

## Clara's History

Our story begins with Anthony and Celeste Lizio who came to the United States in the early 1930's from Sant'Angelo all'Esca a small town an hour outside of Naples, Italy. Celeste (Luise) grew up in her mother's café learning the recipes she would eventually hand down to her children and grandchildren. Once in the United States, Anthony and Celeste opened a small grocery store for Celeste to tend to while Anthony worked in a factory. While Celeste made dinner in back kitchen of the store, the delicious smells drew the WPA workers. The store became known for Celeste's food rather than the groceries.

The popularity of Celeste's recipes encouraged her and Anthony to open the Kedzie Beer Garden at Kedzie and Polk on the West Side of Chicago. As the business grew into a popular restaurant, the name was changed to Celeste's as a tribute to the chef. And just as Celeste learned from her mother, their four children (Emmanuel (Willy), Pasquale, Anthony Jr. and Clara) learned from their parents working alongside while living above the restaurant.

In the 1950's, the children, now adults, expanded the family business by selling their homemade products such as ravioli to other local restaurants and grocery stores. The wholesale business became so successful that in 1963 the family closed Celeste's to concentrate solely on the supplier business. In 1969, the family sold the business to Quaker Oats who went on to create the Mama Celeste brand that everyone knows today.

Clara's opened at 6740 S. Rt. 53 on March 13, 1987. Clara was in the kitchen, her husband Rudy Sr. at the bar and their four children (Michelle, Anthony, Rudy Jr. and Mark) tending to customers while learning the recipes and traditions just as their mother and grandmother before them. And just like her mother Celeste, people came from far and wide to enjoy Clara's wonderful creations.

On November 19, 2013, Clara's moved to its current location at 6550 S. Rt. 53; now under the watchful eye of the next generation. Rudy Jr., along with his wife Dawn and three children (Ersilia, Michael Anthony and Rudy III) carry on the traditions and recipes of Celeste and Clara.



## Special Events Menu



(630) 968-8899

[www.clarasrestaurant.com](http://www.clarasrestaurant.com)

6550 S. IL-Rte 53, Woodridge, IL 60517

# General Information

## Room Capacity & Sales Minimums

We have four rooms to accommodate your business or social event. Each individual room is designed to suit different size events, seating 25 to 90 guests. Clara's requires a food & beverage minimum for each room. We may reassign rooms, particularly if there is a fluctuation in the attendance figures. Event rooms have a maximum rental time of 3 hours plus 1/2 hour for setup. Additional party time can be purchased. See banquet manager for more details.

## Compania ~ for events up to 25 guests

Lined with windows, this room offers a bright and inviting atmosphere in the afternoon and a warm glow in the evening.

## Sant' Angelo ~ for events 25 to 40 guests

Dark, Cherry-wood accents give this mid-size room a traditional, rustic Italian feel. Complete with separate audio and visual capabilities.

## Amalfi Atrium ~ for events minimum 30 to 50 guests

This beautiful 4 season room offers you private dining with outdoor ambience. The Amalfi Atrium has a retractable roof and array of windows that open up to invite the outdoors in.

## Abruzzi ~ for events to 90 guests

This beautiful, spacious room was designed for large-scale private dining. Complete with separate audio and visual capabilities.

## Deposit/Cancellations:

In order to guarantee your reservation, a \$250 deposit is required by cash or credit card. If your event cancels 14 days prior to your scheduled event, you will receive your full deposit amount. If you cancel 13 days or less from your scheduled event, you will forgo your entire deposit.

## Event Fee:

A 20% service charge and applicable sales tax will be added to all food and beverage sales.

## Reservations & Final Count:

Your event reservation is booked once we have received a signed banquet order and deposit. The final guest count is due 3 days prior to the event. Your final guarantee may not be less than 80% of your estimate at the time of signing the Special Event Contract.

# Special Events Menu

## Thank you for considering Clara's to host your event.

All menu packages are priced per person and include fresh Italian bread, oil, & cheese, coffee, freshly brewed iced tea, fountain drinks, and dessert. All courses are served Family Style (Buffet Style available upon request) Platters are replenished upon request & until next course is served. Additionally, uneaten food may be taken out of the restaurant after your function.

## Lunch

### Lunch Menu 1 \$22 per person

Choose any combination of 2 Appetizers & Salads  
Pasta – Choose one  
Entrée – Choose one  
Dessert Platter

### Lunch Menu 2 \$24 per person

Choose any combination of 3 Appetizers & Salads  
Pasta – Choose one  
Entrée – Choose one  
Dessert Platter

### Lunch Menu 3 \$28 per person

Choose any combination of 3 Appetizers & Salads  
Pasta – Choose two  
Entrée – Choose one  
Dessert Platter

**Unlimited Champagne punch or Mimosas ~ add \$4 per person  
Lunch available for events until 1:00**

## Dinner

### Dinner Menu 1 ~ \$28 per person

Choose any combination of 3  
Appetizers & Salads  
Pasta – Choose one  
Entrée – Choose one  
Dessert Platter

### Dinner Menu 2 ~ \$34 per person

Choose any combination of 4  
Appetizers & Salads  
Pasta – Choose two  
Entrée – Choose one  
Dessert Platter

### Dinner Menu 3 ~ \$36 per person

Choose any combination of 5  
Appetizers & Salads  
Pasta – Choose one  
Entrée – Choose two  
Dessert Platter

### Dinner Menu 4 ~ \$40 per person

Choose any combination of 5  
Appetizers & Salads  
Pasta – Choose two  
Entrée – Choose two  
Dessert Platter

### Menu Enhancement

You may add an appetizer or salad for \$2 per person and an entrée for \$4 per person.  
(Children ages 5-11 half off ~ under age 5 is free)

Prices are subject to change. Above prices do not include tax or event fee.

# Menu Choices

## Appetizers

Bruschetta Di Roma \* Pesto Bruschetta \* Herb Stuffed Mushrooms  
Fried Calamari \* Sausage & Peppers \* Portabella Mushrooms

## Salads

Insalata Caprese  
Garden House Salad  
Tossed Caesar Salad  
Pasta Salad  
Red Pepper and  
Gorgonzola Salad

## Pasta

Rigatini with Meat or Tomato sauce with Meatballs on the side  
Radiatore Alfredo with Broccoli  
Pasta Al Fresco  
Spinach and Egg Rotini with Primavera sauce  
Baked Rigitini with Meat or Tomato sauce  
Cheese Tortellini in Vodka Cream sauce  
Homemade Meat Lasagna (add \$1.75 per person)  
Radiatore Marinara or Arrabiata Marinara Sauce  
(You can substitute a different sauce with the above pastas)

## Entrees

Chicken Limone with primavera vegetables  
Cream of Chicken Pesto  
Chicken Parmigiana  
Eggplant Parmigiana  
Salmon  
(add \$2.75 per person)  
Shrimp Ersilla  
(add \$2.75 per person)  
Shrimp Primavera  
(add \$2.75 per person)  
Rudy Jr.  
(add \$2.75 per person)

## Dessert

Homemade Tiramisu and Cannoli platter  
(1 each per guest)

## Beverages

### Beer & Wine Hourly

Includes Clara's House selections of Red & Whites wines, and your choice of domestic & imported beers \* One Hour \$15.00 per person \* Two Hours \$19.00 per person \* Three Hours \$22.00 per person

### Host/Open Bar

Host Bar allows your guests to order from our full selection of wine, beer, and spirits. We will run a tab based on consumption and tally it at the end of the event.

### Limited Host Bar

Limited Host Bar allows you to set a specific selection of wines, beers, and spirits your guests are allowed to order from as well as quantity of those selections or a specific \$ amount.

### Cash Bar

Cash Bar requires your guests to pay for all alcoholic beverages they order.

### Wine Bottles

Red & White wine bottles are available to purchase for the table.