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

**Winter & Spring**

**Party Packages**

**January through**

**May 2020**

Thank you for considering Frankie's Ristorante for your upcoming celebration.

The 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 with all the items our guests love about dining with us and more. We are happy to create a unique menu for your style and needs as well.

**www.frankiesristorante.com**

Exclusive Room Rental & Capacity

The private room can accommodate up to 60 guests

& is available for luncheons and dinner.

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The main room is available for private luncheons

and Sunday dinner only and can

accommodate up to 80 guests.

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Events are booked in 3 hour increments.

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Food & beverage minimums starting at $1,200.

Guest Count

A final guaranteed confirmation for the number

of guests that will be attending your event is needed

five (5) business days prior to your event.

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For parties of 14 or fewer, you may order from

the a’la carte menu; packages are available

for groups of 15 and over.

Charges for Gratuity and Tax

A service charge of 20 percent and applicable

state & local taxes of 9.75 percent will be

added to all food, beverage and liquor charges.

Deposit & Cancellations

There is a 50 percent deposit of the food

and beverage minimum (seasonal minimums vary

based on the day of the week and time starting at $1,200) needed to secure your reservation; the deposit is refundable up to 60 days prior to the event.

Reservations Include

Italian bread with Parmesan cheese & olive oil

Linen tablecloths & napkins

Finalized Menu Package

To allow us to coordinate all event details efficiently,

we ask that menu, bar & layout are finalized

a minimum of one month prior to your event.

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)

1.25 per pc

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Mini meatball in a marsala wine & mushroom sauce

1.50 per pc

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Mini meatball in marinara sauce

1.25 per pc

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Bacon wrapped date stuffed with goat cheese

1.75 per pc

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Mozzarella Caprese flatbread with balsamic (v)

2.25 per pc

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Stuffed mushroom cap with

spinach, ricotta & parmesan cheese (v)

1.50 per pc

Pricing Information

*Minimum quantity of 25 pcs*

*per selection from above list*

Bruschetta

*(toasted crostini)*

Fresh tomatoes, basil & herbs

drizzled with Extra Virgin olive oil

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House made olive tapenade

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Sliced pears, melted blue cheese,

crushed walnuts & honey

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Pricing Information

*Each selection from above list is 1.50 per pc*

*(minimum 20 pieces per selection)*

Shrimp cocktail shooter 4.25

*(includes 4 pcs of domestic shrimp)*

Fried Calamari 27.95 per order

*(each order serves 6 guests)*

Black Truffle Parmesan Fries 18.00 per order

*(each order serves 6 guests)*

**PACKAGE 1 $25**

First Course

Zuppa

Minestrone Soup

Main Course

*(Guest selects one)*

Penne con Gamberetti

House made pasta tossed with grilled shrimp, seasonal vegetables, extra virgin olive oil & touch of fresh garlic

Ciambotta

Grilled Italian sausage topped with sautéed sweet bell peppers, sun dried tomatoes, mushrooms & rosemary in a white wine sauce, served over white potato wedges

Pollo al Limone

Breasts of chicken topped with a lemon, butter and capers sauce, served with red potatoes & sautéed vegetables

Dessert Course

Vanilla Bean Gelato

*Upgrade Your Dessert*

*add $5 to package price for seasonal cheesecake*

**PACKAGE 2 $28**

First Course

Insalata Mista

Mixed greens, tomatoes, cucumbers

& shaved carrots tossed with Italian dressing

Main Course

*(Guest selects one)*

Tilapia al Forno

Honduran tilapia blackened, baked and topped with a lemon butter sauce, served with red potatoes & vegetables

Braciola di Maiale Vesuvio

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

Pollo alla Parmigiana

Lightly breaded breasts of chicken topped with melted mozzarella cheese and marinara sauce,

served with house made linguini pasta

Dessert Course

Vanilla Bean Gelato

**PACKAGE 3 $32**

First Course

Insalata Mista

Mixed greens, tomatoes, cucumbers

& shaved carrots tossed with Italian dressing

*Second Course Add $5 to Package Price*

*House Made Rigatoni alla Vodka*

Main Course

*(Guest selects one)*

Filetto di Manzo

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

Salmone Capperi

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

served with red potatoes & sautéed vegetables

Pollo alla Nina

Grilled breast of chicken topped with sun dried

tomatoes and artichokes in a brandy sauce,

served with red potatoes & sautéed vegetables

Dessert Course

Salted Caramel Gelato

**PACKAGE 4 $48**

First Course

Insalata di Mirtillo Rosso

Mixed greens, candied pecans, blue cheese

& cranberries tossed with a balsamic vinaigrette

Second Course

House made rigatoni tossed with vodka sauce

Main Course *(Guests select one)*

Filetto di Manzo

8 oz filet mignon with a red wine reduction

Pesce Bianco

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

Vitello Marsala

Veal medallions with mushrooms & a Marsala wine sauce

Pollo Limone

Breasts of chicken with a lemon, butter & capers sauce

Entrees served with red potatoes & sautéed vegetables

Dessert Course

Creamy Tiramisu

**Kids Menu $10.95**

Main Course

*(Guests select one)*

Penne pasta with mini meatballs

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Chicken Strips and French fries

Dessert Course

Vanilla gelato

Dietary Requests

Guests with gluten or other allergies, must inform

their server the day of your event.

To Go Items

Due to health code regulations, no leftover portions

may be packaged up from an event.

Outside Baked Goods

If a cake is brought in, it must be from a licensed and insured storefront bakery. Additionally, it must be approved by the event coordinator prior to your event.

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There is also a $25 fee to cut, serve & plate.

**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:**

**Premium Bar**

$26.00 per person for the first hour.

$30.00 per person for two hours.

$37.00 per person for three hours.

**Deluxe Bar**

$31.00 per person for the first hour.

$37.00 per person for two hours.

$44.00 per person for three hours.

*One drink ordered at a time*

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