

MANGIAMO!

appetizers

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

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

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.

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

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

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

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

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

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 for corrent menus and pricing.