

Each party is unique. That's why Cavallini's in the Park will work closely with you to create a menu that will not only satisfy your guests, but have them asking for more. Our staff will be more than happy to accommodate your requests. Please contact us with any inquiries. You will receive a response within 24 to 48 hours.

6700 South St. Tinley Park, IL 60477

(Located in the Oak Park Ave. Metra Station)

708-444-4946

M-F 5:15am-1:00pm Sat 7:00am-12pm

Coffee shop and breakfast hours

www.cavallinisinthepark.com

cavallinisinthepark@gmail.com

Reservations

Reservations are accepted up to 6 months in advance. To reserve a date, Cavallini's requires a signed contract along with a credit card, check, or cash deposit of \$250.00. Banquets are held only after normal coffee shop hours.

Ten days before your event, the menu will be chosen, full payment must be received, and a final count of people attending is required. All contracts not finalized 10 days before the event will be subject to a \$100 late fee. Contracts not finalized within 7 days of the event are considered null and void.

*Without a Signed Contract & Deposit Your Date is NOT Reserved
Deposits are non refundable*

Additional Services

China plates, stainless steel silverware, tables, chairs, and linen services can be provided for your event at an additional cost.

0	China Plates and Stainless Silverware (Includes place setting w/quilted paper napkins.)	•		•				•			v	~\$3.50/Setting
0	Linen Napkins		•	•	•	ė	•	•	•	•	٠	~\$0. ⁷⁵ Each
0	8ft Banquet Table w/ Linen (seats 10) .	•	•				•		,			~\$30.00/7able
0	3ft Round Table w/ Linen (seats 8-10)		•	: <u>*</u> :				٠	•		*	~\$20.00/7able
0	4ft Round Table w/ Linen (seats 5-6)	*							34 1			~\$25. ⁰⁰ /7able
0	Pub 7able w/ Linen & Sache			ě	٠	900					•	~\$30. ⁰⁰ /7able
0	Cake Cutting Service		• vare)						•	•	•	~\$50.00

Linen Table Cloths & Linen Napkins

Your choice of color(s): Baby Blue, Black, Burgundy, Eggplant, Forest Green, Fuchia, Gold, Ivory, Kelly Green, Lemon Yellow, Light Pink, Lilac, Mauve, Mint, Navy Blue, Peach, Red, Royal Blue, Teal, White, and many more.

Applicable sales tax will be added to all services with the exception of Linen China Plates and Stainless Steel Silverware.

No liquor can be brought into the facility.

No Exceptions

Dessert Package

Assorted cheescake bites, cookies, brownies, eclairs, cream puffs, mini cupcakes, lemon squares, fresh fruit tray & mini puff pastries



Room rentals includes set up of assembled centerpieces, decorations, and favors. (To be dropped off prior to event if possible)

0	2 Hour Room Rental	•	•	•	•	•	•	•	•	•	٠	٠	•	•	•	~\$350.00
0	3 Hour Room Rental	٠							•		ě	•	•	•		~\$450.00
0	4 Hour Room Rental	0.00	•				•	•					•	•		~\$550.00
0	Overtime Charge			•		•				•		•		•	8.0	~\$150.00/Hown

Bar Packages

О				•		•	•	•			•	•	•		~\$5. ⁹⁵ /Person
	Tea, Coffee, Water or Soda														
O	Beer Garden (Open Bar)											•	•		~\$25.00/Person
	Domestic and Imported bottled	d bee	rs												
0	Beer & Wine (Open Bar)						•			,					~\$28.00/Person
	Domestic and Imported bottled	d bee	rs, Bare	efoot	Wines										
0	70p Shelf Bar (Open Bar) .					,							*	~\$35.00/Person
	Domestic and Imported bottled	d bee	rs, Bar	efoot	Wines	, Pren	nium l	Liquo	rs						
0	7ab & Cash Bar Options	Ava	ilabl	e.											

Outside alcohol is not permitted on the premesis.

Oven Baked Cocktail Meatballs

Choose from Barbeque, Swedish, Teriyaki or Marinara (Approx 10 lbs) ~ \$55

Sauteed Mini Snow Crab Cakes

Shredded Snow Crab, Italian Breadcrumbs, Fresh Garlic, Lemon Juice, Parmesan Cheese, Fresh Parsley & Real Butter formed into ½ Dollar Sized Cakes. Sauteed w/ White Wine

(Approx 30 Count) ~ \$90

Fresh Fruit Tray

Assorted Available Fresh Ripe Fruit
Cut Bite Sized
~ \$90

Antipasto Platter

Imported Capacola, Sopressata, Prosciutto, Salami, Pepperoni, Asiago, Fresh Mozzarella, Provolone, Green & Black Olives,

Artichoke Salad

~ \$140

Imported Capacola Ham, Baby Spinach, Smoked Provolone & Parmesan Cheese served on Garlic Toast

(Approx 32 Count) ~ \$65

Bacon & Cheddar Stuffed Muchrooms

(Approx 45 Count) ~ \$55

Thai Peanut Chicken Skewers

(Approx 30 Count) ~ \$65

Crab Stuffed Mushrooms

Shredded Snow Crab, Italian Breadcrumbs, Fresh Garlic, Lemon Juice, Parmesan Cheese & Fresh Parsley stuffed in Pennsylvania Mushroom Caps & Baked Until Golden Brown

(Approx 45 Count) ~ \$70

Black Forest Ham & Imported Swiss on Garlic Toast

(32 Count) ~ \$65

Homemade Baked Loaded Potato Wedges

Baked Potato Wedges Topped with CheddarCheese, Crumbled Bacon, Chives & Butter (Approx 10 lbs) ~ \$55

Spinach & Feta Stuffed Potato Skins

(25 Count) ~ \$55

BBQ Pulled Pork or Chicken Stuffed Potato Skins

(25 Count) ~ \$55

Beef & Cheddar Stuffed Potato Skins

(25 Count) ~ \$55

Italian Roast Beef & Cheddar On Garlic Toast

Tender & Juicy Italian Roast Beef on Top of Garlic Toast & Topped with Baked Sharp Cheddar (Approx 32 Count) ~ \$65

Caprese Salad

Fresh Mozzarella Cheese, Vine Ripened Roma Tomatoes & Fresh Basil, Sea Salt Cracked Black Pepper & Drizzled with Extra Virgin Olive Oil Small ~ \$50 Large ~ \$90

Naked Chicken Strips

Marinated Hand Cut Chicken Strips Grilled with Your Choice of: Teriyaki, Lemon Pepper, Lemon Garlic, Buffalo, or Barbecue. (Approx 3.5 lbs) ~ \$35 (Approx 7 lbs) ~ \$60

Loaded Potato Skins

Potato Skins stuffed with Chives, Bacon, Parmesan Cheese, Sour Cream & Blue Cheese Crumbles (Approx 25 Count) ~ \$60

Cheese Platters

3 Cheese Tray with Crackers 6 Cheese Tray with Crackers (Approx 3 lb Tray) ~ \$45 (Approx 6 lb Tray) ~ \$90

Italian Delight

Vine Ripened Roma Tomatoes, Mozzarella & Fresh Basil Served on Garlic Toast and Drizzled with Extra Virgin Olive Oil (Approx 32 Count) ~ \$65

Spinach & Feta Stuffed Mushrooms w/ Extra Virgin Olive Oil & Lemon Juice

(Approx 45 Count) ~ \$55

Imported Pepperoni, Mozzarella, & Fresh Basil Served on Garlic Toast

(Approx 32 Count) ~ \$65

BBQ Smoked Pulled Pork

(Approx 32 Count) ~ \$65

Caprese Skewers

Cherry Tomatoes, Mozzarella & Basil (25 Count) ~ \$30

Broiled Shrimp Skewers

Medium Sized Shrimp w/Tail Broiled with Real Butter, Cracked Black Pepper & Fresh Lemon (3-4 Shrimp per Skewer for a Total Approx 80 Shrimp) ~ \$75

Fresh Vegetable Platter

Garden Fresh Carrots, Cucumbers, Broccoli, Cauliflower, Celery Served with Homemade Buttermilk Ranch Dressing ~ \$65

Homemade Bruschetta

Choose From Traditional, Mango or Pineapple. Served on Garlic Toast & Garnished with Parmesan Cheese & Fresh Parsley (Approx 32 Count) ~ \$55

Chicken Bacon Cheddar & Chive Stuffed Mushrooms

(Approx 45 Count) ~ \$55

6 Cheese Spinach & Artichoke Dip

Parmesan, Asiago, Provolone, Romano, Blue & Mozzarella Cheese, Roma Tomatoes, Baby Spinach & Artichoke Hearts, Oven Baked, Served on Garlic Toast, Garnished with Minced Roma Tomatoes & Grated Parmesan

(Approx 32 Count) ~ \$65

Spinach Artichoke Dip Stuffed Potato Skins

(25 Count) ~ \$55

Ham & Swiss or Cheddar Stuffed Potato Skins

(25 Count) ~ \$55

Split Shell Jumbo Shrimp

Sauteed with Fresh Lemon & Garlic in Real Butter & White Wine, Garnish with Fresh Parsley and Lemon Wedges. Served on a Bed of Spring Mix

(1 lb Approx 12 Count) ~ \$45 (2 lbs Approx 24 Count) ~ \$85

Italian Sausage & Peppers

Bite Sized Italian Sausage, Yellow, Green, Red & Orange Bell Peppers Sauteed in Fresh Garlic, White Wine & Extra Virgin Olive Oil (Approx 15 lbs) ~ \$65

Pulled BBQ Chicken or Pork on Garlic Toast

(32 Count) ~ \$65

















