AVAILABLE PLATED OR FAMILY STYLE

for 40 guests or more, family style is required

Appetizers

HOST MAY SELECT AS MANY AS PREFERED FROM APPETIZER LIST

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Entrée

HOST SELECTS THREE FROM ENTRÉE LIST

Dessert

Add-Ons/Premium Substitutions

HOST MAY SELECT AS MANY AS PREFERED FROM ADD-ONS LIST

price will be determined based on host's selections

APPETIZERS

SERVED FAMILY STYLE

PIZZA BREAD

baked with pizza sauce and mozzarella cheese (5 pieces) \$9.00

CALAMARI FRITTI

fried squid, cocktail sauce, lemon \$19.00

SAUTÉED SAUSAGE

italian sausage sautéed in virgin olive oil tossed with green peppers, onions and mushrooms in tomato sauce \$11.50

CHARCUTERIE BOARD

assorted italian meats and cheeses \$25.00

SHRIMP TUSCANY

shrimp, sun-dried tomato, shallot, pancetta basil butter sauce (4 pieces) \$15.00

SHRIMP COCKTAIL

(6 pieces) \$15.00

GARLIC BREAD

oven baked with garlic olive oil, sprinkled with parmesan cheese (5 pieces) \$9.00

BRUSCHETTA

diced fresh tomato, basil, olive oil, garlic on italian bread (5 pieces) \$10.00

MOZZARELLA FRITTA

fried mozzarella sticks (5 pieces) \$9.00

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PIZZA

(14 inch)

Margherita, fresh mozzarella, basil, and sliced tomato \$27.00
Connoisseur, sausage, green peppers, mushrooms and onions \$29.00
Roasted Vegetable, garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli, roasted red peppers, mozzarella and parmesan cheese \$31.00
Build Your Own Pizza, pricing dependent on toppings chosen

SALAD

Mixed Green Salad

ENTRÉES

Classics

(Available at \$30 a person plus tax and gratuity)

Four Cheese Ravioli - filled with parmesan, Asiago, Romano and ricotta cheeses, cherry tomato-garlic sauce

Eggplant Parmesan - baked in tomato sauce, topped with mozzarella and parmesan cheese

Mostaccioli with Tomato Sauce & Meatballs - ribbed pasta tubes, tomato sauce & homemade meatballs

Gnocchi Salsiccia - potato dumplings, crumbled Italian sausage, tomato cream sauce

Signature
(Available at \$40 a person plus tax and gratuity)

Chicken Piccata - chicken breasts lemon caper sauce

Chicken Marsala - chicken breasts, Marsala wine, mushrooms **Salmon Puttanesca -** broiled Atlantic salmon topped with olives, capers, tomato, garlic, basil and white wine

Chicken Parmesan - breaded chicken breasts topped with tomato sauce, mozzarella, parmesan cheese

Broiled Italian Sausage - grilled sausage, green peppers, mushrooms, onion, tomato sauce

* May select from any of our Classics selections*

Premium

(Available at \$50 a person plus tax and gratuity)

Beef Toscanini - grilled sauteed filet mignon medallions sauteed in Marsala wine and mushroom sauce

Chicken Vesuvio - pan-roasted chicken, garlic, olive oiland white wine

(only available family style)

Veal Parmigana - veal cutlet breaded, seasoned breadcrumbs, tomato sauce, mozzarella, parmesan cheese

* May select from any of our Classics or Signature selections*

DESSERT

Lemon Italian Ice

ADD-ONS/PREMIUM SUBSITUTIONS

Pasta Course (+\$10 per person)

Pasta Choice (Choose 1):

Mostaccioli, Four Cheese Tortelli or Meat Tortellini

Sauce Choice (Choose 1):

Tomato Sauce, Meat sauce or Cream sauce

Salad Upgrades

Caesar. (+\$2 per person) Caprese Salad. . . . (+\$3 per person)

Dessert Upgrades

Spumoni. . . . (+\$1 per person)

Cheesecake. . . . (+\$3 per person)

Tiramisu. . . . (+\$3 per person) Crème Brûlée. (+\$3 per person)

Rum Cake. (+\$3 per person)

Shared Sides

Mixed Vegetables. (+\$3 per person) Sautéed Spinach. . . . (+\$3 per person)

Vesuvio Potatoes. (+\$3 per person)

Cottage Fries. (+\$2 per person)

^{*} Add-ons must be for the whole group*

· EVENTS WINE LIST —

SPARKLING

962 Bricco Riella, Moscato d'Asti, DOCG. \$40.00
1157 Selvaggio, Prosecco, DOP. \$45.00
959 Ricci Curbastro, Brut, Franciacorta, DOCG. \$75.00
1052 Laurent Perrier, "La Cuvee," Champagne, Brut. \$100.00

WHITE

983 Castello Banfi, "San Angelo," Pinot Grigio Toscana IGT. \$45.00
1140 Le Vigne, Paso Robles, California, Chardonnay. \$52.00
956 Silvio Jermann, "Vinnae," Ribolla Gialla, Venezia Giulia, IGT. \$60.00
1138 Bruno Giacosa, Roero Arneis, DOCG. \$65.00
944 Grgich-Hills, Chardonnay, Napa Valley. \$80.00

RED

097 Twenty Bench, Cabernet Sauvignon, NapaValley. \$40.00
553 The Pinot Project, Pinot Noir, California. \$45.00
561 Monsanto, Chianti Classico Riserva DOCG. \$45.00
232 Contesa, Montepulciano d'Abruzzo, DOC. \$55.00
294 Trinoro, "Le Cupole," Rosso Toscana IGT (Cab. F/Merlot/Cab. S/Petit Verdot). \$65.00
091 Bergadano, "Sarmassa," Barolo Riserva, DOCG. \$85.00

ADD-ONS

Prosecco Toast. +\$5 per person Limoncello. +\$10 per person Sambuca. +\$10 per person

If you would like more wine selections or some assistance, please reach out to our Wine Director at jaredg@italianvillage-chicago.com

Thank you