CORPORATE RECEPTION MENU
COCKTAIL RECEPTION

Gold

PRICING STARTS AT $50 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

SALAD STATION
PICK 1 FROM SALAD SELECTIONS

PASTA STATION
PICK TWO FROM THE PASTA SELECTIONS

CARVING STATION
PICK TWO FROM THE CARVING SELECTIONS
ASSORTED ROLLS AND FOCCACIA

SWEETS STATION
VARIETY OF MINIATURE PASTRIES & PETIT FOURS, FRESH SLICED SEASONAL FRUIT FEATURING LAVAZZA PREMIUM
COFFEES AND ASSORTED HERBAL TEAS SET WITH CREAM, SUGAR, AND ARTIFICIAL SWEETENERS

Silver

PRICING STARTS AT $45 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 FOCCACIA

SWEETS STATION
VARIETY OF DESSERT BARS AND COOKIES FRESH SLICED SEASONAL FRUIT FEATURING LAVAZZA PREMIUM
COFFEES AND ASSORTED HERBAL TEAS 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.
COCKTAIL RECEPTION

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 and cream

Alfredo Sauce
Reduced cream with Parmigiano and a hint of garlic

Primavera
Tossed in Extra Virgin Olive Oil, Fresh Basil, Oregano and Garlic (Vegan Option)

Pesto Cream
Fresh Basil, Roasted Pine Nuts, and Imported Parmigiano Combined with Cream

Arrabbiata
Tomato Basil Sauce accented with Crushed Red Pepper, Garlic and Extra Virgin Olive Oil (Vegan Option)

Tuscan Sausage Ragout
Classic Tomato Sauce with Tuscan Sausage and Escarole Add $2 per person

Bolognese
Tomato Meat Sauce Add $2 per person
COCKTAIL RECEPTION

MEAT OPTIONS

TAGLIATIA NEW YORK SIRLOIN OF BEEF
SERVED WITH RED WINE SAUCE AND HORSE RADISH CREAM ADD $4 PER PERSON

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 (SEASONAL)

GARLIC ROASTED TOP SIRLOIN OF BEEF
SERVED WITH BLUE CHEESE FONDUE AND ONION MARMALADE ADD $2 PER PERSON

MORE OPTIONS

SALMON WELLINGTON
SALMON AND WILD MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY SERVED WITH LEMON BUEURRE BLANC

WHOLE ROASTED TENDERLOIN OF BEEF
MERLOT DEMI GLACE - ADD $6 PER PERSON

PRIME RIB OF BEEF
EYE OF THE RIB SERVED WITH HORSE RADISH CREAM AND AU JUS - ADD $6 PER PERSON

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, Navy Pier’s Dock Street, and Polk Brothers Park. 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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