



BANQUET MENU

Fiamma Grille Steak & Seafood Restaurant & Bar
380 S. Main St.
Plymouth, MI 48170
734-416-9340

For Banquet Reservations ask for Gayle

FIAMMA CLASSIC FAMILY STYLE

FRESH BAKED BREAD AND BUTTER
COFFEE, TEA, ICED TEA AND SOFT DRINKS INCLUDED.

SALAD - CHOICE OF (1) ONE
DINNER, CAESAR OR COMPARI

PASTA - CHOICE OF (1) ONE
PENNE WITH ROASTED TOMATO SAUCE AND HERB ROASTED VEGETABLES
ZITTI WITH SAVORY BUTTERNUT SQUASH PUREE ENRICHED WITH BRADY AND CREAM,
PINENUTS AND SUNDRIED CHERRIES
MAC & CHEESE WITH APPLE CURED BACON, TOPPED WITH GARLIC CRISPY PANCO CRUMBS

VEGETABLE - CHOICE OF (1) ONE
CHEF'S FRESH VEGETABLE

POTATO - CHOICE OF (1) ONE
BRAISED FINGERLING POTATOES
GARLIC MASHED

ENTRÉE - CHOICE OF (2) TWO
PECAN ENCRUSTED BAKED CHICKEN BREAST WITH MAPLE FRANGELICO SAUCE
BRAISED CHICKEN BREAST IN A GARLIC LEAK CREAM SAUCE
BREADED CHICKEN BREAST WITH TOMATO PROVENCAL SAUCE
BEEF TENDERLOIN MEDALLIONS WITH BLEU CHEESE HERB CRUST AND SPICY TOMATO SAUCE
GRILLED BEEF TENDERLOIN MEDALLIONS SERVED ON A BED OF MIXED PEPPERS AND ONIONS
TOPPED WITH FIAMMA ZIP SAUCE
LAKE SUPERIOR WALLEYE SAUTEED IN A LIGHT FLOUR DUSTING DRIZZLED WITH OUR
ROASTED GARLIC AIOLI

DESSERTS-CHOICE OF (1) ONE
MINI CANNOLI
ICE CREAM OR SORBET

FIAMMA CLASSIC FAMILY STYLE

SUNDAY-THURSDAY EVENING	\$30 PER PERSON
FRIDAY AND SATURDAY EVENING	\$33 PER PERSON
SATURDAY OR SUNDAY AFTERNON	\$29 PER PERSON

(AFTERNOON PARTIES MUST FINISH BEFORE 3:00 PM)

FIAMMA CLASSIC FAMILY UPGRADE CHOICES:

The items below are upgrades from the above classic family style menu. These prices will be added to the prices above:

FIAMMA STYLE BREAD	additional .50pp
SALAD: SPINACH OR WEDGE	additional 1.00pp
PASTA: LINGUINI	additional 1.50pp
FETTUCCHINI ALFREDO	additional 2.00pp
LINGUINI W/RED OR WHITE CLAM SAUCE	additional 2.50pp
GNOCCHI	additional 3.00pp
VEGETABLE: BUTTERY SAUTEED SPINACH OR ASPARAGUS	additional 2.50pp
POTATO: AUGRATIN	additional 1.00pp
ENTRÉE: POLLO CON ASPARAGO	additional 2.00pp
ENTRÉE: VEAL MELANZANA, BERKSHIRE PORK CHOPS	additional 4.00pp
DESSERT: MINI MEADLEY	additional 3.00pp
SAMPLER PLATTER OR FRUIT PIE W/ICE CREAM	additional 5.00pp

6% SALES TAX AND 22% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL COST. **DINNER SERVICE NOT TO EXCEED 3 HOURS.** ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

FIAMMA INDIVIDUALLY PLATED DINNERS

FILET MIGNON MEDALLIONS \$33

8OZ (2-4 OZ) FLAME BROILED TENDERLOIN MEDALLIONS SERVED ON A BED OF MIXED PEPPERS AND ONIONS TOPPED WITH ZIP SAUCE. SERVED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE.

PORK TENDERLOIN \$20

WHITE MARBLE FARMS PORK TENDERLOIN TOPPED WITH A LEMON CAPER CREAM SAUCE. ACCOMPANIED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLES.

NORWEGIAN SALMON \$23

LIGHTLY ENCRUSTED WITH DRIED EXOTIC MUSHROOMS, PAN ROASTED AND DRIZZLED WITH TRUFFLE OIL. SERVED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE

BRAISED CHICKEN BREAST \$21

IN A GARLIC LEAK CREAM SAUCE. SERVED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE.

PASTA PRIMAVERA \$19

AN ARRAY OF SEASONAL VEGETABLES, WHITE WINE CREAM SAUCE AND HOUSEMADE FETTUCCINI

LAKE SUPERIOR WALLEYE \$23

CANADIAN WALLEYE, SAUTEED IN A LIGHT CORN FLOUR DUSTING DRIZZLED WITH ROASTED GARLIC AIOLI. SERVED WITH CHEF'S FRESH VEGETABLE AND BRAISED FINGERLING POTATOES

PECAN ENCRUSTED CHICKEN BREAST \$21

WITH MAPLE FRANGELICO SAUCE WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE

WOODLAND TENDERLOIN \$23

PIEDMONTESE BEEF TENDERLOIN TIPS, SAUTEED WITH SHALLOTS AND WILD FOREST MUSHROOMS, ACCENTED WITH GORGONZOLA CHEESE, FINISHED WITH A TOUCH OF BLACK TRUFFLE BUTTER. SERVED WITH A RISOTTO CAKE.

SEASONAL HOUSEMADE RAVIOLI \$18

TOPPED WITH A FLAVOR ENHANCING SAUCE

LOBSTER FRA DIAVOLO \$26

LOBSTER SIMMERED IN A SPICY SAN MARZANO TOMATO SAUCE, WITH FRESH PARSLEY AND BASIL. TOSSED WITH HOMEMADE FETTUCCINI PASTA. TOPPED WITH SHAVED PARMESAN CHEESE.

SURF AND TURF MARKET PRICE

THE ABOVE PLATED MEALS SERVED WITH A DINNER SALAD, BREAD AND BUTTER.

DINNER SERVICE NOT EXCEED 3 HOURS.

PARTIES MAY SELECT UP TO 3 ITEMS FROM THE ABOVE, ITEM AND COUNT OF EACH MUST BE GIVEN 2 WEEKS PRIOR TO EVENT.

FIAMMA INDIVIDUALLY PLATED LUNCHES

PECAN ENCRUSTED WALLEYE \$13

TOPPED WITH AN AMARETTO CREAM SAUCE. SERVED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE

NORWEGIAN SALMON \$14

LIGHTLY ENCRUSTED WITH DRIED EXOTIC MUSHROOMS, PAN ROASTED AND DRIZZLED WITH TRUFFLE OIL. ACCOMPANIED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE

6 OZ FILET \$23

WITH FIAMMA ZIP SAUCE, GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE

CITRUS CHICKEN \$13

MARINATED GRILLED CHICKEN BREAST. ACCOMPANIED WITH FINGERLING POTATOES AND CITRUS CHUTNEY.

PORK PICATTA \$13

WHITE MARBLE FARMS PORK TENDERLOIN TOPPED WITH A LEMON CAPER CREAM SAUCE ACCOMPANIED WITH GARLIC MASHED POTATOES AND CHEF'S FRESH VEGETABLE.

WOODLAND TENDERLOIN \$16

BEEF TENDERLOIN TIPS, SAUTEED WITH SHALLOTS AND WILD FOREST MUSHROOMS, ROASTED PEPPERS AND ACCENTED WITH GORGONZOLA CHEESE, FINISHED WITH A TOUCH OF TRUFFLE OIL.

THE ABOVE PLATED MEALS SERVED WITH A DINNER SALAD, BREAD AND BUTTER

TOASTED PECAN SALAD \$10

WITH WILD GREENS, SUN DRIED CHERRIES, GORGONZOLA CHEESE, HONEY ROASTED PECANS AND RASPBERRY VINAIGRETTE

GRILLED VEGETABLE SALAD \$11

MIXED GREENS, WITH GRILLED ZUCCHINI, SUMMER SQUASH, EGGPLANT, PORTABELLA MUSHROOMS, RED ONION, ASPARAGUS, GOAT CHEESE AND ROASTED SHALLOT VINAIGRETTE

CLASSIC CAESAR \$9

ROMAINE LETTUCE, EGG, FRESH GARLIC, PARMINGIANO REGGIANO CHEESE ANCHOIVES, OLIVE OIL AND GARLIC CROUTONS

THE ABOVE PLATED MEALS SERVED WITH BREAD AND BUTTER.

LUNCH SERVICE NOT EXCEED 2 HOURS. LUNCH MENU AVAILABLE MONDAY THROUGH SATURDAY FROM 11:00AM TO 3:00 PM ONLY.

UPGRADES

ADD A CUP OF CHICKEN PASTINA SOUP TO ANY OF THE ABOVE PLATED ENTREES FOR \$3.00 EA
6% SALES TAX AND 22% SERVICE CHARGE WILL BE ADDED TO THE FINAL COST.

PARTIES MAY SELECT UP TO 3 ITEMS FROM THE ABOVE, ITEM AND COUNT OF EACH MUST BE GIVEN 2 WEEKS PRIOR TO EVENT.

FIAMMA APPETIZERS

CALABRESE PLATE \$4.25 PP
PROSCIUTTO, SOPRESATTE, FONTINELLA CHEESE, PEPPERONCINI, RED ONION, BLACK AND GREEN OLIVES. (MINIMUM 10 ORDERS)

BRUSCHETTA BAR \$3.00 PP
GRILLED ITALIAN BREAD SERVED WITH 3 TOPPINGS : TOMATO, OLIVE TAPENADE AND WHITE BEAN SPREAD .(MINIMUM 25 ORDERS)

BEEF CARPACIO \$4.00 EA
RARE ROAST BEEF ON A TOASTED BUN WITH HORSERADISH (MINIMUM 25 ORDERS)

FOCCACCHIA \$5.00 PER LOAF
PIZZA BREAD TOPPED WITH OLIVE OIL, TOMATOES, ONION, BASIL, GARLIC AND ASIAGO CHEESE

SCAMORZZA ALLA POMODORA \$4.00 PP
DELICIOUS HOME GROWN TOMATOES TOPPED WITH IMPORTED BUFFALO MOZZARELLA CHEESE, CRISPY EGGPLANT CHIPS, ALONG WITH OLIVE OIL, OREGANO, CRUSHED GARLIC, SALT AND PEPPER (MINIMUM 10 ORDERS)

GRILLED TENDERLOIN MEDALLIONS \$5.00 PP
MEDALLIONS FROM THE FILET OF THE TENDERLOIN, PORTABELLA MUSHROOMS, ONIONS AND CUBANELLA PEPPERS (APPROXIMATELY 2 OZ PER ORDER) (MINIMUM 10 ORDERS)

OYSTERS ROCKEFELLER \$2.50 EA
OYSTERS TOPPED WITH BUTTERY FRESH SAUTEED SPINACH, BACON, PECCORINO ROMANO CHEESE AND BAKED (MINIMUM 10 ORDERS)

LEELANAU CHEESE PLATE \$3.00 PP
FROM THE CREAMERY AT BLACKSTAR FARM, IN LEELANAU, MICHIGAN, RACLETTE CHEESE, GREEN PEPPERCORN RACLETTE AND FRENCH STYLE FARMAGE BLANC (MINIMUM 10 ORDERS)

PEPPER ENCRUSTED AHI TUNA (SASHINI GRADE) \$6.00 PP
AHI TUNA SEARED WITH SEVEN-PEPPER RUB TOPPED WITH A CUCUMBER WASABI SAUCE. SERVED RARE. (APPROXIMATELY 2 OZ PER ORDER) (MINIMUM 10 ORDERS)

SMOKED PLATE (SERVED COLD) \$4.00 PP
SMOKED WHITE FISH, SALMON PATE, BLUE CHEESE PATE, COLD SMOKED NOVA SCOTIA PEPPERED SALMON, FRUIT GARNISH AND CRACKERS. (MINIMUM 10 ORDERS)

SAUTEED SEA SCALLOPS \$4.00 EA
FRESH JUMBO SEA SCALLOPS PAN SEARED WITH A LIGHT FLOUR BREADING, IN A LEMON CAPER BUERRE BLANC SAUCE (MINIMUM 10 ORDERS)

STUFFED CRIMINI MUSHROOMS \$3.50 EA
EARTHY MUSHROOMS TOPPED WITH A CRAB MIXTURE ON TOP A LIGHT MUSHROOM SEAFOOD CREAM SAUCE (MINIMUM 10 ORDERS)

CRAB CAKES \$2.75 EA
1 OZ LUMP CRAB CAKES WITH A TOUCH OF BREADING, SERVED WITH A CAJUN DIJONAISE SAUCE. (MINIMUM 25 ORDERS)

SPANAKOPITA \$1.25 EA
THE ESSENCE OF GREECE IS CAPTURED IN A DELIGHTFUL COMBINATION OF GARDEN FRESH SPINACH, ONION, GARLIC, CREAM CHEESE, SPICES AND FETA CHEESE WRAPPED IN A BITE SIZE FLAKY PHYLLO DOUGH (MINIMUM 50 PER ORDER)

ASSORTED PETITE QUICHE \$1.25 EA
A FABULOUS ASSORTMENT CAPTURES THE FLAVORS OF FRANCE, FROM THE CLASSIC QUICHE LORRAINE TO SPINACH, HERB AND ZESTY CAJUN SHRIMP QUICHE. (MINIMUM 50 PER ORDER)

PIZZA CHEVRE \$1.75 PER PIECE
THIN HAND TOSSED DOUGH TOPPED WITH CHEVRE CHEESE, FRESH BASIL, PROSCIUTTO HAM, ROASTED RED PEPPERS AND OLIVE OIL. MINIMUM 50 PER ORDER)

SHRIMP COCKTAIL MARKET PRICE

FRESH VEGETABLE TRAY
SMALL 12 - 16 PEOPLE \$ 49.00
LARGE 20 - 25 PEOPLE \$69.00

ASSORTED CHEESE & CRACKER TRAY
SMALL 12 - 16 PEOPLE \$ 55.00
LARGE 20 - 25 PEOPLE \$75.00

FRESH FRUIT TRAY
SMALL 12 - 16 PEOPLE \$ 75.00
LARGE 20 - 25 PEOPLE \$156.00

FIAMMA DESSERTS

FIAMMA TIRAMISU \$ 9 EA ~ CHOCOLATE PEANUT BUTTER CAKE \$ 8 EA
SORBET TRIO \$ 8 EA ~ CHOCOLATE BREAD PUSSING \$ 8 EA
CREMME BRUELE \$ 7 EA ~ CHEESE CAKE \$ 9 EA
ASSORTED MINI DESSERTS PLATTERS \$6 PP

SPECIALTY CAKES & CHEESE CAKES AVAILBLE UPON REQUEST. ASK YOUR BANQUET COORDINATOR.

SERVICE OF ANY DESSERT, NOT PURCHASED FROM FIAMMA IS SUBJECT TO A \$1.00 PER PERSON SERVICE FEE. A .50 PER PERSON CAKE CUTTING FEE APPLICABLE, IF FIAMMA CUTS THE CAKE.

MINIMUMS OR ROOMS CHARGES MAY APPLY. 6% SALES TAX AND 22% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL COST. ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

FIAMMA BAR/BEVERAGE SERVICE

YOU MUST BE 21 YEARS OF AGE OR OLDER TO DRINK ALCOHOLIC BEVERAGES!
BAR SERVICES ARE 3 HOURS - ADDITIONAL CHARGE FOR EACH 1/2 HOUR

TAB BAR SERVICE

ONE OPEN BAR TAB
(ENTIRE ITEMIZED BAR BILL WILL BE PLACED ON ONE CHECK AND PAID FOR BY ONE PERSON)

CASH BAR

(EACH OF YOUR GUESTS WOULD PAY FOR THEIR DRINKS INDIVIDUALLY AS THEY ARE SERVED)

BARTENDER FEES & SERVER FEES

ARE ADDED WHEN EXTRA BARTENDERS OR SERVERS ARE REQUESTED
THIS DOES NOT GO TOWARDS ROOM MINIMUM CHARGES

A BAR MINIMUM MUST BE MET FOR A BARTENDER TO BE SCHEDULED

BARTENDER 3 HOURS - \$100.00 - EACH ADDITIONAL 1/2 HOUR \$ 35.00

SERVER 3 HOURS - \$ 75.00 - EACH ADDITIONAL 1/2 HOUR \$ 25.00

(IF HOUSTESS SERVICE REQUIRED 3 HOUR- \$ 100.00 - EACH ADDITIONAL 1/2 HOUR \$ 20.00)

6 % SALES TAX AND 22% GRATUITY WILL BE ADDED TO YOUR FINAL COST.
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. MINIMUMS MAY APPLY.

STANDARD OPEN BAR **\$ 16.00 PER PERSON**

WHISKEY
SCOTCH
BOURBON
VODKA
GIN
RUM
VERMOUTH SWEET
VERMOUTH DRY
DOMESTIC DRAFT BEER
HOUSE RED & WHITE WINE
POP, JUICE, ICE &SETUPS

SUPER PREMIUM BAR AVAILABLE
ASK YOUR COORDINATOR

SOFT DRINKS & JUICE
\$ 6.00 PER PERSON
POP, JUICE, ICE & SETUPS

CARAFES
\$ 24.00 EA HOUSE RED OR WHITE WINE

PREMIUM OPEN BAR **\$ 18.50 PER PERSON**

SEAGRAMS
VO
CANADIAN CLUB
ABSOLUT VODKA
BACARDI RUM
BEEFEATER GIN
DEWARS SCOTCH
VERMOUTH SWEET
VERMOUTH DRY
DOMESTIC DRAFT BEER
HOUSE RED & WHITE WINE
POP, JUICE, ICE &SETUPS

BEER & WINE SERVICE
\$14.00 PER PERSON
DOMESTIC DRAFT BEER, HOUSE RED & WHITE WINES
ADD \$1.50 PER PERSON FOR DOMESTIC BOTTLED BEER
\$15.00 PER PERSON PREMIUM DRAFT BEER
ADD \$2.00 PER PERSON FOR PREMIUM BOTTLED BEER
POP, JUICE, ICE &SETUPS

PUNCH AVAILABLE