



Cavallini's

Banquet Menu Guide

Each party is unique. That's why Cavallini's in the Park will work closely with you to create a menu that will not only satisfy your guests, but have them asking for more. Our staff will be more than happy to accommodate your requests. Please contact us with any inquiries. You will receive a response within two business days.

6700 South St.

Tinley Park, IL 60477

(Located in the Oak Park Ave. Metra Station)

708-444-4946

M-F 5:15am-1:00pm Sat 7:00am-12pm

Coffee shop and breakfast hours

www.cavallinisinthepark.com

cavallinisinthepark@gmail.com

Reservations

Reservations are accepted up to 6 months in advance. To reserve a date, Cavallini's requires a signed contract along with a credit card, check, or cash deposit of \$250.00. Banquets are held only after normal coffee shop hours.

Ten days before your event, the menu will be chosen and a final count of people attending is required. All contracts not finalized 10 days before the event will be subject to a \$100 late fee. Contracts not finalized within 7 days of the event are considered null and void. Payment is due the day of your event.

***Without a Signed Contract & Deposit Your Date is NOT Reserved
Deposits are non refundable***

Salads

(choose 2)

- o Pasta Salad
- o Fresh Fruit Tray
- o Spring Mix Garden Salad
- o Baby Spinach & Berry Salad
- o Pasta Caprese
- o Garden Salad
- o Regular or Chicken Caesar Salad

Sides

(choose 2)

- o Sauteed Seasoned Potatoes
- o Garlic Mashed Potatoes
- o Mashed Potatoes
- o Cheddar Mashed Potatoes
- o Baked Creamer Potatoes
- o Marinara Pasta
- o Herb Roasted Potato Wedges
- o Wild Rice
- o Parma Rosa Pasta
- o Rice Pilaf
- o Stuffing
- o Alfredo Pasta
- o Fried Potatoes with Carmelized Vidalia Onions & Bacon
- o Macaroni & Cheese

Vegetables

(choose 1)

- o Corn
- o Green Beans w/Roma Tomatos
- o Vegetable Medley
- o Steamed Broccoli
- o Steamed Carrots
- o Corn w/Bell Peppers
- o Green Beans w/Carmelized Vidalia Onions & Bacon

Entrees

(choose 2)

- o Pesto Chicken Alfredo
- o Applewood Smoked Chicken
- o Tuscan Chicken w/Marinated Peppers
- o Mango Chicken
- o Lemon Pepper Chicken
- o Lemon Garlic Chicken (in Cream Sauce)
- o Greek Chicken
- o Lemon Garlic Chicken (in White Wine Sauce)
- o Baked Lasagna
- o Alfredo Pasta Chicken or Shrimp
- o Meat Pasta
- o Sausage & Peppers (In White Wine Sauce)
- o Peppercorn Pork Loin
- o Chipotle Pork Loin
- o Roasted Pork Loin
- o Shrimp Scampi Angel Hair Pasta
- o Shrimp & Broccoli Angel Hair Pasta
- o Pesto Alfredo
- o Sliced Roast Beef
- o Filet Mignon *Market Price*

Lunch and Dinner Buffets come with Bread Service

Price Per Person **\$28.95**

Private Rental of the Train Station for 3.5 hours with Use of the Observation Tower, PA System, Overhead Model Train, and Music Streaming

Gourmet Beverage Service

Ghirardelli Hot Chocolate, Lattes, Mochas, Cappuccino, Gourmet Coffee & Tea, Juice, Soda, Fruit Smoothies, Milk & Water

Cuisine

(Your choice of 2 Entrees, 2 Sides, 1 Vegetable, 2 Salads & Fresh Bread)

Linen Table Cloths, Napkins, & Satin Sashes

Your choice of color(s): Black, Burgundy, Red, Fuchsia, Gold, Ivory, Lemon Yellow, Light Pink, Lilac, Mauve, Forest Green, Olive, Eggplant, Peach, Royal Blue, Teal, Baby Blue, Navy Blue, White, Mint, Kelly Green, and more.

China Plates & Stainless Steel Place Settings

Setup of Assembled Centerpieces, Decorations and Favors

(To be dropped off prior to your event)

Take Down of Decorations and Cleanup of Station

- Applicable sales tax will be applied to all services rendered.
- An 18% service fee will be applied to the total bill for staffing servers. **This is not a gratuity.**
- **A 3% fee will be added to balances paid with a credit card.**
- Saturday banquets can start as early as 2:30pm and Sunday banquets can start at any time.
- A Sunday Brunch package is available (refer to last page).
- There is a 40 adult guest minimum charge for fully seated banquets.
- 70 guest maximum for fully seated banquets. Partially seated hors d'oeuvres banquets can accommodate up to 100 people.
- Leftover food cannot be taken home due to insurance liability.
- Per person banquet price is applicable to guests 13 years of age and older.
- You may arrive up to 30 minutes prior to your event start time.
- Banquets are 4 hours in total which includes 30 minute arrival prior to your event start time.
- To reserve the room for a wedding ceremony an additional \$500 fee will be applied (only select ceremonies accepted)
- Overtime charge is \$150/hour for staying past scheduled end time of your party.

Bar Packages

- *Alcoholic Beverages (Unlimited)* **~\$8.00/Person**
Mimosa, White Sangria or Spiked Punch (Showers Only)
- *Beer Garden (Open Bar)* **~\$25.00/Person**
Domestic and Imported bottled beers
- *Beer & Wine (Open Bar)* **~\$28.00/Person**
Domestic and Imported bottled beers, Barefoot Wines
- *Top Shelf Bar (Open Bar)* **~\$35.00/Person**
Domestic and Imported bottled beers, Barefoot Wines, Premium Liquors
- *Tab & Cash Bar Options Available.*

All packages are per person for 3 hours

Brunch \$28.95/Person

Exclusive to Sunday Banquets.

May switch out hot items for lunch choices from the menu.

Includes Bacon, Smoked maple sausage links or patties, Carved smoked honey maple ham, Country potatoes with chives, Scrambled eggs with aged white cheddar, French bread french toast, fresh fruit, & 20-30 varieties of mini desserts.

Additional Services

Cake Cutting & Dessert Setup Service

Setup of outside personal or bakery desserts utilizing our fine China platters
(Disposable clear plates and silverware provided)

~\$30.00

Dessert Package

Assorted cheesecake bites, cookies, brownies, eclairs, cream puffs, mini cupcakes,
lemon squares, fresh fruit tray & mini puff pastries

~\$8.00/Person

Cancellations allowed up to 60 days before event. Dates may be switched if available.

Deposits are non refundable.

