



Moretti's

— Ristorante & Pizzeria —

BANQUET MENU

BARRINGTON

128 S. Wool St, Barrington, IL 60010

T: (847) 469-1300

VISIT A LOCATION NEAREST YOU

BARTLETT | EDISON PARK | FOX LAKE | HOFFMAN ESTATES
LAKE IN THE HILLS | MORTON GROVE | MOUNT PROSPECT
ROSEMONT | SCHAUMBURG

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 Bagels with cream cheese
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
\$21.95 per guest

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, Roasted Garlic Mashed Potatoes
Rice Pilaf or Pasta with marinara
Freshly Brewed Coffee, Decaf and Hot Tea
\$24.95 per guest

SOMETHING SPECIAL

Add a special touch to your breakfast or brunch buffet

Assorted Bagels with cream cheese and fruit preserves	\$2.75 per guest
Lox and Bagels with cream cheese	\$3.00 per guest
Deluxe Omelette Station	\$3.00 per guest
Corned Beef Hash	\$2.00 per guest

BEVERAGES FOR YOUR BREAKFAST OR BRUNCH

Champagne Mimosa - Unlimited for One Full Hour *\$5.00 per guest*

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

SPECIALTY HORS D'OEUVRES DISPLAYS

*Designed to compliment your hors d'oeuvre or dinner package
(prices per guest)*

FRESH VEGETABLE CRUDITÉS

An assortment of fresh seasonal
vegetables with ranch dip.

One hour package	Two hour package
3.00	4.00

DECORATED MEAT AND CHEESE TRAY

Cubed domestic and imported cheeses
with cubed salami, turkey and ham.

One hour package	Two hour package
4.00	5.00

SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit
served with Melba sauce.

One hour package	Two hour package
3.00	4.00

DOMESTIC CHEESE DISPLAY

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

One hour package	Two hour package
4.00	5.00

JUMBO SHRIMP COCKTAIL

(50 pieces) Market Price

MORETTI'S APPETIZER BUFFET

(30 guest minimum) (\$14.95 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
Fried Calamari with cocktail sauce
Buffalo Chicken Wings (hot or mild)
Stuffed Mushrooms
Tomato Caprese Skewers
Salami Coronets
Toasted Ravioli's

Parmesan Breadsticks
Mozzarella Sticks
Chicken Fingers
Mini Egg Rolls with sweet chili sauce
Beef or Chicken Satay with peanut sauce
Meatballs with marinara
Italian Sausage and Peppers
Southwestern Egg Rolls

PLATED MEALS

Each Entrée will be served with your choice of Starter, 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 23.95

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

ROAST SIRLOIN OF BEEF 26.95

Tender slices of sirloin, topped with mushroom bordelaise sauce.

MORETTI'S MIXED GRILL 32.95

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

ROAST TENDERLOIN OF BEEF 35.95

The finest available cut, sliced by hand, served with mushroom bordelaise sauce.

NEW YORK STRIP STEAK 31.95

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

FILET MIGNON 34.95

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

SPECIAL SURF AND TURF 34.95

Filet mignon and a trio of sautéed lemon-garlic shrimp.

MORETTI'S TRIO 42.95

Filet mignon medallions, grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.

PARMESAN-CRUSTED SALMON OR GRILLED W/ CHAMPAGNE SAUCE 27.95

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
Roasted Garlic Mashed Potatoes

Double Baked Potatoes
(add \$1.00 per guest)

Vesuvio Potatoes
Wild Rice
Penne Marinara
Rigatoni Meat Sauce
Fettuccine Alfredo

VEGETABLES

(choice of one)

Broccoli with garlic butter
Green Beans
Sautéed Spinach

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

DESSERTS

(choice of one)

Vanilla Ice Cream or Lemon Sorbet

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 \$2.00 per person for each additional appetizer

Calamari Fritte
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

Garlic Mashed
Herb-Roasted Potatoes
Vesuvio Potatoes

VEGETABLES

(choice of one)

Broccoli with garlic butter
Green Beans
Sautéed Spinach

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

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

DESSERTS

(choice of one)

Vanilla Ice Cream or Lemon Sorbet

FAMILY STYLE PRICING

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

\$21.95 per Guest \$8.95 per Child (under 12)

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

\$26.95 per Guest \$11.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$2.95)

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

MORETTI'S ITALIAN BUFFET PRICING

Lunch: Monday through Friday 11:00am - 2:00pm
\$18.95 per Guest \$8.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm - 11:00pm and Saturday & Sunday all day
\$26.95 per Guest \$11.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages *(add \$2.95)*

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
Penne Marinara or Homemade Garlic Mashed Potatoes
Chef's Fresh Vegetable Medley
Freshly Baked Bread and Butter

ENTRÉE SELECTIONS

(choose three)

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

DESSERTS

(choice of one)

Vanilla Ice Cream or Lemon Sorbet

Ultimate Buffet Price per Guest: \$29.95

Children's Price (under 12): \$13.95

With 2 Hour Unlimited Non Alcoholic Beverages per Guest *(add \$2.95)*

MORETTI'S PIZZA BUFFET

(minimum 20 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
Southwestern Egg Rolls

PIZZA PARTY PRICING

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

\$17.95 per Guest \$8.95 per Child (under 12)

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

\$23.95 per Guest \$11.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages *(add \$2.95)*

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
Assorted Fresh Fruit Tartlets - Petit Fours
Assorted Cookies, Brownies
Chocolate Éclairs - French Pastries
Homemade Cheesecake with strawberry sauce
V.I.P. Coffee Display with whipped cream and shaved chocolate
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 \$3.95 per guest

ADDITIONAL SERVICES

Ice carvings, special floral arrangements, balloon decorations and valet parking are also available for an additional charge. Plating charge for baking items from outside service (\$2.00 per person).
We will be glad to custom tailor a menu package to meet your individual needs.

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

3 Hours \$21.00

Each additional hour \$5.00

HOUSE BRANDS

3 Hours \$27.00

Each additional hour \$8.00

CALL BRANDS

3 Hours \$30.00

Each additional hour \$10.00

PREMIUM BRANDS

3 Hours \$35.00

Each additional hour \$10.00

CALL / TOP BAR

Absolut Vodka & Flavors

Svedka Vodka

Southern Comfort

Jim Beam Bourbon

Canadian Club

Christian Brothers Brandy

Domestic Bottled Beer

Cuervo Gold Tequila

Seagram's 7

Beefeater Gin

Tanqueray Gin

All Cordials

Bacardi Rum & Flavors

Club Meyer's Rum

Malibu Rum

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)

\$5.00 per person

Vodka Punch

(minimum 15 guests)

\$6.00 per person

Mimosas

\$5.00 per person

Peach Bellinis

\$4.50 per person

Champagne Cocktail

\$4.50 per person

Non-Alcoholic Punch

\$2.50 per person

MISCELLANEOUS BEVERAGES

Unlimited Soft Drinks

\$2.95 per person

WINE SERVICE

\$25.00 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.

Prices do not include tax and gratuity.