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Banquet Menu

Lunch Plated Menu

*Luncheon service not to exceed 2 hours. (if hosting a shower you are allowed 3 hours)
Lunch menu available Monday - Saturday 11:00am - 3:00pm only.*

Chicken Picatta - Lemon, artichoke hearts, mushroom and capers, buerre blanc served with roasted potatoes. \$15ea

Chicken Parmesan - Italian breaded marinated chicken breast, topped with marinara sauce and mozzarella cheese. Served with spaghetti. \$15ea

Eggplant Parmesan - Italian breaded eggplant medallions, topped with marinara sauce and melted mozzarella. Served with spaghetti. \$14ea

Roasted Vegetable Caprese - Roasted farm garden vegetables, served on a bed of marinara topped with buffalo mozzarella. \$14ea

Lasagna - (House made) Pasta layered with meat sauce and cheese. \$13ea

Four Cheese Tortelloni - with blush sauce. \$13ea

Veal Marsala - Pan seared veal medallions with sautéed vegetables in a marsala wine sauce. Served with roasted potatoes. \$15ea

Veal Parmesan - Italian breaded veal medallions, topped with meat sauce and melted mozzarella cheese. Served with spaghetti. \$15ea

Shrimp Scampi - Gulf Shrimp with diced mixed peppers and onions, garlic-butter sauce, over angel hair pasta. \$16ea

6oz Grilled Norwegian Salmon - Char-grilled, served with roasted potatoes and chef's fresh vegetable. \$16ea

6oz Filet Mignon - Char-grilled filet topped with zip sauce. Served with roasted potatoes and chef's fresh vegetable. \$31ea

The above Entrées served with house salad, fresh baked bread and butter, coffee, tea and soft drinks.

Comari's Special Salad - Romaine and iceberg lettuce, red onion, pine nuts, crumbled bleu cheese, tomato and bacon with sweet n sour poppy seed. \$12ea With chicken breast \$17ea

Chicken Breast Salad - Romaine and iceberg lettuce, mandarin oranges, almonds and strips of roasted chicken breast. \$15ea

Toasted Pecan Salad - Wild greens, sun dried cherries, gorgonzola cheese, honey pecan roasted pecans and raspberry vinaigrette. \$12ea With chicken breast \$17ea

The above salads served with fresh bread and butter, coffee, tea and soft drinks.

Cup of chicken pastina can be added to above entrees or salads for an additional \$3

Preselect up to 3 items for your guest to order from. All food must be preorder at least 10 days prior to event. Once order placed no cancellations will be accepted. Minimums or room charges may apply.

6% Sales Tax and 22% service charge will be added to your final cost.

All prices are subject to change without prior notice

If choosing plated luncheon you are responsible to make name cards for each of your guest. On the place cards you are to indicate what each guest has ordered. If you would like us to make them, there is an additional charge of .50 per person (this does not apply towards any room minimums)

Dinner Plated Menu

Dinner service not to exceed 3 hours. (There is an additional charge for every 1/2 past 3 hours)

Chicken Picatta - Lemon, artichoke hearts, mushroom and capers in a buerre blanc.

Served with roasted potatoes. \$23ea

Chicken Parmesan - Italian breaded marinated chicken breast, topped with marinara sauce and mozzarella cheese. Served with spaghetti. \$23ea

Chicken Supreme - Baked breaded chicken breast, topped with mushroom supreme sauce.

Served with roasted potato and chef's fresh vegetable. \$23ea

Eggplant Parmesan - Italian breaded eggplant medallions, topped with marinara sauce and melted mozzarella. Served with spaghetti. \$19ea

Lobster Ravioli – Topped with blush sauce. \$21ea

Goat Cheese Ravioli - Tossed in a fresh crushed tomato sauce, drizzled with sweet balsamic glaze. \$19ea

Veal Marsala - Pan seared veal medallions, sautéed vegetables in a marsala wine sauce.

Served with roasted potatoes. \$23ea

Veal Parmesan - Italian breaded veal medallions, topped with meat sauce and melted mozzarella cheese. Served with spaghetti. \$23ea

Shrimp Scampi - Gulf Shrimp with diced mixed peppers and onions, white wine buerre blanc, over angel hair pasta. \$23ea

Grilled Norwegian Salmon - Char-grilled with a lemon-butter sauce.

Served with roasted potatoes and chef's fresh vegetable. \$26ea

Cornmeal Dusted Fresh Walleye - Drizzled with roasted garlic aioli.

Served with basmati rice pilaf and chef's fresh vegetable. \$29ea

8oz Filet Mignon (prepared medium) Topped with zip sauce. Served with roasted potatoes and chef's fresh vegetable. \$38ea

Woodland Tenderloin - Beef tenderloin tips sautéed with shallots, wild forest mushrooms and roasted red peppers, accented with gorgonzola cheese, finished with a touch of truffle oil.

Served with a risotto cake. \$30ea

**The above Entrées served with house salad, fresh bread and butter,
coffee, tea and soft drinks**

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Duet Plated Dinners

Dinner service not to exceed 3 hours. (There is an additional charge for every 1/2hr past 3 hours)

Norwegian Salmon and Chicken Marsala - Grilled salmon with lemon butter sauce, paired with sautéed chicken breast with marsala sauce, served with mashed potatoes \$32ea

Norwegian Salmon and Sliced Tenderloin - Grilled salmon with lemon butter sauce paired with sliced tenderloin topped in mushrooms sauce, served with mashed potatoes and chef's fresh vegetable \$32ea

Pork Loin and Grilled Shrimp - Roasted pork with mushroom gravy paired with grilled jumbo shrimp. Served with roasted potatoes and chef's fresh vegetable \$28ea

Sliced Tenderloin and Lobster Ravioli – Sliced tenderloin topped in mushroom sauce paired with Lobster stuffed ravioli topped with blush sauce and chef's fresh vegetable \$30ea

Lasagna and Italian Sausage - House made lasagna ,with 2 links of Italian sausage and peppers \$22ea

Petite Filet and Crab Cake - 6oz filet topped with zip sauce paired with a crab cake, served with mashed potatoes and chef's fresh vegetables \$40ea

Petite Filet and Shrimp - 6oz filet topped with zip sauce paired grilled jumbo shrimp in garlic herb butter, served with mashed potatoes and chef's fresh vegetables \$40ea

Petite Filet and Chicken Picatta - 6oz filet topped with zip sauce paired with chicken picatta, served with mashed potatoes \$38ea

**The above Entrées served with house salad, fresh bread and butter,
coffee, tea and soft drinks**

Cup of chicken pastina can be added to above entrees or salads for an additional \$3

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Lunch Buffet
\$18 per person
or
Family Style Service
\$21 per person

*Luncheon service not to exceed 2 hours. (if hosting a shower you are allowed 3 hours)
Lunch buffet available **Monday - Saturday (11:00am - 3:00pm) only**. For groups of 25 or more.
Children ages 3-9 Buffet \$11ea / Family Style \$13*

House Salad

Caesar Salad (Additional \$1 per person)
Compari's Special Salad (Additional \$2 per person)

Fresh baked bread and butter

Bread Sticks (Additional .50 per person)

Penne Pasta with meat or marinara sauce

Fettuccine Alfredo (Additional \$2 per person)

Gnocchi (Additional \$3 per person)

Lobster Ravioli with blush sauce (Additional \$3 per person)

Accompaniments - Choice of Two

Green Beans Almandine

Italian Mixed Vegetables (Broccoli, peppers and carrots)

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Entree - Choice of Two

Chicken Breast Supreme - mushroom cream sauce

Sliced Roast Beef topped with mushroom sauce

Roast Pork Loin topped with a pork demi (natural jus)

Bacalla (Cod fish)

Italian Sausage & Meatballs

Chicken Picatta (Additional \$2 per person)

Lasagna (Additional \$2 per person)

Grilled Norwegian Salmon (Additional \$3 per person)

Shrimp Scampi (Additional \$3 per person)

Coffee, Tea and Soft Drinks

Dessert

Vanilla Ice Cream or Raspberry Sorbet (Additional \$2 per person)

Mini Cannoli (Additional \$2 per person)

Mini Medley (Additional \$5 per person)

**If you bring in any dessert, not provided by Compari's/Fiamma you will be charged \$1 per person.
If we cut and serve any dessert not provided by Compari's Fiamma there is a \$1.50 per person charge**

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Dinner Buffet

\$25 per person

or

Family Style Service

\$28 per person

Children ages 3-9 Buffet \$14ea / Family Style \$15

House Salad

Caesar Salad (Additional \$1 per person)

Compari's Special Salad (Additional \$2 per person)

Fresh baked bread and butter

Bread Sticks (Additional .50 per person)

Penne Pasta with meat or marinara sauce

Fettuccine Alfredo (Additional \$2 per person)

Gnocchi (Additional \$3 per person)

Lobster Ravioli with blush sauce (Additional \$3 per person)

Accompaniments - Choice of Two

Green Beans Almandine

Italian Mixed Vegetables (Broccoli, peppers and carrots)

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Entree - Choice of Two

Chicken Breast Supreme - mushroom cream sauce

Sliced Roast Beef topped with mushroom sauce

Roast Pork Loin topped with a pork demi (natural jus)

Bacalla (Cod fish)

Italian Sausage & Meatballs

Chicken Picatta (Additional \$3 per person)

Pecan Encrusted Chicken Breast - with maple frangelico sauce (Additional \$3 per person)

Grilled Norwegian Salmon (Additional \$4 per person)

Shrimp Scampi (Additional \$4 per person)

Beef Tenderloin Medallions served on a bed of mixed peppers and onions,
topped with zip sauce (Additional \$6 per person)

Coffee, Tea and Soft Drinks

Dessert

Vanilla Ice Cream or Raspberry Sorbet (Additional \$2 per person)

Mini Cannoli (Additional \$2 per person)

Mini Medley (Additional \$5 per person)

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Dinner Pizza Buffet

\$16

Lunch Pizza Buffet \$13

*Luncheon service not to exceed 2 hours. (if hosting a shower you are allowed 3 hours)
Lunch menu available Monday - Saturday 11:00am - 3:00pm only. Sunday is Dinner Service All Day.*

Children ages 3-9 Dinner \$10ea / Lunch \$7ea

House Salad

Chef's choice of assorted Homemade Pizza with a variety of toppings

Penne Pasta with meat or marinara sauce

Coffee, Tea and Soft Drinks

Dessert

Vanilla Ice Cream or Raspberry Sorbet (Additional \$2 per person)

Mini Cannoli (Additional \$2 per person)

Mini Medley (Additional \$5 per person)

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Kid's Plated Meals

\$9

Ages 9 and under

Includes soft drink

Penne Pasta with meat or marinara sauce

Chicken Tenders and fries

Individual Pizza with one item

Appetizers

Bruschetta Bar - Grilled Italian Bread, served with 3 Toppings: Tomato, Olive Tapenade and White Bean Spread \$3.25pp (minimum of 25 people)

Smoked Salmon Carpaccio - Thinly sliced salmon served with capers, red onion and roasted peppers \$4.75 pp (minimum of 25 people)

Calabrese Plate - marinated eggplant, artichokes, mixed olives, roasted peppers, Grardiniera, Coppa, Supresata, Prosciutto Di Parma \$4.75pp (minimum of 25 people)

Focacchi - pizza bread topped with olive oil, tomatoes, basil, garlic and asiago cheese \$6ea

Scamorzza - tomatoes, buffalo mozzarella, fresh basil, olive oil and balsamic \$4pp (minimum of 25 people)

Sausage or Crab Stuffed Crimini Mushrooms \$3ea (minimum 50 per order)

Smoked Chicken Quesadilla - shredded chicken, mild cheddar cheese, Monterey jack cheese, jalapeno peppers, onions, garlic, red and yellow peppers, wrapped in a tortilla \$2ea (minimum 50 per order)

Spanakopita - fresh spinach, onion, garlic, cream cheese, spices and feta cheese, wrapped in bite size flaky phyllo dough \$1.75ea (minimum 50 per order)

Goat Cheese Ravioli - house made stuffed ravioli filled with goat cheese, topped with crushed tomato sauce and sweet balsamic glaze. \$2.50ea (minimum 50 per order)

Crab Cakes - 1oz lump crab cakes with a touch of breading, served with Cajun Dijon sauce \$3.50ea (minimum 25 per order)

Italian Sausage and Peppers - spicy Italian sausage, seared mixed peppers and onions, topped with marinara sauce \$2.75pp (minimum 25 per order)

Beef Carpaccio - Rare roast beef on a toasted bun with horseradish \$4ea (minimum 25 per order)

Grilled Tenderloin Medallions - Medallions from the filet of the beef tenderloin, mushrooms, onions and cubanella peppers \$5ea Approximately 2oz per order (minimum 25 per order)

Shrimp Cocktail - Market Price

Domestic Cheese Tray - \$3 pp (minimum 15 people)

Fresh Vegetable Tray - \$2.50 pp (minimum 15 people)

Fresh Fruit Tray - \$3.50 pp (minimum 15 people)

Fiamma Cheese Tasting - \$4 pp (minimum 15 people)

Risotto Bar

Minimum 30 people - Chef prepared for 1 hour - served on 6" plates

Mushroom and chef's choice vegetable \$13 per person

Add Chicken or Shrimp \$16 per person

Desserts

Tiramisu \$6

Cannoli \$4

Mini Cannoli \$2

Mini Medley \$5pp

Sorbet \$2

New York Cheese Cake \$6

Vanilla Ice Cream \$2

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Plated Brunch

Brunch service not to exceed 2 hours. (if hosting a shower you are allowed 3 hours)

Minimum of 40 people

(if less than 40 price increases)

\$14 per person

(available Sun-Sat start time no later than 11:30 am)

Quiche - Choose up to 2 ingredients

Additional ingredients available for an extra charge

Spinach ~ Mushroom ~ Onion ~ Green Pepper
Mozzarella Cheese ~ American Cheese ~ Swiss Cheese ~ Feta Cheese
Bacon ~ Sausage ~ Ham

French Quarter Redskins

French Toast Strata topped with assorted berries

Fresh Brewed Coffee, Hot Tea, Soft Drinks and Fruit Juice



Mimosas \$7ea by the glass

Bloody Marys \$7.50ea by the glass

Mimosa Punch

\$70

Serves about 40

on punch table - self serve - small rock glasses

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Bar/Beverage Service

You must be 21 years of age or older to consume alcoholic beverages
Bar services are 3 hours - additional charge for each 1/2 hour
If doing a bar package you will be charge for anyone 21 and older

Bar Options

Tab Bar Service

All drinks will be placed on one itemized tab and presented to you at the end of the event for payment.

Cash Bar

All of your guests would be responsible for their individual drinks

Standard Open Bar

\$18 per person

Whiskey

Scotch

Bourbon

Vodka

Gin

Rum

Vermouth Sweet

Vermouth Dry

Domestic Draft Beer

House Red & White Wine

Mixes & Setups

Premium Open Bar

\$22 per person

Seagrams

VO

Canadian Club

Absolut Vodka

Bacardi Rum

Beefeater Gin

Dewars Scotch

Vermouth Sweet

Vermouth Dry

Domestic Draft Beer

House Red & White Wine

Mixes & Setups

Super Premium Bar

\$26 per person

Beer & Wine Service

\$16 per person

Domestic Draft Beer

House Red & White Wine

Add Premium Draft Beer

\$17 per person

Add Domestic bottled beer

Additional \$1.50 per person

Carafes of House Wine

\$24ea

House Punch

Without alcohol \$50

With Alcohol \$75

about 40 / 4oz glasses

Mimosa Punch

\$70

about 40 / 4oz glasses

Sangria Punch

\$80

about 40 / 4oz glasses

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