

# CARNIVALE

Featuring  
'Latino flavors with the spice of life',  
Carnivale is a reflection of  
Latin culture and community, as explosive  
and passionate as the people themselves.

Our authentic, soulful  
Cuisine allows you to explore the dishes of  
Cuba, Puerto Rico, Brazil, Colombia, Peru,  
Argentina, El Salvador, and Mexico,  
as often prepared in simple kitchens  
all over Latin America by abuelitas (grandmothers).

The kaleidoscope  
of bright colors, salsa music,  
and playful decor ignites the sense  
of being in a  
Latin house party, all in a unique  
Kleineresque setting.

# CARNIVALE

## Private Dining General Information

Thank you for considering Carnivale for your special event. For your information, we have included an outline of standard policies and answers to commonly asked questions.

### Guarantee

A final confirmation of the guaranteed number of guests is required by 1:00 p.m., three business days prior to the function. This number will be considered final and charges will be made accordingly. Otherwise, the guarantee listed on your contract will be considered the final count. Carnivale will prepare for 5% over your guarantee. Menu prices will be guaranteed 30 days in advance of your event.

### Deposit and Payment

A deposit of 1/3 the amount of the food and beverage minimum is due at signing of the contract. The next 1/3 is due 60 days before the event and full pre-payment of the food and beverage minimum is due three business days prior to the function. Any amount over and above the final payment will be collected the night of the event. We do not accept personal checks. We do no bill.

### Service Charge and Tax

All prices are subject to a 21% service charge and an 11.5% Illinois State Sales tax.

### Room Charge

Room charges will vary. The amount is determined according to several factors, such as weekday/weekend, location, and demand. Room charges are calculated along with food and beverage minimums. Minimums will also vary. These amounts will be specified in the final contract. All minimums do not include tax and gratuity.

**Start/Ending Times** Groups must have an agreed upon start and ending time based upon the booking needs of the room.

### Flowers & Balloons

We will be pleased to assist you with any floral or decorative needs you may have.

### Audio/Visual

We are pleased to assist you in any audio-visual support you may need. Advance notification is required and additional charges will apply.

### Ice Carvings

Custom designed ice carvings are available to highlight your special occasion at an additional cost.

### Vendors

All outside vendors of services not provided by Carnivale (DJs, bands, bakers, etc.) must schedule their delivery, set-up and breakdown with the Catering Director.

### Food and Beverage Policies

Due to Federal, State and Local laws concerning food and beverage sales, no food or beverage prepared by Carnivale, which remains uneaten during the event, may be removed from the premises. Any unused items are the property of Carnivale. We use non-trans fatty oils for all fried foods.

# CARNIVALE

## Hors d'oeuvres Reception

Pricing per 25 pieces

A minimum order of 25 pieces required

### **Cold**

\*Guacamole and Chips\*

13 per order

Shrimp Ceviche Tostaditas

94

Spicy Crab Salad On Cucumber

100

Lobster And Avocado Salad On Homemade Cracker

112

Caramelized Onions And Cabrales Blue Cheese On Toasted Baguette

94

Spanish Chorizo And Manchego Cheese On Skewer

87

Asparagus Wrapped With Serrano Ham

87

Fresh Seasonal Fruit And Berry Skewers

125

Spicy Seared Tuna On A Cracker

112

# CARNIVALE

## Hors d'oeuvres Reception

Pricing per 25 pieces

A minimum order of 25 pieces required

### **Hot**

Steak Quesadillas

87

Lollipop Lamb Rack

112

Mini Vegetable Empanadas

87

Ropa Vieja On Crispy Plantains

94

Spicy Shredded Pork On Tortilla Chips

87

Skirt Steak Skewers With Chimichurri Sauce

112

Spicy Grilled Shrimp Skewers With Mango Salsa

112

Flatbread With Mushrooms And Cheese

87

Jamaican Jerk Chicken Skewers

87

Serrano Ham Wrapped Scallops

112

Bacon Wrapped Dates

87

Mini Crab Cakes

100

# CARNIVALE

## Cocktail Reception

A minimum of 25 guests required

Select Four Hors d'Oeuvres for a Pre-Dinner Cocktail Reception  
16 per person

Select Nine Hors d'Oeuvres for a Heavy Cocktail Reception  
40 per person

### **Hot Hors d'oeuvres**

Steak Quesadillas  
Lollipop Lamb Rack  
Mini Vegetable Empanada  
Ropa Vieja On Crispy Plantains  
Spicy Shredded Pork On Tortilla Chips  
Skirt Steak Skewers With Chimichurri Sauce  
Spicy Grilled Shrimp Skewers With Mango Salsa  
Flatbread With Mushrooms And Cheese  
Jamaican Jerk Chicken Skewers  
Serrano Ham Wrapped Scallops  
Bacon Wrapped Dates  
Mini Crab Cakes

### **Cold Hors d'oeuvres**

Shrimp Ceviche Tostaditas  
Spicy Crab Salad On Cucumber  
Lobster And Avocado Salad On Homemade Cracker  
Caramelized Onions And Cabrales Blue Cheese On Toasted Baguette  
Spanish Chorizo And Manchego Cheese On Skewer  
Asparagus Wrapped With Serrano Ham  
Spicy Seared Tuna On A Cracker

# CARNIVALE

## Stations

All Stations Require A Minimum Of 25 Guests  
All Station Guarantees Must Match Final Guest Count

### **Shrimp Platter**

Latino Style Shrimp Cocktail, Chipotle Cocktail Sauce, Fresh Lime/Lemon  
50 Jumbo Shrimp  
165  
100 Jumbo Shrimp  
310

### **Raw Bar**

Shrimp, Oysters, King Crab, Lobster, Stone Crab Claws (Seasonal)  
Cocktail Sauce, Lemon, Hot Sauces  
25 per person  
(Add Ceviche Trio @ 10 per person)

### **Grilled Vegetables**

Assorted Seasonal Grilled Vegetables,  
Crumbled Goat Cheese, Lemon Dressing  
8 per person

### **Meats And Cheeses Of Spain**

Senorio de Montelarreina (Goat), Mahon (Cow), Garritxa (Goat), Cabra al Vino (Goat),  
Roncal (Sheep), Peral (Cow), Drap (Cow), Lomo, Serrano Ham, Salchichon, Cantimplano,  
Marcona Almonds, Raisins, Grapes, Quince Paste  
15 per person

### **Brazilian Style Carving Station**

Chef to Carve  
Fire Roasted Tenderloin of Beef  
With Argentinian Chimichurri  
Served with Yuca Rolls

Attendant Required - \$100.00 per attendant  
20 per person

# CARNIVALE

## Stations

### **Taqueria Taco Station**

Beef, Shredded Chicken or White Fish  
(Choose two)

Corn Tortillas, Black Beans, Pico de Gallo,  
Queso Fresco and Crema

Attendant Required - \$100.00 per attendant  
Must be Served with Additional Stations  
18 per person

### **Paella Station**

Served in Traditional Paella Pan

Shrimp, Mussels, Clams, Calamari,  
Spanish Chorizo, Saffron Rice and Lobster Broth

Attendant Required - \$100.00 per attendant  
18 per person

### **Ceviche "Trio"**

Shrimp, Scallop, & Halibut Ceviche  
Attendant Required - \$100.00 per attendant  
19 per person

### **"Mini" Sweets Table**

Placed on decorated table or passed butler style  
Select 5

Chocolate Cake with Rum Anglaise  
Peanut Butter Fudge Brownies  
Mini Carnivale Cupcakes  
Dulce de Leche Cookies  
Seasonal Fruit Skewers  
Passion Fruit Tarts  
Coconut Flan Bites  
16 per person

# CARNIVALE

## Dinner Buffet

All buffets require a minimum of 25 guests  
Pricing is based on 2 hours of food service

## Taste of Mexico

45 per person

Jicama, Cucumber And Mango Salad

~**Chicken With Mole**~

Sautéed Chicken With Mexican Chile Sauce

~**Grilled Arrachera** ~

Skirt Steak Marinated in Cilantro, Garlic, Salt And Pepper

~**Tilapia Veracruz** ~

Tilapia With Olive, Caper, And Tomato Sauce

Mexican Rice

Pico De Gallo

Corn Tortillas

Homemade Hot Sauce

Lime Tequila Tart

Regular And Decaffeinated Coffee And A Selection Of Hot Teas

## Taste of Cuba

45 per person

Avocado Tomato Salad

~**Lechon Asado**~

Garlic Lime Pork Loin

~**Strip Steak Palomilla**~

NY Strip Steak With Grilled Onions And Garlic Mojo

**Garlic Shrimp**

Maduros~ Fried Ripe Sweet Plantains

White Rice

Black Beans

Coconut Flan

Regular And Decaffeinated Coffee And A Selection Of Hot Teas

# CARNIVALE

## Dinner Buffet

All buffets require a minimum of 25 guests  
Pricing is based on 2 hours of food service

### Taste of Brazil

60 per person

Hearts of Palm Salad

~**Shrimp Moqueca**~

Coconut Tomato Sauce

~**Beef Tenderloin Asado** ~

Slow Roasted Beef Tenderloin With Chimichurri Sauce

~**Chicken Vatapa**~

Roasted Chicken With Tomato Coconut Sauce

White Rice

Collard Greens

Passion Fruit Mousse

Regular And Decaffeinated Coffee And A Selection Of Hot Teas

### Taste of Spain

60 per person

Green Salad With Oranges, Almonds, Piquillo Peppers And Sherry Vinaigrette

~**Seafood Paella**~

Shrimp, Mussels, Clams, Calamari, Lobster, Spanish Chorizo, Saffron Rice & Lobster Broth

~**Chicken Fricassee**~

Grilled Chicken With Almonds And Manzanilla Olives

~**Beef Tenderloin**~

With Tomato Escabeche

Papas Bravas~Potatoes, Tomatoes, Chiles

Catalan Spinach

Almond Torte

Regular And Decaffeinated Coffee And A Selection Of Hot Teas

# CARNIVALE

## Dinner Menu

### Appetizer

Select one of following

#### **Shrimp Ceviche**

Shrimp Marinated In Citrus Juices, Tomatoes, Onions, Chiles And Cilantro  
10

#### **Beef Empanada**

Served With A Red And Yellow Tomato Salad And Lime Crema  
8

#### **Ropa Vieja**

Sweet Plantains, Braised Beef, Spicy Mayo, Queso Fresco  
9

#### **Arepa**

Colombian Corn And Cheese Cake, Seasonal Vegetables, Goat Cheese Crema  
8

### First Course

Select one of the following

#### **Carnivale Seasonal Salad**

Chef's Blend of Fresh Seasonal Greens and Accompaniments  
10

#### **Beet Salad**

Beet Salad With Manchego Cheese, Spiced Walnuts, Arugula,  
Sherry Vinaigrette  
10

#### **Baby Lettuce**

Cherry Tomatoes, Cucumber, Sour Orange Vinaigrette  
8

#### **Caesar Salad**

Hearts of Romaine, Cherry Tomatoes, Garlic Croutons  
9

# CARNIVALE

## Dinner Menu

### Entrée Course

Select two of the following for groups up to 60 guests  
The highest priced entrée will be used for charges, unless pre-determined  
Groups with 60 plus guests, pre-determined entrée selection is required

#### **Arrachera**

Grilled Marinated Skirt Steak, Black Beans and Rice,  
Sweet Onions, Chimichurri  
25

#### **Seafood Paella**

(Add Lobster \$10)  
Shrimp, Mussels, Clams, Calamari, Spanish Chorizo,  
Saffron Rice and Lobster Broth  
36

#### **“Family Style”**

12

#### **Pollo**

Guatemalan-Style Chicken, Jalapeno-Parsley Mojo,  
Potatoes, Olives, Green Beans  
20

#### **Vegetarian**

Chef's Selection of Entree  
20

#### **8oz Churrasco**

Nicaraguan Style Wood-Grilled Beef Tenderloin,  
Malanga Goat Cheese Puree, Arugula Chimichurri  
40

#### **Herb Tomato Salmon**

(Ask About Seasonal Substitutions)  
Pan-Roasted Salmon, Creamy Tomato Herb Rice, Green Bean Salad, Cilantro-Lime Butter  
28

#### **Dry Aged 28 oz Prime Bone-In Ribeye**

Chef's Selection of Accompaniments  
80

*A Third Entrée May Be Offered For A \$10 Service Fee Per Guest*

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## Dessert Menu

Select one of the following

### **Rich Chocolate Cake With Caramelized Bananas**

Chocolate Sauce, Puerto Rican Rum Caramel

9

### **Passion Fruit Tart**

Cream Cheese Pastry Crust, Whipped Cream, Macadamia Nut Brittle

8

### **Tres Leches**

Light Sponge Cake Drenched In Sweet Milk

8

### **Coconut Flan**

Caramel Sauce, Coconut Tuile

8

### **Fresh Seasonal Fruit**

Fresh Fruit, Rum Anglaise

9

All dinner entrees include  
freshly brewed Carnivale Private Blend of regular and decaffeinated coffee  
and a selection of hot teas

# CARNIVALE

## Beverage Service

### Call Brands

#### Specialty Drinks

Absolute, Stoli & Flavors, Bacardi, Captain Morgan, Bombay Dry, Jose Cuervo 1800,  
Jack Daniels, Jim Beam, Dewars White Label, Seagrams VO, Baileys, Kahlua  
Negro Modelo, Pacifico, Quilmes, Miller Lite, Clausthaler Non-Alcoholic  
Red & White House Wine

### Premium Brands

#### Specialty Drinks

Ketel One, Effen Black Cherry, Patron, Tanqueray, Seasonal Premium Rum, Ypioca Cachaca,  
Maker's Mark, Johnny Walker Black, Crown Royal, Courvoisier V.S., Baileys, Kahlua  
Negro Modelo, Pacifico, Quilmes, Miller Lite, Clausthaler Non-Alcoholic  
Red & White House Wine

### Super Premium Brands

#### Specialty Drinks

Grey Goose, Belvedere, Seasonal Super Premium Rum, Bombay Sapphire,  
Patron Reposado, Woodford Reserve, Glenfidich, Courvoisier V.S.O.P., Baileys, Kahlua  
Negro Modelo, Pacifico, Quilmes, Miller Lite, Clausthaler Non-Alcoholic  
Red & White House Wine

### Bar Options

- 1) Cash Bar- Guests pay individually for their beverages at the bar.
- 2) Package Bar- Beverages are charged based on the predetermined package and price.
- 3) Host Bar- Beverages are charged based on consumption and will be placed on the final bill.

### Bar Package Prices

	<u>1st Hour</u>	<u>2nd Hour</u>	<u>3rd Hour</u>	<u>4th Hour</u>
Beer & Wine	10	10	10	10
Call Brand	15	12	10	10
Premium Brand	18	15	13	13
Super Premium	21	18	16	16

All bars require a bartender fee of 100.00 per bartender.

Have our Mixologist come to your event and give our Famous Mojito Class