



Deluxe Event Menu

The Deluxe Event Menu includes the following for the price of the entrée:

Deluxe Open Bar ~ one hour before dinner, three hours after dinner
(see Deluxe Open Bar Inclusions for a list of served beer, wine, and liquor)

Unlimited Red & White Wine service throughout dinner
Champagne Toast for Hosts' Table

First Course ~ Soup or Fresh Fruit Cup

Second Course ~ Garden Salad

Entrée ~ **See Reverse for Entrée Options**

Vegetable Complement

Pasta, Potato, or Rice

Ice Cream Dessert to accompany a **Custom Designed Cake**

Freshly Baked Dinner Rolls

Coffee and Tea

The Deluxe Event Menu includes the following amenities:

Use of Private Dining Room for Five-and-a-Half Hours

One hour for cocktails, one-and-a-half hours for dinner, three hours of post dinner cocktails

White Glove Service Throughout Event

Choice of Napkin Color to Complement White Table Linens

Freshly Cut Flowers in bud vases on all guest tables

Public Address System

Background Music

You may have one entrée per event. Guests with special dietary needs will be accommodated.

All menu selections must be chosen no later than 30 days prior to the event.

Deluxe Event Menu prices are subject to tax and service charge.

**Be sure to review the available options for Hors D'oeuvres, Premium Desserts & Pastries, and Beverages.
Menus for these premium options are also enclosed.**

ALSO AVAILABLE:

Domestic Champagne ~ \$21.00 per bottle

Deluxe Sweet Table ~ \$7.00 per person

Ice Carving ~ \$200 & up depending upon design

Deluxe Linen Packages and Chair Covers available at an additional charge

On-Site Ceremonies ~ starting at \$3.00 per person

Piano and Pianist available at an additional charge

*Should the host object to bar and/or coatroom tip jars, there will be a \$1.00 per person/per bartender and/or coatroom attendant service charge.
Guarantee and payment are due 10 days prior to the event. Increases to the guarantee must be received at least 4 days prior to the event.*

Prices start at \$45 per person.
Send an Information Request or
Call 773-588-2515 to make an
appointment & for more details

Deluxe Event Entrée Selections

BEEF ENTRÉES

ROAST TENDERLOIN OF BEEF
au jus or with a mushroom-wine sauce

ROAST PRIME RIB OF BEEF
served au jus

FILET MIGNON
8oz broiled filet
peppercorn encrusted, Parmigiana encrusted,
or in a rosemary balsamic wine reduction

FILET MIGNON AND SCAMPI OREGANATI
breaded shrimp scampi with garlic, oil, white wine

TUSCAN MARINATED RIB EYE STEAK
12oz rib eye marinated with rosemary & olive oil

PETITE FILET MIGNON MEDALLIONS
with Marsala wine, mushroom and onion sauce

BEEF WELLINGTON
tenderloin steak in puff pastry with béarnaise sauce

POULTRY ENTRÉES

The following entrées are prepared with boneless breast of chicken

CHICKEN WELLINGTON ~ chicken breast in puff pastry with sherry sauce

CHICKEN BREAST MARSALA
Marsala wine, mushroom and onion sauce

CHICKEN BREAST BOLOGNESE
prosciutto, mozzarella cheese & a creamy tomato sauce

CHICKEN BREAST CACCIATORA
tomato sauce, onions, green peppers and mushrooms

CHICKEN BREAST PARMIGIANA
tomato sauce and mozzarella cheese

CHICKEN BREAST LIMONE
in a lemon-butter sauce

CHICKEN BREAST FIORENTINA
on a bed of sautéed spinach and with sherry sauce

CHICKEN BREAST VESUVIO
with garlic, rosemary, and white wine

CHICKEN BREAST FRANCESE
champagne cream sauce with white grapes

DUET ENTRÉES

MARSALA DUET
grilled petite filet mignon medallion and
chicken breast marsala

PETITE FILET MIGNON MEDALLION MARSALA
AND FILLET OF SALMON ALLA GINA
breadcrumbs, garlic, oregano, and olive oil

VESUVIO DUET
sliced roast tenderloin of beef au jus and
chicken breast Vesuvio

FILLET OF SALMON AND
CHICKEN BREAST LIMONE
served with a lemon-butter sauce

ROSEMARY LEMON CHICKEN & SHRIMP ITALIANA SKEWER

FISH AND VEGETARIAN ENTRÉES

LAKE SUPERIOR WHITEFISH
broiled or served "alla Gina," with bread crumbs,
garlic, oregano, and olive oil

SPINACH & RICOTTA LASAGNA
vegetable complement only

FILLET OF SALMON
broiled or served "alla Gina," with bread crumbs,
garlic, oregano, and olive oil

EGGPLANT PARMIGIANA

PORTOBELLO MUSHROOM MARSALA
Marsala wine and onion sauce, served over polenta

FILLET OF TILAPIA LIVORNESE ~ tomato sauce and black olives

Tax and Service Charge will be added to the price of the Deluxe Event Entrée.