

Fiorentino's Banquet Menu

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. There is no room fee.
 - A non-refundable \$25 deposit will secure your banquet. Credit card information is held (securely) until day of event. The \$25 deposit is charged only upon customer cancellation of the event.
 - 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.
 - Highlighted meals have been selected for variety and speed of service for large groups.
 - 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.

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 _____

Table Set -up 'Four Diamonds' ~ recommended! elegant & social, seats up to 32
 banquet rows ~ maximizes seating, up to 40
 classroom ~ presenter table facing rows of tables, great for lunch meetings
 other ~ _____

Wine Caraffes \$17 per litre (choose chardonnay, pinot grigio, merlot, or cabernet sauvignon)

Sheet Cakes personalized upon request, 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

Alcohol Service none open bar on host's tab cash bar limited; see notes below

Table Linens white linens available upon request at \$2.50 per table

Notes _____

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 (\$2.50 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 salad trays and 'party starter' appetizers. They are typically 5 X our regular portion!

item	price	qty	total	item	price	qty	total
FRESH VEGGIE TRAY w/ DIP	35.00	___	___	ANTIPASTO TRAY	37.00	___	___
FRESH FRUIT TRAY w/ DIP	35.00	___	___	ROBINS CRAB DIP TRAY	36.00	___	___
BASKET OF SLICED BREAD	15.00	___	___	STEAMED CLAMS TRAY	35.00	___	___
MIXED SALAD (2 dressings) BOWL	16.00	___	___	BRUSCHETTA TRAY	28.00	___	___
CAESAR SALAD BOWL	16.00	___	___	MEATBALL SLIDERS TRAY	28.00	___	___
TOMATO BASIL SALAD BOWL	20.00	___	___	CHICKEN WINGS TRAY	35.00	___	___
add shredded mozzarella	6.00	___	___	BONELESS WINGS TRAY	35.00	___	___
add whole mozzarella	12.00	___	___	FRIED CALAMARI TRAY	35.00	___	___
ASSORTED PANINI TRAY	39.00	___	___	JALAPENOPOPPERS TRAY	27.00	___	___
turkey/swiss & muffuletta				EGGPLANT FRIES TRAY	27.00	___	___
FRITTO MISTO TRAY	33.00	___	___	CHIPOTLE BBQ RIBEEZ TRAY	27.00	___	___
wings, boneless wings, eggplant fries, fried ravioli & poppers				VOLCANO FRIES TRAY	27.00	___	___
SEAFOOD STARTER TRAY	42.00	___	___	BUFFALO SHRIMP TRAY	35.00	___	___
steamed clams, buffalo shrimp, fried calamari				FRIED RAVIOLI TRAY	23.00	___	___
PARTY STARTER TRAY	33.00	___	___	FRIED MOZZARELLA TRAY	23.00	___	___
meatball sliders, bruschetta, & volcano fries							

Lite Menu

EGGPLANT PARMESAN	5.99	___	___	10" CHEESE PIZZA	5.99	___	___
PASTA PUTTANESCA	5.99	___	___	SOUP & TOSSED SALAD	5.99	___	___
SPAGHETTI & MEATBALLS	5.99	___	___	STEAK TIPS SALAD	10.99	___	___
MONTEREY PASTA	5.99	___	___	TUNA MESCULINO	8.99	___	___
PORTABELLA ALFREDO	6.99	___	___	CRANBERRY CHICKEN SALAD	8.99	___	___
SHRIMP SCAMPI RISOTTO	7.99	___	___	MEATBALL CAESAR SALAD	8.50	___	___
CHICKEN PARMESAN	5.99	___	___	ITALIAN DELI SALAD	8.99	___	___
LINGUINI W/ CLAMS	5.99	___	___	PESTO CHICKEN PANINI	8.50	___	___
PRIMAVERA W/ GARLIC & OIL	5.99	___	___	MUFFULETTA PANINI	8.50	___	___
CHEESE STUFFED RAVIOLI	4.99	___	___	1/2 MUFFULETTA PANINI	5.99	___	___
SHRIMP & CRAB ALFREDO	7.99	___	___	TURKEY & SWISS PANINI	8.50	___	___
CHICKEN & BROCCOLI ALFREDO	6.50	___	___	1/2 TURKEY PANINI	5.99	___	___
CHICKEN ROMANO	6.50	___	___	FILET MIGNON TIPS SUB	9.99	___	___
SALMON PICATTA	7.50	___	___	PHILLY CHEESE STEAK	6.99	___	___
GRILLED CAESAR SALAD	5.50	___	___	CHICKEN CHEESE STEAK	6.99	___	___
add chicken or grilled meatballs	2.95	___	___	ANGUS BURGER	6.99	___	___
lite CHICKEN CAESAR SALAD	6.50	___	___	MEATBALL PARMESAN SUB	5.99	___	___

Sandwiches & paninis served with fries or potato chips.

Dinner Entrees

SPAGHETTI & MEATBALLS	9.99	___	___	SALMON w/ CHAMPAGNE	16.99	___	___
EGGPLANT PARMESAN	13.99	___	___	BLACKENED SCALLOPS	16.99	___	___
PRIMA VERA w/ GARLIC & OIL	12.99	___	___	TUNA PICCATA	16.99	___	___
PASTA PUTTANESCA	12.99	___	___	BLUSHING ANGELS	16.99	___	___
BAKED LASAGNA	12.99	___	___	LINGUINI W/ CLAM SAUCE	12.99	___	___
CHEESE RAVIOLI	9.99	___	___	RISOTTO KAYLEIGH	16.99	___	___
CHIPOTLE BBQ RIBS	15.99	___	___	RAVIOLI AL MARE	17.99	___	___
FILET MIGNON	22.99	___	___	CHICKEN & BROCCOLI ALFREDO	14.99	___	___
SHRIMP & SCALLOPS MONTEREY	16.99	___	___	CHICKEN PARMESAN	12.99	___	___
SHRIMP & CRAB ALFREDO	16.99	___	___	CHICKEN JAELENA	14.99	___	___
VEAL FRANGELICO	18.99	___	___	CHICKEN PORTOFINO	15.99	___	___
VEAL PICCATA	18.99	___	___	CHICKEN ROMANO	14.99	___	___
VEAL ITALIANO	18.99	___	___	RAVIOLI w/PROSCIUTTO/ PEAS	16.99	___	___

Dinner 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!

Start off with these salad trays and 'party starter' appetizers. They are typically 5 X our regular portion!

item	price	qty	total	item	price	qty	total
FRESH VEGGIE TRAY w/ DIP	35.00	_____	_____	ANTIPASTO TRAY	37.00	_____	_____
FRESH FRUIT TRAY w/ DIP	35.00	_____	_____	ROBINS CRAB DIP TRAY	36.00	_____	_____
BASKET OF SLICED BREAD	15.00	_____	_____	STEAMED CLAMS TRAY	35.00	_____	_____
MIXED SALAD (2 dressings) BOWL	16.00	_____	_____	BRUSCHETTA TRAY	28.00	_____	_____
CAESAR SALAD BOWL	16.00	_____	_____	MEATBALL SLIDERS TRAY	28.00	_____	_____
TOMATO BASIL SALAD BOWL	20.00	_____	_____	CHICKEN WINGS TRAY	35.00	_____	_____
add shredded mozzarella	6.00	_____	_____	BONELESS WINGS TRAY	35.00	_____	_____
add whole mozzarella	12.00	_____	_____	FRIED CALAMARI TRAY	35.00	_____	_____
ASSORTED PANINI TRAY	39.00	_____	_____	JALAPENOPOPPERS TRAY	27.00	_____	_____
turkey/swiss & muffuletta				EGGPLANT FRIES TRAY	27.00	_____	_____
FRITTO MISTO TRAY	33.00	_____	_____	CHIPOTLE BBQ RIBEEZ TRAY	27.00	_____	_____
wings, boneless wings, eggplant fries, fried ravioli & poppers				VOLCANO FRIES TRAY	27.00	_____	_____
SEAFOOD STARTER TRAY	42.00	_____	_____	BUFFALO SHRIMP TRAY	35.00	_____	_____
steamed clams, buffalo shrimp, fried calamari				FRIED RAVIOLI TRAY	23.00	_____	_____
PARTY STARTER TRAY	33.00	_____	_____	FRIED MOZZARELLA TRAY	23.00	_____	_____
meatball sliders, bruschetta, & volcano fries							

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	_____	_____
SHRIMP & CRAB ALFREDO in seasoned butter with a hint of Old Bay tossed with penne rigate	60.00	_____	_____
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 CAMINIA penne with mushrooms, peppers and tomatoes in a hearty chicken broth	55.00	_____	_____
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 rigate 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 & 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	_____	_____
CHIPOTLE BBQ RIBS tender pork on the bone basted in chipotle bbq and served with fries	55.00	_____	_____

TOTAL DINNERS

FOOD TOTAL

_____ \$ _____

Prices and menu item availability subject to change. June 2011

Large parties may host their event in the Lancaster Airport terminal

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.
3. The applicant must pay the Airport Authority \$200.00 for security during the event and cleaning services after the event. The amount of compensation may depend on the type and length of the event and will be decided on a case by case basis. This fee is paid directly to the Airport Authority .
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.

Name of Event _____

Date _____

Applicant Signature _____

Airport Authority _____