

# *Salvatore's*

Thank you for choosing Salvatore's to host this very special event! We are delighted to help you personalize and create an impressive experience for you and your guests.

You will have an unforgettable event executed by a mix of our event coordinator's creativity, expertise' and passion for culinary excellence. You and your guests will receive outstanding service matched with exceptional Italian cuisine.

At Salvatore's, we want you to be a guest at your own special event! From start to finish we will orchestrate a magnificent party for you! We look forward to creating an unforgettable experience with you!







# Plated or Family Style

\$64.00 per person

3 Hors D'oeuvres

Three Course Plated Dinner inclusive of Salad, Entree, and choice of Tiramisu or Sorbet

or

Family Style Dinner, Salad, choice of two Pastas, one Meat, Chef selected Vegetables and choice of Tiramisu or Sorbet

Coffee and Tea

Votive Candles for ambiance

Table Numbers

On-site Manager

# Plated or Family Style with Bar

\$79.00 per person

1 hour Premium Bar during cocktail hour

Unlimited Wine service with dinner

3 Hors D'oeuvres

Three Course Plated Dinner inclusive of Salad, Entree, and choice of Tiramisu or Sorbet

or

Family Style Dinner, Salad, choice of two Pastas, one Meat, Chef selected Vegetables and choice of Tiramisu or Sorbet

Coffee and Tea

Votive Candles for ambiance

Table Numbers

On-site Manager

# Luncheon

\$44.00 per person

One Hors D'oeuvre

Three Course Plated Lunch inclusive of Salad, Entree, and choice of Tiramisu or Sorbet

Coffee and Tea

Votive Candles for ambiance

Table Numbers

# Mimosa Luncheon

\$59.00 per person

Unlimited mimosas and wine during the cocktail hour

Two Hors D'oeuvres

Family Style Dinner, Salad, choice of two Pastas, one Meat, Chef selected Vegetables and choice of Tiramisu or Sorbet  
or

Three Course Plated Lunch inclusive of Salad, Entree, and choice of Tiramisu or Sorbet

Coffee and Tea

Votive Candles for ambiance

Table Numbers

# Hors D'oeuvres

- **Raspberry Brie Tartlet**

A burst of sweet and savory with a crispy pastry shell filled with tangy raspberry compote and decadent triple cream brie

- **Lemon Parmesan Risotto Cakes**

Crispy on the outside, creamy on the inside. These risotto cakes are infused with lemon and parmesan and finished with a touch of sun-dried tomato aioli

- **Italian Parmesan Meatballs\***

Succulent Angus beef meatballs simmered in a rich house-made marinara and showered with imported parmesan

- **Wild Mushroom Tartlet**

Earthy and flavorful. A flaky pastry shell filled with a medley of sauteed wild mushrooms, leeks, and fresh goat cheese.

- **Vegetable Phyllo Triangle**

Crispy phyllo stuffed with roasted red peppers, leeks, zucchini, eggplant, and a touch of parmesan

- **Panko Shrimp\***

Tender, juicy white shrimp coated in a light panko crust and drizzled with garlic chive aioli

- **Stuffed Mushrooms**

Button mushrooms overflowing with a savory blend of provolone, parmesan, chopped spinach, and a touch of garlic

- **Classic Crab Cakes\***

Mini hand-formed cakes bursting with wild-caught Pacific crab, perfectly seasoned and finished with a tangy mustard dijonaise

- **Prosciutto Tartlet**

Creamy Boursin cheese nestled in a crisp phyllo cup, topped with delicate slivers of parma prosciutto and fresh green onions

- **Caprese Skewers**

Skewered grape tomatoes, fresh mozzarella, and basil drizzled with a honey balsamic glaze

- **Roasted Peperonata Crostini**

Crisp crostini toast topped with a vibrant medley of roasted red peppers, eggplant, and onions, finished with creamy whipped goat cheese

- **Traditional Italian Bruschetta**

Marinated Roma tomatoes with fresh basil, garlic, and imported olive oil on a crisp crostini toast

- **Smoked Salmon Pancake\***

A crispy potato pancake crowned with heart-healthy smoked Alaskan salmon and a dollop of crème fraîche sprinkled with fresh chives

- **Guacamole Shrimp Cups**

White corn tortilla cups filled with fresh avocado guacamole and topped with a spicy shrimp

- **Calamari Platter\*** (+\$50-\$150, depending on final guest count)

Crispy house battered calamari served with homemade cocktail sauce and sliced lemons

- **Colossal Shrimp Cocktail\*** (+\$5 per piece)

Colossal Pacific wild shrimp served with a classic horseradish cocktail sauce in an individual glass

## Allergen Safe

**These appetizer selections are Gluten Free, Dairy Free, Vegetarian, Vegan, and Nut Free.**

- **Fiesta Cups**

Fresh avocado guacamole nestled in a corn shell, bursting with the flavors of pico de gallo and finished with a touch of cilantro

- **Garden Cucumber Bites**

Sliced garden cucumbers topped with a dollop of roasted tomato hummus, finished with a sprinkle of freshly chopped dill

- **Whipped Potato Puff**

A delightful puff pastry filled with a savory blend of whipped gold potatoes and parsnips, vegan cheddar cheese, and fresh chives

\*Refer to page 6

# Menu Selection

## Salads

Mixed greens with red cabbage, shredded carrots tossed in an Italian vinaigrette

Classic Caesar with toasted croutons and parmesan - \$3.00 additional

Mesclun greens, honey roasted walnuts, strawberries, goat cheese with a balsamic vinaigrette - \$7.00 additional

## Entrees

Chicken Sylviano\* \*\*

Breast of chicken with roasted red peppers, mushrooms in a marsala wine sauce

Chicken Veneziana\* \*\*

Roasted breast of chicken in a lemon white wine sauce with capers and fresh basil

Chicken Vesuvio\* \*\*

Breast of chicken with spring peas in a roasted garlic white wine sauce

Tortellini Casalinga

Parma Prosciutto, pine nuts, peas, onions and mushrooms in a savory cream sauce

Farfalle Alla Vodka

Bowtie pasta in a roasted plum tomato vodka cream sauce

Rotini Carolina

Pasta with fresh baby spinach, red peppers, pine nuts, roasted garlic and parmesan

Penne Ricotta

Penne with homemade ricotta, fresh spinach and herbs in a savory cream sauce

## Additional Entrees

Salmon \$25.00 additional\* \*\*

Baked Norwegian Salmon fillet with a fresh lemon dill cream sauce

Salmon \$25.00 additional\* \*\*

Roasted Salmon fillet in a lemon white wine sauce with capers and fresh basil

Filet Mignon \$35.00 additional\* \*\*

Center cut filet mignon with a shallot mushroom red wine reduction

\*served with roasted baby red potatoes and sautéed seasonal vegetables

**\*\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.**

Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

# Buffet/Stations

## Hors D'oeuvres

\$8.00 per person

Please select from hors d'oeuvres list

## Salads

Mixed greens with red cabbage, shredded carrots tossed in an \$8.00 per person

Italian vinaigrette

Classic Caesar with toasted croutons and parmesan \$11.00 per person

Mesclun greens, honey roasted walnuts, strawberries, goat cheese \$15.00 per person  
with a balsamic vinaigrette

## Side Dishes

\$8.00 per person

Grilled Vegetable Platter Chef's selected vegetables

Roasted red potatoes

Roasted garlic mashed potatoes

## Choice of Pasta

\$12.00 per person

Penne Ricotta

Tortellini Casalinga

Rigatoni with marinara or bolognese sauce

Rotini Carolina or Primavera

Farfalle alla vodka sauce

## Meats

Chicken Sylviano \$14.00 per person

Breast of chicken with roasted red peppers, mushrooms in a marsala wine sauce

Chicken Veneziana \$14.00 per person

Roasted breast of chicken in a lemon white wine sauce with capers and fresh basil

Chicken Vesuvio \$14.00 per person

Breast of chicken with spring peas in a roasted garlic white wine sauce

Veal Marsala \$35.00 per person

Veal scaloppini with a mushroom marsala wine sauce

Veal Limone \$35.00 per person

Veal scaloppini in a white wine lemon butter sauce

Italian Meatballs or Sausage \$8.00 per person

Cold Poached Salmon \$25.00 per person

Carved Roast Beef or Carved Beef Tenderloin \$15.00/\$35.00 per person

# Brunch

\$45.00 per person

Assorted Breakfast Pastries

Seasonal Fresh Fruit Platter

Scrambled Eggs with your choice of Provolone or cheddar, mushrooms, peppers or onions

## Choice of Salad

Mixed greens with red cabbage, shredded carrots tossed in an Italian vinaigrette

Baby spinach, sliced mushrooms, red onions, eggs, bacon in a balsamic vinaigrette

## Choice of Side Dish

Bacon

Sausage Links

## Choice of Pasta

Penne Ricotta

Tortellini Casalinga

Rigatoni with Marinara or Bolognese sauce

Rotini Carolina or Primavera

Farfalle alla Vodka

## Choice of Meat

Chicken Sylviano

Breast of chicken with roasted red peppers, mushrooms in a marsala wine sauce

Chicken Veneziana

Roasted breast of chicken in a lemon white wine sauce with capers and fresh basil

Chicken Vesuvio

Breast of chicken with spring peas in a roasted garlic white wine sauce

Cold Poached Salmon

Extra \$20 or more per person

Carved Roast Beef

Extra \$20 or more per person

Coffee & Tea



# Sweets, Treats & More...

## Dessert

Coffee & Tea	\$4.00 per person
Tiramisu	\$8.00 per person
Lemon Sorbet	\$6.00 per person
Seasonal Fruit & Mixed Berries	\$8.00 per person
Sweets Table	\$20.00 per person

Mini assorted tarts, pastries, pies, gourmet cookies, cheesecakes, cupcakes, brownie bars, and cakes

**Mini Bites** (pick 2) \$15.00 per person

Sliders with cheddar cheese, pickles and dijonnaise

Grilled cheese sandwiches

Buffalo chicken sandwiches with blue cheese and diced red onion

Homemade Pizza Bread

## More...

**Pasta Course** \$12.00 per person

Farfalle Alla Vodka

Bowtie pasta in a roasted plum tomato vodka cream sauce

Rotini Carolina

Pasta with fresh baby spinach, red peppers, pine nuts, roasted garlic and parmesan

Penne Ricotta

Penne with homemade ricotta, fresh spinach and herbs in a savory cream sauce

**Charcuterie Table** \$17.00 per person

**Soup Course** \$8.00 per person

Minestrone sprinkled with parmesan

Cream of wild mushroom

Butternut Squash

Tomato Bisque

# Bar Arrangements

	Beer & Wine	Standard Bar	Premium Bar
One hour open bar	\$25.00	\$35.00	\$40.00
Two hour open bar	\$30.00	\$45.00	\$50.00
Three hour open bar	\$35.00	\$50.00	\$60.00
Four hour open bar	\$40.00	\$60.00	\$65.00
Five hour open bar	\$50.00	\$65.00	\$70.00
Six hour open bar	\$55.00	\$70.00	\$75.00

## Price Per Drink

A tab bar is available and is charged on a per drink basis. Prices listed are per drink:

Standard Drinks	\$10.00
Premium Drinks	\$14.00
Salvatore's Wine & Champagne Selection	\$10.00
Cordials	\$12.00 & up
Martini's	\$14.00
Imported Beer	\$9.00
Domestic Beer	\$7.00
Soda, Juices & Mineral Water	\$4.00
Coffee & Tea	\$3.00
Signature Drink	\$15.00

## Bar Includes:

Hand Selected Red/White Wines		Chilled Champagne	
Kettle One	Jim Beam	JW Red Label	Bud Light
Tito's	George Dickel	JW Black Label	Miller Highlife
Smirnoff/Flavored	Jack Daniels	Southern Comfort	Miller Lite
Tanqueray Gin	Crown Royal	Captain Morgan	Heineken 00
Bombay Sapphire	Bulleit Bourbon	Bacardi Superior	Peroni
Jameson	Bulleit Rye	Don Julio	Goose Island 312
Redemption Bourbon	Maker's Mark	Milagro	Corona
Aperol	Campari	High Noon	Lagunitas IPA

Menu Pricing and bar pricing are subject to change due to fluctuations in market prices. Due to availability and or limitations, any food or alcohol item may be substituted without notice.

# Information & Policies

**Deposits:** A deposit is required to reserve and confirm the date of your event. We accept deposits in check, Zelle or Wire Transfer. All deposits are non-refundable.

**Minimums:** Food and beverage minimums are applied to all weddings and events at Salvatore's depending on day, date and time of event.

**Service Charge & Sales Tax:** 22% gratuity/service fee will be added to all food and beverage sales, 3% administrative fee. 11.75% current sales tax will be added to all food and beverage sales.

**Venue Fee:** A non-taxable \$750 - \$5,000 venue fee is applied to all weddings and events depending on the day, date and time of event.

This fee includes chairs, china, silverware, tables, bartender and valet service; floor length classic standard linens (34 color options), 60" round tables, chairs, all standard tableware; ambient lighting; sound system and microphone for speeches during dinner; gold mercury glass votive candles (3 per table); flameless candles in the lobby; large custom silk floral arrangements on our grand pianos; card vessel/box, cards sign for the gift table, easel for display, two grand pianos, table numbers (gold/glass), cake knife and server, cake stand, vintage decorative pillars, coat rack and hangers, list of approved vendors, greenery wall, neon happily ever after sign on the terrace; silk floral arrangements on the terrace. (On premise items only)

**Ceremony Fee:** Salvatore's hosts ceremonies on-site with your reception. There is a \$800.00 fee for this service.

**Coat Check:** Can be scheduled for your event for a fee.

**Children:** (ages 12 and under)/Teenagers (13-20) A children's menu is offered for \$30.00 per child. Teenagers are offered adult meals for \$70.00 per person.

**Vendor Meals:** Hot meals for vendors are offered for \$40.00 per person.

**Wedding Planning Services:** We offer Concierge Wedding Planning and Coordinating service packages. starting at \$2,850, up to \$6,550. A 50% deposit down is required to secure planning services.

**Event Scheduling:** Afternoon events must end by 2:00pm unless otherwise noted. Evening events must end by 12:00 am, unless otherwise noted.

**Photos:** All photos used in this brochure are owned by their creators. We do not own the rights to them.

**Final Payment & Guarantee:** Final payment is due 15 days prior to your event. We accept the following forms of payment: Cashier's check, ACH transfer, Wire Transfer, Cash, and/or Zelle payment. Credit Cards are not accepted. If Credit Cards have to be used as payment for any reason, there will be a 4% surcharge added to the payment. The final payment will be due based on your guaranteed guest count. The host will be billed per this confirmed count, or the actual number of guests attending, whichever is greater. Any balance the night of the event will be charged to the credit card on file.

\*Menu Pricing, and bar pricing is subject to change due to fluctuations in market prices.

\*Due to availability and or limitations any food or alcohol item may be substituted without notice.

# Directions & Parking

Much of the charm of Salvatore's Restaurant is derived from its idyllic location, a beautiful tree-line street in one of Chicago's most historic neighborhoods, Lincoln Park. As the seasons change, so does the setting, lush and green during the spring and summer months, awash in the glorious colors of changing leaves during fall, and covered in a blanket of pristine snow in winter months. Salvatore's Restaurant is only minutes away from the heart of Chicago's business and shopping district and is easily reached from major highways.

**From Kennedy Expressway** - Exit at Fullerton Avenue, proceed East until you reach the first stop sign past the intersection of Lincoln, Halsted and Fullerton. This street is Orchard Street (one way street), turn left. Next turn right on Arlington Street (one way street). Proceed to 525 W. Arlington.

**From Lake Shore Drive** - Exit at Fullerton Avenue, head West. Turn right on Clark Street. Turn Left on W. Deming Place (one way street). Turn left on N. Geneva Ter. (one way street). Turn left on Arlington Street (one way street). Proceed to 525 W. Arlington Place.



## Parking at Salvatore's

As with many historic neighborhoods, Lincoln Park has special parking restrictions & guidelines. Salvatore's has made special arrangements for all of your guests' cars.

**Valet Parking** – Salvatore's Restaurant offers valet parking for day and night events for a fee.



Enjoying every moment!

