

JOHN & TONY'S BANQUET MENU

CALL EVA 630 520 0593

27W371 NORTH AVE, WEST CHICAGO IL., 60185/ CAROL STREAM IL.

EMAIL EVA AT events@johnandtonys.com JULY 2019

PARTY ROOM SERVICES

ADD 8% SALES TAX & 20% FOR GRATUITY & HOUSE SERVICES
ROOM RENTAL \$150 - DISCOUNTED WITH BANQUET PACKAGE
INFO & MENUS www.johnandtonys.com



CHAMPAGNE BRUNCH & PARTY BUFFET \$27pp*

INCLUDES: CHAMPAGNE & MIMOSAS
CAKE CUTTING AND TABLECLOTHS, SOFT DRINKS & COFFEE
OMELET STATION, BELGIAN WAFFLES, SCRAMBLED EGGS, POTATOES
SMOKED HAM, BACON, SAUSAGE LINKS, CHICKEN TENDERS
FRESH BRUSCHETTA, BUTTERMILK BISCUITS & SAUSAGE GRAVY
FRESH SALAD WITH ITALIAN VINAIGRETTE, FRUIT PLATTER, CHEF'S
PASTA OF THE DAY, ASSORTED MINI PASTRIES
3 HOURS USE OF ROOM OR TABLE, FOOD SERVICE AVAILABLE 1 ½ HRS
*FREE REFILLS BY REQUEST, MUST BE 21 TO CONSUME ALCOHOL
*MIN. 30 ADULTS, PRICES AND PRODUCTS SUBJECT TO CHANGE.

CLASSIC CHAMPAGNE BRUNCH

THIS FAMILY STYLE MEAL INCLUDES: CHAMPAGNE & MIMOSAS
CAKE CUTTING AND TABLECLOTHS, SOFT DRINKS & COFFEE \$24PP

STARTER COURSE

FRESH BRUSCHETTA #V
MIXED GREEN SALAD GF V
BUTTERMILK BISCUITS WITH
HONEY BUTTER & SAUSAGE GRAVY



MAIN COURSE

BELGIAN WAFFLES V & SCRAMBLED EGGS GF
APPLEWOOD SMOKED BACON & LINK SAUSAGE GF
AMERICAN POTATOES & PASTA CLASSICO MARINARA V

DESSERT

VANILLA ICE CREAM

*FREE REFILLS BY REQUEST, MUST BE 21 TO CONSUME ALCOHOL

*MIN. 30 ADULTS, PRICES AND PRODUCTS SUBJECT TO CHANGE.

A family style meal inspired by Emilie

J&T's FAMILY LUNCH

AVAILABLE FOR LUNCH SERVICE ONLY 11A- 3P \$21PP

STARTERS

FRESH BRUSCHETTA #V
MIXED GREEN SALAD GF V

ENTREES

CHICKEN LIMON
PASTA CLASSICO MARINARA V
(ADD ITALIAN SAUSAGE & PEPPERS \$3PP)

DESSERT

VANILLA ICE CREAM

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WARM BREAD, BUTTER, SOFT DRINKS, TEA AND COFFEE
TABLECLOTHS AND LINENS PARTIES OF 30 OR MORE

BAR PACKAGES

BEER AND WINE PACKAGE A

DOMESTIC DRAFTS & BOTTLES, HOUSE LEVEL WINES: MERLOT,
CHARDONNAY, CABERNET, WHITE ZINFANDEL, SODA, COFFEE & TEA
2 HOURS \$15PP 3 HOURS \$19PP

BASIC BAR PACKAGE B

ALL THE ABOVE PLUS HOUSE LIQUORS: VODKA, GIN, RUM,
WHISKEY, BOURBON, SCOTCH, TEQUILA & CORDIALS
2 HOURS \$18PP 3 HOURS \$22PP

PREMIUM BAR PACKAGE C

ALL THE ABOVE PLUS CALL & PREMIUM LIQUORS: VODKA, GIN,
RUM, WHISKEY, BOURBON, SCOTCH, TEQUILA & CORDIALS
2 HOURS \$24PP 3 HOURS \$29PP

ADD PREMIUM BEER & WINE TO ABC PACKAGE \$2PP

ADD TOP PREMIUM BEER & WINE TO ABC PACKAGE \$4PP

PIZZA BUFFET

WARM BREAD AND 1 1/2 HOURS HOT FOOD SERVICE \$16 PP

FRESH BRUSCHETTA #V

MIXED GREEN ITALIAN SALAD GF V

PASTA CLASSICO MARINARA

CHEESE PIZZA · VEGETABLE PIZZA

PEPPERONI AND CHEESE PIZZA

• • •
FOR PARTIES OF 30 ADULTS OR MORE • TO ADD SOFT DRINKS \$3.25PP
INCLUDES UP TO 3 HOURS USE OF ROOM OR SHARED ROOM

• • •
ADD A BAR PACKAGE WITH
SOFT DRINKS, COFFEE & TEA

ROOM RENTAL CHARGE \$150 OR MIN \$650 SPENT

ADD 2 APPETIZERS FOR \$4PP

SHRIMP COCKTAIL ON ICE, SEAFOOD SAUCE • BREADED MOZZARELLA STICKS WITH MARINARA
CRISPY CALAMARI WITH COCKTAIL SAUCE • MINI MEAT BALLS IN BAR B Q SAUCE
BREADED ZUCCHINI WITH MARINARA • ITALIAN SAUSAGE AND PEPPERS (\$2.50PP FOR ONE)



THE TUSCAN

3 COURSE FAMILY STYLE MEAL \$27PP
PLATTERS ARE PASSED AROUND AND SHARED

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STARTERS

FRESH BRUSCHETTA#
MIXED GREEN SALAD GF V

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ENTRÉE COURSE

ITALIAN SAUSAGE AND PEPPERS GF
CHICKEN WITH LIMON SAUCE
SAUTEED VEGETABLES V GF
PASTA CLASSICO MARINARA V

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DESSERT

VANILLA ICE CREAM

INCLUDES WARM BREAD, SOFT DRINKS, ICED TEA & COFFEE

* PLATTERS ARE PASSED AROUND TABLES AND THROUGHOUT THE ROOM
3 HOURS USE OF ROOM, OR ROOM AREA

THE FLORENCE

4 COURSE, FAMILY STYLE CELEBRATION \$33PP

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ANTIPASTO E INSALADA

FRESH BRUSCHETTA#
CAESAR SALAD GF V

~ ~
PASTI

TORTELLINI CON FORMAGGI
IN CREAMY TOMATO SAUCE V

~ ~
SECONDI E CONTORNO

GRILLED NEW YORK STRIP STEAK - GF
CHICKEN VESUVIO WITH PEAS

VESUVIO POTATOES GF#

~ ~
DOLCI

VANILLA ICE CREAM

INCLUDES WARM BREAD, SOFT DRINKS, ICED TEA & COFFEE

* PLATTERS ARE PASSED AROUND TABLES AND THROUGHOUT THE ROOM
3 HOURS USE OF ROOM, OR ROOM AREA

STARTER • MINISTRONE SOUP (A 3PP) (S 1PP) • CAESAR SALAD (A 2PP S N/C) • CREAMY TOMATO BASIL (A 3PP) (S 1PP) • CHICK FLORENTINE (A 3PP) (S 1PP)
ENTRÉE PORTIONS ADD (A) SUB (S) • NEW YORK STRIP STEAK (A 5PP) (S 3PP) • BROILED SALMON (A 5PP) (S 3PP) • RIB EYE STEAK (A 5PP) (S 3PP) MEAT AND
VEGETABLE ENTRÉES ARE CUT PORTIONS • BROILED OR FRIED WALLEYE (A 5PP) (S 3PP) SIDES • MUSHROOMS (A 3PP) (S 2PP) • RICE PILAF (A 2PP S N/C)
• GREEN BEANS AMONDINE (A 3PP) (S 2PP) ADD PASTA OR SUBSTITUTE • PASTA PRIMAVERA, VEGETABLES, GARLIC & OLIVE OIL (A 3PP S N/C)
• SAUSAGE & VODKA PASTA (A 3PP) (S 1PP) • PASTA WITH VODKA SAUCE (A 3PP) (S N/C) • BAKED PASTA BOLOGNESE (A 3PP) (S 1PP)
• PASTA ALFREDO WITH CHICKEN & BROCCOLI (A 3PP) (S 2PP) DESSERT • SHERBET (A 3PP) (S 1PP) • MOCHA MOUSSE (A 4PP) (S 2PP)
3 HOURS USE OF ROOM, OR ROOM AREA • MINIMUM 30 ADULTS OR \$650 SPENT FOR NO ROOM CHARGE • PLEASE NO OUTSIDE FOOD OR DRINK

MIX AND MATCH APPETIZER BUFFET!

FOR A SIMPLE RECEPTION STYLE MIXER OR A FORMAL GATHERING. PICK 5 FOR \$10PP!

EACH ADDITIONAL CHOICE \$2PP

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|--|--|---|
| <input type="checkbox"/> CRISPY CALAMARI, COCKTAIL SAUCE | <input type="checkbox"/> TOSSED CAESAR SALAD OR MIXED GREENS | <input type="checkbox"/> BACON WRAPPED DATES, SWEET RED PEPPER BUTTER |
| <input type="checkbox"/> ITALIAN SAUSAGE & PEPPERS | <input type="checkbox"/> FRESH BRUSCHETTA, GARLIC CROSTINI | <input type="checkbox"/> COLD ASSTD VEGETABLE TRAY WITH RANCH |
| <input type="checkbox"/> BEEF MINI MEATBALLS IN BAR B Q | <input type="checkbox"/> MOZZARELLA CHEESE STICKS, MARINARA | <input type="checkbox"/> BREADED ZUCCHINI WITH MARINARA |

POPULAR ADD-ONS

- | | | |
|--|---|--|
| <input type="checkbox"/> PRIME RIB SANDWICHES \$6PP | <input type="checkbox"/> LARGE SHRIMP COCKTAIL ON ICE \$3PP | <input type="checkbox"/> SOFT DRINKS, COFFEE, TEA \$3.25PP |
| <input type="checkbox"/> CHEF'S PASTA STATION \$7PP (1.5 HRS) ++ | <input type="checkbox"/> ICE CREAM SUNDAE BAR 3.50PP | <input type="checkbox"/> ANGUS SLIDERS WITH CHEESE \$4PP |

++ COMPLETE WITH: (RIGATONI AND LINGUINE) (ALFREDO, MARINARA, EVOO AND GARLIC) + (CHICKEN, SAUSAGE, SHRIMP) + (BROCCOLI, PEAS)

INCLUDES 3 HOURS USE OF ROOM, FOR GUARANTEED 30 ADULTS WITH A MINIMUM NET TOTAL \$650 SPENT ON FOOD AND DRINK ++

TABLECLOTH RENTAL .50PP • CUT & SERVE YOUR BAKERY CAKE .50PP • ROOM AVAILABLE DAILY FOR 30 ADULTS OR MORE • SORRY NO TO GO BOXES.

KITCHEN: LUNCH SERVICE HOURS 11AM TO 2PM · DINNER SERVICE 3PM TO 8PM. ADD 8% SALES TAX & 20% FOR GRATUITY & HOUSE SERVICES. THE LAW STATES TIPPING IS OPTIONAL. BUYER MUST GUARANTEE ADULT MINIMUM COUNT PAYMENT, IN THE CASE OF "NO SHOWS" AND BASED UPON FINAL COUNT AND THE WRITTEN AGREEMENT. WE RESERVE THE RIGHT TO REQUIRE A PAID MINIMUM NUMBER OF PERSONS FOR A BANQUET, ROOM, OR SHARED ROOM AND TO LIMIT THE HOURS OF SERVICE. FOOD OR BEVERAGE SUBSTITUTIONS MADE WITH YOUR PERMISSION WHEN POSSIBLE. REQUESTED SUBSTITUTIONS OR ADDITIONS WHEN AVAILABLE ARE AT AN EXTRA CHARGE. BANQUET MEALS ARE INTENDED TO BE CONSUMED ON PREMISES, SORRY, NO "TO GO" BOXES, PRICES AND PRODUCTS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

++ IMPORTANT NOTICE; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BUYER IS RESPONSIBLE FOR ACTIONS OF GUESTS. MUST BE 21 WITH ID TO CONSUME ALCOHOL. SOME MEALS DO NOT INCLUDE SOFT DRINKS, COFFEE AND TEA. KIDS 4-12 SELECTING BANQUET FOOD, CHEESE PIZZA OR CHICKEN FINGERS \$14. PLEASE ALERT US TO ANY FOOD ALLERGIES BEFORE ORDERING. NO OFF PREMISES FOOD OR DRINK WITHOUT PERMISSION. MINIMUM SPENT FOR PRIVATE ROOM \$650 OR APPLY ADDITIONAL \$350 ROOM RENT CHARGE FOR 3 HOURS.

† PROPRIETARY MENU. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR TO INGREDIENTS USED IN FOOD ITEMS REV JULY 2019