

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)

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## 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

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20 guest minimum | Choose 6

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**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

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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

## 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

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### 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

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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**

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## 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**

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## 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**

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## 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

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# 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

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## 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

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## 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

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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**

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## 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**

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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

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## 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**

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## Holy Cannoli Station

\$12 per guest

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

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## 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

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## 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.....\$6

## Premium Open Bar Packages

Two Hours.....\$39      Three Hours.....\$47      Four Hours.....\$52      Each Additional Hour.....\$5

## Standard Open Bar Packages

Two Hours.....\$30      Three Hours.....\$36      Four Hours.....\$40      Each Additional Hour.....\$4

### 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.

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# Galleria Marchetti Special Event Information & Policies

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## **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.