

# Frankie's Ristorante

**MAKE IT MEMORABLE**

**MAKE IT FRANKIE'S RISTORANTE**

*Summer & Fall Packages*  
**June through November 2019**

**9501 West 171st Street, Tinley Park**

**708.226.6996**

**Baptismal Celebrations, Rehearsal Dinners, Birthday Parties, Business Meetings & Anniversary Celebrations**

Thank you for considering Frankie's Ristorante for your upcoming event. The Old World decor, authentic Italian cuisine and impeccable service make Frankie's Ristorante an excellent choice.

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We believe food and celebration go hand in hand.

## *All packages include*

Linen tablecloths and napkins

Tea light candles on guest tables

Italian bread with Parmesan cheese & olive oil

Each Main Entrée Includes

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Seasonal Vegetables & Frankie's Signature Red Roasted Potatoes

Complimentary Personalized Menu Frame

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Each guest will choose one of his/her own selections for the main course at the event based on the package choice

Included you will find general information and fees, along with additional services and packages. Our packages are designed to offer options for everyone. Angela is happy to customize and price out a package to suite your style and needs as well.

\*For parties of 12 or fewer, you may order from the a'la carte menu. However, we do require a credit card on file for any party larger than 12 guests to reserve the tables.

\*If a specialty cake is brought in, it must be approved by the event coordinator and from a licensed bakery only; a \$25 service fee is also charged to cut, plate & serve (which must be done by a staff member).

**frankiesristorante@ymail.com**

## HORS D'OUERVRES SELECTIONS

The following selections are available family style on silver trays or buffet style based on guest count/capacity limitations.

Arancini di risotto al tartufo (v)  
Arborio rice croquettes with truffle oil

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Funghi Ripieni (v)  
Vegetable Stuffed Mushroom Cap

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Datteri con Pancetta  
Bacon wrapped dates stuffed with goat cheese

Polpette  
Mini meatball in marinara sauce

Bruschetta Romana (v)  
Diced tomatoes, basil, extra virgin olive oil  
& touch of fresh garlic

### Pricing Information

5 selections from above list \$10 per guaranteed guest

(minimum 15 guests)

## VEGETARIAN ENTRÉE OPTION

### Ravioli con Spinaci e Ricotta

House made spinach & ricotta ravioli topped with a creamy Parmesan sauce, mushrooms, sweet peas & artichokes

### Fried calamari

\$13.95 per order

### Ciambotta

(sausage & peppers specialty)

\$11.95 per order

### Mozzarella Caprese

\$9.95 per order

Sliced tomatoes, fresh mozzarella cheese & basil,  
drizzled with a house made balsamic reduction

### Vongole Oreganata

Baked clams

\$14.95 per dozen

### Flatbreads

\$12.95 per order

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Mozzarella cheese, fresh basil & marinara

Mozzarella cheese, mushrooms, spinach &  
crumbled Italian sausage

Mozzarella cheese, sliced tomatoes & fresh basil,  
drizzled with balsamic reduction

**\*indicates entrée options available gluten free**

**PACKAGE 1**  
(Available for Lunch or Dinner)

**\$24**

**First Course**

**Insalata Mista**

Mixed greens, tomatoes, cucumbers  
& shaved carrots tossed with Italian dressing

**Main Course**

(Guest selects one)

**Pollo Limone \***

Breasts of chicken prepared with a lemon, capers & butter  
sauce, served with red roasted potatoes & vegetables

**Penne con Gamberetti**

Penne pasta tossed with domestic shrimp, fresh vegetables  
& Extra Virgin olive oil with a touch of garlic

**Braciola di Maiale \***

Grilled pork chop topped with sweet bell peppers, sun dried  
tomatoes, mushrooms & rosemary in a white wine garlic  
sauce, served over white potato wedges

**Pollo alla Marsala**

Breasts of chicken topped with mushrooms in a Marsala wine  
sauce, served with red roasted potatoes & vegetables

**Dessert Course**

**Vanilla Bean Gelato**

**PACKAGE 2**  
(Available for Lunch or Dinner)

**\$31**

**First Course**

**Insalata Mista**

Mixed greens, tomatoes, cucumbers &  
shaved carrots tossed with Italian dressing

**Main Course**

(Guest selects one)

**Salmone Capperi \***

Wild Alaskan king salmon topped with grape tomatoes, Kalamata  
olives, capers and Extra Virgin olive oil and lemon sauce,  
served with red roasted potatoes & vegetables

**Filetto di Manzo \***

Petit filet mignon topped with a red wine reduction,  
served with red roasted potatoes & vegetables

**Parmigiano di Maiale**

Lightly breaded pork pounded thin topped with  
marinara sauce and melted mozzarella cheese,  
served with a side of linguini marinara

**Pollo alla Nina**

Breasts of chicken prepared with sun dried  
tomatoes & artichokes in a brandy sauce,  
served with red roasted potatoes & vegetables

**Dessert Course**

**Vanilla Bean Gelato**

## PACKAGE 3

(Available for Lunch or Dinner)

**\$48**

### First Course

#### **Insalata di Mirtillo Rosso**

Mixed greens, dried cranberries, pecans & blue cheese tossed with homemade balsamic reduction

### Pasta Course

Frankie's famous rigatoni with vodka sauce

### Main Course

(Guest selects one)

#### **Filetto di Manzo \***

10 oz filet mignon topped with a mushrooms sauce

#### **Branzino e Gamberetti \***

Fresh seabass and domestic shrimp topped with a white wine and touch of tomato sauce

#### **Pollo al Peperoni Rossi**

Breasts of chicken topped with roasted red bell peppers, mozzarella cheese and a rosemary demi-glaze

#### **Vitello al Limone**

Tender veal medallions topped with a lemon, butter and capers sauce

**Entrees served with red roasted potatoes & fresh vegetables**

### Dessert Course

**Homemade Creamy Tiramisu**

## BAR PACKAGES

### Cash Bar

Each guest is charged for their own drink as it is served.  
A \$50.00 Bartender fee will be charged for private events.

### Open Bar

One tab is run and added to final master bill.  
**\*Packages may be customized to fit your needs.**

**Soft drinks \$3.00 each with un-limited refills**

### House Bar Package

\$21.00 per person for the first hour.

\$26.00 per person for two hours.

\$28.00 per person for three hours.

**One drink ordered at a time.**

Package includes house brand mixed drinks, soft drinks, domestic beer & house wine.  
Merlot, Cabernet, Pinot Grigio & Chardonnay

### Premium Bar Package

\$25.00 per person for the first hour.

\$29.00 per person for two hours.

\$34.00 per person for three hours.

**One drink ordered at a time.**

Package includes premium brand mixed drinks (Absolut, Jack Daniels, Stoli), soft drinks, domestic & imported beer & house wine.  
Merlot, Cabernet, Pinot Grigio & Chardonnay

### Deluxe Bar Package

\$29.00 per person for the first hour.

\$35.00 per person for two hours.

\$40.00 per person for three hours.

**One drink ordered at a time.**

Package includes deluxe brand mixed drinks (Grey Goose, Belvedere, Captain Morgan, Maker's Mark) soft drinks, domestic & imported beer & house wine.  
Merlot, Cabernet, Pinot Grigio & Chardonnay