



BELLA BACINIS

Please note that this is our core-catering menu.

We are happy to customize a menu that exceeds your expectations without exceeding your budget.
We can create a menu considering all special dietary needs and one that fits your group.

Just give us a call and we'll be more than happy to help!

312.263.2350

BREAKFAST & BRUNCH

Each package is served with freshly brewed regular and decaffeinated coffee & an assortment of teas.

Basic Breakfast – 8 per person

- Toasted Bagels with Cream Cheese • English Muffins with Butter and Assortment of Jams
- Seasonal Fresh Sliced Fruit and Berries

Continental Breakfast – 11 per person

- Your Choice of Bread: White, Wheat, English Muffins or Bagels with Cream Cheese, Butter and Assortment of Jams
- Seasonal Fresh Sliced Fruit and Berries • Fresh Baked Muffins • Plain Greek or Flavored Yogurt • Assorted Cereals

——— *(Lox available upon request)* ———

Classic Breakfast – 16 per person

- Scrambled Eggs • Bacon or Sausage Links • Hash Browns
- Your Choice of Bread: White, Wheat, English Muffins or Bagels with Cream Cheese, Butter and Assortment of Jams
- Seasonal Fresh Sliced Fruit and Berries

Yogurt Bar – 10 per person

- Plain Greek Yogurt • Flavored Yogurt • Fresh Berries • Toasted Almonds • Granola • Honey

Add eggs for **2.00 per person**

Egg beaters or egg whites available upon request

Add French Toast for **4.00 per person**

Above prices do not include 11% sales tax or a 22% service charge in addition to room fees and set up charges.

Bella Bacinis on Wacker
phone 312.263.2350 • fax 312.263.4965 • catering@bacinos.com



ANTIPASTI (APPETIZERS)

Bruschetta Tray - 17 (10 pieces) / 34 (20 pieces)

Plum tomato, fresh basil, garlic and extra virgin olive oil

Four Cheese Crostini Tray - 19 (10 pieces) / 38 (20 pieces)

Blend of four cheeses on crispy Italian bread

Wild Mushroom Crostini Tray - 20 (10 pieces) / 40 (20 pieces)

Sautéed mushrooms, truffle oil on Italian Toast

Crostini Sampler Tray - 58 (30 pieces) / 113 (60 pieces)

A tasting of bruschetta, four cheese, and wild mushroom crostini

Filet Crostini - 75 (30 pieces) / 150 (60 pieces)

Sliced medium rare beef tenderloin on garlic rubbed crostini

Parmesan Garlic Bread Tray - 13 (16 pieces) / 26 (32 pieces)

With or without spinach

Grilled Zucchini Goat Cheese Rolls - 25 (10 pieces) / 43 (20 pieces)

Grilled zucchini wrapped goat cheese

Prosciutto Caprese Bites - 46 (30 pieces) / 91 (60 pieces)

Prosciutto wrapped mozzarella and grape tomatoes drizzled with balsamic

Miniature Italian Meatballs - 38 (30 pieces) / 74 (60 pieces)

Spicy marinated meatballs

Prosciutto Wrapped Shrimp - 36 (10 pieces) / 71 (20 pieces)

Prosciutto Wrapped Asparagus - 26 (10 pieces) / 51 (20 pieces)

Fresh Vegetable Crudités - 22 (serves 10) / 42 (serves 20)

Fresh cut vegetables with ranch dressing

Italian Meat & Cheese Spread - 40 (serves 10) / 80 (serves 20)

International Artisan Cheeses served with Seasonal Berries and Italian Meats

Assorted Pizzas - 13 per person

10" thin "cracker crust" Italian style pizzas

Snacks - 6 per person (pick 2)

cookies • brownies • apples • bananas • french fries • chips/pretzels • plain greek yogurt • flavored yogurt • trail mix

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Gluten Free?
We offer 10"
pizza crust.
Ask for details!



Spinach Supreme ♥

Spinach with Bacino's special blend of cheeses herbs and spices – fresh mushrooms optional at no additional charge

Very Vegetarian

Fresh mushrooms, green peppers and onions

Broccoli Bacino's ♥

Broccoli, our special blend of cheeses and spices

Bacino's Special

Italian sausage, fresh mushrooms, green peppers and onions

Create your own pizza from the following toppings:

Italian Sausage, Pepperoni, Meatball, Canadian Bacon, Applewood Smoked Bacon, Salami, Ground Beef, Grilled Chicken, Green Peppers, Fresh Mushrooms, Onion, Artichoke, Black Olives, Green Olives, Broccoli, Anchovies, Garlic, Pineapple, Giardiniera, Sliced Tomato, Jalapeños, Fresh Spinach

Pizza Packages

Assorted pizzas, Bacino's house salad or Caesar salad, soft drinks and dessert - **25 per person**

Assorted pizzas, Bacino's house salad or Caesar salad and soft drinks - **22 per person**

CHICAGO STYLE STUFFED

	Bambino <i>Individual</i>	Small <i>Serves 2-3 (6 slices)</i>	Medium <i>Serves 3-4 (8 slices)</i>	Large <i>Serves 4-5 (10 slices)</i>
Cheese	6.75	15.50	19.95	24.95
Additional Ingredient	.75	2.25	2.50	2.75
Spinach Supreme ♥	8.50	19.75	22.95	27.75
Broccoli Bacino's ♥	8.50	22.25	27.75	31.95
Very Vegetarian	8.50	22.25	27.75	31.95
Bacino's Special	8.50	22.25	27.75	31.95

THIN

	10" Small <i>Serves 1-2</i>	12" Medium <i>Serves 2-3</i>	14" Large <i>Serves 3-4</i>	16" X-Large <i>Serves 4-5</i>
Cheese	9.35	12.95	17.50	21.50
Additional Ingredient	1.75	2.25	2.50	2.75
Spinach Supreme ♥	14.19	17.75	22.50	26.50
Broccoli Bacino's ♥	14.19	17.75	22.50	26.50
Very Vegetarian	14.19	19.75	24.95	26.50
Bacino's Special	14.19	19.75	24.95	26.50

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INSALATA (SALADS)

Bacino's House

mixed field greens, baby arugula, tomatoes, cucumbers, carrots, and balsamic vinaigrette

Add grilled all-natural antibiotic-free chicken or grilled shrimp - 3.00 (per person)

6.00 (per person) – 40 (serves 10) – 80 (serves 20)

Poached Pear and Gorgonzola

mixed field greens, belgium endive, red onions, candied pecans, gorgonzola, red wine poached pears, and house dressing.

A signature salad for 16 years!

10.00 (per person) – 60 (serves 10) – 120 (serves 20)

Caesar

romaine, house made dressing, Parmigiano-Reggiano, and baked croutons

7.00 (per person) – 45 (serves 10) – 90 (serves 20)

Chargilled Vegetables

seasonal grilled vegetables topped with herb oil, served with toasted bread points

9.00 (per person) – 55 (serves 10) – 110 (serves 20)

Caprese

fresh mozzarella, tomato, basil, and balsamic reduction

8.00 (per person) – 50 (serves 10) – 100 (serves 20)

Romano Crusted Chicken

Romano crusted all-natural antibiotic-free chicken breast over mixed greens, eggs, bacon, green onions, cucumbers, tomatoes, and creamy Parmesan dressing

13.00 (per person) – 72 (serves 10) – 143 (serves 20)

Kale and Apple

topped with crispy pancetta, candied pecans, and maple vinaigrette

8.00 (per person) – 50 (serves 10) – 100 (serves 20)

Salmon

grilled wild salmon served with baby arugula, sea salt, lemon, and extra virgin olive oil

12.00 (per person) – 70 (serves 10) – 140 (serves 20)

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PANINIS

Each sandwich is served with Bacino's House Salad

Chicken Milanese – 9.00 per person

lightly breaded all-natural antibiotic-free chicken, fresh mozzarella, and Parmesan spread

Grilled Chicken – 9.00 per person

grilled all-natural antibiotic-free chicken breast, fresh mozzarella, sautéed mushrooms, tomatoes, red wine caramelized onions, Parmesan mayo, and lettuce

Manzo – 11.00 per person

grilled steak, roasted red peppers, sautéed mushrooms, tomatoes, red wine caramelized onions, Parmesan mayo, and lettuce

Grilled Salmon – 11 per person

grilled salmon filet, lettuce, tomatoes, and mayo

Veggie – 9.00 per person

tomato, roasted red peppers, zucchini, sautéed mushrooms, artichokes, provolone, fresh mozzarella, Parmesan mayo, and basil

Roasted Tomato, Mozzarella, Basil – 9.00 per person

balsamic-glazed roasted tomatoes, fresh mozzarella, and basil

Meatball – 13.00 per person

house made meatballs, smoked mozzarella, and marinara

~ Tray of 10 assorted - 100 / Tray of 20 assorted - 200 ~

(Choice of 2-3 / Listed above)

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Gluten Free?
We offer
pasta options.
Ask for details!



PRIMI PIATTI (PASTA)

Rigatoni Napoletana

braised beef, pork shoulder and Italian sausage, San Marzano tomato sauce, and Parmigiano Reggiano
16.00 (per person) – 140 (serves 10) – 250 (serves 20)

Chicken Cavattapi

corkscrew pasta, all-natural antibiotic-free chicken breast, fresh spinach, and creamy light alfredo sauce
16.00 (per person) – 140 (serves 10) – 250 (serves 20)

Mixed Mushroom Rigatoni

large tube pasta, our house made wild mushroom ragu, tomatoes, herbs, and Parmigiano Reggiano
15.00 (per person) – 120 (serves 10) – 230 (serves 20)

Whole Wheat Pasta

artichokes, broccoli, and garlic aioli
17.00 (per person) – 150 (serves 10) – 260 (serves 20)

Linguini and Meatballs

linguini pasta, house made meatballs, marinara sauce
18.00 (per person) – 160 (serves 10) – 280 (serves 20)

Cappelini alla Pomodoro

angel hair pasta, San Marzano tomato sauce, extra virgin olive oil, basil, Bufala Mozzarella
14.00 (per person) – 120 (serves 10) – 230 (serves 20)

Penne Bolognese

house made five-meat Bolognese sauce, drizzled with truffle oil
16.00 (per person) – 140 (serves 10) – 250 (serves 20)

Shrimp Linguini

shrimp sautéed with zucchini in a garlic and white wine sauce tossed with linguini pasta
19.00 (per person) – 160 (serves 10) – 290 (serves 20)

Fruti di Mare

house made fresh linguini pasta, mussels, calamari, scallops, shrimp, salmon, and zesty marinara sauce
20.00 (per person) – 170 (serves 10) – 300 (serves 20)

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SECOND PIATTI (ENTRÉES)

Foccacia Crusted Chicken

all-natural antibiotic-free chicken, wild mushrooms, touch of cream & truffle oil,
served with mashed potatoes and Venetian fennel

19.00 (per person) – 170 (10 person tray) – 340 (20 person tray)

Veal Scallopini

sauteed with capers, artichokes, shallots, lemon juice. served with sauteed spinach, and roasted rosemary potatoes

22.00 (per person) – 200 (10 person tray) – 400 (20 person tray)

Filet Gorgonzola

beef tenderloin topped with gorgonzola cheese, served with roasted rosemary potatoes, and Venetian fennel

29.00 (per person) – 261 (10 person tray) – 520 (20 person tray)

Grilled Pork Chop

White Marble Farms frenched pork chop, balsamic glaze, crispy polenta, and sauteed spinach

23.00 (per person) – 183 (10 person tray) – 363 (20 person tray)

Chicken Parmesan

all-natural antibiotic-free chicken, served over angel hair pasta

19.00 (per person) – 170 (10 person tray) – 340 (20 person tray)

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DOLCI (DESSERTS)

Fudge Brownies

3.00 (per person) – 25 (serves 10) – 50 (serves 20)

Homemade Chocolate Chip Cookies

1.50 (per person) – 10 (serves 10) – 19 (serves 20)

Flourless Chocolate Cake

imported Valrhona dark chocolate makes it beyond decadent

7.00 (per person) – 67 (serves 10) – 121 (serves 20)

Cannoli

ricotta cheese, cream, and chopped pistachio

6.00 (per person) – 59 (serves 10) – 110 (serves 20)

Tiramisu

house made and unbelievably light

6 (per person) – 59 (serves 10) – 110 (serves 20)

Crème Brûlée

creamy custard with a crispy caramel shell

7.00 (per person) – 66 (serves 10) – 121 (serves 20)

Fresh Seasonal Sliced Fruit

4 (per person) – 40 (serves 10) – 75 (serves 20)

~ Tray of 10 assorted - 65 / Tray of 20 assorted - 120 ~

(Listed above)

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BEVERAGES

BEER AND WINE PACKAGES

Imported & Domestic Beers • House Wines • Sodas • Juices • Water

One Hour	15 per person
Two Hours	20 per person
Three Hours	25 per person
Four Hours	32 per person

WELL BAR PACKAGE

Well Liquors • Domestic Beers • House Wines • Sodas • Juices • Water

One Hour	22 per person
Two Hours	25 per person
Three Hours	30 per person
Four Hours	35 per person

PREMIUM BAR PACKAGE

Premium Liquors • Imported & Domestic Beers • House Wines • Sodas • Juices • Water

One Hour	25 per person
Two Hours	32 per person
Three Hours	39 per person
Four Hours	46 per person

CASH BAR

75.00 Bartender fee for cash bars. Cash bar prices available upon request.

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