



ENSURE THE SUCCESS
OF YOUR NEXT EVENT



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 Corporate Venue menu package has been the most popular over the years. All of the selections on the 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.

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 is available at cafeborgia.com](http://cafeborgia.com)

CAFÉ BORGIA
SINCE 1986

219.922.8889

10018 CALUMET AVENUE MUNSTER, IN 46321

CAFEBORGIA.COM



PRIVATE PARTY ROOMS

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

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

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

- ▶ Minimum Guest Count—8 (Unmet Minimum \$65 Per Person)
- ▶ Minimum Per Person Cost—\$65 Per Person
- ▶ Wheelchair-Accessible
- ▶ Self-Parking & WiFi—no charge
- ▶ 72-hour Guest Count Confirmation
- ▶ Screen & Extension Cord —no charge

MENU 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 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.

ONE-TIME CREDIT CARD PAYMENT AUTHORIZATION FORM

Sign and complete this form to authorize **Café Borgia, Inc.** to make a one-time debit to your credit card listed below.

By signing this form you give us permission to debit your account for the amount indicated on or after the indicated date. This is permission for a single transaction only, and does not provide authorization for any additional unrelated debits or credits to your account.

.....
Please complete the information below:

I,, authorize **Café Borgia, Inc.** to charge the credit card
Name of Authorized Used
account indicated below for non-refundable \$107. **(includes 7% Indiana Sales tax)**

on or after
Date

This payment is for the
Reason For Charge

Billing Address: Phone:

City, State, ZIP: Email:

ACCOUNT TYPE: VISA MASTERCARD AMEX

CARDHOLDER NAME:

ACCOUNT NUMBER :

EXP. DATE:/.....

Signature: Date:

I authorize the above-named business to charge the credit card indicated in this authorization form according to the terms outlined above. This payment authorization is for the goods/services described above, for the amount indicated above only, and is valid for one-time use only. I certify that I am an authorized user of this credit card and that I will not dispute the payment with my credit card company, so long as the transaction corresponds to the terms indicated in this form.

C O R P O R A T E V E N U E



65. per person

APPETIZER & SALAD

PROSCIUTTO & MOZZARELLA ROLLS

FRIED CALAMARI

BRUSCHETTA *tomato & basil*

HOUSE SALAD

romaine, mushroom, tomato & onion balsamic vinaigrette

ENTRÉE

PLEASE SELECT

ROASTED LAMB SHANK *red wine, onions, potatoes, natural juices*

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*

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

DESSERTS

CHOICE OF

TIRAMISÙ

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

ZUCCOTTO

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

CHEESECAKE OF THE DAY

GELATO OR SORBETTO OF THE DAY

CRÈME BRÛLÉE

Full open menu available at menu prices. The full catering menu is an option for off-site venues. Each guest will be provided with a 4-color custom menu that will detail the offerings for optimal dining enjoyment. Thanks for thinking of the Café Borgia for your special event.



WHITE

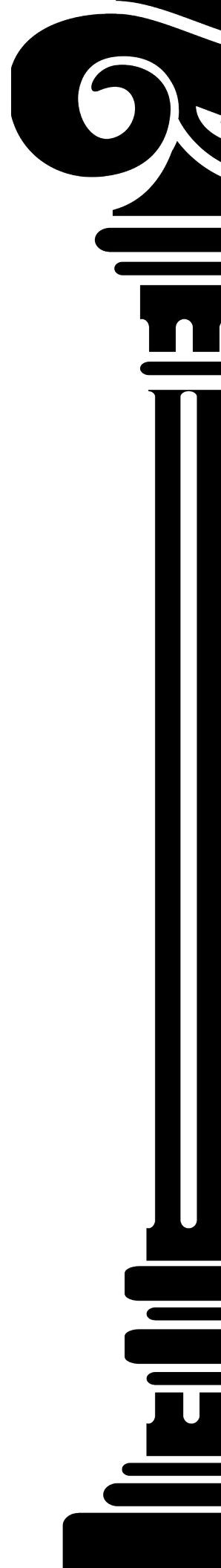


CHARDONNAY Sycamore Lane [California]	19.	6.
<i>apples, pears, peaches, buttery tones</i>		
CHARDONNAY Noble Vines 446 [California]	28.	8.
<i>aromas of delicious apple, pineapple & apricot, creamy flavors of peach</i>		
PINOT GRIGIO Domino [California]	22.	
<i>floral & lime blossom aromas, flavors of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

SPARKLING



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





RED



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

CORPORATE CONTRACT GUIDE

- » CONTACT: KAREN JESSO
- EMAIL: karenjesso@aol.com
- FAX: 219-922-0418

- » LOCATION: Not in a Golf Club/Resort, Resort, Spa, Casino or Winery
- » OTHER PHARMACEUTICAL COMPANIES ONSITE: No
- » PRIVATE DINING ROOM NAME: Purple Room (large) or Green Room (small)
- » FOUR WALLS AND A DOOR: Yes
- » ROOM CAPACITY MAXIMUM (WITH A/V SET-UP): Purple Room-30; Green Room-20
- » TIME OF ROOM ACCESS: One Hour Prior to Event
- » PARKING: Self-Parking, No Charge
- » A/V EQUIPMENT AVAILABLE ONSITE: Screen, Extension Cord
- » A/V EQUIPMENT RENTAL FEE: No
- » A/V FROM OUTSIDE ALLOWED: Yes
- » PLASMA SCREEN / PROJECTOR AVAILABLE ONSITE: No
- » ROOM RENTAL FEE: \$100
- » F & B MINIMUM HEAD COUNT: 8 (Unmet Minimum \$65 Per Person)
- » DEPOSIT: None
- » CANCELLATION POLICY: 72 Hours Prior or \$250 Charge
- » FEE TRANSFERABILITY: No
- » GUARANTEED GUEST COUNT NEEDED: 72 Hours Prior
- » PRE-SET MENU ALL INCLUSIVE: Yes, \$65 Per Person. See Attached
- » HOUSE WINE: \$34 Bottle, \$10 Glass
- » ALCOHOL PACKAGES: No
- » KOSHER MEALS: No
- » VEGETARIAN OPTIONS: Yes
- » TAX: 7%
- » GRATUITY: 20%
- » SIGNED CONTRACT: Third-Party Broker Providers
- » THIRD-PARTY CONTRACTS: Yes



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	QTY	SALADS	TOTAL
	ITALIAN FILONE BREAD (<i>loaf</i>).....	3		HOUSE.....	30
	RED PEPPER PESTO (<i>pint</i>).....	7		PEASANT.....	35
	OLIVE TAPENADE (<i>pint</i>).....	8		CAPRESE.....	50
	SALSA CRUDA (<i>pint</i>).....	5		CALAMARI.....	60
	OLIVES (<i>pint</i>).....	8			
				ENTREES	
				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 & tomato</i>	120
				RISOTTO <i>roasted chicken, porcini, parmesan or vegetable</i>	80
				VEGETABLES	
				ESCAROLE.....	30
				ROASTED GARLIC MASHED POTATOES...	30
				MIXED VEGETABLE SAUTE.....	40
				DESSERTS	
				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
	APPETIZERS				
	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 & risotto (20 pieces)</i>	50			
	GRILLED EGGPLANT <i>& goat cheese rolls (25 pieces)</i>	50			
	WILD MUSHROOM STRUDEL (<i>20 pieces</i>)....	60			
	PASTA				
	LASAGNE <i>beef & 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 & ricotta, gorgonzola cream</i> ...	80			
	SHRIMP & SEA SHELLS <i>asparagus, tomato-vodka cream</i>	95			

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

