



Making Every Event A Special Occasion...

Menu Collections

Ippolito's Italian Restaurant

2270 Holcomb Bridge Rd

Roswell, GA 30076

770.518.4844

thebocceroom@ippolitos.net

thebocceroom@gmail.com

Heavy Hors D' Oeuvre Packages
(Minimum 40 people)

Dino Package

Fruit Display – Cheese Display – Relish Display

Choice of Four

Mini Quiche - Italian Meatballs - Sliced Italian Sausage

Pepe - Spanakopita - Fried Cheese Ravioli

Sausage Stuffed Mushrooms

Gorgonzola Stuffed Mushrooms

2 1/2 Pieces each

Choice of one chef station

Carving Station: Choice of Prime Rib, Pork Loin or Turkey Breast
or

Pasta Station: Choice of 2 different pastas

\$35 per person

\$50 Chef Charge

Prime Rib add \$5

Sinatra Package

Fruit Display – Cheese Display – Antipasto Display

Choice of Four

Bacon Wrapped Scallops

Shrimp Cocktail - Mini Crab Cakes

Coconut Beer Battered Shrimp - Baked Brie

Fried Cheese Ravioli – Bruschetta

Choice of one chef station

Carving Station: Choose of Prime Rib, Pork Loin or Turkey Breast
Or

Pasta Station: Choice of 2 different pastas

\$45 per person

\$50 Chef Charge

Prime Rib add \$5

Ipp's famous garlic rolls with marinara

Coffee, tea and soda included

Family Style Platter Menu

Ipp's Famous Garlic Rolls

Salads:

Caesar – Spinach – Garden - Greek - Fresh Mozzarella, Tomato & Basil - Antipasto

Pasta Entrees:

Lasagna - Linguine, white or red clam sauce
Rigatoni Broccoli - Chicken Torino - Shrimp Scampi*
Chicken Gorgonzola - Tortellini Cardinale - Chicken & Shrimp Cavatelli
Manicotti - Chicken & Sun Dried Tomato Stuffed Shells
Seafood Stuffed Shells - Chicken & Spinach Cannelloni
Chicken Vodka - Shrimp & Sausage Scarpariello* - Chicken, Sausage & Potato Scarpariello

Main Entrées:

Chicken Parmigiana- Chicken Marsala
Chicken Piccata - Chicken Saltimbocca - Chicken Romano
Veal Parmigiana* - Veal Marsala* - Veal Piccata* - Veal Saltimbocca*
Salmon Piccata - Eggplant Parmigiana
Pork Tenderloin served over mashed potatoes, topped with fried onion strings
Beef Medallions served over mashed potatoes, topped with fried onion strings

Desserts:

Tiramisu – Cheesecake – Pecan Pie
Chocolate Cake – Mini Cannoli's
Sub Chocolate Fountain \$4.95 per person

Dinner Price

2 salads, 3 entrees, 1 dessert

\$35 per person

\$13 per child (6 to 11)

5 and under N/C

Soda, Tea and Coffee beverages are included in this price
Ipp's famous garlic rolls with marinara

Lunch Price

2 salads, 2 entrees, 1 dessert

\$28 per person

\$12 per child (6 to 12)

Soda, Tea and Coffee beverages are included in this price
Ipp's famous garlic rolls with marinara

***up charge for Veal or Shrimp is \$2 per person**

*** \$3 per person to add an entree**

Italian Buffet

Ipp's Famous Garlic Rolls

Salads and Soups:

Antipasto - Spinach - Fresh Mozzarella, Tomato & Basil
Garden – Greek – Caesar - Pasta Salad

Clam Chowder – Pasta Fagioli
Minestrone - Italian Wedding Soup

Pasta Entrees and Sides:

Baked Ziti – Lasagna – Manicotti – Chicken Vodka
Seafood Stuffed Shells - Chicken & Sun Dried Tomato Stuffed Shells – Chicken Torino
Chicken & Spinach Cannelloni - Rigatoni Broccoli - Eggplant Lasagna
Eggplant Rolentini - Pasta Primavera – Chicken Gorgonzola
Italian Meatballs - “Spicy” Italian Sausage - Sautéed Veggies
Sausage, peppers & onions

Main Entrees:

Chicken Piccata - Veal Piccata*
Chicken Marsala - Veal Marsala*
Chicken Parmigiana - Veal Parmigiana*
Eggplant Parmigiana
Chicken Scarpariello
Chicken, Peppers & Onions

Dinner Price

*2 salads & 1 soup or 3 salads & no soup, 2 pasta entrees, 1 main entrée,
rigatoni pasta with choice of sauce & 1 dessert*

\$30 per person

\$13 child per person (6 to 11)

Soda, Tea and Coffee beverages
are included in this price.

Ipp's famous garlic rolls and marinara

Lunch Price

2 salads or 1 salad and 1 soup, 1 pasta entrée, 1 main entrée, rigatoni pasta with choice of sauce & 1 dessert

\$23 per person

\$11 child per person (6 to 11)

Soda, Tea and Coffee beverages are included in this price

Ipp's famous garlic rolls with marinara

Dessert

Assorted Cookies -Mini Cannoli's
Tiramisu-Cheese Cake-Pecan Pie-Chocolate Cake
Sub Chocolate Fountain \$4.95 per person

***up charge for veal is \$2 per person**

*** Add another Entrée \$3 per person**

Italian Combinations Menu

Ipp's Famous Garlic Rolls

Salad

Choose One

Garden

Caesar

Greek

Spinach

Fresh Mozzarella, Tomato and Basil

Entrée

Choose Two

Manicotti (2)

Chicken & Spinach Cannelloni (2)

Seafood Stuffed Shells (2)

Chicken & Sundried Tomato Stuffed Shells (2)

Ravioli (4)

Tortellini

Chicken Parmigiana

Chicken Piccata

Chicken Marsala

Chicken Romano

Eggplant Parmigiana

Salmon Piccata

Dessert

Tiramisu – Cheesecake – Pecan Pie – Chocolate Cake

Assorted Cookies - Mini Cannolis

Chocolate Fountain \$5.95 per person

\$28 per person

Price per person includes coffee, tea and soda & Ipp's famous garlic rolls with marinara.

This menu choice is a plated dinner predetermined by the host.

***Up Charge for Veal is \$2 per person**

The following items are available as additions to our hors d'oeuvres menu, buffet menu and brunch menu and are designed to complement our collections.

Chef Stations

\$50 chef charge per station

Carving station

Tenderloin w/ a horseradish sauce & sun dried tomato basil demi glaze
mkt price

Pork loin w/ a horseradish sauce & cranberry mustard
\$6.95 per person

Steamship Round w/ a horseradish sauce & au jus
\$6.95 per person minimum 75 people

Slow roasted Turkey breast w/a cranberry relish
\$7.95 per person

Slow roasted bone-in Ham w/ a mustard basil sauce
\$6.95 per person

Prime Rib w/a horseradish sauce & au jus
\$9.95 per person

All served with Panini rolls

Create your own pasta station

Pasta:

Tortellini – Rigatoni – Ziti – Whole Wheat Penne

Sauces:

Tomato - Marinara - Alfredo – Cream Pesto - Cardinale - Olive, Oil & Garlic

Add Ins:

Broccoli – Mushrooms – Onions – Zucchini – Squash – Tomatoes - Arugula
Shrimp - Grilled Chicken - Sliced Sausage - Meatballs

\$6.95 per person

Ala Carte Hors D' Oeuvres

Stationary or Butler Style

Price based on 25 pieces & our executive chef's recommend 3 pieces per person

Hot

Chicken Marsala Skewers	\$45
Bacon Wrapped Scallops*	\$100
Bacon Wrapped Shrimp*	\$75
Stuffed Mushrooms (sausage, crab or gorgonzola)	\$50, \$65, \$50
Italian Meatballs	\$25
Pepe	\$25
Sliced Italian Sausage	\$25
Fried Ravioli (cheese)	\$40
Spanakopita (spinach and feta)*	\$45
Assorted Mini Quiche*	\$40
Mini Crab cakes*	\$65
Baked Brie	\$150 half \$250 full
Coconut Beer Battered Shrimp*	\$65
Fried Mozzarella	\$40
Eggplant Rolentini	\$25
Flatbreads – Bacon & Onion	\$25
Bruschetta	\$25
Steak	\$25
Asparagus & Asiago in Phyllo	\$85

Cold

Antipasto	\$65
Bruschetta*	\$40
Shrimp Cocktail*	\$65
Vegetable Tray (stationary) based on 25	\$80
Cheese Tray (stationary) based on 25	\$125
Fruit Tray (stationary) based on 25	\$125

*Butler Passed if wanted

Pricing Information

ROOM & SERVICE CHARGES

Room minimums: Monday - Friday Lunch \$700
Saturday and Sunday Lunch \$1000
Monday – Thursday Dinner \$800
Friday & Saturday Dinner \$1500
Sunday Dinner \$1000

If these minimums are not met,
then a room rental charge of the difference will be added to the final bill.
Taxes and Service charges do not count towards the food and beverage
minimum calculation.

A 25% service charge will be added to the food & beverage sales. Service charge covers staffing, for your event.

ROOM SETUP

The maximum capacity is 96 (12 tables of 8)
Reception space for 130 guests.

CENTERPIECES

Tables to consist of a large votive candle.

AUDIO VIDEO

LCD 120” large screen television available, equipped with audio and video for business presentations.
Piped in music. All music and entertainment must be coordinated and approved thru Ippolito's.

BAR

A full service bar is available.

\$7.00 for our house Cabernet, Merlot, Pinot Noir, Chardonnay, Chianti, Pinot Grigio, Riesling and blush wines.

\$4.00 Domestic beer. \$6.00 Microbrew. \$5.00 Import beer.

\$8.00 standard mixed drinks. \$9.00 premium mixed drinks.

\$75 bartender charge.

Bar Packages

Standard hosted bar

3 hour open bar \$28 per person

Premium hosted bar

3 hour open bar \$30 per person

Beer, Wine & Well Drinks hosted bar

House wine and bottled domestic & Import beer

3 hour beer & wine bar \$25 per person

Bocce Room Policies

To reserve the room a \$400 non refundable and non transferable deposit is required, which is subtracted from the final bill at the end of your event. We must also have a signed policy sheet and your contact information on file. Without the deposit, signed policy sheet and contact information, the room is not reserved.

50% of payment is due upon signing the contract and is non refundable in the event of a cancellation within 14 days of the function.

Final payment is due the date of the function. Acceptable methods of payment are cash, company check or credit card.

Guaranteed number of guests must be tendered by 1pm three business days prior to the date of your function, your bill will reflect this guest count unless your actual number of guests is larger (the larger number being your billed amount).

Menu Selections and a signed contact must be on file 30 days prior to event date.

Price per person does not include 7.75% sales tax and 25% service charge. Service charge covers staffing and also helps cover our expenses like room-set up. The city of Roswell requires a 3% tax on liquor sales (not beer and wine).

We do not allow any outside alcohol of any kind brought into the room.

Daytime events must conclude by 4pm.

The event room will be opened to your guests a half hour prior to your stated arrival time.

Decorations are permitted only with a manager's prior approval. Absolutely **NO** Confetti or Glitter of any kind.

We are not responsible for lost or stolen property of our guests.

We reserve the right to monitor and control the sound levels on all entertainments.

We have established a food & beverage minimum. Our room minimums vary depending in which day you are interested in. On Friday and Saturday evenings the minimum is \$1500 in food and beverage, Sunday evening is \$1000, Monday thru Thursday is \$800, Monday thru Friday lunch is \$700 and Saturday & Sunday day function is \$1000. This does not include the 25% service charge and 7.75% sales tax. If you do not meet the room minimum, your balance left will be charged as a facility charge Taxes and service charge are not applied to your room minimum.

Due to restaurant liability, no food may be removed after your function is complete.

Prices are subject to change; please make sure your menu is current.
Expired pricing will not be honored, unless you have a signed contract.

Host of function is responsible for any negligence or damages to the facility by his/her guests.

Menu Descriptions

Salads

Caesar

Romaine lettuce tossed in our dressing topped with shaved pecorino cheese and homemade croutons.

Spinach

Baby Spinach, feta, red onions and kalamata olives tossed in balsamic vinaigrette.

Antipasto

Genoa salami, provolone, green peppers, black olives, tomatoes and red onions tossed in an Italian dressing.

Greek

A blend of romaine, iceberg and red cabbage, grape tomatoes, cucumbers, red onions, feta, kalamata olives and pepperoncinis with a balsamic vinaigrette.

Garden

Romaine, iceberg, red cabbage, grape tomatoes, pepperoncini, cucumbers, lite ranch and red wine vinaigrette.

Pasta

Medium shell pasta tossed in a creamy vinaigrette with diced peppers, cucumbers and tomatoes.

Soups

Clam Chowder

New England chowder with clam, onion, celery, corn and potato.

Pasta Fagioli

Italian vegetable soup with cannellini beans and pasta.

Minestrone

Tomato base Italian vegetable soup with pasta and beans.

Italian Wedding soup

Chicken broth base with mini meatballs, spinach and pasta bites.

Pasta Entrees and Sides

Baked Ziti

Large tube pasta noodles baked in meat sauce with sausage, ricotta and topped with romano and mozzarella.

Lasagna

Layeres of pasta, ricotta cheese, meat sauce with sausage and zesty Italian spices topped with romano and mozzarella.

Manicotti

A blend of Italian cheeses rolled in a pasta sheet and baked with romano and mozzarella.

Seafood Shells

Shrimp, scallops, grouper and Italian cheeses stuffed in a jumbo shell, baked with romano and mozzarella.

Chicken and Sun Dried Tomato shells

Diced chicken, sun dried tomatoes and Italian cheeses stuffed in a jumbo shell and baked with romano and mozzarella.

Chicken and Spinach Cannelloni

Fresh pasta filled with chopped spinach, chicken blended with mozzarella, Parmigiana and ricotta cheeses, baked with romano and mozzarella.

Rigatoni Broccoli

Sautéed broccoli with fresh garlic, sun dried tomatoes and olive oil tossed with rigatoni.

Eggplant Lasagna

Fried eggplant layered with oven roasted mushrooms, spinach, artichoke hearts, roasted red peppers and Italian cheese, baked with romano and mozzarella.

Eggplant Rolentini

Fried eggplant stuffed with ricotta cheese and spinach, baked with marinara sauce and topped with romano & mozzarella.

Sausage, Peppers & Onions

Spicy Italian sausage links oven roasted with onions, peppers and garlic in extra virgin olive oil.

Chicken Vodka

Diced grilled chicken & sliced sausage in a vodka cream sauce tossed with rigatoni pasta.

Chicken Gorgonzola

Sautéed chicken, broccoli and mushrooms tossed with cheese tortellini in a gorgonzola cream sauce.

Chicken Torino

Chicken sautéed with sun dried tomatoes, broccoli, artichoke hearts & walnuts with olive oil and garlic, tossed with cheese tortellini.

Entrees

Veal, Salmon or Chicken Piccata

Sauteed with white wine, lemon, parsley and capers.

Veal or Chicken Marsala

Sauteed with fresh mushrooms, Marsala wine and cream.

Chicken, Eggplant or Veal Parmigiana

Italian breaded & baked in tomato sauce & topped with romano & mozzarella cheeses.

Pork Tenderloin

Sliced pork tenderloin served over Yukon whipped potatoes and served with a mushroom sauce and topped with fried onions.

Beef Medallions

Sliced beef shoulder tenders served over Yukon whipped potatoes and topped with fried onions.

Chicken or Shrimp Scarpiello

Fried sausage, potatoes, spinach and rigatoni in a spicy cherry pepper sauce.

Rigatoni Pasta

Sauces

Tomato

Blended smooth with garlic, onions and Italian seasonings.

Marinara

Crushed plum tomatoes with fresh basil, garlic and Italian spices.

Meat Sauce

Ipp's zesty tomato sauce with ground beef.

Cardinale

Alfredo mixed with Ipp's marinara.

Fra Diavlo

Ipp's marinara sauce with romano cheese and crushed red pepper.

Aglio-e-olio

Olive oil, garlic, capicola ham and crushed red pepper.

Cream Pesto

Cream sauce, basil, olive oil, garlic and pine nuts.

Alfredo

Cream sauce & romano cheese.