

Rose of the Hill *Facility Features*

FAVAZZA'S Catering

Unique and Private Facility with Parking

Original Artwork Murals and Décor

Classic and Elegant Dining Room

Handicap Accessible

Ballroom Dining Area with Dance Floor

16' Ceilings with Chandeliers

-Evening Rental Fee-

Friday Night \$1250 Saturday Night \$1750 Sunday \$1500

Food & Beverage Minimums

Friday Night \$7000 Saturday Night \$8750 Sunday \$7500

-Daytime Rental Fee-

Saturday Day \$1200, Sunday Day \$1200

Food & Beverage Minimums

Saturday Day \$5500, Sunday Day \$6500

Facility Décor including bar, lobby and dining room

- Fresh Flower Arrangements throughout bar and lobby
- Attended Coat Check Room
- Registration, name tag, display table in lobby

Host Bar, Open Bar or Cash Bar Service available

- Mixed drinks, bottled Beer, wine, soft drinks & mixers
- Glassware and Stemware

Guest Dining Tables

- China, White Linens, Silverware & Glassware
- Fresh Rose centerpieces with greenery on Décor Mirror Tile and Votives
- Water & Coffee Service

Coordinator & Uniformed Dining Servers, Bartenders, & Assistants

All prices are per person & subject to change.

 Rose of the Hill
Rose Buffet

Your Rose Buffet will include the following:

1 Salad Choice

2 Entrée Selections

3 Side Dish Choices

Accompanied by:

Fresh Relish Assortment and Sliced Cheeses

Italian Crusty Buns & Italian Bread & Butter

Table served Fresh Brewed Coffee and Water Service

Cannoli, Old Fashioned Cheesecake, or Decorated Sheet cake

Dinner \$39.95 Lunch \$32.95

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

 Rose of the Hill
Rose Dinner Buffet

Your Rose Dinner Buffet will include the following:

Choice of Salad Table served

Favazza's Famous Garlic Bread and Italian Bread & Butter

Dinner Buffet to include

2 Entrée Selections & 3 Side Dish Choices

Accompanied by:

Roasted Peppers, Imported Olives and Assorted Cheeses

Italian Crusty Buns & Italian Bread & Butter

Table served Fresh Brewed Coffee and Water Service

Cannoli, Old Fashioned Cheesecake, or Decorated Sheet cake

Dinner \$43.95 Lunch \$35.95

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

Rose of the Hill



Rose Seated Dinner

Your Seated Dinner will include the following:

Choice of Salad

Table served with

Favazza's Famous Garlic Bread and Italian Bread & Butter

Entrée Selection

Pasta or Potato and Fresh Vegetable

Table served Fresh Brewed Coffee and Water Service

Cannoli, Old Fashioned Cheesecake, or Decorated Sheet cake

Dinner \$42.95 Lunch \$33.95

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

Rose of the Hill



Rose Italian Family Style Dinner

Your Italian Family Dinner will include the following:

Choice of Salad Table served

Favazza's Famous Garlic Bread and Italian Bread & Butter

Pasta Selection

Platters of your favorite pasta to be passed around the table

2 Entrées, 1 Vegetable & 1 Potato

Served "family style"

Cannoli, Old Fashioned Cheesecake, or Decorated Sheet cake

Served with Fresh Brewed Coffee

Dinner \$46.95 Lunch \$39.95

Prices are subject to 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 \$10 or any two selections \$7

Toasted Meat-Filled Ravioli with Favazza's Famous Meatsauce

Toasted Cheese-Filled Ravioli with Marinara Sauce

Arancini-Risotto Cheese Bites with tomato sauce

Italian Antipasto Skewers-Volpi salami, provolone cheese, and olives

Crispy Zucchini with marinara sauce

Toasted Cannelloni Bites

Crostini with Roasted Artichoke, Spinach & Ricotta cheese

Bruschetta with Roasted plum tomato and fresh basil

Crispy Artichoke Hearts with Lemon & Butter

Pizza Margherita, Tomato sauce and fresh Basil

Grilled Vegetable Kebobs

Mini Eggplant Manicotti with ricotta cheese & spinach filling

Roasted Salsiccia (Italian Sausage) with Sweet Peppers and provolone Cheese

Grilled Bruschetta, Kalamata Olive & Fontinella Cheese

Fresh Vegetables with Assorted Cheeses

Substitute Something Special -A little splash goes a long way.

Add a splash of something special to your event by replacing one of the above choices with one of these. **Add \$9**

Bacon Wrapped Scallops

Jumbo Shrimp Cocktail

Prosciutto Wrapped Grilled Shrimp with Sambuca Glaze

Balsamic Glazed Beef Tenderloin Carpaccio shaved Parmigiano Crostini

Chicken Spiedini Skewers with Lemon

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



***Jumbo Shrimp Cocktail Ice Sculpture* -Combination of food & flare!**

Our jumbo shrimp served with cocktail sauce displayed in lighted ice sculpture.

-Substitute for one of the passed appetizers **\$9**

-Added to your event **\$12**



Table Served Appetizers

For an elegant start to your meal select 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**

Eggplant Manicotti

Thin slice of eggplant seasoned with Italian breadcrumbs and fried. Rolled and stuffed with a fresh spinach and ricotta cheese filling. Served with our homemade marinara sauce. **\$7**

Jumbo Cheese Ravioli

Two jumbo cheese filled ravioli served in our homemade Sugo (tomato sauce) with a hint of fresh basil. **\$6**

Crab Stuffed Mushrooms

Large mushroom caps filled with a real crabmeat and breadcrumb stuffing baked with lemon and butter. **\$7**

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**

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



***Pasta Course* –a must for the traditional Italian Dining experience**

Traditional Italian meals are made up of several courses and would not be complete without a serving of pasta.

Penne Marinara

Baby pasta “quills” served in our homemade marinara sauce. **\$7**

Ravioli

Pasta squares filled with your choice of meat or cheese served in our homemade meatsauce or Sugo (tomato sauce) **\$8**

Rigatoni Alfredo with Basiled Asiago

Large stubby pasta tubes in the traditional Alfredo sauce made with butter cream and Parmigiano cheese topped off with Asiago cheese and fresh basil. **\$8**

Penne alla Rosa

Creamy tomato and sage sauce **\$8** or made with crumbled Italian Sausage **\$9**

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



Rose Cocktail Party Appetizer Buffet Meal

Includes Beverages: Fresh Brewed Coffee, Iced Tea & Soda

Dinner \$34.95 Lunch \$28.95

*****Choose 6 Appetizers*****

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

add Dessert for \$5.00

Cannoli, Old Fashioned Cheese Cake, Decorated Sheetcake

Toasted Ravioli with sauce	Cheese Garlic Bread
Toasted Cheese Ravioli	Spinach & Artichoke Crostini
Toasted Cannelloni Bites	Bruschetta with Tomatoes
Crispy Artichoke Hearts	Vegetable Muffaletta
Vito's Artichoke Heart-Topping Pie	Poorboy Party Sandwich
Italian Sausage Stuffed Mushrooms	Fresh Fruit Bowl
Mini Meatballs	Fresh Fruit & Cheeses
Roasted Sausage Peppers & Onions	Fresh Fruit/ Fat Free Dip
Mozzarella Marinara	Asst. Cheeses & Crackers
Crispy Zucchini Sticks	Fresh Vegetables with Dip
Fried Mushrooms	Fresh Vegetable & Asst.
Favazza's Dinner Salad	Cheeses
Hot & Spicy Chicken Wings	Cavatelli con Broccoli
Grilled Teriyaki Chicken Wings	Penne Marinara
Chicken Tenders-Parmigiano Ranch	Penne Pomodoro
Pizza Margherita	Mostaccioli with Meatsauce
Sicilian Style Pizza	Rigatoni Alfredo
	Cavatelli-Creamy Butter & Garlic
	Arancini-Risotto Cheese Bites

Menus and Prices are subject to change



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 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 & O'Doul's Amber

House Wine Selection: -Included in all packages unless specified
Pinot Grigio, Chardonnay, Riesling, Merlot, Cabernet Sauvignon, Pinot Noir
& White Zinfandel

(Wines subject to change based on availability)

House Brand Bar

2 Hours 25.00 3 Hours 30.00

House Beer & Wine Bar

2 Hours 23.00 3 Hours 28.00

***Deluxe and Premium Bar options-next page**

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

Cash Bar (Bartender fees)

1 Hour Cash Bar 150 2 Hour Cash Bar 200 3 Hour Cash Bar 250

Host Bar (Consumption added to billing)

House Brands 8.00 Call/Deluxe Brands 9.00

Premium -\$ Market

Beer-Domestic 6.00 Local Craft 7.00 Beer-Imported 8.00

Wine by the Glass (House Brand) 10.00

Juices 4.00 Bottled Water 4.50

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



Wines for your Enjoyment (Wines subject to change upon availability)

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 (1 red and 1 white).

- Table Served House Wine Selection:

House Whites: Pinot Grigio-Placido (Italy), Chardonnay-Mirassou (California), Riesling-Mirassou (California)

House Reds: Merlot-Canyon Road (California), Pinot Noir-Mirassou (California), Cabernet Sauvignon-Mirassou (California)

Open Bar/House Table Wines (bar open) add \$10

Open Bar/House Table Wines (bar closed) add \$13 **closed hour added to event time

Cash Bar/Host Bar House Table Wines add \$13

- Table Served Deluxe Wine Selection:

Deluxe Whites: Chardonnay-William Hill (California)

Pinot Grigio- Ecco Domani (Italy), Sauvignon Blanc-Simi (California)

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

Open Bar/Deluxe Table Wines (bar open) add \$12

Open Bar/Deluxe Table Wines (bar closed) add \$15 **closed hour added to event time

Cash Bar/Host Bar Deluxe Table Wines add \$16

- Table Served Premium Wine Selection:

Premium Whites: Pinot Grigio-Marco Felluga (Italy), Chardonnay-Kendall Jackson (California)

Premium Reds: Cabernet Sauvignon-Hess Select (California), Chianti Classico Riserva-Gabbiano (Italy), Napa Cabernet Sauvignon-Robert Mondavi(California), Montepulciano d' Abruzzo-Zaccagnini (Italy)

Open Bar/Premium Table Wines (bar open) add \$14

Open Bar/Premium Table Wines (bar closed) add \$18 **closed hour added to event time

Cash Bar/Host Bar Premium Table Wines add \$20

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

Something Special

Passed Champagne Greeting

As you guests arrive, why not set the tone for an elegant evening. Our staff will float the room with trays of everyone's favorite-Champagne! \$6

Champagne Toast

Include all of your guests in a toast of Champagne served tableside. \$7

A Tasteful Ending to a Wonderful Dinner

Cordials passed around the room consisting of 3 of the following:

Amaretto Di Saronno, Bailey's Irish Cream, Kaluha, Grand Marnier, Courvoisier, or Frangelico Hazelnut Liqueur \$10

Prices are subject to 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 add \$8 Skewered with Italian breadcrumbs, charbroiled with olive oil, lemon & garlic

Roasted & Grilled Beef Tenderloin add \$8 Served with sauce on the side, **Bordelaise-** Burgundy wine sauce with shallots & mushrooms **or Rosemary Chianti Sauce**

Prime Rib Roast Slow roasted to peak tenderness, served with au jus and creamy garlic horseradish sauce **add \$12**

Beef Mudega charbroiled sirloin, Italian breadcrumbs, white wine sauce, Prosciutto ham and mushrooms **add \$7 (Beef Tenderloin Filet add \$9)**

Carving station available for Beef Tenderloin or Prime Rib **add 5**



Chicken Selections

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

Chicken Spiedini Skewered with Italian breadcrumbs, lemon, olive oil & garlic **add\$3**

Chicken Marsala Marsala wine sauce with mushrooms and peppers

Chicken Saltimbocca Prosciutto ham, white wine sage sauce and cheese **add \$5**

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 with fresh broccoli florets and mushrooms

Chicken Parmigiano Traditional favorite baked with Marinara sauce and cheese



Vegetarian Selections

Eggplant Parmigiano Baked with marinara sauce and cheese

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

Veggie Lasagna Baked with garden vegetables, cheeses, cream and tomato sauces

(Vegan Selections upon request)



Seafood Selections

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

Sole Parmigiano Baked with marinara sauce and cheese

SicilianTillapia Italian Breaded & grilled with capers, olive oil, lemon and garlic



Side Dish Selections

Cavatelli con Broccoli
Penne Marinara
Penne Pomodoro
Mostaccioli with Meatsauce
Rigatoni Alfredo
Cavatelli Creamy Butter & Garlic
Rosemary Roasted Potatoes
Roasted Garlic Smashed Potatoes

Italian Fried Potatoes
Fresh Green Beans with Butter
Sauce
Fresh Steamed Vegetable Medley
Roasted Vegetables
Fresh Broccoli with Butter Sauce
Italian Style Green Beans w/
Prosciutto



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 extra virgin olive oil and red wine vinegar dressing.

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) with Fresh Ripe Tomatoes, artichoke hearts, Kalamata Olives and Sicilian Green Olives. **add \$1**

Tony's Salad Mixed greens including fresh spinach tossed with white balsamic vinegar and extra virgin olive oil dressing served with grape tomatoes and Kalamata olives.

Spinach Salad Fresh spinach, crispy Prosciutto ham, walnuts and Gorgonzola tossed with Balsamic vinaigrette. **add \$1**

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

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

Seated Entrees

Meat Selections

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

Sicilian Beef Tenderloin Skewered, Italian breadcrumbs, charbroiled-olive oil, lemon, garlic **add \$9**

Roasted & Grilled Beef Tenderloin add \$9 Served with sauce on the side, **Bordelaise**-Burgundy wine sauce with shallots & mushrooms **or Rosemary Chianti Sauce**

Prime Rib Slow roasted to peak tenderness, served with au jus and creamy garlic horseradish sauce (10 oz) **add \$12** (12 oz) **add \$14**

Beef Mudega (6 oz) **charbroiled** sirloin, Italian breadcrumbs, white wine sauce, Prosciutto ham and mushrooms **add \$8** (**Beef Tenderloin Filet** (6 oz) **add \$12**)

Filet Mignon (8oz) charbroiled beef tenderloin lightly seasoned. **add \$14**

Steak Gorgonzola Charbroiled beef tenderloin filet (6 oz), topped Gorgonzola and crispy Prosciutto ham served with a red wine reduction. **add \$15**

Steak & Crab Antonio Charbroiled beef tenderloin filet (6 oz) served with a white wine cheese sauce with real crabmeat. **add \$18**

Steak Amore (Shrimp & Crab) Charbroiled beef tenderloin filet (6 oz) served in a champagne lobster sauce topped with shrimp and real crabmeat. **add \$19**

Chicken Selections

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

Chicken Spiedini Skewered with Italian breadcrumbs, lemon, olive oil & garlic **add \$3**

Chicken Marsala Marsala wine sauce with mushrooms and peppers

Chicken Limone White wine, lemon butter sauce with mushrooms

Chicken Saltimbocca Prosciutto ham, white wine sage sauce and cheese **add \$5**

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

Chicken Broccoli White wine sauce with fresh broccoli florets and mushrooms

Chicken Parmigiano Traditional favorite baked with Marinara sauce and cheese

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

Vegetarian Selections

Eggplant Parmigiano Baked with marinara sauce and cheese

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

Eggplant Manicotti Italian breaded and fried, stuffed with a fresh spinach and ricotta cheese filling. Served with our homemade marinara sauce.

Veggie Lasagna Baked with garden vegetables, cheeses, cream and tomato sauces

Spinach Tortellini Creamy Alfredo sauce with peas and mushrooms

(Vegan entrees upon request)

Seafood Selections

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

Sole Parmigiano Baked with marinara sauce and cheese

SicilianTillapia Italian Breaded & grilled with capers, olive oil, lemon and garlic **add \$5**

Fresh Salmon Sicilian style or with marinara and capers. **add \$10**

Fresh Catch Selections and preparations upon request with availability **market price**

Split Entrée Selections

Roasted Pork Loin Marsala & Sicilian Chicken **add \$10**

Roasted & Grilled Beef Tenderloin (choice of sauce) **& Chicken Limone** **add \$13**

Fresh Salmon and Chicken Selection **add \$13**

Filet Mignon (4oz) (choice of sauce) **and Chicken Selection** **add \$15**

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

Italian Family Style Selections



Salad Selections (choose one)

Favazza's Dinner Salad, Favazza's House Salad (\$2.00 extra), Tony's Salad, Anthony's Salad, Spinach Salad (\$1.00 extra), Caesar Salad



Pasta (choose one)

Cavatelli con Broccoli

Penne-Marinara, Primavera, Pomodoro, Alfredo, Eggplant-Marinara

Ravioli-meat or cheese with meatsauce or tomato sauce (\$2.00 Extra)

Mostaccioli with meatsauce

Cannelloni or Manicotti

Spaghetti with Meat Sauce or Aglio Olio

Penne with Creamy Fresh Tomato Sage and Sausage



Entrees (choose two)

Sicilian Chicken, Chicken Parmigiano, Chicken Prosciutto, Chicken Limone,

Chicken Marsala, Chicken Saltimbocca (\$2.00/pp extra)

Favazza's Italian Roast Beef, Roasted Pork Tenderloin Marsala

Sicilian Steak (\$7.00/pp extra), Steak Mudega (\$8.00/pp extra),

Roasted Beef Tenderloin Bordelaise or Rosemary Chianti (\$7.00/pp extra),

Grilled Fresh Salmon Sicilian (\$6.00/pp extra)



Vegetables and Potatoes (choose two)

Roasted Vegetables, Fresh Vegetable Medley, Fresh Broccoli-Lemon, Oil and Garlic, Italian

Green Beans with Prosciutto and Onions, Sautéed Spinach and Garlic,

Rosemary Roasted Potatoes, Italian Fried Potatoes

Financial Requirements

Rose of the Hill Facility Rental Fee includes complete private use of facility including parking lot adjacent to building, bar area, lobby, dining room and dance floor. Also includes the use of standard rental equipment of chairs, tables, white linens, glassware, china and silverware.

Total charges will be the combination of facility rental, your package pricing and any additions or upgrades. All food and drink/package pricing is subject to sales tax and service/gratuity.

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.

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.

Adult minimum pricing levels will be stated in contract instructions. After minimum of adult guests level is met on Buffet or Family Style dining, children 4-10 years old will be billed at $\frac{1}{2}$ of the adult price. Infants and toddlers 0-3 years old will not be charged. Plated or individual meal pricing applies.

Deposits and Payments: A \$1000.00 initial deposit is required to guarantee a specific 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.

Rose of the Hill and Favazza's are Non Smoking facilities.