad with Parmesan Cheese & Garlic Croutons,

Seafood Avocado Salad, Chicken Artichoke Salad

Entrees: (Please select three)

Pasta Primavera (vegetarian) White or Red Sauce

Rigatoni with Sun Dried Tomato Vodka Reduction Cream Sauce (vegetarian)

Roast Loin of Pork Topped with a Rosemary Demi-Glace

Chicken Italiano, Chicken Marsala, Chicken Sauté Sec, or Chicken Piccata:

Chicken Parmesan Italian Bread Crumbs & Seasonings, Baked with Mozzarella Cheese

Grilled Pacific Salmon in Lobster Sauce

Grilled Bistro Filet with Mushroom Marsala Sauce (additional charge of \$5.95 per person).

Entrees served with

Oven Baked New York Style Potatoes with Onions,

Mixed Sautéed Vegetables

Dessert

Chef's Select Cakes including (Chocolate, Carrot and Lemon cake) & Domestic and Italian Cookies

Fresh Fruit Display

\$55.95

Service charge and applicable state sales tax will be added to all orders. Prices subject to change.

Banquet Package A Champagne Toast

First Course

Please select one of the following: as an appetizer

Anti Pasta Salad
Bruschetta

Second Course

Mixed Green Salad or
Traditional Caesar Salad
Served to each guest

Third Course

Appetizer Size Plate

Please select one of the following for all guests:

Linguine Aglio & Olio

Linguine Sauteed with Imported
Olive Oil & fresh Garlic and Herbs

Cheese Ravioli ~ with Fiorillo's own Marinara Sauce

Penne Pasta ~ with Fiorillo's own Meat Sauce

Portobello Mushroom Ravioli ~ with Fiorillo's own Marinara Sauce

Main Course

Entrées

Our Dinner Entrée Includes

Rolls & Butter

Sautéed Vegetables

Please select one of the following for all guests:

Roasted Potatoes, Rice Pilaf or Garlic Mashed Potatoes

Please select two of the following entrées:

Pork Loin ~ Topped with Rosemary Mushroom Demi Glaze

Chicken Italiano ~ Fresh breast of chicken, onion, mushrooms, Artichoke hearts in a wine Marinara sauce

Chicken Marsala ~ Fresh Breast of Chicken

with Mushroom Marsala Sauce

Chicken Picatta ~ With Lemon, White Wine Caper Sauce

Chicken Saute Sec ~ Chicken Sauteed with fresh Mushrooms,

Onions, Lemon and white wine

Baked Salmon Mediterranean

Bistro Filet ~ Marinated and Topped with a Brown Mushroom Sauce (*additional charge of \$2 per person*)

Vegetarian Pasta Primavera ~ Mixed Vegetables tossed with

Bowtie Pasta in a Light Cream Sauce

Sautéed Prawns Bordelaise over Fettuccine

Dessert Course

Marble Burnt Almond Cake

Assorted Cookies

Hot Coffee or Hot Tea

Champagne Toast

\$67.95 Per Person

Service charge and applicable state sales tax will be added to all orders

Prices subject to change.

Reception Menu

All Chicken is free-range, USDA-certified organic, and humanely-raised without the use of antibiotics or arsenicals

Pollo

Chicken Piccata	\$40.95
<i>Delicate Capers and White Wine Lemon Piccata Sauce. Served with Mixed Vegetables and Rice Pilaf.</i>	
Chicken Marsala	\$40.95
<i>Boneless Breast of Chicken sautéed with Fresh Mushroom in a Marsala Wine Sauce. Served with mixed vegetables and Rice Pilaf.</i>	
Chicken Sauté Sec	\$40.95
<i>Chicken Sautéed with fresh Mushrooms, Onions, Lemon and white wine served with Rice Pilaf and Mixed Vegetables.</i>	
Chicken Parmigiana	\$40.95
<i>Served with Portobello Mushroom Ravioli with Marinara Sauce.</i>	
Chicken Rollatini	\$42.95
<i>Served with Vegetables and Rice Pilaf. Rolled breaded chicken breast stuffed with prosciutto, Mozzarella, Fresh Tomato and Basil Finished off with our Marsala Wine and Mushroom Sauce.</i>	
Chicken Saltimbocca	\$42.95
<i>Breast of Chicken topped with Prosciutto, Mozzarella, Mushroom, and Marsala Wine Sauce. Served with Mixed Vegetables and Rice Pilaf.</i>	
Broiled-Marinaded Chicken Breast	\$40.95
<i>Topped with a white Bordelaise sauce Served with Rice Pilaf and Sautéed Fresh Vegetables</i>	
Chicken Italiano	\$40.95
<i>Fresh breast of chicken, onion, mushrooms, Artichoke hearts in a wine Marinara sauce served on a bed of Bow tie pasta.</i>	

Carne

Filet Mignon with Béarnaise Sauce	\$59.95
<i>Served with Garlic Mashed Potatoes and Sautéed Fresh Vegetables</i>	
Full Cut Aged New York Steak	\$53.95
<i>Served with Oven Roasted Potatoes and Mixed Vegetables.</i>	
Grilled Bistro Filet	\$45.95
<i>Certified Angus Beef grilled to perfection. Topped with a Mushroom Marsala Sauce Served with Mixed Vegetables and Oven Roasted Potatoes.</i>	
Pork Loin	\$41.95
<i>Topped with a Rosemary Demi-Glace Served with Mixed Vegetables and Oven Baked Potatoes.</i>	

Frutti Di Mare

Prawns Bordelaise	\$42.95
<i>Prawns sautéed with Garlic, Lemon, Cream and White Wine served over Fettuccine.</i>	
Calamari Piccata	\$42.95
<i>Served with Vegetables and Rice Pilaf.</i>	
Petrole Sole	\$42.95
<i>Served with Vegetables and Rice Pilaf.</i>	
Poached, Broiled or Baked Italian Salmon	\$46.95
<i>Filet of Salmon with Creamy Dill Sauce. Served with Vegetables and Rice Pilaf.</i>	
Jumbo Prawns Parmigiana	\$47.95
<i>Served with Linguini, topped with our own Seafood Marinara Sauce.</i>	

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**Unless specified differently under Entrées.*

All Entrées are served with organic field greens with Feta Beets and walnuts in a raspberry vinaigrette, Rolls and Butter.

Includes Fresh Brewed Coffee

Fresh Garlic Bread may be added at additional charge of \$2.95 per person.

Vitello

Veal Parmigiana	\$44.95
<i>Served with Portabello Mushroom Ravioli, milk fed veal cutlet topped with our Marinara Sauce</i>	
Veal Rollatini	\$45.95
<i>Milk fed veal cutlet rolled and breaded, served with Mixed Vegetables and Oven Baked Potatoes finished off with our Marsala Wine and Mushroom Sauce.</i>	
Veal Saltimbocca	\$45.95
<i>Milk fed veal medallions topped with Prosciutto, Mozzarella, Mushrooms and Marsala Wine Sauce. Served with Mixed Vegetables and Oven Baked Potatoes.</i>	
Veal Scallopini	\$45.95
<i>Milk fed veal medallions sautéed with mushroom in light lemon, white wine reduction with fresh garlic & Italian parsley, served with vegetables & oven baked potatoes.</i>	

Pasta

Baked Rigatoni	\$36.95
<i>(Vegetarian)</i>	
Spaghetti with Meatball and Marinara Sauce	\$36.95
Meat Ravioli with Meat Sauce	\$36.95
Penne with Meatball and Marinara Sauce	\$36.95
Bowtie with Sausage and Marinara Sauce	\$36.95
Baked Lasagna	\$38.95
Fettuccine with Alfredo Sauce	\$36.95
<i>(Vegetarian)</i>	
Add Chicken	\$40.95
Eggplant Parmigiana Dinner with Side of Portobello Mushroom Ravioli	\$38.95
<i>(Vegetarian)</i>	
Pasta Primavera	\$38.95
<i>Bowtie Pasta tossed with Mixed Vegetables, Garlic and Extra Virgin Olive Oil</i>	
<i>(Vegetarian)</i>	
Angel Hair Pasta with Sundried Tomato and Fresh Basil (Vegetarian)	\$37.95
<i>Add Chicken</i>	\$40.95

Service charge and applicable state sales tax will be added to all orders
Prices subject to change. Children's menu available upon request.

Dessert Menu

New York Cheesecake	\$8.00
Chocolate Cake.....	\$8.00
Carrot Cake	\$8.00
Cannoli.....	\$8.00
Tiramisu.....	\$9.00
Assorted Cookies Available	
Minimum of 50 Pieces	
From \$100.00 and up	

Dessert Plate

Choose from one of the following combinations \$8.00

Chocolate Lover's Assortment

Mini Black & White Cupcakes
Chocolate Covered Cream Puffs
Baby Brownie Bites

Mini Cheesecakes Assortment

New York Style
Strawberry Daiquiri and Raspberry
Mini Chocolate Cheesecakes

Imported Macarons from France

Six Flavors :
Vanilla, Pistachio, Coffee, Raspberry Lemon and Chocolate
\$2.00 each

Sheet cakes to order

World Famous Burnt Almond, Butter Cream or Whipped Cream.

Special order with Company Logo (extra charge)

5.95 per person

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Beverages

Host Bar

Carafe of Lemonade	\$9.50
Cordials	\$9.00 and up
Voss Bottled Water	\$6.00
Sparkling Cider	\$18.00 per bottle
Coffee by the pot (5 cups)	\$18.00
Fruit Punch	\$30.00 per gallon
Carafe of Soda or Ice Tea.....	\$7.95
Iced Tea and Soft Drinks Hosted Bar	\$5.95 per person
Bottled Domestic Beer	\$6.00
Bottled Premium Beer.....	\$7.00
Wine by the Glass.....	\$8.00 – \$14.00
Fiorillo's House Champagne	\$25.95 per bottle
Fiorillo's House Chardonnay – Merlot – Cabernet Sauvignon.....	\$25.95 per bottle
Specialty Wine List	Available upon request
Champagne Punch.....	\$75.00 per gallon
Mixed Drinks	\$12.00
Well Drinks	\$12.00
Call Drinks	\$14.00 and up
Premium Drinks	\$14.00 and up
Well Martini	\$11.00
Call Martini.....	\$12.00
Premium Martini	\$14.00
Super Premium Martini	\$16.00
Corkage Fee	\$25.00 per bottle

Premium Bar Package

Premium Liquors, Imported and Domestic Bottled Beers, House Wines, Sodas	
One Hour.....	\$24.00 per person
Two Hours.....	\$29.00 per person
Three Hours	\$33.00 per person

Beer & Wine Package

Imported and Domestic Beers, House Wines, Sodas	
One Hour.....	\$22.00 per person
Two Hours.....	\$25.00 per person
Three Hours	\$27.00 per person

No Bartender / Self-Serve

Private Cash Bar Minimum of 2 Hours

A \$35 per hour bartender fee will apply for each bartender. Cash bar prices
Available upon request.

Champagne / Apple Cider Toast

\$2.95 per person
Available upon request.

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