

# FIorentino's BANQUET POLICIES

EASY AS 1-2-3

1. Secure your date with a \$25 credit card deposit
  2. Choose from the A La Carte menu or the Buffet menu and fill out the info sheet
  3. Let us do the rest – enjoy your event with your guests!
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- Reservations are required when using our banquet menu.
  - A completed Banquet Reservation Sheet is required no less than seven days prior to event.
  - The guest count on this form is used as a minimum billing amount for the function regardless of attendance on day of event.
  - All drinks and any revisions to your order will be added to the bill on the day of the event.
  - Any group canceling their banquet reservation within 24 hours of the event will be billed the full amount from the reservation sheet.
  - Food is served according to your “Meals Service Time”. Please have all guests arrive promptly.
  - These meals have been selected for variety and speed of service for large groups.
  - Ordering off the regular menu is only available for parties of less than twenty people.
  - All fountain beverages and coffee service are added a la carte.
  - Alcohol beverages will be served only with approval from the contact person. Please clarify if you allow alcohol to be served on your tab or not at all. Proper identification is required of anyone consuming alcoholic drinks.
  - People buying alcoholic beverages for their group may specify whether you would like a full bar or you may limit your party to draft beers, or wines by the glass etc. We recommend bottled beers (of your choice) on ice and carafes of wine on the table.
  - Fiorentino's provides large portions to avoid shortages during your event. Food that is left on the buffet table or not served up to the final count will become property of the customer as long as proper storage containers are provided by the customer. Otherwise Fiorentino's will dispose of the food to prevent any food-borne illness.
  - 6% sales tax (where applicable) and an 18% gratuity will be added to the final price of all functions in our banquet room. Payment is due in full at end of event.
  - Separate checks are not available for banquet functions.
  - A \$25 credit card deposit will secure your banquet. Information is held (securely) until day of event. The \$25 deposit is charged to your credit card only upon customer cancellation of the event.

## Lancaster Airport Authority Rules and Regulations on Terminal Building Use

1. The applicant must have prior written consent from the Lancaster Airport Authority.
2. The applicant must comply with all federal, state, and local regulations.
4. If food is to be served, the applicant must utilize Fiorentino's Italian Restaurant & Bar for all food service needs unless otherwise approved by the Lancaster Airport Authority.
5. The applicant is responsible for all set-up and removal of table rentals, decorations, etc.
6. If liquor is going to be served, it must be provided by Fiorentino's Bar & Grill. They will be responsible for obtaining a Special Events liquor license from the Pennsylvania Liquor Control Board.
7. The applicant understands that the terminal hosts several businesses and that these businesses may be operating during your function.
8. The applicant will be held liable for any damages that are caused by them and/or their guests.
9. The applicant will be held responsible for any items that are lost or stolen during the event.

Applicant Signature \_\_\_\_\_

Airport Authority \_\_\_\_\_

# FIORENTINO'S BANQUET WORKSHEET

Event Name \_\_\_\_\_

Event Day / Date \_\_\_\_\_ Number Attending \_\_\_\_\_

Event Start Time \_\_\_\_\_ Meals Service Time \_\_\_\_\_

Company Name \_\_\_\_\_ C.C. Type \_\_\_\_\_

Contact Person \_\_\_\_\_ C.C. Number \_\_\_\_\_

Phone Number \_\_\_\_\_ Fax Number \_\_\_\_\_

Special Needs \_\_\_\_\_

Alcohol Service            none                            include in tab                            limited; see notes below

Wine Caraffes \$17 per one litre carafe (choice of chardonnay, pinot grigio, merlot, cabernet sauvignon)

Sheet Cakes choose chocolate or white

1/8 sheet 6-8 people \$20            1/2 sheet 24-30 people \$35

1/4 sheet 12-16 people \$29            full sheet 48-68 people \$49

A \$1 per person plating fee will be added if you choose to bring your own desserts

Table Set -up                    our standard                    u-shape                            circle

Notes    linens are available upon request at \$2.50 per table

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

To be completed by Fiorentino's staff ...

Total Food (from previous sheet)	_____.
Total Beverages	+ _____.
Sales Tax on Food & Beverages (6% on two above)	+ _____.
Linens Upon Request (\$3.75 per table)	+ _____.
Additional Service Labor (if any @\$5 per hr)	+ _____.
Additional Kitchen Labor (if any @15 per hr)	+ _____.
Miscellaneous Costs (if any; PLCB etc.)	+ _____.
Total Bill	_____.
18% Gratuity	+ _____.
Event Bill	_____.
Alcohol Tab (if any, on day of event)	+ _____.
Balance Due	_____.

I understand and accept Fiorentino's Banquet Menu and pricing policies.

Customer Signature \_\_\_\_\_ Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_

# A LA CARTE MENU

start off with these appetizer and salad trays. They serve enough food for six to eight people to share.

Item	Price	Qty	Total	Item	Price	Qty	Total
FRESH VEGGIE TRAY w/ DIP	30.00	___	___	ANTIPASTO TRAY	37.00	___	___
FRESH FRUIT TRAY w/ DIP	30.00	___	___	MEATBALL SLIDERS	32.00	___	___
BASKET OF SLICED BREAD	15.00	___	___	CHICKEN WINGS	32.00	___	___
MIXED SALAD (2 dressings)	16.00	___	___	BONELESS WINGS	32.00	___	___
TOMATO BASIL SALAD	18.00	___	___	FRIED CALAMARI	32.00	___	___
CAESAR SALAD	16.00	___	___	ROBINS CRAB DIP	37.00	___	___
Add SHRED MOZZARELLA	5.00	___	___	EGGPLANT FRIES	26.00	___	___
Add WHOLE MOZZARELLA	11.00	___	___	FRITTO MISTO Chicken Wings, Boneless Wings, Eggplant Fries, Ribeez & Mozzarella Sticks			
TURKEY/SWISS & MUFFULETTA							
PANINI TRAY	39.00	___	___		37.00	___	___

## LITE MENU

TUNA MESCULINO	8.95	___	___	CHICKEN ROMANO	6.50	___	___
CRANBERRY CHICKEN SALAD	8.95	___	___	SALMON PICATTA	7.50	___	___
GRILLED MEATBALL CAESAR	8.95	___	___	PESTO CHICKEN PANINI & SALAD	8.50	___	___
ITALIAN DELI SALAD	8.95	___	___	MUFFULETTA PANINI & SALAD	8.50	___	___
EGGPLANT PARMESAN	5.95	___	___	1/2 MUFFULETTA w/ SALAD	5.95	___	___
CHEESE RAVIOLI	5.50	___	___	TURKEY & SWISS PANINI & SALAD	8.50	___	___
PASTA PUTTANESCA	5.50	___	___	PORTABELLA PANINI & SALAD	7.95	___	___
SPAGHETTI & MEATBALLS	5.95	___	___	1/2 TURKEY PANINI w/ SALAD	5.95	___	___
MONTEREY PASTA	5.95	___	___	FILET MIGNON TIPS SUB	9.95	___	___
CHICKEN PARMESAN	5.95	___	___	ANGUS BURGER & FRIES	6.95	___	___
CHICKEN SCAMPI	5.95	___	___	PHILLY CHEESE STEAK SUB	6.95	___	___
LINGUINI W/ CLAMS	5.95	___	___	CHICKEN CHEESESTEAK SUB	6.95	___	___
PRIMAVERA W/ GARLIC & OIL	5.95	___	___	SAUSAGE PARMESAN & FRIES	5.95	___	___
SHRIMP & CRAB ALFREDO	7.95	___	___	MEATBALL SUB & FRIES	5.95	___	___
CHICKEN & BROCCOLI ALFREDO	6.50	___	___	CAJUN CHICKEN SAND & FRIES	5.95	___	___
PORTABELLA ALFREDO	6.50	___	___	SOUP & TOSSED SALAD	5.95	___	___
10" CHEESE PIZZA	5.95	___	___	CHICKEN CAESAR SALAD	5.95	___	___

## DINNER ENTREES

SPAGHETTI & MEATBALLS	9.95	___	___	SALMON w/ CHAMPAGNE	16.95	___	___
EGGPLANT PARMESAN	13.95	___	___	BLACKENED SCALLOPS	16.95	___	___
PENNE PRIMA VERA	12.95	___	___	TUNA PICCATA	16.95	___	___
PASTA PUTTANESCA	12.95	___	___	CHICKEN & BROCCOLI ALFREDO	14.95	___	___
BAKED LASAGNA	12.95	___	___	CHICKEN JAELENA	14.95	___	___
RISOTTO KAYLEIGH	16.95	___	___	CHICKEN PORTOFINO	15.95	___	___
SHRIMP & SCALLOPS MONTEREY	16.95	___	___	CHICKEN PARMESAN	12.95	___	___
SHRIMP MARSALA	16.95	___	___	MISTO PIATO	16.95	___	___
SHRIMP & CRAB ALFREDO	16.95	___	___	CHICKEN ROMANO	14.95	___	___
BLUSHING ANGELS	16.95	___	___	RAVIOLI w/PROSCIUTTO/ PEAS	16.95	___	___
LINGUINI W/ CLAM SAUCE	12.95	___	___	FILET MIGNON	19.95	___	___
RAVIOLI AL MARE	17.95	___	___	CHIPOTLE BBQ PORK RIBS	13.95	___	___

Prices and menu item availability subject to change.

# BUFFET MENU

Our party trays & half size chafing pans offer enough food for six to eight people to share.  
 Buffet entrees are prepared with smaller cuts of steak, fish and chicken so guests may sample & mingle easily.  
 Groups are encouraged to select a variety of entrees for their guests to satisfy all tastes!

Item	Price	Qty	Total	Item	Price	Qty	Total
FRESH VEGGIE TRAY w/ DIP	30.00	___	___	ANTIPASTO TRAY	37.00	___	___
FRESH FRUIT TRAY w/ DIP	30.00	___	___	MEATBALL SLIDERS	32.00	___	___
BASKET OF SLICED BREAD	15.00	___	___	CHICKEN WINGS	32.00	___	___
MIXED SALAD (2 dressings)	16.00	___	___	BONELESS WINGS	32.00	___	___
TOMATO BASIL SALAD	18.00	___	___	FRIED CALAMARI	32.00	___	___
CAESAR SALAD	16.00	___	___	ROBINS CRAB DIP	37.00	___	___
Add SHRED MOZZARELLA	5.00	___	___	EGGPLANT FRIES	26.00	___	___
Add WHOLE MOZZARELLA	11.00	___	___	FRITTO MISTO Chicken Wings, Boneless Wings, Eggplant Fries, Ribeez & Mozzarella Sticks	37.00	___	___
TURKEY/SWISS & MUFFULETTA							
PANINI TRAY	39.00	___	___				
SPAGHETTI & MEATBALLS the Italian classic prepared from scratch daily with our family recipes	40.00	___	___				
EGGPLANT PARMESAN fried eggplant wheels with tomato sauce and mozzarella on spaghetti	50.00	___	___				
PENNE PRIMA VERA steamed vegetables with garlic & olive oil tossed in penne rigate	45.00	___	___				
PASTA PUTTANESCA Italian sausage, onions, peppers and olives in a spicy tomato sauce on linguini	45.00	___	___				
RAVIOLI AL MARE stuffed shells under shrimp, crab, and scallops in a blush seafood sauce	65.00	___	___				
BAKED PENNE WITH MEAT SAUCE same ingredients as our lasagna but easier to share	45.00	___	___				
CHEESE STUFFED RAVIOLI WITH TOMATO SAUCE	40.00	___	___				
RISOTTO KAYLEIGH chicken & shrimp with tomatoes in lemon and champagne sauce on risotto	65.00	___	___				
SHRIMP & SCALLOPS MONTEREY with asparagus, tomatoes, mushrooms and olives in white wine and clam sauce poured over linguini	60.00	___	___				
CHIPOTLE BBQ PORK RIBS tender pork on the bone with French fries	55.00	___	___				
SHRIMP & CRAB ALFREDO in seasoned butter with a hint of Old Bay tossed with penne rigate	60.00	___	___				
SHRIMP MARSALA sautéed with mushrooms & peppers in buttery marsala wine sauce on risotto	65.00	___	___				
BLUSHING ANGELS shrimp, tomatoes, caramelized shallots and mushrooms in blush tomato sauce	65.00	___	___				
SALMON with CHAMPAGNE & CHIVES grilled salmon filets on risotto with our own sauce	65.00	___	___				
BLACKENED SCALLOPS with crab, asparagus, peppers, onions and tomatoes in creole clam sauce	65.00	___	___				
LINGUINI WITH CLAM SAUCE clams with herbs de provence in garlic butter sauce on linguini	40.00	___	___				
TUNA PICCATA sashimi grade tuna with shallots, tomatoes & asparagus in lemon & white wine	60.00	___	___				
CHICKEN JAELENA sun dried tomatoes, onions and tomatoes in balsamic reduction, feta crumbles	55.00	___	___				
CHICKEN PORTOFINO with shrimp, hot Italian sausage & mushrooms in tomato sauce over penne with a melted mozzarella blanket	60.00	___	___				
RAVIOLI with PROSCIUTTO & PEAS Strips of grilled chicken tossed with shaved prosciutto and green peas in blush sauce then served over cheese stuffed tortellini.	65.00	___	___				
CHICKEN MARSALA sautéed with sliced mushrooms in a marsala reduction and tossed with penne	50.00	___	___				
CHICKEN & BROCCOLI ALFREDO broccoli, grilled chicken strips and red peppers in cream sauce	55.00	___	___				
CHICKEN ROMANO chicken dredged in romano pecorino cheese and thyme is sautéed in a sun dried tomato cream sauce and tossed with penne rigate	55.00	___	___				
CHICKEN PARMESAN breaded chicken breast covered in tomato sauce & mozzarella over spaghetti	45.00	___	___				
VEAL DINNERS choose piccata, marsala, parmesan or Italiano. available by advance order	65.00	___	___				
TOTAL DINNERS		___	___				
FOOD TOTAL						\$	___

Prices and menu item availability subject to change.