



Private Events

Dear Sir or Madame,

Thank you for considering Nieto's for your upcoming event.

The enclosed packed of information highlights some important elements of our private events and various menu options. Our private event spaces can accommodate parties ranging from 5 to 60 guests for a seated meal or up to 75 guests for a cocktail reception. We offer full service event coordination to assist you in arranging the details of your event, including linens, floral arrangements, music and a photographer. I will personally help you customize a food and beverage package featuring items from our diverse menu, hand-selected craft beers and unique wine list to suit your personal style.

Please contact me to schedule an appointment to view our private event spaces and discuss the details of your event. I look forward to working together to create a memorable event.

Kind Regards,

Debbie L. Nieto
Owner and Private Events Coordinator



Private Events

(847) 432-0770
acarlos1st@aol.com
429 Temple Avenue
Highland Park Illinois 60035

Let Nieto's host your next event. Our private event spaces can accommodate parties ranging from 5 to 60 guests for a seated meal or up to 75 guests for a cocktail reception. Our Private Event Coordinator will help you customize a food and beverage package featuring items from our diverse menu, hand-selected craft beers and unique wine list to suit your personal style and budget. We can assist you in selecting linens, desserts, floral arrangements, music and a photographer for your event.

HOSTED EVENTS

Brunch, Lunch or Dinner Parties
Business Meetings
Holiday Parties
Bridal/Baby Showers
Rehearsal Dinners
Intimate Weddings
Graduations

MINIMUMS

A food & beverage minimum will apply to all private event parties. Minimums do not include tax, gratuity or any other additional services

DEPOSITS

A 25% deposit is due at the time of booking. Final payment for the function must be made on the day of the event. In the event of a cancellation, the deposit is non-refundable when cancelled within 30 days of the function date.

AUDIO VISUAL

Audio Visual equipment including flat screen TVs, overhead screens, built-in LCD unit & universal surround sound system are available for an additional fee.

SERVICE CHARGE

Sales tax & a 20% service charge will be added to the food and beverage total.

START & END TIMES

Private events must have designated start & end times that allow us to fulfill our commitment to all clients. After the designated end time, there will be additional charges.

GUEST COUNTS

Minimum guaranteed attendance must be received no later than three business days prior to the event. Clients will be charged for the guaranteed guest count or actual count, whichever is greater.

MENU SELECTIONS

Menu selection must be finalized with the event coordinator no later than 2 weeks prior to event.

ADDITIONAL SERVICES

Nieto's can provide custom linens, floral, décor, & entertainment for an additional charge. Ask our event coordinator for more information.



Private Events

Plated Dinner Menu \$35.95 PER PERSON

APPETIZERS

CHOOSE ONE

Soup of the Day

Guacamole and Chips

Chef's Ceviche of the day

Whole Grilled Artichoke

with Remoulade Sauce

Wild Mushroom & Spinach Ravioli

with a Truffle Sauce

Sweet Vidalia Onion Dip

with Fresh Vegetables and our House Made Croutons

Cecy's Tacquitos

with Queso Fresco, Red Onion, Crema, Lettuce
& Tomato

Beef Carpaccio

with Shaved Hearts of Palm and Parmesan Reggiano

Artichoke Spinach Dip

with Fresh Vegetables and our House Made Croutons

Gulf Shrimp Cocktail

with Housemade Cocktail Sauce (\$2 extra per person)

Grilled Gulf Shrimp

Spicy Papaya Sauce (\$2 extra per person)

Tuna Tartare

with Crispy Wonton and Arugula (\$3 extra per person)

SALADS

CHOOSE ONE

Classic Grilled Romaine Caesar Salad

with Parmesan Reggiano and Rustic Croutons

Nieto's House Salad

with Tomatoes, Carrots and Balsamic-Basil Vinaigrette

Wedge Salad

with Tomatoes, Slab Bacon, and Blue Cheese Dressing

Mediterranean Salad

with Feta Cheese, Olives, Red Onion, Cucumber,
and Tomato with Debbie's Secret Vinaigrette (\$2 extra per person)

Warm Roasted Vegetable Salad

with Balsamic Basil Vinaigrette (\$2 extra per person)

Chilled Beet & Pear Salad

with Brie Cheese and Orange Vinaigrette (\$2 extra per person)

ENTREES

CHOOSE TWO

Nieto's BLT

with Arugula, Mozzarella, Pesto, Jalapeño Bacon, and Tomato
on Artisan Bread

Risotto of the Day

Nabor's Lobster Cobb Salad

Hard Boiled Egg, Tomato, Avocado,

Roquefort Bleu Cheese, and Dijon Mustard Vinaigrette

Pistachio Crusted Tilapia

With Ratatouille Filled Crispy Potato Basket and Kalamata Olive Relish

Debbie's Roasted Half Chicken

with Lemon and Fresh Herbs and Mashed Potatoes
for all White Meat add \$3

"Shake n' Bake" Prime Bone-In Pork Chop

with Caramelized Apples, Brandy Glaze and Mashed Potatoes

Braised Shortribs

with Roasted Cauliflower, and Green Peppercorn Sauce

Sautéed Salmon

with Roasted Root Vegetables and Balsamic Demi Glace

Grilled Sirloin Steak

with Gorgonzola Butter and Crispy Potato Cakes (\$4 extra per person)

Prime 10 oz. Rib Eye Steak

with Risotto of the Day (\$5 extra per person)

Crab Cake Sandwich

Topped with Jicama Cole Slaw, Tomato, Lettuce,
and Horseradish Aioli on Brioche Bun

DESSERTS

CHOOSE ONE

Homer's Ice Cream

Vanilla, Chocolate, and Cappuccino Chip

Assorted Cookie Plate

Gram's Old Fashioned Chocolate Pudding

Housemade Cookie Sundae

with Homemade Caramel or Chocolate Sauce

Warm Chocolate Lava Cake

Vicky's Flan

Sorbet

Served with iced tea & soft drinks.

*Price excludes sales tax & 20% service charge. Menu prices are
subject to change.*



Private Events

Plated Lunch Menu \$25.95 PER PERSON

APPETIZERS

CHOOSE ONE

Soup of the Day

Guacamole and Chips

Chef's Ceviche of the day

Whole Grilled Artichoke

with Remoulade Sauce

Wild Mushroom & Spinach Ravioli

with a Truffle Sauce

Sweet Vidalia Onion Dip

with Fresh Vegetables and our House Made Croutons

Cecy's Tacquitos

with Queso Fresco, Red Onion, Crema, Lettuce
& Tomato

Beef Carpaccio

with Shaved Hearts of Palm and Parmesan Reggiano

Artichoke Spinach Dip

with Fresh Vegetables and our House Made Croutons

Gulf Shrimp Cocktail

with Housemade Cocktail Sauce (\$2 extra per person)

Grilled Gulf Shrimp

Spicy Papaya Sauce (\$2 extra per person)

Tuna Tartare

with Crispy Wonton and Arugula (\$3 extra per person)

DESSERTS

CHOOSE ONE

Homer's Ice Cream

Vanilla, Chocolate, and Cappucino Chip

Assorted Cookie Plate

Gram's Old Fashioned Chocolate Pudding

Housemade Cookie Sundae

with Homemade Caramel or Chocolate Sauce

Warm Chocolate Lava Cake

Vicky's Flan

Sorbet

ENTREES

CHOOSE TWO

Nieto's BLT

with Arugula, Mozzarella, Pesto, Jalapeño Bacon, and Tomato on Artisan Bread

Risotto of the Day

Pistachio Crusted Tilapia

With Ratatouille Filled Crispy Potato Basket and Kalamata Olive Relish

Debbie's Roasted Half Chicken

with Lemon and Fresh Herbs and Mashed Potatoes (All White Meat add \$3)

"Shake n' Bake" Prime Bone-In Pork Chop

with Caramelized Apples, Brandy Glaze and Mashed Potatoes

Braised Shortribs

with Roasted Cauliflower, and Green Peppercorn Sauce

Sautéed Salmon

with Roasted Root Vegetables and Balsamic Demi Glace

Grilled Sirloin Steak

with Gorgonzola Butter and Crispy Potato Cakes (\$4 extra per person)

Prime 10 oz. Rib Eye Steak

with Risotto of the Day (\$5 extra per person)

Crab Cake Sandwich

Topped with Jicama Cole Slaw, Tomato, Lettuce,
and Horseradish Aioli on Brioche Bun

Nabor's Lobster Cobb Salad

Hard Boiled Egg, Tomato, Avocado,

Roquefort Bleu Cheese, and Dijon Mustard Vinaigrette

ENTRÉE SALADS COME WITH CHOICE OF PROTEIN:

Chicken, Salmon, or Tilapia. For Shrimp or Lobster (Add \$3)

Classic Grilled Romaine Caesar Salad

with Parmesan Reggiano and Rustic Croutons

Nieto's House Salad

with Tomatoes, Carrots and Balsamic-Basil Vinaigrette

Wedge Salad

with Tomatoes, Slab Bacon, and Blue Cheese Dressing

Mediterranean Salad

with Feta Cheese, Olives, Red Onion, Cucumber,
and Tomato with Debbie's Secret Vinaigrette

Warm Roasted Vegetable Salad

with Balsamic Basil Vinaigrette

Chilled Beet & Pear Salad

with Brie Cheese and Orange Vinaigrette

Served with iced tea & soft drinks.

Price excludes sales tax & 20% service charge. Menu prices are
subject to change.



Private Events

Menu Enhancements

PASSED

MINIMUM 3 DOZEN, PRICED PER DOZEN

Gazpacho Soup Shooter
with Mini Grilled Cheese

Roasted Tomato Soup
with Mini Grilled Cheese

Guacamole and Chips

Chef's Ceviche of the day

Tuna Tartare
on a Crispy Wonton and Arugula

Wild Mushroom Cannolis

Crab Cakes
with Saffron Aioli

Bacon Wrapped Dates

Artichoke and Goat Cheese Fritter
with Red Pepper Coulis

Phyllo Wrapped Asparagus and Asiago Cheese

Beef Wellington En Croute

SWEET TABLE

CHOOSE THREE \$8.95 PER PERSON

Homer's Ice Cream
Vanilla, Chocolate, and Cappucino Chip

Assorted Cookie Plate

Gram's Old Fashioned Chocolate Pudding

Housemade Cookie Sundae
with Homemade Caramel or Chocolate Sauce

Warm Chocolate Lava Cake

Vicky's Flan

Sorbet

Assorted Cheesecake

Assorted Cupcakes

PLATTERS

SERVES TEN FOR \$28 OR SERVES TWENTY FOR \$55

Guacamole and Chips

Sweet Vidalia Onion Dip

with Fresh Vegetables and our House Made Croutons

Artichoke Spinach Dip

with Fresh Vegetables and our House Made Croutons

Cecy's Tacquitos

with Queso Fresco, Red Onion, Crema, Lettuce & Tomato

Gulf Shrimp Cocktail

with Housemade Cocktail Sauce (\$2 extra per person)

Grilled Gulf Shrimp

Spicy Papaya Sauce (\$2 extra per person)

Tuna Tartare

with Crispy Wonton and Arugula (\$3 extra per person)

Mini Caprese Sandwich

with Tomato, Mozzarella, and Pesto

Grilled Chicken Breast Sandwich

with Mozzarella, Tomato, and Pesto

Turkey Breast Sandwich

with Avocado, Bacon, and Havarti Cheese

Roast Beef Sandwich

with Sun Dried Tomato, and Horseradish Aioli

Smoked Salmon Sandwich

with Crème Fraiche, Tomato, Capers, Onions, on Rye Bread

Chicken Parm Sliders

with Tomato Sauce and Parmesan Cheese

Sliced Steak Sandwich

with Sautéed Onions, Tomatoes, and

Spicy Thousand Island (\$4 extra per person)

Cheeseburger Sliders

Cheddar Cheese, Lettuce, Tomato, and Dijon Mustard

Served with iced tea & soft drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.



Private Events

Premium Plated Dinner Menu THREE COURSES \$68 PER PERSON

FIRST COURSE

CHOOSE TWO

Soup of the Day

Chef's Ceviche of the day

Wild Mushroom & Spinach Ravioli

with a Truffle Sauce

Beef Carpaccio

with Shaved Hearts of Palm and Parmesan Reggiano

Gulf Shrimp Cocktail

with Housemade Cocktail Sauce (\$2 extra per person)

Grilled Gulf Shrimp

Spicy Papaya Sauce (\$2 extra per person)

Tuna Tartare

with Crispy Wonton and Arugula

Sauteed Mano de Leon Scallop

with Leek Spaghettini and Espresso Port Wine Reduction

Lobster and Escargot Gratin

with Mushrooms, Lobster Saffron Cream Sauce, and Parmesan Cheese (\$5 extra per person)

Butter Poached Lobster Timbale (\$6 extra per person)

Pan Seared Hudson Valley Foie Gras

with Apple Tart and Cherry Gastrique (\$8 extra per person)

DESSERTS

CHOOSE TWO

Homer's Ice Cream

Vanilla, Chocolate, and Cappucino Chip

Assorted Cookie Plate

Gram's Old Fashioned Chocolate Pudding

Housemade Cookie Sundae

with Homemade Caramel or Chocolate Sauce

Warm Chocolate Lava Cake

Vicky's Flan

Sorbet

Assorted Cheese Cake

Crème Brulée

Chocolate Soufflé

ENTREES

CHOOSE THREE

Risotto of the Day

Pistachio Crusted Tilapia

With Ratatouille Filled Crispy Potato Basket and Kalamata Olive Relish

"Shake n' Bake" Prime Bone-In Pork Chop

with Caramelized Apples, Brandy Glaze and Mashed Potatoes

Braised Shortribs

with Roasted Cauliflower, and Green Peppercorn Sauce

Sautéed Salmon

with Roasted Root Vegetables and Balsamic Demi Glace

Grilled Sirloin Steak

with Gorgonzola Butter and Crispy Potato Cakes (\$4 extra per person)

Prime 10 oz. Rib Eye Steak

with Risotto of the Day (\$5 extra per person)

Kataifi Crusted Chilean Sea Bass

with Sautéed Root Vegetables and Lemongrass Sauce

Grilled Herb Crusted Petite Filet Mignon

with Asiago Mashed Potatoes, Baby Vegetables, and Rosemary Cabernet Reduction

Sautéed Moscovy Duck Breast

with Braised Fennel, Spinach, Parmesan Rice, Parsnip Puree, and Blood Orange Sauce

Parmesan Crusted Australian Rack of Lamb

with Crispy Polenta, Vegetable Gratin, and Grainy Mustard Red Wine Sauce

Served with iced tea & soft drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.



Private Events

Beverage Packages

BEER & WINE PACKAGE

HOUSE SELECTIONS

2 hours 20.95 per person
3 hours 24.95 per person
4 hours 28.95 per person

PREMIUM SELECTIONS

2 hours 28.95 per person
3 hours 32.95 per person
4 hours 36.95 per person

LIQUOR, BEER & WINE PACKAGE

HOUSE SELECTIONS

2 hours 24.95 per person
3 hours 28.95 per person
4 hours 33.95 per person

PREMIUM SELECTIONS

2 hours 27.95 per person
3 hours 32.95 per person
4 hours 37.95 per person

SUPER PREMIUM SELECTIONS

2 hours 38.95 per person
3 hours 43.95 per person
4 hours 48.95 per person

HOSTED BAR

Beer, wine & cocktails are charged on a consumption basis. Inquire about individual drink prices.

CASH BAR

All guests will pay for individual drinks. \$75 bartender fee applies

PACKAGE BARS

Priced per guest by the hour. Includes non-alcoholic fountain drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.