

GALLERIA  
MARCHETTI

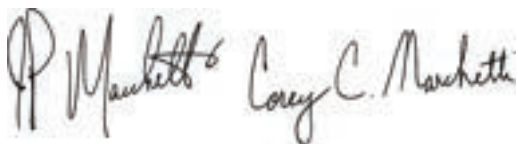
## Special Events Packages

We believe that special events start with a very special venue. And as the only location in Chicago to offer a full-service event facility, an expansive tented entertainment area and a spectacular outdoor garden—all just minutes from the loop and right off the expressway—Galleria Marchetti is that and more.

We take pride in planning and executing flawless events of all types and sizes. As a family owned and operated venue, we offer an unparalleled level of warmth, responsiveness and commitment to your satisfaction.

With our team of seasoned onsite planning and catering professionals by your side, you're free to relax and enjoy the entire planning process from start to finish. And with our dynamic indoor and outdoor spaces, we set the stage for unforgettable experiences.

We invite you to arrange a visit with us today, and to learn more about the possibilities for your unique event.



JP and Corey Marchetti & The Galleria Staff

GALLERIA

# MARGHETTI

## Plated Lunch

\$37.95 per person

\$16.95 per child (3-11)

*Served with rolls, coffee, tea, iced tea, and sodas*

### Salad

*Host Pre-Selects 1*

Mixed Field Greens

Wedge

Beet and Goat Cheese

Caesar

### Mains

*Host Pre-Selects 2*

#### Pasta

Penne alla Sorentina  
Rigatoni alla Bolognese  
Fusilli alla Vodka  
Fettucini Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

#### Chicken

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata  
Chicken al Pesto  
Chicken al Rosmarino  
Chicken con Salsa Ai Funghi

#### Seafood

Parmesan-Crusted Tilapia  
Sea Bass Oreganata  
Sicilian-Style Pacific Cod

#### Beef

11 oz. Top Sirloin Steak - \$5 Sup.  
6 oz. Filet Mignon - \$10 Sup.

### Dessert

*Host Pre-Selects 1*

Italian Cookies  
Spumoni  
Tiramisu

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

GALLERIA

# MARGHETTI

## Buffet Lunch

\$33.95 per person

\$15.95 per child (3-11)

*Served with rolls, coffee, tea, iced tea, and sodas*

### Salad

*Host Pre-Selects 1*

*Additional Selection - \$5*

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar  
Caprese

### Pasta

*Host Pre-Selects 1*

*Additional Selection - \$5*

Penne alla Sorrentina  
Rigatoni alla Bolognese  
Fusilli alla Vodka  
Fettucini Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

### Mains

*Host Pre-Selects 2*

*Additional Selection - \$10*

#### Chicken

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata

Chicken al Pesto  
Chicken al Rosmarino  
Chicken con Salsa Ai Funghi

#### Seafood

Parmesan-Crusted Tilapia  
Sea Bass Oreganata  
Sicilian-Style Pacific Cod

#### Pork

Pork Loin al Vesuvio  
Roasted Pork Tenderloin

#### Beef

11 oz. Top Sirloin Steak - \$5 Sup.

6 oz. Filet Mignon - \$10 Sup.

### Dessert

*Host Pre-Selects 2*

Italian Cookies  
Spumoni

Tiramisu  
Chocolate Panna Cotta

Crostata di Frutti di Bosco  
Cannoli

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GALLERIA

# MARGHETTI

## Cold Hors D'oeuvres

\$3 Per Piece

*2 Dozen Minimum Per Order Per Item*

Tomato & Goat Cheese Bruschette  
*with basil chiffonade*

Prosciutto & Melon  
*a salty sweet Italian classic*

Antipasti Bites  
*artichoke hearts, roasted red peppers,  
bocconcini, basil, genoa salami "chip"*

Spicy Ahi on Butter-Toasted Rice  
*spicy tuna, jalapeno, citrus mayo,  
tobiko, micro greens*

Stuffed Endive Spears  
*goat cheese, roasted beet relish*

Stuffed Cucumbers  
*with asparagus & lemon zest*

Antipasti Skewers  
*grape tomatoes, bocconcini, salami,  
basil leaves, artichoke hearts*

Smoked Salmon Roses  
*english cucumber, horseradish cream,  
smoked salmon rose, dill sprig*

Asparagus Spears & Gorgonzola Cheese  
*wrapped with prosciutto di parma*

Mini Goat Cheese Salad  
*served on house-made beet chips*

Ricotta-Stuffed Dates  
*wrapped in bacon*

Pesto & Artichoke Bruschette  
*with fresh basil leaf*

Caprese Lollipops  
*grape tomatoes, bocconcini, basil*

Watermelon & Feta Brochettes  
*with fresh mint & basil-infused olive oil*

Zucchini Pinwheels  
*with julienne vegetables &  
sun-dried tomato pâté*

Beef Tenderloin  
*on toast with mustard & arugula*  
\$1 Supplement

Brie Cheese & Green Apple Canapés  
*whipped brie, green apples, phyllo cups*

Shrimp Cocktail Shooters  
\$1 Supplement

Mini Caesar Salad  
*served in a baked parmesan cup*

GALLERIA

# MARCHETTI

## Hot Hors D'oeuvres

\$3 Per Piece

2 Dozen Minimum Per Order Per Item

Halloumi Crostini  
*with port wine reduction*

Maryland Crab Cakes  
*with tangy rémoulade sauce*

Arancini  
"little oranges"  
*risotto & mozzarella fritters*

Bacon-Stuffed Scallop "Sliders"  
*ground bacon patty, balsamic reduction,  
sautéed scallop "bun"*

Chicken Saltimbocca Skewers  
*chicken, prosciutto, sage,  
sherry wine dipping sauce*

Croquetas de Pollo  
*classic Spanish tapas  
with chicken and béchamel*

Baked Mushroom Caps  
*stuffed with vegetable medley  
& asiago cheese*

Mini Caprese Salad Beef Sliders  
*beef patty, mozzarella, tomato, basil  
on a mini hamburger bun*

Beef Carpaccio  
*on a parmesan croquette*

Mini Chicken Empanadas  
*with chipotle crema*

Chicken Satay  
*with Thai peanut sauce*

Nori-Wrapped Tempura Ahi  
*with soy mustard sauce*

Chicken Marsala Meatballs  
*with roasted wild mushrooms*

Parmesan-Crusted Meatballs  
*with marinara sauce pipette*

Clams alla Como Fritters  
*served on the half shell*

Robaccie sulla Tegola  
*air-dried beef, arugula, fonduta di parmigiano*

Slow-Roasted Tomato Galettes  
*with black olive tapenade  
& fresh goat cheese*

Shrimp Satay  
*with pesto sauce  
\$1 Supplement*

Prosciutto-Wrapped Grilled Shrimp  
*with garlic, olive oil, & Italian herbs  
\$1 Supplement*

Coconut-Crusted Shrimp  
*with mango dipping sauce  
\$1 Supplement*

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

GALLERIA

# MARGHETTI

## Piatti di Antipasti

*Single platters serve approximately 25 guests each*

### Piatti di Antipasti Freddi

#### *Cold Appetizer Platters*

Fresh Garden Vegetable Crudités  
*with ranch & bleu cheese dressings*  
\$100

Marinated Grilled Vegetables  
*seasonal selection of vegetables,  
marinated, grilled & served chilled*  
\$100

Domestic Cheeses & Assorted Crackers  
*with seasonal fresh fruit*  
\$100

Marinated Roasted Peppers  
*with fresh mozzarella, basil,  
& grilled toast points*  
\$125

Fresh Fruit Display  
*assorted seasonal selections*  
\$125

Sliced Italian Cold Cuts & Grilled Toast Points  
*assorted Italian cured meats, with pepperoncini & olives*  
\$150

Caprese Salad  
*sliced tomatoes & fresh mozzarella  
with basil, olive oil, & balsamic reduction*  
\$150

Jumbo Shrimp Cocktail  
*served on ice with cocktail sauce*  
\$175

Artisanal Cheeses & Assorted Crackers  
*with dried fruit, candied nuts,  
& seasonal fruit compote*  
\$150

Prosciutto & Melon  
*an Italian classic*  
\$150

### Piatti di Antipasti Caldi

#### *Hot Appetizer Platters*

Italian Sausage & Peppers  
*with fresh tomato sauce*  
\$75

Italian Meatballs  
*with marinara sauce*  
\$75

Jumbo Stuffed Mushroom Caps  
*chopped vegetables, asiago cheese, & breadcrumbs*  
\$75

Baked Goat Cheese in Tomato Sauce  
*with toasted garlic bread & basil chiffonade*  
\$75

Fried Ravioli  
*deep fried cheese-filled pasta dumplings with marinara sauce*  
\$75

Fried Calamari  
*with marinara sauce & lemon wedges*  
\$125

Maryland Crab Cakes  
*with tangy rémoulade sauce*  
\$150

Prosciutto-Wrapped Grilled Shrimp  
*with garlic, olive oil, & Italian herbs*  
\$175

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## Beverage Service

*Open bar packages are charged per guest based on time with a two-hour minimum & include martinis & shots. If you do not wish to make shots available for your event, please let your Galleria Marchetti event representative know in advance.*

### Superior Open Bar Packages

Two Hours - \$45    Three Hours - \$54    Four Hours - \$60    Each Additional Hour - \$6

### Premium Open Bar Packages

Two Hours - \$39    Three Hours - \$47    Four Hours - \$52    Each Additional Hour - \$5

### Standard Open Bar Packages

Two Hours - \$30    Three Hours - \$36    Four Hours - \$40    Each Additional Hour - \$4

### Host Bar Prices

- Superior Brand Drinks - \$10
- Superior Brand Martinis - \$14
- Premium Brand Drinks - \$8
- Premium Brand Martinis - \$12
- Galleria Marchetti Selected Wines - \$8
- Prosecco - \$8
- Beer - \$6
- Red Bull - \$5
- Assorted Juices - \$4
- Assorted Sodas - \$3

### Cash Bar Prices

- Superior Brand Drinks - \$11
- Superior Brand Martinis - \$15
- Premium Brand Drinks - \$9
- Premium Brand Martinis - \$13
- Galleria Marchetti Selected Wines - \$9
- Prosecco - \$9
- Beer - \$7
- Red Bull - \$6
- Assorted Juices - \$4
- Assorted Sodas - \$3

*Host bars are based on consumption & are charged on a per drink basis. Prices listed are per drink.*

### STANDARD BAR

Absolut, Tanqueray, Bacardi Superior, Jim Beam & Seagram's 7

### PREMIUM BAR

Ketel One, Tito's, Tanqueray, Bacardi Superior, Malibu Caribbean Rum, Johnny Walker Red Label, Jack Daniel's, Jose Cuervo Especial Silver, Jose Cuervo Especial Gold & Crown Royal

### SUPERIOR BAR

Grey Goose, Belvedere, Tanqueray No.10, Bacardi Maestro de Ron, Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Maker's Mark, Johnny Walker Black, Patron Silver & Reposado & Crown Royal Black

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# Menu Descriptions

## Beef

Top Sirloin Steak  
*red wine rosemary reduction*

Grilled New York Strip Steak  
*cognac peppercorn sauce*

Grilled Filet Mignon  
*cabernet reduction,  
essence of silver thyme*

Tagliata di Manzo  
*sliced ribeye, parmigiano reggiano,  
arugula, balsamic reduction*

## Chicken

Chicken alla Vesuvio  
*olive oil, white wine,  
red pepper flakes, garlic*

Chicken alla Cacciatora  
*olive oil, tomatoes,  
onions, mushrooms*

Chicken alla Piccata  
*lemon, parsley, butter, capers*

Chicken al Pesto  
*basil, pine nuts, parmigiano reggiano,  
olive oil, garlic*

Chicken alla Rosmarino  
*rosemary-scented shallot sauce,  
crispy carrots*

Chicken con Salsa Ai Funghi  
*fontina sage, pine nuts, chili flakes,  
dried porcini, fresh tarragon*

## Pork

Pork Loin alla Vesuvio  
*olive oil, white wine, red pepper flakes, garlic*

Roasted Pork Tenderloin  
*pork demi-glace, currants*

## Seafood

Parmesan-Crusted Tilapia  
*parmesan-panko crust, parmesan cream sauce*

Sea Bass Oreganata  
*breadcrumbs, parmesan, oregano, butter, garlic*

Sicilian-Style Pacific Cod  
*breadcrumbs, olives,  
red wine vinegar, basil, mint*

Arctic Char  
*orange & rosemary beurre blanc*

Salmon alla Piccata  
*lemon, parsley, butter, capers*

Salmon al Pesto  
*basil, pine nuts, parmigiano reggiano, olive oil, garlic*

Mustard-Crusted Salmon  
*lemon chive creme fraiche*

Horseradish-Crusted Salmon  
*pinot noir tarragon reduction*

Seared Ahi Tuna  
*ginger beurre blanc*

Scallops  
*vanilla saffron butter*

Halibut  
*chorizo, clam jus, chimichurri*

Parmesan-Crusted Halibut  
*lemon beurre blanc*

Branzino  
*with pepper sauce*

## Vegetarian

Eggplant alla Parmigiana  
*mozzarella, parmigiano reggiano, marinara sauce*

Portobello Mushroom  
*onions, red peppers*



# Information and Policies

## GUARANTEES

Your guaranteed minimum guest count is due 15 days prior to your event. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

## MENU ITEM SUPPLEMENTS

Supplemental charges are added on a per guest basis to select menu items that have demonstrated higher ingredient costs.

## DANCE FLOOR

A 600 square foot parquet dance floor is available for your event for an additional fee.

## COAT CHECK

Coat check can be arranged for your event. There is a charge of \$100 per attendant.

## VALET PARKING

Valet parking can be arranged for your event.

Inquire about current rates.

## AUDIO/VISUAL

We are happy to assist you with any audio/visual support you may need for your event. Advance notification is required, and additional charges will apply. Due to the residential neighborhood in which we reside, sub-woofers are not allowed at Galleria Marchetti.

## CHILDREN

Special menus & pricing are available for children ages 3 to 11

## VENDORS

Special menus & pricing are available for vendors if you choose to provide meals for them.

## MENU TASTINGS

Menu tastings are complimentary for up to four guests, once you have booked your event with us.

We recommend booking your tasting six to eight weeks prior to your event, which can be scheduled

Tuesday, Wednesday & Friday, 10am-1pm.

## FOOD & BEVERAGE POLICIES

Due to federal, state, & local laws concerning food & beverage sales, no food or beverage prepared by Galleria Marchetti may be removed from the premises. Any unused items are the property of Galleria Marchetti.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

## PRODUCTION FEE

A 25% taxable

production fee will be added to all food & beverage sales.

## SALES TAX

Applicable sales tax will be added to all appropriate items.

## VENUE FEE


A non-taxable venue fee is applied to all events at Galleria Marchetti. The fee varies depending on the day & date that the event is to take place.

## MINIMUMS

Food & beverage minimums apply to all events at Galleria Marchetti. If the minimum is not met, a fee for the difference will be added to your final bill.

## EVENT INSURANCE

All events are required to have event liability coverage for the day of the event. Inquire with our events team for additional information. added to your final bill.



JP and Corey Marchetti & The Galleria Staff