

# CORPORATE VENUE



65. per person

BRUSCHETTA *tomato & basil*

PROSCIUTTO & MOZZARELLA ROLLS

FRIED CALAMARI

HOUSE SALAD

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

**ENTRÉE** (please select):

PORK OSSO BUCCO *celery, carrots, onion, tomato*

HOMEMADE LASAGNA *beef, ricotta, mozzarella, parmesan, tomatoes*

STUFFED CHICKEN BREAST *four cheeses, brandy cream*

GRILLED SALMON *honey-balsamic glaze*

GRILLED VEGETABLES *balsamic-honey glaze*

VEAL 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*

**DESSERT** (choice of):

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

TIRAMISU *espresso & rum-soaked lady fingers, layered with sweet mascarpone cheese & grated chocolate*

GELATO OR SORBETTO OF THE DAY

CREME BRULEE



219.922.8889 | 10018 CALUMET AVENUE MUNSTER, IN 46321 | [CAFEBORGIA.COM](http://CAFEBORGIA.COM)



## ENJOY A PRIVATE PARTY AT CAFÉ BORGIA



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## PRIVATE PARTY ROOMS



*Both private rooms offer 4 walls and a door for complete privacy.*

- ▶ *Private Room Capacity:*
- ▶ *Purple Room—40 Guests*
- ▶ *Green Room—30 Guests*
- ▶ *Full Facility Buyout—200 Guest Capacity*

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

## MENU PLANS



*Packages available and menus printed for each guest at no charge.*

- ▶ *Full open menu available at menu prices.*
- ▶ *24-hour Guest Count Confirmation*
- ▶ *Self-Parking—no charge*
- ▶ *Handicap and Wheelchair-Friendly*

*The full catering menu is an option for off-site venues.*

## 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 parties or banquet halls, pans are standard size for sterno use, if desired.*



■ CUSTOMIZED PARTY MENUS ■ CATERING

## PARTY PLANNING



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

*The atmosphere of our rooms is artistic and intimate. Also, they are designed for the privacy 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 the choices are available to your guests, within each package.*

*For no additional cost, each guest will be presented with a 4-color printed copy of the menu package that you select. Details of each offering will be provided so that the ideal choice will be made.*

## 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 on the duration of venues and staff understands that the pace of these functions vary. 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 the selections on each menu are available for the guest to choose from.*

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

WE LOOK FORWARD IN DOING OUR PART TO MAKE YOUR BUSINESS EVENT A SUCCESS.

■ PRIVATE PARTY ROOMS ■ GIFT CARDS



## PIZZA PARTY

16. per person

### ITALIAN BREAD

#### HOUSE SALAD

*romaine, tomato, onion, mushrooms  
balsamic vinaigrette*

### PIZZA ASSORTMENT

#### FOUR CHEESE

*mozzarella, gorgonzola, mascarpone, parmesan*

#### FOUR SEASONS

*artichokes, prosciutto, mushrooms, olives*

#### PEPPERONI

*mozzarella cheese*

#### AMERICANO

*crumbled Italian sausage, mushrooms, roasted peppers*

### DESSERT (choice of):

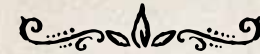
#### TIRAMISU

*espresso & rum soaked lady fingers,  
layered with sweet mascarpone cheese & grated chocolate*

#### FLOURLESS CHOCOLATE PINWHEEL

*filled with rich chocolate ganache*

#### GELATO OR SORBETTO OF THE DAY



## PASTA PARTY

18. per person

### 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*

### DESSERT

#### STUFFED STRAWBERRIES

*sweetened mascarpone, chocolate sauce*







## ITALIAN TAPAS

22. per person

ITALIAN BREAD

FONTINELLA CHEESE & OLIVE OIL

ROASTED RED PEPPER PESTO

KALAMATA OLIVES

INSALATA CAPRESE

FRIED CALAMARI

MEATBALLS MARINARA

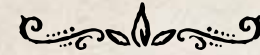
STUFFED EGGPLANT

WILD MUSHROOM STRUDEL

HOMEMADE AMARETTO COOKIES

STUFFED STRAWBERRIES

CANNOLI



## CHICKEN & PASTA

26. per person

ITALIAN BREAD

PIZZA ASSORTMENT

**ENTRÉE** (please select):

**LASAGNA**

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

**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  
starch of the day*

**DESSERT** (choice of):

**TIRAMISU**

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

**FLOURLESS CHOCOLATE PINWHEEL CAKE**

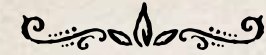
*filled with rich chocolate ganache*

**CANNOLI**



## THREE-COURSE LUNCH OR DINNER

28. per person



## ITALIAN FAMILY STYLE

32. per person

### ITALIAN BREAD

#### PROSCIUTTO & MOZZARELLA ROLLS

*pan-roasted*

#### ENTRÉE (please select):

##### CHICKEN LIMONE

*vegetable & starch of the day*

##### FETTUCCINE ALFREDO

*cream, butter, parmesan*

##### STUFFED EGGPLANT

*prosciutto, mozzarella, tomato cream; escarole*

##### LASAGNA

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

##### PAN-ROASTED RUBY RED TROUT

*vegetable & starch of the day*

##### PORK OSSO BUCCO

*celery, carrots, onion & tomato*

#### DESSERT (choice of):

##### TIRAMISU

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

##### ZUCOTTO

*chocolate dome cake filled with white chocolate mousse and pistachios  
chocolate and raspberry sauces*

##### CREME BRULEE

### ITALIAN BREAD

#### PIZZA ASSORTMENT

##### FRIED CALAMARI

##### INSALATA CAPRESE

*fresh mozzarella, Roma tomatoes, onion, olives  
basil vinaigrette*

##### STUFFED EGGPLANT

*prosciutto, mozzarella, tomato-cream; escarole*

##### CHICKEN VESUVIO

*disjointed 1/2 chicken, potatoes, rosemary, white wine*

##### SHRIMP & SEASHELLS

*asparagus, tomato-vodka cream*

##### PENNE CASSEROLE

*pasta quills, tomato or meat sauce, mozzarella*

##### CANNOLI





## FOUR-COURSE SPECIAL OCCASION

42. per person

### GRILLED SHRIMP

*red cabbage, lemon-butter*

PROSCIUTTO & Mozzarella rolls

FRIED CALAMARI

### HOUSE SALAD

*romaine, mushroom, tomato & onion  
balsamic vinaigrette*

### ENTRÉE (please select):

PORK OSSO BUCCO *celery, carrots, onion, tomato*

HOMEMADE LASAGNA *beef, ricotta, mozzarella, parmesan, tomatoes*

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

STUFFED CHICKEN BREAST *four cheeses, brandy cream*

GRILLED SALMON *honey-balsamic glaze*

GRILLED VEGETABLES *balsamic-honey glaze*

### DESSERT

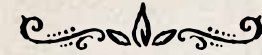
#### TIRAMISU

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

#### STUFFED STRAWBERRIES

*sweetened mascarpone, chocolate sauce*

GELATO OR SORBETTO OF THE DAY



## MEAT & SEAFOOD

46. per person

### GRILLED SHRIMP

*red cabbage, lemon-butter*

GNOCCHI GORGONZOLA

*potato, gorgonzola cream, butter, parmesan*

### HOUSE SALAD

*romaine, mushroom, tomato & onion  
balsamic vinaigrette*

### ENTRÉE (please select):

STUFFED CHICKEN BREAST

*4-cheeses, brandy cream*

VEAL SCALOPPINE

*choice of porcini-marsala or limone*

ROASTED LAMB SHANK

*red wine-rosemary sauce*

PAN-ROASTED SALMON

*cherry tomatoes, arugula, white wine*

PORK OSSO BUCCO

*celery, carrots, onion & tomato*

GRILLED MAHI MAHI

*balsamic-pineapple honey glaze*

### DESSERT

#### TIRAMISU

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