

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

# SILVER PLATED LUNCH

\$29.95 Per Adult Guest  
\$15.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

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## SALAD

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*Host Pre-selects 1*

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar

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## MAINS

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*Host Pre-selects 2*

### Pasta

Penne alla Sorrentina  
Rigatoni alla Bolognese  
Fusilli alla Vodka  
Fettuccine Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

### Chicken

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata  
Chicken al Pesto  
Chicken al Rosmarino  
Chicken con Salsa Ai Funghi

### Seafood

Parmesan-Crusted Tilapia  
Sea Bass Oreganata  
Sicilian-Style Pacific Cod

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## DESSERT

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*Host Pre-selects 1*

Cookies  
Spumoni  
Tiramisu

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.

# GOLD PLATED LUNCH

\$33.95 Per Adult Guest  
\$17.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

## STARTER

*Host Pre-selects 1*

Tomato Bruschetta  
Asiago and Spinach Stuffed Mushrooms

## SALAD

*Host Pre-selects 1*

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar

## MAINS

*Host Pre-selects 2*

### Pasta

Penne alla Sorrentina  
Rigatoni alla Bolognese  
Fusilli alla Vodka  
Fettuccine Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

### Chicken

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata  
Chicken al Pesto  
Chicken al Rosmarino  
Chicken con Salsa Ai Funghi

### Seafood

Parmesan-Crusted Tilapia  
Sea Bass Oreganata  
Sicilian-Style Pacific Cod  
Salmon al Pesto - \$3 supplement  
Mustard-Crusted Salmon  
- \$3 supplement

### Pork

Pork Loin al Vesuvio  
Roasted Pork Tenderloin

### Beef

Top Sirloin Steak - \$5 supplement  
Petite Filet Mignon - \$15 supplement

## DESSERT

*Host Pre-selects 1*

Cookies  
Spumoni  
Tiramisu

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.

# PLATED DINNER

\$53.95 Per Adult Guest  
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

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## STARTER

*Host Pre-selects 1*

Calamari Fritti  
Clams al Como  
Tomato Bruschetta  
Asiago and Spinach Stuffed Mushrooms  
Signature Meatballs  
Caprese Salad  
Caprese Salad with Burrata - \$5 supplement  
Crab Cakes - \$5 supplement  
Gamberi Saltati - \$5 supplement  
Prosciutto-wrapped Shrimp - \$5 supplement  
Shrimp Cocktail - \$5 supplement

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## SALAD

*Host Pre-selects 1*

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar

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.

# PLATED DINNER

\$53.95 Per Adult Guest  
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

## MAINS

*Host Pre-selects 3*

All meals (excluding pastas) are served with chef's choice of vegetables and potatoes

### Pasta

Penne alla Sorrentina  
Rigatoni alla Bolognese  
Fusilli alla Vodka  
Fettuccine Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

### Chicken

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata  
Chicken al Pesto  
Chicken al Rosmarino  
Chicken con Salsa Ai Funghi

### Seafood

Parmesan-Crusted Tilapia  
Sea Bass Oreganata  
Sicilian-Style Pacific Cod  
Salmon al Pesto  
Mustard-Crusted Salmon  
Arctic Char  
Scallops  
Seared Ahi Tuna - \$5 supplement  
Branzino - \$10 supplement  
Halibut - \$10 supplement  
Parmesan-Crusted Halibut -  
\$10 supplement

### Vegetarian

Eggplant alla Parmigiana  
Portobello Mushroom

### Pork

Pork Loin al Vesuvio  
Roasted Pork Tenderloin

### Veal

Veal Piccata - \$5 supplement  
Veal al Limone - \$5 supplement  
Veal alla Parmigiana –  
\$5 supplement

### Beef

Top Sirloin Steak  
Petite Filet Mignon –  
\$10 supplement

## DESSERT

*Host Pre-selects 1*

Cheesecake  
Chocolate Panna Cotta

Crostata di Frutti di Bosco  
Cannoli  
Italian Cookies

Italian Spumoni  
Tiramisu

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.

# ITALIAN STEAKHOUSE DINNER

\$59.95 Per Adult Guest  
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

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## STARTER

*Host Pre-selects 1*

Calamari Fritti  
Clams al Como  
Tomato Bruschetta  
Asiago and Spinach Stuffed Mushrooms  
Signature Meatballs  
Caprese Salad  
Caprese Salad with Burrata - \$5 supplement  
Crab Cakes - \$5 supplement  
Gamberi Saltati - \$5 supplement  
Prosciutto-wrapped Shrimp - \$5 supplement  
Shrimp Cocktail - \$5 supplement

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## SALAD

*Host Pre-selects 1*

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar

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.

# ITALIAN STEAKHOUSE DINNER

\$59.95 Per Adult Guest  
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

## MAINS

*Host Pre-selects 3*

Bone-in Chicken al Vesuvio  
Bone-in Chicken alla Cacciatora  
Sicilian-Style Pacific Cod  
Salmon al Pesto  
Mustard-Crusted Salmon  
Arctic Char  
Scallops  
Seared Ahi Tuna - \$5 supplement

Branzino - \$10 supplement  
Halibut - \$10 supplement  
Parmesan-Crusted Halibut - \$10 supplement  
12 oz. Top Sirloin Steak  
12 oz. Kansas City Strip - \$10 supplement  
8 oz. Filet Mignon - \$5 supplement  
12 oz. Filet Mignon - \$10 supplement  
12oz. Tagliata di Manzo (Sliced Ribeye)  
- \$10 supplement

## Contorni (Sides)

For the table  
*Host Pre-selects 3*

Truffle Mac & Cheese  
Parmesan Mashed Potatoes  
Vesuvio Potatoes  
Lyonnaise Potatoes  
Au Gratin Potatoes

Garlic Broccoli  
Asparagus  
Creamed Corn  
Creamed Spinach  
Roasted Brussels Sprouts  
Roasted Mushrooms

## DESSERT

*Host Pre-selects 1*

Cheesecake  
Chocolate Panna Cotta

Crostata di Frutti di Bosco  
Cannoli  
Italian Cookies

Italian Spumoni  
Tiramisu

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.

## ENHANCEMENTS

The following items can be added to enhance your plated meal

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### Primi (First Courses)

\$8 per guest supplement

#### Farfalle al Pesto

“butterfly” pasta with basil, pine nuts, & extra virgin olive oil

#### Fettuccine Alfredo

flat noodles with creamy alfredo sauce

#### Fusilli alla Vodka

corkscrew-shaped pasta with a tomato, cream, & vodka sauce

#### Orecchiette all’aglio e Olio

pasta “ears” sautéed with garlic & olive oil

#### Penne alla Sorrentina

quill-shaped pasta with fresh tomatoes, onions, basil, & mozzarella

#### Rigatoni alla Bolognese

large pasta tubes with our legendary Como Inn bolognese sauce

\$12 per guest supplement

#### Baked Clams

stuffed with cheese, pimienta, & cream

#### Bay Scallops

sautéed with ligurian olive oil

#### Butternut Squash Ravioli

with sage brown butter & hazelnuts

#### Charred-Corn Ravioli

with cherry tomato salad & basil

#### Gnocchi al Cinghiale

potato dumplings with wild boar ragù

#### Popcorn Shrimp

with sweet chili dipping sauce

#### Cavatelli al Pesto

ricotta dumplings with basil, pine nuts, & extra virgin olive oil

#### Seviche Duo & Guacamole Sundae

salmon & tuna

#### Trio of Risotto

mushroom & peas, parmesan & saffron (alla milanese), & truffle

#### Fritto Misto o Griglia Mista di Calamari e Gamberi

mixed fry with tartar & gin cocktail sauces, or mixed grill with tomato, onion, & basil vinaigrette

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## 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  
\$100 per platter

#### **Marinated Grilled Vegetables**

seasonal selection of vegetables,  
marinated, grilled & served chilled  
\$100 per platter

#### **Domestic Cheeses & Assorted Crackers**

garnished with seasonal fresh fruit  
\$100 per platter

#### **Marinated Roasted Peppers**

with fresh mozzarella, basil,  
& grilled toast points  
\$125 per platter

#### **Fresh Fruit Display**

assorted seasonal selections  
\$125 per platter

#### **Artisanal Cheeses & Assorted Crackers**

garnished with dried fruit, candied nuts, &  
seasonal fruit compote  
\$150 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  
\$75 per platter

#### **Italian Meatballs**

served with marinara sauce  
\$75 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  
\$75 per platter

#### **Prosciutto-Wrapped Grilled Shrimp**

with garlic, olive oil, & Italian herbs  
\$175 per platter

#### **Fried Ravioli**

deep fried cheese-filled pasta  
dumplings served with marinara  
sauce  
\$75 per platter

#### **Fried Calamari**

with marinara sauce & lemon wedges  
\$125 per platter

#### **Maryland Crab Cakes**

with tangy rémoulade sauce  
\$150 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.

## Cold Hors D'Oeuvres

\$3 per piece unless otherwise noted | two dozen minimum per item

**Tomato & Goat Cheese Bruschette**  
with basil chiffonade — \$2 per piece

**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

**Ricotta-Stuffed Dates**  
wrapped in bacon

**Caprese Lollipops**  
grape tomatoes, bocconcini, & basil on a stick

**Brie Cheese & Green Apple Canapés**  
whipped brie and green apples served in phyllo cups

**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

**Spicy Ahi on Butter-Toasted Rice**  
spicy tuna with jalapeno, citrus mayo, tobiko & micro greens

**Stuffed Cucumbers**  
with asparagus & 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  
— \$4 per piece

**Beef Tenderloin**  
on toast with mustard & arugula — \$4 per piece

## Warm Hors D'Oeuvres

\$3 per piece unless otherwise noted | two dozen minimum per item

**Arancini**  
“little oranges”— risotto & mozzarella fritters

**Bacon-Stuffed Scallop “Sliders”**  
ground bacon patties & balsamic syrup in a sautéed scallop “bun”

**Baked Mushroom Caps**  
stuffed with vegetable medley & asiago cheese

**Beef Carpaccio**  
served on a parmesan croquette

**Croquetas de Pollo**  
classic Spanish tapas made with chicken and bechamel

**Chicken Satay**  
with thai peanut sauce

**Chicken Marsala Meatballs**  
with roasted wild mushrooms

**Chicken Saltimbocca Skewers**  
chicken, prosciutto, & sage skewers, sherry wine dipping sauce

**Clams alla Como Fritters**  
served in clam shells

**Halloumi Crostini**  
with port wine reduction

**Maryland Crab Cakes**  
with tangy rémoulade sauce

**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

**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 — \$4 per piece

**Coconut-Crusted Shrimp**  
with mango dipping sauce — \$4 per piece

**Prosciutto-Wrapped Grilled Shrimp**  
with garlic, olive oil, & Italian herbs — \$4 per piece

# 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 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.

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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.

# MENU DESCRIPTIONS

## Chicken

### **Chicken alla Vesuvio**

olive oil, white wine, red pepper flakes, garlic

### **Chicken alla Cacciatora**

olive oil, tomatoes, onions, mushrooms

### **Chicken alla Piccata**

lemon, parsley, butter, capers

### **Chicken al Pesto**

basil, pine nuts, parmigiano reggiano, olive oil, garlic

### **Chicken alla Rosmarino**

rosemary-scented shallot sauce, topped with crispy carrots

### **Chicken con Salsa Ai Funghi**

fontina sage, pine nuts, chili flakes, dried porcini, fresh tarragon

## Pork

### **Pork Loin alla Vesuvio**

olive oil, white wine, red pepper flakes, garlic

### **Roasted Pork Tenderloin**

pork demi-glace, currants

## Beef

### **Top Sirloin Steak**

red wine rosemary reduction

### **Grilled New York Strip Steak**

cognac peppercorn sauce

### **Grilled Filet Mignon**

cabernet reduction with essence of silver thyme

### **Tagliata di Manzo**

sliced ribeye, arugula, parmigiano reggiano, balsamic

## Seafood

### **Parmesan-Crusted Tilapia**

parmesan-panko crust, parmesan cream sauce

### **Sea Bass Oreganata**

breadcrumbs, parmesan, oregano, butter, garlic

### **Sicilian-Style Pacific Cod**

breadcrumbs, olives, red wine vinegar, basil, mint

### **Arctic Char**

orange & rosemary beurre blanc

### **Salmon alla Piccata**

lemon, parsley, butter, capers

### **Salmon al Pesto**

basil, pine nuts, parmigiano reggiano, olive oil, garlic

### **Mustard-Crusted Salmon**

lemon chive creme fraiche

### **Horseradish-Crusted Salmon**

pinot noir tarragon reduction

### **Seared Ahi Tuna**

ginger beurre blanc

### **Scallops**

vanilla saffron butter

### **Halibut**

chorizo, clam jus, chimichurri

### **Parmesan-Crusted Halibut**

lemon beurre blanc

### **Branzino**

with pepper sauce

## Vegetarian

### **Eggplant alla Parmigiana**

mozzarella, parmigiano reggiano, marinara sauce

### **Portobello Mushroom**

onions, red peppers

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