

---

# Phil Stefani Signature Restaurants

Chicago Dining: The Way it's Meant to Be

GROUP DINING MENUS | 2010

---



The story of Phil Stefani Signature Restaurants began in Chicago in 1980 when Phil and his Uncle Lino opened their flagship restaurant, Stefani's, in the heart of Lincoln Park. Since that time Phil Stefani has continued his business ventures in and around Chicago. These include six full service restaurants, five quick casual cafes located at O'Hare Airport, Midway Airport and throughout Chicago, conference and banquet facilities including food service at Chicago's McCormick Place and Navy Pier, five seasonal venues, an off-premise catering department, food and beverage services at one of Chicago's premiere golf courses, a pasta shop and a premium foods division. Phil Stefani Signature Restaurants runs the gamut from authentic Italian to sophisticated steak and seafood restaurants to casual beer gardens and lakeshore cafes.



---

# Phil Stefani's 437 Rush

A Classic Italian Steakhouse

## GROUP DINING MENUS | 2010

---

Phil Stefani's 437 Rush truly echos the feel of a classic Italian steakhouse. Located right off the Magnificent Mile, 437 Rush has the best there is to offer. From mouth-watering steak and seafood dishes to fabulous risottos and pastas, Executive Chef Federico Comacchio from Milan creates the most artistic and delicious dishes in the city. The restaurant shines through the use of rich mahogany colored flooring and wainscoats, black and white tiled floors and ribbed glass partitions.



Phil Stefani's 437 Rush offers three private dining rooms.

**The Newsroom:** Capacity 20 - 200 people

**The Cafe:** Capacity 20 - 200 people

**The VIP Boardroom:** Capacity 25 people

**Deb Theobald**, Private Dining Manager  
(312) 222 - 0101 or email [DTheobald@stefanigroup.com](mailto:DTheobald@stefanigroup.com)  
437 North Rush Street | Chicago, Illinois | 60611

# Hors D'oeuvres

Create your own package

## Selection of 3

## Selection of 5

Or Choose selections individually  
Individual pricing available upon request

<b>Traditional Bruschetta</b>	<b>Asparagus Spears Wrapped with Prosciutto</b>
<b>Assorted Crostini</b> Wild Mushroom Mascarpone, Artichoke & Olive Relish	<b>Ground Veal Cakes</b> Aromatic ground breaded veal cakes
<b>Assorted Petite Pizzas</b> Veggie, Sausage, Four Cheese	<b>Mini Filet of Beef Sandwiches</b> With Horseradish Crème
<b>Crispy Potato Round</b> With Salmon Caviar and Lemon Crème Fraiche	<b>Mini Lump Crab Cakes</b> With Cajun Remoulade
<b>Mini Chicken Pesto Sandwiches</b>	<b>Jumbo Shrimp Cocktail</b>
<b>Vol au Veut</b> Puff Pastries filled with Mushroom Mousse or Prosciutto & Fontina Cheese	<b>Grilled Baby Lamb Chops</b>
<b>Salmon Toast Points</b>	<b>Blackened Shrimp</b> With a Honey Mustard Sauce

Prices are cost per person. The above hors d'oeuvres may be passed or displayed.

Prices do not include applicable sales tax & gratuity.

All prices subject to change without notice.

# Hors D'oeuvres

## Displays & Stations

Cost Per Person - 20 Person Minimum

<p><b>Antipasto Display</b> Imported Italian meats &amp; cheeses, imported olives, bruschetta, caprese, roasted peppers, assorted breads, crackers, olive oil &amp; butter</p>	<p><b>Pasta Station</b> <b>Select 1 Pasta &amp; Sauce</b> <b>Select 2 Pastas &amp; Sauce</b> <b>Pastas:</b> Penne, Rigatoni, Half moon pasta stuffed with cheese <b>Sauces:</b> Cipriani, Brivido, Pomodoro, Alfredo, Amatriciana, Four Cheese</p>
<p><b>Dill Cured Salmon Display</b> Smoked Salmon with Capers, Red Onions and Chopped Egg. Served with Dark Rye Toast Points</p>	<p><b>Carving Station</b> <i>* Chef to Attend</i> <b>Sliced New York Strip</b> Served with Horseradish Crème Upgrade to Tenderloin <b>Roasted Ham</b> Served with Cranberry Relish and Grain Mustard Sauce. Served with Dinner Rolls</p>
<p><b>Grilled Vegetables</b> With a Balsamic Reduction</p>	<p><i>* Carving Fee of \$100 will apply to the carving station only</i></p>
<p><b>Caprese</b> Tomato, Basil and Mozzarella</p>	<p><b>Salad Station</b> Caesar or Assorted Mixed Greens</p>
<p><b>Fried Calamari</b> With Cocktail Sauce or Marinara</p>	<p><b>Vegetable Crudit�</b> With Dipping Sauces</p>
<p><b>Imported Meats &amp; Cheeses</b> Served with Assorted Breads &amp; Crackers</p>	<p><b>Fresh Fruit &amp; Imported Cheese Display</b></p>
<p><b>Raw Bar</b> (Priced per piece) Oysters Jumbo Shrimp Cocktail Alaskan Crab Claws</p>	<p><b>Assorted Mini Pastries</b> Includes mini cannolis, cheesecakes, chocolate cakes, chocolate tortes, strawberry shortcakes, brownies, espresso mousse and more.</p>

Hors D'oeuvre Stations & Displays will be serviced for 1   hours  
Prices do not include applicable sales tax & gratuity  
(All prices subject to change without notice)

# Bar Packages

---

	<b>Open Bar Beer &amp; Wine</b>	<b>Open Bar Call</b>	<b>Open Bar Premium</b>
Two Hours	\$20.00	\$28.00	\$32.00
Three Hours	\$24.00	\$32.00	\$36.00
Four Hours	\$28.00	\$36.00	\$40.00

Prices are listed per person and do not include applicable sales tax & gratuity

## **Open Bar - Beer & Wine**

- House Wine
- Domestic Beer
- Juice
- Soda
- Bottled Water

## **Open Bar - Call**

- Call Brand Liquors
- House Wine
- Domestic Beer
- Juice
- Soda
- Bottled Water

## **Open Bar - Premium**

- Premium Brand Liquors
- House Wine
- Imported and Domestic Beer
- Juice
- Soda
- Bottled Water

# Dinner Menu

## TASTE OF TUSCAN

---

### COURSE ONE

Pre Select One to be served:  
Traditional Bruschetta

Wild Mushroom Mascarpone Crostini

Fried Calamari

Served with marinara

### COURSE TWO

Pre Select One to be served:  
House Salad of Mixed Greens

Caesar Salad

### COURSE THREE

Choice of:

To be selected evening of event

**Salmon Filet**

With Lemon Parsley Butter

**Mezzalune Cipriani**

Half moon shaped pasta stuffed with cheese in a light tomato cognac cream sauce

**Petti di pollo alle Portobello**

Breast of Chicken wrapped with bacon and sautéed with Porto wine and Portobello mushroom sauce

**\*Filet Mignon**

Served with herb demi glace

(\*Please inform your sales manager if you would like to add the Filet Mignon to your package for an additional \$12.00 per guest that orders it.)

**Above served with chef selected vegetable & starch**

### COURSE FOUR

Pre Select One to be served:

Chocolate Torte , 437 Tiramisu, Mascarpone and Almond Brittle Semifreddo

Includes coffee, decaffeinated coffee & hot tea

---

# Dinner Menu

## TASTE OF FLORENCE

---

### COURSE ONE

Pre Select One to be served:  
House Salad of Mixed Greens  
Caesar Salad

### COURSE TWO

Pre Select Three  
To be selected evening of event

#### **Filet Mignon**

Served with herb demi glace

#### **Pan Seared Chicken Breast**

with Cherry Tomato Fondue

#### **Ravioli alle Erbette**

Pasta stuffed with ricotta and greens in a sauce of walnuts, brown butter, pecorino romano, scented with sage leaf

#### **Rigatoni Cipriani**

With Jumbo Shrimp in a cognac tomato cream sauce

#### **Chateaubriand of Tuna**

With black kalamata olives parsellade, on a bed of wild rice  
and fresh tomato oregano sauce

#### **Salmon Filet**

with Lemon Parsley Butter

All appropriate entrees served with chef selected vegetable & starch

### COURSE THREE

Pre Select One to be served:  
Chocolate Torte

437 Tiramisu

Mascarpone and Almond Brittle Semifreddo

Served with espresso cream

Includes coffee, decaffeinated coffee & hot tea

---

# Dinner Menu

## TASTE OF STEFANI

---

### COURSE ONE

Pre Select One to be served:  
Pan Roasted Crab Cake  
Caprese  
Prosciutto di Parma  
Dill Marinated Salmon

### COURSE TWO

Pre Select One to be served:  
Caesar Salad  
House Salad of Mixed Greens

### COURSE THREE

Pre Select One to be served:  
Rigatoni Amatriciana  
Penne Brivido  
Cheese Ravioli Quattro Formaggi

### COURSE FOUR

Choice of:  
To be selected evening of event

#### **Tagliata di Manzo ai Ferri**

Filet Mignon on a bed of potato crust, pale ale and paprika sauce

#### **Petti di Pollo alle Funghi**

Breast of chicken in mushroom and Chianti wine sauce  
Served with chef selection of starch and vegetable

#### **Grilled Pacific Sea Bass**

Served with baby eggplant Sicilian style & Italian parsley infused oil

### COURSE FIVE

Pre Select One to be served:  
Chocolate Torte, 437 Tiramisu, or Mascarpone and Almond Brittle Semifreddo  
Includes coffee, decaffeinated coffee & hot tea

---

# Dinner Menu

## FAMILY STYLE

---

### COURSE ONE

Pre Select Two to be served:

Traditional Bruschetta, Fried Calamari or Caprese

### COURSE TWO

Pre Select One to be served:

Caesar Salad or House Salad of Mixed Greens

### COURSE THREE

Pre Select Two to be served:

Penne Brivido

Penne Pomodoro

Chicken Mezzalune Cipriani

Quattro Formaggi Ravioli

Rigatoni Amatriciana

Tri Colored Cheese Tortellini Alfredo

### COURSE FOUR

Pre Select One to be served:

Chicken Limone with capers

Chicken Marsala with mushrooms

Pacific Sea Bass with a cherry tomato fondue

Salmon with Lemon Parsley Butter

Tagliata (add \$4/person to package price)

Veal Marsala (add \$4/person to package price)

Pre Select One to be served:

Italian Mashed Potatoes, Herb Roasted Potatoes, Sautéed Mushrooms, Creamed Spinach & Mushrooms, Broccoli with Garlic & Oil

### COURSE FIVE

Pre Select One to be served:

Chocolate Chip Cheesecake, 437 Tiramisu, or Selection of Mini Pastries

Includes coffee, decaffeinated coffee & hot tea

---

# Dinner Menu

TASTE OF LUXURY

---

## COURSE ONE

Pre Select One to be served:

**Lump Meat Crab Cake**

With fresh coulis and herbs

**Blackened Shrimp**

With Honey Mustard Sauce

**437 Bruschetta**

With marinated swordfish scented with  
Chive oil, lime juice, baked cherry tomatoes & capers

## COURSE TWO

Pre Select One to be served:

Chopped Vegetable Salad

Caesar Salad

House Salad of Mixed Greens

## COURSE THREE

Choice of:

To be selected evening of event

Filet Mignon & 8oz. Lobster Tail

Pan Seared Chicken Breast with Cherry Tomato Fondue

Cheese Mezzalune Cipriani

Above all served with chef selected vegetable & starch

## COURSE FOUR

Pre Select One to be served:

Chocolate Torte

437 Tiramisu

Mascarpone and Almond Brittle Semifreddo

Assorted Mini Pastries

Includes coffee, decaffeinated coffee & hot tea

---