



4242 N. Central Avenue | Chicago, IL 60634
800.39.Cater or 773-736-9009 | www.biagioevents.com



2023 Catering Menu



Biagio offers an endless and unique variety of cuisines that fit your every catering need. From gourmet boxed lunches to bountiful hot buffets, we provide convenient delivery and pick-up services that take the hassle out of the planning process. We use the finest and freshest ingredients to accommodate every culinary preference.

Biagio is committed to professionalism throughout every step to ensure an easy yet customized experience.

Our menu is fully customizable! Don't see what you're looking for? We are happy to make recommendations.

Contact us today!

Pick up your order or have our friendly staff deliver and setup your orders.

www.biagioevents.com
773-736-9009

WHAT YOU NEED TO KNOW

We are happy to place your order from 9am- 5pm every day.

It is always helpful to have 48 hours advance notice, but we will do our best within that time frame.

Minimum order for delivery is **\$150.00**.

Prices and menu items are subject to change without notice.

Our kitchen reserves the right to notify you of a substitute item due to availability or quality of products.

Cancellation within 12 hours will incur a 50% charge.

All caterings include black disposable serving pieces.

Black disposable fork, knife, plate & napkin is \$1.25pp.

Disposable rack & sterno is \$12 per set.

Tipping is always appreciated.

Payment options are credit card, cash or company check and must be paid prior to the event

Gluten free options available at an additional cost.

Breakfast Favorites

10 person minimum

BREAKFAST SANDWICHES \$8 each

- Plant based egg, mushrooms, spinach, feta cheese, english muffin
- Scrambled egg, bacon, cheddar cheese, bagel
- Egg white, chicken sausage, pepper jack cheese, wrap

BREAKFAST BURRITO \$8 each

Served with a side of pico de gallo & sour cream

- Scrambled egg, pork sausage, cheddar cheese
- Scrambled egg, chorizo, chihuahua cheese
- Huevos rancheros

BREAKFAST QUICHE \$7 each

- Tomato, basil, parmesan cheese
- Apple smoked bacon, caramelized onion, swiss cheese
- Pork sausage, feta, spinach

PANCAKES \$6 per person

Buttermilk pancakes topped with a berry compote or maple syrup and butter

EGG STRATA \$5.50 per person

Layered with hearty bread, roasted red pepper, caramelized onion, spinach, artichoke, pesto, fontina cheese
*Add breakfast sausage or bacon \$2 more per person

CHALLAH \$4.50 per person

Challah french toast bread pudding, maple syrup

Breakfast Bento Boxes

Yogurt parfait, fresh fruit & breakfast pastry included

QUICHE LORRAINE \$16

Bacon, caramelized onion, swiss cheese

SAVORY PANINI \$16

Egg, prosciutto, basil & pecorino cheese

SMOKED SALMON \$17

Sliced tomato, cucumber, capers, hard boiled egg, bagel



Breakfast ala carte

10 person minimum

BREAKFAST POTATOES \$4 per person

WORKDAY PARFAIT \$7 each

Greek or coconut vanilla yogurt, fresh seasonal fruit, granola

FRESH FRUIT CUPS \$6 each

Seasonal fruits

APPLE SMOKED BACON, CHICKEN SAUSAGE, OR MAPLE SAUSAGE

(3pcs) \$5 per person

SCRAMBLED EGGS WITH FRESH HERBS AND CHEDDAR CHEESE \$5 per person

Baked Goods

2LB BREAKFAST BREADS \$27 each

Banana or zucchini

MUFFINS BY THE DOZEN \$25

Blueberry or banana

BAGELS & CREAM CHEESE BY THE DOZEN \$34

Assortment of bagels with chive cream cheese and plain cream cheese

FOOT LONG COFFEE CAKE \$30

Apple, chocolate or cheese

BREAKFAST PASTRY PLATTER \$40 (10-15)

pecan rolls, croissants, muffins & scones, butter and preserves

The Boxed Lunch \$14

Minimum 5 of any type
Includes sandwich or wrap, kettle chips and cookie
Custom label for \$1 more per box

Sandwiches

TURKEY SLAW

Oven roasted turkey breast, tomato, apple fennel slaw, dijon, mayo, arugula, ciabatta

PRIME ROAST BEEF

Caramelized onions, roasted red pepper, sharp cheddar, horseradish aioli, onion brioche

ITALIAN

Genoa salami, mortadella, sopresseta, provolone, arugula, pickled peppers, pesto aioli, French bread

SWEET HAM & PEAR

Black forest ham, aged white cheddar cheese, arugula, pear chutney, whole grain mustard, country bread

CAPRESE

Fresh mozzarella, roasted red pepper, tomato, arugula, fresh basil pesto, herb focaccia

HARRINGTON'S CORNED BEEF

shaved with 1000 island, swiss cheese and sauerkraut, rye

CHICKEN BACON

Grilled chicken breast, applewood smoked bacon, roma tomato, arugula, crushed avocado, ciabatta

Wraps

GRILLED PORTOBELLO WRAP

Grilled and marinated portobello mushroom, tofu, red pepper, onion, spinach with roasted garlic hummus, spinach wrap

BARBACOA CHICKEN WRAP

Grilled chicken breast, black beans, pepper jack cheese, corn salsa, chipotle aioli, spinach wrap

FALAFEL

Chickpea falafel, charred broccoli, imported feta, caramelized onion, mixed greens, tomatoes, chermoula aioli, whole wheat tortilla

TUNA

Mayo, shallot, dill, lemon, topped with tomato, mix greens, red onion, wrap

CHICKEN PESTO

Pulled chicken, provolone, sliced tomato, spinach, basil pesto, wrap

MIX IT UP AS A TRAY OF 30 - 1/2 SANDWICHES \$150

Gluten free options available at an additional cost.

Salad Boxes \$16

Minimum 5 of any salad
Disposable fork, knife and napkin included
Includes a fresh roll with butter and a cookie.

GREEK SALAD

Cucumber, red onion, tomato, Kalamata olives, crumbled feta, romaine lettuce, lemon oregano vinaigrette

BIAGIO'S ITALIAN

Mixed greens, roasted red pepper, cucumber, pepperoncini, red onion, olives, chick peas, mozzarella cheese, Italian dressing

POACHED PEAR

Goat cheese, candied walnuts, mixed greens, shaved fennel, citrus vinaigrette

ROASTED BEET

Pistachio crusted herb goat cheese, shaved shallots, baby spinach, champagne vinaigrette

CAESAR

Homemade garlic croutons, parmesan crisp, romaine lettuce

MIXED GREENS

Mixed greens, cherry tomatoes, cucumber, onions, crouton, choice of dressing

CHOPPED

Greens, cavatappi pasta, gorgonzola cheese, bacon, tomato, red onion, creamy peppercorn ranch dressing

COBB

Mixed greens, crumbled feta, chive, bacon, hard boiled egg, avocado, tomato, mustard vinaigrette

*Add on a protein skewer to any salad

- ROAST CHICKEN \$6
- HERBED SALMON \$8

- GRILLED BEEF TENDERLOIN \$12
- MARINATED SHRIMP \$10



Bento Boxes

Minimum 10. Disposable fork, knife, napkin included.

THE ASIAN \$26

- Teriyaki glazed salmon over a bed of greens
- Lo mein noodles with scallions
- Sugar snap peas and peppers
- Wasabi hummus with rice crackers
- Lemon bar

THE LATIN \$26

- Marinated skirt steak with chimichurri
- Roasted sweet potatoes
- Mexican corn salad
- Corn tortilla strips & avocado mousse
- Cheesecake bar

THE MEDITERRANEAN \$20

- Lemon- mint chicken breast
- Tabbouleh with red pepper
- Garden vegetables
- Hummus & pita wedges
- Fudge brownie

THE MONACO \$22

- Herbed crusted pork loin
- Ratatouille
- Mixed greens with vinaigrette
- Lemon couscous
- Mini fruit tart

THE TUSCAN \$20

- Grilled garlic lemon chicken breast
- Grilled vegetables
- Orecchiette with garlic & oil
- Prosciutto wrapped stuffed dates with goat cheese
- Mini cannoli

THAI BEEF \$26

- Marinated beef kabobs
- Assorted thai herbs & spiced vegetables
- Peanut sauce noodles
- Fried rice
- Blondie bar



Gluten free options available at an additional cost.

Mini Sandwiches

\$5 minimum of 20 of any one type

CHICAGO FAVES

- Italian Beef & Giardinera
- Italian Sausage & Sweet Bell Peppers
- Vienna Hot Dogs & fixings

SLIDERS

- Cheeseburgers- American cheese, pickle & ketchup
- Meatball, marinara, mozzarella cheese
- Chicken Parmigiana

SILVER DOLLAR

- Vegetable - roasted vegetable, pesto, goat cheese
- Roasted Turkey - cranberry mayo, arugula
- Black Forest Ham- swiss, grain mustard



Grand Tour Packages

Minimum 20 people per package

Disposable fork, knife, napkin and plate included

Add rolls & butter for \$1.25 per serving

PILSEN PARTY \$22

- Seasoned chicken & steak
- Flour and corn tortillas, sautéed peppers and onions, lettuce, Chihuahua cheese, diced onions, salsa, sour cream, jalapeno
- Spanish rice
- Sweet corn
- Gourmet sweets basket

CHICAGO \$20

- Caesar Salad
- Grilled Italian sausage, giardiniera
- Italian Beef, peppers & onions
- French bread
- Pesto pasta salad with grilled market vegetables
- Gourmet cookie basket

DOWN HOME \$20

- Cole slaw
- BBQ pulled pork & brioche rolls
- Bone in Broasted Chicken
- Bourbon baked beans
- Gourmet cookie basket

LITTLE ITALY \$20

- Biagio's italian salad
- Chicken parmigiana
- Meatballs in marinara
- Farfalle with vodka sauce
- Gourmet cookie basket

GREEK TOWN \$20

- Greek salad
- Oregano lemon chicken kebabs
- Herbed pork kebabs
- Rice pilaf
- Gourmet cookie basket

CHINA TOWN \$20

- Mixed greens with ginger dressing
- Sticky Hoisin Chicken breast
- Brown rice
- Broccoli stir-fry
- Gourmet cookie basket

Hors d'œuvres Displays

Serves 10-15

CHEESE DISPLAY \$75

A selection of cheeses, strawberries, grapes, dried apricots, crackers, baguettes

ITALIAN CHARCUTERIE BOARD \$80

Prosciutto, mortadella, genoa salami, provolone, bocconcini tomato basil skewers, peperoncini, olives, roasted vegetables, focaccia

VEGETABLE CRUDITÉ \$60

Choice of creamy dill ranch or roasted red pepper hummus

MEDITERRANEAN TRAY \$75

Traditional hummus, tabbouleh, marinated feta cheese, roasted artichokes, falafel, selection of olives, grilled pita triangles

TORTILLA TRIANGLES - PICO DE GALLO & BLACK BEAN SALSA \$40

*Add guacamole \$10

BEEF TENDERLOIN SANDWICHES \$250

(30 pieces) (48 hour notice please)
medium-rare sliced beef, caramelized onions, blue cheese aioli

TEA SANDWICHES \$65

- Walnut basil chicken salad, multigrain
- Sun-dried tomato, goat cheese, black olives, basil pesto, brioche
- Smoked salmon mousse, capers, dill, pumpernickel
- Roast beef, pimento cheese, watercress, pretzel

SHRIMP COCKTAIL \$105

traditional with cocktail sauce and lemons

GREEK CHICKEN SATAY \$75

Lemon thyme chicken skewers, and tzatziki



Gluten free options available at an additional cost.

Hors d'oeuvres by the piece

24 pcs per order

Seafood

MINI CRAB CAKES \$120

pan seared, remoulade sauce

AVOCADO CRAB SALAD \$120

with red pepper in a petite endive leaf

FRIED CALAMARI \$96 (3ounce portions)

lemon, marinara sauce

FRIED SHRIMP \$110

BAKED CLAMS \$96

Beef

ARANCINI \$78

baked Italian risotto filled with ground beef and peas, marinara sauce

EMPANADAS \$88

shredded beef, olives, green peppers wrapped in a cream cheese turnover dough, chimichurri sauce

MINI MEATBALLS \$60

Italian, Swedish or BBQ

HOISIN BEEF SATAY WITH SHIITAKE

MUSHROOM \$90

Pork

ITALIAN SAUSAGE & PEPPER SKEWERS \$76

PROSCIUTTO WRAPPED DATE \$76

stuffed with goat cheese

JALAPENO CHICKEN \$85

shredded chicken breast & jalapeno wrapped with bacon, buttermilk ranch dipping sauce

MINI POTATO SKINS \$76

cheddar, bacon, green onion, sour cream

BACON WRAPPED SIRACHA MAPLE

BRUSSEL SPROUTS \$75

PROSCIUTTO BASIL WRAPPED

ASPARGUS \$75

Chicken

CHICKEN WINGS \$70

mild, hot or BBQ - served with celery, carrots, ranch, or blue cheese dressing

CHICKEN TENDERS \$70

served with BBQ or honey mustard dipping sauces

CHICKEN SALTIMBOCCA SKEWER \$84

Curried Chicken Skewer, mango chutney

HONEY LIME CHICKEN SKEWERS \$84

LEMON THYME CHICKEN SKEWERS \$84

CHICKEN TINGA, RED ONION, CHIHUAHUA QUESADILLA \$85

Vegetarian

ROLLED EGGPLANT \$72

eggplant rolled and stuffed with ricotta cheese and baked with marinara and romano cheese

VEGETABLE SPRING ROLLS \$72

sweet and sour sauce

CAPRESE SALAD SKEWERS \$72

fresh mozzarella, basil, cherry tomato, balsamic drizzle

VEGETABLE QUESADILLA \$72

avocado dipping sauce

FRIED MOZZARELLA STICKS,

MARINARA SAUCE \$72

PESTO CHEESE TORTELLINI SKEWER \$72

SUNDRIED TOMATO PESTO GOAT

CHEESE PINE NUTS BITE \$72



Salads

Serves 10-15, individual salad cups available for \$9 each!

GREEK SALAD \$60

Cucumber, red onion, tomato, Kalamata olives, crumbled feta, romaine lettuce, lemon oregano vinaigrette

BIAGIO'S ITALIAN \$60

Mixed greens, cucumber, pepperoncini, red onion, olives, chickpeas, fresh mozzarella cheese, salami, Italian dressing

POACHED PEAR \$60

Goat cheese, candied walnuts, mixed greens, shaved fennel, citrus vinaigrette

ROASTED BEET \$53

Pistachio crusted herb goat cheese, shaved shallots, baby spinach, champagne vinaigrette

PORTOBELLO SALAD \$53

Roasted portobello mushrooms with red peppers, asiago cheese, black olives, cherry tomatoes, croutons, mixed greens, balsamic vinaigrette

CHERRY ASIAGO \$53

Mixed greens, dried cherries, toasted walnuts, asiago cheese, raspberry vinaigrette

CAESAR \$53

Homemade garlic croutons, parmesan crisp, romaine lettuce

SUPAROSSA CHOPPED SALAD \$60

Mix greens, gorgonzola blue cheese, chopped bacon, cavatappi pasta, red onion, tomato, creamy peppercorn dressing

MIXED GREENS \$50

Mixed greens, cherry tomatoes, cucumber, onions, crouton, choice of dressing



Gluten free options available at an additional cost.

Entrees by the tray Serves 10-15

Poultry

CHICKEN PARMIGIANA \$70
baked & breaded chicken breast, marinara, mozzarella

CHICKEN VESUVIO \$70
garlic herb white wine sauce

CHICKEN MARSALA \$70
sautéed chicken breast, mushrooms, marsala wine sauce

CHICKEN ALA BIAGIO \$70
grilled chicken breast, garlic breadcrumbs, herb butter sauce

CILANTRO LIME GRILLED CHICKEN, POBLANO CREAM SAUCE \$70

OVEN ROASTED CHICKEN \$65
Roasted, Broasted, Fried or BBQ

STUFF CHICKEN \$75
sundried tomato, spinach, and fresh mozzarella

LEMON OREGANO CHICKEN KABOBS \$70
marinated chicken breast skewered with peppers and onions

CHICKEN PICCATA \$70

SANTA FE CHICKEN \$70
Grilled chicken breast rubbed ancho chili with zesty relish, oven roasted, broasted, fried or BBQ bone in chicken

BONE IN CHICKEN CACCIATORE \$70

ROASTED TURKEY BREAST WITH GIBLET GRAVY \$70

Pork

HERB CRUSTED PORK LOIN \$70
Cabernet sauvignon demi glace

PULLED PORK \$70

BBQ BABY BACK RIBS \$22 per rack

ITALIAN SAUSAGE & SWEET PEPPERS \$70
French bread, giardiniera
Choice of marinara or white wine garlic sauce

BEER BRATWURST \$70
grilled onions & French bread

ITALIAN SAUSAGE GIAMBOTTA \$70

Vegetarian

STUFFED BELL PEPPERS \$60
rice, mushrooms, onions, celery, carrots, mozzarella cheese

EGGPLANT PARMESAN \$60

SPICY BASIL TOFU STIR FRY \$65
eggplant, bok choy, rice, tofu

Beef

SLICED ITALIAN BEEF \$90
sweet peppers, giardiniera, French bread

BONELESS BRAISED BEEF SHORT RIB \$200
red wine braised, veal demi glace

NONA'S MEATBALLS \$70
marinara sauce, French bread

CHIMICHURRI SKIRT STEAK \$150

5LB BEEF TENDERLOIN \$250
(48 hour notice please), Bordelaise sauce

12LB ROASTED PRIME RIB OF BEEF \$350
thinly sliced, aujus and creamed horseradish

½ LB. CHEESEBURGERS \$120
condiments: lettuce, tomato, onion, ketchup, mustard, cheddar & swiss cheeses, sesame or brioche buns

1/8LB ALL BEEF HOT DOGS \$70
condiments: relish, diced onions, diced tomatoes, sport peppers, mustard poppy seed buns

HARRINGTON'S FLAT CUT \$25.99/ lb

HARRINGTON'S SANDWICH CUT \$18.99/ lb

Seafood

Choice of preparation: citrus caper, blackened, scampi or teriyaki

SALMON \$110

COD \$105

STUFFED SHRIMP \$120
Seasoned breadcrumbs, lemon butter sauce

Sides

Small serves 10-15 \$46

COLESLAW

**PESTO PASTA SALAD WITH GRILLED
VEGETABLES**

BOURBON BAKED BEANS

AMERICAN POTATO SALAD

GRILLED MARKET VEGETABLES

SAUTÉED GREEN BEANS

MEDITERRANEAN RATATOUILLE

BUTTERED BROCCOLI

ROASTED BRUSSEL SPROUTS

BROCCOLI & CARROTS

GREEN BEANS & CARROTS

TATOR TOTS

MUSHROOM RISOTTO

PARMESAN RISOTTO

BUTTERED ASPARAGUS

BROCCOLI, CAULIFLOWER & CARROTS

CORN ON THE COB

RICE PILAF

BIAGIO ROASTED RED SKIN POTATOES

VESUVIO POTATOES

TRADITIONAL MASHED POTATOES

*add gravy for \$8

POTATOES AU GRATIN

KETTLE CHIPS

HONEY GLAZED CARROTS



Gluten free options available at an additional cost.

Pastas

Need extra sauce \$8 for 8ounces!

CREATE YOUR OWN \$55

Choice 1 pasta, 1 sauce, 1 vegetable and 1 protein

Pasta: rigatoni, orecchiette, penne

Sauce: marinara, vodka, alfredo, garlic & oil, pesto cream, bolognese

Vegetable: spinach, mushrooms, peppers, onions, broccoli

Protein: mini meatballs, italian sausage, diced chicken

BAKED MOSTACCOLI \$60

PASTA PRIMAVERA \$55

PASTA CON PESCE \$110

Linguine served with shrimp, calamari, clams, and mussels with marinara or garlic & oil

CHEESE LASAGNE \$60

MEAT LASAGNE \$65

BAKED CAVATAPPI MAC & CHEESE \$60

Four cheese blend baked with breadcrumbs

STUFFED SHELLS, MARINARA SAUCE \$60

ORECCHIETTE, SPINACH, GARLIC & OIL \$55

PENNE MELLANZANE ALL ARRABIATA \$55

RIGATONI GORGONZOLA \$60

Gorgonzola, asparagus and mushrooms in a cream sauce

SHRIMP & SCALLOPS FLORENTINE \$110

tossed with fresh spinach over fettuccine with Alfredo sauce

CHICKEN CAPRESE CAVATAPPI \$60

Chicken caprese with cavatappi pasta, grilled chicken breast, rainbow pear tomatoes, asparagus, shaved parmesan, fresh basil and fresh mozzarella



Sweets

2dz minimum

GOURMET SWEETS BASKET \$60

Serves 10-15

Chocolate chip, oatmeal raisin, peanut butter cookies, fudge brownies & assorted dessert bars

GOURMET COOKIE BASKET \$54

Serves 10-15

Chocolate chip, oatmeal, peanut butter cookies & white macadamia nut

ITALIAN & FRENCH MINI PASTRIES \$2.25

per piece

TIRAMISU \$60 Serves 10-15

CHEESECAKE BARS \$3.50 per piece

PIE BARS \$3.50 per piece

CHOCOLATE COVERED STRAWBERRIES

\$3.50 per piece

MINI CUPCAKES \$3.50 per piece

(vanilla, chocolate, marble or white)

FRESH FRUIT DISPLAY \$50 Serves 10-15

Drinks

COFFEE OR TEA BOX \$29 96oz

Regular or decaf, cream, sugar, cups, lids

HOT CHOCOLATE or **CIDER** \$29

12OZ CAN OF SODA \$2.50

10OZ BOTTLE OF JUICE \$4

BOTTLED SPRING WATER \$2

SPARKLING LIME OR LEMON WATER \$2.50

22LB BAG OF ICE \$7

10Feast

Ready Made Meals! \$11.95 each

We supply the meals you can heat on premise!

Stock your fridges for snacks, meals or on the go!

KETO BURGER

mashed cauliflower, apple smoked bacon, caramelized onions, pickles and jalapeno peppers

ATLANTIC SALMON

braised black lentils, applewood bacon, fennel, shallots, baby heirloom tomatoes and basil, hollandaise sauce (gluten free)

BBQ CHICKEN

roasted sweet potatoes and brussels sprouts tossed with bacon.

BEEF TENDERLOIN

creamy spinach with potato gratin and veal demi glace

BRAISED PORK SHOULDER

cauliflower mash with glazed mushrooms and green beans

CHICKEN ALA VODKA

Grilled chicken breast topped with fresh mozzarella, vodka sauce over zucchini and butternut squash noodles (gluten free)

CHICKEN CAPRESE

cavatappi pasta, grilled chicken breast, rainbow pear tomatoes, asparagus, shaved parmesan, fresh basil and fresh mozzarella



\$25.00 OFF

Any BIAGIO Catering of \$250 or more.

(Tax, gratuity and delivery are additional.)

Must mention at time of booking and present coupon at time of delivery or pick-up. Coupon cannot be combined with any other offer or special discount.

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\$50.00 OFF

Any BIAGIO Catering of \$450 or more.

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