

classic: \$32 per person

first course

choose two

bacon wrapped dates • calamari abruzzi • baked meatballs • fried calamari
baked goat cheese • prosciutto & asparagus
bruschetta • antipasto skewers • brussels sprouts • prosciutto w/melon

second course

choose one

romaine house • classic caesar • rustic • roasted beet • baby kale • caprese

third course

choose one pasta and one entree

linguine artichoke • linguine pomodoro • linguine alfredo
linguine haymaker • rigatoni bolognese • rigatoni spinaci
rigatoni basilico • rigatoni arrabiata • rigatoni alla cucina • baked rigatoni • penne arrosto
penne besciamelle • penne alla pesto • shells country style

chicken • pistachio • marsala • vesuvio • picatta • lemon
pork tenderloin • marsala • vesuvio • picatta • milanese
lake superior whitefish • lemon white wine • picatta

fourth course

choose one

tiramisu • bread pudding • mini gelato or sorbet cups • chocolate lava cake
assorted miniature pastries • fresh fruit platter

additional items

\$3/person per item

asparagus • broccolini • spinach • peas • garlic mashed potatoes • vesuvio potatoes
roasted new red potatoes • gluten free pasta/pizza crust

pizza

choose one \$5 person

margherita • four cheese • italian sausage • pear • four season • pepperoni • supreme
arugula • mushroom • cheese

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.

chef's choice: \$39 per person

first course

choose two

bacon wrapped dates • calamari abruzzi • baked meatballs • fried calamari
baked goat cheese • prosciutto & asparagus • miniature crab cakes
bruschetta • antipasto skewers • brussels sprouts • prosciutto w/melon

second course

choose two

romaine house • classic caesar • rustic • roasted beet • baby kale • caprese

third course

choose one pasta and two entrees

linguine artichoke • linguine pomodoro • linguine alfredo • linguine frutti di mare
linguine haymaker • linguine calamari • rigatoni bolognese • rigatoni spinaci
rigatoni basilico • rigatoni arrabiata • rigatoni alla cucina • baked rigatoni • penne arrosto
penne besciamelle • penne w/shrimp & broccoli • penne alla pesto
shells country style

chicken • pistachio • marsala • vesuvio • picatta • lemon
pork tenderloin • marsala • vesuvio • picatta • milanese
beef tenderloin • red wine reduction • au poivre • mushroom
atlantic salmon • lemon white wine • balsamic glaze
lake superior whitefish • lemon white wine • picatta

fourth course

choose one

tiramisu • bread pudding • mini gelato or sorbet cups • chocolate lava cake
assorted miniature pastries • fresh fruit platter

additional items

\$3/person per item

asparagus • broccolini • spinach • peas • garlic mashed potatoes • vesuvio potatoes
roasted new red potatoes • gluten free pasta/pizza crust

pizza

choose one \$5 person

margherita • four cheese • italian sausage • pear • four season • pepperoni • supreme
arugula • mushroom • cheese

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.

general information

room minimums

We do not charge any fees to utilize our space privately

We do ask for food and beverage minimums to be met

For evening events, Sunday through Thursday \$600

Friday and Saturday \$1,200

For daytime events \$1,400 Monday through Sunday

All minimums are prior to applicable sales tax and gratuity 20%

menu selections

Menu selections must be confirmed no later than 7 days prior to the event

guaranteed guest count

A guarantee of the final number of guests is required no later than 72 hours prior to the event. The final number given will be the minimum number of guests charged.

deposits and payments

A non-refundable deposit is required when booking private events. Deposits will be deducted from the final bill at the conclusion of your event. Full payment will be required at that time.

outside food and beverage

Cucina Paradiso does allow for cakes to be brought in for special events. They must be obtained from a bakery or store, per health department regulations. A cake service fee of \$1/person will be assessed.

contact us

Phone (708) 848.3434. Please ask for Jeremy, or via email at

jeremy@cucinaoakpark.com