



**POP'S** *for* ITALIAN  
**BANQUET**

**MENU**

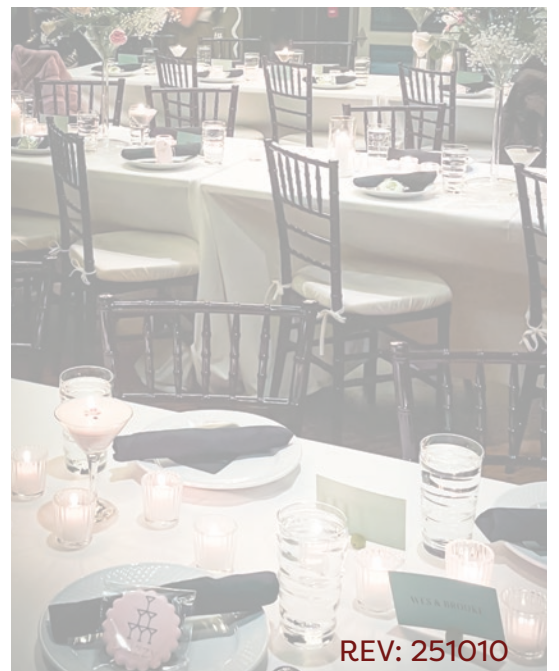


POP'S



EVENTS

[WWW.POPSFORITALIAN.COM](http://WWW.POPSFORITALIAN.COM)



## BOOKING HOURS & ROOM PRICING

Contact Banquet Director: Liz Kramer | (248) 294-5768 | liz@dinehometown.com

We can host pretty much anything at Pop's, whether it's a mingling or a seating event. The space is incredibly flexible!

To book an event in our banquet room we require a non-refundable room rental fee which is due upfront and will confirm your booking of the space on a first come basis.

**! THE RENTAL FEE DOESN'T COUNT TOWARDS THE MINIMUM.**

### POP'S AVAILABILITY

#### MONDAYS - Room Rental Fee: \$75

Dinner [10am-9pm] Minimum: \$500 + Tax & Gratuity

#### TUESDAY - THURSDAY - Room Rental Fee: \$75

Dinner [10am-10pm] Minimum: \$500 + Tax & Gratuity

#### FRIDAY - Room Rental Fee: \$150

Dinner [10am-10pm] Minimum: \$1000 + Tax & Gratuity

#### SATURDAY - Room Rental Fee: \$200

Brunch [10am-3pm] Minimum: \$1000 + Tax & Gratuity

Dinner [4-11pm] Minimum: \$1000 + Tax & Gratuity

#### SUNDAY - Room Rental Fee: \$200 [Free Parking]

Brunch [10am-3pm] Minimum: \$1000 + Tax & Gratuity

Dinner [4-9pm] Minimum: \$500 + Tax & Gratuity

### BOOKING OPTIONS

We have several layout options and offer large round tables, rectangular tables, and high tops so we can change up the floor plan to accommodate your needs!

The room can accommodate a seated dinner for up to 64 people. If you have a higher guest count or prefer more of a mingling event, we can accommodate up to 70-80 guests with a more open floor plan without providing seating for everyone. We offer authentic Italian family-style meals served right to your tables or a buffet which you can customize from our extensive banquet menu. We have a private bar in the banquet room, allowing you to choose what beverages you would like to feature based on consumption. With our per-person menu options, we also include some non-alcoholic drinks. So, to elevate the atmosphere, we set up a beautiful rustic coffee bar with iced tea and lemonade as well.

Our banquet room boasts a vintage industrial feel with large glass garage doors with built-in screens that may be opened during warmer weather. We also have extra space in the room for additional amenities such as an appetizer table, dessert display, or personalized backdrops. All tables, chairs, and black or white linens are included. We staff our banquets with dedicated, knowledgeable bartenders and servers to take care of your every need. Bluetooth speaker & microphone are available to play your own personal music. We also have a large-screen TV in the space for presentations & slideshows.

We offer a free hour before the event for you to decorate. Our staff will take care of anything you do not want to take with you, and to make decorating and parking easier we also have a huge parking lot behind Pop's and a loading/unloading area. What we are saying is, We've got you covered!

### BANQUET EXTRAS

#### CHAIR COVERS

BLACK [or] WHITE

\$50 for 40 chairs [\$4 per chair above 40]

#### BALLOON ARCH

YOU PICK UP TO 4 COLORS \$400

#### CHAMPAGNE WALL

40 GLASSES OF CHAMPAGNE

\$300 [\$7.50 per glass]

## **POP'S BAR & BEVERAGE OPTIONS PRICE BASED ON CONSUMPTION**

There is a private bar in our banquet room serviced by your own personal bartender and you choose what you would like to feature on the main tab!

### **CASH BAR**

Cash bars do not count toward the minimum spending requirement. If the minimum is not met, the host is responsible for the remaining balance.

### **OPEN BAR**

Beer, wine and liquor are available and will be charged based on consumption. With an open bar host will have the option to offer a limited drink package or a maximum dollar amount.



### **POP'S TOWER | 34 GLASSES PER TOWER**

**MIMOSA TOWER | 75 / SANGRIA TOWER | 150**  
**BLOODY MARY TOWER | 110 / BELLINI TOWER | 75**  
**APEROL SPRITZ TOWER | 200**



# BANQUET APPETIZERS

## MOZZARELLA STICKS

up to 12 people - \$50  
[or] 25 people - \$100

## COCKTAIL

### SHRIMP PLATTER

served with cocktail sauce  
up to 12 people - \$125  
[or] 25 people - \$225

### FRIED CALAMARI PLATTER

fresh squid . pickled peppers .  
lime . pomodoro sauce  
up to 12 people - \$75  
[or] 25 people - \$145

### NONNA'S MEATBALLS [3oz]

ground beef . pork  
veal . garlic . parmesan  
seasoned breadcrumb  
12 meatballs - \$65  
24 meatballs - \$125  
48 meatballs - \$225

### BRUSCHETTA

up to 12 people - \$60  
[or] 25 people - \$115

### FRUIT PLATTER

assorted seasonal fruit  
up to 12 people - \$60  
[or] 25 people - \$90

### SPINACH ARTICHOKE DIP PLATTER

baby spinach . artichoke hearts  
roasted garlic . sun-dried tomatoes  
cream cheese  
up to 12 people - \$65  
[or] 25 people - \$125

### CHARCUTERIE BOARD PLATTER

assorted cheeses . sliced meats  
with accoutrements  
up to 12 people - \$110  
[or] 25 people - \$225

### CAPRESE SKEWERS

up to 12 people - \$65  
[or] 25 people - \$125

### POT STICKERS

up to 12 people - \$60  
[or] 25 people - \$115

### FRIED ARTICHOKE

garlic aioli  
up to 12 people - \$70  
[or] 25 people - \$140

### MEATBALL SLIDERS

up to 12 people - \$35  
[or] 25 people - \$65

### PASTA SALAD PLATTER

up to 12 people - \$40  
[or] 25 people - \$75

### SWEET & SPICY GRILLED SHRIMP

up to 12 people - \$125  
[or] 25 people - \$215

### CHARCUTERIE SKEWERS

up to 12 people - \$60  
[or] 25 people - \$115

# BANQUET DESSERTS

## 12 - CHOCOLATE COVERED STRAWBERRIES - \$24



### ASSORTED MINI BREAKFAST PASTRIES - \$44

includes

12 - ASSORTED DANISHES

12 - ASSORTED MINI MUFFINS



### INDIVIDUAL SWEETS

MINI DELIGHTS | 12 - \$36 [OR] 25 - \$75

budino . lemon mousse cup . strawberry cups

MINI ASSORTED FLAVOR CHEESECAKES

12 - \$36 [OR] 25 - \$75



### BAKED GOODS [TRAYS]

25 - COOKIES - \$35

chocolate chip / peanut butter

25 - BROWNIES - \$50

25 - CANNOLI - \$50



### IN-HOUSE MADE CAKES

SHEET CAKE - \$125

feeds up to 48

8" ROUND CAKE - \$70

feeds up to 15

CUPCAKES | 12 - \$36 [OR] 25 - \$72

OPTIONS vanilla or chocolate with  
butter cream or chocolate frosting

## POP'S FAMILY/BUFFET STYLE BRUNCH

STARTING AT \$29 PER PERSON children ages 4-12 half price

**SATURDAY & SUNDAY | 10AM-3PM**

**2 - ENTRÉES, BREAKFAST MEAT & HOUSE POTATOES**

coffee, tea, lemonade, iced tea & soft drinks included.



### BREAKFAST ENTRÉES | CHOOSE TWO

**VANILLA BEAN FLAP JACKS**  
maple sugar sprinkle

**FRENCH TOAST**  
hand-dipped . butter fried bread .  
powdered sugar

**CAPRESE SCRAMBLE**  
spinach . fresh basil . tomato . burrata  
pesto hollandaise . balsamic glaze

**EGG & CHEESE SCRAMBLE**  
shredded cheddar

**MEAT LOVERS SCRAMBLE**  
sausage . bacon . ham . shredded cheddar

**SPICY SAUSAGE SCRAMBLE**  
house sausage . arugula  
hollandaise . firelli hot sauce

### BANQUET UPGRADES

ADD  
TOPPINGS FOR YOUR

**FLAP JACKS & FRENCH TOAST**  
+ STAWBERRY \$3/PERSON  
+ BLUEBERRIES \$3/PERSON  
+ WHIPPED CREAM \$3/PERSON  
+ ALL FOR \$6/PERSON



### BREAKFAST MEAT | CHOOSE ONE

**BACON OR SAUSAGE LINKS**  
UPGRADE TO BOTH + \$3/PERSON



### ASSORTED MINI BREAKFAST PASTRIES - \$44

12 - ASSORTED DANISHES

12 - ASSORTED MINI MUFFINS



POP'S



EVENTS

## POP'S SALAD . PASTA & PIZZA PACKAGES

STARTING AT \$32 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included

### SATURDAY & SUNDAY | 10AM—3PM

1 - SALAD . WOOD FIRE PIZZA & PASTA



#### SALAD | CHOOSE ONE

✓ **TOSSED ITALIAN SALAD**

spring lettuces, tomatoes, cucumbers, red onion, balsamic dressing

GF ✓ **BEET & GOAT CHEESE SALAD**

spring lettuce . roasted beets . creamy goat cheese . candied pecans . balsamic vinaigrette

GF ✓ **POP'S CHOPPED SALAD**

romaine . marinated ceci beans . artichokes tomatoes . salami . mozzarella . pepperocini house italian

GF ✓ **BURRATA CAPRESE SALAD**

creamy burrata . vine tomatoes . basil evoo . balsamic glaze

✓ **HOUSE CAESAR SALAD**

romaine lettuce . croutons . parmesan

✓ **HOUSE SALAD**

iceberg lettuce . tomatoes . red onions carrots . cucumber . choice of dressing



#### WOOD FIRE PIZZA | CHOOSE UP TO THREE

✓ **FUNGI** {WHITE PIZZA}

wild mushrooms . cipollini onion . truffle-oil chive . fresh mozzarella

✓ **PEPPERONI**

pepperoni . garlic . tomato sauce . parmesan mozzarella

✓ **MARGHERITA**

basil . tomato sauce . fresh mozzarella

**THE GREEK**

gyro meat . mozzarella & feta cheese red onions . chives . side of tzatziki sauce for dipping

✓ **CORN & BASIL PIZZA**

pesto cream . mozzarella . roasted corn sun-dried tomatoes . basil

✓ **SAUSAGE PIZZA**

sausage . garlic . tomato sauce parmesan . mozzarella



#### PASTA | CHOOSE ONE

✓ **POMODORO PASTA**

rigatoni . tomato sauce

✓ **PALAMINO PASTA**

rigatoni . creamy tomato sauce

✓ **BOLOGNESE**

rigatoni . ground beef . veal . pork pomodoro . ricotta . parmesan

✓ **PASTA PRIMAVERA**

rigatoni . san marzano tomato basil sauce asparagus . peas . zucchini . spinach

✓ **PESTO PASTA**

rigatoni . creamy basil pesto . parmesan toasted pine nuts

✓ **PASTA RAGU**

rigatoni . pomodoro . creamy goat cheese parmesan . basil

✓ **ALFREDO PASTA**

rigatoni . garlic & parmesan

# POP'S FAMILY/BUFFET STYLE DINNER PACKAGE A

STARTING AT \$40 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included



## SALAD | CHOOSE ONE

### v **TOSSED ITALIAN SALAD**

spring lettuces, tomatoes, cucumbers,  
red onion, balsamic dressing

### GF v **BEET & GOAT CHEESE SALAD**

spring lettuce . roasted beets . creamy goat  
cheese . candied pecans . balsamic vinaigrette

### GF **POP'S CHOPPED SALAD**

romaine . marinated ceci beans . artichokes  
tomatoes . salami . mozzarella . pepperocini  
house italian

### GF v **BURRATA CAPRESE SALAD**

creamy burrata . vine tomatoes . basil  
evoo . balsamic glaze

### v **HOUSE CAESAR SALAD**

romaine lettuce . croutons . parmesan

### v **HOUSE SALAD**

iceberg lettuce . tomatoes . red onions  
carrots . cucumber . choice of dressing



## INCLUDED WITH MEAL

### **GARLIC BRUSHED ROLLS**

### **GREEN BEANS [OR] ASPERGUS**

with garlic butter

### CHOOSE ONE

### **GARLIC MASHED POTATOES**

### **FINGERLING POTATOES**



## ADDITIONAL MEATS

**SAUSAGE & PEPPERS** \$3/PERSON

**NONAS MEATBALLS** \$3/PERSON



## PASTA | CHOOSE ONE

### v **POMODORO PASTA**

rigatoni . tomato sauce

### v **PALAMINO PASTA**

rigatoni . creamy tomato sauce

### **BOLOGNESE**

rigatoni . ground beef . veal . pork  
pomodoro . ricotta . parmesan

### v **PASTA PRIMAVERA**

rigatoni . san marzano tomato basil sauce  
asparagus . peas . zucchini . spinach

### v **PESTO PASTA**

rigatoni . creamy basil pesto . parmesan  
toasted pine nuts

### v **PASTA RAGU**

rigatoni . pomodoro . creamy goat cheese  
parmesan . basil

### v **ALFREDO PASTA**

rigatoni . garlic & parmesan



## ENTRÉES | CHOOSE ONE

### **CHICKEN PARMIGIANA**

pomodoro . mozzarella . parmesan . basil

### **CHICKEN PICCATA**

lemon . caper . artichoke . white wine . garlic

### **CHICKEN MARSALA**

marsala wine . garlic . mixed wild mushrooms

# POP'S FAMILY/BUFFET STYLE DINNER PACKAGE B

STARTING AT \$62 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included



## HORS D'OEUVRES | CHOOSE TWO

- CAPRESE SKEWERS
- POT STICKERS
- FRIED ARTICHOKE
- MEATBALL SLIDERS
- PASTA SALAD
- SWEET & SPICY GRILLED SHRIMP
- CHARCUTERIE SKEWERS



## SALADS | CHOOSE ONE

- ✓ **TOSSED ITALIAN SALAD**  
spring lettuces, tomatoes, cucumbers, red onion, balsamic dressing
- GF ✓ **BEET & GOAT CHEESE SALAD**  
spring lettuce . roasted beets . creamy goat cheese . candied pecans . balsamic vinaigrette
- GF ✓ **POP'S CHOPPED SALAD**  
romaine . marinated ceci beans . artichokes tomatoes . salami . mozzarella . pepperoncini house italian
- GF ✓ **BURRATA CAPRESE SALAD**  
creamy burrata . vine tomatoes . basil evoo . balsamic glaze
- ✓ **HOUSE CAESAR SALAD**  
romaine lettuce . croutons . parmesan
- ✓ **HOUSE SALAD**  
iceberg lettuce . tomatoes . red onions carrots . cucumber . choice of dressing



## INCLUDED WITH MEAL

- GARLIC BRUSHED ROLLS
- GREEN BEANS OR ASPERGUS  
with garlic butter

### CHOOSE ONE

- GARLIC MASHED POTATOES
- FINGERLING POTATOES



**ADDITIONAL MEATS**  
**SAUSAGE & PEPPERS** \$3/PERSON  
**NONAS MEATBALLS** \$3/PERSON



## PASTA | CHOOSE ONE

- ✓ **POMODORO PASTA**  
rigatoni . tomato sauce
- ✓ **PALAMINO PASTA**  
rigatoni . creamy tomato sauce
- ✓ **BOLOGNESE**  
rigatoni . ground beef . veal . pork pomodoro . ricotta . parmesan
- ✓ **PASTA PRIMAVERA**  
rigatoni . san marzano tomato basil sauce asparagus . peas . zucchini . spinach
- ✓ **PESTO PASTA**  
rigatoni . creamy basil pesto . parmesan toasted pine nuts
- ✓ **PASTA RAGU**  
rigatoni . pomodoro . creamy goat cheese parmesan . basil
- ✓ **ALFREDO PASTA**  
rigatoni . garlic & parmesan



## ENTRÉES | CHOOSE ONE

- MADALIONS**  
3oz fillet medallions . ancho seasoning . au jus
- CHICKEN PARMIGIANA**  
pomodoro . fresh mozzarella . parmesan basil
- CHICKEN PICCATA**  
lemon . caper . artichoke . white wine . garlic
- CHICKEN MARSALA**  
marsala wine . garlic . mixed wild mushrooms

A photograph of a man with a beard in a tuxedo and a woman in a white dress pouring champagne into a tower of glasses. The scene is set against a dark wood background. The man is on the left, smiling, holding a champagne bottle. The woman is on the right, also smiling, pouring champagne from a bottle into the top glass of a tower. The tower consists of several layers of champagne glasses. In the foreground, there are more champagne glasses on a white tablecloth, along with a small vase of white roses.

POP'S  EVENTS

SPECIAL  EVENTS

[www.popsforitalian.com](http://www.popsforitalian.com)

# SEATING ARRANGEMENTS & CAPACITIES



## **8' ROUNDS | 64 PEOPLE**

With rounds we can seat a maximum of 64 guests. This is our most recommended floor plan and works best with family style food service. Rounds also work better if you plan to bring in centerpieces as the rectangles are not as wide. If you opt for round tables we base the amount of tables on your guest count. We have 8 rounds available.



## **HIGHTOPS | 70+ PEOPLE**

We can offer a more open house / mingling type of event for up to 70+ guests with our high-top tables. We have 10 available. Buffet service works best for open style events. The buffet table would be set up in front of the garage doors. We can also offer half seating / half mingling events, it just depends on how much seating you would like to provide.

## **RECTANGULAR TABLES | 70+ PEOPLE**

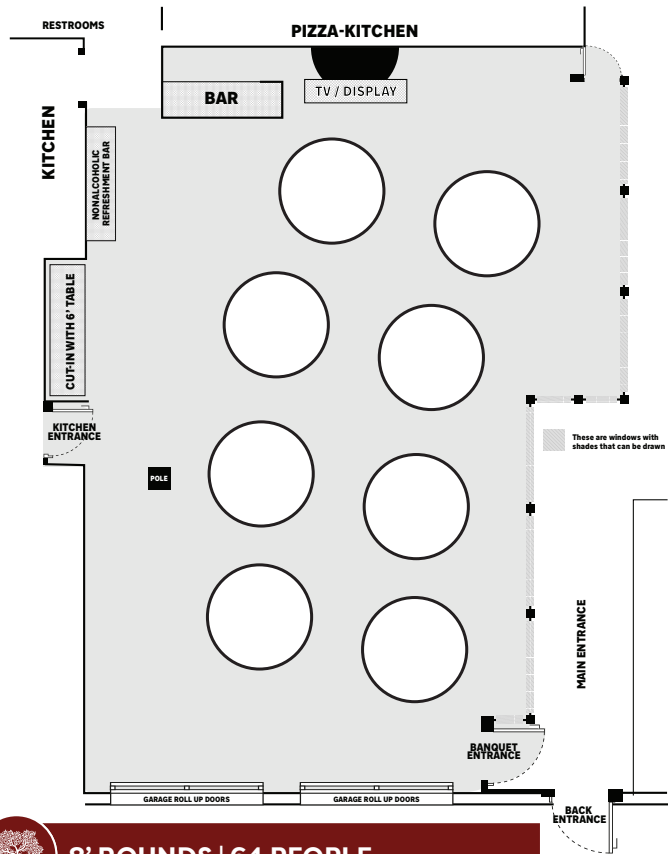
70+ is our maximum seating but is a bit tight. 14 People to a table is more comfortable so 70+ guests works better for fully seated events. This layout also works for conferences. For parties requiring all tables, we cannot offer a buffet as there is not enough room. Food will be served family style.



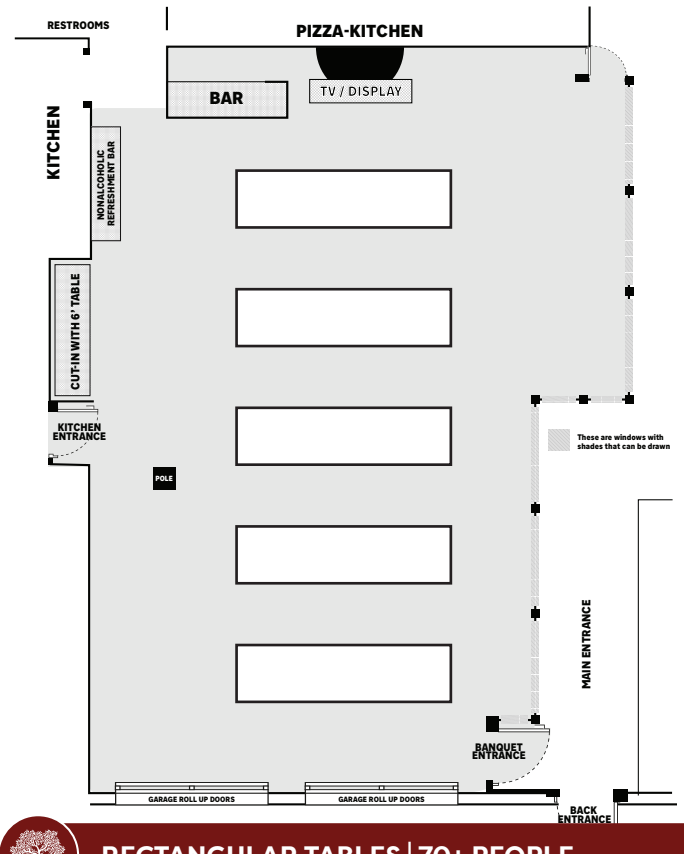
## **ONE LONG TABLE | 34 PEOPLE**

This extra-large table is great if you have 34 guests or less. It is extra wide and easily accommodates décor and centerpieces while feeling cozy and united as a group. It is 24 feet long and just over 5 feet wide.

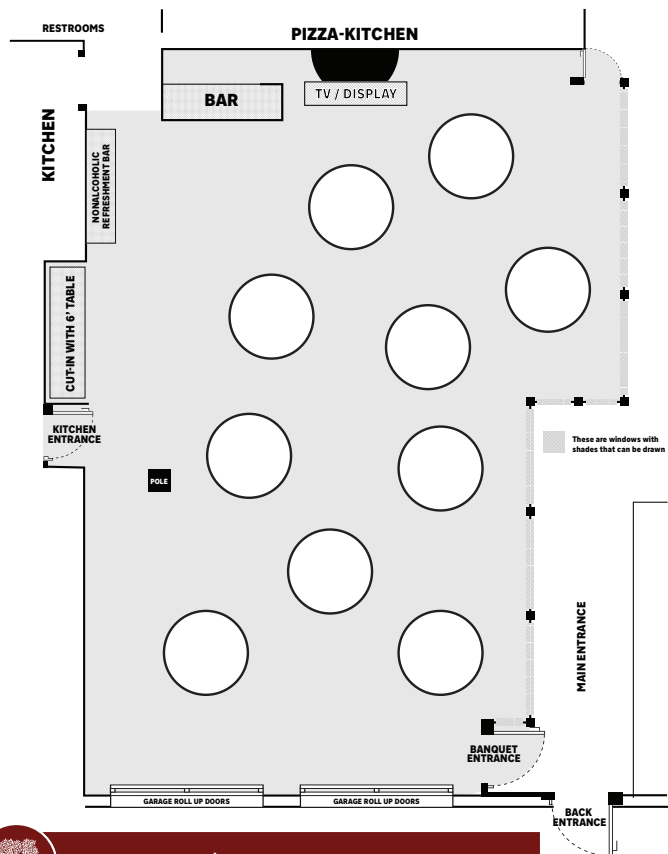
# POP'S BANQUET ROOM DIAGRAM



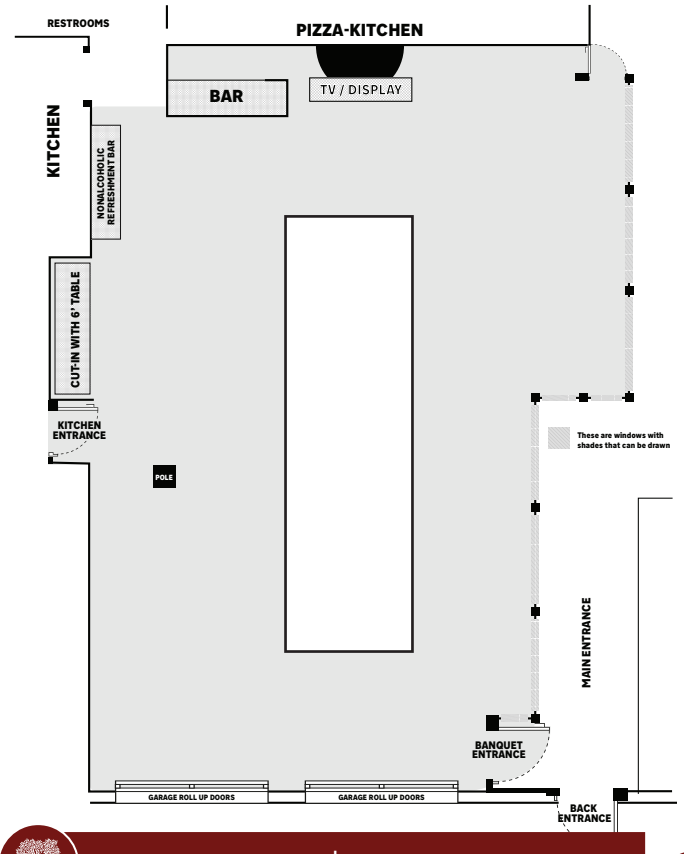
 **8' ROUNDS | 64 PEOPLE**



 **RECTANGULAR TABLES | 70+ PEOPLE**



 **HIGHTOPS | 70+ PEOPLE**



 **ONE LONG TABLE | 34 PEOPLE**