

# CHICAGO PRIME ITALIAN

## PRIVATE DINING MENUS



**Family Owned & Operated Scratch Kitchen**

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# CHICAGO PRIME ITALIAN

## South Room - Capacity 80



## Dome Room - Capacity 60



## Main Room - Capacity 80



## Patio - Capacity 75



# CHICAGO PRIME

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# ITALIAN

## APPETIZERS

PER DOZEN

### CHICKEN & BEEF

Beef Tenderloin Sliders \$51  
Mini Cheeseburgers \$36  
Mini Meatballs \$25  
Sausage & Peppers \$26  
Chicken Satay \$36  
Chicken Wings \$16

### SEAFOOD

Mini Crab Cakes \$40  
Bacon Wrapped Scallops \$46  
Firecracker Shrimp \$36  
Shrimp Cocktail \$36  
Ahi Tuna Bites \$36  
Lobster Bites Market Price  
Seafood Tower \$200

### VEGETARIAN

Pizza Bread \$18  
Bruschetta \$33  
Caprese Skewers \$33  
Stuffed Mushrooms \$22  
Garlic Feta Crostini \$36  
Grilled Vegetables Skewers \$32  
Raw Vegetables Platter \$TBD  
Artisan Cheese Platter \$50  
Fruit Platter \$50

### DESSERT

Mini Cannoli \$30  
Mini Tiramisu \$33  
Mini Cheesecake \$30  
Mini Dessert Platter \$35

PRICES SUBJECT TO CHANGE

# CHICAGO PRIME ITALIAN

## CELEBRATION

LARGE GROUP PRICING

**\$26.95 PER PERSON**

**\$33.95 PER PERSON**

### SALADS

select 1

House

### SALADS

select 1

House

Caesar

### PASTA

select 1

Rigatoni, Penne, Cavatappi

### PASTA

select 1

Rigatoni, Penne, Gnocchi, Cavatappi

#### Sauce:

Vodka, Marinara, Pesto, Alfredo, Arrabiata

#### Sauce:

Vodka, Marinara, Pesto, Alfredo, Arrabiata

### ENTRÉES

select 1

#### Chicken Piccata

sautéed w/ white wine, lemon, capers

#### Chicken Limone

lemon sauce

#### Chicken Marsala

mushroom marsala wine sauce

#### Eggplant Parmigiana

char-broiled, marinara sauce, melted mozzarella

Grilled Salmon \$5 upgrade

Sliced Beef Sirloin \$7 upgrade

### ENTRÉES

select 1

#### Chicken Limone

lemon sauce

#### Chicken Marsala

mushroom marsala wine sauce

#### Eggplant Parmigiana

char-broiled, marinara sauce, melted mozzarella

#### Pork Chop Calabrese

peppers, sage wine sauce

Grilled Salmon \$5 upgrade

Sliced Beef Sirloin \$7 upgrade

### SIDES

select 1

Garlic Mashed Potatoes

Roasted Potatoes

Green Beans

Roasted Vegetables

### SIDES

select 1

Garlic Mashed Potatoes

Roasted Potatoes

Green Beans

Roasted Vegetables

### DESSERT

select 1

New York

Cheesecake Tiramisu

### DESSERT

select 1

New York

Cheesecake Tiramisu

# CHICAGO PRIME ITALIAN

## AMALFI MENU

### APPETIZERS

select 1

**Bruschetta**  
**Fried Calamari**  
**Sausage & Peppers**  
**Crab Cakes**  
**Baked Clams**

### SALADS

select 1

**Caesar**  
romaine hearts, shaved Parmigiano, croutons  
**House**  
spring mix, Italian or ranch dressing

### PASTA

select 1

Rigatoni, Penne, Gnocchi, Cavatappi  
**Sauce Choice:**  
Vodka, Marinara, Pesto, Alfredo, Arrabiata

### ENTRÉES

select 3

**Chicken Piccata**  
sautéed w/white wine, lemon, capers  
**Broiled Salmon**  
fresh herbs, lemon  
**Eggplant Parmigiana**  
char-broiled, marinara sauce, melted mozzarella  
**Pork Chop Calabrese**  
calabrese style, sage wine sauce

### ENTRÉE UPGRADES

\$7 per person

**Veal Piccata**  
sautéed w/white wine, lemon, capers  
**Twin 4oz. Filet**  
char-broiled w/au jus

### SIDES

select 1

**Garlic Mashed Potatoes**  
**Roasted Potatoes**  
**Green Beans**  
**Roasted Vegetables**  
**Steamed Mushrooms**

### DESSERT

select 1

**Tiramisu**  
**NY Cheesecake**

**\$48.95**

per person

coffee, tea, soft drinks included

# CHICAGO PRIME

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# ITALIAN

## FLORENCE MENU

### APPETIZERS

select 2

**Bruschetta**  
**Fried Calamari**  
**Sausage & Peppers**  
**Crab Cakes**  
**Baked Clams**  
**Grilled Shrimp**

### SALADS

select 1

**Caesar**  
romaine hearts, shaved Parmigiano, croutons  
**House**  
spring mix, Italian or ranch  
**Caprese**  
roma tomato, mozzarella, balsamic glaze & EVOO

### PASTA

select 1

Rigatoni, Penne, Gnocchi, Cavatappi

**Sauce Choice:**  
Vodka, Marinara, Pesto,  
Alfredo, Arrabiata, Bolognese

### ENTRÉES

select 3

**Chicken or Veal Piccata**  
sautéed w/white wine, lemon, capers  
**Broiled Salmon**  
fresh herbs, lemon  
**Eggplant Parmigiana**  
char-broiled, marinara sauce, melted mozzarella  
**Pork Chop Calabrese**  
calabrese style, sage wine sauce  
**Grilled Mahi Mahi**  
fresh herbs, lemon  
**Twin 4oz. Filet**  
char-broiled w/au jus

### SIDES

select 2

**Fingerling Potatoes**  
**Garlic Mashed Potatoes**  
**Green Beans**  
**Roasted Vegetables**  
**Sauteed Spinach**  
**Steamed Mushrooms**

### DESSERT

select 1

**Tiramisu**  
**Cannoli**  
**NY Cheesecake**  
**Death By Chocolate**

**\$62.95**

per person

coffee, tea, soft drinks included

# CHICAGO PRIME ITALIAN

## PORTOFINO MENU

### APPETIZERS

select 2

**Bruschetta**  
**Fried Calamari**  
**Sausage & Peppers**  
**Crab Cakes**  
**Baked Clams**  
**Grilled Shrimp**  
**Stuffed Mushrooms**

### SALADS

select 1

**Caesar**  
romaine hearts, shaved parmigiano, croutons  
**House**  
spring mix, Italian or ranch  
**Caprese**  
roma tomato, mozzarella, balsamic glaze & EVOO  
**Chopped Wedge**  
iceberg lettuce, tomatoes, bacon, eggs, blue cheese  
**Apple Salad**  
spring mix, caramelized walnuts,  
crumbled bleu cheese  
raspberry vinaigrette

### PASTA

select 1

Rigatoni, Penne, Gnocchi, Cavatappi

**Sauce Choice:**  
Vodka, Marinara, Pesto,  
Arrabiata, Bolognese

### ENTRÉES

select 4

**Broiled Salmon**  
fresh herbs, lemon  
**Grilled Mahi Mahi**  
fresh herbs, lemon  
**Chicken or Veal Piccata**  
sautéed w/white wine, lemon, capers  
**8oz. Filet**  
char-broiled w/au jus  
**14oz, NY Strip**  
char-broiled w/au jus  
**Land and Sea**  
twin 4oz filets, char-broiled w/au jus  
2 grilled tiger shrimp  
**Eggplant Parmigiana**  
char-broiled, marinara sauce, melted  
mozzarella

### SIDES

select 2

**Fingerling Potatoes**  
**Garlic Mashed Potatoes**  
**Green Beans**  
**Roasted Vegetables**  
**Sauteed Spinach**  
**Steamed Mushrooms**  
**Asparagus**

### DESSERT

select 1

**Tiramisu**  
**Cannoli**  
**NY Cheesecake**  
**Death By Chocolate**

**\$77.95**

per person

coffee, tea, soft drinks included

# CHICAGO PRIME

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# ITALIAN

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## VENICE MENU

### APPETIZERS

select 3

**Bruschetta**  
**Fried Calamari**  
**Sausage & Peppers**  
**Shrimp Cocktail**  
**Baked Clams**  
**Shrimp DeJonghe**  
**Stuffed Mushrooms**

**Scallops**  
**Tuna Tar Tar**  
**Antipasto Misto**

### SALADS

select 1

**Caesar**  
romaine hearts, shaved parmigiano, croutons

**House**  
spring mix, Italian or ranch dressing

**Caprese**  
roma tomato, mozzarella, balsamic glaze & EVOO

**Chopped Wedge**  
iceberg lettuce, tomatoes, bacon, eggs, blue cheese

**Eggplant Napoleon**  
layered eggplant, tomatoes, mozzarella, arugula, balsamic glaze

**Broccoli Salad**  
cranberries, roasted pistachios & fontinella cheese  
orange citrus dressing

### PASTA

select 1

**Rigatoni, Penne, Gnocchi, Cavatappi**

**Sauce Choice:**  
Vodka, Marinara, Pesto, Alfredo  
Arrabiata, Bolognese, 4 Cheese

**Risotto**  
spinach, cheese

### ENTRÉES

select 4

**Broiled Salmon**  
fresh herbs, lemon

**Dover Sole**  
lemon butter sauce

**Chicken or Veal Marsala**  
marsala wine sauce, mushrooms

**Pork Chop Calabrese**  
calabrese style, sage wine sauce

**16oz. Veal Chop**  
char-broiled w/au jus

**8oz. Filet**  
char-broiled w/au jus

**NY Strip Steak**  
char-broiled w/au jus

### SIDES

select 2

**Fingerling Potatoes**  
**Garlic Mashed Potatoes**  
**Green Beans**  
**Roasted Vegetables**  
**Sauteed Spinach**  
**Steamed Mushrooms**  
**Asparagus**  
**Brussel Spouts w/bacon**

### DESSERT

select 1

**Tiramisu**  
**Cannoli**  
**NY Cheesecake**  
**Death By Chocolate**  
**Fruitta Di Bosco**

**\$102**

per person

coffee, tea, soft drinks included



# CHICAGO PRIME

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# ITALIAN

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## BAR PACKAGES

### BEER & WINE PACKAGE

**Domestic & Imported Bottled Beers, House Wines**

1 Hour \$19 Per Person    2 Hours \$24 Per Person    3 Hours \$29 Per Person

### HOUSE PACKAGE

**House Liquor, Domestic & Imported Bottled Beer, House Wine**

1 Hour \$24 Per Person    2 Hours \$29 Per Person    3 Hours \$34 Per Person

### PREMIUM PACKAGE

**House & Premium Liquor & Wines, Specialty Martinis**

**Classic Cocktails, Domestic & Imported Bottled Beers**

1 Hour \$32 Per Person    2 Hours \$37 Per Person    3 Hours \$40 Per Person



### BEER LIST

Miller Lite | Coors Light | Anti-Hero | Fist City Peroni | Heineken | Guinness  
Hacker-Pschorr | Bud Light | Stella Artois | Corona | Modello | Blue Moon | Angry Orchard | Amstel Light  
Non-Alcohol: Buckler | Peroni 0.0

### HOUSE WINES

Sauvignon Blanc | Chardonnay | Moscato | Pinot Noir  
Pinot Grigio | Chianti | Cabernet Sauvignon | Montepulciano | Malbec

### PREMIUM WINES

Mionetto Prosecco | Moet & Chandon Imperial | Kim Crawford Sauvignon Blanc | Ruffino Lumina Pinot Grigio  
Ferrari- Carrano Siena | Mulderbosch Sparkling Rose | Hirschbach & Sohne Riesling  
Meiomi Pinot Noir | Opolo Red Zin | Ferrari-Carrano Cabernet | Joel Gott Cabernet

### HOUSE LIQUER & CORDIALS

Svedka | Absolut | Titos | Ketel One | Beefeater | Bacardi | Don Julie Blanco | Don Julio Reposado  
Evan Williams | Jim Beam | Christian Brothers Brandy | Seagrams | Sothern Comfort | Amaretto

### PREMIUM LIQUER & CORDIALS

Belvedere | Chopin | Ciroc | Grey Goose  
Tanqueray | Bombay Sapphire | Hendrick's | Nolets  
Bacardi | Bacardi Limon | Captain Morgan | Ron Zacapa 23 Centenario Rum  
Casamigos: Blanco, Reposado, Anejo, Mezcal  
Chivas Regal 12 | Dewars White Label | Balvenie | Macallan 12 YR | Glenfiddich 12 YR | Glenlivet 12 YR Hennessy |  
Laphroaig 10 | Lagavulin 8 | Oban 14 | Dewars 12YR | Dewars 15YR  
Crown Royal | Jameson | Jack Daniels | Fireball | Screwball  
Bulliet Bourbon | Bulleit Rye | Basil Hayden | Maker's Mark | Knob Creek | Woodford Reserve  
Frangelico | Galliano | Amaretto Diaronno |  
Aperol | Averna Amaro | Campari | Sambuca: Black, White  
Limoncello | Bailey's | Drambuie | Frangelico | Jagermeister | Kahlua  
Mr. Black | Liquor 43 | Mextaxa 7 Star | B&B

- **PRIVATE DINING FACTS**

- Liquor, Wine, & Beer is charged per consumption
- Award winning wine selections available, ask your event coordinator
- Complimentary valet service, coat check, Wi-Fi
- Customized temperature, lighting and audio controls in private dining room
- (All A/V needs are guest's responsibility; we have available upon request, Screen & Projector \$100)
- Live entertainment in the Lounge (TBD) cover charge not required
- A \$200 non-refundable deposit is required to book a private room; deposit is deducted from the final bill on the day/evening of your event
- Current sales tax will automatically be added to final bill
- Final payment is due at the conclusion of your event
- Personal or business checks cannot be accepted as final payment)
- For tax-exempt groups, tax-exempt letters must be provided one week prior to event
- Menu selections, bar options, rentals, any changes to contract and/or menu, and additional information must be finalized one week prior to event
- Due to health codes, only food & beverages provided by Chicago Prime Italian may be served at your event. Outside food or beverage may not be brought into the restaurant. You may bring in a cake from a licensed bakery. (Cake cutting fee \$1.50 per person).
- Menu selections and prices are subject to change due to market conditions and availability
- Guaranteed final count must be provided 1 week prior to event
- Lunch events are available for larger groups
- Food & beverage minimum applies (subtotal) per private room
- 3% Banquet Fee on Every Event