



Private Dining Menu

3011 Butterfield Rd. - Oak Brook, IL 60523 - Phone (630) 571-5700
www.grottooakbrook.com

BANQUET & PRIVATE DINING ROOMS

GENERAL INFORMATION

Grotto is a classic Italian steakhouse, offering our handcrafted entrees and desserts at a large scale in our private dining rooms and banquet facility. We pride ourselves on offering impeccable service and providing special attention to your guests, as we realize that our actions are a reflection of you and your decision to meet or celebrate at Grotto.

<u>DINING ROOM</u>	<u>CAPACITY</u>	<u>DIMENSIONS</u>	<u>AUDIO-VISUAL EQUIPMENT</u>
BANQUET ROOM	280	77' x 40'	Each section of the Banquet Room is equipped with a drop-down projection screen and a ceiling-mounted proxima. Components available for laptop or iPod connection, linked to our sound system.
Promenade	96	29' x 40'	
Interior	84	26' x 40'	
Fountain	60	22' x 37'	
TERRACE ROOM	60	56' x 15'	The Boardroom and Terrace Rooms are each equipped with a 42" LCD panel for your presentation, no proxima required. Components available for laptop or iPod connection, linked to our sound system.
North Terrace	36	22' x 15'	
South Terrace	24	34' x 15'	
BOARDROOM	20	25' x 12'	

ROOM MINIMUMS and RENTAL FEES

All private events are subject to their contracted food & beverage minimum requirement and/or the established room rental fee. If the required minimum has not been met, the difference will be applied upon conclusion of the event.

DEPOSITS and FINAL PAYMENT

A security deposit is due within three days of booking, in order to guarantee definite event status. The minimum deposit requirement is 25% of the established food & beverage minimum. Deposit payments are non-refundable and non-transferrable once received. Final payment is due upon completion of your event.

SERVICE CHARGE and SALES TAX

A service charge of 20% will be placed on all food & beverage items. Current state sales tax will be applied to all items (including additional amenities and rentals).

GUARANTEED GUEST COUNT

Guaranteed guest count is due three days prior to the event.

HORS D'OEUVRES SELECTIONS

Enhance your lunch or dinner, or design a cocktail & hors d'oeuvres reception event.

Tray Passed or Classic Display. Each tray serves approximately 30 people. Half platters are available upon request.

COLD HORS D'OEUVRES

- \$55 BRUSCHETTA TOSCANA *Toasted Italian bread with garlic, tomatoes, fresh basil, balsamic vinegar & extra virgin olive oil*
- \$75 TOMATOES WITH FRESH MOZZARELLA *Fresh basil and sun-dried tomato vinaigrette*
- \$75 ROASTED RED PEPPERS *Marinated with olive oil and balsamic vinaigrette*
- \$80 PROSCIUTTO WRAPPED ASPARGUS *Crisp asparagus wrapped in thin slices of prosciutto, topped with Gorgonzola cheese*
- \$90 SMOKED SALMON AND TOAST POINTS *Slices of smoked salmon, dollops of cream cheese, toppings on garlic toast points*
- \$180 JUMBO SHRIMP COCKTAIL *Served with cocktail sauce and lemon wedges*

HOT HORS D'OEUVRES

- \$65 TOASTED CHEESE RAVIOLI *Breaded ravioli with Romano & Parmesan cheese and seasonings; served with marinara sauce*
- \$65 TOASTED MEAT RAVIOLI *Breaded ravioli with Romano & Parmesan cheese and seasonings; served with marinara sauce*
- \$55 OREGANATO WINGS *Tossed with olive oil, oregano and lemon juice*
- \$65 MINATURE MEATBALLS *Served with Marinara*
- \$75 SMALL SAUSAGE AND PEPPERS *Homemade Italian sausages sautéed with tri-colored peppers*
- \$75 CHICKEN VESUVIO TENDERS *Sautéed with garlic, olive oil, white wine, & special seasonings*
- \$90 PEPPERCORN CRUSTED BEEF SKEWERS *With peppercorn crust and bordelaise sauce*
- \$140 BABY LAMB CHOPS OREGANATO *With olive oil, oregano & lemon*
- \$60 BAKED CLAMS *Baked with Grotto's special stuffing*
- \$85 FRIED CALAMARI *Lightly breaded & fried baby squid with Pomodoro sauce*
- \$85 GRILLED CALAMARI *Seasoned baby squid with olive oil & herbs in a balsamic vinaigrette*
- \$125 JUMBO LUMP CRAB FILLED MUSHROOMS *Mushroom caps stuffed with sweet crabmeat, spinach, and seasonings*
- \$145 SEA SCALLOPS WRAPPED WITH PANCETTA *Jumbo sea scallops wrapped in Italian bacon brushed with lemon butter*
- \$160 MINI CRAB CAKES *Pan seared lump crab served with a spicy mayonnaise sauce*
- \$180 GRILLED SHRIMP *Lightly grilled jumbo shrimp brushed with olive oil and garlic*
- \$180 PARMESAN SLIDERS *Breaded chicken topped with marinara and mozzarella*
- \$180 WAGYU BURGERS *Served with grilled onions and mustard*
- \$210 FILET SLIDERS *Served with spicy horseradish sauce*

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PLATTERS & STATIONS

PLATTERS

Small serves 25 people. Medium serves 50 people. Large serves 75 people.

DOMESTIC & IMPORTED CHEESE *Served with cocktail wafers and light fruit garnish*
\$70 Small · \$140 Medium · \$210 Large

ANTIPASTO PLATTER *Assortment of imported cheeses, meats, peppers and olives*
\$70 Small · \$140 Medium · \$210 Large

SEASONAL VEGETABLE CRUDITE *Served with ranch dressing*
\$60 Small · \$120 Medium · \$180 Large

SEASONAL FRUIT PLATTER *Served with a strawberry yogurt for dipping*
\$70 Small · \$140 Medium · \$210 Large

DESSERT DISPLAY *Assortment of chef's selection of desserts*
\$90 Small · \$180 Medium · \$270 Large

CARVING STATIONS

Each order serves approximately 25 guests. Served with dinner rolls. \$75 chef fee applies per station.

\$120 ROASTED WHOLE TURKEY

\$120 BAKED SUGAR GLAZED HAM

\$225 TENDERLOIN OF BEEF

\$275 SLOW ROASTED PRIME RIB

PASTA STATION

Minimum requirement of 20 guests. Charged per guest. Pasta is served in a chafing dish. May be prepared to order for a \$75 chef fee.

\$ 6 per person. Select one pasta and one sauce.

Pasta: *Penne, Rigatoni, Orechiette* Sauce: *Marinara, Vodka Cream, Alfredo, Pesto*

\$ 2 per additional ingredient. Select from the following items.

Broccoli, Mushrooms, Asparagus, Zucchini, Tomato, Red Pepper

\$ 3 per person to add chicken or shrimp

HORS D'OEUVRES RECEPTION PACKAGES

Minimum requirement of 20 guests. Served buffet style only. Replenishment for 90 minutes. See below.

PACKAGE 1

\$28 per person

Cheese Display
Vegetable Crudite
Bruschetta Toscana
Toasted Cheese Ravioli
Italian Sausage and Peppers
Chicken Vesuvio Tenders

PACKAGE 2

\$32 per person

Cheese Display
Bruschetta Toscana
Fried Calamari
Stuffed Mushrooms
Beef Skewers
Grilled Vegetable Skewers
Miniature Meatballs

PACKAGE 3

\$35 per person

Antipasto Platter
Tomato and Onion Salad
Toasted Meat Ravioli
Italian Sausage and Peppers
Beef Skewers
Chicken Vesuvio Tenders
Sea Scallops with Pancetta

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BREAKFAST & BRUNCH

Starting as early as 7:00 am, concluding by 4:00 pm. Minimum requirement of 20 guests.

CONTINENTAL BREAKFAST

Includes coffee, tea, juice and soda

\$ 14 per person

Danish, Assorted Bagels & Muffins

Served with Cream Cheese, Butter and Assorted Preserves

BREAKFAST BUFFET

Includes coffee, tea, juice and soda

\$ 22 per person

Scrambled Eggs · French Toast · Lyonnaise Potatoes · Sausage and Bacon

Danish, Assorted Bagels & Muffins

Served with Cream Cheese, Butter and Assorted Preserves

GROTTO BRUNCH

Includes coffee, tea, juice and soda

\$ 28 per person

Scrambled Eggs · French Toast · Sausage and Bacon

Danish, Assorted Bagels & Muffins

Served with Cream Cheese, Butter and Assorted Preserves

Lyonnaise Potatoes or Garlic Mashed Potatoes

Mixed Vegetables (seasonal assortment)

Boneless Breast of Chicken

Choice of preparation: Marsala, Limone or Vesuvio

Penne or Rigatoni Pasta

Choice of Sauce: Marinara, Vodka or Garlic Oil

Grotto House Salad and Tomato & Fresh Mozzarella Salad

Chocolate Chip Cookies & Brownies and Cheesecake with Raspberry Sauce

ENHANCE ANY OF THE ABOVE PACKAGES

Yogurt & Granola (*additional \$2 per person*) · Fresh Whole Fruit (*additional \$3 per person*)

Seasonal Fruit Salad (*additional \$4 per person*) · Sliced Fresh Fruit (*additional \$4 per person*)

Carving Station for a \$75 chef fee, plus cost of selected item for carving (see items on page 4)

Omelette Station for a \$75 chef fee, plus an additional \$4 per person

Includes sliced mushrooms, broccoli, tomato, green peppers, bacon and cheese

Smoked Salmon (*additional \$3 per person*)

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GROTTO MEETING DAY

MEETING PACKAGE

Includes coffee, tea, juice and soda

\$ 42 per person

Starting as early as 7:00 am, concluding by 4:00 pm.

Minimum requirement of 20 guests.

BREAKFAST

Danish, Assorted Bagels & Muffins

Served with Cream Cheese, Butter and Assorted Preserves

Fresh Fruit Salad or Platter & Yogurt

Add a hot breakfast for an additional \$4 per person

Scrambled Eggs · French Toast · Lyonnaise Potatoes · Sausage and Bacon

MID-MORNING BREAK

Soda, coffee, tea and water.

LUNCH

Select from one of the following buffet lunch options

DELI BUFFET *(no additional cost)*

House Salad

Grilled Chicken Sandwiches

Grilled Vegetable Sandwiches

Ham & Cheese Sandwiches

Grotto's Potato Chips

Cheesecake with Raspberry Sauce

GROTTO BUFFET *(additional \$4 per person)*

House Salad

Boneless Chicken Vesuvio

Rigatoni with Vodka Sauce

Mixed Vegetables

Vesuvio Potatoes

Cheesecake with Raspberry Sauce

AFTERNOON BREAK

Cookies and Brownies

Add Fresh Whole Fruit and Granola Bars *(additional \$2 per person)*

AUDIO-VISUAL EQUIPMENT

View our list of available equipment and pricing to enhance your meeting.

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PLATED ENTREES

LUNCH *(served until 3pm)* DINNER *(served after 3pm)*

Includes bread and butter, coffee, tea and soda. Select up to three entrees in advance. Guests will choose an individual entrée the day of the event. In order to ensure the highest quality of service groups of 70 or more must either submit entrée counts in advance or select one entrée for all guests.

SOUP

CUP OF MINESTONE *(additional \$4 per person)*

SALAD *(select one of the following, included in entrée price)*

GROTTO'S HOUSE SALAD *Mixed greens, tomato, cucumber, shredded carrot and house dressing*

CAESAR *Romaine lettuce tossed with croutons and parmesan cheese*

WEDGE SALAD *Iceberg lettuce, diced tomato, bacon and bleu cheese dressing*

ENTREES *(select up to three of the following items)*

\$22 lunch \$38 dinner ORECHIETTE PESTO *Prepared with sun dried tomatoes & pine nuts*
\$22 lunch \$38 dinner RIGATONI *Choice of arriabiata, marinara or vodka sauce (add a meatball or sausage for \$4 per order)*
\$22 lunch \$38 dinner CHEESE RAVIOLI *Choice of arriabiata, marinara or vodka sauce*
\$22 lunch \$38 dinner EGGPLANT PARMIGIANA *Thin sliced, sautéed eggplant layered with mozzarella cheese baked in marinara*
\$22 lunch \$38 dinner FARFALLE WITH BROCCOLI AND ALFREDO *Delicate cream parmesan cheese sauce and broccoli*

\$24 lunch \$42 dinner CHICKEN VESUVIO *Boneless breast sautéed with garlic, olive oil, white wine, special seasonings and peas*
\$24 lunch \$42 dinner CHICKEN MARSALA *Boneless breast sautéed with mushrooms and marsala wine*
\$24 lunch \$42 dinner CHICKEN LIMONE *Boneless breast sautéed with lemon and white wine*
\$24 lunch \$42 dinner CHICKEN PARMIGIANA *Boneless breast breaded and sautéed with marinara, topped with mozzarella cheese*
\$24 lunch \$42 dinner CHICKEN OREGANATO *Boneless breast broiled with olive oil & lemon*

\$26 lunch \$46 dinner GRILLED SALMON *Served with dill butter sauce or balsamic glaze*
\$26 lunch \$46 dinner ITALIAN STYLE SALMON *Sautéed with garlic, olive oil and red & yellow vinegar peppers*
\$26 lunch \$46 dinner WHITEFISH *Grilled with lemon and capers*
\$26 lunch \$46 dinner YELLOW FIN TUNA *Seared rare with artichoke, capers and sun-dried tomato relish*

\$26 lunch \$46 dinner VEAL PICCATTA *Sautéed veal scaloppini with pine nuts & white wine*
\$26 lunch \$46 dinner VEAL PARMIGIANA *Sautéed breaded veal cutlet with marinara sauce topped with mozzarella cheese*
\$26 lunch \$46 dinner VEAL MARSALA *Sautéed veal scaloppini with mushrooms & marsala wine*

\$24 lunch \$42 dinner PORK CHOPS *(one chop lunch, two chops dinner)*
\$38 lunch \$52 dinner FILET MIGNON *Prepared to Medium (6-ounce lunch, 8-ounce dinner)*
\$38 lunch \$52 dinner PRIME NEW YORK STRIP STEAK *Prepared to Medium (8-ounce lunch, 10-ounce dinner)*
\$38 lunch \$52 dinner VEAL CHOP *(10-ounce lunch, 14-ounce dinner)*
Variable Market Price LAMB CHOPS *(one chop lunch, two chops dinner)*

SIDES *(select one starch and one vegetable from below, included in entrée price)*

Vesuvio Potatoes - Garlic Mashed Potatoes - Lyonnaise Potatoes - Oven Roasted Potatoes

Steamed Broccoli - Mixed Vegetables - Spinach with Garlic & Oil - Sautéed Zucchini with Garlic in Tomato Sauce

Steamed Asparagus *(additional \$4 per person)* - Grilled Mixed Vegetables *(additional \$4 per person)*

DESSERT *(select one of the following, included in entrée price)*

Tiramisu - Cheesecake with Raspberry Sauce - Chocolate Cake - Ice Cream (Vanilla or Chocolate) - Sorbet (Lemon or Raspberry)

Enhance your dinner with an Assortment Platter of our Chef's Selected Desserts! *(additional \$4 per person)*

FAMILY-STYLE or BUFFET

LUNCH (served until 3pm) DINNER (served after 3pm)

Select from either family-style service or a buffet presentation. Includes bread and butter, coffee, tea and soda. Minimum requirement of 30 guests.

Lunch \$28 per adult, \$15 per child age 5-11yrs **Dinner** \$40 per adult, \$22 per child age 5-11yrs No charge for children under 5yrs

FIRST COURSE

APPETIZER (select two of the following)

BRUSCHETTA - TOASTED RAVIOLI - FRIED CALAMARI - GRILLED CALAMARI - BAKED CLAMS
JUMBO SHRIMP COCKTAIL (additional \$6 per person) - JUMBO GRILLED SHRIMP (additional \$6 per person)
CRAB STUFFED MUSHROOM CAPS (additional \$4 per person) - MINI CRABCAKES (additional \$5 per person)

SALAD (select two of the following)

GROTTO'S HOUSE SALAD Mixed greens, tomato, cucumber, shredded carrot and house dressing
CAESAR SALAD Romaine lettuce tossed with croutons and parmesan cheese
CHOPPED SALAD Mixed greens, tri-color peppers, avocado, artichoke hearts, carrots, celery, and house dressing
TOMATO & MOZZARELLA SALAD Fresh tomato and mozzarella in olive oil and lemon juice with garlic and fresh basil

SECOND COURSE

PASTA (select two of the following)

PENNE PASTA Choice of arriabiata, marinara or vodka sauce
RIGATONI Choice of arriabiata, marinara or vodka sauce
ORECHIETTE PESTO Prepared with sun dried tomatoes & pine nuts
FARFALLE with BROCCOLI AND ALFREDO Delicate cream parmesan cheese sauce and broccoli
CAVATELLI Choice of arriabiata, marinara or vodka sauce (additional \$4 per person)
ADD MEATBALLS TO YOUR PASTA! (additional \$2.50 per person)

ENTREES (select two of the following)

CHICKEN VESUVIO Sautéed with garlic, olive oil, white wine, special seasonings, peas, and potato wedges
CHICKEN MARSALA Boneless chicken breast sautéed with mushrooms and Marsala wine
CHICKEN LIMONE Boneless chicken breast sautéed with lemon and white wine
CHICKEN PARMIGIANA Sautéed breaded chicken breast with marinara topped with mozzarella cheese
CHICKEN OREGANATO Boneless chicken breast broiled with olive oil & lemon
GRILLED SALMON Served with dill butter sauce
ITALIAN STYLE SALMON Sautéed with red and yellow vinegar peppers and potato wedges
GRILLED WHITEFISH Grilled with lemon and capers
ITALIAN SAUSAGE & PEPPERS Homemade Italian sausages sautéed with tri-colored peppers
VEAL PICCATTA Sautéed veal scaloppini with pine nuts & white wine (additional \$4 per person)
VEAL MARSALA Sautéed veal scaloppini with mushrooms & Marsala wine (additional \$4 per person)
VEAL PARMIGIANA Sautéed breaded veal cutlet with marinara sauce topped with mozzarella cheese (additional \$4 per person)
SLICED TENDERLOIN OF BEEF (additional \$4 per person)
PRIME AGED NEW YORK STRIP (additional \$7 per person)

SIDE ITEMS (additional \$3 per person, select two of the following)

Vesuvio Potatoes - Garlic Mashed Potatoes - Lyonnaise Potatoes - Oven Roasted Potatoes
Steamed Broccoli - Mixed Vegetables - Spinach with Garlic & Oil - Sautéed Zucchini with Garlic in Tomato Sauce

DESSERT (select one of the following)

Tiramisu - Cheesecake with Raspberry Sauce - Chocolate Cake - Ice Cream (Vanilla or Chocolate) - Sorbet (Lemon or Raspberry)
Enhance your dinner with an Assortment Platter of our Chef's Selected Desserts! (additional \$4 per person)

BAR PACKAGES

\$75 bartender fee applies, per bartender. Prices and availability subject to change. Extensive wine list available upon request, charged per bottle.

HOSTED BAR

One tab is run based on consumption and added to the final bill

Soft Drink \$ 3	Sparkling or Bottled Water \$ 3	Juice \$ 3	
Cappuccino \$ 4.50	Espresso \$ 2.95	Latte \$4.95	
Well Brand \$ 6	Premium Brand \$ 8	Top Shelf Brand \$ 9	Martini \$ 10
Domestic Beer \$ 4	Imported and Premium Beer \$ 5	House Wine \$ 7	<i>(Additional wine available upon request)</i>

ADDITIONAL DRINKS

Charged per drink and added to the final bill

Champagne Mimosa \$ 7	Bloody Mary \$ 8
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PUNCH DISPLAY

Each order serves approximately 30 guests

Champagne Punch \$150	Non-Alcoholic Punch \$ 90
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BAR PACKAGES

BEER & WINE BAR

DOMESTIC: Coors Light, Bud Light, Budweiser, MGD, Miller Lite

IMPORTED: Amstel Light, Heineken, Samuel Adams, Corona, Peroni, Hacker Pschorr, Blue Moon

HOUSE CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT and CABERNET BY THE GLASS

\$17/guest (2 hours) \$21/guest (3 hours) \$25/guest (4 hours)

WELL BAR

INCLUDES ALL ITEMS FROM THE BEER & WINE PACKAGE

VODKA: Gordon's, McCormick's GIN: Beefeater

RUM: Castillo, Bacardi

SCOTCH: Cutty Sark

WHISKEY: Jim Beam, Jack Daniel's

TEQUILA: Jose Cuervo

\$20/guest (2 hours) \$26/guest (3 hours) \$32/guest (4 hours)

PREMIUM BAR

INCLUDES ALL ITEMS FROM THE BEER & WINE PACKAGE

VODKA: Absolut, Ketel One

GIN: Beefeater, Tangueray

RUM: Captain Morgan, Malibu

SCOTCH: Dewars, J&B

WHISKEY: Canadian Club, Seagram's Seven

TEQUILA: Cuervo Gold

\$25/guest (2 hours) \$32/guest (3 hours) \$39/guest (4 hours)

TOP SHELF BAR

INCLUDES ALL ITEMS FROM THE BEER & WINE PACKAGE

VODKA: Grey Goose, Belvedere

GIN: Bombay Sapphire, Tangueray 10

RUM: Meyers, Mount Gay

SCOTCH: Chivas, Glenlivet

WHISKEY: Knob Creek, Maker's Mark

TEQUILA: Patron Silver, Cuervo 1800

COGNAC & LIQURES: Hennessy VS, Courvoisier

\$28/guest (2 hours) \$36/guest (3 hours) \$44/guest (4 hours)

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AUDIO VISUAL EQUIPMENT

*Enhance your meeting and presentation with our state of the art audio visual equipment.
Prices are per unit unless otherwise noted.*

RENTAL FEES

- \$100 GROTTO DROP-DOWN PROJECTION SCREENS
(\$50 applies for each additional screen)
- \$125 WIRELESS LAVALIER MICROPHONE
- \$100 WIRELESS MICROPHONE & STAND
- \$50 WIRELESS HANDHELD MICROPHONE (no stand)
- \$50 MIXER (required for multiple sound systems or more than one microphone)
- \$100 PODIUM (no microphone)
- \$150 PODIUM with WIRELESS HANDHELD MICROPHONE
- \$15 TRIPOD EASEL
- \$50 EASEL with FLIPCHART & MARKERS
- \$150 SPEAKERPHONE
- \$15 LASER POINTER

ADDITIONAL RENTAL ITEMS

Enhance your special event with the following additional rental items.

- \$200 GROTTO'S DANCE FLOOR
- \$50 STAGE (per 4'x8' section)

*Grotto has relationships with vendors to provide the following items and/or services to make your next event extraordinary!
Speak with an event coordinator to obtain additional information.*

FLORAL ARRANGEMENTS

SPECIALTY LINENS

CAKES & PASTRIES

BALLOON ARRANGEMENTS

PHOTOGRAPHY & VIDEOGRAPHY

DJ's, BANDS, JAZZ MUSICIANS

CLOWNS, FACE PAINTERS, CARICATURE ARTISTS