

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 Selections, Dessert, Coffee, Tea & Iced Tea
Other beverages, appetizers, tax & gratuity are additional.

Complimentary 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*

BALSAMIC CHICKEN 25 / 22

*Balsamic glazed chicken breast, served with a
fresh tomato & green bean salad*

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 'CAPRESE' 29 / 24

*Breaded veal cutlet served with a fresh tomato & green bean
salad, basil & balsamic, hand dipped ricotta*

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 & CRAB LUIGI 30 / 24

*Fettuccine pasta tossed with shrimp & lump crab,
served with a 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*

“TASTE OF MARYLAND”

*Sweet Summer Corn on the Cob
Fresh Tomato & Green Bean Salad with Balsamic Vinaigrette
Juicy Grilled Ribeye Steaks topped with Homemade Gorgonzola Butter
Jumbo Lump Maryland Style Crab Cakes
45 per person / 43 per person*