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



www.frankiesristorante.com

**Make it Memorable…**

**Make it Frankie’s Ristorante**

**Holiday Party Packages 2018**

Thank you for considering Frankie's Ristorante

for your holiday celebration. The Old World decor, authentic Italian cuisine & impeccable service make Frankie's Ristorante an excellent choice for your upcoming event. We believe food and celebration go hand in hand. Included you will find general information & fees, along with additional services and packages. Our packages

are designed to offer options for everyone,

however we are happy to customize a menu to better suite your style and needs.

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**Room Rental and Capacity**

**The private room can accommodate up to 60 guests & is available for holiday luncheons and dinner; The main dining room is available for private luncheon only and can accommodate up to**

**85 guests. Availability is limited.**

**Please speak our event coordinator, Angela.**

**Guest Count**

**A final guaranteed confirmation for the number**

**of guests that will be attending is needed four business days prior to your event.**

**For parties of 12 or fewer, you may order off the a’la carte menu; we do require a credit card**

**on file for any party larger than 10 guests.**

**Cancellations**

**There is a 50 percent deposit of the food**

**and beverage minimum (seasonal minimums vary based on the day of the week) needed to secure your reservation; the deposit is refundable up**

**to 60 days prior to the event.**

**Charges for Gratuity and Tax**

**A service charge of 20 percent and applicable**

**state and local taxes of 9.75 percent will be**

**added to all food, beverage and liquor charges.**

**Packages Include**

**Italian Bread with Parmesan cheese & olive oil**

**Linen tablecloths & napkins**

**Tea light candles on guest tables**

**Complimentary personalized guest menu**

**with corporate/group name**

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

based on the package choice

**Custom linens, flowers and décor**

**can be arranged for you at an additional fee.**

**Please inquire for more information.**

**HORS D’OUERVRES SELECTIONS**

*The following selections are available family style*

*OR buffet style depending on guest count and room capacity*

Arancini with truffle oil & mushrooms (v)

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Puff pastry filled with

Parma prosciutto & mozzarella

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Mini meatball in marinara sauce

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Bacon wrapped date stuffed with goat cheese

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Cream of potato & bacon soup shooter

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Mozzarella Caprese flatbread with balsamic (v)

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Vegetable stuffed mushroom cap (v)

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Puff pastry with cranberries & brie cheese (v)

**Pricing Information**

**5 selections from above list**

**$10 per guaranteed guest**

(minimum 15 guests)

**Bruschetta**

(Toasted bread rounds)

Fresh tomatoes, basil & herbs

drizzled with Extra Virgin olive oil

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Ricotta cheese, roasted grapes & thyme

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Sliced pears, goat cheese,

crushed walnuts & honey

**Pricing Information**

**Each selections from above list is $1.50 per piece**

(minimum 20 pieces per selection)

**Jumbo shrimp cocktail shooter $4**

**HOLIDAY PACKAGE 1 $28**

**First Course**

**Zuppa**

Cream of potato puree topped with crispy candied bacon

**Second Course Add $5 to Package Price**

Rigatoni alla Vodka

**Main Course**

*(Guest selects one)*

**Salmone Capperi**

Alaskan wild king salmon topped with Kalamata olives, grape tomatoes and capers in a lemon butter sauce,

served with red potatoes & vegetables of the season

**Braciola di Maiale Vesuvio**

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

**Pollo Limone**

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

**Dessert Course**

**Vanilla Bean Gelato**

**HOLIDAY PACKAGE 2 $32**

**First Course**

**Insalata Mista**

Mixed greens, tomatoes, cucumbers

& shaved carrots tossed with Italian dressing

**Second Course Add $5 to Package Price**

Rigatoni alla Vodka

**Main Course** *(Guest selects one)*

**Filetto di Manzo**

Petit filet mignon topped with a mushrooms sauce

**Pesce Bianco**

Panko breaded great lakes whitefish topped with a Champagne lemon cream sauce and pistachios

**Pollo alla Nina**

Breasts of chicken topped with sun dried

tomatoes & artichokes in a brandy sauce

Entrees served with red roasted potatoes & vegetables

**Dessert Course**

**Salted Caramel Gelato**

**HOLIDAY PACKAGE 3**  **$50**

**First Course**

**Insalata Inverno di Frankie**

Mixed greens, candied pecans, blue cheese

& cranberries tossed with a balsamic vinaigrette

**Second Course**

Rigatoni tossed with vodka sauce

**Main Course** *(Guests select one)*

**Filetto di Manzo**

8 oz filet mignon with a red wine and blue cheese sauce

**Branzino**

Seabass topped with a white wine and lemon sauce

**Vitello Marsala**

Veal medallions with mushrooms & a Marsala wine sauce

Entrees served with red potatoes & vegetables

**Dessert Course**

**Creamy Tiramisu**

*Vegetarian & vegan menu options available.*

**HOLIDAY PACKAGE 4 $60**

**First Course**

**Insalata di Pera e Noce**

Mixed greens, candied walnuts, butternut squash, cranberries, sliced pears & fresh mozzarella cheese

tossed with house made cinnamon cranberry dressing

**Second Course**

Rigatoni tossed with vodka sauce

**Main Course** *(Guests select one)*

**Osso di Manzo**

12 oz grilled beef t-bone topped with truffle butter

**Branzino, Gamberi e Capesante**

Seabass, grilled Scottish scallops and domestic shrimp

topped with Extra Virgin olive oil & fresh herbs

**Pollo al Peperoni Rossi**

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

Entrees served with red potatoes & vegetables

**Dessert Course**

**Banana Fosters Cheesecake**

**BAR OPTIONS:**

**Cash Bar:**

Each guest is charged for their own drink, as it is served. A $50.00 fee will be charged

for the event’s bartender.

**Open Bar:**

One tab is run and added to final master bill.

*\*Packages may be customized to fit your needs.*

**Bar Packages**

**House Bar**

$21.00 per person for the first hour.

$26.00 per person for two hours.

$30.00 per person for three hours.

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*One drink ordered at a time.*

*Package includes house brand mixed drinks,*

*soft drinks, domestic beer & house wine.*

**Premium Bar**

$25.00 per person for the first hour.

$29.00 per person for two hours.

$36.00 per person for three hours.

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*One drink ordered at a time.*

*Package includes premium brand mixed drinks,*

*soft drinks, domestic & imported beer & house wine.*

**Deluxe Bar**

$29.00 per person for the first hour.

$35.00 per person for two hours.

$42.00 per person for three hours.

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*One drink ordered at a time.*

*Package includes deluxe brand mixed drinks, soft drinks, domestic & imported beer and house wine.*

HOUSE WINES INCLUDE:

Merlot, Cabernet, Chianti & Pinot Noir

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Pinot Grigio, Riesling,

White Zinfandel & Chardonnay