

CONNIE'S[®]

Catering

Special Events Catering Menu



More Than Just Pizza

Whether you're planning an elegant or a casual affair, our reliable professionals can work with virtually any budget & will be with you every step of the way. You can choose to have a traditional sit down dinner, a casual buffet, or a more affordable hors d'oeuvre & cocktail reception.

If you don't see what you're looking for or just don't like it, our chefs will be more than happy to create a customized menu just for you!

Drop Off Service

Connie's Catering drop-off service offers same day delivery with no minimum purchase. Every order arrives piping hot in our famous heated delivery trucks with complimentary disposable ware (setups). Disposable chafer racks with Sterno (ethanol gel chafing fuel) are available upon request with an extra charge.

The Bells & Whistles

Whether it is a company dinner, cocktail party, or your wedding reception: Connie's Catering offers complete event consultation. Ensure your event is memorable - let our catering team help you plan your menu and presentation. Our experienced catering team will take care of setup, breakdown, and cleaning throughout the event. We also provide rentals of linen, china, silverware, glassware, and bar equipment for a fee.



Contact Us!

For same day drop-off catering orders, call 312-326-3443 & select option "1"

For our catering team, call 312-326-3443 & dial extension 318

Email us, catering@conniespizza.com

We welcome all inquiries. Use any of the above to contact us with any questions that require elaborate execution of your catering event.



We accept Discover, Visa, Master Card, American Express & Company checks.
Cancellation accepted 24 hours in advance. Pricing does not include applicable taxes or delivery charges.



Appetizers



ITALIAN COCKTAIL MEATBALLS

A miniature version of our famous homemade meatballs. Served with your choice of BBQ or marinara sauce.

BRUSCHETTA ROMA

Fresh Roma tomatoes, basil, shaved Romano cheese, olive oil, & garlic served on crostini.

VEGETABLE TRAY

Fresh cut garden vegetables served with our homemade ranch dressing.

CHEESE TRAY

An assortment of imported & domestic cheeses, including Swiss, aged provolone, fresh mozzarella, & sharp cheddar, garnished with fruit, nuts, & flatbread chips.

CAPRESE SKEWERS

Vine ripened cherry tomatoes, fresh mozzarella, & basil artfully arranged on bamboo skewers, drizzled with a balsamic glaze.

ANTIPASTO SKEWERS

Cheese tortellini, salami, kalamata olive, & provolone artfully arranged on bamboo skewers drizzled with Italian dressing.

ITALIAN SAUSAGE & PEPPER SKEWERS

Sliced spicy Italian sausage with pieces of sweet peppers artfully arranged on bamboo skewers.

ARANCINI

Sicilian appetizer filled with veal, beef, pork, rice, & saffron, breaded, fried and served in plain sauce.

PROSCIUTTO & MELON

Sliced imported prosciutto wrapped around fresh cantaloupe melon balls, artfully arranged on bamboo skewers, drizzled with a balsamic glaze.

STUFFED MUSHROOMS

Mushroom caps stuffed with a choice of either Italian sausage or spinach.

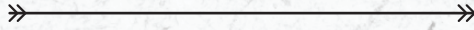
SHRIMP SHOOTERS

Shrimp and cocktail sauce served with a lemon wedge.



Pricing starts at \$19.99.

Salads



HOUSE

A fresh mix of iceberg, romaine, & radicchio with cherry tomatoes, cucumbers, pepperoncini pepper, black olives, red onions, & pizza crisps. Served with our Italian house dressing.

CAESAR

Crisp romaine hearts, shaved Romano cheese, herb-roasted croutons, & traditional Caesar dressing.

ANTIPASTO

A fresh mix of iceberg, romaine, & radicchio with provolone, soppressata, capicola, pepperoncini peppers, Kalamata olives, artichoke hearts, roasted red peppers, & tomatoes. Served with our Italian house dressing.

SPINACH

Fresh spinach topped with sliced strawberries, crumbled Gorgonzola, & candied walnuts tossed in a balsamic vinaigrette.

KALE

Fresh chopped kale topped with roasted pears, Romano cheese, & almonds.

WEDGE

A classic! Iceberg wedge topped with tomatoes, onion, crumbled bacon, & bleu cheese dressing.

EURO

Blend of mesclun and mixed greens topped with prosciutto, Romano cheese, & cranberries with balsamic vinaigrette.

GRAPE & APPLE

Mixed greens topped with grapes, apples, pecans, celery, cucumbers, Gorgonzola cheese, & pizza crisps with balsamic vinaigrette.

FRESH FRUIT SALAD

Seasonal assortment may include honeydew, cantaloupe, pineapple, grapes, strawberries & watermelon.

WATERMELON & GOAT CHEESE

Freshly cut watermelon tossed with crumbled goat cheese, & balsamic vinaigrette.

PASTA PRIMAVERA

Imported pasta tossed with garden vegetables, basil, & Italian dressing.

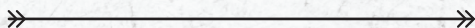


Pricing is available for plated and family style serving sizes.





Fresh Pasta



Homemade tender egg noodles made fresh. We make all our sauces right in our kitchen.
All pasta trays served with warm French bread. Protein and vegetables are available for an additional charge.
Gluten-free penne available upon request. Don't see a combination you love - let us know!

RIGATONI ALLA VODKA

Fresh made pasta served in our vodka sauce.

FETTUCCINE ALFREDO

Fresh house made egg fettuccine in our creamy alfredo sauce.

SPAGHETTI BOLOGNESE

Fresh house made pasta served in our special slow-cooked meat sauce.

TORTELLINI ALLA CONNIE'S

Cheese tortellini sautéed with chicken & broccoli in a cream sauce flavored with garlic, olive oil, & Romano cheese.

GNOCCHI WITH CHEESE SAUCE

Homemade potato dumplings in a cream sauce of Gorgonzola, Parmesan, & Pecorino cheese.

STUFFED MANICOTTI

Manicotti noodles stuffed with your choice of a ricotta and Parmesan blend or a spinach and ricotta blend.

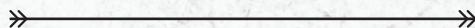
RAVIOLI PORTOFINO

Cheese stuffed ravioli in a cream sauce with shallots and mushrooms.

VEGGIE LASAGNA ROLL

Spinach and ricotta blend rolled in lasagna noodles and topped with marinara.

Sides



GRILLED ASPARAGUS
GARLIC BROCCOLI
GREEN BEANS
DOUBLE BAKED POTATO
POTATO WEDGES
MASHED POTATOES



Pricing is available for plated and family style serving sizes.

Entrées

CHICKEN PARMESAN

Hand-breaded chicken breast baked with marinara sauce & mozzarella cheese.

SAUSAGE & PEPPERS

Grilled Italian sausage with sweet peppers, in its own broth.

CHICKEN VESUVIO

Roasted chicken breast with potatoes & peas simmered in a white wine garlic sauce with lemon & oregano.

CHICKEN MARSALA

Chicken breast sautéed with mushrooms & herbs simmered in classic Marsala wine sauce.

CHICKEN LIMONE

Breaded chicken breast sautéed with capers & lemon served in a light butter sauce.

CHICKEN ROTOLO

Chicken breast stuffed with prosciutto, mozzarella & spinach served in a delicate brown sauce.

CHICKEN CACCIATORE

Chicken breast sautéed with mushrooms, onions, & black olives in a light tomato sauce.

STUFFED PORK CHOP

Pork chops stuffed with homemade Italian stuffing served in a brown gravy.

PORK TENDERLOIN

Slow roasted pork tenderloin served in a mushroom sauce.

SALMON CALABRESE

Baked salmon simmered in a tomato sauce with onions & calabrese peppers.

HONEY GLAZED SALMON

Oven baked salmon topped with a honey glaze.

BEEF WELLINGTON

Filet steak wrapped in a delicate pastry then baked.

STEAK FILET

Steak filet lightly seared and seasoned.

STEAK ROTOLO

Flank steak, fresh spinach, & roasted red peppers rolled with provolone cheese in a marsala wine sauce.



Pricing is available for plated and family style serving sizes.



Late Night Menu

As the reception winds down, let us deliver the perfect late night snack. From sandwiches to pizza, we've got just what you'll need to help your guests dance the night away.
Not limited to strictly late night orders.

Sandwiches

OLD NEIGHBORHOOD ITALIAN BEEF

Our own homemade recipe. Thinly sliced Italian beef with roasted green peppers served on a french roll.

MINI ITALIAN ASSORTMENT TRAY

Pres-assembled miniature versions of our most famous Italian specialty sandwiches including Italian beef, meatball, & Italian sausage. May be purchased as a variety or single selection.

VIENNA BEEF HOT DOGS

A classic hot dog loved by generations.

Pizza

7" Pizzarella (4 slices) | 10" Small (6 slices) | 14" Large (8 slices)

Thin	6.49	12.99	17.99
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Our famous dough made fresh daily, rolled out thin & cooked to crispy perfection.

Original Pan	–	12.99	18.49
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The original Connie's pan pizza! This is the one that has made us a Chicago favorite for over 50 years. Just like Jake & Jimmy made it on 26th & Lowe.

Deep Dish	6.99	13.99	19.99
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A Chicago favorite. Similar to the original pan pizza with just an extra amount of goodness. Our deep dish is legendary & has been featured at venues throughout the Chicagoland area.

Sicilian Pan	–	–	20.99
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The best bang for your buck. A 13" x 18" half pan of authentic Sicilian crust— with 24 slices, it's enough to feed the whole bunch!

Desserts

MINI CANNOLI

Miniature, crisp pastry shells filled with sweetened ricotta cheese & pistachio.

ITALIAN SPECIALTY ASSORTMENT

Mini cannoli, miniature cakes, and éclairs garnished with fresh berries.

BROWNIES

Soft, chunky, & chocolaty Ghirardelli brownies.

GOURMET COOKIES

Chocolate chip, peanut butter, oatmeal raisin, & sugar garnished with berries.

Testimonials

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The team at Connie's Pizza was such a pleasure to work with for our wedding. They invited us in for a tasting, which was so much food! And everything was delicious, so it made it difficult to choose. Unfortunately, we ended up with several iterations to our menu and the team was so accommodating. Everyone raved about how delicious the food was on our wedding day. And the staff they brought in to serve was amazing. I highly recommend considering them for your wedding. You will not be disappointed!

Michelle

Wedding Wire

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Connie's Catering was a breeze to work with! Not only was the food delicious, but they took care of all my table and chair rentals. Plus, who doesn't like pizza? I highly recommend them for your event.

Kassi C

The Knot

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312-CONNIES

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Order Online At: www.conniespizza.com

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