

# Tazza

Special Occasion Menu

We take pride in the personal service  
given to each and every customer.

708.645-0485

## Special Occasion Menu Packages

### Plated Luncheon

**\$18.95 per person**

Soup or Salad	Choose One
Entrée	Choose One
Dessert	Choose One

### Grand Luncheon

**\$19.95 per person**

Soup or Salad	Choose One
Entrée's	Choose Two
Dessert	Choose One

### Appetizer Buffet

**\$18.95 per person**

**Choose any 4 from our Appetizer List**

### Pizza and Pasta Buffet

**\$20.95 per person**

Salad	Choose One
Pasta	Choose Two
Pizza	Choose Up to Any 4 Toppings

### Family Style

**\$24.95 per person**

Soup or Salad	Choose One
Vegetable	Choose One
Potato	Choose One
Entrée's	Choose Two
Pasta	Choose One
Dessert	Choose One

### Family Feast

**\$34.95 per person**

Soup and Salad	Choose One
Vegetable	Choose One
Potato	Choose One
Entrée's	Choose Three
Pasta	Choose One
Dessert	Choose One

## Soup and Salad

Minestrone Soup - Pasta Fazoli - Chicken Vegetable – Chicken Risotto - Escarole

House Salad Strawberry Blue Cheese Spinach Salad (add \$2) Caesar Salad (add \$1) Caprese Salad (add \$2)

## Entrée's

**Chicken Francese** Egg battered chicken breast sauteed in a lemon butter sauce

**Pasta Primavera** Bowtie pasta with assorted veggies in a garlic and oil sauce

**Chicken Tazza** Chicken breast sautéed with onions, mushrooms and red peppers in garlic wine sauce

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

**Chicken Marsala** Chicken breast sautéed with mushrooms in a sweet Marsala wine sauce

**Cheese Ravioli** Fresh pasta stuffed with seasoned ricotta cheese topped with Marinara or Sunday gravy

**Chicken Breast or Bone in Vesuvio** Chicken breast sautéed in butter, garlic & rosemary

**Spinach Ravioli** Fresh pasta stuffed with ricotta and spinach topped with basil pesto sauce

**Chicken Limone** Chicken breast sautéed in a lemon butter sauce

**Rigatoni Marinara or Sunday** Pasta tossed with tomato basil sauce or the traditional sauce simmered in pork

**Sausage and Peppers** Italian sausage, green peppers sautéed in a garlic white wine sauce

**Tuscan Chicken Ravioli** Pasta stuffed with chicken & ricotta cheese, red pepper, spinach and smoked mozzarella topped with a spicy tomato cream sauce

**Roast Loin of Pork** Tender center cut pork roast seasoned with fresh herbs topped with homemade gravy

**Roast Beef** Slow roasted beef seasoned with fresh spices, sliced thin and served with au jus gravy

**Tilapia Francese** Egg battered tilapia filet sautéed in a lemon butter sauce

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

**Chicken Fingers & Fries available for our younger guests**

**Gluten Free Options are available**

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

## **Pasta's**

Rigatoni – Penne – Cavatoppi – Shells – Rotini – Fettuccini  
Marinara – Sunday Gravy – Alfredo (add \$2) – Vodka (add \$2)  
Additional Pasta's are available

## **Veggies, Potatoes and Risotto**

Spinach - Broccoli - Mixed Vegetables - Peas Eggs and Onions  
Vesuvio Potatoes - Mashed - Garlic Mashed  
Plain Risotto - Spinach Risotto (add \$1)

## **Desserts**

Lemon Sorbet - Vanilla or Chocolate Ice Cream - Pistachio Gelato  
Tiramisu (add \$2 pp) - Mini Cannoli (add \$2 pp)  
Assorted Italian Cookies (add \$5 pp) - Assorted Italian Pastries (add \$5 pp)  
Fresh Fruit Tray (add \$5 pp)

Sweet Tables – 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	3.00 per person
Baked artichoke hearts	3.00 per person
Fried Calamari	4.00 per person
Bruschetta – chopped tomato, fresh garlic & basil over crostini	3.00 per person
Assorted meat and cheese plate	4.00 per person
Crispy Chicken Wings	3.00 per person
Italian Sausage and Peppers	4.00 per person
Mini Meat Balls	3.00 per person
Stuffed Mushrooms	4.00 per person
Toasted Ravioli	3.00 per person
Asparagus Wrapped Proscuitto	4.00 per person
Mini Cheese Ravioli topped with Sunday or Marinara	3.00 per person
Italian Olive Salad	3.00 per person

## **Punch Selections**

Alcohol Free	\$50.00 per bowl
Spiked	\$65.00 per bowl

### **Flavors**

Dreamsicle  
Pina Colada  
Raspberry  
Lemon – Lime

Champagne Punch	\$100.00 per bowl
Lemoncello Punch	\$100.00 per bowl

Coffee Service	\$50.00 per event
Soda Service	\$50.00 per event

**Cash Bar or Open Bar are available upon request.**

**We will gladly change the colors of the tablecloths and napkins for an additional cost.**

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

**A deposit of 100.00 is required on all parties. Deposits are non-refundable.**

**Arrival time is limited to 45 minutes prior to an event.**

**Decorating for an event is encouraged, but we ask to  
refrain from using any type of confetti.**

***Tax and Gratuity is not included in the above pricing***

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