

BELGIO'S



CATERING

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BELGIOS.COM



Founded in February 2000 by brothers Tim and Tom Belgio, **Belgio's Catering** has been proudly serving Naperville and the surrounding area for over two decades. Specializing in off-site catering, we bring our expertise to a wide range of events, from intimate private parties and corporate gatherings to large-scale picnics and elegant weddings.

At Belgio's, we go beyond just providing incredible food! We offer **full-service event coordination**, including complete liquor service, bartending, and professional wait staff, along with all necessary party equipment. Our commitment to **exceptional cuisine, seamless execution, and unparalleled attention to detail** has earned us a loyal client base who trust us to bring their vision to life.

Belgio's Catering – Wedding Packages

Belgio's Catering can customize any menu for your special day! Whatever your style, you can count on Belgio's for all of your catering and event needs. Menu may change without notice.

Wedding Option 1 – \$72.00 per person, plated

- **Entrée Choices:**
 - **Cheese Ravioli** – with a mushroom cream sauce
 - **Spinach Mushroom Lasagna**
 - **Eggplant Siciliano** – battered and sautéed in olive oil, stuffed with fresh herbs, ricotta cheese & olives, then baked in a tomato basil sauce with mozzarella cheese.
- **Salad:** A fresh mix of iceberg and romaine lettuce, red cabbage, and carrots. Topped with olives, red onions, cucumbers, and tomatoes. Served with Italian and ranch dressing on the side.
- **Vegetables:** Red and green peppers, yellow and green squash, red onions, and portabella mushrooms marinated with balsamic vinegar.
- **Bread:** Freshly baked dinner rolls

Wedding Option 2 – \$75.00 per person, plated

- **Entrée:** Breasts of chicken, lightly floured and sautéed with onions, mushrooms, and Marsala wine sauce.
- **Salad:** Traditional Caesar salad with romaine lettuce, homemade seasoned croutons, and shaved parmesan. Served with Caesar dressing.
- **Starch:** Garlic mashed potatoes
- **Vegetables:** Steamed carrots, squash, zucchini
- **Bread:** Freshly baked dinner rolls

Wedding Option 3 – \$76.00 per person, plated

- **Entrée: Pollo Della Helen** – stuffed chicken breast with asparagus, mushrooms, spinach, and asiago cheese, drizzled with a creamy white wine mushroom sauce.
- **Salad:** Mixed greens with fresh cranberries, feta cheese, and raspberry vinaigrette dressing.
- **Starch:** Garlic herb baby red potatoes
- **Vegetables:** Red and green peppers, yellow and green squash, red onions, and portabella mushrooms marinated with balsamic vinegar.
- **Bread:** Freshly baked dinner rolls

Wedding Option 4 – \$79.00 per person, plated

- **Entrée: Pork Loin** – boneless, seasoned, pan-seared, and oven-roasted. Sliced and topped with Chef Raul's homemade gravy.
- **Salad:** Baby spinach and shaved parmesan with a poppy seed dressing.
- **Starch:** Rice pilaf
- **Vegetables:** Grilled asparagus
- **Bread:** Freshly baked dinner rolls

Wedding Option 5 – \$103.00 per person, plated

- **Entrée: Filet Of Beef Tenderloin** – with a mushroom demi-glaze sauce.
- **Salad:** Iceberg lettuce wedge with diced tomatoes, crumbled blue cheese, and crispy bacon. Served with creamy blue cheese dressing.
- **Starch:** Twice-baked potato
- **Vegetables:** Green beans with herb butter
- **Bread:** Freshly baked dinner rolls

Wedding Option 6 – \$85.00 per person, plated

- **Entrée: Salmon Florentine** – stuffed with sautéed spinach and drizzled with a lobster cream sauce.
- **Salad:** A fresh mix of iceberg and romaine lettuce, red cabbage, and carrots. Topped with olives, red onions, cucumbers, and tomatoes. Served with Italian and ranch dressing on the side.
- **Starch:** Whipped sweet potatoes
- **Vegetables:** Julienne vegetables
- **Bread:** Rolls and butter

| Belgio's Catering Wedding Menus Include: | Additional Charges May Apply For: |
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| <ul style="list-style-type: none">✓ Wait staff and bar staff✓ Four hours of open traditional bar✓ Wine service with dinner✓ Choice of solid color linen napkins and floor-length tablecloths✓ China, silverware, and glassware for dining tables | <ul style="list-style-type: none">✗ Linens for cake, place card, gift, head, and DJ tables✗ Hors d'oeuvres and desserts✗ Gratuity and tax✗ Any venue fees, tables, chairs, or rentals not listed above |

 **Minimum of 100 guests required. Contact Belgio's Catering for pricing on smaller groups.**
 **Champagne Toast Available**