

Moretti's



Banquet Menu

Edison Park
Rosemont

6727 N. Olmsted Ave, Chicago, IL 60631
9519 W. Higgins Rd, Rosemont, IL 60018

(773) 631-1223
(847) 692-6600

MorettisRestaurants.com



Breakfast Buffet Packages

(available until 1:00pm)

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
\$21.99 per guest

The Deluxe Breakfast Buffet

(minimum 30 guests)

Carafes of Fresh Chilled Juices
Assorted Bakery Goods
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
\$27.99 per guest



Moretti's Brunch Buffet

(available until 2:00pm)

(minimum 30 guests)

Carafes of Fresh Chilled Juices
Assorted Bakery Goods
Seasonal Fresh Fruit Display
Eggs Benedict or Freshly Scrambled Eggs with ham and cheese
Bacon and Link Sausage, Homemade Hashbrowns
Grilled Herb-Roasted Chicken
French Toast or Buttermilk Pancakes with maple syrup
Choice of Caesar salad or Garden salad with House Vinaigrette
Chef's Fresh Vegetables
Choice of Mashed Potatoes, Rice or Pasta with marinara
Freshly Brewed Coffee, Decaf and Hot Tea
\$31.99 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
Deluxe Omelette Station	\$4.00 per guest
Corned Beef Hash	\$3.25 per guest

Beverages For Your Breakfast or Brunch

Champagne Mimosa

Unlimited for One Full Hour \$7.00 per guest
Unlimited for Two Hours \$13.00 per guest

Children's Price (under 12): \$10.99



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.
\$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

(minimum 30 guests)

\$26.99 per person

Select four items.

All items selected will be replenished for a period of one and a half hours.
(no substitutions please)

Spinach and Artichoke Dip

Bruschetta

Buffalo Chicken Wings with Ranch or Bleu Cheese

Chicken Tenders with BBQ or Honey Mustard

Mozzarella Sticks with Marinara

Toasted Cheese Raviolis with Marinara

Mini Eggrolls with Sweet Chili Sauce

Bite Size Italian Sausage and Peppers

Vegetable Crudité with Ranch Dressing

Mini Meatballs with Marinara Sauce

Add Appetizer Package to Any Buffet

\$11.99 per person for one hour



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.

Eggplant Parmesan	25.95
Thinly sliced and baked crispy with marinara and a blend of Italian cheeses with linguine.	
Mile High Lasagna	26.95
Homemade layers of pasta, marinara and four cheeses, choice of marinara or meat sauce, served with garlic bread.	
Crispy Chicken Romano	28.95
Golden crispy Parmesan breaded chicken medallions with bruschetta tomatoes in a lemon Parmesan butter sauce.	
Rosemary Lemon Chicken	28.95
Char-grilled chicken breasts with lemon and rosemary.	
Chicken Vesuvio	28.95
Sautéed boneless double chicken breast served with peas, roasted peppers, olive oil, garlic and rosemary sauce.	
Breast of Chicken Marsala	28.95
Boneless chicken breast sautéed with mushroom and Marsala wine.	
Chicken Parmesan	28.95
Herb-crusted chicken breast baked with mozzarella cheese.	
Chicken Limone	29.95
Chicken breast medallions sautéed with lemon, capers, sun-dried tomatoes, artichoke hearts and white wine.	
Parmesan-Crusted Salmon or Grilled with Champagne Sauce	32.95
Fresh Atlantic salmon sautéed with a Parmesan crust enhanced with creamy Dijon sauce.	
Roast Sirloin of Beef	34.95
Tender slices of sirloin, topped with mushroom bordelaise sauce.	
Moretti's Mixed Grill	38.95
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	39.95
Center-cut strip steak, charbroiled to perfection, served with mushroom bordelaise sauce.	
Filet Mignon	45.95
Center-cut filet charbroiled to perfection, served with mushroom bordelaise sauce.	

Children's pricing available

Accompaniments to Plated Meals

Starter

(choice of one)

Homemade Minestrone
Caesar salad or Garden salad with House Vinaigrette

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)

Dessert

(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)
Tiramisu \$3.99





Moretti's Signature Buffet

Family style available - Add \$2.00 per Guest (Family style not available at Rosemont)

(minimum 30 guests)

Served with fresh bread and butter

Starters

Served with meal

(choice of two)

Add \$3.00 per person for each additional starter

Hot or Mild Buffalo Wings • Mozzarella Sticks

Chicken Fingers • Bruschetta • Spinach Dip with Chips • Toasted Raviolis

Salad

(choice of one)

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)

Roast Sirloin of Beef with Mushroom Bordelaise Sauce (add \$4.00)

Dessert

(choice of one)

Vanilla Ice Cream or Lemon Sorbet

Brownie Sundae \$3.99 • Banana Cake \$3.99 • Tiramisu \$3.99

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

Moretti's Signature Buffet Pricing

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

\$31.99 per Guest \$13.99 per Child (under 12)

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

\$36.99 per Guest \$13.99 per Child (under 12)

Unlimited Non Alcoholic Beverages (add \$3.49)

Moretti's Italian Buffet

(minimum 30 guests)

Includes

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

Sliced Italian Beef
Fresh Italian Bread
Sweet Peppers and Hot Giardiniera

Choice of Caesar salad or Garden salad with House Vinaigrette
Penne Pasta with Marinara
Fresh Bread and Butter

Dessert

(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)
Tiramisu \$3.99

Moretti's Italian Buffet Pricing

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

\$27.99 per Guest \$13.99 per Child (under 12)

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

\$30.99 per Guest \$13.99 per Child (under 12)

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:

Choice of Caesar salad or Garden salad with House Vinaigrette
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

Dessert

(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)
Tiramisu \$3.99

Ultimate Buffet Price per Guest: \$39.99

Children's Price (under 12): \$14.99

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





Moretti's Pizza Buffet

(minimum 25 guests)

Includes

Your Choice of 2 Starters
Unlimited 1 Topping Pizzas (assorted)
Penne with Marinara
Choice of Caesar salad or Garden salad with House Vinaigrette
Freshly Baked Bread and Butter

Starters

Served with meal

(choose any two)

Add \$3.00 per person for each additional starter 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

\$24.99 per Guest \$12.99 per Child (under 12)

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

\$29.99 per Guest \$12.99 per Child (under 12)

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 \$10.99 per guest

Selections may vary due to availability

Ice Cream Sundae Buffet

French Vanilla Ice Cream
Assorted Crushed Candy Pieces
Strawberry and Chocolate Sauce, Nuts, Cherries, Whipped Cream
Add \$6.99 per guest

Beverage Packages

(Minimum 25 guests; all guests must be 21 or older)

All packages are priced per guest

Cash 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

BOTTLED BEER OR WINE

2 Hours \$18.00

Each additional hour \$6.00

CALL BRANDS

2 Hours \$27.00

Each additional hour \$6.00

PREMIUM BRANDS

2 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 BRANDS

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
O'Mara's Irish Cream • Kamora Coffee Liqueur • Frangelico
Imported Bottled Beer



Beverage Packages

All packages are priced per guest

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 \$7.00 per person

Peach Bellinis \$6.00 per person

Non-Alcoholic Punch \$3.00 per person

Miscellaneous Beverages

Unlimited Soft Drinks

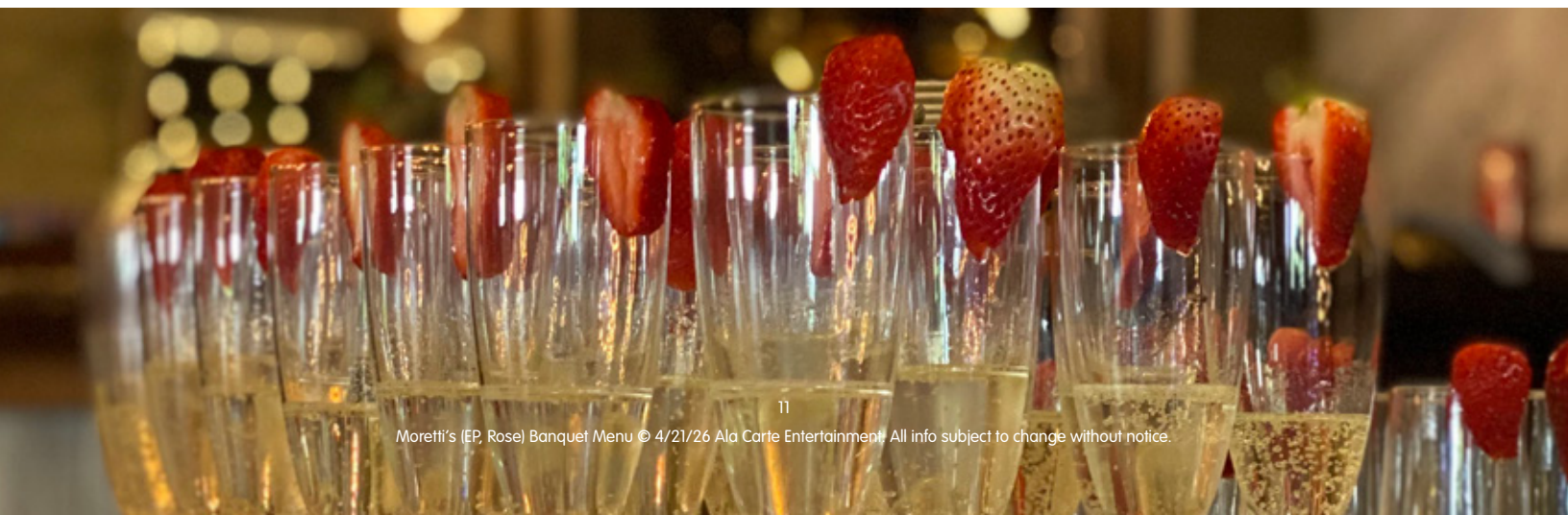
\$3.49 per person

Wine Service

House Wines Cabernet Sauvignon • Merlot • Chardonnay • Pinot Grigio

See wine list for pricing

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





Helpful Information

All private functions require a \$200 deposit before an entry is to be made in the Party Book. This deposit is non-refundable. We take the \$200 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 14 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 10 days prior to 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 90-minute period unless otherwise noted.

A \$25 fee will be applied for any outside sweets brought in for your event.

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

Rooms are booked for 3 hours maximum. \$200 each additional hour past 3. Guest get access to room 30 minutes prior.

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

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

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

Frequent diner rewards points are not issued for private events.

Purchased plastic gift cards or purchased e-gift certificates are limited to a total of \$500 toward payment for a private event, and cannot be used for event deposits.

No paper gift certificates (comp or bonus certificates) can be used to pay for private events.

Prices exclude tax, gratuity and a \$150 room fee.