

# *Salvatore's*

Thank you for choosing Salvatore's to host this very special event! We are delighted to help you personalize and create an impressive experience for you and your guests.

You will have an unforgettable event executed by a mix of our event coordinator's creativity, expertise, and passion for culinary excellence. You and your guests will receive outstanding service matched with exceptional Italian cuisine.

At Salvatore's, we want you to be a guest at your own special event! From start to finish we will orchestrate a magnificent party for you! We look forward to creating an unforgettable experience with you!

Suzi Sarkady and Lauran Detterline  
Event Coordinators



Table  
**11**  
KRISTINA & WILLIAM  
August 15, 2015

# Plated or Family Style

\$45.00 per person

3 Hors D'oeuvres

Three Course Plated Dinner inclusive of Salad, Entree, and choice of Tiramisu or Sorbet

or

Family Style Dinner, Salad, choice of two Pastas, one Meat, Chef selected Vegetables and choice of Tiramisu or Sorbet

Coffee and Tea

Complimentary White Napkins and Table Linens

Votive Candles for ambiance

Table Numbers

On-site Event Coordinators

# Plated or Family Style with Bar

\$63.00 per person

1 hour Premium Bar during cocktail hour

Unlimited Wine service with dinner

3 Hors D'oeuvres

Three Course Plated Dinner inclusive of Salad, Entree, and choice of Tiramisu or Sorbet

or

Family Style Dinner, Salad, choice of two Pastas, one Meat, Chef selected Vegetables and choice of Tiramisu or Sorbet

Coffee and Tea

Complimentary White Napkins and Table Linens

Votive Candles for ambiance

Table Numbers

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# Hors D'oeuvres

## **Chilled**

Caprese pops

Roasted peperonata, whipped goat cheese on a toasted crostini

Ricotta crostini topped with butternut squash and sage

Traditional Italian bruschetta on a pesto crostini

Smoked salmon on a potato pancake with cream fraiche and chives

Prosciutto crostini topped with a fennel slaw

Spicy shrimp and guacamole bites

## **Hot**

Raspberry compote tartlet filled with triple cream brie

Lemon parmesan risotto cake topped with a sun-dried tomato aioli

Calamari fritti

Parmesan crusted meatballs over marinara

Wild mushroom, leek and goat cheese tartlet

Roasted pepper, leeks, and fontinella phyllo crisp

Panko crusted shrimp topped with a chive aioli

Mushroom caps stuffed with a three cheese spinach

Mini crab cakes with mustard dijonnaise

Prosciutto and boursin phyllo cup

Jumbo shrimp with horseradish cocktail shot \$4.00 per piece\*

# Menu Selection

## **Salad**

Mixed greens with red cabbage, shredded carrots tossed in an Italian vinaigrette

Classic Caesar with toasted croutons and parmesan

## **Entrees**

Chicken Sylviano\*

Breast of chicken with roasted red peppers, mushrooms in a marsala wine sauce

Chicken Veneziana\*

Roasted breast of chicken in a lemon white wine sauce with capers and fresh basil

Chicken Vesuvio\*

Breast of chicken with spring peas in a roasted garlic white wine sauce

Tortellini Casalinga

Parma Prosciutto, pine nuts, peas, onions and mushrooms in a savory cream sauce

Farfalle Alla Vodka

Bowtie pasta in a roasted plum tomato vodka cream sauce

Rotini Carolina

Pasta with fresh baby spinach, red peppers, pine nuts, roasted garlic and parmesan

Penne Ricotta

Penne with homemade ricotta, fresh spinach and herbs in a savory cream sauce

## **Additional Entrees**

Salmon \$10.00 additional\*

Baked Norwegian Salmon fillet with a fresh lemon dill cream sauce

Salmon \$10.00 additional\*

Roasted Salmon fillet in a lemon white wine sauce with capers and fresh basil

Filet Mignon \$25.00 additional\*

Center cut filet mignon with a shallot mushroom red wine reduction

Veal Marsala \$10.00 additional\*

Veal scaloppini with a mushroom marsala wine sauce

Veal Limone \$10.00 additional\*

Veal scaloppini in a white wine lemon butter sauce

\*served with roasted baby red potatoes and sautéed seasonal vegetables

# Buffet/Stations

## Hors D'oeuvres

\$6.00 per person

Please select from hors d'oeuvres list

## Salads

\$6.00 per person

Mixed greens with red cabbage, shredded carrots tossed in an Italian vinaigrette

Classic Caesar with toasted croutons and parmesan

Mesclun greens, honey roasted walnuts, strawberries, goat cheese with a balsamic vinaigrette

## Side Dishes

\$6.00 per person

Grilled Vegetable Platter

Chef's selected vegetables

Roasted red potatoes

Roasted garlic mashed potatoes

## Pasta

\$7.00 per person

Penne Ricotta

Tortellini Casalinga

Rigatoni with marinara or bolognese sauce

Rotini Carolina or Primavera

Farfalle alla vodka sauce

## Meats

Chicken Sylviano

\$8.00 per person

Breast of chicken with roasted red peppers, mushrooms in a marsala wine sauce

Chicken Veneziana

\$8.00 per person

Roasted breast of chicken in a lemon white wine sauce with capers and fresh basil

Chicken Vesuvio

\$8.00 per person

Breast of chicken with spring peas in a roasted garlic white wine sauce

Veal Marsala

\$10.00 per person

Veal scaloppini with a mushroom marsala wine sauce

Veal Limone

\$10.00 per person

Veal scaloppini in a white wine lemon butter sauce

Italian Meatballs or Sausage

\$6.00 per person

Cold Poached Salmon

\$10.00 per person

Carved Roast Beef or Carved Beef Tenderloin

\$10.00/\$25.00 per person

# Sweets, Treats & More...

## Dessert

Coffee & Tea	\$3.00 per person
Cake	\$8.00 per person
Tiramisu	\$7.00 per person
Lemon Sorbet	\$4.00 per person
Sweets Table	\$15.00 + per person
Mini assorted tarts, pastries, pies, gourmet cookies, cheesecakes, cupcakes, brownie bars, and cakes	
Seasonal Fruit & Fruit Berries	\$4.00 per person

## Mini Bites

\$10.00 + per person

Sliders with cheddar cheese, pickles and dijonaise
Grilled cheese sandwiches
Buffalo chicken sandwiches with blue cheese and diced red onion
Chicken Tacos
Pizza Bread

## More...

### Pasta Course

\$8.00 per person

Farfalle Alla Vodka
Bowtie pasta in a roasted plum tomato vodka cream sauce
Rotini Carolina
Pasta with fresh baby spinach, red peppers, pine nuts, roasted garlic and parmesan
Penne Ricotta
Penne with homemade ricotta, fresh spinach and herbs in a savory cream sauce

### Soup Course

\$5.00 per person

Minestrone sprinkled with parmesan
Cream of wild mushroom
Butternut Squash
Tomato Bisque

Seasonal Salad	\$8.00 per person
Signature Drink	\$5.00 per person

# Bar Arrangements

	<b>Beer &amp; Wine</b>	<b>Standard Bar</b>	<b>Premium Bar</b>
One hour open bar	\$15.00	\$20.00	\$25.00
Two hour open bar	\$20.00	\$25.00	\$30.00
Three hour open bar	\$25.00	\$30.00	\$35.00
Four hour open bar	\$30.00	\$35.00	\$40.00
Five hour open bar	\$35.00	\$40.00	\$45.00
Six hour open bar	\$40.00	\$45.00	\$50.00

## Price Per Drink

**A host bar is available and is based on consumption and are charged on a per drink basis. Prices listed are per drink**

Standard Drinks	\$8.00
Premium Drinks	\$10.00
Salvatore's Wine & Champagne Selection	\$8.00
Cordials	\$10.00 & up
Martini's	\$11.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soda, Juices & Mineral Water	\$3.00
Coffee & Tea	\$3.00

Red/White Wines	Bullet	Red Label	Bud Light
Champagne	Dickel Whiskey	Dewar's White Label	Budweiser
Kettle One/Flavored	Jack Daniels	Captain Morgan	Miller Lite
Tito's	Crown Royal	Southern Comfort	Heineken
Smirnoff/Flavored	Bench Mark	Bacardi	Peroni
Tanqueray	Seagram's 7	Avion Tequila	312
Buffalo Trace	Evan Williams		Rotating Locals



# Information & Policies

**Deposits** A deposit is required to reserve and confirm the date of your event. We accept deposits in check form only. All deposits are non-refundable.

**Menu Choices** If you are choosing a plated menu, you may offer your guests up to three entrees. All final entree counts are due ten days prior to your event.

**Minimums** Food and beverage minimum are applied to all weddings and events at Salvatore's depending on day, date and time of event.

**Service Charge & Sales Tax** 20% gratuity will be added to all food and beverage sales. 11.50% current sales tax will be added to all food and beverage sales.

**Venue Fee:** A non-taxable venue fee is applied to all weddings and events depending on day, date and time of event. This includes chairs, china, silverware & tables.

**Valet Parking** There is a flat \$100.00 valet service fee and a per car charge.

**Bartender Fee** There is a flat \$100.00 fee for all of the bartenders for your event.

**Coat Check** Can be scheduled for your event, total fee based on your final guest count.

**Children (ages 12 and under)/Teenagers (13-20)** A children's menu is offered for \$30.00 per child. Teenagers are offered adult meals for \$60.00 per person.

**Vendor Meals** Meals for vendors are offered for \$30.00 per person.

**Audio/Visual Equipment** A projector and screen is available for a rental fee. You are responsible for bringing a device to connect.

**Final Payment & Guarantee** Final payment is due 10 days prior to your event in a cashier's check or money wire. There is a 3% surcharge for all other forms of credit card payments. Final charges will be based on your guaranteed guest count ten days prior to your event. The host will be billed per this confirmed count, or the actual number of guests attending, whichever is greater. Any balance the night of the event will be charged to the credit card on file.

**Event Scheduling** Afternoon events must end by 4:00 pm. Evening events must end by 12:00 am, unless otherwise noted.

**Menu Pricing** all pricing is subject to change due to fluctuations in market prices.

# Directions & Parking

Much of the charm of Salvatore's Restaurant is derived from its idyllic location, a beautiful tree-line street in one of Chicago's most historic neighborhoods, Lincoln Park. As the seasons change, so does the setting, lush and green during the spring and summer months, awash in the glorious colors of changing leaves during fall, and covered in a blanket of pristine snow in winter months. Salvatore's Restaurant is only minutes away from the heart of Chicago's business and shopping district and is easily reached from major highways.

**From Kennedy Expressway** - Exit at Fullerton Avenue, proceed East until you reach the first stop sign past the intersection of Lincoln, Halsted and Fullerton. This street is Orchard Street (one way street), turn left. Next turn right on Arlington Street (one way street). Proceed to 525 W. Arlington.

**From Lake Shore Drive** - Exit at Fullerton Avenue, head West. Turn right on Clark Street. Turn Left on W. Deming Place (one way street). Turn left on N. Geneva Ter. (one way street). Turn left on Arlington Street (one way street). Proceed to 525 W. Arlington Place.



## Parking at Salvatore's

As with many historic neighborhoods, Lincoln Park has special parking restrictions & guidelines. Salvatore's has made special arrangements for all of your guests' cars

Valet Parking – Salvatore's Restaurant offers valet parking for day and night events.

Public Parking – There are several enclosed, public parking lots that can easily accommodate cars for any size event within walking distance.

Enjoying every moment

