



BEEF • BURGERS • SALADS

BANQUET PARTY ROOM LOCATIONS & MENU

(630) 851-5151

M-F 8:30am – 8:00pm
Sat. 9:00am – 5:00pm

www.portillos.com

Most locations require a 30 Adult minimum to book, date and time restrictions may apply.

Price includes the room for 3 hours max, soft drinks, and buffet menu selections.

Limited alcohol selections are available for an additional charge.

\$100 deposit and signed contract required to book the room for your event.

Portillo's Locations

Adults 12 and older \$15.95*

Children 2-11 yrs. \$9.95*

ARLINGTON HEIGHTS

806 W. DUNDEE ROAD

BATAVIA

531 NORTH RANDALL ROAD

BOLINGBROOK

134 E BOUGHTON ROAD

DOWNERS GROVE

1500 BUTTERFIELD ROAD

MERRILLVILLE, IN

555 E 81ST AVE

ST. CHARLES

3895 E. MAIN ST

TINLEY PARK

15900 S. HARLEM AVENUE

ELK GROVE VILLAGE^

1500 BUSSE HIGHWAY

Barnelli's Locations

Adults 12 and older \$17.95*

Children 2-11 yrs. \$9.95*

CRYSTAL LAKE

855 COG CIRCLE

GLENDALE HEIGHTS

235 E. NORTH AVENUE

NAPERVILLE

1992 W. JEFFERSON

SUMMIT

5532 S. HARLEM AVENUE

VERNON HILLS

221 E. TOWNLINE ROAD

WILLOWBROOK

7195 S. KINGERY HWY

CHICAGO+

100 WEST ONTARIO

+ Adults 12 and older \$21.95*

+ Children 2-11 yrs. \$10.95*

^Adults & Children 2 years and older \$19.95*

** Prices do not include taxes. Prices and Items are subject to change without notice.*

We accept Visa, Master Card, Discover,

American Express, Portillo's Gift Cards and Cash only

*Sorry, **NO** Checks*

Rev. 03/2017

Appetizers – Choice of One (1)

**** Chicago location choice of Two (2)***

VEGETABLE TRAY

Garden fresh tray loaded with crunchy baby carrots, tasty cherry tomatoes, cucumber sticks, broccoli, celery sticks, tangy red peppers, and cauliflower. Served with ranch dip.

CHEESE & SAUSAGE TRAY

Here is a tray packed with everyone's party favorites: Creamy Swiss and Mozzarella cheeses, plus Genoa Salami, Cotto Salami, and flavorful Pepperoni. And, we've included a generous portion of savory Dijon Mustard just for dipping.

HOT WINGS

Buffalo style wings flavored with just the right blend of spices to give them a true "buffalo wings flavor." Served with ranch dressing.

BBQ GLAZED WINGS

These wings have a unique blend of sweet and tangy flavors to create a mouthwatering treat. Served with ranch dressing.

CHICKEN TENDERS

The same breaded chicken tenders we serve in our restaurants. Comes with honey mustard, ranch, and BBQ dipping sauce.

*** BAR-B-Q RIBS (ADDITIONAL COST OF \$3.50 PER PERSON)**

Barney's award-winning tender Baby Back Ribs are marinated in our own sauce.

Salads and Side Items - Choice of two (2)

AU GRATIN POTATOES

Oven baked Au Gratin potatoes in a cheddar cheese sauce.

FRENCH FRIES

Our classic fries, delicious!

GARDEN SALAD

Tuscan spring mix and chopped romaine lettuce topped with shredded red cabbage, cucumbers, shredded cheese, tomatoes, and croutons. Served with your choice of dressing* .

CAESAR SALAD

A crispy bed of romaine lettuce topped with hard-boiled eggs and croutons served with freshly grated Parmesan Cheese and Caesar dressing.

CHOPPED SALAD Iceberg and romaine lettuces tossed with cubed chicken, Gorgonzola cheese, red cabbage, pasta, tomatoes, bacon, green onions and House dressing.

FAMILY POTATO SALAD

Delicious cuts of potatoes, sour cream, mayonnaise, onions, bacon, vinegar, salt sugar, buttermilk powder, black pepper, garlic powder, dill weed, onion powder, parsley and chives.

FAMILY COLE SLAW

Creamy homemade slaw is the perfect side to our meat entrées.

* Dressing choices: House, Ranch, Caesar, Creamy Honey Mustard, Greek Vinaigrette, Light Balsamic Vinaigrette, Light Raspberry Vinaigrette, and Fat Free available upon request.

Entrees - Choice of two (2)
ADD ADDITIONAL ENTRÉE (ADDITIONAL COST OF \$2.00 PER PERSON, PER ENTREE)

- MOSTACCIOLI**
Our family recipe served with your choice of meat or marinara sauce.
- BAKED MOSTACCIOLI**
Mostaccioli baked with a combination of Mozzarella and Asiago cheeses, served with your choice of homemade meat or marinara sauce.
- LASAGNA**
Just like Grandma used to make with layer after layer of Italian cheeses, fresh spinach and spices with your choice of meat or marinara sauce.
- AWARD WINNING ITALIAN BEEF**
Our Italian Beef served with French bread and peppers on the side.
- HOT DOGS**
Served with all the condiments on the side to make a “Chicago style” dog.
- ITALIAN SAUSAGE**
Served in our natural gravy, with French bread and peppers on the side.
- CHICKEN GIAMBOTTA WITH ITALIAN SAUSAGE**
Boneless, skinless chicken breast seared and braised with red, yellow and green peppers, onions, eggplant and Italian sausage in a roasted chicken stock.
- CHICKEN IN MUSHROOM SAUCE**
Boneless, skinless chicken breast seared and braised with cremini and button mushrooms, leeks and bacon in a creamy roasted chicken velouté with a touch of Marsala wine.
- CHICKEN CACCIATORE**
Boneless, skinless chicken breast seared and braised with Barnelli’s marinara sauce, red onion, green peppers, mushrooms and burgundy olives.
- CHICKEN OREGANATTA**
Boneless, skinless chicken breast seared and braised with red onion, peas, sun dried tomatoes, artichoke hearts and roasted chicken stock.
- * BAR-B-Q RIBS (ADDITIONAL COST OF \$7.00 PER PERSON)**
Barney’s award-winning tender Baby Back Ribs are marinated in our own sauce.

Pasta items below are available at Barnelli’s locations ONLY

- β OVEN BAKED SPAGHETTI**
Spaghetti baked with Ricotta, Mozzarella and Parmesan cheeses served with your choice of meat or marinara sauce.
- β FETTUCCINE ALFREDO**
Fettuccine served with our rich cream sauce made of imported Pecorino and Parmesan cheeses, eggs, butter, and cream.
- β RIGATONI ALA VODKA**
Our zesty Tomato Vodka cream sauce tossed with Rigatoni noodles. (Sauce contains meat)
- β CHICKEN SICILIANO**
Tender strips of skinless Chicken Breast sautéed with garlic, broccoli, mushrooms and caramelized onions, mixed with Romano cheese, tossed with Fettuccine and topped with scallions.
- β CHICKEN PARMESAN**
Lightly breaded, skinless chicken breasts topped with Mozzarella and Parmesan cheeses, served over a bed of spaghetti with our own homemade marinara sauce.
- β PENNE AL’ ARRABBIATA**
Quill shaped pasta sautéed with your choice of Italian sausage or chicken in a spicy marinara sauce.

Desserts – Choice of one (1)

PORTILLO'S FAMOUS CHOCOLATE CAKE

Not your ordinary Chocolate Cake, our special recipe guarantees this will be one of the best cakes you have ever tasted.

CHOCOLATE ÉCLAIR CAKE

Four layers of graham crackers with éclair filling layered in between, topped with a chocolate frosting.

ITALIAN STRAWBERRY SHORTCAKE

Light fluffy angel food cake topped with sweet strawberries in syrup and our freshly whipped cream blended with Mascarpone cheese.

NEW YORK STYLE CHEESECAKE

A creamy traditional gourmet cheesecake in a graham cracker crust.

CHOCOLATE LOVERS TRAY

Gourmet Brownie: Chewy brownies with walnut chunks and chocolate chips.

Chocolate Swirl Bars: Brownies swirled with cream cheese.

Blondies: Butterscotch squares with walnut chunks and chocolate chips.

Pecan Chocolate Chunks: Buttery toasted pecan bars with chunks of chocolate

MIXED TREASURES TRAY

Lemon squares: Lemon bar made with a short bread crust.

Caramel Apple Grannie Bars: Tart apple chunks and custard over short bread crust with granola.

Blondies: Butterscotch squares with walnut chunks and chocolate chips.

Raspberry Bars The sweet and tart flavor of our raspberry-filled fruit bar is enhanced by an all-butter crumble crust and topping.

GOURMET BROWNIE TRAY

Full tray of Gourmet Brownies. A perfect combination of walnuts and rich chocolate make our “original,” a chocolate nut lovers delight.

FRESH FRUIT TRAY

We select the freshest fruit of the season, items are subject to change. Strawberries, pineapple, watermelon, cantaloupe, and honey dew. Served with Cream Cheese dip.