

Favazza's "On the Hill"

Private Dining

Features:

FAVAZZA'S

Catering

6 Available Private Dining Rooms

Indoor/Outdoor Patio, Garden, Plaza, Pavilion with Fireplace

Seating for 25-150* or more

Classic and Elegant Decor

Free Parking, 4 Private Lots and Street Parking

Handicap Accessible

China, White Linens, Silverware & Glassware

Uniformed Dining Servers, Bartenders, & Assistants

All prices are per person & subject to change.



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Favazza's Private Party Sit Down Dinner 1

Includes Favazza's Dinner Salad, Favazza's Famous Garlic Bread & Italian Bread,
Beverages & Dessert

38.95-1 choice + vegetarian

41.95-2 choices + vegetarian

44.95-3 choices + vegetarian

Host to select

Entrée Selections

Fresh Brewed Coffee, Iced Tea and Soda Included

(menu minimum 25, room minimum and/or # of guests required)

Homemade Cannoli or Spumoni *Upgraded desserts available-pg 7

Host Bar by the drink (Open Bar or Cash Bar Option available)

All prices are subject to 22% service/gratuity and sales tax.



Entrée Choices

Cannelloni (2 pc) Baked in tomato Meatsauce and Parmigiano cheese sauce.

Cavatelli con Broccoli Creamy Parmigiano cheese sauce with broccoli and mushrooms **V.**

Fettuccine Alfredo Classic blend of butter, cream and Parmigiano cheese. **V.**

Lasagna Layered with meat, tomato Meatsauce, Parmigiano, Provel and Ricotta cheese.

Penne alla Rosa Creamy fresh tomato and sage sauce made with Italian sausage.

Penne Primavera Fresh vegetables in olive oil garlic sauce with a touch of tomato. **V.**

Linguine Pescatore Shrimp, baby clams, real crabmeat, mushrooms-oil, butter garlic sauce

(Chicken, Veal and Seafood entrees include side of pasta)

Sicilian Chicken Charbroiled with Italian breadcrumbs, olive oil, garlic & lemon.

Chicken Mudega Charbroiled White wine sauce with prosciutto ham, mushrooms & cheese.

Chicken Prosciutto White wine sauce with Prosciutto ham, mushrooms & cheese

Chicken Artichoke Charbroiled, artichoke hearts, sun-dried tomatoes lemon butter sauce

Chicken Parmigiano Traditional favorite baked with Marinara sauce and cheese

Chicken Marsala Marsala wine sauce with mushrooms and peppers

Veal Parmigiano Italian breadcrumbs, Baked with Marinara sauce and cheeses. **Add 6**

Veal Mudega White wine sauce with prosciutto ham, mushrooms & cheese. **Add 6**

Pesce Piccata White wine, lemon butter sauce with mushrooms and cheese



Children's Selections Salad and dessert included upon request for children

Child-Toasted Ravioli 18.95

Child-Chicken Tenders & French Fries 19.95

Child-Cavatelli with Meatsauce, Marinara, or Alfredo sauce 17.95

Prices are subject to change, sales tax and 22% service/gratuity



Favazza's Sit Down Dinner 2

Includes Favazza's Dinner Salad, Favazza's Famous Garlic Bread & Italian Bread,
Beverage & Dessert

Entrée Selections 49.95/per person

Host to select up to 3 offerings + vegetarian option

49.95/per person

Fresh Brewed Coffee, Iced Tea and Soda Included

Homemade Cannoli or Spumoni *Upgraded desserts available-pg 7

(menu minimum 25, room minimum and/or # of guests required)

Host Bar by the drink-(Open Bar or Cash Bar Option available)

All pricing subject to 22% service/gratuity and sales tax. Subject to change.



Dinner 2 Entrée Choices

Sicilian Chicken Charbroiled with Italian breadcrumbs, olive oil, garlic & lemon. Cavatelli Side

Chicken Marsala Marsala wine sauce with mushrooms and peppers. Cavatelli Side

Chicken Limone White wine, lemon butter sauce with mushrooms. Cavatelli Side

Steak Mudega (8 oz.) Filet, Italian breadcrumbs, white wine, Prosciutto ham, mushrooms and
Provel cheese includes Twice-Baked Potato Side **Add 9**

Filet Mignon (8 oz.) lightly seasoned charbroiled, Includes Twice-Baked Potato Side **Add 7**

Veal Piccata Pan seared, butter, white wine, lemon and mushrooms. Cavatelli Side

Veal Parmigiano Italian breadcrumbs, Marinara sauce, Parmigiano and Provel cheese.

Eggplant Parmigiano Baked with marinara sauce and cheese v. Cavatelli Side

Sicilian Tillapia Breaded & grilled with olive oil, lemon and garlic. Vegetable Side

Fresh Salmon Sicilian style or with caper marinara sauce. Vegetable Side **Add 7**

Fresh Catch Selections and preparations upon request with availability. Vegetable Side **Add 8**

Spinach & Cheese Tortellini Creamy Alfredo sauce with peas and mushrooms v.

Penne Primavera Fresh vegetables in olive oil garlic sauce with a touch of tomato. v.

Tortellini alla Panna Creamy Parmigiano sauce, Prosciutto ham, peas and mushrooms

Linguine Pescatore Shrimp, baby clams, real crabmeat, mushrooms-oil, butter garlic sauce.

Fettuccine & Shrimp Creamy Parmigiano cheese sauce with mushrooms.

Fettuccine Chicken Alfredo Creamy Parmigiano cheese sauce with chicken and mushrooms.

Lasagna Layered with meat, tomato Meatsauce, Parmigiano, Provel and Ricotta cheese

 **Children's Selections** Includes salad and dessert upon request.

Child-Toasted Ravioli 18.95

Child-Chicken Tenders & French Fries 19.95

Child-Cavatelli with Meatsauce, Marinara, or Alfredo sauce 17.95

Prices are subject to change, sales tax and 22% service/gratuity



Favazza's Private Party Sit Down Lunch

Includes Favazza's Dinner Salad, Bread & Butter, and Dessert & Beverage.

23.95-1 choice+ vegetarian

27.95-2 choices+ vegetarian, 29.95 per person 3 choices + vegetarian

Host to select

Entrée Selections

Homemade Cannoli or Spumoni *Upgraded desserts available-pg 7

(Menu minimum 25, room minimum and/or # of guests required)

Host Bar by the drink-(Open Bar or Cash bar Option available)

All pricing subject to 22% service/gratuity and sales tax. Subject to change.



Lunch Entrée Choices

add 2pc. Toasted Ravioli appetizer for 3.00

Cannelloni (2 pc) Baked in tomato Meatsauce and Parmigiano cheese sauce.

Cavatelli con Broccoli Creamy Parmigiano cheese sauce with broccoli and mushrooms. *v.*

Fettuccine Alfredo Classic blend of butter, cream and Parmigiano cheese. *v.*

Lasagna Layered with meat, tomato Meatsauce, Parmigiano, Provel and Ricotta cheese.

Penne Primavera Fresh vegetables in olive oil, garlic sauce with a touch of tomato. *v.*

(Chicken, Veal and Seafood entrees include side of pasta)

Sicilian Chicken Charbroiled with Italian breadcrumbs, olive oil, garlic & lemon.

Chicken Prosciutto White wine sauce with prosciutto ham, mushrooms & cheese

Chicken Muduga Charbroiled White wine sauce with prosciutto ham, mushrooms & cheese.

Chicken Parmigiano Traditional favorite baked with Marinara sauce and cheese

Chicken Marsala Marsala wine sauce with mushrooms and peppers

Veal Parmigiano Italian breadcrumbs, Marinara sauce, Parmigiano and Provel cheese. **Add 5**

Beef Muduga (Sirloin) White wine sauce with prosciutto ham, mushrooms & cheese. **Add 7**

Favazza's Italian Roast Beef Slices of top round in light gravy with a hint of garlic

Pesce Piccata White wine, lemon butter sauce with mushrooms and cheese **Add 2**

Prices are subject to sales tax and 22% service/gratuity



Children's Selections Includes salad and dessert upon request.

Child-Toasted Ravioli 18.95

Child-Chicken Tenders & French Fries 19.95

Child-Cavatelli with Meatsauce, Marinara, or Alfredo sauce 17.95

Favazza's



Favazza's Buffet

Includes Favazza's Dinner Salad, Bread & Butter, and Dessert & Beverage.

2 Entrée Selections

2 Side Dish Choices

Fresh Relish Assortment, Sliced Cheeses

Fresh Brewed Coffee, Iced Tea & Soda

Cannoli, Hank's Cheesecake Square, or Decorated Sheet Cake

* Upgraded desserts available-pg 7

Dinner: 35-49 40.95 50-74 39.95 75-99 38.95 100 + 36.95

Lunch: 35-49 30.95 50-74 30.95 75-99 29.95 100 + 29.95

Prices are subject to change, sales tax and 22% service/gratuity

Favazza's



Favazza's Dinner Buffet

Includes Table Served Dinner Salad, Favazza's Famous Garlic Bread, Bread & Butter, Dessert & Beverage.

Dinner Buffet to include

2 Entrée Selections & 3 Side Dish Choices

Roasted Peppers, Imported Olives, Assorted Cheeses

Fresh Brewed Coffee, Iced Tea & Soda

Cannoli, Hank's Cheesecake Square, or Decorated Sheet Cake

* Upgraded desserts available-pg 7

Dinner: 35-49 44.95 50-74 43.95 75-99 42.95 100 + 40.95

Lunch: 35-49 36.95 50-74 35.95 75-99 34.95 100 + 32.95

Prices are subject to change, sales tax and 22% service/gratuity

Buffet Entrees

Meat Selections

Favazza's Italian Roast Beef Slices of top round in light gravy with a hint of garlic

Roasted Pork Loin Marsala Natural juices with roasted peppers, onions, garlic & Marsala

Sicilian Beef Tenderloin Skewered, breadcrumbs, grilled with olive oil, lemon & garlic **add 8**

Roasted & Grilled Beef Tenderloin Bordelaise -Burgundy wine, shallots & mushrooms

Served with sauce on the side. **add 9**

Beef Mudega (Sirloin) charbroiled, breadcrumbs, white wine sauce, Prosciutto ham, Provel cheese and mushrooms **add 7 (Beef Tenderloin Filet add 9)**

Chicken Selections

Sicilian Chicken Charbroiled with Italian breadcrumbs, olive oil, garlic & lemon

Chicken Spiedini Skewered with Italian breadcrumbs, lemon, olive oil & garlic **add 5**

Chicken Marsala Marsala wine sauce with mushrooms and peppers

Chicken Saltimbocca Prosciutto ham, white wine sage sauce and cheese **add 6**

Chicken alla Sotto Charbroiled, white wine, lemon, butter, garlic, & mushrooms

Chicken Prosciutto White wine sauce with Prosciutto ham, mushrooms & cheese

Chicken Broccoli White wine sauce, fresh broccoli florets, Provel and mushrooms

Chicken Parmigiano Traditional favorite baked with Marinara sauce and cheese

Vegetarian Selections

Eggplant Parmigiano Baked with marinara sauce and cheese

Spinach & Cheese Tortellini Creamy Alfredo sauce with peas and mushrooms **v.**

Jumbo Cheese Ravioli Served with Favazza's Sugo (Tomato sauce) or Marinara Sauce

(Vegan Selections upon request)

Seafood Selections

Pesce Piccata White wine, lemon butter sauce with mushrooms and cheese

Pesce Parmigiano Baked with marinara sauce and cheese

Sicilian Salmon Italian Breaded & grilled with olive oil, lemon and garlic **add 8**

Prices are subject to change, sales tax and 22% service/gratuity

Salad Selections

Favazza's Dinner Salad Iceberg & Romaine, sweet diced red peppers, red onions, Parmigiano and Provel cheese tossed with our Favazza's House Italian dressing made with extra virgin olive oil and red wine vinegar.

Favazza's House Salad Our Favazza's Dinner Salad (described above) with Volpi Salami, Ham, Kalamata Olives and Sicilian Green Olives. **add 2**

Sicilian Salad Our Favazza's Dinner Salad (described above) Fresh tomato, artichoke hearts Kalamata Olives and Sicilian Green Olives. **add 2**

Spinach Salad Fresh spinach, crispy Prosciutto ham, walnuts and Gorgonzola tossed with Balsamic vinaigrette. **add 2**

Caesar Salad Romaine lettuce, homemade garlic croutons tossed with our version of the classic Caesar dressing topped with shaved Parmigiano cheese.

Side Dish Selections for Your Buffet

Cavatelli con Broccoli

Penne Marinara

Penne Pomodoro

Mostaccioli with Meatsauce

Rigatoni Alfredo

Cavatelli Creamy Butter & Garlic

Rosemary Roasted Potatoes

Italian Fried Potatoes

Fresh Green Beans with Butter

Fresh Steamed Vegetable Medley

Roasted Vegetables

Fresh Broccoli with Butter Sauce

Italian Green Beans w/Prosciutto

Lasagna or Veggie Lasagna **add 7**

Dessert Selections

Cannoli, Hank's Cheesecake Square or Decorated Sheet Cake

****7.95 Upgraded Desserts:*** Tiramisu Cake, Chocolate Amaretto Pie,
Hank's Original Cheesecake, Strawberry Cheesecake,
Italian Cookies & Cannoli Platter

****\$12.95 Upgrade Dessert Station***

**Tiramisu, Italian Cookies & Cannoli, Assorted Hank's Mini Cheesecakes and St
Louis Style Gooey Butter cake**

Prices are subject to change, sales tax and 22% service/gratuity



Favazza's

Favazza's Pasta Buffet

**Includes Favazza's Dinner Salad, Favazza's Famous Garlic Bread, Bread & Butter,
Dessert & Beverage.**

3 Entrée Pasta Selections

**Cavatelli con Broccoli, Cannelloni, Baked Mostaccioli,
Penne Pomodoro, Penne Marinara, Lasagna, Veggie Lasagna,
Rigatoni Alfredo, Penne Primavera, Cavatelli Butter & Garlic,
Rigatoni w/Chicken & Broccoli Alfredo (Add 2), Tortellini alla Panna (Add 2),
Primavera w/ Chicken (Add 2), Cavatelli Chicken & Artichoke (Add 2),
Linguine Pescatore (Add 2), Spinach & Cheese Tortellini (Add 2)**

Fresh Brewed Coffee, Iced Tea & Soda

Cannoli, Hank's Cheesecake Square or Decorated Sheet Cake

*** Upgraded desserts available-pg 7**

Dinner: 35-49 35.95 50-74 34.95 75-99 33.95 100 + 31.95

Lunch: 35-49 29.95 50-74 28.95 75-99 27.95 100 + 26.95

add Toasted Ravioli to your buffet for 4

Prices are subject to change, sales tax and 22% service/gratuity

Favazza's



Favazza's Italian Buffet

Includes Favazza's Dinner Salad, Favazza's Famous Garlic Bread & Italian Bread & Butter, and Dessert & Beverage.

Sicilian Chicken, Chicken Parmigiano or Italian Roast Beef
(One meat selection included- Two meats add 4)

3 Side Dishes

Cavatelli con Broccoli, Mostaccioli, Penne Marinara, Penne Pomodoro,
Rigatoni Alfredo, Penne Primavera, Cavatelli Butter & Garlic,
Italian Fried Potatoes,
Rosemary Roasted Potatoes, Italian Style Green Beans w/ Prosciutto,
Fresh Green Beans, Fresh Vegetable Medley, Roasted Vegetables

Fresh Brewed Coffee, Iced tea and Soda

Cannoli, Hank's Cheesecake Square or Decorated Sheet Cake

*** Upgraded desserts available-pg 7**

Dinner: 35-49 35.95 50-74 34.95 75-99 33.95 100 + 31.95

Lunch: 35-49 26.95 50-74 25.95 75-99 24.95 100 + 22.95

add Toasted Ravioli to your buffet for 4

Prices are subject to change, sales tax and 22% service/gratuity



Favazza's

Favazza's Pasta, Pizza & Salad Buffet

Includes Favazza's Dinner Salad, Bread & Butter, and Dessert & Beverage.

Sicilian Style Pan Pizza

Rigatoni Alfredo & Penne Marinara

Fresh Brewed Coffee, Iced tea & Soda

**Homemade Cannoli, Hank's Cheesecake Square
or Decorated Sheet Cake**

*** Upgraded desserts available-pg 7**

Dinner: 35-49 33.95 50-74 32.95 75-99 31.95 100 + 29.95

Lunch: 35-49 26.95 50-74 25.95 75-99 24.95 100 + 24.95

add Toasted Ravioli to your buffet for 4

Prices are subject to change; sales tax and 22% service/gratuity



Favazza's

Favazza's Cocktail Party Appetizer Buffet Meal

Includes Coffee, Tea & Soda.

Choose 6 Appetizers

Fresh Brewed Coffee, Iced tea & Soda

Dinner 35-49 34.95 50-74 33.95 75-99 32.95 100 + 30.95

Lunch 35-49 28.95 50-74 27.95 75-99 26.95 100 + 25.95

add Dessert for 4

Cannoli, Hank's Cheesecake Square, Decorated Sheet Cake

*Upgraded desserts available-pg 7

Toasted Ravioli with sauce

Toasted Cheese Ravioli

Toasted Cannelloni Bites

Crispy Artichoke Hearts

Sicilian Baked Artichoke Hearts

Italian Sausage Stuffed Mushrooms

Mini Meatballs

Roasted Sausage Peppers & Onions

Mozzarella Marinara

Crispy Zucchini Sticks

Fried Mushrooms

Favazza's Dinner Salad

Hot & Spicy Chicken Wings

Grilled Teriyaki Chicken Wings

Chicken Tenders-Parmigiano Ranch

Pizza Margherita

Sicilian Style Pizza

Cheese Garlic Bread

Vegetable Muffaletta Sandwich

Poorboy Party Sandwich

Fresh Fruit Bowl

Fresh Fruit & Cheeses
Fresh Fruit/ Fat Free Dip
Asst. Cheeses & Crackers
Fresh Vegetables with Dip
Fresh Vegetable & Asst. Cheeses
Cavatelli con Broccoli
Penne Marinara

Penne Pomodoro
Mostaccioli with Meatsauce
Rigatoni Alfredo
Cavatelli-Creamy Butter & Garlic
Fresh Spinach Flatbread
Arancini-Risotto Cheese Bites

Prices are subject to change, sales tax and 22% service/gratuity

Favazza's

Favazza's Italian Family Style 1



***Appetizer Selections* (choose two)**

Toasted Ravioli, Calamari Fritti,

Fresh Spinach Flatbread, Toasted Cheese Ravioli, Cannelloni Bites, Pizza Margherita,
Crispy Artichoke Hearts, Mozzarella Marinara, Zucchini Sticks, Arancini-Risotto Cheese Bites



***Salads* (includes two)**

Favazza's Dinner Salad & Caesar Salad

Served with Favazza's Famous Garlic Bread and Italian Bread & Butter



***Pasta* (choose two)**

Cavatelli con Broccoli, Linguine Oil & Garlic, Mostaccioli with Meatsauce,
Mostaccioli Eggplant-Marinara

Spaghetti with Meat Sauce, Marinara or Meatballs, Spaghetti Pomodoro
Penne Marinara, Penne Primavera, Fettuccine Alfredo, Cannelloni, Manicotti,

Ravioli-meat or cheese with Meatsauce or tomato sauce

Penne with Creamy Fresh Tomato Sage and Sausage



***Entrees* (choose two)**

Sicilian Chicken, Chicken Parmigiano, Chicken Prosciutto, Chicken Limone,
Chicken Marsala, Chicken Saltimbocca (5.00/pp extra),
Favazza's Italian Roast Beef, Roasted Pork loin Marsala

Sicilian Steak (8.00/pp extra), Steak Mudega (8.00/pp extra),
Roasted Beef Tenderloin Bordelaise (8.00/pp extra),
Grilled Fresh Salmon Sicilian (6.00/pp extra), Sicilian Tilapia, Scampi (6.00/pp extra)



Vegetables and Potatoes (add 4.50 each)

Roasted Vegetables, Fresh Vegetable Medley, Fresh Broccoli,
Italian Green Beans with Prosciutto and Onions, Sautéed Spinach and Garlic,
Rosemary Roasted Potatoes, Italian Fried Potatoes

Dessert (choose two)

Homemade Cannoli, Homemade Tiramisu Cake, Asst. Italian Cookies, Chocolate Amaretto Pie,
Hank's Original Cheesecake

Lunch 40.95 per person Dinner 50.95 per person

(room minimum or # of guests required)

Prices are subject to change, sales tax and 22% service/gratuity

Favazza's

Favazza's Italian Family Style 2



***Salad Selections* (choose one)**

Favazza's Dinner Salad OR Caesar Salad

Served with Favazza's Famous Garlic Bread and Italian Bread & Butter



***Pasta* (choose one)**

Cavatelli con Broccoli, Linguine Oil & Garlic, Mostaccioli with Meatsauce,
Penne Marinara, Penne Primavera, Spaghetti Pomodoro, Fettuccine Alfredo,
Mostaccioli Eggplant-Marinara

Ravioli-meat or cheese with Meatsauce or tomato sauce (2.00 extra)

Cannelloni, Manicotti

Penne with Creamy Fresh Tomato Sage and Sausage



***Entrees* (choose two)**

Sicilian Chicken, Chicken Parmigiano, Chicken prosciutto, Chicken Limone,
Chicken Marsala, Chicken Saltimbocca (5.00/pp extra),
Favazza's Italian Roast Beef, Roasted Pork loin Marsala

Sicilian Steak (8.00/pp extra), Steak Mudega (8.00/pp extra),
Roasted Beef Tenderloin Bordelaise (8.00/pp extra),
Grilled Fresh Salmon Sicilian (6.00/pp extra), Sicilian Tilapia, Scampi (6.00/pp extra)



Vegetables and Potatoes (choose two)

Roasted Vegetables, Fresh Vegetable Medley, Fresh Broccoli,
Italian Green Beans with prosciutto and Onions, Sautéed Spinach and Garlic,
Rosemary Roasted Potatoes, Italian Fried Potatoes

Dessert and Coffee

Homemade Cannoli or Spumoni

Lunch 36.95 per person Dinner 45.95 per person
(room minimum or # of guests required)

Prices are subject to change, sales tax and 22% service/gratuity

Favazza's

Favazza's Italian Family Style 3

-----First Course-----



Appetizer Selections (choose two)

Toasted Ravioli, Toasted Cheese Ravioli, Cannelloni Bites, Fresh Spinach Flatbread
Pizza Margherita, Crispy Artichoke Hearts, Mozzarella Marinara, Zucchini Sticks
Arancini-Risotto Cheese Bites



Salad Selections (includes two)

Favazza's Dinner Salad & Caesar Salad

Served with Favazza's Famous Garlic Bread and Italian Bread & Butter

-----2nd Course-----



Pasta (choose two)

Cavatelli con Broccoli, Linguine Oil & Garlic, Mostaccioli with Meatsauce,
Spaghetti with Meat Sauce, Marinara or Meatballs,
Penne Marinara, Penne Primavera, Spaghetti Pomodoro, Fettuccine Alfredo,
Mostaccioli Eggplant-Marinara
Ravioli-meat or cheese with Meatsauce or tomato sauce
Cannelloni, Manicotti
Penne with Creamy Fresh Tomato Sage and Sausage

Dessert and Coffee

Homemade Cannoli or Spumoni

Lunch 29.95 per person Dinner 35.95 per person

(room minimum or # of guests required)

Prices are subject to change, sales tax and 22% service/gratuity

Favazza's

Favazza's Italian Family Style 4

-----First Course-----



Appetizer & Salad Selections

(choose one appetizer & one salad)

Toasted Ravioli, Toasted Cheese Ravioli, Cannelloni Bites, Arancini-Risotto Cheese Bites
Fresh Spinach Flatbread, Pizza Margherita, Crispy Artichoke Hearts, Zucchini Sticks

Favazza's Dinner Salad OR Caesar Salad

Served with Favazza's Famous Garlic Bread and Italian Bread & Butter

-----2nd Course-----



Entrees (choose one)

Sicilian Chicken, Chicken Parmigiano, Chicken Prosciutto, Chicken Limone,
Chicken Marsala, Chicken Saltimbocca (3.00/pp extra),
Favazza's Italian Roast Beef, Roasted Pork loin Marsala



Pasta, Vegetables and Potatoes (choose two)

Cavatelli con Broccoli, Spaghetti with Meat Sauce or Marinara, Linguine Oil & Garlic
Mostaccioli with Meatsauce, Penne Marinara, Penne Primavera, Spaghetti Pomodoro,
Fettuccine Alfredo, Rosemary Roasted Potatoes, Italian Fried Potatoes
Italian Green Beans with Prosciutto and Onions, Sautéed Spinach and Garlic
Roasted Vegetables, Fresh Vegetable Medley, Fresh Green Beans

Dessert and Coffee

Homemade Cannoli or Spumoni

Lunch 34.95 per person Dinner 42.95 per person

(room minimum or # of guests required)

Prices are subject to change, sales tax and 22% service/gratuity



Greet Your Guests ~~Passed~~ Appetizers

Small bites for big appetites; our butler style passed appetizers circulate the room.

Any four selections for \$10 or any two selections \$8

- | | |
|--------------------------------------|--------------------------------------|
| -Toasted Meat-Filled Ravioli | -Arancini-Risotto Cheese Bites |
| -Toasted Cheese-Filled Ravioli | -Crispy Artichoke Hearts with Lemon |
| -Crispy Zucchini with marinara sauce | -Pizza Margherita, Tomato sauce |
| -Toasted Cannelloni Bites | and fresh Basil |
| -Fresh Spinach Flatbread | -Fresh Vegetables & Assorted Cheeses |



Table Served Appetizers Elegant start to your meal- a seated appetizer.

Traditional Italian Antipasto Platter

Volpi Salami, Prosciutto, ham, Fontinella cheese, Provolone cheese, marinated artichoke hearts, imported black Kalamata olives and Sicilian green olives and roasted peppers. 7

Favazza's Gourmet Appetizer

Each table will get an assortment of our best appetizers, Toasted Ravioli (meat or cheese) Crispy Artichoke Hearts, Fried Cheese w/ marinara, and an Antipasto Platter 10

Add Calamari Marinara or Crab Stuffed Mushrooms to Favazza's Gourmet 5

Crispy Zucchini & Calamari Marinara 10

Pizza Margherita & Crispy Zucchini 8

Shrimp Scampi or Shrimp Marinara

Jumbo shrimp rolled in Italian breadcrumbs charbroiled with a drizzle of extra virgin olive oil, lemon and a touch of garlic or Sautéed in marinara sauce with a touch of wine. 10

Toasted Ravioli (meat or cheese) 3 pieces per person 4.50

Toasted Ravioli (meat or cheese), Crispy Zucchini & Pizza Margherita 10

Prices are per person and subject to change, sales tax and 22% service/gratuity



Bar & Beverage Services Beverages served in glassware and include fresh fruit garnish, mixers and soft drinks. We use only bottled beers and bottled wines.

House Brand Bar

House Liquor selection: House brand Mixed Drinks including Bourbon, Gin, Scotch, Vodka, Rum, Tequila, Amaretto, Peach Schnapps.

House Bottle Beer selections: -Included in all packages unless specified

Bud, Bud Light, Bud Select, Mich Ultra & Bud Zero

House Wine Selection: -Included in all packages unless specified

**Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc, Moscato
Merlot, Chianti, Cabernet Sauvignon Pinot Noir & White Zinfandel
(Wines subject to change based on availability)**

--House Brand Open Bar--

2 Hours 28.00 3 Hours 33.00

--Beer & Wine Open Bar--

2 Hours 26.00 3 Hours 31.00

***Deluxe Bar add \$4 and Premium Bar add \$7 options-next page**

Additional Hour Bar Service (room use) add 6/hr. (4 for ½ hr.)

--Cash Bar (Bartender fees)--

1 Hour Cash Bar 120 2 Hour Cash Bar 160 3 Hour Cash Bar 195

----Host Bar (Tab for host)----

House Liquor Brands 9 Call/Deluxe Liquor Brands 11

Premium Liquor -\$ Market

Beer-Domestic 7 Local Craft 8 Beer-Imported 9

Wine by the Glass (House Brand) 12.00

Juices 5.00

Prices are per person and subject to change, sales tax and 22% service/gratuity



Upgrade to Deluxe Bar add 4

For deluxe bar service we offer

Jim Beam Bourbon, Tanqueray Gin, Tito's Vodka, Dewar's Scotch,

Bacardi and Captain Morgan's Rum, Teremena Blanco Tequila,

Peach Schnapps and Amaretto Di Amore

Deluxe Bottle Beer selections:

Bud, Bud Light, Bud Select, Mich Ultra, Schlafly's Pale Ale, Bud Zero

and Imported Peroni Italian Beer



Upgrade to Premium Bar add 7

Premium bar includes

Jack Daniel's & Jim Beam Bourbon, Bulliet Rye & Maker's Mark,
Tanqueray & Bombay Sapphire Gin, Tito's & Grey Goose Vodka, Johnny Walker Black and
Dewar's Scotch, Bacardi and Captain Morgan's Rum, Teremena Blanco Tequila,
Peach Schnapps and Amaretto Di Amore.

Premium Bottle Beer selections:

Bud, Bud Light, Bud Select, Mich Ultra, Schlafly's Pale Ale, Bud Zero, and
Imports: Stella Artois Belgium Premium Beer and Peroni Italian Beer

Prices are per person and subject to change, sales tax and 22% service/gratuity



Wines for the Table

Wines are very popular and are the beverage of choice for many guests. We have prepared a selection of wines to suit most tastes. We serve wines by the glass with our bar packages but for a truly elegant event we can offer Table Wine Service. All tables are preset with glasses and our staff will pour wines. We begin with two bottles per table (recommended 1 red and 1 white).

(Wines subject to change based on availability)

- Table Served Wine Selections/Samplings: See restaurant wine list

House Whites: Pinot Grigio-Placido (Italy), Chardonnay-Hayes Ranch (California),

Riesling-Chateau Ste. Michelle (Washington)

House Reds: Merlot-Canyon Road (California), Chianti-Placido (Italy),

Pinot Noir-Hayes Ranch (California), Cabernet Sauvignon-Hayes Ranch (California)

House Table Wine Service add 14 per person

All Prices are subject to sales tax and 18% service/gratuity

-Table Served Deluxe Wine Selection:

Deluxe Whites: Chardonnay-Kendall Jackson (California),

Chardonnay-William Hill (California), Pinot Grigio- Ecco Domani (Italy),

Sauvignon Blanc-Simi (California),

Deluxe Reds: Chianti Classico-Ruffino (Italy), Sangiovese/Cabernet-Col di Sasso-Banfi (Italy), Merlot-Market availability, Pinot Noir-Robert Mondavi (California), Cabernet Sauvignon-Market availability

Deluxe Table Wine Service add 17 per person

-Table Served Premium Wine Selection:

Premium Whites: Chardonnay-Sonoma Cutrer' (California), Sauvignon Blanc-Simi (California),

Premium Reds: Cabernet Sauvignon-Hess Select (California), Cabernet Sauvignon-Simi (California),

Montepulciano d' Abruzzo-Zaccagnini (Italy)

Premium Table Wine Service add 20 per person

*******Additional wine bottles charged at bottle pricing*******

All Prices are subject to change, sales tax and 22% service/gratuity

Favazza's Financial Requirements

Total charges will be the combination of your food, bar, beverage, room charges (if applicable), rentals and/or package pricing and any additions or upgrades. All pricing is subject to sales tax and service/gratuity. Room minimum number of guests and/or food and beverages minimum may apply.

Sales tax exempt letters must be provided to Favazza's prior your event.

Rental fee plus a food & beverage minimum will apply. Rental fee will be the required deposit. Please ask for details.

Weddings: Contract will be written for the wedding buffet package unless another package is specified at the time of contract. Package can be upgraded or additions may be made at any time prior to or on your final meeting date.

Wedding Deposits and Payments: The room rental fee is required to guarantee a specific room/date. All deposits are non-refundable or transferable. A separate deposit schedule will be included with contract. The first deposit, 1/3 of the expected total is due 9 months prior to your event. The second deposit, 1/3 of the expected total is due 6 months prior to your event. The final payment is due on or before the Friday in the week prior to your event. The final payment will be calculated by using your final guest count. We will deduct all of your deposits to determine the final payment.

Private or Corporate Events: Contract will be written for the selected package at time of contract. Package can be upgraded and additions may be made at any time prior to or on your final meeting date.

Private or Corporate Events Deposits and Payments: Room rental fee as deposit is required to guarantee a specific date. All deposits are non-refundable or transferable unless arrangements have been made with Favazza's. The final number of guests is due on or before the Friday in the week prior to your event by 1:00 PM unless arrangements have been made with Favazza's. Additional guests may be added after your final numbers are given, but no subtractions unless arranged with Favazza's with sufficient notice. The final payment will be calculated by using your final guest count and any added guests. We will deduct all of your deposits to determine the final payment.

Children Buffet and Family Style-Adult minimum pricing levels will be stated in contract instructions. After minimum of adult guest level is met, children 4-10 years old will be billed at ½ of the adult price. Infants and toddlers 0-3 years old will not be charged.

Plated or individual children's meal pricing will apply.

NO Confetti. Decorating with approval only.

Payment: Cash, Credit Cards and Pre-Approved Checks Accepted. No Gift Cards/Certs.