

BRIDAL OR BABY SHOWER LUNCHEON

minimum 24 guests from 11am to 3pm

Option 1: Choice of Three Entrees

Pre-select three choices from the following list and we will print a menu with your choices. Served with garden salad and rolls.

Chicken \$17/pp: Picatta, Marsala, Parmesan, Traverse City, Siciliano, or Lemon Breaded. Served with garden salad, rolls, chef choice of vegetable or served over angel hair.

Seafood \$19/pp: Shrimp Scampi, Shrimp FraDiavolo or Shrimp Fresca. Salmon: Blackened or Modena. Served with garden salad, dinner rolls, chef choice of vegetable or served over angel hair.

Pasta \$15/pp: Cheese Tortellini, Penne Bolognese, Penne Alfredo, Meat Ravioli, Meat Lasagna, Vegetarian Penne, Eggplant Parmesan (add grilled chicken or meatballs to any item \$4).

Option 2: Salad Entrée & Soup \$14.50/pp

Two course meal served with bread basket & butter. We will print a personalized menu card for the guests at your event.

Choose one Soup: Minestrone, Italian Wedding, or Seasonal Salads Pre-select two salads from the following:

1. Caesar: romaine, croutons, shaved parmesan, grilled chicken
2. Traverse: almond chicken, dried cherries, toasted almonds, grape tomato, cucumber, 3 berry dressing
3. Spinach: Spinach, avocado, citrus, bacon, toasted almonds, grape tomato, citrus mayo
4. Autumn: Grilled chicken, apple, spiced walnut, grapes, mixed greens, apple cider mayo
5. Antipasta: Cubed salami, provolone, ham, olive, tomato, red onion, house dressing
6. Grilled Salmon: mixed greens, pecans, strawberries, balsamic mayo (add \$3)
7. Malibu: mixed greens, coconut chicken, strawberry, bacon, red onion, 3 berry dressing
8. Asian: mixed greens, grilled chicken, water chestnuts, mandarin oranges, bacon, tomato, sesame dressing

Beverage Options

Soda Pop, Coffee, Tea, Beer, Wine and Alcohol

Choose from our beverage menu. Our professional staff will solicit the orders from your guests. We can add to your tab or we can offer a "cash bar" service for alcoholic beverages.

SPECIAL COCKTAILS: served in a champagne flute.

Mimosa - champagne & orange Juice \$7 or Unlimited \$16/pp
Italian Sangria- red or white, peach schnapps, brandy, citrus \$8
Italian Cosmo – vodka, amaretto, cranberry juice and lime \$9
Prosecco Toast \$36 750ml Zonin Prosecco

Flavored Waters

Unlimited Glass Decanter with your choice of one of the following:
Cucumber and fresh herbs, citrus and rosemary, ginger and cucumber, grape and citrus spa water, pineapple and mint \$2/pp

GENERAL BANQUET INFORMATION

Linen Service All banquets include white or black linen napkins, china, water glasses and silverware. White tablecloth available upon request. Upgraded tablecloths and napkins available for fee.

Dessert Service You are welcome to bring a specialty cake or cup cake dessert but we apply a \$25 outside dessert service fee or \$1/ person dessert fee (whichever is greater). We will cut and serve the cake for you.

Seating Capacity, Room Minimum \$: Semi-Private vs Private

Clarkston Seating capacity 50.

Semi-private dinner reservation for up to 20 guests is available with a minimum \$800 in food and beverage.

Rochester Seating capacity 36.

Semi-private dinner reservation for up to 16 guests with a minimum \$1000 in food and beverage.

Private Room

If you require a private space you must meet the food and beverage minimum for that space. The minimum is based on i. the time of year, ii. day of week and iii. time of the event. Please email us to inquire about specific day and time availability to get an accurate room minimum quote for a private party.

Fees All banquets are subject to a \$75 booking fee (which guarantees your date), 6% sales tax and 20% gratuity or \$60/ server (whichever is greater). 2.5% credit card processing fee (waived if paid with cash or check), and dessert fee (optional). Groups that are tax exempt must submit a copy of their tax exempt certificate prior to the event. **Prices subject to change without notice and are not guaranteed without a signed contract.**

Important Dates reservations will not be guaranteed without a \$75 booking fee. The fee is non-refundable. **All final plans for the banquet menu must be completed no later than 2 weeks prior to the banquet date. Confirmed number of guests must be specified 7 business days prior to the party.** If your guest count falls below the required minimum, your charge will be based on the required minimum. All charges will be based on this agreement or the actual number of guests attending, whichever is greater.

Decorating/Entertainment decorating can be done by the host the day of the event or the night before providing the room is available by making arrangements with the management. Decorations and entertainment must meet City codes. The restaurant does not permit affixing of anything to walls, ceilings or floors or the use of table confetti. Hired licensed entertainment by the host is welcome in the banquet rooms, but must meet our volume levels of soft, background music and be fit for families of all ages.

Via Bologna

7071 Dixie Hwy
Clarkston, MI 48346
248-620-8500

Bologna Via Cucina

334 S Main St
Rochester, MI 48307
248-651-3300

Bologna

BANQUET

menu

for off site
catering please
view our **Tray
Menu** or
**Full Service
Catering Menu**

www.joebologna.com

FAMILY STYLE minimum guests 16

This service is great for any group that would like to enjoy unlimited foods served in courses on platters or in bowls that have been pre-selected. Dinners will include bread and choice of soup or salad.

One Entree Family Style \$19/pp

Choose One Pasta: Penne with tomato basil, Bolognese, Palomino or Alfredo sauce. Add side meatballs with your pasta choice \$2.5/pp

Choose One Vegetable: green bean almondine, peas/corn mix, seasonal chef vegetable, herb roasted redskin, creamy mashed potato, boiled baby redskin

Choose One Chicken Entrée Parmesan, Picatta, Marsala, Siciliano, Traverse City, Lemon Breaded

Two Entrée Family Style

Choose one chicken (from above) **plus one of the following:** A second Chicken \$24, Steak Siciliano \$32, Beef Tenderloin \$36, Salmon Modena \$27, Shrimp Scampi \$26, Veal Marsala \$29, Veal Parm \$29/person

Add Dessert

Mini Cannoli \$2.25/person, Tiramisu \$4.5/person
Spumoni or Seasonal Ice Cream \$3.5/per person
Brownie \$2.50/pp, Fresh Fruit Cup Seasonal \$5/pp
Assorted brownie, cannoli, biscotti \$4/pp

Add Appetizer

please view our dinner menu and select a few appetizers for your event

APPETIZER STYLE

great for business meetings, cocktail hour, book clubs, etc.

Charcuterie Board imported Italian meats, imported cheeses, olives, artichoke and toast points 14" platter \$85...18" platter \$125
Bacon Wrapped Dates 4" skewers with mascarpone stuffed dates wrapped in bacon \$54/24...\$96/48 **GF**

Calamari original Captain calamari in our famous sauce \$54/1/2 pan...\$79/full pan

Arancinette mini fried risotto: choose vegetarian or bolognese \$49/1/2 pan...\$98/full pan

Mini Cocktail Meatballs meatballs with 1 choice of dipping sauce (tomato, barbecue or spicy) \$44/1/2 pan...\$79/full pan

Pizza Bites assorted gourmet toppings served over our bread 14" platter \$36...18" platter \$56

Crostini Pomodoro tomato, basil, evoo, balsamic 14" \$29...18" \$37

Bruschetta Strawbanero habanero cheddar, basil, roasted strawberries, balsamic. 14" \$47...18" \$67

Bruschetta Pesto mozzarella, artichoke, prosciutto, basil pesto 14" \$47...18" \$67

Shrimp Cocktail lemon, cocktail sauce

14" platter \$74 about 30 shrimp...18" \$94 about 45 shrimp **GF**

Coconut Shrimp Cocktail Citrus Marmalade

14" platter \$86 about 30 shrimp...18" platter \$106 about 45 shrimp

Cold Kabob Sticks 4" bamboo sticks **\$54** 24 sticks **\$96** 48 sticks

Caprese: mozz, basil, tomato, e.v.o.o., balsamic. **GF**
Club: mozzarella, basil, tomato, salami, green olive. **GF**
Tortellini: mozzarella, tomato, basil, tortellini, basil pesto

BUFFET OPTION'S minimum 40 guests

The following four options are set up buffet style where the guests can return to the food table as often as they would like.

1. **JOE'S FAMOUS BUFFET** \$17/person
choose 1 salad, pasta, vegetable, potato, and chicken entree.

Choose One Salad: house garden, Caesar, or pasta salad
Choose One Pasta: Penne with Tomato, Bolognese, Palomino or Alfredo sauce
Choose One Vegetable: green bean almondine or seasonal chef vegetable
Choose One Potato: herb roasted redskin, creamy mashed potato, boiled baby redskin
Choose One Chicken: Siciliano, Traverse, Parmesan, Picatta or Marsala, Bone-In Chicken: Roasted Marinated or Lightly Breaded

add more entrees:

Beef & Pork (add \$3/pp): Italian Meatballs, Pork Loin Roast, or Italian Sausage with Peppers & Onions
Premium (add \$5/pp): Breaded Sicilian Steak or Roast Beef
Seafood (add \$5/pp): Fried or baked Tilapia, Coconut Shrimp, Shrimp Scampi, 4oz Grilled Salmon or 4oz Walnut Crusted Salmon
Vegetarian (add \$3/pp): Cheese & Spinach Stuffed Shells, Cheese Tortellini, Eggplant Parmesan or Grilled Portobello Mushrooms

add dessert:

Mini Cannoli \$2/person, Tiramisu \$4.5/person
Spumoni or Seasonal Ice Cream \$3.5/per person
Chocolate Brownie \$2.50/pp
Assorted brownie, cannoli, biscotti \$4/pp
Fresh Fruit Cup Seasonal \$5/pp

2. PIZZA BUFFET PARTY \$14/pp

Includes the following:

- House Garden Salad with two types of dressing
- Garlic Knots
- Cheese & Pepperoni, House Special and Vegetarian Pizza
- Coke, Diet Coke & Sprite Pop

3. PIZZA PASTA PARTY BUFFET \$15/pp

This buffet includes everything listed in Pizza Buffet Party above AND a never ending pasta bowl with your choice of sauce
- Penne with tomato basil, Bolognese, palomino or alfredo.

4. APPETIZER BUFFET STYLE

Set up on attractive platters over a linen table for your guests to enjoy. Please view the appetizer trays on the left as a sample of what we can prepare. Our chefs can create any custom appetizer menu you desire. From pan seared scallops to filet mignon caprese to cucumber shrimp crostini and on and on. Our chefs are happy to prepare special platters based on your needs and dietary/allergy concerns.

Cost based on your room minimum charge (depends on date, location and time of day). For example a weekday lunch party in July may be less than a weekend dinner time in December.

THREE ENTRÉE SPECIAL MENU minimum guests 15

Pre-select three entrée choices from our dinner menu

This service is great for any group that would like to limit the menu options or any dinner reservation over 15 guests. Choose a chicken, beef, veal, seafood or specialty pasta entrée - the pricing will be the same as listed on the dinner menu. If you would like our chef to prepare an entrée such as a special that you have enjoyed here in the past, just ask us! All entrees will be served with house garden salad and bread. We will print a custom menu for your guests to choose from.

Add a couple of appetizers or desserts from the dinner menu to enhance your meal!

Beverage options

Running tab (open bar) or cash bar. Cash bar the guests pay for drinks themselves. With running tab we add your guests cocktails to your bill. Feel free to preselect speciality handcrafted cocktails, wine or beer for your guests to choose from.

UPSCALE WINE AND ENTRÉE PAIRING FEAST minimum 24 guests

This is a very special event for the wine and food connoisseur that wants more than just a meal for his guests. Our chef will interview you to determine your preferences and then plan the food and wine pairings. This type of party is served in courses, with recipe descriptions and why the wine was selected to pair with it. Your guests will be entertained and enjoy some high end foods and wines. This is a formal four, five or six course dinner and starts at \$125/pp



