

*frasca*  
PIZZERIA | WINE BAR

# Private Events

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3358 N PAULINA ST, CHICAGO, ILLINOIS

# BRUNCH

## \$28 PER PERSON

*Served family style. Includes coffee, tea, and soft drinks.  
Parties must begin by 3pm to take advantage of this package.*

### STARTERS

*host choice of 2  
add a third selection for +\$5 per person*

**HOT & FRESH CINNAMON SUGAR DONUTS**  
*tossed in cinnamon sugar, espresso chocolate sauce*

**SKILLET PIZZA BREAD**  
*homemade bread, san marzano tomato sauce,  
grated provolone, mozzarella*

**BUTCHER'S BOARD**  
*chef's choice of two meats and two cheeses*

**SMOKED SALMON TOAST**  
*avocado smash, marinated tomatoes, everything bagel seasoning*

**ARANCINI**  
*fried parmesan risotto balls, parmesan aioli*

### ENTRÉES

*host choice of 2  
add a third selection for +\$7 per person*

**ITALIAN FARMHOUSE BREAKFAST**  
*two wood-fired eggs, spicy tomato sauce, prosciutto, crostini*

**BREAKFAST PIZZA**  
*eggs, sausage, bacon, cheese atop homemade crust*

**WRIGHTWOOD SALAD**  
*chicken, tomatoes, craisins, avocado, corn, almonds, goat cheese*

**PORCHETTA BENEDICT**  
*porchetta, oven-dried tomato, hollandaise, basil*

**RIGATONI**  
*sausage, tomato cream sauce, peas*

**CAVATELLI PRIMAVERA**  
*asparagus, spinach, artichokes, lemon-white wine butter,  
pine nuts*

**NUTELLA PANCAKES**  
*warm maple syrup*

**PANCETTA FRITTATA**  
*asparagus, artichokes*

**GARDEN FRITTATA**  
*egg white, avocado, tomato, goat cheese*

### SIDES

*host choice of 2*

**HASHBROWNS**

**BACON**

**SAUSAGE**

**CAESAR SALAD**

**FRESH FRUIT**

### DESSERT ADDITIONS

*+\$3 per guest, per dessert  
served family style*

**CLASSIC TIRAMISU**  
*espresso soaked lady fingers, mascarpone cream,  
kahlua, chocolate*

**CANNOLI**  
*crispy shell, ricotta-chocolate filling, pistachios*

**PROFITEROLES**  
*assorted choux pastries, cream filling*

**GELATO OR SORBET**  
*seasonal flavor selection*

## HORS D'OEUVRES

**\$28 PER PERSON**

*Served family style. Includes coffee, tea, and soft drinks.*

### APPETIZERS

*approx. 1.5 pieces of each item per person*

**ASSORTED BRUSCHETTA**  
**MEATBALLS + MARINARA**  
**ARANCINI**

### SALADS

*host choice of 1*

**FARMERS MARKET**  
*field greens, croutons, tomatoes*

**CAESAR**  
*romaine, garlic croutons, parmesan reggiano*

**SPINACH & ARUGULA**  
*apples, bacon, almonds, manchego*

### PIZZAS

*host choice of 2*

*add a third selection for +\$6 per person*

**MARGHERITA**  
*san marzano tomato sauce, fresh mozzarella, tomatoes, basil*

**FUNGHI**  
*garlic cream, roasted mushrooms, mozzarella, ricotta, crushed red pepper*

**PROSCIUTTO**  
*olive oil, fresh mozzarella, arugula, prosciutto*

**CONTADINA**  
*bacon, red onion, goat cheese, garlic cream, spinach, hot honey*

**PEPPERONI**  
*san marzano tomato sauce, spicy soppressata, pepperoni, fresh mozzarella*

**RUSTICA**  
*prosciutto, oven dried tomato, basil pistou, mozzarella, crushed red pepper*

**ITALIAN SAUSAGE**  
*san marzano tomato sauce, fennel sausage, sautéed onion, fresh mozzarella*

**BUILD YOUR OWN**  
*san marzano tomato sauce, grated provolone, mozzarella. Choice of 3 additional toppings:*

*artichokes, arugula, garlic, red onions, roasted mushrooms, roasted red peppers, sliced tomatoes, sun-kissed tomatoes, caramelized onions*

*bacon, fennel sausage, italian anchovies, meatballs, soppressata, pepperoni, prosciutto*

*goat cheese, gorgonzola, mozzarella fior de latte, ricotta cheese*

## COCKTAIL RECEPTION

**\$35 PER PERSON**

*for 2 hours. Includes coffee, tea, and soft drinks.*

### ASSORTED BRUSCHETTA

*toasted ciabatta, chef's choice of toppings*

**ARANCINI**  
*fried parmesan risotto balls, parmesan aioli*

**DEVILED EGGS CARBONARA**  
*crispy pancetta, black pepper, parmesan*

**BACON-WRAPPED DATES**  
*piquillo pepper sauce*

**MEATBALL SLIDERS**  
*mozzarella, marinara*

**CHICKEN PARMESAN SLIDERS**  
*marinara, fontina*

**BUTCHER'S BLOCK**  
*+\$12 per person  
chef's choice of four meats and four cheeses*

## TASTE OF FRASCA

**\$50 PER PERSON**

*Served family style. Includes coffee, tea, and soft drinks.*

### APPETIZERS

*host choice of 2*

**PANKO CRUSTED CALAMARI**  
**MEATBALLS + MARINARA**  
**PIZZA BREAD**

### SALAD

*host choice of 1*

**CAESAR**  
*romaine, garlic croutons, parmigiano reggiano*

**SPINACH & ARUGULA**  
*apples, bacon, almonds, manchego*

### PASTA

*host choice of 1*

**VESUVIO AL A VODKA E BURRATA**  
*vodka sauce, burrata, basil, crushed red pepper*

**BUCATINI**  
*pomodoro sauce, parmigiano reggiano, basil*

**RISOTTO**  
*seasonal vegetables, garlic, white wine, toasted garlic*

### ENTRÉE

*host choice of 1*

**ROAST HALF CHICKEN**  
*rosemary, potato, chicken jus*

**CHICKEN PARMESAN**  
*crispy breaded chicken, melted fontina, bucatini pomodoro*

**SALMONE FRESCA**  
*grilled salmon, asparagus, avocado, red onion, tomato, basil, saba*

### SIDES

*host choice of 2*

**CRISPY POTATOES**  
*parmesan*

**BROCCOLINI**  
*chilies & garlic*

**ROASTED BRUSSELS SPROUTS & CAULIFLOWER**  
*capers, parmigiano reggiano, lemon*

### DESSERT

*host choice of 1*

**CLASSIC TIRAMISU**  
**PROFITEROLES**  
**CANNOLI**

## THE FULL FRASCA

**\$75 PER PERSON**

*Served family style. Includes coffee, tea, and soft drinks.*

### APPETIZERS

*host choice of 3*

**ASSORTED BRUSCHETTA**  
**ANTIPASTO PLATTER**  
**MEATBALLS + MARINARA**  
**BUTCHER'S BLOCK**  
*assorted meat and cheese*

### SALADS

**CAPRESE**  
*ciliegine mozzarella, tomatoes, basil, balsamic syrup*

**WRIGHTWOOD SALAD**  
*tomatoes, craisins, avocado, corn, almonds, goat cheese*

### PASTA + ENTRÉES

*host choice of 3*

**TORTELLINI**  
*pesto cream with sun dried tomatoes, basil, pine nuts*

**RIGATONI**  
*sausage, tomato cream sauce, peas*

**BRICK CHICKEN**  
*parmesan polenta, artichokes, sun dried tomatoes, olives, chicken jus*

**SALMONE FRESCA**  
*grilled salmon, asparagus, avocado, red onion, tomato, basil, saba*

### SIDES

*host choice of 2*

**CRISPY POTATOES**  
*parmesan*

**BROCCOLINI**  
*chilies & garlic*

**ROASTED BRUSSELS SPROUTS & CAULIFLOWER**  
*capers, parmigiano reggiano, lemon*

### DESSERTS

**CLASSIC TIRAMISU**

**PROFITEROLES**

## BEVERAGE PACKAGES

All packages quoted for 2 hours. Additional time available for +\$10 per person per hour.

Doubles, shots, rocks, and martini-style cocktails are not included; can be charged on consumption.

Wine and craft beer will be selected by Frasca Pizzeria + Wine Bar. All guests must participate in the selected drink package. Exceptions can be made for persons not of legal drinking age and pregnant or nursing guests. Please discuss with the Sales Manager before your event date.

### HOUSE BEER + WINE PACKAGE

\$30 per person for 2 hours

HOUSE RED WINE

HOUSE WHITE WINE

DOMESTIC BEER

COFFEE, TEA AND SOFT DRINKS

### WINE TOUR PACKAGE

\$35 per person for 2 hours

3 RED WINES

2 WHITE WINES

1 SPARKLING WINE

DOMESTIC BEER

COFFEE, TEA AND SOFT DRINKS

### BRUNCH BAR PACKAGE

\$35 per person for 2 hours

APEROL SPRITZ

MIMOSA

ROSÉ SANGRIA

COFFEE, TEA AND SOFT DRINKS

### CALL BAR PACKAGE

\$40 per person for 2 hours

2 RED WINES

2 WHITE WINES

DOMESTIC BEER

CALL LIQUORS (including 2 specialty cocktails)

COFFEE, TEA AND SOFT DRINKS

### PREMIUM BAR PACKAGE

\$50 per person for 2 hours

2 RED WINES

2 WHITE WINES

DOMESTIC BEER

2 CRAFT BEERS

PREMIUM LIQUORS (including all specialty cocktails)

COFFEE, TEA AND SOFT DRINKS

### HOSTED BAR

HOSTED BARS ARE CHARGED ON CONSUMPTION AND CAN BE CUSTOMIZED BASED ON YOUR PREFERENCES. WE WELCOME YOU TO PRESELECT WINES FOR YOUR EVENT.

## PIZZA ADDITIONS

**+\$10 PER PERSON**

Choice of 3 pizzas, served family style. Available with any package.

### MARGHERITA

san marzano tomato sauce, fresh mozzarella, tomatoes, basil

### FUNGHI

garlic cream, roasted mushrooms, mozzarella, ricotta, crushed red pepper

### PROSCIUTTO

olive oil, fresh mozzarella, arugula, prosciutto

### CONTADINA

bacon, red onion, goat cheese, garlic cream, spinach, hot honey

### PEPPERONI

san marzano tomato sauce, spicy soppressata, pepperoni, fresh mozzarella

### RUSTICA

prosciutto, oven dried tomato, basil pesto, mozzarella, crushed red pepper

### ITALIAN SAUSAGE

san marzano tomato sauce, fennel sausage, sautéed onions, fresh mozzarella

### BUILD YOUR OWN

san marzano tomato sauce, grated provolone, mozzarella

### choice of 3 additional toppings:

artichokes, arugula, garlic, red onions, roasted mushrooms, roasted red peppers, sliced tomatoes, sun-kissed tomatoes, caramelized onions

bacon, fennel sausage, italian anchovies, meatballs, soppressata, pepperoni, prosciutto

goat cheese, gorgonzola, mozzarella/fior de latte, ricotta cheese

## DESSERT ADDITIONS

**+\$3 PER PERSON**

per dessert. Available with any package.

### CLASSIC TIRAMISU

espresso-soaked lady fingers, mascarpone cream, kahlua, chocolate

### CANNOLI

crispy shell, ricotta-chocolate filling, pistachios

### PROFITEROLES

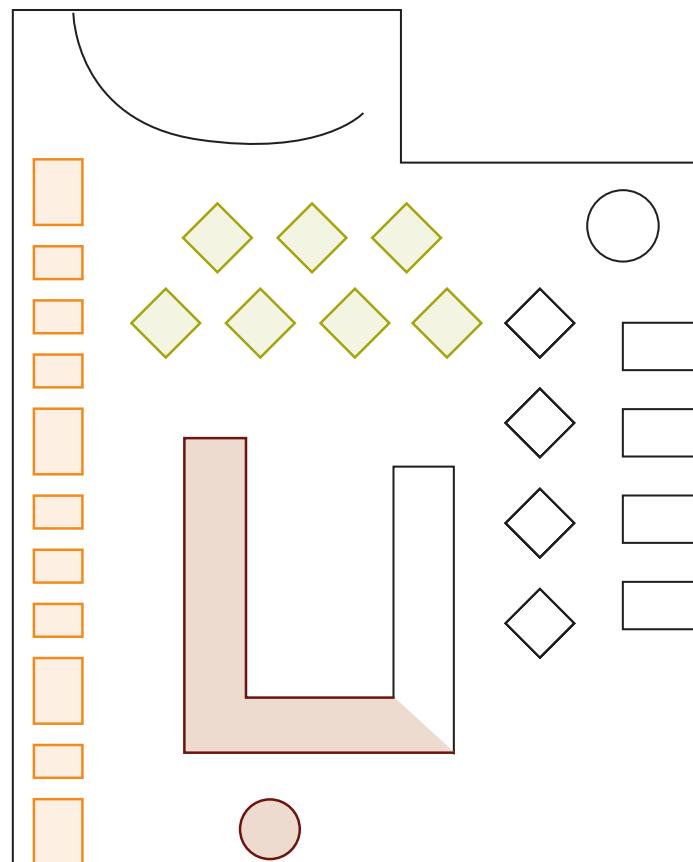
assorted choux pastries, cream filling

### GELATO OR SORBET

seasonal flavor selection

## PARTY SPACE QUICK REFERENCE

*color indicates section available for each party space option*



### BANQUETTE



30 seated

### MARKET TABLES



18 seated

### 3/4THS BUYOUT



48 seated  
60 reception

### FULL BUYOUT



90 seated  
125 reception

## ADDITIONAL INFORMATION

### MINIMUM COSTS

*Frasca does not charge a space rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.*

### RESERVATION GUARANTEES & DEPOSITS

*We reserve event space on a first-come, first-serve basis. A signed contract and 25% deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.*

### MENU SELECTIONS & GUEST COUNT

*Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday - Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.*

*The remaining event balance will be charged to the card on file when the final guest count is received. Any averages will be charged following the conclusion of the event.*

### FEES, GRATUITY & OUTSIDE FOOD

*Pricing does not include 10.75% tax, 5% admin fee, or 20% gratuity. Fees are non-negotiable and cannot be removed or altered.*

*Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware.*

### A/V SUPPORT

*Independent audio control is available with a full buyout of the restaurant. Volume may be adjusted at the manager's discretion.*

### DECOR, SPECIAL AMENITIES & ADDITIONAL SERVICES

*Our preferred vendor list, including florals, party games, specialty A/V equipment, and more, is available upon request. Special requests may incur an additional cost and do not count towards the food and beverage minimum.*

*Glitter, confetti, and open flames are not permitted [fully enclosed votives may be used with prior approval from the Sales Manager]. No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs.*

### PARKING & TRANSPORTATION

*Frasca is conveniently located directly across from the Paulina Brown Line stop, and a block away from the #9 Ashland bus. Street parking is available on Roscoe west of the restaurant, and Paulina south of the restaurant.*