

Moretti's

FOR BANQUETS

DELUXE HORS D'OEUVRES

(50 pieces per order)

COLD HORS D'OEUVRES

Toasted pita triangles with spinach and artichoke dip	50.00
California roll with wasabi soy sauce	65.00
Bruschetta	65.00
Deli spiral pinwheels	65.00
Assorted fresh fruit kabob	55.00
Prosciutto ham with melon	55.00
Deluxe finger sandwiches	65.00
Coronets of salami	50.00
Deviled eggs	45.00
Antipasto tray	50.00
Smoked salmon on mini bagels	market
Jumbo shrimp cocktail with cocktail sauce	market

HOT HORS D'OEUVRES

Stuffed mushroom caps with spinach and cheese	60.00
Chicken quesadillas	55.00
Crab rangoon	75.00
Focaccia pizza squares	45.00
Cheese puffs	50.00
Assorted mini quiches	60.00
Chicken fingers with honey mustard	50.00
Mini egg rolls with sweet and sour sauce	70.00
Swedish meatballs	60.00
Cocktail franks en croûte	55.00
Chicken or beef satay with peanut sauce	55.00
Fried calamari with cocktail sauce	55.00
Buffalo chicken wings (hot or mild)	45.00
Miniature gourmet pizzas	60.00
French fried mushrooms	45.00
Spanakopita	75.00
French fried mozzarella sticks with marinara sauce	65.00
Coconut shrimp with apricot sauce	market

SPECIALTY HORS D'OEUVRES DISPLAYS

*Designed to complement your hors d'oeuvre or dinner package
(prices per guest)*

FRESH VEGETABLE CRUDITÉS

An assortment of fresh seasonal vegetables with your choice of dip.

One hour package	Two hour package
2.00	3.00

SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit served with your choice of sauce.

One hour package	Two hour package
2.00	3.00

EUROPEAN CHEESE DISPLAY

Brie, port, chèvre and herb Boursin and an assortment of crackers, garnished with fresh grapes.

One hour package
4.95

DECORATED MEAT AND CHEESE TRAY

Cubed domestic and imported cheeses with cubed salami, turkey and ham.

One hour package	Two hour package
3.00	4.00

DOMESTIC CHEESE DISPLAY

Cheddar, Swiss and jalapeño cheese paired with your choice of assorted crackers or the season's finest fruit.

One hour package	Two hour package
3.00	4.00

VIP SEAFOOD DISPLAY

Chilled shrimp cocktail with cocktail sauce, clams casino, smoked salmon with garnishes and steamed shrimp dumplings with soy-ginger sauce.

One hour package	Two hour package
7.50	8.50

Moretti's For Banquets

6733 N. Olmsted • Chicago, Illinois 60631
Phone (773) 631-8100 • Fax (773) 631-0882
MorettisForBanquets.com

Moretti's For Banquets (EP) Dinner Package © 10/2010 Ala Carte Entertainment

SIGNATURE PACKAGE

(50 guest minimum) (10.95 per guest)

Select three hot items and three cold items.

All items selected will be replenished for a period of two hours.

With dinner package, 5.95 per guest for one hour prior to dinner passed butler style.

(Buffet style add \$2.00)

(no substitutions please)

COLD HORS D'OEUVRES

Toasted pita triangles with spinach and artichoke dip
Celery wedges with smoked Cheddar cheese
Vegetable crudité
Domestic cheese display with fresh fruit
Assorted fruit kabobs

HOT HORS D'OEUVRES

Fried calamari with cocktail sauce
Crab rangoon with mango chutney
Buffalo chicken wings (hot or mild)
Stuffed mushrooms with spinach and cheese
Focaccia pizza squares
Cheese puffs
Spanakopita

DELUXE PACKAGE

(50 guest minimum) (12.95 per guest)

Select three hot items and three cold items.

All items selected will be replenished for a period of two hours.

With dinner package, 6.95 per guest for one hour prior to dinner.

Items from the Signature package are also available.

(Buffet style add \$2.00)

(no substitutions please)

COLD HORS D'OEUVRES

Prosciutto wrapped melon
Smoked salmon on mini bagels
Domestic cheese and fruit display
Assorted fruit kabobs
Coronets of salami
Bruschetta
Antipasto platter
Deluxe assorted canapés

HOT HORS D'OEUVRES

Mini beef brochettes
Mini egg rolls with sweet and sour plum sauce
Miniature gourmet pizzas
Mini assorted quiches
Potstickers with soy-ginger sauce
Beef or Chicken satay with peanut sauce
Cheese and broccoli puff
Swedish meatballs
Quesadillas with chicken and cheese

DINNER SELECTIONS

APPETIZERS/SALAD

(choice of one)

Homemade soup of the day
Pasta with marinara

Antipasto salad
(add 1.50 per guest)

Garden fresh tossed salad
Garden fresh spinach salad

Princess salad: bib lettuce, asparagus spears,
hard-boiled egg, tomato slices
and diced pimento
(add 2.00 per guest)

Jumbo shrimp cocktail
(add market price per guest)

Tossed Caesar salad (add .75 per guest)

Mozzarella with marinated sliced beefsteak,
tomatoes, red onion and cracked black pepper,
drizzled with olive oil
(add 1.50 per guest)

SIDE DISHES

(choice of one)

Baked Idaho potato
Oven-roasted potatoes
Herb-roasted potatoes
Roasted garlic mashed potatoes

Double baked potatoes
(add 1.00 per guest)

Wild rice pilaf with mushrooms
Vesuvio potatoes
Rice pilaf
Parsley-boiled potatoes

Sweet potatoes with maple brown sugar butter
(add 1.00 per guest)

VEGETABLES

(choice of one)

Cauliflower au gratin
Broccoli with garlic butter

Peas with pearl onions and mushrooms
Chef's fresh vegetable medley
Sautéed zucchini and yellow squash

Fresh asparagus with hollandaise sauce
(add 1.25 per guest)

DINNER SELECTIONS

(continued)

DESSERTS

(choice of one)

Mousse
Chocolate
Strawberry
White Chocolate

Assorted Ice Creams
Cookies and Cream
French Vanilla
Peppermint Crunch
Raspberry Sherbet

Homemade Fruit Cobbler
Cherry or apple
(à la mode add .50 per guest)

The following desserts may be substituted for the above desserts for an additional 2.00

Tiramisu
with espresso sauce

Turtle Cheesecake
with caramel sauce

Fresh Strawberries
tossed with Grand Marnier and
served with whipped cream

Apple Strudel
with vanilla ice cream and
caramel sauce

Chicago's Best Cheesecake
served with raspberry sauce

DINNER SELECTIONS

(All dinners include choice of soup or salad, potato, vegetable, dessert coffee and hot tea)

	Non-package	Package
GRILLED HERB CHICKEN Double breast of chicken marinated in fresh lemon juice, Dijon mustard, garlic and herbs served with thyme-scented natural juices.	21.95	35.95
CHICKEN VESUVIO Sautéed boneless double chicken breast served with peas, roasted peppers, olive oil and garlic and rosemary sauce.	21.95	35.95
BREAST OF CHICKEN MARSALA Boneless chicken breast sautéed with mushroom and Marsala wine.	21.95	35.95
ROAST SIRLOIN OF BEEF Tender slices of sirloin, topped with mushroom-bordelaise sauce.	23.95	37.95
STUFFED CHICKEN BREAST WITH SMOKED MUSHROOM STUFFING Boneless breast of chicken filled with a homemade smoked mushroom stuffing and served with a mushroom cream sauce.	21.95	35.95
MORETTI'S FOR BANQUETS MIXED GRILL Center-cut top sirloin with natural au jus served with a grilled herb chicken breast. Substitute 5 oz. center-cut filet add \$5.00	29.95	43.95
ROAST TENDERLOIN OF BEEF The finest available cut, sliced by hand, served with mushroom-bordelaise sauce.	32.95	46.95
ROAST PRIME RIB OF BEEF Hand-carved prime rib, slow roasted in its own juices, served with a creamy horseradish sauce.	31.95	44.95
NEW YORK STRIP STEAK Center-cut strip steak, charbroiled to perfection, served with mushroom-bordelaise sauce.	28.95	42.95
FILET MIGNON Center-cut filet charbroiled to perfection, served with mushroom-bordelaise sauce.	31.95	45.95
SPECIAL SURF AND TURF Filet mignon and a trio of sautéed lemon-garlic shrimp.	31.95	52.95

Prices do not include tax and gratuity

DINNER SELECTIONS

(continued)

	Non-package	Package
CHICKEN AND SHRIMP COMBO Grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	32.95	46.95
MORETTI'S FOR BANQUETS TRIO Filet mignon medallions, grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	39.95	54.95
PARMESAN-CRUSTED SALMON OR GRILLED W/ CHAMPAGNE SAUCE Fresh Atlantic salmon sautéed with a Parmesan crust enhanced with creamy Dijon sauce.	23.95	38.95
GRILLED TUNA STEAK Served with a soy-ginger glaze.	23.95	38.95
FRESH CATCH OF THE DAY Choose your favorite.	Market	Market
COLD WATER LOBSTER TAIL Broiled and served in the shell with drawn butter.	Market	Market
SURF & TURF The best of both worlds.	Market	Market

SEMI-FAMILY STYLE DINNER

Select any of our fresh breast of chicken entrées as your main course, and receive a platter of roast sirloin of beef or Polish sausage and sauerkraut alongside a platter of mostaccioli with your entrée.
(add 5.95 per guest)

ALL DINNER SELECTIONS INCLUDE:

Coffee, hot tea or decaf. Freshly baked rolls and butter. Background music. Full paging capabilities.
Use of coatroom facilities where applicable. Ample onsite free parking.

PACKAGE PRICES ALSO INCLUDE:

Three hours of unlimited cocktail service. Includes premium liquors, mixed drinks, blended drinks, domestic beer, house wine, soda, coffee, tea and juices.
If you have a favorite, just ask if it is available. We will be happy to custom tailor a menu to meet your individual needs.
Extra hours may be added for an additional charge.

FAMILY STYLE DINNER

(minimum 30 guests)

ACCOMPANIMENTS

(choice of two)

Homemade garlic mashed potatoes
Parsley-boiled potatoes
Herb-roasted potatoes
Vesuvio potatoes

Chef's fresh vegetable medley
Peas with pearl onions and mushrooms
Sautéed zucchini and yellow squash
Broccoli with garlic butter

ENTRÉES

(choice of two)

Chicken vesuvio
Country-fried chicken
Roast sirloin of beef with mushroom bordelaise sauce
Roast breast of turkey with stuffing and cranberry sauce
Polish sausage with sauerkraut

Roast pork loin (with apricot glaze)
Roast spring chicken
Virginia-baked ham with pineapple glaze
Parmesan-crusted salmon
Italian sausage with roasted green peppers and marinara sauce

Non-package price: 21.95

Package price: 35.95

Roast tenderloin of beef with mushroom-bordelaise sauce

Non-package price: 29.95 Package price: 44.95

In addition to the selections above, the following are also included:

Garden fresh tossed salad or soup of the day

Freshly baked rolls and butter

Mostaccioli with marinara

Choice of fudge cake, chocolate mousse, raspberry sherbet or ice cream

Freshly brewed coffee, decaf, hot tea, or milk

Prices do not include tax and gratuity

ULTIMATE DINNER BUFFET

(minimum 50 guests)

ENTRÉES

(choose three)

Country-fried chicken
Roast spring chicken
Grilled herb chicken breast
Roast sirloin of beef with mushroom-bordelaise sauce
Virginia-baked ham with pineapple glaze
Roast breast of turkey with stuffing and gravy
Cheese tortellini with marinara sauce

Roast pork loin with apricot glaze
BBQ ribs with BBQ sauce
Baked mostaccioli and Italian sausage
with roasted peppers and marinara sauce
Parmesan-crusting salmon
Grilled tuna steak with soy-ginger glaze
Homemade lasagna
Vegetable rotolo with marinara and Alfredo sauce

Non-package price: 27.95

Package price: 41.95

Roast prime rib of beef with natural au jus and horseradish sauce

Non-package price: 31.95

Package price: 45.95

Roast tenderloin of beef with mushroom-bordelaise sauce

Non-package price: 35.95

Package price: 49.95

In addition to your three selections the following are also included:

Garden fresh tossed salad with choice of two dressings, Fresh pasta salad,
Homemade garlic mashed potatoes or herb-roasted potatoes, Chef's fresh vegetable medley,
Freshly baked rolls and butter, Seasonal fruit display
Choice of fudge cake, chocolate mousse, raspberry sherbet or ice cream
Freshly brewed coffee, decaf, hot tea, or milk

MORETTI'S PIZZA PARTY

(minimum 20 guests)

INCLUDES

Unlimited 1 Topping Pizzas (assorted)
Penne with Marinara
Fresh Garden Salad tossed with House Vinaigrette
Freshly Baked Bread and Butter

APPETIZERS

(choose any two)

Add \$1 per person for each additional appetizer

Bruschetta
Buffalo Chicken Wings
Fried Calamari
Fresh Vegetable Tray
Breadsticks

Spinach Dip
Chicken Fingers
Fried Onion Strings
Corn Chips and Salsa
Mozzarella Sticks

Pizza Party Price per Guest: 16.95

Children's Price (under 10): 8.95

Add \$2 for 2 Hours Unlimited Soft Drinks

PIZZA PARTY PRICES WITH OPEN BAR

(prices include menu selections above and bar of choice)

OPEN BAR

2 Hours 30.95
3 Hours 32.95

PREMIUM PACKAGE

2 Hours 32.95
3 Hours 34.95

OUR FAMOUS SWEET TABLE

It is with pride that we offer the following display of sweets for the guest who demands perfection:

Sliced fresh fruit and melon display
Assorted fresh fruit tartlets - petit fours
Assorted cookies, brownies and specialty tortes
Chocolate éclairs - French pastries
Homemade cheesecake with strawberry sauce
V.I.P. coffee display with whipped cream and shaved chocolate
Add 5.95 per guest

Selections may vary due to availability

European Sweet Table

Sliced fresh fruit display
Assorted fresh fruit tartlets, petit fours
Caramel nut brownies, assorted butter cookies
éclairs, cream puff swans, chocolate covered strawberries
French pastries, specialty tortes
V.I.P. coffee display with whipped cream and shaved chocolate
Add 7.95 per guest

Ice Cream Sundae Buffet

French vanilla and chocolate ice creams with hot fudge, assorted crushed candy pieces,
strawberry topping, nuts, cherries, whipped cream
Add 2.95 per guest

Champagne Fountain

Our own private label in a sterling fountain
1.50 per person

Chocolate Fountain

Enjoy an assortment of delicious items ready to dip in our chocolate fountain:
strawberries, bananas, pineapple, peanut butter cookies,
graham crackers, pretzels, cream puffs, and marshmallows
5.95 per person, 4.95 with sweet table

Customized party cakes available

Consult catering director for pricing

ADDITIONAL SERVICES

Ice carvings, special floral arrangements, balloon decorations and valet parking are also available for an additional charge. Plating charge for baking items from outside service (\$2 per person)
We will be glad to custom tailor a menu package to meet your individual needs.

Prices do not include tax and gratuity

BEVERAGE PACKAGES

All packages are priced per guest

CASH BAR

A 50.00 bartender charge per bartender if cash sales do not exceed 300.00 at the bar

House Brands	Premium Brands
Call Brands	Super Premium Brands
House Wine	Bottled Domestic Beer
Coffee Drinks	Imported Bottled Beer
Long Island Iced Teas	

Please consult with catering director for prices

OPEN BAR

Price per guest

HOUSE BRANDS

2 Hours 15.00
3 Hours 17.00
Each additional hour 3.00

CALL BRANDS

2 Hours 16.00
3 Hours 18.00
Each additional hour 3.00

PREMIUM BRANDS

2 Hours 18.00
3 Hours 20.00
Each additional hour 3.00

CALL BAR

Svedka Vodka
Early Times
Seagram's 7
Southern Comfort
Beefeater Gin
Jim Beam Bourbon
Canadian Club
Domestic Beer, Bottle

Tanqueray Gin
Korbel Brandy
Jack Daniel's
All Cordials
Bacardi Rum
Bacardi Limon
J&B Scotch
Club Meyer's Rum
Malibu Rum

PREMIUM BAR

Absolut Vodka
Absolut Citron
Stolichnaya Vodka
Bailey's Irish Cream
Jameson Whiskey
Johnnie Walker Red

Dewar's White Label
Cuervo Gold
Frangelico
Kahlua
Imported Beer, Bottle

OTHER BEVERAGES

Champagne Punch \$2.50 per person	Vodka Punch \$2.50 per person	Mimosas \$3.50 per person
Peach Bellinis \$3.50 per person	Champagne Cocktail \$3.50 per person	Non-Alcoholic Punch \$1.75 per person

MISCELLANEOUS BEVERAGES

Unlimited Soft Drinks

\$3.00 per person

Regular/Decafe Coffee

\$2.50 per person

Unlimited Soft Drinks & Coffee Service

\$4.00 per person

WINE SERVICE

\$18 per Bottle

Napa Valley House Wines

Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

Brands and prices are subject to change without notice.

Wine list available on request.

Prices do not include tax and gratuity

CONFIRMATION

Moretti's For Banquets meeting and private party facilities will be held without a deposit for seven days before being released. A deposit of \$250.00 or \$750.00, depending on the cost of the event, is required,

GUEST MINIMUMS

Function rooms are assigned in accordance with anticipated attendance.
A minimum revenue is required to reserve a private room.
Minimum revenues are based on size of room.

GUARANTEES

A final guaranteed attendance is required 10 days prior to an event. You will be charged for the guarantee or the number served, whichever is greater.

CANCELLATION

Deposits are non-refundable and/or non-transferable. A cancellation fee of 50% of the event total will be charged for cancellations received less than 72 hours prior to the event.

ACCOUNT BALANCES

Balance of payment is due immediately upon completion of a function. Payment for an event is due 3 days prior to the actual function. The balance of an account may be settled as follows:

- Cash, Cashier's Check or Money Order
- Credit Card: American Express, Discover, Visa, Master Card, Diner's Club or Carte Blanche

No personal checks will be accepted for final payment

All food and beverage prices are subject to appropriate sales tax and gratuity.

All prices are subject to change.

Please contact our catering department at (773) 631-8100

America's Best DJs and Videotaping

a division of Ala Carte Entertainment 

America's Best DJs and Videotaping is proud to provide unparalleled entertainment and video services for some of the best banquet facilities in northern Illinois, including Moretti's For Banquets. This relationship offers you top quality entertainment for your event and an outstanding range of features to simplify the planning process, all at an affordable price.

- America's Best and Moretti's For Banquets work closely together to ensure your event flows smoothly
- All America's Best services will be added to your Moretti's For Banquets contract, eliminating the need for additional deposits or paperwork
- All of your event planning tools, including music request forms, are available online anytime at AmericasBestDJs.net

FOR EVENTS HELD IN OUR BANQUET AND PARTY ROOMS

- 3 Hour DJ Show.....	650.00
Additional pre-booked hours.....	100.00/hour
- 3 Hour Videotaping (professional editing included).....	625.00
Additional pre-booked hours.....	150.00/hour
- 3 hour DJ/Karaoke.....	750.00
Additional pre-booked hours.....	150.00/hour

** 150.00 per hour overtime for above services.*

BAR/BAT MITZVAH PACKAGE.....2195.00

3-Hour Emcee, performing as "Ring Leader" for your entire event

3-Hour DJ playing your favorite hits

2 High-Energy dancers to lead your guest in games and routines.

Pre-planning your event with you and your Mitzvah child

Props, prizes and games available

Additional pre-booked hours 250.00 per hour

Additional dancers to assist Emcee are available for additional charge

Some package available without dancers for 1395.00

North Shore's finest Bar/Bat Mitzvah packages available at customer's request. Call for a quote.

VIDEO PACKAGE FOR WEDDING OR BAR/BAT MITZVAH.....1095.00

Complete videotaping of ceremony and reception (including professional editing)

Video photo album "Your Day in Song" highlights music video

Two professionally edited copies of your event on DVD in printed cases

COUNTRY DANCE INSTRUCTION.....starting at 225.00/hour

If you're planning a party of any kind, dance lessons will get your guests up and on the floor!

ADDITIONAL ENTERTAINMENT AND VIDEO OPTIONS

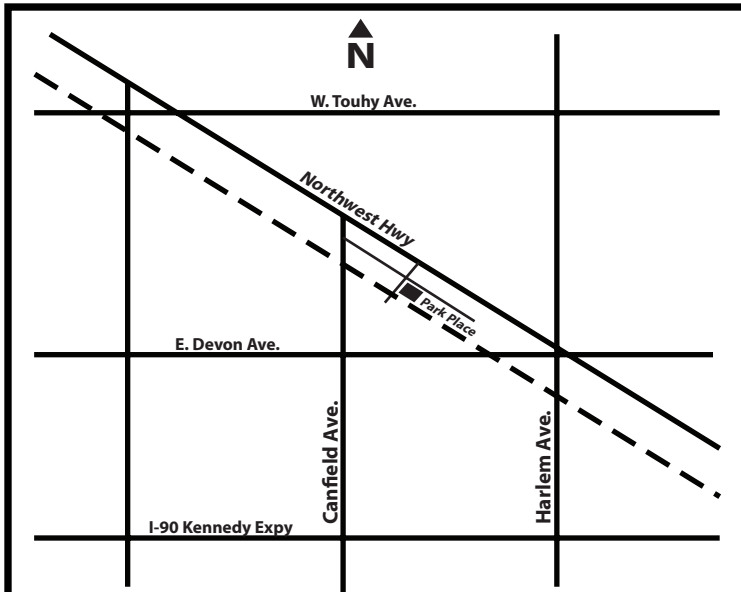
Dynamic Lighting Package.....	150.00
Video Photo Album.....	350.00 (up to 50 photos)
Video Projection Package.....	300.00
<i>Includes DVD, Playback, Projector and Screen</i>	
Master of Ceremonies.....	175.00/hour (2 hour minimum)
Photography.....	starting at 200.00/hour
Corded Microphone with Stand.....	25.00
Podium with Microphone.....	75.00
Wireless Handheld Microphone.....	75.00
Wireless Lavalier Microphone.....	75.00
Screen 6' or 8'.....	75.00
DVD Player (to play on banquet room TVs).....	50.00

This above list represents just a fraction of what America's Best DJs and Videotaping can provide. Personalized quotes for staging, runways, flat screen TVs, computer systems, computer networking, WIFI access, hi-tech lighting shows, custom gobo designs, graphic development and more are available.

ANYTHING ELSE WE CAN DO FOR YOU?

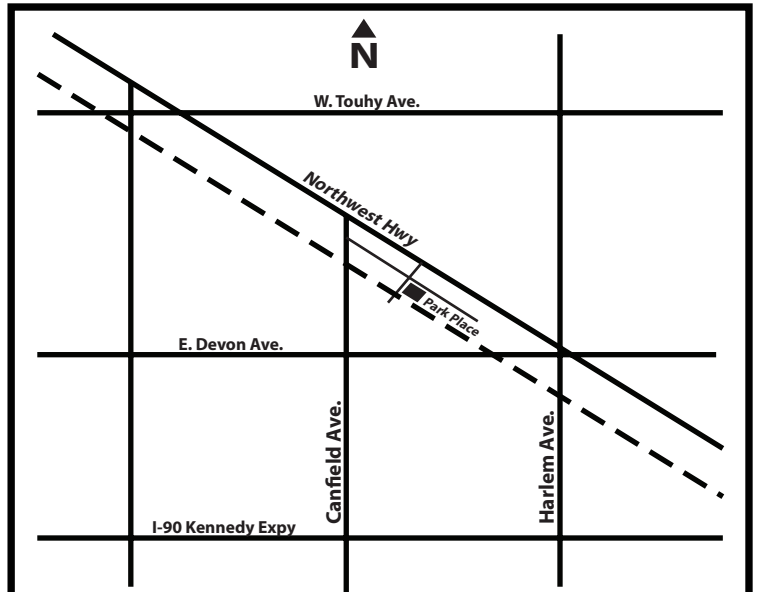
Just ask! All entertainment and video services are available at any location. Additional charges may apply. Prices subject to change.

Visit www.americasbestdj.net or Call (847) 303-4483 and ask for America's Best Entertainment Coordinator



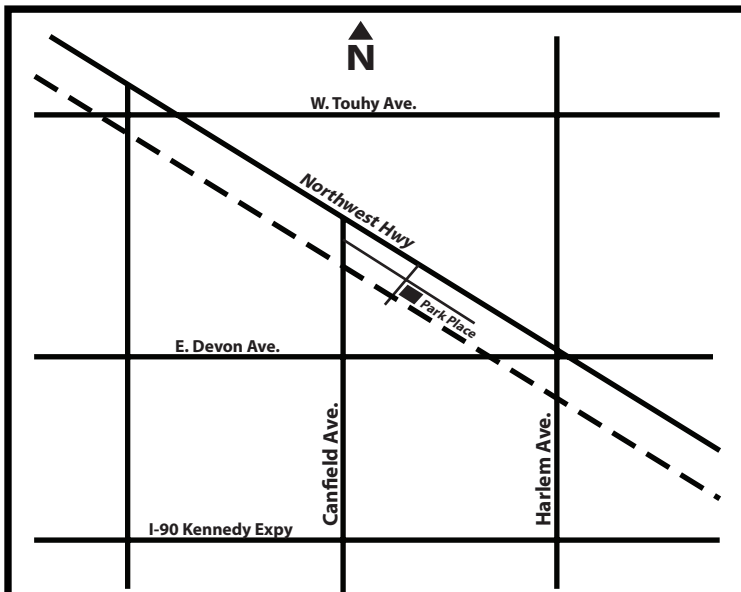
**6733 N. Olmsted
Chicago, IL 60631**

From I-90
Take exit **79B** for **Cumberland Ave S.**
Turn **right** at **N. Cumberland Ave / N. Pueblo Ave 0.9 mi**
Turn **right** at **E. Devon Ave 0.8 mi**
Turn **left** at **Canfield Rd / N. Ozanam Ave**
Continue to follow **N. Ozanam Ave 0.5 mi**
Turn **right** at **N. Olmsted Ave**
Destination will be on the left



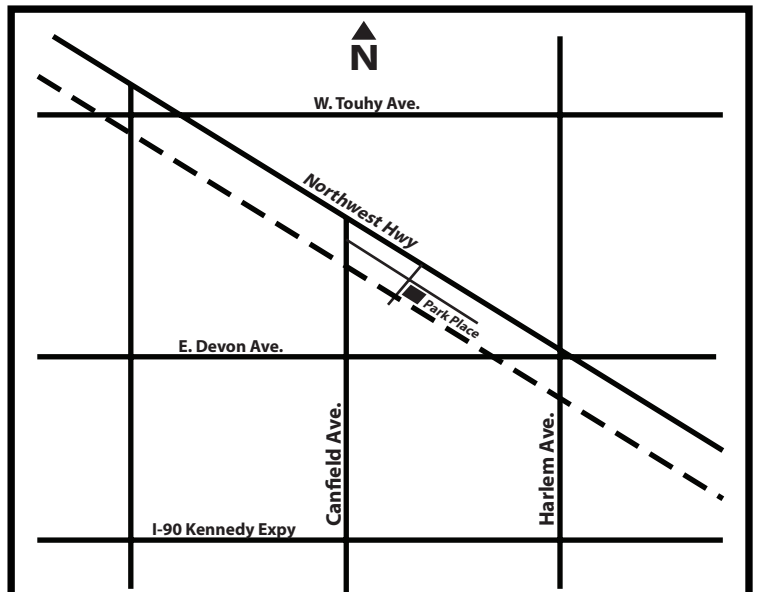
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