

# MANGIAMO!

## *appetizers*

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### **appetizers menu**

all prices are subject to 6% sales tax, 20% gratuity, 2% administrative fee.

**Antipasto De Casa (cold) 6.00/person**

italian meats, assorted cheeses, marinated artichokes, honey and spiced nuts with flatbread crackers

**Assorted 3-topping 12" Neopolitan Pizzas (warm) 11.00 each**

crisp crust (your choice or restaurant selected toppings) 16 party size pieces per pizza (\*\*gluten free pizza crust available for additional 3.50 per pizza)

**Baked Spinach, Cheese, & Artichoke Dip (warm) 3.50/person**

housemade tortilla chips

**Big House Bruschetta Platter (cold) 3.50/person**

whipped feta, kalamata olive tapenade, marinated tomatoes, white bean and roasted red pepper puree, grilled flatbread and gourmet crackers

**Fresh Fruit Display (cold) 4.00/person**

cantaloupe and honeydew melon, golden pineapple, strawberries, grapes

**Herb-Marinated Grilled Chicken Skewer (warm) 4.00/person**

balsamic onion, heirloom cherry tomato with salsa verde aioli (2 pieces per person)

**Jumbo Shrimp Cocktail (cold) 7.00/person**

classic cocktail sauce (3 pieces per person)

**Risotto Balls Fritti (warm) 5.00/person**

shallots, baby spinach, feta, spiced tomato sauce (2 pieces per person)

**Tuscan Brie (warm) 4.00/person**

grilled over wood fire and topped with marinated tomatoes and balsamic reduction flatbread crackers

**Wild Mushroom Apertivo (warm) 4.00/person**

cream, garlic, black pepper, parmesan, grilled bread

## *plated lunch*

Order onsite from scaled down menu available for up to 30 guests (pre-orders on salad and entree for groups over 30) - not available for tented patio events. this menu includes 2 salad selections, 3 entree/pasta selections, 2 side selections and soda, iced tea and lemonade

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### **salads and soups**

select 1 (included in plated menu price)

**Big House Caesar**

romaine hearts, radicchio, shave parmesan, toasted parmesan crouton, caesar dressing

**Cup Of Fresh Seasonal Fruit**

**Kale**

baby kale, toasted pinenuts, roasted tomato, ciopolinni, romano, herb vinaigrette

**Mixed Greens**

mixed greens, heirloom cherry tomatoes, cucumber, radish, with ranch and house herb vinaigrette on table

**Pear & Goat Cheese**

baby spinach, shaved fennel, red onions, dried cherries, pears, goat cheese, pistachios, toasted coriander vinaigrette

**Soup 3.00/person upgrade**

seasonal options available

**entrees**

all menus are subject to 6% sales tax, 20% gratuity, and 2% administrative fee.

this menu includes one salad; three entrees; bread with herbed olive oil; and soda, iced tea and lemonade. order from scaled down menu for up to 30 guests (pre-order for groups over 30)- not available for tented patio events. lunch menu available for events that conclude at 4pm or earlier. client must provide meal counts in advance and table cards at each guests' place setting for groups over 30.

**Baked Ziti 16.00/person**

pasta house ragout meat sauce, melted provolone with ziti noodles (gluten-free option available)

**Basil Chicken Alfredo Pasta 20.00/person**

wood-grilled chicken breast, alfredo, ziti noodles (gluten-free option available upon request)

**Bucatini Pasta Verdure (vegetarian) 20.00/person**

tubular spaghetti, fresh vegetables, including charred red onions, squash, sweet drop peppers with arugula pesto sauce and parmesan (can be made gluten free)

**Chicken Caesar Wrap 16.00/person**

wood grilled chicken romaine hearts, radicchio, shave parmesan, caeser dressing home-made potato chips

**Hot Tacchino Sandwich 16.00/person**

honey smoked turkey breast, crispy pancetta, smoked provolone, lettuce, thick sliced tomato, roasted garlic aioli, ciabatta bun, homemade potato chips

**Lasagna Della Casa 20.00/person**

savory italian spiced sausage, rosemary garlic ricotta, mozzarella, house braised ragout

**Pollo Piccata 20.00/person**

pan seared chicken breast with a white wine and lemon butter sauce topped with crispy fried capers and spinach and feta risotto

**Porchetta Mangiamo 24.00/person**

cured and roasted fennel garlic rubbed pork loin, crispy crackling, stewed butter potatoes, red wine gravy, broccolini

**Prime Beef Filetto 34.00**

4oz filet, grilled medium, pesto butter, garlic mashed potatoes and grilled asparagus

**Red & White Quinoa Vegetable Tower 18.00**

squash, parsnips, roasted onions, tomatoes, arugula, goat cheese, balsamic reduction, chive oil (can be made vegan)

**Sautéed Sicilian Basil Trout 24.00/person**

crusted with basil and garlic bread crumbs, with herb polenta and broccolini

**Wood Grilled Organic Salmon 28.00/person**

with red wine reduction and vegetable cacciatore

**Wood Grilled Sirloin 29.00/person**

6oz sirloin grilled medium with onion ragout, chive oil, wild mushroom, leek and

baby spinach risotto

## *plated dinner*

Order onsite from scaled down menu available for up to 30 guests (pre-orders on salad and entree for groups over 30) - not available for tented patio events. this menu includes 2 salads selections, 3 entree/pasta selections, 2 side selections and soda, iced tea and lemonade

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### salads

choose 2

#### **Kale**

baby kale, toasted pinenuts, roasted tomato, cipolini, romano, herb vinaigrette

#### **Mangiamo Caesar**

radicchio, romaine hearts, fresh shaved parmesan, garlic croutons, house-made caesar dressing (can be made gf by removing croutons)

#### **Mixed Greens**

mixed greens, heirloom cherry tomatoes, cucumber, radish, house herb vinaigrette

#### **Pear And Goat Cheese**

baby spinach, shaved fennel, red onions, dried cherries, pears, goat cheese, pistachios, toasted coriander vinaigrette

### entrees and pastas

price will be charged for entree ordered upcharge for additional entrees

choose 3

#### **Basil Chicken Alfredo Pasta 26.00/person**

wood-grilled chicken breast marinated with basil, alfredo sauce and ziti noodles

#### **Bucatini Pasta Verdure (vegetarian) 26.00/person**

tubular spaghetti, fresh vegetables, including charred red onions, squash, sweet drop peppers, with arugula pesto sauce and parmesan

#### **Lasagna Della Casa 26.00/person**

savory italian spiced sausage, rosemary garlic ricotta, mozzarella, house braised ragout

#### **Pollo Piccata 29.00/person**

pan seared chicken breast with white wine and lemon butter sauce topped with crispy capers

#### **Porchetta Mangiamo 29.00/person**

cured and roasted fennel garlic rubbed pork loin, crispy crackling, red wine gravy

#### **Prime Beef Filet 42.00/person**

8oz filet, pesto butter, grilled medium

#### **Red & White Quinoa Vegetable Tower (vegetarian) 22.00/person**

squash, parsnips, roasted onion, tomatoes, arugula, goat cheese, balsamic reduction, chive oil (can be made vegan by removing cheese)

#### **Sautéed Sicilian Basil Trout 29.00/person**

crusted with basil and garlic bread crumbs

#### **Spaghetti & Baseball Size Meatball 26.00/person**

handmade baseball size meatball, fresh marinara sauce, rosemary ricotta

#### **Spaghetti Carbonara 26.00/person**

egg, pancetta, peas, parmesan, herbs

**Wood Grilled Organic Salmon 33.00/person**

red wine reduction

**Wood Grilled Sirloin 29.00/person**

6oz sirloin grilled medium, with onion rague, chive oil

**sides**

select 2 (served with entrees, not with pastas)

**Chef Vegetable**

daily inspiration created in the kitchen

**Grilled Asparagus**

**Heirloom Tomato And Basil Risotto**

**Oven Baked Butter Potatoes**

yukon potatoes and onion

**Roasted Garlic Mashed Potatoes**

**Roasted Herb Potatoes**

italian herbs and olive oil

**Spinach & Feta Risotto**

**Tuscan Vegetables**

olive, artichoke, basil, broccolini, baby tomatoes sauteed in olive oil

**Wild Mushroom Risotto**

arborio rice; shiitakes, crimini, and portobello mushrooms

**Wild Mushroom Risotto**

*full buffet*

28.00/person 23.00/person without dessert & coffee

All menus are subject to 6% sales tax, 20% gratuity, 2% administrative fee. full buffet menu includes one salad, two entrees, 2 sides, one dessert, soda, iced tea, lemonade and coffee service. Buffets available for all events over 15 people.

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**salads**

included in buffet price

choose 1

**Big House Caesar**

**Kale**

**Mixed Greens**

**Pear & Goat Cheese**

**entrees and pastas**

\$28.00/person with dessert, \$23.00/person without dessert & coffee

some upcharges apply

**Assorted 3-Topping Neapolitan Pizzas**

crisp crust (your choice or restaurant selected toppings)

**Baked Ziti Pasta**

house ragout meat sauce, melted provolone with ziti noodles

**Basil Chicken Alfredo Pasta**

## Mangiamo! Catering Menu

wood-grilled chicken breast, alfredo, ziti noodles

### **Bucatini Pasta Verdure (Vegetarian)**

tubular spaghetti, fresh vegetables, including charred red onions, squash, sweet drop peppers with arugula pesto sauce and parmesan

### **Lasagna Della Casa**

savory italian spiced sausage, rosemary garlic ricotta, mozzarella, house braised ragout

### **Pollo Piccata**

pan seared with a white wine and lemon butter sauce topped with crispy fried capers

### **Porchetta Mangiamo**

cured and roasted fennel garlic rubbed pork loin, crispy crackling, red wine gravy

### **Prime Beef Filet add 12.00**

4oz filet, pesto butter, grilled medium

### **Wood Grilled Organic Salmon**

with red wine reduction

## **sides (choose 2)**

oven baked butter potatoes (gf) yukon potatoes and onion

roasted herb potatoes (gf) italian herbs and olive oil

roasted garlic mashed potatoes (gf) hints of garlic and butter

chef seasonal vegetable (gf) chef's daily creation

tuscan vegetables (gf) olive, artichoke, basil, broccolini, baby tomatoes sautéed in olive oil

grilled asparagus (gf)

## **desserts**

choose 1

### **Classic Tiramisu Espresso**

soaked lady fingers, crème anglaise and cocoa

### **Lemon Berry Cheesecake**

seasonal berries and limoncello drizzle

### **Turtle Cheesecake**

pecans, chocolate, caramel

### **Zuppa Inglese (Italian Trifle)**

flourless chocolate cake, vanilla pudding, caramel and fresh whipped cream

## *express buffet*

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## **express buffet menu**

20.00/person

all prices are subject to 6% sales tax, 20% gratuity, 2% administrative fee. This menu has a 15 person minimum. (15 person minimum for buffets). Non-alcoholic beverages are included.

### **Assorted 3-Topping Neopolitan Pizzas gluten-free crust available for additional charge**

your choice or chef-selected

### **Baked Spinach, Cheese, & Artichoke Dip**

housemade tortilla chips

### **Basil Chicken Alfredo Pasta**

wood-grilled chicken breast, alfredo, ziti noodles

**Big House Caesar**

romaine hearts, radicchio, shave parmesan, toasted parmesan crouton, caesar dressing

**Chocolate Brownie Bites**

*dessert*

Desserts purchased through Mangiamo! include coffee service

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**desserts menu**

all menus are subject to 6% sales tax, 20% gratuity, and 2% administrative fee.guest may provide their own cake or cupcakes; our staff will cut and serve on china for additional charge.

**Chocolate Brownie & Assorted Cookies 4.00/person**

**Classic Tiramisu 7.50/person**

espresso soaked lady fingers, zuppa inglese

**Lemon Berry Cheesecake 7.50/person**

seasonal berries and limoncello drizzle

**Turtle Cheesecake 7.50/person**

pecans, chocolate, caramel

**Zuppa Inglese (Italian Trifle) 7.50/person**

flourless chocolate cake, vanilla pudding, caramel and fresh whipped cream

*childrens*

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**childrens menu**

all menus are subject to 6% sales tax, 20% gratuity, and 2% administrative fee.available to children 10 years and younger only, please.

Ask server at event for children's menu

*continental breakfast buffet*

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**continental breakfast buffet menu**

all menus are subject to 6% sales tax, 20% gratuity, and 2% administrative fee.choose as many items or as few as you prefer from this menu.

**Assorted Freshly Baked Muffins**

butter

**Beverage Station**

orange juice, coffee, hot tea, water

**Build Your Own Yogurt & Granola Parfait**

strawberry and vanilla yogurt

**Fresh Fruit Display**

cantaloupe and honeydew melon, pineapple, strawberries, grapes

**Michigan & Italian Cheese Board**

## Mangiamo! Catering Menu

fontina, provolone, goat, farm house, colby, and whipped gorgonzola cheese; locally sourced honey, seasonal chutney, spiced nuts, flatbread crackers and crostini

## *beverage*

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### **beverage menu**

all pricing is per beverage unless otherwise noted and is based on consumption. all prices are subject to 6% sales tax, 20% gratuity, and 2% administrative fee. absolutely no guest under 21 will be served alcohol.

#### **Liquor, Cordials, Wine, Beers, Punch, Toasts, Non-alcoholic**

please email catering department at [hbeyer@gilmorec.com](mailto:hbeyer@gilmorec.com) for corrent menus and pricing.