

## SPECIAL EVENTS GENERAL INFORMATION

Thank you for considering Frasca Pizzeria & Wine Bar for your special event. Our semi-private dining area, located in the main restaurant, is available seven days a week for lunch or dinner. It would be our pleasure to accommodate you and up to 60 guests for a fabulous luncheon or sit-down dinner prepared by our expert chefs. We can also accommodate up to 175 guests for a relaxing cocktail party, complete with our extraordinary wine selections and top-quality appetizers.



Frasca Pizzeria & Wine Bar also offers wine tastings and wine paired lunches or dinners! Let us specifically tailor a wine tasting or three-five course wine paired dinner according to you and your guests' interests. Get away for a day and come join us for a tour of exotic locations such as France, Italy or California. Pricing varies.

If you have any questions or concerns regarding the information on the following pages or would simply like to run an idea by us, please do not hesitate to call or e-mail. If you do not see what you are looking for, we will be happy to customize a menu to fit your group!

### MINIMUM FOOD AND BEVERAGE COST

**THERE ARE NO ROOM RENTAL FEES AT FRASCA.** A minimum food and beverage cost may be required. The food and beverage cost varies depending upon time and day of week. Please contact us (see contact information below) for more specific information.

### RESERVATIONS, GUARANTEES AND DEPOSIT

We reserve party space on a first come, first serve basis. A signed contract and credit card number are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and credit card number. Your final guest guarantee must be received 4 business days before the scheduled event. If guarantee isn't provided, your final bill will be based on the number of guests listed on the Private Party Order or the actual number of guests in attendance, whichever is greater.

### CANCELLATION POLICY

Deposits are 100% refundable if a cancellation is up to 14 or more days prior to event date, after that deposits are non-refundable. If an event is canceled less than 7 days prior to the event date, 50% of the estimated party cost will be due. If an event is canceled within 72 hours of the event date, the host is responsible for full payment of the event as determined in the Private Party Order.

### PARKING/TRANSPORTATION

Frasca Pizzeria & Wine Bar is located directly off the Paulina Brown Line Stop. Street parking may also be available.

*For more information or to make a reservation please contact*  
Mindy Shafer  
Director of Special Events  
773.480.3708 phone  
mindy@docwinebarchicago.com

[www.frascapizzeria.com](http://www.frascapizzeria.com)  
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**SPECIAL EVENTS DRINK PACKAGES**

*Prices do not include 10.275% tax and 20% gratuity*

**HOUSE BEER & WINE PACKAGE**

House Red and White Wine\*, Domestic Beer\*, Soda, Coffee & Tea

**2 hr event: \$18.00 per person** \$6.00 each additional hour

**WINE TOUR PACKAGE**

*Our version of a great wine tasting!*

A selection of 3 reds, 2 whites and 1 sparkling\*, Domestic Beer\*, Soda, Coffee & Tea

**2 hr event: \$22.00 per person** \$6.00 each additional hour

*Choose from one of the following tours below or create your own*

International Wine Tour *from Germany to Argentina*

French Wine Tour *from Burgundy to Bordeaux*

California Wine Tour *from Santa Barbara County to Napa Valley*

Italian Wine Tour *from Tuscany to Sicily*

Sommelier's Choice *Let our Sommelier select his favorites for you to try*

**CALL BAR PACKAGE**

2 Red Wines\*, 2 White Wines\*, Call Liquors, Domestic Beer\*, Soda, Coffee & Tea

**2 hr event: \$24.00 per person** \$6.00 each additional hour

**PREMIUM BAR PACKAGE**

2 Red Wines\*, 2 White Wines\*, Premium Liquors, Domestic Beer\*, Soda, Coffee & Tea

**2 hr event: \$28.00 per person** \$6.00 each additional hour

**HOST BAR TAB**

All drinks are charged by consumption and will be paid for by the **Host**

**CASH BAR TAB**

All drinks are charged by consumption and will be paid for by the **Guest**

\$40.00 server fee may apply

**SODA PACKAGE**

Unlimited Soda, Coffee & Tea

**\$3.50 per person**

**BRUNCH JUICE PACKAGE\*\***

Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice and Tomato Juice

**2 hr event: \$5.00 per person** \$2.00 each additional hour

**BRUNCH COCKTAIL PACKAGE\*\***

Bloody Marys and Mimosas

Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice and Tomato Juice

**2 hr event: \$13.00 per person** \$5.00 each additional hour

*\*selections chosen by Frasca*

*\*\*available with brunch menus only*



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**SPECIAL EVENTS BRUNCH SELECTIONS**

*Prices do not include 10.275% tax and 20% gratuity and are subject to change*

**WHITE PACKAGE: \$13.95 PER PERSON**

*Served plated. Includes unlimited fountain soda, coffee and tea parties must begin by 3pm to take advantage of this package*



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**Appetizer**

*Available for an additional \$2.50 per person*  
Hot and Fresh Cinnamon Sugar Donuts

**Entrée**

*Please select three for your guests to choose from  
(add a fourth entree selection for an additional \$2.00 per person)*

- Granola + Yogurt a large bowl of fresh fruit, house made granola, and creamy yogurt
- Oatmeal Pancakes full stack served with maple butter & fruit
- Fresh Fruit Pancakes full stack loaded with seasonal fresh fruit and potatoes
- French Toast hand dipped baquette with maple butter served with fruit
- Fried Egg Sandwich two eggs over easy, cheddar, bacon, lettuce, tomato, onion and mayo on rye\*
- Eggs Florentine toasted brioche, smoked turkey, poached eggs, and hollandaise sauce\*
- Lincoln Ave. Omelette goat cheese, asparagus, roasted red peppers, and artichokes\*
- Paulina St. Omelette mozzarella, bacon, wild mushrooms, spinach, and hollandaise sauce\*
- Roscoe St. Omelette mozzarella, provolone, italian sausage, bacon, carmelized onions\*
- Breakfast Pizza eggs, sausage, and cheese atop our housemade crust
- Wrightwood Salad with chicken, craisins, avocado, corn, almonds, and goat cheese
- BLT loads of bacon, lettuce, vine ripe tomatoes and cheese. served with potatoes
- Chicken Pesto Panini fresh mozzarella, oven dried tomatoes, basil pesto, farmers market salad
- Smoked Turkey Panini with avocado, fontina, bacon and tomato served with a farmers market salad

\*served with potatoes

**Dessert**

*Available for an additional \$2.50 per person. Served family style*  
Iron Skillet Cookie or Vanilla Bean Crème Brulee

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*see page 2 for brunch cocktail packages*

**SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

*Prices do not include 10.275% tax and 20% gratuity and are subject to change*

**PIZZA PACKAGE: \$15 PER PERSON**

*Served family or buffet style*

**Appetizer**

House Marinated Olives *(Available for an additional \$3.00 per person)*

Assorted Meats and Cheeses *(Available for an additional \$5.50 per person)*

**Salad**

*Please select one for your guests to enjoy*

Farmers Market with mixed greens, tomatoes, olives, and chianti vinaigrette

Caesar Salad topped with fresh reggiano, croutons, and homemade caesar dressing

Caprese with oven dried tomatoes, fresh mozzarella, basil and aged balsamic

**Pizza**

*Please select three for your guests to enjoy*

*(add a fourth pizza selection for an additional \$2.00 per person)*

Prosciutto- olive oil, fresh mozzarella, arugula, prosciutto

Capone – tomato sauce, wood roasted onions, fennel sausage, fresh mozzarella

Caponata – tomato sauce, eggplant, goat cheese, red peppers, mushrooms, artichokes

Rustica – diced prosciutto, oven dried tomatoes, basil pesto, smoked provolone

Roasted Potato – roasted onions, bacon, fingerling potatoes, and 3 cheeses

Margherita – tomato sauce, fresh mozzarella, sliced tomatoes, basil

Soprano – hot capicola, sausage, pepperoni, sopressata and roasted red peppers

Pepperoni – tomato sauce, oregano, provolone, fresh mozzarella

Quattro Formaggi – mozzarella, gorgonzola, ricotta, provolone

Create Your Own – with up to 3 ingredients

**Dessert**

*Available for an additional \$2.50 per person. Served family style*

Iron Skillet Cookie or Vanilla Bean Crème Brulee

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**SPECIAL EVENTS DINNER MENU SELECTIONS**

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**HORS D'OEUVRES TASTING MENU: \$20 PER PERSON**

*Served family or buffet style*

*Select two from each section for a total of six items*



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**Balanced** *(select two)*

House Marinated Olives

Pizza Bianca with herbs, reggiano, and sea salt

Potato and Cheese Croquettes with smoked tomato dipping sauce

Wild Mushroom Risotto Fritters with reggiano crema

Assorted Bruschetta

**Elegant** *(select two)*

Margherita Pizza with fresh sliced tomatoes, basil, and fresh mozzarella

Chorizo Stuffed Dates wrapped in smoked bacon

Cheese Fondue with Rustic Bread, Sopressata, and Granny Smith Apples

Prosciutto Wrapped Asparagus

**Complex** *(select two)*

House Cured Champagne Salmon

Caprese Skewers

Panko Crusted Calamari with fresh marinara

Blackened Seared Ahi Tuna

**Dessert**

*Available for an additional \$2.50 per person. Served family style*

Iron Skillet Cookie or Vanilla Bean Crème Brulee

**SPECIAL EVENTS DINNER MENU SELECTIONS**

*Prices do not include 10.275% tax and 20% gratuity and are subject to change*

**BURGUNDY PACKAGE: \$29 PER PERSON**

*Served plated, family or buffet style*

**Appetizer**

*Please choose two for your guests to enjoy*

Assorted Bruschetta

Mushroom Risotto Fritters

House Marinated Olives

Caprese Skewers

Cheese Fondue with rustic bread, sopressata, and granny smith apples

Pizza Bianca with herbs, reggiano, and sea salt

**Salad**

*Select one of the following*

Farmers Market with mixed greens, tomatoes, and chianti vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

**Entrée**

*Please select three for your guests to choose from*

*(add a fourth entree selection for an additional \$2.00 per person)*

Rigatoni with fennel sausage, spring peas, and a light tomato cream sauce

Spaghetti Pomodoro with fresh tomatoes, basil, garlic, mozzarella tossed in a light pomodoro sauce

Pappardelle fresh egg noodles sautéed in a braised veal ragu finished with herbed goat cheese

Wood Roasted Chicken with chicken au jus

Pan Seared Salmon with lemon basil sauce

Chicken Marsala served with mushrooms and onions in a marsala wine sauce

**Side Items**

*Please select one of the following*

Herb Roasted Fingerling Potatoes, Sautéed Spinach and Garlic,

Chef's Fresh Vegetable, Tuscan White Beans

**Dessert**

*Available for an additional \$2.50 per person. Served family style*

Iron Skillet Cookie or Vanilla Bean Crème Brulee

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## **SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

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### **BORDEAUX PACKAGE: \$37 PER PERSON**

*Served plated, family or buffet style*

#### **Appetizer**

*Includes*

Butchers Platter (an assortment of aged meats and cheeses)

*Please choose two additional items for your guests to enjoy*

Fontina Croquettes with smoked tomato dipping sauce

Chorizo Stuffed Dates wrapped in smoked bacon

House Cured Champagne Salmon

Panko Crusted Calamari

Prosciutto Wrapped Asparagus

Blackened Seared Shi Tuna

#### **Salad**

*Select one of the following*

Spinach and Arugula Salad, shaved apples, crispy bacon, chianti vinaigrette

Farmers Market with mixed greens, tomatoes, and chianti vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

Wrightwood Salad with chicken, raisins, avocado, corn, almonds, and goat cheese

#### **Entrée**

*Please select three for your guests to choose from*

*(add a fourth entree selection for an additional \$2.00 per person)*

Herb Roasted Chicken with house made chicken au jus

Pan Seared Salmon with lemon basil sauce

Veal Piccata sautéed in lemon juice and parsley

Stuffed Pork Chop with goat cheese, prosciutto, and oven dried tomatoes

Herb Roasted Tilapia in a light broth

Braised Beef in rosemary jus

Linguini with Shrimp in a garlic cream sauce

Linguine with Crispy Prosciutto, garden peas, and fresh herbs tossed in a garlic cream sauce

Gnocchi (seasonal)

#### **Side Items**

*Please select one of the following*

Herb Roasted Fingerling Potatoes, Sautéed Spinach and Garlic,

Chef's Fresh Vegetable, Tuscan White Beans

#### **Dessert**

*Available for an additional \$2.50 per person. Served family style*

Iron Skillet Cookie or Vanilla Bean Crème Brûlée

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## SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

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### CREATE YOUR OWN BUFFET

Half order serves 15 guests; Full order serves 30 guests



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### Hot Appetizers

	HALF / FULL ORDER
Assorted Pizzas (1/2 of an 11 in pizza per person)	\$50.00 / \$100.00
Mushroom Risotto Fritters (30 pieces or 60 pieces)	\$45.00 / \$85.00
Fontina Croquettes with smoked tomato dipping sauce (30 pieces or 60 pieces)	\$45.00 / \$85.00
Prosciutto Wrapped Asparagus or Fontina (30 pieces or 60 pieces)	\$55.00 / \$100.00
Fontina Cheese Fondue with housemade prosciutto, bread and apples	\$55.00 / \$100.00
Chorizo Stuffed Dates with House Smoked Bacon (45 pieces or 90 pieces)	\$60.00 / \$110.00
Mini Crab Cakes (30 pieces or 60 pieces)	\$75.00 / \$140.00
Mini Filet Sandwiches with Horseradish Cream (23 pieces or 45 pieces)	\$80.00 / \$150.00
Herb Crusted Lamb Chops (23 pieces or 45 pieces)	\$90.00 / \$170.00

### Cold Appetizers

House Marinated Olives	\$45.00 / \$85.00
Assorted Bruschetta (30 pieces or 60 pieces)	\$35.00 / \$60.00
Blackened Seared Shi Tuna (30 slices or 60 slices)	\$70.00 / \$130.00
House Cured Champagne Salmon (30 pieces or 60 pieces)	\$65.00 / \$120.00
Jumbo Shrimp Cocktail (30 pieces or 60 pieces)	\$80.00 / \$150.00
Caprese Skewers (30 pieces or 60 pieces)	\$40.00 / \$75.00
Fresh Seasonal Fruit Tray	\$40.00 / \$75.00
Assorted Vegetables and Herb Dip	\$40.00 / \$75.00
Wrightwood Salad	\$40.00 / \$75.00
Caesar Salad	\$35.00 / \$60.00

### The Butchers Block

DOC signature item featuring fresh cured meats or cheeses from around the world

Half order (serves 15) includes a selection of 4 meats or cheeses \* - \$80.00

Full order (serves 30) includes a selection of 8 meats or cheeses\* - \$150.00

Add our Sommelier's Choice Wine Tour for a great pairing!

\*selections vary based on availability

### Carving Stations

Each order serves 30 people. Served with fresh baked rolls.

Bone-In Ham	\$275.00 per order
Roasted Turkey Breast	\$250.00 per order
Roasted Pork Loin	\$325.00 per order
Prime Rib	\$375.00 per order

### Desserts

Iron Skillet Cookie (served family style)	\$2.50 per person
Hot & Fresh Cinnamon Sugar Doughnuts (served family style)	\$2.50 per person
Tiramisu (served family style)	\$3.50 each
Crème Brulee (served family style)	\$3.50 each
Individual Chocolate Mousse (min order of 13)	\$3.50 each