

Frankie's Ristorante

**MAKE IT MEMORABLE
MAKE IT FRANKIE'S RISTORANTE**

Winter Packages
January & February 2019

9501 West 171st Street, Tinley Park

708.226.6996

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 Menus

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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.

If there is something you would like that you do not see, Chef Calandrini will work to ensure your requests are met.

*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 10 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).

HORS D'OUERVRES SELECTIONS

The following selections are available
passed butler style on silver trays
or buffet style based on guest count.

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

Mozzarella Caprese Flatbread (v)
Sliced tomatoes, mozzarella cheese, basil & balsamic

Pricing Information

**5 selections from above list \$10 per guaranteed guest
(minimum 15 guests)**

Fried calamari
\$13.95 per order

Ciambotta
(sausage & peppers specialty)
\$11.95 per order

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, 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, soft drinks,
domestic & imported beer & house wine.
Merlot, Cabernet, Pinot Grigio & Chardonnay

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)

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 Limone

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

Dessert Course

Vanilla Bean Gelato

Upgrade your dessert

Salted caramel or creamy pumpkin gelato
(add \$1.25 to Package)

PACKAGE 2
(Available for Lunch or Dinner)

\$27

First Course

Insalata Mista

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

Main Course

(Guest selects one)

Salmon 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

Parmigiano di Maiale

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

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)

\$32

First Course
Insalata Mista

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

Add a pasta course

Frankie's famous rigatoni with vodka sauce +\$6

Main Course
(Guest selects one)

Filetto di Manzo

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

Upgrade to 10oz filet for + \$12 to package

Pesce Bianco

Panko breaded Great Lakes white fish topped with
a champagne lemon cream sauce and crushed pistachios,
served with red roasted potatoes & vegetables

Pollo Marsala

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

Dessert Course
Vanilla Gelato

PACKAGE 4
(Available for Lunch or Dinner)

\$42

First Course

Insalata di Mirtillo Rosso

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

Main Course
(Guest selects one)

Filetto di Manzo

10 oz filet mignon topped with a mushrooms sauce,
served with red roasted potatoes & vegetables

Branzino e Gamberetti

Fresh seabass and domestic shrimp topped with a garlic, white
wine sauce, served with red roasted potatoes & vegetables

Pollo al Peperoni Rossi

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

Ravioli con Spinaci e Ricotta

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

Dessert Course
Homemade Creamy Tiramisu