



Tazza
ITALIAN RISTORANTE

Private Events Menu

At Tazza we take pride in making you feel confident and relaxed as we personalize your special event. With our expertise and passion for excellence, we will craft a celebration that will create memories to last a lifetime. We promise your service will be outstanding and our traditional Italian dishes will be exceptional.

708.645-0485

Menu Packages

Plated
(Single plate of food)
\$30.95 per person

Soup or Salad	Choose One
Entrée	Choose One
Starch	Choose One
Vegetable	Choose One
Pasta	Choose Sauce
Ice Cream or Sorbet	Choose One

Family Style
(Platters of food)
\$45.95 per person

Soup or Salad	Choose One
Entrée's	Choose Two
Starch	Choose One
Vegetable	Choose One
Pasta	Choose Sauce
Ice cream or Sorbet	Choose One

Family Feast
(Platters of food)
\$55.95 per person

Soup or Salad	Choose One
Entrée's	Choose Three
Starch	Choose One
Vegetable	Choose One
Pasta	Choose Sauce
Ice Cream or Sorbet	Choose One

Soup can be added to any package for an additional \$3.00 per person.

Tax and Gratuity is not included in the above pricing
Wedding packages and guarantee requirements are a
separate package and are available upon request.

Menu Entrée's

Chicken Francese Egg battered chicken breast sautéed in a lemon butter sauce

Chicken Tazza Chicken breast sautéed with onions, mushrooms and red peppers in garlic wine sauce

Chicken Marsala Chicken breast sautéed with mushrooms in a sweet Marsala wine sauce

Chicken Breast or Bone in Vesuvio Chicken breast sautéed in butter, garlic & rosemary

Chicken Florentine Chicken breast sautéed with spinach and sundried tomatoes in a creamy Parmesan sauce

Chicken Limón Chicken breast sautéed in a lemon butter sauce

Chicken Cordon Blue Breaded chicken breast topped with savory ham and Swiss cheese finished with a creamy Dijon sauce

Cheese Ravioli Fresh pasta stuffed with seasoned ricotta cheese topped with Marinara or Sunday

Spinach Ravioli Fresh pasta stuffed with ricotta and spinach topped with basil pesto sauce

Pasta Primavera Bowtie pasta with assorted veggies in a garlic and oil sauce

Sausage and Peppers Italian sausage, green peppers sautéed in a garlic white wine sauce

Roasted Turkey Breast and Stuffing tender sliced turkey breast and homemade stuffing topped with gravy

Roast Tenderloin of Beef slow roasted beef tenderloin sliced topped with au jus gravy (add\$10pp)

Roast Loin of Pork and Stuffing center cut pork roast seasoned with fresh herbs topped with homemade gravy

Roast Beef Slow roasted eye of the round beef seasoned with fresh herbs sliced thin and topped with au jus gravy (add \$5 pp)

Grilled Salmon wild caught grilled salmon fillet (add \$10 pp)

Lake Superior Whitefish sautéed with capers in a lemon wine sauce

If you have a request for a special entrée, please feel free to inquire with us.
Chicken Fingers & Fries are available for our 10 and under younger guests
Gluten Free – Vegan – Dairy Free - Options are available

All of our entrée's are served with home-made bread and oil dip

Soup Selections

Minestrone Soup - Chicken Vegetable – Cream of Chicken Risotto

Salad Selections

Served with your choice of three dressings
House Italian, Ranch, French or Garlic

House Salad - Strawberry Blue Cheese (add \$4)
Spinach Salad (add \$2) - Caesar Salad (add \$2)

Pasta Selections

Rigatoni – Penne – Rotini - Cavatoppi

Sauce Selections

Marinara – Vodka (add \$3) - Meat Sauce (add \$4)

Vegetable Selections

Green Beans – Broccoli – Corn Medley

Starch Selections

Vesuvio Potatoes - Mashed Potatoes – Stuffing - Risotto

Ice cream Selections

Vanilla – Spumoni – Rainbow Sherbert

Dessert Selections

Tiramisu (add \$4 pp) - Mini Cannoli (add \$3 pp)
Lemoncello Mascarpone Cake (add \$4 pp)
Cheesecake (add \$4pp) - Fresh Fruit Tray (add \$4 pp)

Sweet Tables are Welcome

We do allow you to bring in desserts from a licensed commercial bakery.
We will gladly cut and serve your cake at no additional charge.

We encourage you to bring take home containers for sweets for your guests.

There is a charge of \$1.00 for each container and lid for take home sweet table items.

Appetizers

Served Buffet Style or Table Service

Baked artichoke hearts	3.00 per person
Shrimp Cocktail Platter	6.00 per person
Fried Calamari	5.00 per person
Bruschetta – chopped tomato, fresh garlic & basil over crostini	3.00 per person
Assorted meat and cheese platter	6.00 per person
Crispy Chicken Wings	4.00 per person
Sausage and Peppers	5.00 per person
Mini Meat Balls	4.00 per person
Toasted Ravioli	3.00 per person
Asparagus Wrapped Prosciutto	5.00 per person
Arancini Rice Balls (Beef, Sausage, or Cheese)	3.00 per person

Punch Selections

Alcohol Free	\$ 4.50 per person
Punch with Alcohol	\$ 6.00 per person

Our punches are made with fruit purees, ice cream, sherbet and fresh fruits.

Have a favorite punch! Bring us your recipe.

Champagne Punch	\$6.00 per person
Limoncello Punch	\$6.00 per person
Sangria Punch	\$6.00 per person

Bellini or Mimosa Bar (3 bottles)	\$250
Including orange juice, fresh fruit and fruit purees	extra bottle \$55.00

Coffee Service	\$50.00 per event
Soda Service	\$50.00 per event

Open Bar (You allow your guests to order beer, wine or spirits. We run a tab to be paid by the host at the conclusion of the event).

Cash Bar (your guest pays for his or her beer, wine, or spirits).

We reserve the right to check valid identification on all our guests consuming alcohol.

We do not allow alcohol to be brought into the restaurant.

General Information

A deposit of up to \$200.00 is required for securing a date, covering the room set up and cleaning fee. If the carpet or room is left extremely soiled, an additional cleaning fee will be charged to your event.

Fees and deposits are non-refundable.

We offer decorating services at \$100 per hour.

Event times and menus vary per occasion.

Confirmed times will be arranged at the time of the contract signing.

Showers are held at noon on a Saturday or Sunday.

There is a guarantee of 35 guests required to host an event prior to the restaurant opening before normally scheduled hours.

There is a guarantee of 40 guests required to host a private event on a Friday or Saturday evening in our private room.

Arrival time is limited to 1 hour prior to an event. Host, Florist, Bakery and Decorator can arrive at that time. If any additional time is required, there will be an additional fee of \$50 per hour.

Parties of 40 or less are limited to 3 Hours

Parties over 40 are limited to 4 Hours

Final confirmation of guests is required at least 5 days prior to your event.

You will be charged for the final count given and any additional guests served.

Tazza is not responsible for any unattended guests.

Special requests for linen color changes or equipment rental will incur an additional charge.

Decorating for an event is encouraged, but we ask to please refrain from using any type of confetti, glitter or tape on our featured walls. Notify management upon the signing of your contract if you will be featuring a balloon arch or decorative structure.

Tazza cannot provide storage for items prior to your event.

Tax and Gratuity is not included in the above pricing. Gratuity is 20% and Tax is 8%.

We will accept cash or credit card for payment.

All credit card payments will incur a 5% service fee.

Prices and menus are subject to change without notice.