



## Private Event 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)  
\$24.95 per person

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

Pizza and Pasta Buffet  
(Buffet Style)  
\$28.95 per person

Salad	Choose One
Pasta	Choose Two and Sauce
Pizza	Choose Up to Any 4 Toppings
Ice Cream or Sorbet	Choose One

Family Style  
(Platters of food)  
\$36.95 per person

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

Family Feast  
(Platters of food)  
\$46.95 per person

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

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 Francase** 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

**Fettuccini with Sausage & Mushroom** Italian Sausage sautéed with mushrooms in a Alfredo cream sauce tossed with egg fettuccini pasta

**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

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

**Roast Loin of Pork** 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

**Tilapia Francase** Egg battered tilapia filet sautéed in a lemon butter sauce (add \$5 pp)

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

If you have a request for a special entrée, please feel free to inquire with us.

Chicken Fingers & Fries are available for our younger guests

Gluten Free – Vegan – Dairy Free - Options are available

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

### Soup

Minestrone Soup - Pasta Fazoli - Chicken Vegetable - Chicken Risotto

### Salad

House Salad - Strawberry Blue Cheese (add \$4) - Spinach Salad (add \$2)  
Caesar Salad (add \$3) - Tomato and Fresh Mozzarella (add \$4)

### Pasta

Rigatoni – Penne – Cavatoppi – Shells – Rotini

### Sauces

Marinara – Sunday Gravy – Alfredo (add \$3) – Vodka (add \$3) - Meat Sauce (add \$5)

### Vegetables

Green Beans - Broccoli - Peas Eggs and Onions

### Potatoes

Vesuvio Potatoes - Mashed - Garlic Mashed

### Risotto

Plain Risotto - Spinach Risotto (add \$3)

### Ice cream

Vanilla - Chocolate - Spumoni

### Sorbet

Lemon - Berry

### Desserts

Tiramisu (add \$4 pp) - Mini Cannoli (add \$3 pp)  
Fresh Fruit Tray (add \$4 pp)

## **Sweet Tables are Welcome**

We do allow you to bring in desserts from a licensed commercial bakery  
And 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 items.

## Appetizers

Served Buffet Style or Sit Down

Stuffed Peppers – Spicy banana peppers stuffed with sausage or ricotta	5.00 per person
Baked artichoke hearts	3.00 per person
Fried Calamari	5.00 per person
Bruschetta – chopped tomato, fresh garlic & basil over crostini	3.00 per person
Assorted meat and cheese plate	6.00 per person
Crispy Chicken Wings	5.00 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
Mini Cheese Ravioli topped with Sunday or Marinara	4.00 per person
Italian Olive Salad	3.00 per person

## Punch Selections

Alcohol Free	\$85.00 per bowl
Spiked	\$135.00 per bowl

Flavors  
Dreamsicle  
Pina Colada  
Raspberry  
Lemon – Lime  
Bring us your recipe

Champagne Punch	\$150.00 per bowl
Lemoncello Punch	\$150.00 per bowl
Sangria Punch	\$150.00 per bowl

Bellini or Mimosa Bar Including orange juice and fruit purees	\$55 per bottle
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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.

## General Information

A fee of 100.00 is required to secure a date, set the room up and the cleaning fee.  
Fees are non-refundable.

We offer decorating services at \$100 per hour.

Event times and menus vary per occasion.

Wedding packages and guarantee requirements are available upon request.

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 30 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. Doors will open at that time.

Parties of 35 or less are limited to 3 Hours

Parties of 45 or more 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 or glitter.

**Tax and Gratuity is not included in the above pricing. Gratuity is 20%  
PRIVATE EVENTS ARE TO BE PAID IN CASH OR  
CREDIT CARD WITH A 5% SURCHARGE**

**Prices and menus are subject to change without notice.**