

# Moretti's

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## FOR BANQUETS

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### WEDDING PACKAGE

*Included in the package for all wedding parties:*

- Complete five course plated dinner, family style or buffet
- Five hours of open bar serving premium liquors
- Champagne for each guest to toast the newlyweds
- Unlimited wine with dinner for each guest
- Wedding cake, prepared to your specifications, cut and served or wrapped by our staff
- Damask linen tablecloths and choice of linen napkin color
- Custom-skirted head table with silver candelabras
- Skirted cake table
- Skirted registration and gift table
- For centerpiece selection, please consult our directors of catering
- Background music and public address system
- Use of bride's room with complimentary champagne
- Onsite parking
- Complimentary coffee service during last hour

### REHEARSAL DINNER

When the wedding reception is planned for 100 guests or more, a 10% discount off our normal dinner and beverage prices will be extended when the rehearsal dinner is also planned at one of our locations.

### BRIDAL SHOWER

When the wedding reception is planned for 100 guests or more, a hospitality room and a free bowl of punch will be provided at no charge for the bridal shower luncheon, when booked with Moretti's For Banquets.

### ADDITIONAL SERVICES

Ice carvings, special floral arrangements, ballroom decorations and valet parking are also available for an additional charge.

We will be glad to custom tailor a menu package to meet your individual needs.

*Event space for rehearsal dinners or bridal showers subject to availability*

*A complete listing of all our DJ and video taping services is included in this booklet.  
Please consult with your personal coordinator.*

*Inquire about hotel accommodations with complimentary transportation to your event.*

### 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) Wedding Package © 10/2010 Ala Carte Entertainment

## 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	55.00
Chicken quesadillas	55.00
Crab rangoons	70.00
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	65.00
Swedish meatballs	60.00
Cocktail franks en croûte	50.00
Chicken or beef satay with peanut sauce	50.00
Fried calamari with cocktail sauce	50.00
Buffalo chicken wings (hot or mild)	45.00
Miniature gourmet pizzas	60.00
French fried mushrooms	45.00
Spanakopita	55.00
French fried mozzarella sticks with marinara sauce	60.00
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
6.50	7.50

## SIGNATURE PACKAGE

(50 guest minimum)

Select three hot items and three cold items.

All items selected will be replenished for a period of one hour.

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
Bruschetta
Vegetable crudités
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
Mozzarella sticks with marinara

## DELUXE PACKAGE

(50 guest minimum)

Select three hot items and three cold items.

All items selected will be replenished for a period of one hour. 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
Deluxe finger sandwiches
Cucumber cups filled with oriental sesame chicken

### HOT HORS D'OEUVRES

Polynesian chicken kabobs
Mini egg rolls with sweet and sour plum sauce
Cheese and broccoli puffs
Mini assorted quiches
Potstickers with soy-ginger sauce
Chicken satay with peanut sauce
Shrimp-fried won tons
Swedish meatballs
Quesadillas with chicken and cheese

## THE WEDDING MENU

<b>GRILLED HERB CHICKEN</b> Double breast of chicken marinated in fresh lemon juice, Dijon mustard, garlic and herbs served with thyme-scented natural juices.	<b>43.95</b>
<b>CHAMPAGNE CHICKEN</b> Sautéed breast of chicken enhanced with a delicate champagne sauce.	<b>43.95</b>
<b>BREAST OF CHICKEN MARSALA</b> Boneless chicken breast sautéed with mushrooms and Marsala wine.	<b>43.95</b>
<b>CHICKEN VESUVIO</b> Fresh boneless breast of chicken marinated with a garlic-wine sauce.	<b>43.95</b>
<b>PARMESAN-CRUSTED SALMON OR GRILLED W/ CHAMPAGNE SAUCE</b> Fresh Atlantic salmon sautéed with a Parmesan crust and enhanced with cream Dijon sauce.	<b>46.95</b>
<b>ROAST SIRLOIN OF BEEF</b> Tender slices of sirloin, topped with mushroom-bordelaise sauce.	<b>45.95</b>
<b>MORETTI'S FOR BANQUETS MIXED GRILL</b> Charbroiled USDA prime center-cut sirloin with mushroom-bordelaise sauce served with a grilled herb chicken breast and champagne sauce.	<b>48.95</b>
<b>FILET AND GRILLED CHICKEN BREAST</b> Center-cut filet charbroiled to perfection served with a grilled herb chicken breast and champagne sauce.	<b>53.95</b>
<b>ROAST TENDERLOIN OF BEEF</b> The finest available cut, sliced by hand, served with mushroom-bordelaise sauce.	<b>50.95</b>
<b>ROAST PRIME RIB OF BEEF</b> Hand-carved prime rib, slow roasted in its own juices, served with a creamy horseradish sauce.	<b>51.95</b>
<b>NEW YORK STRIP STEAK</b> Center-cut strip steak, charbroiled to perfection, served with mushroom-bordelaise sauce.	<b>51.95</b>
<b>FILET MIGNON</b> Center-cut filet charbroiled to perfection, served with mushroom-bordelaise sauce.	<b>56.95</b>
<b>MORETTI'S FOR BANQUETS TRIO</b> Filet mignon medallions, grilled herb chicken breast and trio of sautéed lemon-garlic shrimp.	<b>59.95</b>
<b>SPECIAL SURF AND TURF</b> Petite filet mignon and a trio of sautéed lemon-garlic shrimp.	<b>59.95</b>
<b>CHICKEN AND SHRIMP COMBO</b> Grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	<b>52.95</b>
<b>COLD WATER LOBSTER TAIL</b> Broiled and served in the shell with drawn butter.	<b>Market</b>

*Prices do not include tax and gratuity*

*• We offer special pricing for the following Saturday and Evening Packages: January, February and March.*

*• Special pricing on our full Wedding Package for Sunday or Friday evenings or Saturday or Sunday Afternoons.*

## DINNER SELECTIONS

*(continued)*

### APPETIZERS

*(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)*

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

Double baked potatoes *(add 1.00 per guest)*

Fresh fruit cocktail

Jumbo shrimp cocktail  
*(add market price per guest)*

### SALADS

*(choice of one)*

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)*

Wild rice pilaf  
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)*

### 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 with sauerkraut and a platter of mostaccioli with your entrée.  
*(add 5.95 per guest)*

### DESSERTS

*(choice of one)*

**Mousse**  
Chocolate  
Strawberry  
White Chocolate

**Assorted Ice Creams**  
Cookies and Cream  
French Vanilla  
Peppermint Crunch  
Raspberry Sherbert

### Homemade Fruit Cobbler

Cherry, peach 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

**Fresh Strawberries**  
tossed with Grand Marnier and  
served with whipped cream

**Turtle Cheesecake**  
with caramel sauce

**Apple Strudel**  
with vanilla ice cream and  
caramel sauce

**Chicago's Best Cheesecake**  
served with raspberry sauce

## FAMILY STYLE DINNER FOR WEDDINGS

### 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  
Roasted sirloin of beef  
with mushroom-bordelaise sauce  
Roast breast of turkey  
with stuffing and cranberry sauce  
Lemon-pepper salmon  
Polish sausage with sauerkraut

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

**Package price: 45.95**

Roast tenderloin of beef with mushroom-bordelaise sauce

**Package price: 53.95**

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

## WEDDING DINNER BUFFET

### ENTRÉES

*(choice of three)*

Country-fried chicken  
Roast 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-cruste salmon  
Homemade lasagna  
Vegetable rotolo with marinara and Alfredo sauce  
Beef á la bourguignonne over egg noodles

**Package price: 45.95**

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

**Package price: 52.95**

Roast tenderloin of beef with mushroom-bordelaise sauce

**Package price: 54.95**

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

Garden fresh tossed salad  
Fresh pasta salad  
Homemade garlic mashed potatoes or wild rice pilaf  
Broccoli or 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

***Chef for carving at additional 50.00***

*Prices do not include tax and gratuity*

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

**Our Famous Sweet Table**

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 7.95 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*

**Chocolate Fountain (a must see)**

Enjoy an assortment of delicious items ready to dip in our three foot chocolate fountain:  
fresh strawberries, bananas, pineapple, chocolate chip cookies,  
graham crackers, pretzels, cream puffs, marshmallows and much more.  
*4.95 per person      3.95 with sweet table*

**Chocolate Sweet Table**

Sliced fresh fruit and melon display, Chocolate-covered strawberries and bananas  
Chocolate fudge cake, Assorted array of chocolates  
German chocolate cake, Chocolate éclairs  
Chocolate fudge cake  
V.I.P. coffee display with whipped cream and shaved chocolate  
*\$7.95 per person*

**Ice Cream Sundae Buffet**

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

**Champagne Fountain**

Our own private label in a sterling fountain.  
*1.50 per person*

**ADDITIONAL SERVICES**

Ice carvings, special floral arrangements, balloon decorations and valet parking are also available for an additional charge. We will be glad to custom tailor a menu package to meet your individual needs.

*Prices do not include tax and gratuity*

**Champagne Brunch Buffet**

Carafes of fresh chilled juices  
Assorted bakery goods and freshly baked rolls served with whipped butter and preserves  
Seasonal fresh fruit display  
Eggs Benedict or scrambled with ham and green peppers  
Ranch bacon and link sausage  
Homemade hash browns  
Baked ham and roast sirloin of beef  
Cheese blintzes with strawberry sauce  
Coleslaw, pasta salad and tossed salad with choice of two dressings  
Fresh seasonal vegetables  
Pasta with marinara  
Unlimited Champagne  
Freshly brewed coffee, decaf, hot tea, or milk

4 hrs. Call liquor package

*\$32.95 per person*

**Additional Options**

Deluxe omelette station - 2.95 per person  
Famous sweet table - 7.95 per person  
Wedding cake of your choice - 2.95 per person  
Carving station - 50.00  
Chocolate fountain - 4.95 per person

## 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 revenue.  
Please consult with our event planner for minimums.

## 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 a wedding 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 wedding day 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 reception planning tools, including music request forms, are available online anytime at AmericasBestDJs.net

## PREMIUM WEDDING DJ PACKAGE (UP TO 6 HOURS).....850

Includes the following:

- Entertainer for your entire reception, cocktail and dinner music of your choosing
- Online, On-phone and In-person pre-planning of your reception's entertainment
- Emcee on wireless mic for introductions, cake cutting, toasts, etc.
- First dance, specialty songs and traditional wedding favorites
- Extensive library of music, from the '40s thru today
- Will take requests and keep your guests on the dance floor!

## PREMIUM WEDDING VIDEO PACKAGE.....1095

Complete videotaping of your entire ceremony and reception, including:

- Digital video recording and editing, professional cameraman and editor
- Video Photo Album with up to 40 pictures set to music, "Your Day In A Song" highlight music video
- Two copies of your edited video on DVD

## ADDITIONAL ENTERTAINMENT & VIDEO OPTIONS

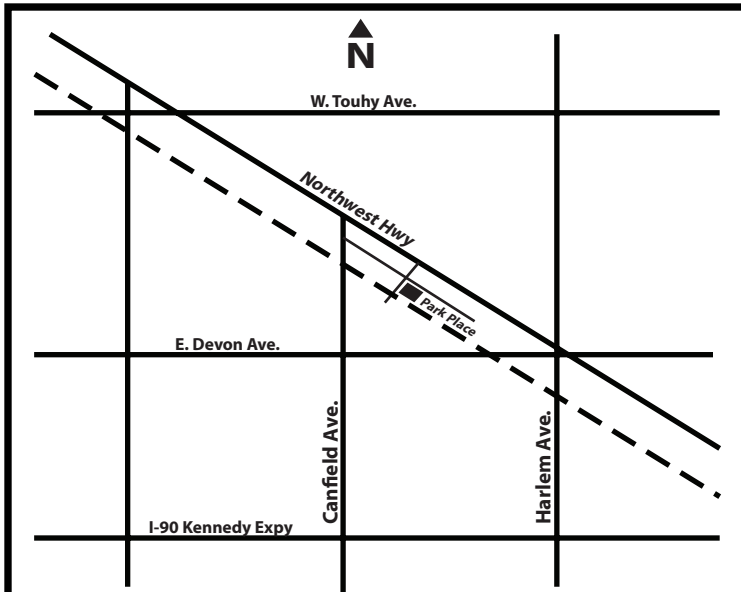
- America's Best DJ (3 hour show).....650
- Additional pre-booked hours.....100/hour
- Music for ceremony (if held on premise).....100
- Add Karaoke to your Reception.....100
- Country Dance Instruction.....225/hour
- Dynamic Lighting Package, including 4 effects.....150
- Second video camera at Ceremony.....200
- Video Projection Package.....300  
*including DVD playback and large screen projection (for video montage, music videos, live camera and more)*
- Master of Ceremonies.....175.00/hour (2 hour minimum)
- Photography.....starting at 200.00/hour
- Video Photo Album.....350.00 (up to 50 photos)
- 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 the 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?

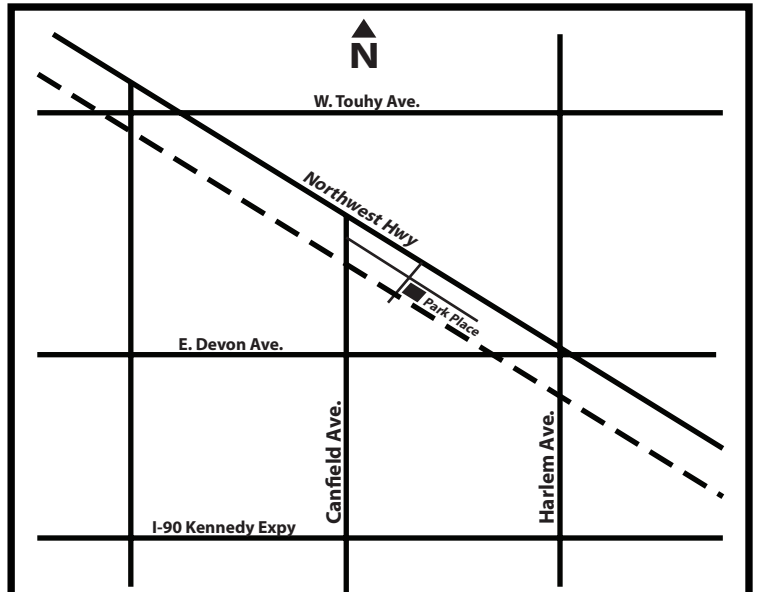
*Just ask! All entertainment and video services are available at any location. Additional charges may apply. Prices subject to change.*

**Visit [www.americasbestdjs.net](http://www.americasbestdjs.net) or Call (847) 303-4483 and ask for America's Best Entertainment Coordinator**



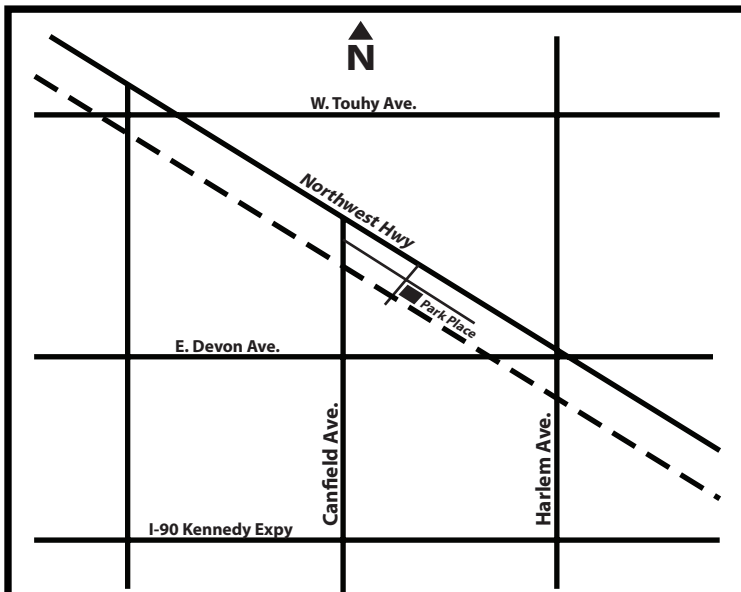
**6733 N. Olmsted  
Chicago, IL 60631**

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*



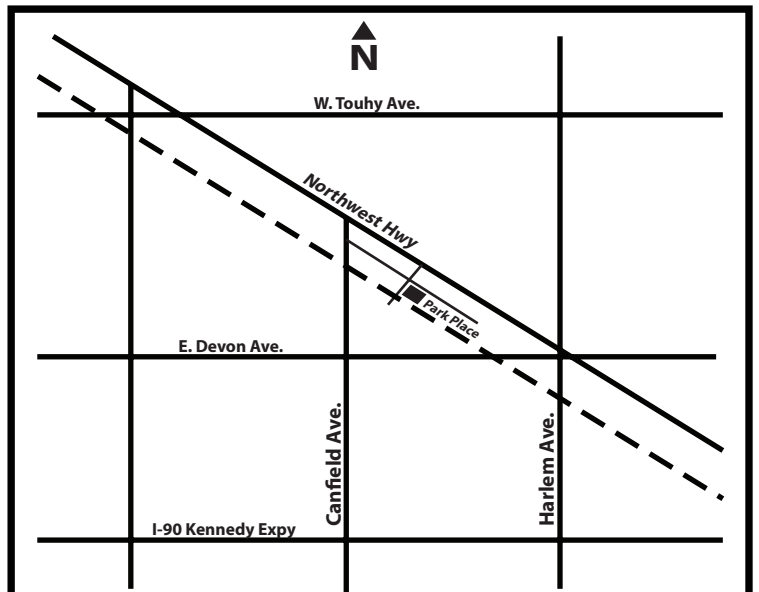
**6733 N. Olmsted  
Chicago, IL 60631**

From I-90  
Take exit **79B** for **Cumberland Ave S.**  
Turn **right** at **N. Cumberland Ave / N. Pueblo Ave 0.9 mi**  
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