



ENJOY A PRIVATE PARTY  
AT CAFÉ BORGIA

CAFÉ BORGIA  
SINCE 1986

[CAFEBORGIA.COM](http://CAFEBORGIA.COM)

## PARTY PLANNING

Our Culinary and Service Teams take pride in making sure you enjoy your party in our private rooms, outdoor patio or full facility.

The atmosphere of our rooms is artistic and intimate. Also, they are designed to provide the privacy you would enjoy in your home or office. Menus are key to a great event. Our goal is to provide as many choices as possible for good value. When looking through our party packages, keep in mind that ALL of the choices are available to your guests, within each package.

- ▶ Packages available
- ▶ Menus printed for each guest—no charge
- ▶ 24-hour Guest Count Confirmation
- ▶ Self-Parking & WiFi—no charge
- ▶ Wheelchair-Accessible

## PRIVATE PARTY ROOMS

Purple and Green Rooms offer 4 walls and a door for complete privacy.

- ▶ Purple Room—36 Guests
- ▶ Green Room—24 Guests
- ▶ Outdoor Patio—60 Guests
- ▶ Full Facility Buyout—120 Guests

## CORPORATE EVENT PLANNING

Located in a business district and on a medical campus, our private rooms are familiar to both local and long-distance professionals. In a completely closed and detached area of the facility, you are welcome to bring equipment necessary for presentations and business meetings. There is no time limit and our staff understands that the pace of these functions varies. We know that professionals, who may be extending their business day into this venue, prefer to have a variety of menu choices.

The menu packages that we highlight have been the most popular over the years. All of the selections on each menu plan are available for the guests to choose from.

Each guest will be provided with a 4-color custom menu that will detail the offerings for optimal dining enjoyment.

A/V equipment: Screen and extension cord available at no charge.

## CATERING

Food is ready-to-serve for pick-up or delivery. We are happy to give assistance with menu planning. Portions serve up to 20 guests or more depending on the variety of menu items ideal for home or office. For your convenience, [catering online](http://cafeborgia.com) is available at [cafeborgia.com](http://cafeborgia.com)

219.922.8889

10018 CALUMET AVENUE MUNSTER, IN 46321  
CAFEBORGIA.COM



## PIZZA PARTY

### ITALIAN BREAD

### HOUSE SALAD

*romaine, tomato, onion, mushrooms & balsamic vinaigrette*

### PIZZA ASSORTMENT

*served family style*

(select two pizzas in advance)

### PEPPERONI

*mozzarella cheese*

### FOUR CHEESE

*mozzarella, gorgonzola, mascarpone, parmesan*

### AMERICANO

*crumbled Italian sausage, mushrooms, roasted peppers*

### MARGHERITA

*fresh mozzarella, basil*

### DESSERT (choice of)

### TIRAMISÙ

*espresso & rum-soaked ladyfingers,*

*layered with sweet mascarpone cheese & grated chocolate*

### MINI CANNOLI & STUFFED STRAWBERRIES

### GELATO OR SORBETTO OF THE DAY

~  
*16. per person*



## PASTA PARTY

### ITALIAN BREAD

### BRUSCHETTA

*tomato, basil, mozzarella*

### PEASANT SALAD

*cucumbers, tomato, red onions & red wine vinaigrette*

### PASTA (please select)

### SPAGHETTI & MEATBALLS

*marinara*

### ANGEL HAIR PRIMAVERA

*tomato & mixed seasonal vegetables*

### PENNE CASSEROLE

*pasta quills, tomato or meat sauce, mozzarella*

### FETTUCCINE ALFREDO

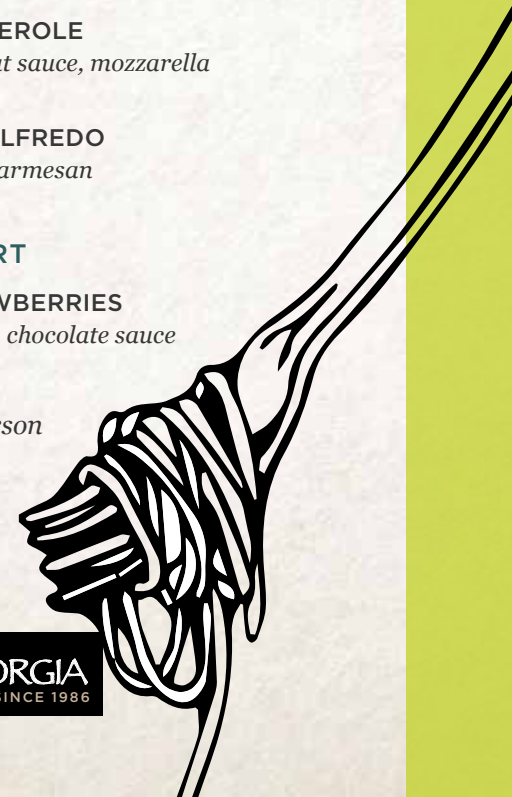
*cream, butter, parmesan*

### DESSERT

### STUFFED STRAWBERRIES

*sweetened mascarpone, chocolate sauce*

~  
*18. per person*





## ITALIAN TAPAS

*served family style*

ITALIAN BREAD

FONTINELLA CHEESE & OLIVE OIL

ROASTED RED PEPPER PESTO

KALAMATA OLIVES

INSALATA CAPRESE

FRIED CALAMARI

MEATBALLS MARINARA

STUFFED EGGPLANT

STUFFED MUSHROOMS

HOMEMADE AMARETTO COOKIES

STUFFED STRAWBERRIES

CANNOLI

~  
*22. per person*



## CHICKEN & PASTA

ITALIAN BREAD

MARGHERITA PIZZA

**ENTRÉE** (please select)

**HOMEMADE LASAGNE**

*beef, ricotta, mozzarella, parmesan, spinach,  
tomato sauce*

**FETTUCCINE ALFREDO**

*cream, butter, parmesan*

**ANGEL HAIR PRIMAVERA**

*tomato & mixed seasonal vegetables*

**SHRIMP & SEASHELLS**

*asparagus, tomato-vodka cream*

**STUFFED CHICKEN BREAST**

*four cheeses, brandy cream*

**CHICKEN LIMONE**

*light lemon sauce,  
vegetable & a starch of the day*

**DESSERT** (choice of)

**TIRAMISÙ**

*espresso & rum-soaked ladyfingers,  
layered with sweet mascarpone cheese & grated chocolate*

**CHEESECAKE OF THE DAY**

**GELATO OR SORBETTO OF THE DAY**

~  
*26. per person*





## THREE-COURSE LUNCH OR DINNER

### ITALIAN BREAD

#### STUFFED MUSHROOMS

*rice, crumbled sausage, parmesan*

### ENTRÉE (please select)

#### CHICKEN LIMONE

*vegetable & starch of the day*

#### FETTUCCINE SMOKED SALMON

*lemon-dill cream*

#### STUFFED EGGPLANT

*prosciutto, mozzarella, tomato cream, escarole*

#### HOMEMADE LASAGNE

*beef, ricotta, mozzarella, parmesan, spinach, tomato sauce*

#### GRILLED VEGETABLES

*balsamic-honey glaze*

#### PORK OSSOBUCO

*celery, carrots, onion & tomato*

### DESSERT (choice of)

#### TIRAMISÙ

*espresso & rum-soaked ladyfingers,  
layered with sweet mascarpone cheese & grated chocolate*

#### ZUCCOTTO

*chocolate dome cake filled with white chocolate mousse & pistachios,  
chocolate & raspberry sauces*

#### CRÈME BRÛLÉE

~  
*28. per person*



## ITALIAN FAMILY STYLE

### ITALIAN BREAD

#### FONTINELLA CHEESE & OLIVE OIL

#### BRUSCHETTA

*tomato & basil*

#### PEASANT SALAD

*cucumbers, tomatoes, red onions, olives & red wine vinaigrette*

#### STUFFED EGGPLANT

*prosciutto, mozzarella, tomato-cream, escarole*

#### CHICKEN VESUVIO alla ROMANA

*disjointed ½ chicken, potatoes, rosemary, white wine*

#### SHRIMP & SEASHELLS

*asparagus, tomato-vodka cream*

#### PENNE CASSEROLE

*pasta quills, tomato or meat sauce, mozzarella*

#### CANNOLI

#### HOMEMADE AMARETTO COOKIES

~  
*32. per person*



## FOUR-COURSE SPECIAL OCCASION

**FONTINELLA CHEESE & OLIVE OIL**

**GNOCCHI SPINACH & RICOTTA**  
*gorgonzola cream*

**HOMEMADE MEATBALLS MARINARA**

**BRUSCHETTA**  
*tomato & basil*

**HOUSE SALAD**

*romaine, mushroom, tomato, onion & balsamic vinaigrette*

**ENTRÉE** (please select)

**PORK OSSOBUCO** *celery, carrots, onion, tomato*

**HOMEMADE LASAGNE** *beef, ricotta, mozzarella, parmesan, spinach, tomato sauce*

**ROASTED LAMB SHANK** *red wine, potatoes, rosemary, au jus*

**STUFFED CHICKEN BREAST** *four cheeses, brandy cream*

**GRILLED SALMON** *balsamic-honey glaze*

**GRILLED VEGETABLES** *balsamic-honey glaze*

**DESSERT** (choice of)

**TIRAMISÙ**

*espresso & rum-soaked ladyfingers, layered with sweet mascarpone cheese & grated chocolate*

**CHEESECAKE OF THE DAY**

**GELATO OR SORBETTO OF THE DAY**

~  
*42. per person*



## MEAT & SEAFOOD

**GRILLED SHRIMP**

*red cabbage, lemon-butter*

**GNOCCHI GORGONZOLA**

*potato, gorgonzola cream, butter, parmesan*

**APPLE & MIXED GREENS**

*gorgonzola, onions, pine nuts & raspberry vinaigrette*

**ENTRÉE** (please select)

**STUFFED CHICKEN BREAST**

*four cheeses, brandy cream*

**PORK SCALOPPINE**

*choice of porcini-marsala or limone*

**ROASTED LAMB SHANK**

*red wine-rosemary sauce*

**PAN-ROASTED SALMON**

*cherry tomatoes, arugula, white wine*

**HOMEMADE RAVIOLI**

*ricotta cheese, spinach, marinara*

**ITALIAN CASSOULET**

*slow-cooked duck sausage, lamb, pork & white beans, toasted breadcrumbs*

**DESSERT**

**TIRAMISÙ**

*espresso & rum-soaked ladyfingers, layered with sweet mascarpone cheese & grated chocolate*

~  
*46. per person*



# CORPORATE VENUE



**BRUSCHETTA** *tomato & basil*

**PROSCIUTTO & MOZZARELLA ROLLS**

**FRIED CALAMARI**

**HOUSE SALAD**

*romaine, mushroom, tomato, onion & balsamic vinaigrette*

**ENTRÉE** (please select)

**HOMEMADE LASAGNE** *beef, ricotta, mozzarella, parmesan, spinach, tomato sauce*

**STUFFED CHICKEN BREAST** *four cheeses, brandy cream*

**GRILLED SALMON** *balsamic-honey glaze*

**GRILLED VEGETABLES** *balsamic-honey glaze*

**PORK SCALOPPINE** *choice of porcini-marsala or limone*

**SHRIMP & SEASHELLS** *asparagus, tomato-vodka cream*

**FILET MIGNON** *pinot noir sauce*

**ROASTED LAMB SHANK** *red wine, onions, potatoes, au jus*

**ITALIAN CASSOULET** *slow-cooked duck sausage, lamb, pork & white beans, toasted breadcrumbs*

**DESSERT** (choice of)

**ZUCCOTTO** *chocolate dome cake with white chocolate mousse & pistachios, raspberry & chocolate sauces*

**TIRAMISÙ** *espresso & rum-soaked ladyfingers, layered with sweet mascarpone cheese & grated chocolate*

**GELATO OR SORBETTO OF THE DAY**

**CRÈME BRÛLÉE**

~  
65. per person

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# WHITE

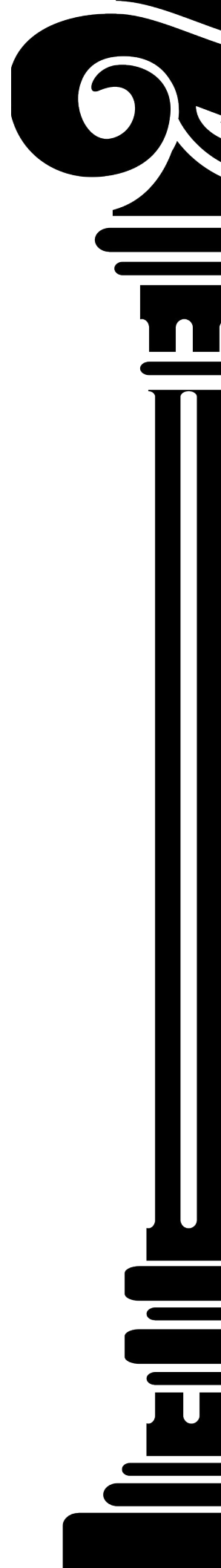


<b>CHARDONNAY Sycamore Lane [California]</b> .....	19.	6.
<i>apples, pears, peaches, buttery tones</i>		
<b>CHARDONNAY Noble Vines 446 [California]</b> .....	28.	8.
<i>aromas of delicious apple, pineapple &amp; apricot, creamy flavors of peach</i>		
<b>PINOT GRIGIO Domino [California]</b> .....	22.	
<i>floral &amp; lime blossom aromas, flavors of white peach &amp; lemon zest</i>		
<b>PINOT GRIGIO Lagaria [Italy]</b> .....	30.	8.
<i>floral &amp; fruity aromas of apple, apricot &amp; pear, medium-bodied, refreshing</i>		
<b>WHITE BLEND Terra d'Oro [California]</b> .....	32.	9.
<i>chenin blanc, viognier, tropical fruit flavors, slight spice</i>		
<b>SAUVIGNON BLANC Barton &amp; Guestier [California]</b> .....	32.	9.
<i>flavors of lemon, citrus &amp; a hint of black currant</i>		
<b>SAUVIGNON BLANC Boulder Bank [New Zealand]</b> .....	48.	
<i>bright &amp; lively, notes of lemon peel &amp; fresh grass</i>		
<b>RIESLING J Lohr [California]</b> .....	24.	7.
<i>fragrant apricot, pear &amp; white flowers, balance of sweet &amp; tart flavors</i>		
<b>WHITE ZINFANDEL [California]</b> .....	19.	5.
<i>delicate sweet flavors of ripe strawberries, juicy peaches &amp; watermelon</i>		
<b>ORVIETO CLASSICO Ruffino [Italy]</b> .....	28.	8.
<i>citrus, golden apple &amp; sage, lightly sweet, notes of fresh almond</i>		

# SPARKLING



<b>MOSCATO ALLURE [California] split</b> .....	8.
<i>bubbly fruit &amp; floral flavors, sweet</i>	
<b>MOSCATO D'ASTI Saracco [Italy]</b> .....	34.
<i>light, sparkling &amp; aromatic, flavors of peach, apricot, lemon peel &amp; white flowers</i>	
<b>PROSECCO Lunetta [Italy] split</b> .....	8.
<i>fragrant, enticing aromas of apple &amp; peach, refreshing, dry &amp; harmonious</i>	
<b>PROSECCO Maschio NV [Italy]</b> .....	28.
<i>a bouquet of white peach &amp; orange blossoms, hints of almond</i>	
<b>LAMBRUSCO Cella [Italy]</b> .....	24.
<i>berries &amp; cherries, pleasant semi-sweet finish</i>	







# RED



<b>CHIANTI Gabbiano [Italy]</b> .....	26.	7.
<i>floral aromas of violets &amp; ripe red wild berries, dry &amp; full-bodied, clean finish</i>		
<b>CHIANTI CLASSICO Straccali [Italy]</b> .....	36.	10.
<i>aromas of violet, blackberries &amp; red berry fruits, savory, long dry finish</i>		
<b>CHIANTI CLASSICO RISERVA Banfi [Italy]</b> .....	58.	
<i>succulent dark cherries, flowers, mint &amp; licorice</i>		
<b>CABERNET Three Thieves [California]</b> .....	26.	7.
<i>cherry &amp; vanilla flavors</i>		
<b>CABERNET SAUVIGNON Cycles Gladiator [California]</b> .....	36.	10.
<i>layers of blackberry, currant &amp; cassis, toasted oak finish</i>		
<b>CABERNET SAUVIGNON Educated Guess [Napa County]</b> .....	48.	
<i>rich blackberry &amp; cherry, chocolate, French vanilla</i>		
<b>CABERNET SAUVIGNON Quilt [Napa Valley]</b> .....	78.	
<i>dark fruit, hints of cocoa, long velvety finish</i>		
<b>MERLOT Rodney Strong [California]</b> .....	28.	8.
<i>smooth &amp; fruity, medium-body, flavors of cherries &amp; plums</i>		
<b>MERLOT Stags' Leap [Napa Valley]</b> .....	58.	
<i>complex cherry, cranberry, plum, caramel, long finish</i>		
<b>PINOT NOIR Votre Santé [California]</b> .....	38.	10.
<i>elegant flavors of raspberries &amp; pomegranate, notes of sandalwood, aromatic</i>		
<b>PINOT NOIR Cloudfall [California]</b> .....	44.	
<i>strawberry, cranberry, dark cherry, medium-body</i>		
<b>RED BLEND If You See Kay [Italy]</b> .....	38.	10.
<i>primativo, cabernet, petite verdot, blackberry, cassis, light smokiness</i>		
<b>RED BLEND Ferrari-Carano "Siena" [California]</b> .....	38.	
<i>aromas &amp; flavors of blackberries, raspberry jam, cola, cinnamon &amp; clove</i>		
<b>RED BLEND The Prisoner [Napa Valley]</b> .....	78.	
<i>zinfandel, cabernet, syrah, cherry, espresso, fig</i>		
<b>MALBEC Doña Paula Los Cardos [Argentina]</b> .....	28.	8.
<i>spicy aromas, notes of red fruit &amp; herbs, soft, velvety, fresh &amp; balanced</i>		
<b>MONTEPULCIANO D'ABRUZZO Placido [Italy]</b> .....	28.	
<i>complex aromas, hints of cherry &amp; spice, rich, medium-body</i>		
<b>ITALIAN RED Villadoria Langhe "Bricco Magno" [Italy]</b> .....	38.	
<i>violets, vanilla &amp; cocoa scents, soft finish, a "Baby Barolo"</i>		
<b>TEMPRANILLO Marqués de Riscal [Spain]</b> .....	28.	
<i>aromas of ripe red fruit, gentle sweet notes of vanilla, spice, long &amp; soft finish</i>		
<b>SYRAH CÔTES DU RHÔNE Château Saint-Roch [France]</b> .....	38.	
<i>bouquet of fruit, pleasantly powerful, rich &amp; complex</i>		
<b>BRUNELLO Banfi [Italy]</b> .....	98.	
<i>mineral, blackberry &amp; licorice character, full-bodied, long finish</i>		

**SIGNATURE COCKTAILS**

- STOLI NOLI ON THE ROCKS
- MARGARITA BORGIA PATRÓN®
- POMEGRANATE MARTINI
- FRENCH MARTINI
- LIMONCELLO MARTINI

**ALE**

6.

- PEOPLE'S FARMER'S DAUGHTER WHEAT [INDIANA]
- NEW BELGIUM FAT TIRE AMBER ALE [COLORADO]
- SIERRA NEVADA PALE ALE [CALIFORNIA]
- BELL'S TWO HEARTED ALE [MICHIGAN]
- FOUNDERS CENTENNIAL IPA [MICHIGAN]
- FOUNDERS ALL DAY IPA [MICHIGAN]
- BOULDER MOJO IPA [COLORADO]
- TWO BROTHERS CANE & EBEL RED RYE ALE [ILLINOIS]
- STONE RUINATION DOUBLE IPA 8% [CALIFORNIA]
- BARLEY ISLAND DIRTY HELEN BROWN ALE [INDIANA]
- FOUNDERS PORTER [MICHIGAN]
- BELL'S KALAMAZOO STOUT [MICHIGAN]

**LAGER**

6.

- SAM ADAMS LIGHT [MASSACHUSETTS]
- CORONA EXTRA [MEXICO]
- PERONI [ITALY]
- GROLSCH [NETHERLANDS]
- CLAUSTHALER NON-ALCOHOLIC [GERMANY]

MILLER LITE.....4.



**FRESH-BREWED COFFEE**

- ESPRESSO (regular or decaf)..... 3.
- LATTE (regular or decaf)..... 4.
- CAPPUCCINO (regular or decaf)..... 4.
- AMERICAN (regular or decaf)..... 2.

**SOFT DRINKS**

- PEPSI, DIET PEPSI, SIERRA MIST..... 2.
- SANPELLEGRINO® WATER (sparkling)..... 3/10.
- BOTTLED ROOT BEER..... 3.
- PANNA® BOTTLED WATER (still)..... 10.
- LIMONATA SPARKLING LEMONADE..... 3.
- HERBAL RASPBERRY TEA..... 3.
- ARANCIATA SPARKLING ORANGE..... 3.



# CATERING ORDER FORM



Portions serve up to 20 people.

DATE: ..... DAY: ..... TIME: PICK-UP: .....

DELIVERY ARRIVAL: ..... NAME: .....

ADDRESS: ..... PHONE: .....

EMAIL: ..... CONTACT PERSON: .....

QTY	BREAD & BREAD SPREADS	TOTAL
.....	ITALIAN FILONE BREAD ( <i>loaf</i> ) .....	3
.....	RED PEPPER PESTO ( <i>pint</i> ) .....	7
.....	OLIVE TAPENADE ( <i>pint</i> ) .....	8
.....	SALSA CRUDA ( <i>pint</i> ) .....	5
.....	OLIVES ( <i>pint</i> ) .....	8
<b>APPETIZERS</b>		
.....	GRILLED VEGETABLE TRAY <i>balsamic demi-glace</i> .....	45
.....	BRAISED ITALIAN SAUSAGE ( <i>40 pieces</i> ) .....	60
.....	HOMEMADE MEATBALLS <i>baked in tomato sauce (50 pieces)</i> .....	60
.....	ANTIPASTI <i>classic Italian meats, cheeses, vegetables</i> .....	60
.....	STUFFED MUSHROOMS <i>sausage, spinach &amp; risotto (20 pieces)</i> .....	50
.....	GRILLED EGGPLANT <i>&amp; goat cheese rolls (25 pieces)</i> .....	50
.....	WILD MUSHROOM STRUDEL ( <i>20 pieces</i> ) .....	60
<b>PASTA</b>		
.....	LASAGNE <i>beef &amp; ricotta cheese filling</i> .....	90
.....	PENNE CASSEROLE <i>with meat or marinara sauce</i> .....	70/60
.....	RIGATONI SARDI .....	70
.....	PENNE PRIMAVERA .....	60
.....	PENNE PORCINI <i>mushroom cream sauce</i> .....	80
.....	HOMEMADE CANNELLONI ( <i>20 pieces</i> ) .....	80
.....	GNOCCHI <i>spinach &amp; ricotta, gorgonzola cream</i> .....	80
.....	SHRIMP & SEA SHELLS <i>asparagus, tomato-vodka cream</i> .....	95

QTY	SALADS	TOTAL
.....	HOUSE .....	30
.....	PEASANT .....	35
.....	CAPRESE .....	50
.....	CALAMARI .....	60
<b>ENTREES</b>		
.....	ROASTED LAMB SHANK ( <i>10 pieces</i> ) .....	180
.....	CHICKEN alla VESUVIO or CACCIATORE <i>(50 pieces)</i> .....	90
.....	CHICKEN BREAST <i>marsala/limone/stuffed (20 pieces)</i> .....	100
.....	STUFFED EGGPLANT ( <i>25 pieces</i> ) .....	75
.....	PORK OSSOBUCO <i>celery, carrots, onion &amp; tomato</i> .....	120
.....	RISOTTO <i>roasted chicken, porcini, parmesan or vegetable</i> .....	80
<b>VEGETABLES</b>		
.....	ESCAROLE .....	30
.....	ROASTED GARLIC MASHED POTATOES .....	30
.....	MIXED VEGETABLE SAUTE .....	40
<b>DESSERTS</b>		
.....	TIRAMISÙ .....	45
.....	ZUCCOTTO .....	45
.....	CANNOLI ( <i>12 pieces</i> ) mini .... 24 large .....	48
.....	CHEESECAKE .....	30
.....	FLOURLESS CHOCOLATE CAKE .....	35
.....	APPLE STRUDEL ( <i>20 pieces</i> ) .....	40
.....	HOMEMADE AMARETTO COOKIES .....	35
.....	PARTY TRAY <i>stuffed strawberries, mini cannoli, amaretto cookies, biscotti</i> .....	48

NOTES: .....

TOTAL AMOUNT DUE: ..... CREDIT CARD #: .....

FOOD TOTAL: ..... TAX: ..... EXP. DATE: ...../..... DELIVERY: .....

# GREEN ROOM - 24 GUEST CAPACITY



# PURPLE ROOM - 36 GUEST CAPACITY



# MAIN DINING ROOM - 120 GUEST CAPACITY

