

The Second City®

1616 N. Wells Street, Chicago IL 60614

PRE-SHOW RECEPTIONS DRINK & CATERING PACKAGES

Contact **Tiffany Smith**, for more info
and to make your reservation.

312-664-4032 • tsmith@secondcity.com



GROUP RECEPTIONS

The Second City is happy to offer your group the opportunity to enjoy a pre-show reception when you attend a performance at The Second City. In addition to the show, your group can indulge themselves with drinks and/or appetizers before the performance begins, allowing more time to socialize or network before being seated in the theater. With many different packages to choose from, we are sure to find the perfect option to fit your group needs and your budget.

Our staff will work with you to create a truly customized event sure to impress all your guests!

Preferred Caterers

Marcello's

645 W North Avenue

Italian Fusion

While Marcello's is often recognized as serving the best thin crust pizza in Chicago, they are also one of the best kept secrets in Chicago's catering, party and event business. They've been catering some of Chicago's best events and celebrations for years, and they do it all with style, attention to detail, and a professional yet friendly approach.

Orso's

1401 N Wells Street

Italian

Orso's Restaurant is one of the oldest restaurants in Chicago's historic Old Town area. An authentic Italian legend full of charm and Old World atmosphere. The extensive menu covers all food tastes. You and your guests will enjoy a delicious cuisine sure to provide you with a memorable experience.

Berghoff Restaurant

17 W Adams

German/American Contemporary

Chicago's oldest restaurant has a catering philosophy to deliver what they promise. The Berghoff catering team takes great pride in bringing an innovative touch to special events planning and catering. We have years of experience with event enhancements; from the small details to the big picture and everything in between – we'll make your vision a reality.



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BAR PACKAGES

Enjoy our unlimited drink packages to make your evening even more enjoyable. All prices based on one hour open bar.

Soda/Tea/Coffee – \$7 per person

Includes: Bartender, soda, coffee, tea, juice, hot chocolate, hot cider

Beer and Wine – \$14 per person

Includes: Bartender, soda, coffee, tea, house wine, and domestic and imported draft beer

Call Brand Package – \$17 per person

Includes: Bartender, soda, coffee, tea, domestic and imported bottled and draft beer, house wine, a variety of call liquors (vodka, scotch, gin, whisky, tequila, cordials, cognac and rum) and mixers for mixed drinks

Premium Brand Package – \$22 per person

Includes: Bartender, all non-alcoholic drinks (sodas, coffee, tea, floats, specialty virgin drinks), all wines, all domestic and imported bottled and draft beer, Frexinet champagne, a variety of top shelf liquors, and all specialty drinks (martinis, daiquiris, etc).

** Premium Package does not include shooters*

INFORMATION

- Prices do not include tax or gratuities
- Drink menus subject to change
- Wheelchair accessible

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Marcello's Restaurant

Pre-Theater Dinner Package

645 W. North Avenue



PRE-SHOW HORS D'OEUVRES PACKAGE

Hors D'Ouevres Package #1 - \$11 per guest

- Roasted Tomato Salsa with Fresh Cilantro, Onions & Jalapeno Peppers; Crispy Tortilla Chips
- Spinach and Artichoke Alfredo Casserole, blended with Alfredo Cheese Sauce and baked with Parmesan Cheese; served with Garlic Crostini and Focaccia Flatbread
- Mini Meatballs made from scratch & smothered with Homemade Marinara or Teriyaki Sauce
- Garlic Oregano Chicken Wings
- Spicy Buffalo Wings; Bleu Cheese Dipping Sauce

Hors D'Ouevres Package #2 - \$15 per guest

- Imported Domestic Cheese Board with a Homemade Torta Fromaggia, topped with Chopped Walnuts and surrounded by Cheddar, Baby Swiss, Pepperjack, Brie and Smoked Gouda Cheeses; Assorted Gourmet Crackers and Focaccia Flatbread
- The Vegetable Patch with market Fresh Veggies, Roasted Pepper and Ranch Vinaigrette Dips
- Roasted Mediterranean Hummus topped with Toasted Pine Nuts and drizzled with Virgin Olive Oil; served with Warm Crusted Pita Triangles
- Mini Ham, Turkey & Roast Beef Sandwiches served on Freshly Baked Breads
- Brie Cheese, Apricot Preserves & Carmalized Walnuts Filo Cups

Hors D'Ouevres Package #3 - \$20 per guest

- Baked Goat Cheese smothered with Homeade Marinara Sauce; garnished with Slivered Sautéed Almonds & served with Parmesan Crusted Crostinis & Focaccia Flatbread
- Bocconcini Skewers, Grape Tomatoes, Mozzarella & Fresh Basil with a Balsamic Dipping Sauce
- Teriyaki Chicken Skewers with Thai Peanut & Sesame Sauce
- Louisiana Style Buffet Size Crabcakes served on Freshly Baked Breads
- Turkey-Artichoke-Sundried Tomato-Mozzarella Panini
- Basil Chicken-Romaine Lettuce-Tomato-Provolone Panini
- Bite Size Burgers on Fresh Mini Sesame Buns

INFORMATION

- Only available for groups of 16+
- Final group count must be given 72 hrs in advance
- Taxes are included in price

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Pre-Theater Dinner Package

1401 N Wells St
www.orsosrestaurant.com

PRE-SHOW RECEPTION PACKAGE

Appetizers

- **Bruschetta** – \$0.75 each
Toasted crostini topped with fresh tomatoes, basil and olive oil
- **Antipasto Della Casa** – \$4 per person
Assorted Italian meats, cheeses and olives
- **Mini-Meatballs** – \$20 | \$35
Marinara or spicy marinara
- **Shrimp Cocktail** – \$4 per person
Comes with marinara or cocktail sauce
- **Asparagus Prosciutto** – \$4 per person
Chilled asparagus wrapped in prosciutto
- **Eggplant Rolls** – \$2 per person
Grilled eggplant stuffed with goat cheese and sundried tomato
- **Grilled Vegetables** – \$2 per person
Assorted seasonal vegetables grilled in a balsamic sauce
- **Stuffed Mushroom Caps** – \$2 per person
Stuffed with cheese and bread crumbs

Salads

- **Caprese** – \$2 per person
Fresh mozzarella, fresh tomato, and basil with olive oil
- **House Salad** – \$1 per person
Iceberg & romaine lettuce, tomato, and carrot with your choice of dressing
- **Milto Salad** – \$1.50 per person
Romaine lettuce, black olives, cheese, onions, cucumbers and tomato in our house dressing
- **Mixed Green Salad** – \$1.50 per person
Baby greens, walnuts, fresh goat cheese, and tomato

INFORMATION

- 10 Person Minimum on Orders
- Pricing based upon per person charge + TAX

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Entrées

- **Chicken Vesuvio** – \$7.95 per person
Chicken sauteed with garlic, white wine and roasted potatoes
- **Sausage and Peppers** – \$4.95 per person
Italian sausage red and green peppers
- **Chicken Parmigiana** – \$7.95 per person
Chicken breast topped with marinara and mozzarella cheese
- **Chicken Marsala** – \$7.95 per person
Chicken breast sauteed in a Marsala wine with cap, porcini and portobello mushrooms
**Veal Marsala available upon request*
- **Sautéed Spinach** – \$2 per person
- **Roasted Potatoes** – \$2 per person
**Additional Sides available upon request*

Speciality Pastas

1/2 Tray Serves 10-12 | Full Tray Serves 12-20

Additional Pasta Varieties Available On Request | **All pasta served with Italian bread*

- **Farfalle Vodka** – \$25 | \$55
Farfalle pasta in a tomato touch of cream sauce
- **Rigatoni Paisano** – \$35 | \$65
Rigatoni pasta with mushrooms, peas, fresh tomato and sausage in a tomato sauce
- **Lasagna** – \$35 | \$65
Meat or spinach available **48 hour notice required*
- **Baked Mostaccioli** – \$25 | \$55
Pasta baked with ricotta and mozzarella cheese
- **Eggplant Parmigiana** – \$25 | \$55
Eggplant lightly breaded and baked with marinara sauce and mozzarella cheese
- **Tortallaci Proscuitto** – \$40 | \$70
Tortellaci stuffed with meat in a creamy proscuitto sauce
- **Penne Fresco** – \$25 | \$55
Penne pasta with a fresh tomato and basil sauce

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Berghoff Restaurant

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PRE-SHOW DINNER/APPETIZER PACKAGE

Chicago Classic Menu – \$30 per guest

- Mini Hot Dogs: Chicago Style
- Mini Italian Beef: Provolone, giardinera
- Mini Gourmet Burgers: Gorgozola, caramelized onions
- Kielbasa En Croute: Whole grain mustard
- Chicago Chopped Salad: Romaine, tomato, carrot, red pepper, provolone, genoa salami, red onion, Dijon vinaigrette
- Grilled Crudites: Roasted red pepper aioli
- Pizza: Chicago style
- Mini Sweets: Chocolate Sacher Tortes, Mini Cheesecake Bites, Carrot Cake Sweet Bites

Berghoff Menu – \$25 per guest

- Mini Bratwurst & Knockwurst: Sauerkraut, Dusseldorf mustard
- Wienerschnitzel: Dill pickle, lemon
- Mini Reubens: Swiss, 1000 Island
- Stuffed Mushrooms: Berghoff's famous creamed spinach
- Spaetzle: Fresh herbs
- Berghoff Salad: Field greens, fennel, asparagus, citrus vinaigrette
- Vegetable Crudites: Herb dip
- Mini Sweets: Mini Apple Strudel, German Chocolate Cake

INFORMATION

- 40 person minimum per order
- Pricing based upon per person charge + TAX

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Berghoff Restaurant

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Steakhouse Menu - \$36 per guest

- **Imported Cheese & Fruit Display:** 3 year white Cheddar, Roquefort, Smoked Gouda, Chevre, English Watercrackers, Sliced Baguette, Dried Michigan Cherries, Strawberries, Assorted Nuts
- **3oz Petite Tender:** Red wine demi glace
- **6oz Pan Seared Airline Chicken Breast:** Chive buerre blanc
- **Potato Galette:** Parmesean
- **Grilled Asparagus:** Sea salt & cracked pepper
- **Mixed Greens with Roasted Red Flame Grapes:** Feta, sliced almonds, balsamic vinaigrette
- **Mini Sweets:** Chocolate Sacher Tortes, Key Lime Tarts, Caramel Pecan Diamonds

INFORMATION

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