



A Twist on Traditional Italian

BANQUET MENU

Parties • Catering • Event Outings

Twin Lakes Golf Course
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www.saltcreekpd.com



BUFFET STYLE

AMERICAN GRILL....\$18

Hotdogs, Mini-Cheeseburgers, Coleslaw and French Fries

ITALIAN PICNIC....\$22

House Salad, Assorted Pizzas, Mostaccioli Marinara & Italian Beef Sandwiches

SOUTH OF THE BORDER....\$26

Salsa & Guacamole with chips, Chicken & Steak Fajitas, Corn & Flour Tortillas, and Rice & Beans

FINGER LICKIN BBQ....\$30

BBQ Chicken, BBQ Ribs (fall off the bone!), Hotdogs, Coleslaw, Chips and Pasta Salad

IL NUCCIO....\$26

Bread & Butter, Focaccia, House Salad, Chicken Zio Nuccio, Mostaccioli Marinara and Roasted Potatoes

IL ROCCOVINO....\$35

Bread & Butter, Focaccia, Bruschetta, House Salad, Rigatoni Vodka, Steak Milanese, Chicken Vesuvio and Vesuvio Potatoes

FAMILY STYLE

BASIC FAMILY STYLE....\$35

Bread & Butter, Focaccia, Salad Course, Choice of Regular Pasta, Choice of Regular Entrée and Choice of a Side

PREMIUM FAMILY STYLE....\$42

Bread & Butter, Focaccia, Salad Course, Choice of Premium Pasta, Choice of Regular Entrée, and Choice of two Sides

ULTIMATE FAMILY STYLE....\$47

Bread & Butter, Focaccia, Bruschetta, Salad Course, Choice of Premium Pasta, Choice of two Regular Entrées, and Choice of two Sides

ABOVE & BEYOND FAMILY STYLE

Bread & Butter, Focaccia, Mixed Platter Appetizer, Soup Course, Salad Course, Choice of Premium Pasta, Choice of two Regular Entrees, and Choice of two Sides.

**Premium Open Bar...\$78, Basic Open Bar...\$70,
Beer & Wine...\$61, Wine Only...\$56**

PLATED ENTREE

AL VINCENZO....\$34

1st Course: Bread, Butter & Focaccia; 2nd Course: House Salad; 3rd Course: Chicken Limone, Roasted Potatoes and Mixed Vegetables

AL ROCCO....\$48

1st Course: Bread, Butter, Focaccia & Mixed Patter; 2nd Course: Caesar Salad; 3rd Course: Rigatoni ala Vodka; 4th Course: Steak Milanese, Roasted Potatoes and String Bean Almondine

APPETIZERS

Garlic Bread (\$3), Pizza Bread (\$3), Bruschetta (\$3), Mini Arancini (\$4),
Mini Panzerotti (\$4), Spinach & Artichoke Dip (\$5),
Mixed Fried Platter (\$5), Antipasto (\$6), Mussels or
Baked Clams (\$7), Fried Calamari (\$7)

MEET & GREET...\$21 Choose from 4 appetizers

SALADS, SOUPS & SIDES

SALADS

House Salad - mixed greens topped with fresh tomatoes, cucumbers & red onions, served with Italian & Ranch Dressing

Caesar Salad – romaine lettuce chopped with tomatoes, croutons, and parmesan cheese with Caesar dressing

Chopped Salad (Upgrade for \$2/person) – chopped lettuce, tomato, tubette pasta, bacon, bleu cheese crumbles, red onion, and ranch dressing

SOUPS

Minestrone – mixture of fresh vegetables & beans in chicken broth

Cream of Broccoli – delicious cream soup with fresh broccoli

Cream of Chicken – delicious cream soup with chicken and fresh vegetables

SIDES

Green Bean Almondine, Mixed Vegetables, Roasted Potatoes, Baked Potato, Garlic Mashed Potato, Home-Style Potatoes, Vesuvio Potatoes, Rice, Coleslaw, Potato Salad, or Corn on the Cob

*****Upgrade for \$3/person*****

Double Baked Potato or Asparagus

DESSERTS

Mini Cannoli's (\$2), Soft Serve Ice-cream (Seasonal, \$3), Assorted Ice-cream Bars (Regular \$3, Deluxe \$4), Italian Cookies (\$3), Mini Pastries (\$3), Tiramisu (\$3), Popcorn

PASTA OPTIONS

(Upgrade Classic Pasta to Premium for \$2, or to Deluxe for \$4)

Machine (\$4, 2-hours of service)

<u>TYPE OF PASTA</u>	<u>CLASSIC SAUCE</u>	<u>PREMIUM SAUCE</u>
Mostaccioli	Meat Sauce	Creamy Tomato
Rigatoni	Marinara Sauce	Vodka Sauce
Farfalle	Oil & Garlic	Alfredo Sauce
Spaghetti	Butter Parmesan	Creamy Pesto
Angel Hair	Tomato Basil	Tomato Pesto
Linguini	Spicy Tomato	
Fettuccine		

UPGRADE FOR \$2/PERSON

Stuffed Shells – stuffed with ricotta, parmesan & baked mozzarella cheese

Baked Mostaccioli – tossed with melted ricotta & our homemade meat sauce, topped with baked mozzarella & parmesan cheese

Ravioli – cheese or meat filled, in your choice of sauce

Tortellini Veneto – cheese or meat filled, tossed in our creamy tomato sauce with diced prosciutto, sliced mushrooms & peas

Pasta al Rocco – mostaccioli tossed with ricotta & fresh spinach in white wine sauce

Penne Speziato – tossed with sliced Italian sausage, portobello mushrooms, pepperoncini, red onion & peppers in a spicy tomato sauce

Eggplant Parmigiana – fresh sliced eggplant layered with marinara sauce & topped with mozzarella cheese & baked

Lasagna – layered pasta, seasoned meat, ricotta & mozzarella cheese

ENTRÉE'S

CLASSICS

Vesuvio (Chicken or Pork Chop) – sauteed in white wine & olive oil with a blend of Italian seasonings

Chicken Zio Nuccio – boneless chicken breast sauteed in a sweet champagne sauce

Chicken Parmigiana – lightly breaded & fried, topped with marinara sauce & baked with mozzarella cheese

Chicken Pompeii – boneless breast sauteed in white wine, topped with mozzarella cheese & mushrooms

Chicken Marsala – boneless chicken breast sauteed with slice mushrooms in a marsala wine sauce

Chicken Limone – your choice of boneless or on the bone, sauteed in a white wine lemon & butter sauce

Steak Milanese – thin sliced rib eye hand-breaded & fried, topped with a burgundy wine sauce with mushrooms & mozzarella cheese

Sausage Giambotta – sliced Italian sausage tossed with potatoes, onions, mushrooms, & green peppers in a white wine sauce

Sausage & Peppers – sliced Italian sausage sauteed with fresh green peppers in our homemade marinara sauce

Italian Beef – sliced Italian beef cooked in au jus and served with French bread

DELUXE OPTIONS

(Upgrade any “Family Style” or “Plated Entrée” package)

Risotto con Pollo...\$7 – strips of chicken tossed with mushrooms, sundried tomatoes, onions, broccoli & risotto in a delicious white wine sauce

BBQ Ribs...\$10 – tender baby back ribs marinated in our special spice blend and basted in Sweet Baby Rays BBQ sauce

Veal Marsala...\$15 – tender veal sauteed with sliced mushrooms in a marsala wine sauce

Veal Scallopine...\$15 – tender veal sauteed with onions & mushrooms in a light white wine sauce, with a touch of marinara

Grilled Salmon...\$12 – lightly drizzled with olive oil & grilled to perfection

Breaded Shrimp...\$7 – jumbo shrimp hand breaded and served with cocktail sauce & lemon

New York Strip...\$15 – dusted with our blend of seasonings and grilled to perfection

Ribeye...\$15 – nicely marbled and flavorful, grilled to perfection

Filet Mignon...\$17 – (Only for plated entrée packages) tender hand cut filet mignon lightly seasoned & grilled to your liking

BAR OPTIONS

(All options are 3-hour packages)

Unlimited Wine...\$15/person

Pinot Grigio, Chardonnay, Moscato, Pinot Noir, Cabernet, or Merlot

Beer & Wine...\$18/person (\$3 additional for imported beer)

Selection of domestic beer & house varietal wines

Basic Open Bar...\$25/person

Well liquor, domestic beer, and house wine

Premium Open Bar...\$35/person

Name brand liquor, imported & domestic beer, and house wine

Cash Bar

Guests pay for their drinks individually. (\$150 bartender fee not included)

Run-a-Tab

Allow your guests any bar drink & all drinks will be added to your final bill (\$150 bartender fee not included)

Punch Bowl (Serves 40)

Non-Alcoholic \$70

With Vodka, Rum or Champagne \$90

Champagne Toast...\$4/person

Bottle of Wine...\$22/Bottle

Pinot Grigio, Chardonnay, Moscato, Pinot Noir, Cabernet, or Merlot

Coffee Service...\$3/person

Self service station setup with regular and decaf coffee, assorted creamer & sugar

Coffee Bar...\$5/person (add assorted coffee liquor for an additional \$6/person)

Regular & decaf coffee, assorted tea, espresso, and cappuccino

*****Soda & Water are included in all packages*****

Your choice of (3) sodas (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Pink Lemonade, or Raspberry Ice Tea)



PARTY INFORMATION

Is there a deposit due?

All private functions require a \$200 food and beverage deposit that is due at the time of booking. The deposit is non-refundable, but is redeemed upon final payment of the bill (amount is subtracted from final bill). Spaces are not reserved until the deposit is received.

Is there a guest minimum?

To book the space, a minimum amount of 30 full paying adults is required (children do not count towards minimum).

When is my final count and menu due?

A guaranteed number of guests (final count) & menu must be confirmed with your event planner no later than two weeks prior to your event date. Events involving children must have separate guarantees for adults and children, or else we will charge for a guaranteed amount or number of guests attended, whichever amount is greater. If no guarantee is provided, we will charge for the highest estimated number of guests or maximum number of guests for your specific room, whichever is greater.

Can we bring in outside food or alcohol?

We do not allow any outside food or alcohol to be brought in to any event. All events must make food & beverage selections from RoccoVino's Banquet Menu. All alcohol provided by RoccoVino's for an event may not be taken off premises.

What is the catering fee?

Prices in this menu do not include tax or catering fee. An 18% catering fee will be added on all items consisting of food & beverage. The catering fee includes linens, plates, eating ware, cups, setup & clean-up.

Is gratuity included?

There is no gratuity included, gratuities are to the discretion of the guest.

When is final payment due?

Payment for the balance of the event is due upon completion of the party. We accept cash, credit cards, personal & business check (photocopy of a driver's license or state id.)

We appreciate your business & cooperation &
look forward to making your event an
unforgettable experience!