



800.39.CATER • WWW.BIAGIOEVENTS.COM • 773.736.9009



Biagio offers an endless and unique variety of cuisines and displays that fit your every catering need. From gourmet boxed lunches to bountiful hot buffets, we provide convenient delivery and pick-up services that take the hassle out of the planning process. We use the finest and freshest ingredients to accommodate every culinary preference. Biagio is committed to professionalism throughout every step to ensure an easy yet customized experience.

Our menu is fully customizable!
Don't see what you're looking for?
We are happy to make recommendations.

Pick up your order or have our friendly staff deliver and professionally set up your orders.

CONTACT US TODAY 4242 N CENTRAL AVE. CHICAGO, IL 60634 773.736.9009 OR 800.39.CATER

VEGETARIAN

GIUTEN FREE



WHAT YOU NEED TO KNOW

- · We deliver to all of Chicago and its suburbs 24 hours a day 7 days a week
- · Free delivery to downtown Chicago and inside our delivery zone on orders over \$200
- · Free Delivery cannot be combined with other discounts, coupons, or promotions
- · Minimum order for ten guests
- · All orders must be received by 2:00PM on the day prior
- · Forms of payment Visa, Master Card, American Express, Discover, Cash, Company Check
- · Delivery fees may apply for certain orders, or outside of the delivery zone



THE ART OF BREAKFAST

A PROPER EXECUTIVE BREAKFAST

20 person minimum

CHIEF FINANCIAL BREAKFAST

Freshly baked scones, bagels, muffins, and croissants, creamy whipped butter, house-made compote

\$6.00 per person

CHIEF OPERATING BREAKFAST

Freshly baked bagels, muffins, & sweet rolls accompanied by jellies, cream cheeses, butter, with seasonal fruit, berries \$9.00 per person

Add a fresh brewed coffee box. Decaf or Regular \$1.50 per person

CHIEF EXECUTIVE BREAKFAST

Scrambled eggs, roasted rosemary reds with crisp smoked bacon and country sausage links, served with bagels, muffins, sweet rolls, jellies, cream cheeses, butter, seasonal fruit. fresh berries

\$12.00 per person

FAVORITES

ADDITIONS

10 person minimum per item

Smoked salmon served with sliced

boiled eggs, whipped cream cheese

tomato, cucumber, capers, hard-

and assorted sliced mini bagels

BREADS

BREAKFAST SANDWICHES

Choice of English muffin or bagel

- Egg, mushroom, spinach and feta
- Egg, bacon and cheddar

BREAKFAST BURRITOS

Sausage egg and cheddar

Chorizo, eggs and cheese

Huevos rancheros

\$5.00 per person

• Egg white, sausage, pepperjack \$5.00 per person

Served with a side of pico de gallo

\$10.00 per person WORKDAY PARFAIT

Greek yogurt layered with fresh seasonal fruit, topped with granola \$4.50 per person

OATMEAL .

LOX PLATTER

Served with pecans, infused with maple and cinnamon

\$4.50 per person

BREAKFAST QUICHE

- tomato, basil and parmesan
- bacon, caramelized onion & swiss
- Sausage, feta, and spinach \$4.75 per person

BACON OR SAUSAGE

Applewood smoked \$4.00 per person

SCRAMBLED EGGS •

Fresh herbs and cheddar cheese \$3.25 per person

HOUSE MADE BREAKFAST BREADS

Choice of banana, cranberry nut or zucchini

\$2.00 per person

FRESH BAKED MUFFINS

Assortment of freshly baked muffins creamy whipped butter \$3.00 per person

BAGELS .

Assortment of freshly baked artisan bagels, chive cream cheese, butter and house made compote \$3.00 per person

PANCAKES

Buttermilk, 9 grain, or blueberry warm maple syrup and butter \$4.00 per person

GOURMET DONUTS

A variety of various glazes and fillings \$2.00 per person

CINNAMON ROLLS

Sweet rolls glazed with icing \$3.00 per person

Looking for an assortment of breakfast breads and pastries? Build your own executive breakfast by choosing three selections from the items below \$6 per person

APPLE & VANILLA FRENCH TOAST BREAKFAST POTATOES .

Topped with caramelized apples warm maple syrup and butter \$5.50 per person

EGG STRATA

Layered with roasted red pepper, caramelized onion, spinach, artichoke, pesto, fontina and filone bread \$6.00 per person

Crisp, smashed red skin potatoes, garlic, peppers, onions, herbs & spices

HASH REOWNS Shredded and dusted with sea salt \$2.75 per person

SLICED OR WHOLE FRUIT • •

\$3.00 per person

\$3.00 per person

SANDWICHES & WRAPS

BOXED LUNCH \$12 pp

Includes sandwich/wrap, kettle chips, and a cookie

EXECUTIVE BOXED LUNCH \$13 pp

Includes sandwich/wrap of your choice, two sides, and a cookie

SIDE OPTIONS:

Seasonal fruit, house made kettle chips, coleslaw, potato salad, pesto pasta salad

BIAGIO BACON CLUB

Grilled chicken breast, applewood smoked bacon, roma tomato, arugula, avocado mousse, on ciabatta

TURKEY SLAW

Oven roasted turkey breast, tomato, apple fennel slaw, arugula, dijonnaise, on wheat ciabatta

PRIME ROAST BEEF

Caramelized onions, roasted red pepper, sharp cheddar cheese, horseradish aioli, on an onion roll

ITALIAN JOB

Prosciutto, Genoa salami, mortadella, capicola, fresh mozzarella, romaine, pickled peppers, pesto aioli, on a french bread

SWEET SWINE

Black Forest ham with munster cheese, mixed greens, pineapple chutney, aioli, on multi grain bread

KAHUNA TUNA

Albacore tuna, green onions, celery, capers, almonds, and dijonnaise, on wheat ciabatta

CAPRESE •

Fresh mozzarella, roasted red pepper, tomato, arugula, fresh basil pesto, on tomato focaccia

MEDITERRANEAN VEGGIE •

Baby spinach, roasted tomato, roasted red pepper, chickpea puree, pesto aioli, on herbed focaccia

GRILLED PORTOBELLO WRAP

Grilled and marinated portobello mushroom, grilled eggplant, red pepper and onion, spinach with roasted garlic hummus on a spinach wrap

CHICKEN PESTO CAPRESE WRAP

Grilled chicken breast, fresh mozzarella cheese, sliced tomato, spinach, basil pesto, on a sun-dried tomato wrap

BARBACOA CHICKEN WRAP

Grilled chicken breast, black beans, pepper jack cheese, corn salsa and chipotle aioli, on a spinach wrap

THE DECISION MAKER

A platter of fresh caught grilled salmon, chicken parmigiana, prime roast beef, oven roasted turkey and ham, tofu. Assortment of sandwich accompaniments, cheeses and breads Serves 10-15 - \$90 / 25-30 - \$155

ALL SANDWICHES AND WRAPS CAN BE ORDERED AS PLATTERS. CHOOSE UP TO 3 SELECTIONS - \$85 / 24 half sandwiches

10 SANDWICH MINIMUM PER ORDER, UP TO THREE SELECTIONS
PLEASE CALL TO CUSTOMIZE AS WE ACCOMMODATE LARGE ORDERS

SALADS & BOXES

BOXED LUNCH \$12 pp

Includes salad, French bread, and a cookie

EXECUTIVE BOXED LUNCH \$13 pp

Includes salad of your choice, two sides, and a cookie

SIDE OPTIONS:

Seasonal fruit, house made kettle chips, coleslaw, potato salad, pesto pasta salad

GREEK SALAD • •

Cucumbers, red onion, tomato, kalamata olives, crumbled feta cheese, romaine lettuce hearts, lemon-oregano vinaigrette

BIAGIO'S ITALIAN

Mixed greens, roasted red pepper, cucumber, pepperoncini, red onion, olives, chick peas, mozzarella cheese, with Italian dressing

CAESAR SALAD

Homemade garlic croutons topped with parmigiano reggiano, crisp romaine hearts

MIX GREEN SALAD .

Mixed seasonal greens with cherry tomatoes and onions. Choice of dressing

Small \$40 / Large \$70

POACHED PEAR • •

Goat cheese, candied walnuts, mixed greens and shaved fennel, served with a citrus vinaigrette

CONFETTI SALAD

Spring mix with baby spinach, black beans, queso fresco, pumpkin seeds, pico de gallo, tortilla strips, diced bell peppers, roasted corn, red onion, served with roasted poblano ranch dressing

SUMMER SALAD

Mesclun mix, strawberries. orange segments, sliced almonds, feta cheese, raspberry vinaigrette

ROASTED BEET

Pistachio crusted herb goat cheese, shaved shallots, baby spinach, champagne vinaigrette

ALL SALADS CAN BE ORDERED AS BOWLS Small \$50- serves 10 - 15 / Large \$85 - serves 25-30

10 SALAD MINIMUM PER ORDER, UP TO THREE SELECTIONS PLEASE CALL TO CUSTOMIZE AS WE ACCOMMODATE LARGE ORDERS

BENTO BOXES - \$16

10 person minimum per item

THE ASIAN

Teriyaki glazed salmon over a bed of greens, lo mein noodles with scallions, sugar snap peas and peppers, wasabi hummus with rice crackers, lemon bar

THE MONACO

Seasoned crusted eggplant over black tahini rice, steamed edamame, mixed green salad, fudge brownie

THE MEDITERRANEAN

Lemon-mint chicken, tabbouleh with red pepper hummus, pita wedges, garden vegetables, curried couscous, chocolate covered strawberries

THE TUSCAN

Grilled garlic lemon chicken breast on a bed of greens, penne pasta salad, prosciutto wrapped dates stuffed with goat cheese, mini cannoli

HORS D'OEUVRES

DOMESTIC OR IMPORTED CHEESE DISPLAY

Chef's selection of domestic or imported cheeses, accompanied by strawberries, grapes, dried apricots, biscuits, and baquettes Serves 10-15 - domestic \$50 / import \$85

ITALIAN CHARCUTERIE BOARD

Prosciutto, mortadella, genoa salami, fresh mozzarella, vine ripe tomatoes, pepperoncini, kalamata olives

Serves 10-15 - \$85

VEGETABLE CRUDITÉ .

Choice of creamy dill ranch, spinach or roasted red pepper dip Serves 10-15 - \$45

FRUIT SKEWER DISPLAY

Fresh seasonal selection Serves 10-15 - \$45

MEDITERRANEAN TRAY

Traditional hummus, tabbouleh, marinated feta cheese, roasted artichokes, falafel, selection of olives, grilled pita triangles Serves 10-15 - \$65

LOX PLATTER

Smoked salmon, sliced tomato, cucumber, capers, hard-boiled eggs, whipped cream cheese and assorted sliced mini bagels Serves 10-15 - \$100

TORTILLA TRIANGLES

- Pico de gallo and black bean salsa Serves 10-15 - \$40
- Mango salsa and salsa verde Serves 10-15 - \$40
- Guacamole Serves 10-15 - \$50

VEGETABLE 25 pieces

ROLLED EGGPLANT - \$50

Sliced eggplant stuffed with ricotta cheese, baked with marinara and romano cheese

VEGETABLE SPRING ROLLS - \$50

Fresh seasonal vegetable with sweet & sour sauce

CAPRESE SALAD SKEWERS - \$50

Fresh mozzarella, basil, cherry tomato, balsamic

GRILLED PORTOBELLO FINGERS - \$50

Wrapped in basil with herb vinaigrette, pecorino romano

APRICOT TARTLETS - \$50

Brie and apricot, brown sugared almonds

VEGETABLE QUESADILLAS - \$50

With an avocado dipping sauce

CHICKEN 25 pieces

SPICY BUFFALO WINGS - \$35

Mild, Hot, or BBQ - Served with celery, carrots, ranch, and blue cheese

CHICKEN TENDERS - \$35

Crispy breaded chicken, served with BBQ or honey mustard

CURRIED CHICKEN & MANGO CHUTNEY - \$60 • Served in a belgian endive leaf

CHICKEN PANINI BITES - \$60

Mozzarella, grilled chicken, cajun aioli

GRILLED BLACKBERRY CHICKEN - \$60

Blackberry preserves, goat cheese, polenta cake

CHICKEN SALTIMBOCCA SKEWER - \$50

With prosciutto and sage

SEAFOOD 25 pieces

MINI CRAB CAKES - \$70

Pan seared and baked to perfection with remoulade sauce

SMOKED SALMON ON A BLINI - \$70

Dill creme fraiche

TUNA POKE - \$70

Avocado mousse, taro chip

AVOCADO CRAB SALAD - \$70

Red pepper, petite endive leaf

JUMBO SHRIMP COCKTAIL - \$70

Lemon, cocktail sauce or avocado mousse

FRIED CALAMARI - \$70

Calamari tossed with infused olive oil, Italian parsley and lemon

CARNE 25 pieces

ARANCINI - \$40

Baked Italian risotto filled with ground beef, peas, and marinara

EMPANADAS - \$60

Shredded beef, olives, green peppers, wrapped in a cream cheese turnover pastry

MINI MEATBALLS - \$35

Italian, Swedish, or BBQ

GRILLED SKIRT STEAK - \$60

With chimichurri on a crostini

PROSCIUTTO WRAPPED DATE - \$65

Stuffed with goat cheese

MINI BEEF BOURGUIGNON - \$60

Served in a potato cup

CHICAGO FAVES

\$3 each - minimum of 20

SLIDERS

\$3 each - minimum of 20 \$3 each - minimum of 20

ITALIAN BEEF

Thinly sliced roast beef, giardiniera

ITALIAN SAUSAGE

Pork sausage, sliced bell pepper

VIENNA HOTDOGS

With all the Chicago fixings

CHEESEBURGER

American cheese, pickle, onion, ketchup

MEATBALL

Marinara sauce, mozzarella cheese

CHICKEN PARMIGIANA

Marinara sauce, mozzarella cheese Cranberry preserves, arugula

VEGETABLE .

Roasted vegetables, pesto, goat cheese

SILVER DOLLARS

CURRIED SALAD

Curried egg salad

ROASTED TURKEY

GRAND TOURS

\$15 per person - 20 person minimum

PILSEN PARTY

• CONFETTI SALAD

• GRILLED CHICKEN AND SIRLOIN FAJITAS

Flour and corn tortillas, sauteed peppers and onions, lettuce, Chihuahua cheese, diced onions, tomato, sour cream, jalapeño

- SPANISH RICE
- SWEET CORN
- GOURMET SWEETS BASKET
 - ROLLS & BUTTER

LITTLE ITALY

BIAGIO'S ITALIAN SALAD

• CHICKEN PARMIGIANA

Breaded chicken, mozzarella, marinara

• BAKED LASAGNA

Cheese, marinara sauce

- BIAGIO'S ROASTED POTATOES
 - GREEN BEANS
 - GOURMET SWEETS BASKET
 - ROLLS & BUTTER

MAG MILE

- POACHED PEAR
- HOUSE MADE ITALIAN SAUSAGE

Giardiniera

• SLICED ITALIAN BEEF

Sliced green pepper and onion, French bread

- PESTO PASTA SALAD
- GRILLED MARKET VEGETABLES
 - GOURMET SWEETS BASKET
 - ROLLS & BUTTER

GREEK TOWN

- GREEK SALAD
- BONE-IN LEMON CHICKEN

Grilled and marinated

PORK KEBABS

Skewered with vegetables

• RICE PILAF

• MEDITERRANEAN RATATOUILLE

• GOURMET SWEETS BASKET

• ROLLS & BUTTER

DOWN HOME BBQ

- CAESAR
- BBQ PULLED PORK

Braised pulled pork, homemade barbecue sauce

• GRILLED OR FRIED CHICKEN

Teriyaki dipping sauce

- BOURBON BAKED BEANS
- BIAGIO'S ROASTED POTATOES
- GOURMET SWEETS BASKET
 - ROLLS & BUTTER

ISI ANDER

- SUMMER SALAD
- OVEN BAKED HAM

Pineapple glazed

• GRILLED CHICKEN

Island mojito marinade

MAPLE GLAZED SWEET POTATOES

COLESLAW

GOURMET SWEETS BASKET

ROLLS & BUTTER

ENTREES BY THE TRAY

BIAGIO'S FAVORITES

POULTRY

PORK

CHICKEN PARMIGIANA \$55/\$85 Baked & breaded chicken breast. marinara, mozzarella

CHICKEN VESUVIO \$55/\$85

Garlic herb white wine sauce

CHICKEN MARSALA \$55/\$85 Sautéed chicken breast, mushroom, marsala wine sauce

SLICED ITALIAN BEEF \$55/\$85 Biagio's Italian beef, sweet green peppers, giardiniera, French bread

ITALIAN SAUSAGE \$50/\$80

Biagio's grilled Italian sausage, green peppers, giardiniera, marinara sauce, French bread

NONA'S MEATBALLS \$50/\$80 Marinara sauce. French bread

CHICKEN ALA BIAGIO \$55 / \$85 Grilled chicken breast, garlic bread crumbs, herb butter sauce

BONE IN CHICKEN \$55 / \$85 Choice of oven roasted, fried, or RRO

LATIN CHICKEN \$55 / \$85

Grilled chicken breast, cilantro & lime, poblano cream sauce, garnished with gueso fresco

STUFFED CHICKEN \$60 / \$90 Stuffed with Sun-dried tomato, spinach, fresh mozzarella

ISLAND CHICKEN \$55 / \$85 Grilled chicken breast with a mojito marinade

BBO CHICKEN \$55 / \$85 Grilled chicken breast smothered in BBQ sauce

POLISH SAUSAGE \$50/\$80 Grilled with Sauerkraut

PORK KEBABS \$55/\$85 Skewered with grilled vegetables

HERB CRUSTED PORK \$55/\$85 Pork loin, dijon, garlic, rosemary

PULLED PORK \$55/\$85

Served with sandwich rolls Choice of sauce: • BBQ • fire roasted tomatillo salsa

PORK TENDERLOIN \$65/\$95 Herb & garlic marinated, dijon mustard seared

*BABY BACK RTBS (per slab) \$20 Choice of sauce: • sweet black • fiery red sauce

BEER BRATWURST \$55 / \$85 with Grilled Onions

VEGETARIAN

STUFFED BELL PEPPERS \$55/\$85 * RTB EYE \$95 / \$175 • Rice, mushroom, onions, celery, carrots, mozzarella cheese

EGGPLANT PARMIGIANA \$55/\$85 * SKIRT STEAK \$65 / \$100 * Breaded eggplant, marinara, fresh mozzarella

SPICY BASIL STIR FRY \$55/\$85 Eggplant, bok choy, rice, tofu

BLACK BEAN BURGER \$55/\$85

BEEF

Pan seared, marinated with garlic and thyme

Chimichurri sauce

*BEEF TENDERLOIN \$120 / \$195

- Choice of preparation:
- herb crusted bordelaise porcini glazed

FISH

* SALMON \$85 / \$135 *TILAPIA \$70 / \$110

Choice of preparation:

- Citrus and Capers Chinese Five Spice
- Blackened Cajun Teriyaki

* GRILLED SHRIMP \$90 / 140 Served in a white wine sauce

FRIED COD \$55 / \$85 In a light fluffy breading

SUMMER BBQ FAVORITES

HALF POUND CHEESEBURGERS Condiment tray includes: lettuce,

onion, tomato, ketchup, mustard, With pretzel or sesame buns \$55/\$85

ALL BEEF HOT DOGS

Includes: relish, diced onions, diced tomatoes, sport peppers, mustard. Poppy seed buns \$50/\$80

GRILLED CHICKEN KABOBS

Marinated chicken breast skewered with peppers and onions \$55/\$85

ULTIMATE CATERING PACKAGE #1

One Entree, One Side, One Salad				
No. of People	Price Per Person			
25-49\$12	100-199\$11.25			
50-99\$11.5	200+\$11			

ULTIMATE CATERING PACKAGE #2

One Entree, Two Sides, One Salad			
No. of People Price Per Person			
25-49\$13	100-199\$12.25		
50-99\$12.5	200+\$12		

ULTIMATE CATERING PACKAGE #3 Two Entrees, Two Sides, One Salad,

One Dessert		
No. of People	Price Per Person	
25-49\$15	100-199\$14.25	
50-99\$14.5	200+\$14	

ULTIMATE CATERING PACKAGE #4

Three Entrees,	Two S	ides, One S	alad,
One Dessert			
No. of People		Price Per Pe	erson
25-49	\$17	100-199	\$16.25
50-99	\$16.5	200+	\$16

INCLUDES ROLLS, BUTTER, NECESSARY CONDIMENTS, PLATES, KNIVES, AND NAPKINS ENTREES AND PASTAS MARKED WITH A * WILL REQUIRE AN ADDITIONAL COST

PASTAS

BAKED MOSTACCIOLI

Made with homemade marinara, fresh ricotta,

and mozzarella cheese Serves 10-15 - \$50 / 25-30 \$80

PASTA PRIMAVERA

Fettuccine with an assortment of fresh vegetables, served with garlic & oil or alfredo sauce Serves 10-15 - \$50 / 25-30 \$80

* PASTA CON PESCE

Linguine served with shrimp, calamari, scallops, clams, and mussels with marinara sauce or garlic & oil

Serves 10-15 - \$85 / 25-30 \$135

* BAKED LASAGNA

With marinara sauce Serves 10-15 - \$55 / 25-30 \$85 With bolognese sauce Serves 10-15 - \$65 / 25-30 \$100

BAKED MAC & CHEESE

four cheese blend baked with bread crumbs

Serves 10-15 - \$55 / 25-30 \$85

* STUFFED SHELLS

Jumbo pasta shells filled with ricotta cheese, marinara and mozzarella cheese

Serves 10-15 - \$55 / 25-30 \$85

PICK YOUR PASTA

10-15 - \$45 / 25-30 \$75

Spaghettii • Angel Hair Fettuccine • Mostaccioli

CHOOSE YOUR SAUCE

Garlic & Oil • Bolognese • Alfredo Tomato Basil • Marinara • Vodka

ADD YOUR EXTRAS

\$60/\$90 \$60/\$90 \$70/\$100 \$80/\$110 Meatballs • Sausage • Chicken • Shrimp

SIDES

Small \$32 - Serves 10-15 / Large \$52 - serves 25-30

COLESLAW

with a mayo and vinegar dressing

BROCCOLI SALAD

Broccoli, red onion, bacon, creamy slaw dressing

RICE PILAF

White and wild rice, mixed vegetables

PESTO PASTA SALAD

With sautéed vegetables

ORZO SALAD

Basil pesto and baby spinach

MEDITERRANEAN COUSCOUS Olives, artichoke, tomato,

basil, red pepper

FRESH FRUIT ••

Seasonal, fresh cut

FRESH CUT KETTLE CHIPS • •

Parmesan, oregano, kosher salt

AMERICAN POTATO SALAD

Mayo, mustard and egg

"你不是我们的我们的我们的

Roasted and seasoned potatoes tossed in olive oil

VESUVIO POTATOES • •

Roasted wedges, tossed in garlic & white wine sauce

MASHED POTATOES • •

Garlic parmesan or cheddar chive with gravy

SMASHED RED SKIN POTATOES

Crispy with garlic, onion, herbs and spices

POTATOES AU GRATIN

Thin sliced potatoes with parmesan cheese

GRILLED MARKET VEGETABLES

Drizzled with aged balsamic

GREEN BEANS

Served in a light butter sauce

BIAGIO'S ROASTED POTATOES • • MEDITERRANEAN RATATOUILLE •

Sautéed vegetables with herbs and garlic

GRILLED ASPARAGUS .

With lemon shallot vinaigrette

SAUTÉED BROCCOLI

With garlic and lemon

SAUTÉED BRUSSELS SPROUTS

With a balsamic reduction

CORN ON THE COB .

Grilled to perfection

SWEETS & DRINKS

GOURMET SWEETS BASKET

Chocolate chip, oatmeal raisin, peanut butter cookies, fudge brownies & assorted dessert bars

Serves 10 - 15 - \$30

GOURMET COOKIE BASKET

Chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia Serves 10 - 15 - \$26

SCI VCS 10 15 \$20

ITALIAN & FRENCH MINI PASTRIES

Fruit tart, rum balls, petit fours, tiramisu, eclair, carrot cake, cream puff, chocolate cake
Serves 10 - 15 - \$28

TIRAMISU .

Mascarpone cheese mousse, flavored with Italian espresso and garnished with lady fingers

Serves 10 - 15 - \$40

FLOURLESS CHOCOLATE CAKE O

Gluten free Serves 10 - 15 - \$40

CHEESECAKE BARS

Original, Lemon, Turtle, Raspberry Serves 10 - 15 - \$35

PIE BARS

Apple Crumb, Blueberry, Apricot, Cherry Serves 10 - 15 - \$35

KOLACZKI .

Apricot and raspberry Serves 10 - 15 - \$35

COFFEE BOX (Regular or Decaf)

Serves 10-15 - \$20

HERBAL TEA

Serves 10-15 - \$15

CHOCOLATE OR CIDER

Serves 10-15 - \$26

Minimum of 15

CHOCOLATE COVERED STRAWBERRIES

(tree display for 40, 80, 110 pieces) \$2 each

MINI OR REGULAR CUPCAKES

Chocolate, vanilla & red velvet \$2 / \$3 each

MINI FRUIT TART

Assorted mini tarts topped with fruit \$2 each

MINI CANNOLI

Sicilian pastry shell filled with ricotta cream \$1.75 each

ASSORTED FINGER CAKES

Double chocolate, carrot and banana \$1.75 each

FRESH FRUIT DISPLAY

\$3.00 per person

CAKE POPS

Brownie or Vanilla \$2.50 Each

CUSTOM CAKES

Your choice of dough and decadent fillings Call for pricing!

BEER WINE AND SODA PACKAGE

(50 person min. - Includes bartender) 2 hours of domestic bottled beers, our house merlot and chardonnay wines, Coke, Diet Coke, Sprite and bottled water. Deluxe plastic glassware

\$14 per person

(\$4.25 per person each additional hour)

Ask about other available liquor options

120z CAN - \$1.25 each

Coke, Diet Coke, Sprite

20 oz. BOTTLE - \$2.50 each

Coke, Diet Coke, Sprite, lemonade, iced tea, water

12 oz. BOTTLE - \$2.50 each

apple, orange, cranberry, grapefruit



RE-FRESHED RE-NEWED RE-INSPIRED

We are excited to introduce our redesigned event spaces and reception area which allows for our progressive concept to flow seamlessly from room to room.

We like our design to be visually powerful, intellectually elegant, and above all, timeless.

Gather with us as 30 or party with us with us as 400

We're excited to have you!

4242 N Central Ave.Chicago, IL 60634 773.736.9009 • www.biagioevents.com











Biagio Events and Catering 4242 North Central Avenue Chicago, IL 60634

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From intimate to extravagant, from the traditional to the unexpected, from your place to ours, we here at Biagio are dedicated to creating a unique experience just for you.

Biagio's ballrooms provide a convenient setting for a variety of events. Our multiple and unique event spaces ensure that you will find a venue that is perfectly suited to your needs.

Biagio has access to some of the most exclusive private venue spaces in Chicago. From menus to venues, let our knowledgeable event staff expand your ideas and create not just an event, but an unforgettable experience.



From intimate to grand, plan your next social, corporate, non-profit, gala, benefit, or cultural event



For a memorable, stress-free, flawlessly executed, unforgettable day



For hassle-free express catering, pick-up or delivered to you



A variety of unique spaces, from our ballrooms to exclusive Chicago Venues





