

GALLERIA
MARCHETTI

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 MARCHETTI STAFF

Classic Cocktail Party

\$29.95 per person

20 guest minimum | Choose 6

Price based on 9 total pieces per guest (1.5 pieces of each selected item)

Antipasti Skewers

Grape tomatoes, bocconcini, salami, basil leaves, & artichoke hearts

Brie Cheese & Green Apple Canapes

Wedges of brie cheese & green apples served on crostini

Caprese Lollipops

Grape tomatoes, bocconcini, & basil

Pesto & Artichoke Bruschette

topped with a fresh basil leaf

Smoked Salmon Roses

english cucumbers stuffed with a cream cheese horseradish mixture, topped with a smoked salmon rose & dill sprig

Tomato & Goat Cheese Bruschette

with basil chiffonade

Watermelon & Feta Brochettes

with fresh mint & basil-infused olive oil

Shrimp Cocktail Shooters

chilled shrimp in shot glasses with cocktail sauce - \$1 supplement

Beef Tenderloin

on toast with mustard & arugula - \$1 supplement

Arancini

Italian for "little oranges"— risotto & mozzarella fritters

Baked Mushroom Caps

stuffed with vegetable medley & asiago cheese

Chicken Satay

With a thai peanut sauce

Chicken Saltimbocca Skewers

chicken, prosciutto, & sage skewers with sherry wine dipping sauce

Clams alla Como Fritters

twice baked clam fritters served in the shell

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.

Classic Cocktail Party

\$29.95 per person

20 guest minimum | Choose 6

Price based on 9 total pieces per guest (1.5 pieces of each selected item)

Halloumi Crostini

with port wine reduction

Maryland Crab Cakes

with tangy rémoulade sauce - **\$1 supplement**

Mini Caprese Salad-Topped Beef Sliders

grilled beef patties with tomato, fresh mozzarella, basil, olive oil, & balsamic syrup in a mini hamburger bun

Mini Chicken Empanadas

with chipotle crema

Nori-Wrapped Tempura Ahi

with soy mustard sauce - \$1 supplement

Parmesan-Crusted Meatballs

with marinara sauce pipettes

Slow-Roasted Tomato Galettes

with black olive tapenade & fresh goat cheese

Shrimp Satay

with pesto sauce - \$1 supplement

Coconut-Crusted Shrimp

with mango dipping sauce - \$1 supplement

Prosciutto-Wrapped Grilled Shrimp

with garlic, olive oil, & Italian herbs - \$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.

Cold Hors D'Oeuvres

\$3 per piece | two dozen minimum order per item

Tomato & Goat Cheese Bruschette
with basil chiffonade

Antipasti Bites
artichoke hearts, roasted red peppers, bocconcini,
& basil on a genoa salami "chip"

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

Asparagus Spears & Gorgonzola Cheese
wrapped with prosciutto di parma

Pancetta & Ricotta-Stuffed Date "Sliders"
Ground pancetta patties & ricotta cheese in a date "bun"

Caprese Lollipops
grape tomatoes, bocconcini, & basil

Brie Cheese & Green Apple Canapés
Wedges of brie cheese and green apples served on crostini

Mini Caesar Salad
served in a baked parmesan cup

Mini Goat Cheese Salad
served on house-made beet chips

Pesto & Artichoke Bruschette
topped with a fresh basil leaf

Prosciutto & Melon
a salty sweet Italian classic

Ricotta Crostini

Stuffed Cucumbers
with asparagus and lemon zest

Smoked Salmon Roses
english cucumbers stuffed with a cream cheese horseradish
mixture, topped with a smoked salmon rose & dill sprig

Stuffed Endive Spears
filled with goat cheese & roasted beet relish

Zucchini Pinwheels
with julienne vegetables & sun-dried tomato pâté

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

Shrimp Cocktail Shooters
chilled shrimp in shot glasses with cocktail sauce
- \$1 supplement

Beef Tenderloin
on toast with mustard & arugula - \$1 supplement

Warm Hors D'Oeuvres

\$3 per piece | two dozen minimum order per item

Arancini
"little oranges"— risotto & mozzarella fritters

Pancetta-Stuffed Scallop "Sliders"
ground pancetta patties & balsamic
syrup in a sautéed scallop "bun"

Baked Mushroom Caps
stuffed with vegetable medley & asiago cheese

Beef Carpaccio
served on a parmesan croquette - \$1 supplement

Bacon-Wrapped Scallops
With maple glaze - \$1 supplement

Chicken Satay
with thai peanut sauce

Black Bean Chili
In polenta cups with sour cream

Chicken Saltimbocca Skewers
ground chicken, prosciutto, & sage skewers
with sherry wine dipping sauce

Clams alla Como Fritters
Twice baked clam fritters served in clam shells

Halloumi Crostini
with port wine reduction

Maryland Crab Cakes
with tangy rémoulade sauce - \$1 supplement

Mini Caprese Salad-Topped Beef Sliders
grilled beef patties with tomato, fresh
mozzarella, basil, olive oil, and balsamic
syrup in a mini hamburger bun

Mini Chicken Empanadas
with chipotle crema

Nori-Wrapped Tempura Ahi
with soy mustard sauce - \$1 supplement

Parmesan-Crusted Meatballs
with marinara sauce pipettes

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

Coconut-Crusted Shrimp
with mango dipping sauce - \$1 supplement

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

GALLERIA

MARCHETTI

825 WEST ERIE STREET, CHICAGO, IL, 60642

312.563.0495 GALLERIAMARCHETTI.COM

Piatti di Antipasti (Appetizer Platters)

Single platters serve approximately 25 guests each

Piatti di Antipasti Freddi (Cold Appetizer Platters)

Fresh Garden Vegetable Crudités

with ranch & bleu cheese dressings
\$90 per platter

Marinated Grilled Vegetables seasonal
selection of vegetables, marinated, grilled,
& served chilled
\$90 per platter

Domestic Cheeses & Assorted Crackers

garnished with fruit and nuts
\$90 per platter

Marinated Roasted Red Peppers

with fresh mozzarella, basil, & grilled
toast points
\$90 per platter

Fresh Fruit Display

assorted seasonal selections
\$125 per platter

Artisanal Cheeses & Assorted Crackers

garnished with dried fruit, candied nuts, &
seasonal fruit compote
\$125 per platter

Prosciutto & Melon

thinly sliced italian ham with freshly cut
cantaloupe
\$150 per platter

Sliced Italian Cold Cuts & Grilled Toast Points

soppressata, cappicola, genoa salami,
bresaola, & prosciutto di parma, garnished
with pepperoncini & olives
\$150 per platter

Caprese Salad

sliced tomatoes & fresh mozzarella with
basil, olive oil, & balsamic syrup
\$150 per platter

Jumbo Shrimp Cocktail

served on ice with cocktail sauce
\$175 per platter

Piatti di Antipasti Caldi (Hot Appetizer Platters)

Italian Sausage & Peppers

served with fresh tomato sauce
\$90 per platter

Italian Meatballs

served with marinara sauce
\$90 per platter

Jumbo Stuffed Mushroom Caps

Filled with chopped vegetables, asiago
cheese, & breadcrumbs
\$75 per platter

Baked Goat Cheese in Tomato Sauce

served with toasted garlic bread & basil
chiffonade
\$90 per platter

Prosciutto-Wrapped Grilled Shrimp

with garlic, olive oil, & italian herbs
\$175 per platter

Fried Ravioli

served with marinara sauce
\$75 per platter

Fried Calamari

with marinara sauce & lemon wedges
\$100 per platter

Maryland Crab Cakes

with tangy rémoulade sauce
\$175 per platter

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.

Reception Stations

All reception stations require a minimum of 25 guests
All reception station counts must match final guaranteed guest count

Pasta

\$9 per guest | select two

Served with grated parmesan cheese, olive oil, & assorted breads

Farfalle al Pesto

basil, pine nuts, & extra virgin olive oil

Gemelli Alfredo

creamy alfredo sauce

Penne alla Sorrentina

fresh tomatoes, onions, basil, & mozzarella

Fusilli alla Vodka

tomato, cream, & vodka sauce

Orecchiette all'Aglio e Olio

sautéed with garlic & olive oil

Rigatoni alla Bolognese

our legendary Como Inn bolognese sauce

Risotto

\$10 per guest | select two

Served with grated parmesan cheese, olive oil, & assorted breads

Risotto alla Milanese

parmigiano reggiano, onions, & saffron

Risotto con Funghi e Piselli

mushrooms & peas

Risotto con Asparagi e Speck

asparagus, parmigiano reggiano, & cured italian ham

Risotto ai Tre Formaggi

pecorino romano, parmigiano reggiano, & asiago cheeses

Risotto con Salsiccia Italiana e Funghi Selvatici

sweet italian sausage, wild mushrooms, madeira wine, & asiago cheese

Risotto con Olio di Tartufo e Prosciutto Croccante

truffle oil, crispy italian ham, & parmigiano reggiano

Carving Stations

Chef attendants required: \$100 per chef
All carving stations served with fresh rolls

Roasted Prime Rib of Beef

gourmet mustard, natural jus
\$15 per guest

Chilled Rare Roasted Tenderloin of Beef

gourmet mustard, horseradish cream
\$16 per guest

Roasted Pork Loin

alla vesuvio
\$8 per guest

Roasted Breast of Turkey

natural gravy, cranberry compote
\$9 per guest

Roasted Tenderloin of Beef

Red wine rosemary reduction, horseradish cream
\$16 per guest

Roasted Tri-Tip Sirloin

natural jus, horseradish cream
\$12 per guest

Whole Roasted Chicken

quartered, served with natural gravy
\$8 per guest

Mashed Potato Bar

\$9 per guest | select up to eight garnishes

Mashed Idaho potatoes & sweet potatoes served in martini glasses

Whipped Butter

Sour Cream

Shredded Cheddar Cheese

Crumbled Gorgonzola Cheese

Chopped Chives

Chopped Scallions

Roasted Garlic

Fresh Horseradish

Caramelized Onions

Crispy Bacon Bits

Sautéed Wild Mushrooms

Brown Sugar

Miniature Marshmallows

Candied Walnuts

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event.
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Mac 'n' Cheese Bar

\$9 per guest | select up to eight garnishes
Served in martini glasses

Asparagus Sweet Peas
Caramelized Onions Chopped
Scallions Sun-Dried Tomatoes

Grilled Chicken Crumbled Italian
Sausage Jumbo Lump Crab
Lobster

Roasted Red Peppers Sautéed Wild
Mushrooms Crispy Bacon Bits
Crispy Prosciutto Diced
Speck

Taco Station

\$15 per guest | Select Two
Served with chips, salsa, guacamole, and mini margarita shooters

Chicken Tinga

Barbacoa

Tequila Lime Marinated
Shrimp

Al Pastor

Carne Asada

Burger Joint Station

\$15 per guest | select up to eight garnishes
Beef, lamb, & turkey slider patties served with miniature buns, barbecue sauce, mustard, ketchup, aioli, balsamic syrup, tzatziki sauce, french fries, french fried sweets, homemade cookies, & milkshake shooters

American Cheese
Cheddar Cheese
Swiss Cheese
Crumbled Gorgonzola Cheese
Crumbled Feta Cheese

Sliced Mozzarella Cheese
Raw Onions
Crispy Onion Strings
Caramelized Onions

Sliced Tomatoes
Sliced Pickles
Sliced Avocado
Sautéed Wild Mushrooms
Roasted Red Peppers

Classic Italian Antipasti Station

\$12 per guest

Cold Cuts
soppressata, cappicola, genoa salami,
bresaola, & prosciutto di parma
garnished with pepperoncini & olives

Marinated Grilled Vegetables
seasonal selection of vegetables,
marinated, grilled, & served chilled

Caprese Salad
sliced tomatoes & fresh mozzarella with
basil, olive oil, & balsamic syrup

Artisanal Cheeses, Grilled Toast
Points, & Assorted Crackers
garnished with seasonal fresh fruit,
candied nuts, & seasonal fruit compote

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.

Culinary Action Stations

All action stations require a minimum of 25 guests
All action station counts must match final guaranteed guest
count Chef attendants required: \$100 per chef

Heirloom Tomato Caprese Carving Station

\$14 per guest

Chef's selection of heirloom tomatoes, fresh mozzarella, & burrata sliced to order & served with fresh basil, chef's selection of flavored oils, flavored vinegar glazes, & flavored salts

Yakitori & Satay Station

\$12 per guest | select two

Skewered items cooked on a konro grill (a japanese charcoal grill) over bincho-tan (japanese white charcoal), served with steamed rice, cucumber relish, & house made dipping sauces

Chicken Tsukune

ground chicken skewer with yakitori tare
glaze

Beef Tsukune

ground beef on a skewer with miso
mustard glaze

Chicken Satay

chicken skewers with thai peanut
dipping sauce

Shrimp Satay

shrimp skewers with house-made pesto
sauce

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

\$12 per guest | select up to eight garnishes
Creamy imported arborio rice sautéed with the following garnishes, served with assorted breads

Asparagus
Sweet Peas
Sautéed Onions
Sautéed Wild Mushrooms

**Freshly-Grated
Parmigiano Reggiano**
Pecorino Romano
Asiago
Diced Speck

Diced Prosciutto di Parma
Crispy Prosciutto di Parma
Sweet Italian Sausage
Truffle Oil

Pasta Action Station

\$11 per guest | select two pastas, two sauces & up to eight garnishes.
All pasta stations served with assorted breads

PASTAS

Farfalle
Italian for “butterflies”,
also known as bowtie pasta

Gemelli
italian for “twins” – spiral shaped pasta

Penne
quill-shaped pasta

Fusilli
corkscrew-shaped pasta

Orecchiette
Italian for “little ears”

Rigatoni
large tube-shaped pasta

SAUCES

Pesto
basil, pine nuts, garlic, & extra virgin
olive oil

Aglio e Olio
sautéed garlic & olive oil

Marinara
"the fisherman's wife's sauce" -
southern italian tomato sauce

Sorrentina
sorrento-style tomato sauce with fresh
tomatoes & mozzarella

Vodka
tomato cream sauce with a touch of
vodka

Bolognese
Bologna-style meat sauce

GARNISHES

Asparagus

Sliced Olives

Sweet Peas

Chick Peas

Sun-dried Tomatoes

Sautéed Wild Mushrooms

Toasted Pine Nuts

Fresh Basil Leaves

Crumbled Gorgonzola

Parmigiano Reggiano

Fresh Mozzarella

Crispy Bacon Bits

Pulled Chicken

Sweet Italian Sausage

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

All dessert stations require a minimum of 25 guests
All dessert station counts must match final guaranteed guest count

Bancone di Gelato Guarnito (Ice Cream Sundae Bar)

\$9 per guest

Vanilla Gelato
Chocolate Gelato
Caramel Sauce
Hot Fudge Sauce
Strawberry Sauce

Espresso Brownies
Chocolate Chip Cookies
Lemon Ricotta Cookies
Chocolate Chips
White Chocolate Chips

Sliced Bananas
Quartered Strawberries
Sprinkles
Whipped Cream
Maraschino Cherries

Holy Cannoli Station

\$12 per guest

A create your own station of this traditional Italian dessert featuring
pastry shells, mascarpone cheese, & several delicious garnishes

Flaming Donut Station

\$12 per guest

An exciting action station composed of glazed donuts flambéed with liqueur & topped with ice cream
and your choice of sundae toppings

Dessert Pancake Station

\$12 per guest

A pancake making action station with mixed berries, maple syrup, fruit compote,
nutella & whipped cream

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.

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.....\$15

Premium Open Bar Packages

Two Hours.....\$39 Three Hours.....\$47 Four Hours.....\$52 Each Additional Hour.....\$10

Standard Open Bar Packages

Two Hours.....\$30 Three Hours.....\$36 Four Hours.....\$40 Each Additional Hour.....\$8

Host Bar Prices

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

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

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

A 25% taxable service charge 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 Marchetti Special Event Information & Policies

GUARANTEES

Your guaranteed minimum guest count is due 15 full business 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.