



Villa Brunetti Banquets & Catering



Monday 11:00am to 5:00pm (CST)
Tuesday through Friday 10:00am to 8:00pm (CST)
Saturday 11:00am to 5:00pm (CST)
Sunday 11:00am to 5:00pm (CST) by Appointment Only...

9755 W. Grand Avenue, Franklin Park, IL 60131 USA
phone: 847.455.1078
fax: 847.455.1081

www.VillaBrunetti.com

Villa Brunetti Banquets & Catering



INFORMATION • POLICIES • SERVICES

Menu

We can accommodate you for special request menus. All menus are due within 1 month of first deposit received. All menu changes must be made no later than 1 month (30 days) prior to function.

Deposits & Payments

A deposit of 15% is due at time of booking. And a second 15% is required 4 months after the booking. A third deposit is due 4 months prior to event. Final payment is required 72 hours prior to date of event in cash or cashiers check.

Cancellations

Under no circumstances are deposits transferable or refundable.

Guarantee Count

Minimum guarantee counts are due at time of booking. This count cannot be reduced and is the minimal amount to be paid. Final count is due 72 hours prior to event and cannot be lowered.

Liquor Policy

No minors under 21 years of age will be served alcoholic beverages.

It is agreed the customer shall be personally liable for any damage to facility or breakage caused by customer or the guests.

Floor Plans & Final Touches

Approximately two weeks before your function, we request that you come in to draw up a floor plan for seating arrangements. At this point, we would like you to provide us with a preliminary final count figure.

Decorations

Displays and decorations are permitted on tables only. Absolutely no items are to be pinned or taped to walls, hanging from ceiling or on mirrors.

Band or D.J.

Tables and appropriate outlets will be supplied. Special requests or early setups should be arranged in advance. Villa Brunetti needs to be contacted by contractor 1 week prior. Set up and break down requirements need to be met.

Bridal Suites

Bridal suites are available.
Safes are provided for your security

When you need the day to be perfect...

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LIQUOR LIST

Gins

Beefeater
Gordon's

Vodka

Smirnoff
Absolute

Whiskey

VO
CC
Early Times
Jack Daniels

Scotch

J.B.

Brandy

Christian Brothers
E.J.
Courvoisier

Cordials

Southern Comfort
Tequila
Rum
Campari
Kahlua
Irish Cream
Amaretto
Sambuca
Creme de Cacao
Creme de Menthe
Strawberry Liqueur
Peppermint Schnapps
Peach Schnapps
Apricot Liqueur
Grand Marnier
Sweet & Dry Vermouth

Mixes

Orange Juice
Cranberry Juice
Grapefruit Juice
Sweet & Sour
Soda Water
Tonic Water
Bloody Mary (Tomato)

Wines

Cabernet
Rosé
White Zinfandel
Chardonnay
Chablis

Beers

Bud Lite
Budweiser
Miller Lite
Genuine Draft
Sharps
(non-alcoholic)

Espresso

Soft Drinks

7-Up • Pepsi • Diet Pepsi

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ALL WRAPPED UP...

Dinner Includes

Soup • Salad • Entree • Vegetable • Starch

Rolls and butter • Dessert • Coffee • Tea • Milk

Four hours of open bar with premium liquor

Unlimited wine during dinner

Champagne toast for bridal party at the head table

Choice of cake with cutting and wrapping included

Villa Brunetti centerpieces

White linen tablecloths and choice of linen napkin colors

Use of bride's room

Hostess to run your party

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SENSUOUS SAMPLES

Hors d'oeuvres

Butler Service	
Choice of Four —	3.00
Fried Zucchini	
Fried Mushrooms	
Franks in a Blanket	
Egg Rolls <i>with sweet & sour sauce</i>	
Italian Sausage	
Italian Meatballs	
Mini Quiche Lorraine	
Rumaki	
Fried Ravoili	
Chicken Wings	
Pizza Bread	
Panzarotti	

Additional Hors d'oeuvres

Stuffed Mushrooms.....	1.25
Arancini	1.25 ea
Rusticci	1.25
Teriyaki Beef Kabobs	1.50
Chicken Pineapple Kabobs.....	1.50
Chicken Vesuvio Kabobs	1.50
Grilled Vegetable Bruschetta	1.75
<i>Topped with Goat Cheese</i>	
French Fried Scallops	2.25
French Fried Shrimp <i>two per person</i>	3.50
Cocktail Shrimp <i>two per person</i>	3.00

Hot and Cold Hors d'oeuvres Buffet

Includes all of the following in unlimited quantities for one hour — 11.50

Assorted Cheese Cracker Display	French Fried Shrimp <i>two per person</i>
Egg Rolls <i>with Sweet and Sour Sauce</i>	Mini Quiche Lorraine
Rumaki	Pizza Bread
Cocktail Meatballs	Pyramid of Ice Shrimp <i>two per person</i>
Mozzarella Sticks	Italian Sausage

Fiesta Buffet Table

Includes all of the following in unlimited quantities for one hour — 16.50

Hot and Cold Hors d'oeuvres listed above plus

Fried Calamari • Oysters Rockafeller • Baked Clams

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CULINARY CREATIONS

Appetizers

Arancini	1.25 ea.
Bruschetta	1.25
Bocconcini	1.50
Prosciutto and Melon	3.00
Antipasto	3.50
Antipasto with Prosciutto	4.75
Special Individual Antipasto	5.75
<i>Prosciutto, bruschetta, bocconcini, artichoke heart roasted Red peppers and olives</i>	
Antipasto Caprese	3.50
<i>Sliced Mozzarella & tomato with basil, seasoned with extra virgin olive oil</i>	
Grilled Vegetable Platter	3.50
<i>Grilled eggplant, yellow and green zucchini, Roasted red peppers and mushrooms</i>	
Fried Shrimp	1.75 ea.
Cold Iceberg Shrimp Cocktail <i>three per person</i>	4.00
Fried Calamari	4.00
Fish Salad	5.75
Raw Clams <i>two per person</i>	2.00
Baked Clams <i>two per person</i>	2.75
Grilled Fish Platter	7.50
<i>Calamari, shrimp and polpi</i>	

Ask about our other special appetizers

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ACCOMPANIMENTS

Soup

Choice of One

- Beef Vegetable Barley • Chicken Broth with Bows
 French Onion • Choice of Cream Soups
 Minestrone • Escarole in Brodo
 Tortellini in Brodo • Stracciatella Romana
 Or
 Seasonal Fresh Fruit Plate

Pasta

Choice of One . . . 1.50

- Mostaccioli • Orecchiette • Farfalle
 Fettuccini • Rigatoni • Rotini

Choice of One Sauce

- Meat Sauce • Plain Sauce
 Marinara Sauce • Aglio Olio

Ravioli	2.00
Cannelloni or Manicotti	2.50
Rotolo Primavera	4.50
Alfredo Sauce	2.00
Alla Vodka Sauce	2.00
Monte Carlo Sauce	2.25

Salad

Choice of One

- Caesars Salad with Croutons
 Tossed Green Garden Salad

Angelica Salad	1.95
<i>Bibb & romaine lettuce with hearts of palm, artichoke hearts, cherry tomato and radicchio</i>	
Princess Salad	2.00
<i>Asparagus spears on bibb lettuce with tomato and garnish</i>	
Spinach Salad	1.25
<i>Served with honey mustard dressing</i>	
Athenian Salad	1.50
<i>Calamita olives, onions, feta cheese, Oregano and wine vinegar</i>	

Dressings

Choice of Two

- Italian • French • Ranch • Thousand Island
 Creamy Garlic • Caesar • Vinaigrette

Vegetable

Choice of One

- Greens Beans *Any Style* • Sugar Snap Peas and Baby Carrots
 Garden Mixed Vegetables • Glazed Baby Carrots
 Peas with Mushrooms and Onions • Corn O'Brien • Broccoli Spears *w/Shredded Carrots*
 Yellow & Green Zucchini *with Julienne Carrots*

Broccoli Spears with Hollandaise Sauce	1.25	Fresh Sautéed Spinach	1.75
Asparagus with or without Proscuitto	2.00	Grilled Vegetables	2.00

Starch

Choice of One

- Oven Roasted Potato • Parisienne Potato • Buttered Whipped Potato
 Parsley Potato • Vesuvio Potato • Roasted Garlic Whipped Potato
 Rice Pilaf • Wild Rice *with Fresh Mushrooms* • Dutchess Potato *individual service only*
 Fresh Baked Potato Served *with Sour Cream; individual service only*

Double Baked Potato *individual service only* 1.00

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ENTREES

Family Style

Choice of Two 40.00

Roast Sirloin of Beef au jus
Oven-Roasted Spring Chicken Or Vesuvio Style
Roast Pork Loin au natural
Italian Sausage with peppers
Polish Sausage with sauerkraut

Choice of Third Meat from above 3.00 Additional

Extras

May be substituted with 1 Choice from above

Boneless Breast of Chicken any style 4.00
Fresh Milk-Fed Veal any style 6.00
Medallions of Beef 7.00
with mushrooms and Madeira wine sauce

Semi-Family Style

Boneless Breast of Chicken — any style

Marsala — Marsala wine and mushrooms

Limone — Lightly battered with lemon and white wine

Vesuvio — Garlic, herbs and white wine with potatoes

Alla Brunetti — Lightly battered with prosciutto, asparagus and mozzarella cheese

Lombardo — Lightly battered with prosciutto, provolone cheese and lemon sauce

Cordon Bleu — Lightly battered, stuffed with ham and Swiss cheese

With Items Served Family Style

Roast Sirloin of Beef au jus 45.00
Roast Loin of Pork au natural 44.00

Combination Plates

Prime Filet Mignon served individually with your choice of...

Boneless Breast of Chicken any style 48.00
Two Broiled Shrimps 52.00
Two Stuffed Shrimps 54.00
Crabmeat, shrimp, breading and herbs
Mixed Grilled Trio Chicken Breast
and 2 Broiled Shrimp 55.00

Orange Roughy with lemon butter 49.00
White Fish with lemon butter 49.00
Salmon with lemon butter 54.00
New Zealand Lobster Tail
6 oz. to 8oz. Market Price

Or

Chicken Breast and Three Broiled Shrimp . . . 47.00
New York Strip Steak and 2 Broiled Shrimp . . 52.00

Individual Entrees

Chicken a la Kiev 38.00
Oven Roasted Spring Chicken or
Vesuvio Style 38.00
Boneless Breast of Chicken any style 43.00
Stuffed Chicken Breast 45.00
*Stuffed with Spinach, Provolone Cheese
and Roasted Red Pepper*
Fresh Milk-Fed Veal any style 45.00
Prime Rib of Beef 48.00

New York of Strip Steak 48.00
Broiled Filet Mignon 50.00
Chateaubriand 51.00
Medallions of beef with bouquet of vegetables
Broiled Veal Chop 58.00
Lake Superior White Fish with lemon butter . . 45.00
Broiled Orange Roughy with lemon butter . . . 47.00
Filet of Salmon with lemon butter 47.00

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AFTER THOUGHTS

Desserts

- Ice Cream Cake Roll
- French Vanilla Ice Cream
Topped with chocolate or strawberry sauce (optional)
- Peppermint Stick Ice Cream
- Rainbow Sherbet
- Lemon Ice
- Chocolate Mousse
- Italian Spumoni
- Gelato -
Hazelnut flavored
Espresso
Cappuccino

- Parfaits to order 1.50
*Fruit topping, Creme de Menthe, Kahlua,
Amaretto or Galliano*
- Cheese Cake with Topping 1.50
- Baked Alaska on Parade 1.50
- Profiteroles 1.75
- Waffle Cone 2.00
Served with vanilla ice cream and berries
- Platter of Miniature Pastries 2.00
- Specialty Gelato Price varies
- Sorbets in Natural Fruit Shell 2.50
Lemon, peach, pineapple and orange

Fresh Fruit

- Fresh Sliced fruit Array 2.00
*Combinations of canteloupe, honeydew, watermelon,
pineapple, grapes and strawberry*
- Fresh Fruit Plate 2.00
Combination of whole fruit and sliced fruit in season

International Flavored Coffees

- Choice of Two — 1.50*
- Amaretto • Hazelnut • Mocha
- French Vanilla • Irish Cream

Sweet Table

6.00

- Our elegant Sweet Table features...*
- Cannolis • Napoleons • Cream Puffs
- Cheese Cakes • Tarts • Babas
- Eclairs and many more assorted pastries
- Brilliant display of sliced, fresh fruit
- Tower of whole fresh fruit
- Coffee Service

Deluxe Sweet Table

- 8.00
- Includes our elegant Sweet Table plus —*
- Assorted Tortes • Assorted Dry Cookies
- Chocolate-covered Strawberry Heart

Ice Sculpture

Additional

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