

Moretti's

FOR BANQUETS

Thank you for your interest in allowing Moretti's For Banquets to host your upcoming party or event.

The general information, which we have enclosed, only begins to describe the fabulous possibilities available to you. We also will be able to design a menu specifically for your event if any of these are unsuitable to your tastes

The quality of our food and service staff combined with our unique atmosphere make any event at Moretti's For Banquets unsurpassed.

Once you have had the opportunity to review the information, please feel free to contact us. At that time, we would be more than happy to answer any of your questions.

We look forward to the opportunity to be of service to you.

Please note: *All prices are subject to gratuity and sales tax.
Prices are subject to change.*

Moretti's For Banquets
1175 W. Lake St. • Bartlett, Illinois 60103
Phone (630) 830-3900 • Fax (630) 830-7297
www.MorettisBanquets.com
www.AcePlacesCatering.com

Moretti's For Banquets Menu © 5/2010 Ala Carte Entertainment

HORS D'OEUVRE PACKAGES

Served buffet style for two hours

PACKAGE #1: 10.95 per guest

Select three items from Group A Hot and three items from Group A Cold

PACKAGE #2: 12.95 per guest

Select three items from Group A or B Hot and three items from Group A or B Cold

PACKAGE #3: 14.95 per guest

Select four items from Group A or B Hot and four items from Group A or B Cold

Serve for one hour along with lunch or dinner package - Subtract 4.00

SPECIALTY HORS D'OEUVRE DISPLAYS

Designed to compliment your luncheon or dinner package.

(Prices are per guest)

FRESH VEGETABLE

CRUDITÉS DISPLAY 2.00

An assortment of the freshest seasonal vegetables. Served with ranch dressing.

DECORATED MEAT

& CHEESE DISPLAY 3.00

Cubed domestic and imported cheeses with cubed salami, turkey and ham. Served with assorted cocktail crackers.

SEASONAL FRESH

FRUIT DISPLAY 2.50

The season's finest fruit.

ANTIPASTO DISPLAY 4.00

Assorted Italian meat and cheese display that includes salami, prosciutto, mortadella, capicola, sopresatta meats as well as mozzarella cheese. Garnished with pepperoncini, kalamata olives and roasted peppers. Served with crostini.

DELUXE HORS D'OEUVRES

(50 pieces per order)

HOT HORS D'OEUVRES

Focaccia pizza squares (A)	40.00	Baked stuffed mushrooms (B) with spinach and cheese	55.00
Golden fingers (B)	45.00	Crab rangoon served with mango chutney (B)	65.00
Buffalo chicken wings (B) served hot or mild with bleu cheese dressing	45.00	Crispy crab cakes with remoulade sauce (B)	65.00
Mini egg rolls (A) served with sweet and sour sauce	60.00	Calamari fritte (B)	55.00
Swedish meatballs (A)	55.00	Assorted mini quiches (B)	55.00
Cocktail franks en croûte (A)	50.00	Crispy fried asparagus (B)	50.00
BBQ rib fingers (B)	65.00	Parmesan bread sticks (A)	40.00
Parmesan zucchini (B)	45.00	Baked spinach and artichoke dip (A)	45.00
Grilled marinated beef tenderloin skewers	65.00	Coconut shrimp with mango chutney	market

COLD HORS D'OEUVRES

Tomato basil bruschetta (A)	40.00	Prosciutto ham with melon (B)	45.00
Toasted pita triangles (A) served with spinach and artichoke dip	40.00	Fresh vegetable crudités (A)	45.00
Olive and alouette canapés (A)	50.00	Jumbo shrimp cocktail with cocktail sauce	market
Deli spiral pinwheels (B)	55.00		
Cheese ball with assorted crackers (A)	45.00		

HORS D'OEUVRE DESCRIPTIONS

COLDS

TOMATO BASIL BRUSCHETTA:

Fresh-toasted Italian bread with vine-ripe tomatoes, garlic, basil, virgin olive oil and fresh mozzarella.

SPINACH & ARTICHOKE DIP:

Creamy blend of Italian cheeses, artichoke hearts and spinach. Served with toasted pita chips.

PROSCUITTO HAM WITH MELON:

Italian ham wrapped around fresh melon.

OLIVE & ALOUETTE CANAPÉS: Toasted Italian bread topped with creamy garlic cheese and assorted chopped olives.

DELI SPIRAL PINWHEELS: Sliced deli meats and cheeses wrapped in a giant tortilla with lettuce and mayonnaise sliced into bite size pinwheels.

HOTS

GOLDEN FINGERS: Crisp chicken tenders served with BBQ sauce or Buffalo style with bleu cheese.

BUFFALO CHICKEN WINGS: Served mild, hot, extra spicy or garlic Parmesan.

COCKTAIL FRANKS EN CROÛTE:

Cocktail franks wrapped in a flaky crust.

BBQ RIB FINGERS:

Basted with our special sauce.

PARMESAN ZUCCHINI: Fresh zucchini spears dipped in panko breadcrumbs, lightly fried and tossed with Parmesan cheese. Served with ranch dressing.

BAKED STUFFED MUSHROOMS:

Mushroom caps stuffed with spicy sausage, spinach and Italian cheeses served with marinara.

CRAB RANGOON:

Crabmeat and cream cheese wrapped in wonton wrappers. Served with mango chutney.

CALAMARI FRITTE:

Available golden crispy, giardiniera or genovese style.

CRISPY FRIED ASPARAGUS:

Fresh asparagus spears breaded and fried, served with ranch dressing.

PARMESAN BREAD STICKS:

Homemade bread sticks with garlic butter and marinara.

BAKED SPINACH & ARTICHOKE DIP:

Served with toasted chips and bruschetta tomatoes.

COCONUT SHRIMP: Lightly breaded jumbo shrimp served with mango chutney.

ENTRÉE SELECTION PACKAGE

APPETIZERS

(choice of one)

Soup du Jour
Penne Pasta with marinara

Homemade Minestrone Soup
Fresh fruit cocktail

Jumbo shrimp cocktail
(add market price per guest)

SALADS

(choice of one)

Garden fresh tossed salad

Tossed Caesar salad
(add .75 per guest)

Medley of greens with caramelized pecans,
crumbled cheese and raspberry vinaigrette
(add 2.00 per guest)

Chopped Antipasto salad
(add 1.50 per guest)

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

Garden fresh spinach salad with chopped
eggs, crumbled bacon, tomatoes
and balsamic dressing.

SIDE DISHES

(choice of one)

Baked Idaho potato
Roasted rosemary potato wedges
Wild rice pilaf
Homemade whipped potatoes

Parsley red potatoes
Garlic mashed potatoes
Vesuvio potatoes
Florentine capellini pasta
Double baked potato *(add .75 per guest)*

VEGETABLES

(choice of one)

Peas with mushrooms and pearl onions
Chef's fresh vegetable medley
Sautéed spinach
Fresh green beans

Broccoli with garlic butter
Fresh steamed broccoli
Fresh asparagus with hollandaise sauce
(add 1.25 per guest)

DESSERTS

(choice of one)

Mousse

Chocolate
Strawberry

Ice Creams

French Vanilla
Chocolate
Raspberry Sorbet
Cookies n' Cream

Gelato

Please ask for flavors available
\$2.50 each

Tiramisu

Layered marscapone cheese, ladyfingers and cream filling sprinkled with cocoa. \$2.50 each

Fresh Strawberries

Served with Gran Marnier
and whipped cream. \$2.50 each

Lemon-Wild Berry Mascarpone

Cheese Cake

Generous portion of moist cream cake loaded with wild berries and mascarpone cream.
Topped with whipped cream. \$2.50 each

Ultimate Chocolate Cake

Rich devils food cake with light and dark chocolate mousse, a chocolate cookie crust topped with silky chocolate icing and chocolate chips. \$2.50 each

Chocolate Fountain

Enjoy an assortment of delicious items ready to dip in our chocolate fountain.
Strawberries, Bananas, Pineapple, Lady Finger Cookies,
Graham Crackers, Pretzels and Marshmallows
4.95 per person (3.95 with sweet table)

Dessert Tray

Tiramisu, Seasonal Berries, Mascarpone and Chocolate Mousse Cake
Add 4.95 per guest

Specialty Sweet Table

Assorted fruit tartlets, chocolate éclairs, petit fours, mini French pastries, chocolate dipped strawberries and assorted cookies. Executive coffee display with whipped cream and shaved chocolate.
Add 5.95 per guest

Selections may vary due to availability.

Ice Cream Sundae Buffet

(Minimum 50 guests)

French vanilla and chocolate ice cream with hot fudge, strawberry topping, chocolate chips, nuts, cherries and whipped cream.
Add 2.95 per guest

PASTA ENTRÉES

Served with a cup of homemade soup and choice of salad (Caesar, Garden or Spinach).

RIGATONI POMODORO **Dinner 14.95**

Rigatoni pasta, Roma tomatoes, garlic, basil and virgin olive oil tossed with light marinara sauce and topped with fresh mozzarella. Does not come with additional side dishes.

MEAT OR CHEESE RAVIOLI **Dinner 15.95**

Cheese, meat or combination ravioli served with marinara, meat sauce or Asiago cream sauce. Does not come with additional side dishes.

MILE HIGH LASAGNA **Dinner 15.95**

Homemade layers of pasta, marinara and four cheeses, topped with your choice of marinara or meat sauce. Does not come with additional side dishes.

RUSTIC BOW TIE PASTA **Dinner 15.95**

Sautéed shrimp, chicken tenders, Italian sausage, mushrooms, asparagus, spinach, tomatoes and a spicy tomato basil cream sauce tossed with bow tie pasta. Does not come with additional side dishes.

PENNE CHICKEN ASIAGO **Dinner 16.95**

Penne pasta with mushrooms, spinach, Roma tomatoes, prosciutto, peas and caramelized onions in a roasted garlic Asiago cream sauce. Does not come with additional side dishes.

TORTELLONI CON POLLO **Dinner 16.95**

Three-cheese tortelloni, asparagus, mushrooms, sun-dried tomatoes and mascarpone cheese sauce with grilled chicken. Does not come with additional side dishes.

EGGPLANT PARMESAN **Dinner 16.95**

Herb-crusted eggplant baked in marinara and a blend of Italian cheeses. Suggested accompaniments: Linguini in marinara and garlic broccoli.

ENTRÉE SELECTIONS

CHICKEN VESUVIO **Dinner 19.95**

Boneless chicken baked in our special wine and garlic sauce. Suggested accompaniments: Vesuvio potatoes, roasted peppers, peas and Parmesan cheese.

ROSEMARY LEMON CHICKEN **Dinner 19.95**

Char-grilled chicken breasts with lemon and Rosemary. Suggested accompaniments: Wild rice and garlic broccoli.

CHICKEN FRANCESCA **Dinner 19.95**

Egg-battered chicken breasts with a tangy garlic lemon sauce. Suggested accompaniments: Wild rice and sautéed garlic spinach.

CHICKEN LIMONE **Dinner 19.95**

Chicken breast medallions sautéed with lemon, capers, sun-dried tomatoes, artichoke hearts and white wine. Suggested accompaniments: Florentine capellini pasta and garlic broccoli.

ENTRÉE SELECTIONS

(Continued)

PARMESAN CRUSTED CHICKEN Parmesan crusted chicken breast topped with bruschetta tomatoes in a lemon Parmesan butter sauce. Suggested accompaniments: Garlic mashed potatoes and broccoli.	Dinner 19.95
ROAST SIRLOIN OF BEEF Tender slices of sirloin, topped with sautéed mushroom and bordelaise sauce, garnished with French fried onion straws. Suggested accompaniments: Mashed potatoes and green beans.	Dinner 21.95
PARMESAN-CRUSTED SALMON Fresh Atlantic salmon sautéed with a Parmesan crust. Suggested accompaniments: Wild rice and garlic broccoli.	Dinner 22.95
GARLIC LEMON SHRIMP Shrimp skewers grilled with garlic and lemon. Suggested accompaniments: Wild rice and garlic broccoli.	Dinner 22.95
PORK CHOP ABRUZZI 10 oz. center-cut pork chop sautéed in garlic, lemon and oregano with cherry peppers. Suggested accompaniments: Roasted potatoes and garlic broccoli.	Dinner 19.95
RIB-EYE STEAK 10 oz. USDA prime center-cut rib-eye.	Dinner 26.95
MORETTI'S MIXED GRILL Roasted top sirloin and grilled breast of chicken. Served with a mushroom merlot sauce.	Dinner 27.95
FILET MIGNON Choice cut filet topped with Parmesan or bleu cheese crust.	Dinner 29.95
ROAST PRIME RIB OF BEEF Hand carved prime rib, slow roasted in its own juices. Served with creamy horseradish sauce.	Dinner 29.95
PETITE FILET MIGNON AND JUMBO SHRIMP Grilled petite filet and a trio of shrimp served with a merlot sauce and Asiago cheese sauce.	Dinner 29.95
FRESH CATCH OF THE DAY Choose your favorite.	Market

Take 3.00 off for Lunch Portions

FAMILY STYLE

SIDE DISHES

(choice of two)

Garlic mashed potatoes
Wild rice
Rosemary roasted potatoes
Vesuvio potatoes
Mostaccioli with marinara

Fresh mixed vegetable medley
Peas with mushrooms and pearl onions
Broccoli with garlic
Fresh steamed broccoli
Linguini with Alfredo sauce

ENTRÉES

(choice of two)

Grilled Herb Chicken
Chicken Vesuvio
Roasted Sirloin of Beef
with natural au jus and sautéed mushrooms
Rosemary Lemon Chicken
Parmesan Crusted Chicken

Roast Pork Loin with apricot glaze
Eggplant Parmesan
Italian Sausage or Meatballs
in marinara sauce
Nonna's Homemade Lasagna
Parmesan-Crusted Salmon

Luncheon: 19.95

Dinner: 22.95

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

Garden fresh salad or soup of the day
Freshly baked rolls and butter

Choice of chocolate mousse, raspberry sorbet or ice cream.
Coffee, decaf, hot tea, or milk

All prices exclude both tax and gratuity

ULTIMATE DINNER BUFFET

(Minimum 50 guests)

ENTRÉES

(choice of three)

Eggplant Parmesan	Roast Pork Loin with apricot glaze
Chicken Vesuvio	BBQ Ribs with BBQ sauce
Grilled Herb Chicken	Parmesan-Crusted Salmon
Parmesan Crusted Chicken	Nonna's Homemade Lasagna
Chicken Limone	Italian Sausage or Meatballs in marinara sauce
Cheese or Meat Ravioli in marinara sauce	
Roast Sirloin of Beef with natural au jus and sautéed mushrooms	

Lunch: 22.95

Dinner: 25.95

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

Choice of Caesar, garden or spinach salad
Whipped potatoes with gravy or wild rice pilaf
Steamed broccoli or fresh mixed vegetable medley
Freshly baked rolls and butter
Seasonal fruit display
Choice of mousse, raspberry sorbet or ice cream

Chef available for carving at additional 50.00

PIZZA PARTY
(Minimum 30 guests)

APPETIZERS
(choice of two)

Buffalo Chicken Wings
Chicken Fingers
Spinach Dip

Bruschetta
Mozzarella Sticks
Breadsticks
Vegetable Crudités

Price per guest: 14.95
Children's Price (12 and under): 8.95

INCLUDES:

Unlimited 1 Topping Pizzas (variety)
Penne with Marinara
Fresh Garden Salad with house vinaigrette
Fresh Baked Bread with butter
Italian Sausage or Meatballs - *add 2.00 per person*

MORETTI'S EXPRESS LUNCH BUFFET

(Minimum 30 guests)

Available Monday through Thursday until 3:00pm

INCLUDES

Sliced Italian Beef

Fresh Italian Bread

Sweet Peppers and Hot Giardiniera

Chicken Parmesan

Unlimited One Topping Pizzas (variety)

Fresh Garden Salad tossed with House Vinaigrette

Penne Pasta with Marinara

Lunch Buffet Price per Guest 13.95

Children's Price (under 10) 7.95

*Ask for details about our special menus designed for
children's sports team events and high school dance parties.*

BEVERAGE PACKAGES

CASH BAR

House Brands	4.50	Premium Brands	5.75
Call Brands	5.25	Super Premium Brands	6.75
House Wine	5.00	Bottled Domestic Beer	3.25
Soft Drinks	2.25	Imported Bottled Beer	4.25
		Bottled Water	2.50

CALL BAR PACKAGES INCLUDE:

Svedka Vodka	Early Times
Bacardi Rum	Canadian Club
Malibu Rum	Seagrams 7
Captain Morgan	Southern Comfort
Meyers Rum	Jim Beam
Cuervo	Domestic Bottle Beer
Soft Drinks	House Wine

PREMIUM BAR PACKAGES INCLUDE:

All beverages listed above plus:

Absolut Vodka	Dewar's White Label
Stolichnaya Vodka	Johnnie Walker Red
Cuervo 1800	Bailey's Irish Cream
Jack Daniels	Kahlua
Jameson Irish Whiskey	Jagermeister
Jim Beam Black	Sambuca Romano
Beefeater Gin	Import Bottle Beer
Tanqueray Gin	

SUPER PREMIUM BAR PACKAGES INCLUDE:

All beverages listed above plus:

Ketel One	B & B
Grey Goose	Drambuie
Crown Royal	Frangelico
Johnnie Walker Black	Grand Marnier
Chivas Regal	Tia Maria
Amaretto Di Saronna	

Shots are not included in bar package prices.

HOSTED BAR

You may run a tab for your guest's drinks on a per consumption basis.

The tab will be added to your total bill at the end of the event.

Cash bar prices subject to change without notice.

Prices exclude both tax and gratuity

BEVERAGE PACKAGES

(Continued)

OPEN BAR

Price per guest

Open Bar does not include shots.

CALL BRANDS

2 Hours 16.00

3 Hours 22.00

Each additional hour add 5.00

*Includes Sycamore Lane Wines: Chardonnay, Pinot Grigio, White Zinfandel,
Cabernet, Merlot and Domestic Bottled Beer.*

PREMIUM BRANDS

2 Hours 21.00

3 Hours 27.00

Each additional hour add 5.00

SUPER PREMIUM BRANDS

2 Hours 23.00

3 Hours 29.00

Each additional hour add 5.00

*Includes Bottled Import and Domestic Beer as well as
Trinity Oaks Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot*

OTHER BEVERAGES

Champagne Punch
45.00 per bowl

Vodka Punch
40.00

Non-Alcoholic Punch
35.00

Each bowl serves approximately 30 guests.

Brands and prices are subject to change without notice.

HELPFUL INFORMATION

CONFIRMATION

A deposit of \$250.00 or \$750.00, depending on the dollar amount of the event is required.

GUARANTEES

A final guaranteed attendance is required at least one week prior to an event. You will be charged for the guarantee or the number served, whichever is greater. If no guarantee is provided, we will charge for the highest estimated number of guests. Inaccurate guarantees may result in improper food quantities and staffing.

No food from a private party may be taken from the premises.

ACCOUNT BALANCES

Payment is due at the beginning of an event.
The balance of an account may be settled as follows:

- Cash, Cashier's Check or Money Order
- Major Credit Cards are also accepted

No Personal or Business 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.

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 Banquets. This relationship provides 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 work closely together to ensure your event flows smoothly.
- All America's Best services will be added to your Moretti's 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.....	595.00
Additional pre-booked hours.....	100.00/hour
- 3 Hour Videotaping (professional editing included).....	600.00
Additional pre-booked hours.....	200.00/hour
- 3 hour DJ/Karaoke.....	695.00
Additional pre-booked hours.....	150.00/hour

150.00 per hour overtime for above section

ADDITIONAL ENTERTAINMENT AND VIDEO OPTIONS

Country Line Dance Lessons.....	starting at 225.00/hour
Dynamic Lighting Package.....	150.00
Video Display Package.....	300.00
<i>Includes DVD/VHS Playback and Large Screen (For video montage, music videos, live camera and more)</i>	
Video Photo Album.....	350.00 <i>(up to 50 photos)</i>
Video Taping (single camera).....	200.00/hour <i>(3 hours min)</i>
Photography.....	starting at 200.00/hour
Microphone with Stand.....	25.00
Podium with Microphone.....	50.00
Wireless Handheld Microphone.....	100.00
VHS Tape or DVD Player.....	50.00

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

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 guests 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
- Same package available without dancers for 1395.00*
- North Shore's finest Bar/Bat Mitzvah packages available at customer's request. Call for a quote.*

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.

Call (847) 303-4483 and ask for America's Best Entertainment Coordinator

Moretti's For Banquets Menu © 5/2010 Ala Carte Entertainment

**Book your Wedding at
Moretti's For Banquets
For the Months of January, February and March**

And

**Receive *50%* off America's Best DJ
and
Chocolate Fountain
\$1000 Value**