

Moretti's



Banquet Menu

BARTLETT

1175 W. Lake St, Bartlett, IL 60103 T: (630) 837-4992

EDISON PARK

6727 N. Olmsted Ave, Chicago, IL 60631 T: (773) 631-1223

ELGIN

2300 Bushwood Drive, Elgin, IL 60124 T: (847) 303-4444

FOX LAKE

164 S. Route 12, Fox Lake, IL 60020 T: (847) 973-1800

HOFFMAN ESTATES

2475 W. Higgins Rd, Hoffman Estates, IL 60169 T: (847) 885-0400

LAKE IN THE HILLS

220 N. Randall Rd, Lake In The Hills, IL 60156 T: (847) 854-7220

MORTON GROVE

6415 Dempster St, Morton Grove, IL 60053 T: (847) 469-1200

MOUNT PROSPECT

1799 S. Busse Rd, Mount Prospect, IL 60056 T: (847) 593-2200

SCHAUMBURG

1893 Walden Office Square, Schaumburg, IL 60173 T: (847) 397-4200

MorettisRestaurants.com

Breakfast Buffet Packages

(available until 11:00am)

THE AMERICAN BUFFET

(minimum 30 guests)

Carafes of Fresh Chilled Juices
Freshly Scrambled Eggs, Bacon or Link Sausage
Homemade Hashbrowns, Mini Muffins
Freshly Brewed Coffee, Decaf and Hot Tea
\$17.95 per guest

THE DELUXE BREAKFAST BUFFET

(minimum 30 guests)

Carafes of Fresh Chilled Juices
Assorted Bakery Goods served with whipped butter and preserves
Freshly Scrambled Eggs, Fresh Fruit Display
Bacon and Link Sausage, Homemade Hashbrowns
French Toast or Buttermilk Pancakes with maple syrup
Freshly Brewed Coffee, Decaf and Hot Tea
\$20.95 per guest

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MORETTI'S BRUNCH BUFFET

(available until 2:00pm)

(minimum 30 guests)

Carafes of Fresh Chilled Juices
Assorted Bakery Goods served with whipped butter and preserves
Seasonal Fresh Fruit Display
Eggs Benedict or Freshly Scrambled Eggs with diced ham and green peppers
Bacon and Link Sausage, Homemade Hashbrowns
Grilled Herb-Roasted Chicken
French Toast or Buttermilk Pancakes with maple syrup
Tossed Salad with choice of two dressings
Chef's Fresh Vegetables
Choice of Mashed Potatoes, Rice or Pasta with marinara
Freshly Brewed Coffee, Decaf and Hot Tea
\$25.95 per guest

SOMETHING SPECIAL

Add a special touch to your breakfast or brunch buffet

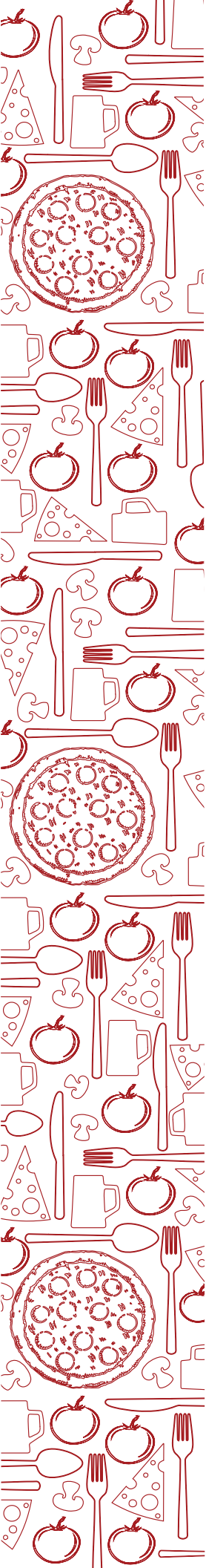
Assorted Bagels with cream cheese and fruit preserves	\$3.25 per guest
Lox and Bagels with cream cheese	\$3.25 per guest
Deluxe Omelette Station	\$3.25 per guest
Corned Beef Hash	\$3.25 per guest

BEVERAGES FOR YOUR BREAKFAST OR BRUNCH

Champagne Mimosa

Unlimited for One Full Hour \$6.00 per guest
Unlimited for Two Hours \$11.00 per guest

Children's Price (under 12): \$10.95



Specialty Hors D'oeuvres Displays

Designed to compliment your hors d'oeuvre or dinner package
Small (serves 20-30) / Large (serves 80-100)

FRESH VEGETABLE CRUDITÉS

An assortment of fresh seasonal vegetables with ranch dip.
\$55 / \$175

SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit served with Melba sauce.
\$75 / \$200

DECORATED MEAT AND CHEESE TRAY

Cubed domestic and imported cheeses with cubed salami, turkey and ham.
\$125 / \$250

DOMESTIC CHEESE DISPLAY

Cheddar, Swiss and jalapeño cheese paired with your choice of assorted crackers or the season's finest fruit.
\$100 / \$225

JUMBO SHRIMP COCKTAIL

(50 pieces) Market Price

Moretti's Appetizer Buffet

(30 guest minimum) (\$17.95 per guest)

Select four items.

All items selected will be replenished for a period of two hours.
With dinner package, \$6.95 per guest for one hour prior to dinner.
(no substitutions please)

Bruschetta

Tortilla Chips with Spinach and Artichoke Dip

Buffalo Chicken Wings (hot or mild)

Stuffed Mushrooms

Tomato Caprese Skewers

Toasted Ravioli's

Parmesan Breadsticks

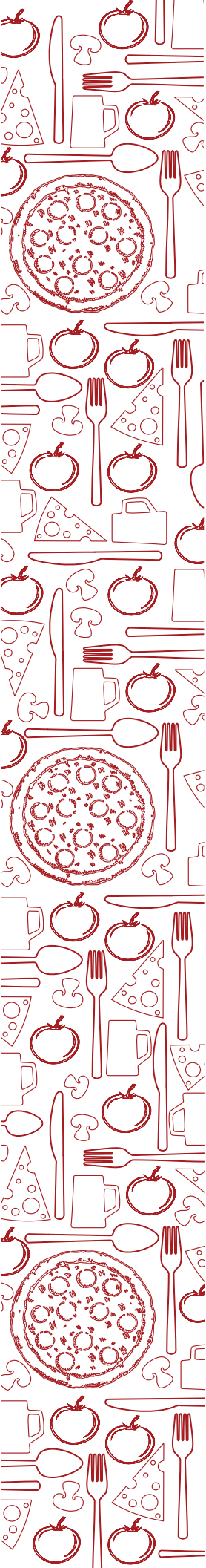
Mozzarella Sticks

Chicken Fingers

Mini Egg Rolls with sweet chili sauce

Meatballs with marinara

Italian Sausage and Peppers



Plated Meals

Each Entrée will be served with your choice of Soup or Salad, Side Dish, Vegetable, fresh bread and butter and Dessert. Please refer to Accompaniments page for these selections.

CRISPY CHICKEN ROMANO

23.95

Golden crispy Parmesan breaded chicken medallions with bruschetta tomatoes in a lemon Parmesan butter sauce.

ROSEMARY LEMON CHICKEN

23.95

Char-grilled chicken breasts with lemon and rosemary.

CHICKEN VESUVIO

23.95

Sautéed boneless double chicken breast served with peas, roasted peppers, olive oil, garlic and rosemary sauce.

BREAST OF CHICKEN MARSALA

23.95

Boneless chicken breast sautéed with mushroom and Marsala wine.

CHICKEN PARMESAN

23.95

Herb-crusted chicken breast baked with mozzarella cheese.

CHICKEN LIMONE

24.95

Chicken breast medallions sautéed with lemon, capers, sun-dried tomatoes, artichoke hearts and white wine.

ROAST SIRLOIN OF BEEF

29.95

Tender slices of sirloin, topped with mushroom bordelaise sauce.

MORETTI'S MIXED GRILL

34.95

Center-cut top sirloin with natural au jus served with a grilled herb chicken breast. Substitute 5oz. center-cut filet add \$5.00

NEW YORK STRIP STEAK

32.95

Center-cut strip steak, charbroiled to perfection, served with mushroom bordelaise sauce.

FILET MIGNON

39.95

Center-cut filet charbroiled to perfection, served with mushroom bordelaise sauce.

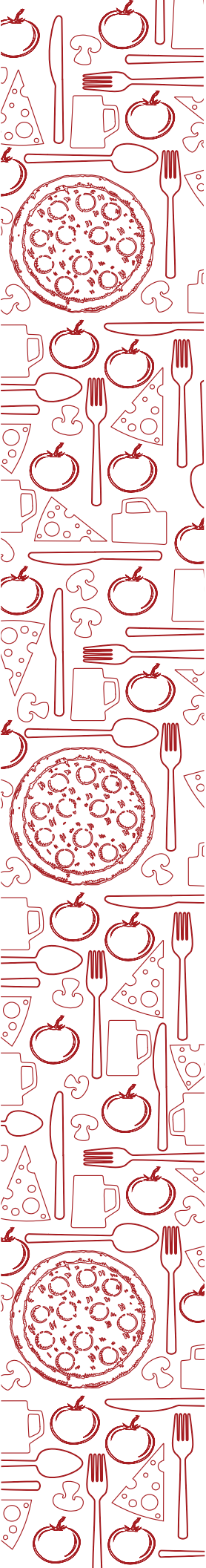
PARMESAN-CRUSTED SALMON OR GRILLED WITH CHAMPAGNE SAUCE

29.95

Fresh Atlantic salmon sautéed with a Parmesan crust enhanced with creamy Dijon sauce.

Children's pricing available

Prices do not include tax and gratuity



Accompaniments to Plated Meals

STARTER

(choice of one)

Homemade Minestrone
Homemade Soup of the Day
Garden Fresh Tossed Salad
Tossed Caesar Salad

SIDE DISHES

(choice of one)

Oven-Roasted Rosemary Potatoes
Mashed Potatoes
Vesuvio Potatoes
Rice
Penne Marinara or Tomato Vodka Sauce
Rigatoni Meat Sauce
Fettuccine Alfredo

VEGETABLES

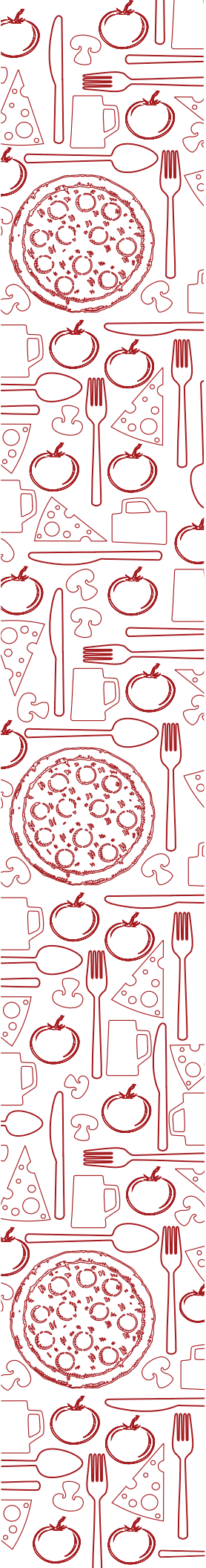
(choice of one)

Broccoli with garlic butter
Green Beans
Chef's Fresh Vegetable Medley
Sautéed Zucchini and Yellow Squash
Fresh Asparagus (add \$1.50)

DESSERTS

(choice of one)

Vanilla Ice Cream or Lemon Sorbet
Brownie Sundae \$3.99
Banana Cake \$3.99
Four Layer Chocolate Fudge Cake \$3.99 (make it A La Mode for \$2.00)
Cannoli \$2.99
Tiramisu \$3.99



Moretti's Family Style

(minimum 25 guests)

(CAN BE SERVED AS A BUFFET)

Served with fresh bread and butter

APPETIZERS

Served with meal

(choice of two)

Add \$3.00 per person for each additional appetizer

Hot or Mild Buffalo Wings • Mozzarella Sticks

Chicken Fingers • Bruschetta • Spinach Dip with Chips • Toasted Ravioli's

SALADS

(choice of one)

Moretti's House salad, Caesar salad or Garden salad with House Vinaigrette

PASTAS / POTATO

(choice of one pasta and sauce or potato)

PASTAS Penne • Fettuccine • Rigatoni

SAUCES Marinara • Meat sauce • Alfredo • Aglio-Olio • Vodka Tomato

POTATO Mashed Potatoes • Herb-Roasted Potatoes • Vesuvio Potatoes

VEGETABLES

(choice of one)

Broccoli with garlic butter • Green Beans

Chef's Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash

Fresh Asparagus (add \$1.50)

ENTRÉES

(choice of two)

Rosemary Lemon Chicken • Chicken Parmesan • Herb-Roasted Chicken (bone-in)

Chicken Limone • Crispy Chicken Romano • Stuffed Shells • Lasagna

Thin One Topping Pizzas • Italian Sausage and Roasted Peppers • Chicken Marsala

Italian Roast Beef au jus and Italian Bread • Salmon with Champagne Sauce (add \$4.00)

DESSERTS

(choice of one)

Vanilla Ice Cream or Lemon Sorbet

Brownie Sundae \$3.99 • Banana Cake \$3.99

Four Layer Chocolate Fudge Cake \$3.99 (make it A La Mode for \$2.00)

Cannoli \$2.99 • Tiramisu \$3.99

FAMILY STYLE PRICING

Lunch: Monday through Friday 11:00am - 2:00pm

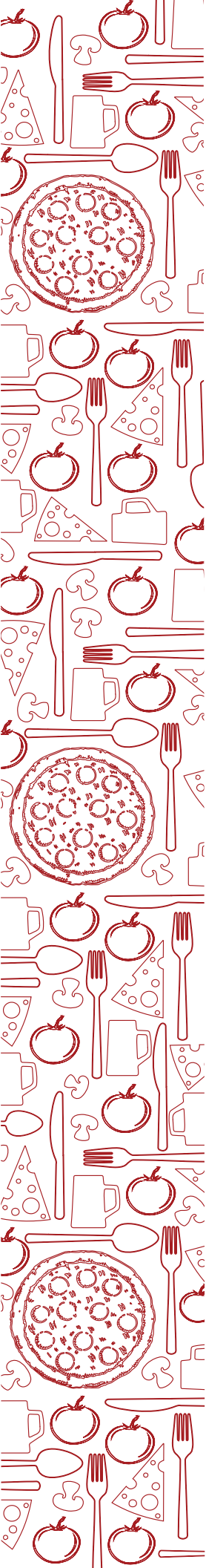
\$24.95 per Guest \$10.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm - 11:00pm and Saturday & Sunday all day

\$27.95 per Guest \$10.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$3.49)

Prices do not include tax and gratuity



Moretti's Italian Buffet

(minimum 25 guests)

INCLUDES

Your choice of Chicken
(Parmesan, Romano, Limone, Vesuvio or Rosemary)

Sliced Italian Beef
Fresh Italian Bread
Sweet Peppers and Hot Giardiniera

Fresh Garden Salad with House Vinaigrette
Penne Pasta with Marinara
Fresh Bread and Butter

DESSERTS

(choice of one)

Vanilla Ice Cream or Lemon Sorbet

Brownie Sundae \$3.99

Banana Cake \$3.99

Four Layer Chocolate Fudge Cake \$3.99 (make it A La Mode for \$2.00)

Cannoli \$2.99

Tiramisu \$3.99

MORETTI'S ITALIAN BUFFET PRICING

Lunch: Monday through Friday 11:00am - 2:00pm

\$21.95 per Guest \$10.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm - 11:00pm and Saturday & Sunday all day

\$26.95 per Guest \$10.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$3.49)

The Ultimate Buffet

(minimum 30 guests)

INCLUDES YOUR CHOICE OF THREE ENTRÉE SELECTIONS AND ALL OF THE FOLLOWING:

Garden Fresh Salad with choice of two dressings
Choice of Penne Marinara or Homemade Mashed Potatoes
Chef's Fresh Vegetable Medley
Freshly Baked Bread and Butter

ENTRÉE SELECTIONS

(choose three)

Rosemary Lemon Chicken
Roast Sirloin of Beef with mushroom bordelaise sauce
Roast Breast of Turkey with stuffing and gravy
Stuffed Shells with marinara
Chicken Parmesan
Eggplant Parmesan
Chicken Romano
Parmesan-Crusted Salmon
Homemade Lasagna
Chicken Marsala
Chicken Vesuvio
Sausage and Peppers

DESSERTS

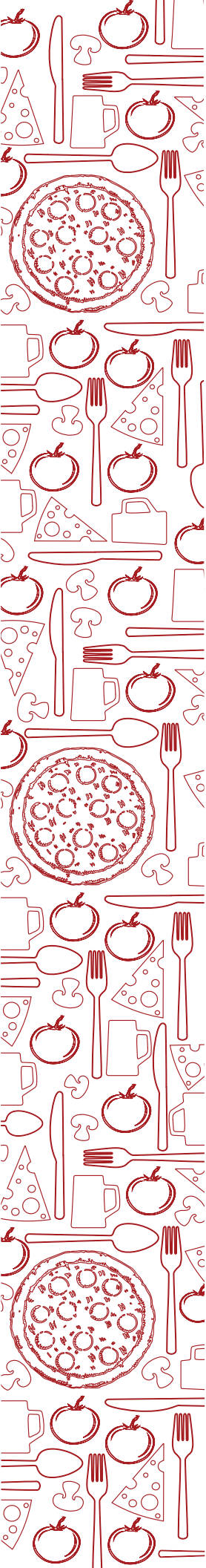
(choice of one)

Vanilla Ice Cream or Lemon Sorbet
Brownie Sundae \$3.99
Banana Cake \$3.99
Four Layer Chocolate Fudge Cake \$3.99 (make it A La Mode for \$2.00)
Cannoli \$2.99
Tiramisu \$3.99

Ultimate Buffet Price per Guest: \$29.95

Children's Price (under 12): \$10.95

With 2 Hour Unlimited Non Alcoholic Beverages per Guest (add \$3.49)



Moretti's Pizza Buffet

(minimum 25 guests)

INCLUDES

Your Choice of 2 Appetizers
Unlimited 1 Topping Pizzas (assorted)
Penne with Marinara
Fresh Garden Salad with House Vinaigrette
Freshly Baked Bread and Butter

APPETIZERS

Served with meal

(choose any two)

Add \$3.00 per person for each additional appetizer beyond two

Bruschetta
Buffalo Chicken Wings
Breadsticks
Spinach Dip
Chicken Fingers
Mozzarella Sticks
Mini Egg Rolls with sweet chili sauce

PIZZA PARTY PRICING

Lunch: Monday through Friday 11:00am - 2:00pm

\$19.95 per Guest \$10.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm - 11:00pm and Saturday & Sunday all day

\$23.95 per Guest \$10.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$3.49)

Our Famous Sweet Table

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

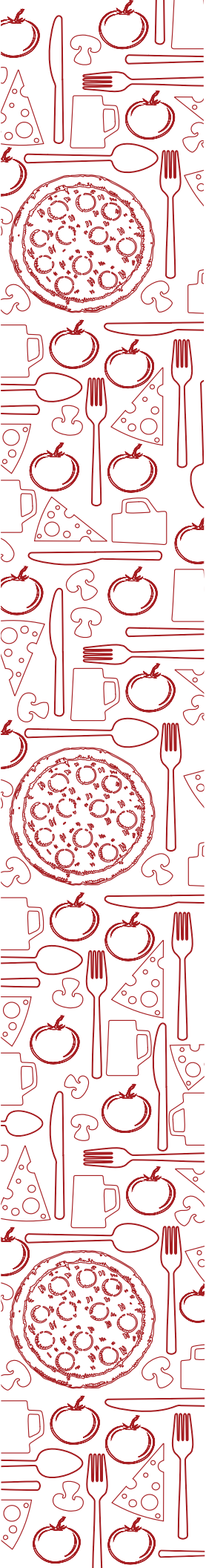
Sliced Fresh Fruit and Melon Display • Lemon Bars • Mini Cannolis
Assorted Cookies, Brownies • Mini Chocolate Éclairs • Assorted Cheesecake Bars
Add \$7.95 per guest

Selections may vary due to availability

ICE CREAM SUNDAE BUFFET

French Vanilla and Chocolate Ice Creams with Hot Fudge
Assorted Crushed Candy Pieces
Strawberry Topping, Nuts, Cherries, Whipped Cream
Add \$4.95 per guest

Prices do not include tax and gratuity



Beverage Packages

All packages are priced per guest

CASH BAR

A \$50.00 bartender charge per bartender if cash sales do not exceed \$300.00 at the bar

House Brands • Call Brands • House Wine • Coffee Drinks • Long Island Iced Teas
Premium Brands • Super Premium Brands • Bottled Domestic Beer • Imported Bottled Beer

Please consult with catering director for prices

OPEN BAR

Price per guest

DOMESTIC DRAFT BEER OR WINE

2 Hours \$15.00 / 3 Hours \$18.00

CALL BRANDS

2 Hours \$22.00 / 3 Hours \$27.00

Each additional hour \$6.00

PREMIUM BRANDS

2 Hours \$27.00 / 3 Hours \$32.00

Each additional hour \$6.00

CALL / TOP BAR

Absolut Vodka & Flavors • Svedka Vodka • Southern Comfort • Jim Beam Bourbon • Canadian Club
Christian Brothers Brandy • Cuervo Gold Tequila • Seagram's 7 • Beefeater Gin • Tanqueray Gin • All Cordials
Bacardi Rum & Flavors • Club Meyer's Rum • Malibu Rum • Domestic Bottled Beer

PREMIUM / SUPER PREMIUM BAR

Jameson Whiskey • Johnnie Walker Red • Dewar's White Label • Crown Royal • Jack Daniel's
Ketel One Vodka • Tito's Vodka • Grey Goose Vodka • Patron Tequila • Bombay Sapphire • Imported Bottled Beer
O'Mara's Irish Cream • Kamora Coffee Liqueur • Frangelico

HOSTED BAR

A tab will be opened for your guests convenience on a per consumption basis and added to your total bill at the end of your party.

OTHER BEVERAGES

(unlimited for 1 hour)

Champagne Punch (minimum 15 guests) \$6.00 per person

Vodka Punch (minimum 15 guests) \$6.00 per person

Mimosas \$6.00 per person

Peach Bellinis \$6.00 per person

Non-Alcoholic Punch \$3.00 per person

MISCELLANEOUS BEVERAGES

Unlimited Soft Drinks \$3.49 per person

WINE SERVICE

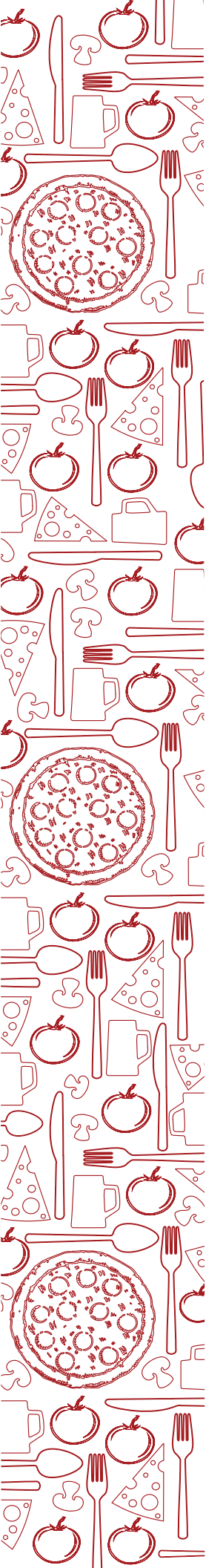
\$22.00 per Bottle

House Wines

Cabernet Sauvignon • Merlot • Chardonnay • Pinot Grigio • White Zinfandel

Brands and prices are subject to change without notice. Wine list available on request.

Prices do not include tax and gratuity



Helpful Information

All private functions require a \$100 deposit before an entry is to be made in the Party Book. This deposit is non-refundable. We take the \$100 off the total of the bill at the end of the party. Rooms are not booked until deposit is received.

All booked parties must make food and beverage selections from the banquet menu.

Menus must be selected at least 10 days prior to the event.
If no menu is provided by that time, all selections may not be available.
All guests at the party will be charged for the same menu.

A guaranteed number of guests must be provided within 72 hours of the event.
Events involving children must have separate guarantees for adults and children.
We will charge for the guarantee or the number of people in the room, whichever is greater.
If no guarantee is provided, we will charge for the highest estimated number of guests or the number of people in the room, whichever is greater. Inaccurate guarantees may result in improper food quantities and staffing.

In the event that guest count guarantees differ significantly from the original estimated number of guests, Moretti's reserves the right to change the booked room to a different room better suited to the number of guests attending.

Buffets are for a 2 hour period unless otherwise noted.

All bar packages purchased include soft drinks.
Open Bar Packages may not extend beyond 4 hours.

Rooms are booked for 4 hours maximum and will be opened to the public at the end of the party.

Payment for the balance of the event is due at start of event.

We accept cash or credit cards, but no personal or business checks.

Local Health Department regulations prohibit guests from taking left over buffet food home.

Frequent diner rewards points are not issued for private events.

Certificates as a form of payment are limited to \$500 per event.

Prices do not include tax and gratuity.