

CHIAPPARELLI'S RESTAURANT

SPECIAL OCCASION MENU

MENU STYLES

Pre-Fix: Create your own menu consisting of four to eight entrée selections.

Buffet: Create a menu that offers your guests a variety of our most popular dishes.

Family Style: Offers the best of both with variety & convenience. Like "Sunday dinner at Grandma's", we will bring large platters of your favorite entrees right to the table for everyone to share!

All special menus include

**Our Famous Chip's Salad, Homemade Bread, Entrée, Dessert, Coffee, Tea & Iced Tea.
Other beverages, appetizers, tax & gratuity are additional.**

Complementary personalized menus will be printed for each of your guests.

APPETIZERS

Served buffet style as your guests arrive or seated as a first course ~ please specify your preference.

Sautéed Shrimp, Zesty Lemon, Butter & Garlic Sauce \$5 per person

Mini Crab Cakes served with Cocktail Sauce & Fresh Lemon \$5 per person

Baby Bella Mushrooms Stuffed With Homemade Crab Imperial \$5 per person

Crispy Fried Calamari with Homemade Marinara Sauce \$4 per person

Sautéed Italian Sausage & Peppers In a Savory Marsala Wine Sauce \$4 per person

Antipasto Neapolitan with Extra Virgin Olive Oil & Balsamic Vinegar \$4 per person

Crispy Fried Arancine Rice Balls, Cheesy Fontina Center with Homemade Marinara Sauce \$3 per person

Tomato Bruschetta with Toasted Homemade Crostini \$3 per person

Fresh Vegetables & Italian Cheese with Dip \$40 per tray (serves 20)

BEVERAGE OPTIONS

OPEN BAR

Offer your guests Cocktails, Selected Wines, Domestic & Imported Beer & Soft Drinks

Cocktails, beer, wines by the glass & soda ~ simply charged a la carte

Carafes of house Chianti & Pinot Grigio available @ \$26 per carafe or pre-select bottles from our wine list

Coffee, tea & iced tea are complimentary

BEER & WINE ONLY

Offer your guests Selected Wines, Domestic & Imported Beer & Soft Drinks

Beer, wines by the glass & soda ~ simply charged a la carte

Carafes of house Chianti & Pinot Grigio available @ \$26 per carafe or pre-select bottles from our wine list

Cocktails available for purchase in the Lounge

Coffee, tea & iced tea are complimentary

CASH BAR

Coffee, tea & iced tea are complimentary

All other beverages are available for purchase in the Lounge

DESSERT

Complimentary with All Special Occasion Menus

Enjoy Dessert Trays of Homemade Cannoli & Homemade Tiramisu

Served with coffee & tea

Contact Bryan or Deana Chiapparelli to plan your special event!

237 S.High St, Baltimore, MD 21202 Phone: 410-837-0309 Email: contact@chiapparellis.com

www.chiapparellis.com

PRE-FIX ENTRÉE SELECTIONS

~Schools, churches & Tour Groups call for special pricing~

Create your personalized menu by selecting 4-8 entrees
Complementary personalized menus will be printed for each of your guests.
Other beverages, appetizers, tax & gratuity are additional.

Dinner Price / Lunch Price

GRANDMA'S RAVIOLI 23 / 18

*Ricotta cheese & spinach stuffed ravioli
Topped with homemade tomato sauce*

HOMEMADE LASAGNA 23 / 18

*Layers of homemade pasta & Italian cheeses
With your choice of sauce, baked to perfection*

GNOCCHI BOLOGNESE 23 / 18

*Homemade ricotta dumplings tossed with Ms. Chip's
Traditional ragù of beef, pork & veal*

EGGPLANT PARMIGIAN 23 / 18

*Fresh breaded eggplant with provolone & fresh mozzarella
homemade tomato sauce, served with spaghetti*

PENNE CON VODKA 24 / 19

*Quill shaped pasta in a tomato, cream & vodka sauce
... with grilled chicken 26 / 23 or shrimp 30 / 24*

BESTO PESTO 24 / 19

*Penne pasta with basil & pine nut pesto
...with grilled chicken 26 / 23 or shrimp 30 / 24*

TORTELLINI ALFREDO 24 / 19

*Cheese filled pasta in a creamy Alfredo sauce with diced
prosciutto & peas*

BROCCOLI RABÉ & SAUSAGE 24 / 19

*Orecchiette pasta, bitter greens & sausage
Crushed red pepper & parmesan cheese*

CHICKEN PARMIGIAN 25 / 22

*Breaded breast of chicken baked with tomato sauce and
provolone cheese served with spaghetti*

CHICKEN MARSALA 25 / 22

*Breast of chicken in a Marsala wine sauce with
fresh sliced mushrooms*

CHICKEN VINCENZO 25 / 22

*Breaded breast of chicken in a lemon, butter & Marsala
wine sauce with diced prosciutto*

CHICKEN GUISEPPE 33 / 31

*Breaded breast of chicken topped with lump crab meat,
spinach & provolone cheese, Marsala wine sauce*

CHICKEN ALFREDO 26 / 23

*Fettuccini pasta in a creamy Alfredo sauce, topped
with grilled chicken*

CHICKEN LOUIE 25 / 22

*Grilled chicken breast, spinach, roasted red peppers &
provolone, marinara sauce*

VEAL PARMIGIAN 29 / 24

*Breaded veal cutlet baked with tomato sauce & provolone
cheese, served with spaghetti*

VEAL SALTIMBOCCA 29 / 24

*Tender veal in a Marsala wine sauce, topped with spinach,
diced prosciutto & provolone cheese*

VEAL LEO 29 / 24

*Breaded veal cutlet, tomato, prosciutto, provolone &
sautéed mushrooms in a tomato & Marsala wine sauce*

CRABCAKE CASTILLO 30 / 24

*Two 5 oz. jumbo lump crab cake served with a
fresh tomato & green bean salad*

SALMON TUSCANY 30 / 24

*Grilled salmon served with sautéed veggies &
white wine sauce*

SALMON ANNA MARIA 30 / 24

*Grilled salmon & fresh spinach served over spaghetti
tossed with a lemony basil cream sauce*

SHRIMP NICOLA 30 / 24

*Sautéed in a zesty lemon, butter & white wine garlic sauce
served over linguine*

SHRIMP FRA DIAVOLO 30 / 24

*Simmered in a spicy homemade marinara sauce
served over linguine*

SHRIMP PRIMAVERA 30 / 24

*Shrimp, broccoli & mushrooms, served over fettuccine pasta
and light tomato cream sauce*

RIBEYE GORGONZOLA 35 / 30

*Grilled Ribeye topped with homemade gorgonzola butter and
served with risotto & fresh green beans*

“FAMILY STYLE” & BUFFET MENUS

~SCHOOLS, CHURCHES & TOUR GROUPS CALL FOR SPECIAL PRICING~

*Equal substitutions are ok ~ see Pre-fix or Dinner Menu for entrée ideas
(Example: pasta dish for pasta dish, chicken dish for chicken dish, etc...)
Complementary personalized menus will be printed for each of your guests.
Other beverages, appetizers, tax & gratuity are additional.*

*All menus include our famous Chip's salad, homemade bread, entrée selections,
dessert, coffee, tea & iced tea.*

Dinner Price/ Lunch Price

MENU “A”

*Homemade Lasagna, Penne Con Vodka,
Choice of Homemade Meatballs, Sausage & Peppers or Fried Calamari
23 per person / 21 per person*

MENU “B”

*Baked Penne, Tortellini Alfredo, Chicken Parmigiana
25 per person / 23 per person*

MENU “C”

*Grandma's Ravioli, Eggplant Parmigiana, Veal Bryan
27 per person / 25 per person*

MENU “D”

*Homemade Lasagna, Penne Con Vodka, Chicken Parmigiana, Veal Marsala
29 per person / 27 per person*

MENU “E”

*Baked Penne, Tortellini Alfredo, Chicken Marsala, Salmon & Veggies
32 per person / 30 per person*

MENU “F”

*Homemade Ravioli, Penne Con Vodka, Veal Bryan, Shrimp Nicola
34 per person / 32 per person*