

passi di pizza

Elmhurst | Park Ridge



Private Events Menu

**Family Style | Plated Courses | Reception Style
Bar Packages and More**

pazzi di pizza

Family Style Packages

Call or Email to Inquire for Pricing

All choices include: Soft Drinks, Brewed Tea, American Coffee, & Homemade Baked Bread.
Please inquire for plated options.

Luncheon Package

One Appetizer | One Salad
One Pasta | One Dessert

Venice

One Appetizer | One Salad
One Pasta | One Entrée
One Dessert

Milano

Two Appetizers | One Salad
One Pasta | One Entrée
One Dessert

Portofino

Two Appetizers | One Salad
Two Pastas | One Entrée
One Dessert

Amalfi

Two Appetizers | One Salad
Two Pastas | Two Entrées
One Dessert

Appetizers

Bruschetta

Garlic Crostini | Tomato | Basil | EVOO

Sausage & Peppers

Light Cherry Tomato

Arancini

Rice-balls | Ground Meat | Cheese | Peas

Tavolata

Italian Charcuterie Tray

Involtini di Melanzana

Eggplant Rolled with Ricotta | Baked with
Marinara

Grilled Calmari & Octopus

(Add \$3/Person)

Assorted Pizza

Choice of Two Styles

Fried Calamari

Served with Marinara

Zucchini Pazzi

Shredded Zucchini Cakes | Marinara

Baked Clams

Breadcrumbs | Garlic | Parsley
(Add \$3/Person)

Shrimp De Jonghe

Breadcrumbs | Garlic | Parsley
(Add \$4/Person)

Pollo Limone

Lemon & White Wine
Served with Mixed Vegetables

Pollo Vesuvio

Italian Herbs | EVOO | Green Peas
Served with Vesuvio Potatoes

Pollo Parmigiana

Mozzarella & Marinara

Parmigiana di Melanzane

Baked Eggplant Parmigiana
Mozzarella & Marinara

Salmone al Limone

6oz Wild Caught Salmon
Lemon & White Wine | Mixed Vegetables

Pollo Francese

Egg-Washed | Lemon & White Wine
Served with Sautéed Spinach

Pollo alla Romana

Sun Dried Tomato | Spinach
Light Cream | Roasted Potatoes

Bracirole di Pazzi

Rollled Filet Mignon | Prosciutto Cotto &
Provolone Cheese | Breadcrumbs
Baked in a Marinara | (Add \$12/Person)

Filetto Marsala

Filet Medallions | Marsala Wine & Mushroom
Served with Roasted Potatoes
(Add \$15/Person)

Entrees

Salads

House Mista

Mixed Greens | Cucumber | Red Onion | Olive

Pazzi Caesar

Romaine | Croutons | Shaved Parmigiana

Italian Chopped

Bacon | Red Onion | Olive | Gorgonzola

Mela

Romaine | Apple | CranCherry | Walnut | Gorgonzola

Pastas

Penne Pomodoro

Cherry Tomato | Garlic | Basil | EVOO

Rigatoni alla Vodka

Tomato Cream | Cacio Ricotta

Gnocchi Toscana

Crumbled Sausage | Spinach | Mushroom
Vodka Sauce (Add \$2/Person)

Rigatoni Bolognese

Pazzi Traditional Meat Ragu

Farfalle alla Francesco

Homemade Pesto | Walnut | Sun-Dried
Tomato | Goat Cheese (Add \$2/Person)

Rigatoni Gamberi e Broccoli

Shrimp & Broccoli | Cherry Tomato Sauce
(Add \$2/Person)

Dessert

Massa Fritta

Fried Dough | Nutella | Powdered Sugar

Tiramisu

Espresso Dipped Lady Fingers
Mascarpone & Cocoa

Espresso & Cappuccino Service

(Add \$2/Person)

Gelato

Choice of Flavor - Served Individually
(Add \$2/Person)

Assorted Pastry Platter

Mini Italian Pastries
(Add \$2/Person)

Children's Menu

\$16/Person

Offered to children 12 years and younger.

Pre-Select two options that are offered on the day of the event.

Spaghetti Marinara

Rigatoni with Butter

Chicken Tenders & Fries

Cheese Pizza



Reception Style Menu

The below packages are served buffet style and replenished as needed up until the maximum quantity
ONLY AVAILABLE FOR FULLY PRIVATE EVENTS

All packages include: Soft Drinks, Brewed Tea, and American Coffee, Homemade Baked Bread

Package 1 \$30

Appetizer Choice of 1 **Arancini**

Rice-balls | Ground Meat | Cheese | Peas

Bruschetta

Garlic Crostini | Tomato | Basil | EVOO

Assorted Pizza

Choice of Two Styles

Zucchini Pazzi

Shredded Zucchini Cakes | Marinara

Fried Calamari

Served with Marinara (Add \$2/Person)

Salad Choice of 1

House Mista

Pazzi Ceasar

Pasta Choice of 1

Penne Pomodoro

Cherry Tomato | Garlic | Basil | EVOO

Rigatoni alla Vodka

Tomato Cream | Cacio Ricotta

Rigatoni Bolognese

Pazzi Traditional Meat Ragu

Package 2 \$35

Appetizer Choice of 1 **Arancini**

Rice-balls | Ground Meat | Cheese | Peas

Bruschetta

Garlic Crostini | Tomato | Basil | EVOO

Assorted Pizza

Choice of Two Styles

Zucchini Pazzi

Shredded Zucchini Cakes | Marinara

Fried Calamari

Served with Marinara

Meatballs & Ricotta

Homemade | Marinara | Whipped Ricotta

Salad Choice of 1

House Mista

Pazzi Ceasar

Pasta Choice of 1

Penne Pomodoro

Cherry Tomato | Garlic | Basil | EVOO

Rigatoni alla Vodka

Tomato Cream | Cacio Ricotta

Rigatoni Bolognese

Pazzi Traditional Meat Ragu

Entrée Choice of 1

Chicken Entrée

Limone | Francese | Vesuvio

Sausage & Peppers

Light Cherry Tomato

Involtini di Melanzane

Eggplant & Ricotta Rolls | Marinara

Package 3 \$40

Appetizer Choice of 2 **Arancini**

Rice-balls | Ground Meat | Cheese | Peas

Tavolata

Italian Charcuterie Tray

Assorted Pizza

Choice of Two Styles

Zucchini Pazzi

Shredded Zucchini Cakes | Marinara

Fried Calamari

Served with Marinara

Meatballs & Ricotta

Homemade | Marinara | Whipped Ricotta

Salad Choice of 1

House Mista or Caesar

Specialty Salad

Pasta Choice of 1

Penne Pomodoro

Cherry Tomato | Garlic | Basil | EVOO

Rigatoni alla Vodka

Tomato Cream | Cacio Ricotta

Rigatoni Bolognese

Pazzi Traditional Meat Ragu

Entrée Choice of 2

Chicken Entrée

Limone | Francese | Vesuvio

Sausage & Peppers

Light Cherry Tomato

Involtini di Melanzane

Eggplant & Ricotta Rolls | Marinara

Passed Hors D'oeuvres

Passed Hors D'oeuvres are served throughout the event in addition to the stationed items. A recommended quantity of a total 4 pieces per guest between all choices. Minimum order of 20 pieces for each item.

Bruschetta.....	2	Sausage and Pepper Skewer.....	3
Caprese Skewer.....	2	Fried Calamari Cups.....	3
Assorted Pizza or Foccacia.....	2	Prosciutto Wrapped Asparagus.....	3
Mini Arancini.....	3	Shrimp de Jonghe.....	5
Antipasto Skewer.....	3	Shrimp Cocktail.....	5
Fig and Burrata Crostini.....	3	Raw Oysters.....	5

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Bar Offerings

Hosted Bar

HOST WILL BE CHARGED BASED ON CONSUMPTION
ACCORDING TO CASH BAR PRICE

Premium Bar

PACKAGE INCLUDES HOUSE SPIRITS & MIXERS, DOMESTIC AND
IMPORTED BOTTLED BEER, AND HOUSE WINE

2 HOURS

OPEN...\$36/PERSON

3 HOURS

OPEN...\$45/PERSON

Platinum Bar

PACKAGE INCLUDES PLATINUM LIQUOR, DOMESTIC AND
IMPORTED BOTTLED BEER, AND UPGRADED WINE

2 HOURS

OPEN...\$40/PERSON

3 HOURS

OPEN...\$50/PERSON

Prosecco Bar

PACKAGE INCLUDES PROSECCO, MIMOSAS, AND HOUSE ROSE.
ADD APEROL SPRITZ +\$5.

2 HOURS

OPEN...\$16/PERSON

3 HOURS

OPEN...\$25/PERSON

PACKAGES ARE PRICED PER PERSON. CHARGES APPLY TO ALL GUESTS 21 YEARS OF AGE AND OLDER
IN ATTENDANCE AT THE EVENT. PRICE DOES NOT INCLUDE ANY ADDITIONAL BEVERAGES, TAX OR
SERVICE FEES. SHOTS ARE NOT INCLUDED AS PART OF BEVERAGES PACKAGES. UPGRADED WINE
SELECTIONS ARE AVAILABLE FOR AN ADDITIONAL FEE.



General Information

Taxes, Service Fees, & Gratuities

Taxes, & service fee will be applied to the total at the applicable rate on the day of the event. In lieu of a gratuity, Pazzi adds a 22% service charge on all in-house private dining. Any additional gratuity left for the service staff is optional and at the host's discretion.

Menu Selections

Menu selections must be confirmed no later than 5 days prior to the event. If selections are not made by this date, your event sales manager will select a menu for you, choosing our most popular items.

Event Set Up

We allow the host to arrive a maximum of 1 hour prior to the event start time. Please let your event sales manager know if you are arriving prior to your guest arrival time. We allow you to decorate the private dining room with the following exceptions: no material to be affixed to the ceiling, walls, floors, light fixtures. No confetti, glitter, or anything similar.

Room Minimums

Private dining spaces may be assigned a minimum food and beverage price based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, an additional charge will be added to the final bill. Sales tax and service charge do not contribute to the minimum food and beverage requirement.

Guest Count

A guarantee of the final number of guests is required 3 business days prior to the event. If the host does not confirm the guest count, then the original number of guests, as specified on the special event agreement, will be utilized as the guaranteed number or actual number, whichever is greater.