

FAMILY STYLE PACKAGE PRICES

Two Entrée Package

(choose two entrées)

Adult Prices

Lunch - \$16.95

Dinner - \$21.95

Kids' Prices

(6 - 12 years of age)

Lunch - \$8

Dinner - \$12

(Kids under 5 - no charge)

Three Entrée Package

(choose three entrées)

Adult Prices

Lunch - \$18.95

Dinner - \$23.95

Kids' Prices

(6 - 12 years of age)

Lunch - \$9

Dinner - \$13

(Kids under 5 - no charge)

Room Charge

\$200 for 20 - 29 guests will apply

\$100 for 30 - 36 guests will apply



SPECIAL EVENT POLICIES

- A minimum of 20 adult guests is needed to book a room.
 - Luncheon parties must be completed by 4 p.m.
 - The room will not be available on Friday or Saturday night.
 - A credit card is required to hold your reservation.
-
- Final menu choices will be required one week prior to party.
 - A final guest count will be required three days in advance of party. You will be charged for this amount unless the count increases.
 - Entrées will be replenished as needed. No doggie bags are allowed.
-
- Prices do not include tax or gratuity. All food and beverages are subject to 18% gratuity and sales tax.
 - A \$25 fee will be assessed if extra clean up is necessary.
 - All prices are subject to change.



Serving your
favorites for
over 30 years

CHIANTI'S ristorante

Banquet Menu

Chianti's offers a semi-private room for up to 36 guests. Your event will be served family style.

Prices include: house salad, rolls, entrée, soft drinks, coffee or tea, and a scoop of gelato.

201 S. Third Street
Geneva, IL 60134
phone: 630-232-0212
fax: 630-232-0213
chiantisingeneva.com

ENTRÉE SUGGESTIONS

5-CHEESE LASAGNE

Served with your choice of Bolognese (tomato, ground beef, ground pork and fresh herbs) or Marinara sauce (tomato and fresh herbs)

SPAGHETTI

Served with your choice of Bolognese (tomato, ground beef, ground pork and fresh herbs) or Marinara sauce (tomato and fresh herbs)

PENNE ALLA VODKA

Served with tomato vodka sauce (tomato, cream and vodka with a hit of red pepper)

ANGEL HAIR ALFREDO

Served with alfredo sauce (cream, Parmesan cheese and eggs)

GARLIC CRAB PASTA

Our crab mixture sautéed with garlic butter and tossed with tri-colored fettuccine

SHRIMP POMODORO

Medium gulf shrimp sautéed in olive oil with garlic, fresh basil, white wine and plum tomatoes, then tossed with penne. Sprinkled with fresh mozzarella.

CHICKEN OREGANO

Boneless breast, marinated in italian seasonings, broiled and sprinkled with pecorino romano. Served on house pasta

CHICKEN TORTELLINI

Egg pasta filled with seasoned minced chicken, sautéed in your choice of dill Alfredo or Cajun Alfredo sauce then baked with mozzarella, provolone and Italian herbs

CHICKEN PARMESAN

Boneless breast lightly breaded & fried then topped with marinara & baked with parmesan. Served on a bed of linguine

SAUSAGE & PEPPERS

Italian sausage pieces sautéed with sweet bell peppers and onions in a sweet red sauce, then tossed with penne pasta and sprinkled with asiago cheese

If there is something that you do not see on the menu, please let us know. We will do our best to accommodate special requests.



SIDES

(Choose any side for an additional \$2 per person)

Romano Mashed Potatoes
Mixed Vegetables
Broccoli

APPETIZERS

(prices per person)

1 Bruschetta - Add \$1.25
1 Cheese Mushroom - Add \$1.5
2 oz. Fried Calamari - Add \$2
Caprese Salad - Add \$2
(1 slice of tomato & cheese)
Garlic Bread - Add \$1

(We will gladly replenish any above appetizer for an additional charge.)

DESSERTS

(prices per person)

Tiramisu - Add \$5
Chocolate Turtle Cake- Add \$6.5
Cheesecake Trio - Add \$3

(If you would like to order a cake, we will be glad to order it for you. We partner with a local European pastry chef. Cakes and any other desserts not purchased through Chianti's are subject to a \$1 per person charge.)

BEVERAGES

Non-Alcoholic Punch - \$30 per gallon
(serves 25 / 5 oz. portions)
Champagne Punch - \$50 per gallon
(serves 25 / 5 oz. portions)
Champagne Toast - \$2 per person
(1/3 of flute)