

Corporate Cocktail Reception

GOLD

Pricing starts at \$46 per person*

Pricing is flexible depending on how many "stations" and options you choose.



ANTIPASTO STATION

Variety of Italian Meats and Cheeses & Marinated and Grilled Italian Vegetables, Insalata Caprese

Accompanied by Assorted Crackers and Italian Bread

PASTA STATION

Pick two from the PASTA selections

CARVING STATION

Pick two from the CARVING selections

Assorted Rolls and Focaccia

SWEETS STATION

Variety of Miniature Pastries & Petit Fours
Fresh Sliced Seasonal Fruit

FRESHLY BREWED COFFEE, DECAF, & TEA

Set with Cream, Sugar, and artificial sweeteners



Price per Person does NOT include Sales Tax and Service Charge *\$125 chef fee for each carving station.

Corporate Cocktail Reception

SILVER

Pricing starts at \$41 per person*

Pricing is flexible depending on how many "stations" and options you choose.



DISPLAY STATION

Vegetable Crudités
Served with a Variety of Dips

Domestic and Imported Cheese Display
Garnished with Fresh Fruit
Accompanied by Assorted Crackers and Italian Bread

PASTA STATION

Pick two from the PASTA selections

CARVING STATION

Pick two from the CARVING selections

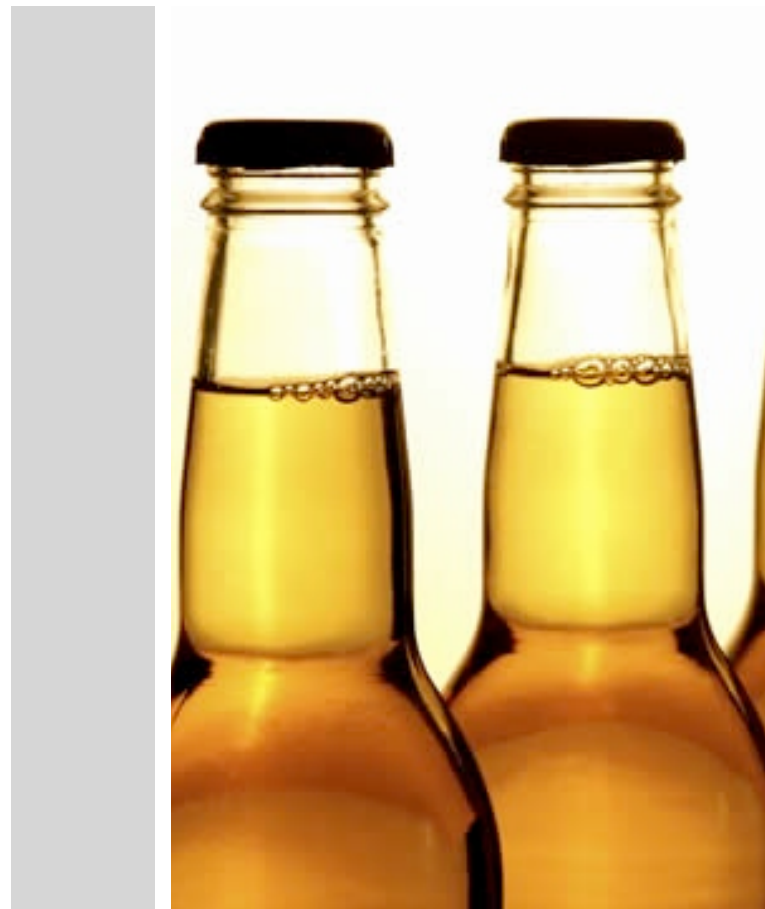
Assorted Rolls and Focaccia

SWEETS STATION

Variety of Dessert Bars and Cookies
Fresh Sliced Seasonal Fruit

FRESHLY BREWED COFFEE, DECAF, & TEA

Set with Cream, Sugar, and artificial sweeteners



Price per Person does NOT include Sales Tax and Service Charge *\$125 chef fee for each carving station.



PASTA

Choose your pasta...

PENNE
Narrow Tubes

GEMELLI
Braided Twins

RIGATONI
Wide Tubes

TORTELLINI
Spinach and Cheese

MEZZALUNE
Chicken or Cheese filled half moons

Choose your Sauce...

POMODORO
San Marzano Tomatoes,
Basil and a Hint of Garlic

CIPRIANI
Classic Tomato Sauce accented
with Brandy, Shallots & Cream

ALFREDO SAUCE
Reduced Cream with Parmigiano
and a Hint of Garlic

PRIMAVERA
Tossed in Extra Virgin Olive oil,
Fresh Basil, Oregano & Garlic

PESTO CREAM
Fresh Basil, Roasted Pine Nuts, and
imported Parmigiano Combined with Cream

ARRABBIATA
Tomato Basil Sauce Accented with Crushed
Red Pepper, Garlic & Extra Virgin Olive Oil

TUSCAN SAUSAGE RAGOUT
Classic Tomato Sauce with
Tuscan Sausage and Escarole
Add \$2 pp

BOLOGNESE
Tomato Meat Sauce
Add \$2 pp

CARVING



Meat Options...

TAGLIATIA NEW YORK SIRLOIN OF BEEF

Served with Red Wine Sauce and Horseradish Cream
Add \$2 pp

CUBAN MOJO ROASTED LOIN OF PORK

With Chimichurri Sauce

HERB ROASTED BREAST OF TURKEY

Served with Herbed Peppercorn Gravy

ROASTED BONE IN HAM

Served with Whole Grain Mustard and Jus de Viand

GARLIC ROASTED TOP SIRLOIN OF BEEF

Served with Blue Cheese Fondue and Onion Marmalade

More Meat Options...

SALMON WELLINGTON

Salmon and Wild Mushroom Duxelle Wrapped in Puff Pastry
Served with Lemon Buerre Blanc

WHOLE ROASTED TENDERLOIN OF BEEF

Merlot Demi Glace
Add \$4 pp

PRIME RIB OF BEEF

Served with Horseradish Cream and Au Jus
Additional \$4 pp

APRICOT AND CHERRY STUFFED PORK LOIN

Fennel and Apple Slaw



The Crystal Gardens can accommodate groups of 100 to 1,500 guests. Each event is individually planned by one of our sales and catering representatives to ensure a customized menu and a unique experience for each of our clients.

The Crystal Gardens, operated by Phil Stefani Signature Restaurants & Events, is a beautiful indoor, one-acre, botanical garden. This six-story glass atrium featuring a 50 foot arched ceiling holds over 80 live palm trees, lush foliage, hanging 'twinkle lights' and dancing 'leapfrog' fountains.

Located at the historic and beautiful Navy Pier, the Crystal Gardens provides spectacular views of the Chicago Skyline, Lake Michigan, the Ferris wheel, and Navy Pier's Dock Street. The Crystal Gardens is a magnificent place to host your next Corporate or Social Event.



QUALITY INGREDIENTS...QUALITY PRESENTATION

You need to start with wholesome ingredients if you want to make a spectacular menu. Stefani Signature Events goes to great lengths to purchase the freshest, top quality ingredients from local purveyors.

MAKE YOUR EVENT UNFORGETTABLE AND CONTACT OUR SALES AND CATERING OFFICE:

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