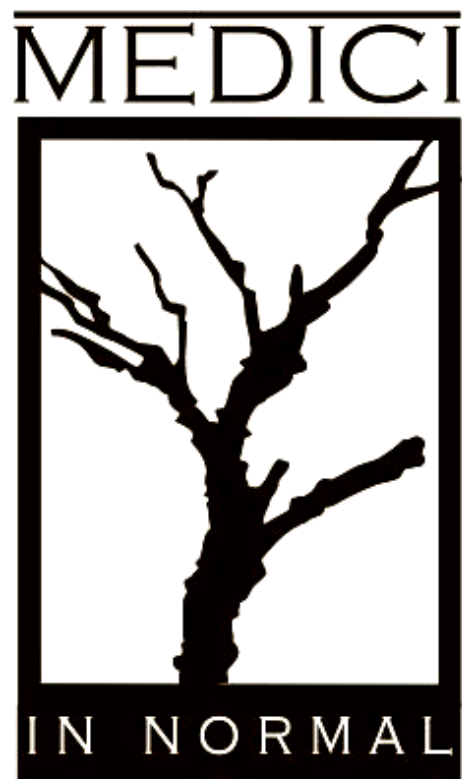


Special Events Menu

Hors D'oeuvres | Buffets | Plated Dinners
| Prefixed Dinner Menus | Desserts



Banquets & Special Events

events.medici@gmail.com

Phone: 309-452-6334

Fax: 309-454-1395

120 W. North Street, Normal, IL

www.medicinormal.com

Menu Selection

Menu options vary depending on the size of your party.

30 Guests or Less

- Order from the restaurant menu
 - Customize a limited menu
- Choose a pre-fixed, 3 course dinner from the Special Events Menu
 - Pre-ordered plated lunch or dinner
 - Buffet for lunch or dinner

30 to 60 Guests

Special Events Menu Only

- Choose a pre-fixed, 3 course dinner from the Special Events Menu
 - Pre-ordered Plated Lunch or Dinner
 - Buffet for Lunch or Dinner.

60 to 150 Guests

Special Events Menu Only

- Buffet for Lunch or Dinner.

GF = GLUTEN FREE

DF = DAIRY FREE

VEGAN = VEGAN

VEG = VEGETARIAN

Let us know about dietary restrictions and allergies.

Cold Appetizers

Fresh Fruit Display – VEGAN, GF *assortment of seasonal fruit*
\$55 serves 25

Domestic Cheese & Fruit – VEG, GF *cheddar, swiss, pepperjack, and an assortment of seasonal fruit*
\$90 serves 25

Imported Cheese & Fruit – VEG, GF *smoked gouda, brie, mozzarella, gruyere and an assortment of seasonal fruit*
\$100 serves 25

Vegetable Crudités with Ranch Dressing - VEG, GF *carrots, cucumbers, red & green peppers, & celery*
\$45 serves 25

Vegetable Crudités with Fresh Hummus – VEGAN, GF
\$65 serves 25

Black Bean Chili Lime Dip – VEG *served chilled with chips*
\$30 serves 25

Gourmet Deviled Eggs – GF *classic, bacon & cheddar, goat cheese & red pepper or mix & match*
\$30 serves 25

Caprese Platter – VEG, GF *fresh mozzarella & tomato slices topped with fresh basil & balsamic reduction*
\$75 serves 25

Charcuterie Board – GF *cured italian meats, assorted fresh cheeses, house pickled vegetables, & crostini*
\$90 serves 25

Cold Appetizers

Bruschetta – VEG *fresh tomatoes & onions topped with balsamic reduction & parmesan cheese*
\$40 serves 25

Apple and Brie Crostini – VEG *apples spiced with cinnamon, served over brie with a mint*
\$40 serves 25

Beef Au Bleu Crostini *seared beef on a crostini, finished with a bleu cheese cream sauce & balsamic*
\$55 serves 25

Charcuterie Board – GF *cured italian meats, assorted fresh cheeses, house pickled vegetables,
& crostini*
\$90 serves 25

Smoked Salmon Display *served chilled with capers, eggs, & herb cream cheese*
\$75 serves 25

Caesar Salad Cups *romaine lettuce, parmesan, and grilled chicken tossed in Caesar dressing*
\$55 serves 25

Garlic Pork Loin *pork loin roasted in garlic, served chilled with horseradish sauce*
\$60 serves 25

Prosciutto Wrapped Asparagus – GF, DF *topped with lemon zest & garlic melba*
\$80 serves 25

Hot Appetizers

Spinach & Artichoke Dip – VEG served with chips
\$35 serves 25

Chicken & Andouille Con Queso served with chips
\$55 serves 25

Meatballs served in our housemade marinara or in hawaiian BBQ sauce with pineapple chunks and jalapeno
\$35 serves 25

Jalapeno Brisket Poppers stuffed with houses smoked brisket & cream cheese, wrapped in applewood bacon with a drizzle of melba aioli
\$35 serves 25

Chicken Wings buffalo, BBQ, or teriyaki
\$70 for 25 wings

Chicken Skewers – GF, DF served with teriyaki sauce or herb marinated with dijon aioli
\$55 serves 25

Mini Crab Cakes served with fresh lemon & garlic melba
\$70 serves 25

Vegan Stuffed Mushrooms – VEGAN, GF button mushrooms stuffed with onions, carrots, & bell peppers
\$45 serves 25

Herb & Cheese Stuffed Mushrooms – VEG, GF button mushrooms stuffed with a herb cream cheese & topped with parmesan cheese
\$45 for 25 pieces

BBQ Pork Sliders pulled pork, housemade BBQ sauce served with coleslaw and pickles
\$3.00 per serving

Cheeseburger Sliders mini burgers topped with cheddar cheese, served with lettuce, tomato, pickle & onion
\$3.50 per serving

Buffet

Minimum order of 25 guests
(pricing before tax & gratuity)

Gouda Mac & Cheese Station

\$14 per guest

Customize your housemade Gouda Mac with the following toppings

Protein: chicken, bacon, chorizo bacon

Sides: jalapeños, red peppers, chives, tomatoes

Baked Potato Station

\$14 per guest

Customize your baked potatoes with the following toppings:

Protein: bacon, roasted chicken

Sides: cheddar cheese, sour cream, chives, tomatoes, onion straws

Taco Station

\$20 per guest

Build your own tacos with the following:

Tortillas: corn, flour, or both

Protein: ground beef, seasoned chicken, seasoned steak

Sides: cheddar cheese, chihuahua cheese, lettuce, tomato, onion, limes, cilantro, jalapeños, pico de gallo, sour cream, guacamole

Salad Bar Station

Customize your own salad the way you want it!

Basic: \$9 per guest

field greens, cucumbers, tomatoes, carrots, red onions,
cheddar cheese, bacon, croutons,
& 2 dressing choices

Deluxe: \$ 12 per guest

field greens & spinach
cucumbers, tomatoes, carrots, red onions, egg, cheddar cheese, parmesan cheese,
bacon, chicken, avocado, corn, black beans, croutons,
& 4 dressing choices

Large Gourmet Pizzas \$26 each

Margherita – VEG

Medici Supreme

Sausage Florentine

BBQ Chicken

Chicken Bacon Ranch

Fig Truffle

Sicilian

Buffet

Minimum order of 25 guests
(pricing before tax & gratuity)
4-7 Buffet Items Suggested

Salads

House Salad — VEG, GF

\$6 per guest

mixed greens with cucumber, tomato, & carrot threads, served with housemade balsamic vinaigrette & ranch dressing

Caesar Salad — VEG, GF

\$7 per guest

romaine lettuce with croutons & parmesan cheese, served with caesar dressing

Spinach Salad — VEG, GF

\$8 per guest

baby spinach with red onion, goat cheese, & candied pecans, served with ginger vinaigrette

Potatoes

Roasted Red Potatoes — VEGAN, GF

\$6 per guest

Garlic Smashed Potatoes — VEG, GF

\$8 per guests

Baked Potatoes — VEG, GF

Served with butter

\$7 per guest

Add bacon & cheddar to any potato for \$2

Pastas

Served with alfredo — VEG
OR house made marinara — VEGAN, GF

Cavatappi

\$7 per guest

Linguine

\$7 per guest

Gluten Free Spaghetti

\$8 per guest

Vegetables

Vegetable Medley — VEGAN, GF

\$6 per guest

Bourbon Glazed Carrots — VEG, DF

\$6 per guest

Sautéed Green Beans — VEG, GF

\$6 per guest

Corn on the Cob — VEG, GF

\$7 per guest

Lemon Herb Asparagus — VEGAN, GF

\$8 per guest

Other Sides

Citrus Herb Rice Pilaf — VEGAN, GF

\$7 per guest

Smoked Gouda Mac & Cheese — VEG

\$8 per guest

Buffet

Minimum order of 25 guests
(pricing before tax & gratuity)
4-7 Buffet Items Suggested

Chicken Marsala

\$10 per guest
*breaded chicken breast with a marsala &
mushroom sauce*

Beer Can Chicken – DF

\$10 per guest
*classic roast chicken carved into breasts, legs,
thighs, & wings*

BBQ Beef Brisket – GF, DF

\$12 per guest
slow smoked in house & topped with house made BBQ sauce

Beef Sinatra

\$14 per guest
beef tips served medium rare smothered in a red wine mushroom & onion gravy

Honey Dijon Pork Loin

\$12 per guest
slow roasted pork loin in a honey Dijon gravy

Herb Roasted Pork Loin – GF, DF

\$12 per guest
slow roasted pork loin rubbed with garlic and herbs

Spaghetti Squash Bolognese – VEGAN, GF

\$9 per guests
slow roasted spaghetti squash topped with our housemade Bolognese sauce

Southwest Stuffed Peppers – VEGAN, GF

\$10 per guest
green peppers with rice, corn, black beans, & southwest spices

Tilapia Piccata

\$10 per guest
breaded tilapia with sundried tomato & caper piccata sauce

House Salmon – GF

\$12 per Guest
seared salmon filets in a lobster tarragon cream sauce

Brunch Packages

Available for groups of 25 or more.
(pricing before tax & gratuity)

Basic Brunch Buffet

\$21 per guest

*breakfast casserole, bacon & sausage,
choice of: cinnamon rolls **or** Biscuits & Gravy
choice of: fresh fruit **or** potatoes o'brien*

Brunch Buffet with Chef Attended Omelet Station

\$28 per guest

*breakfast casserole, bacon & sausage, fresh fruit,
choice of 2: cinnamon rolls, biscuits & gravy,
potatoes o'brien, & Southern-style grits*

Deluxe Brunch Buffet with Chef Attended Omelet Station

\$37 per guest

*smoked salmon display, apple & brie crostini
breakfast casserole, bacon & sausage, fresh fruit,
choice of: cinnamon rolls **or** biscuits & gravy
choice of: potatoes o'brien **or** southern-style grits*

Chef Attended Omelet Station – GF

includes: bacon, ham, sausage, red bell peppers, caramelized onions, scallions, asparagus, mushrooms, tomatoes, spinach, cheddar, & gouda

Potatoes O'Brien – GF

roasted wedges with onions, green peppers, & sazón seasoning

Breakfast Casserole – GF

*fluffy eggs, hash browns, peppers, onions, bacon, andouille sausage, & cheddar
(can be made veg)*

Biscuits & Gravy

buttermilk biscuits with house made sausage gravy

Southern-style Grits – VEG

grits with cheddar cheese & cajun seasoning

Consider Adding:

Build-A-Mimosa Station

\$20 per guest

*includes: house brut orange, pineapple, & mango juices
strawberry slices*

Non-Alcoholic Beverage Packages

\$3 per guest

unlimited soda & coffee

Coffee Station

\$35 setup

\$15 per refill

Prefixed Dinner Menus

Pre-order required if over 30 guests.

Teak Dinner

\$29 per person

Choice of:

House Salad
Cup of the Day

Choice of Entrée

Mahi-Mahi Tacos

Fresh avocado, lime and oregano slaw, mango salsa, and adobo aioli on corn tortillas, served with tortilla chips and house salsa

Seafood Lasagna

Shrimp and Scallops layered with a five-cheese blend, finished with a lobster vodka pink sauce

Gouda Mac and Cheese

Medici's famous smoked Gouda macaroni & cheese served in a piping hot crock with toasted bread crumbs & balsamic reduction

Medici Burger

Topped with cheddar cheese, stout BBQ sauce, jalapeños, Applewood smoked bacon, & sautéed onion
Choice of : Fries, Sweet Potato Tater Tots, or Cup of Fruit

Korean Chicken Lettuce Wraps

Fresh iceberg lettuce served with crispy wonton chips, sautéed chicken, jicama, carrots, & Korean BBQ sauce, topped with scallion threads & toasted sesame seeds

Dessert:

Stacked Brownie
Chocolate Mousse

Sycamore Dinner

\$34 per person

Choice of:

House Salad
Cup of the Day

Choice of Entrée

Smokey BBQ Beef Brisket

House-smoked with mesquite and hickory, then shaved thin and topped with BBQ sauce, served garlic smashed potatoes with sautéed green beans

Salmon Brulee

Caramelized Atlantic salmon served over our parmesan risotto with grilled asparagus, finished with a lobster tarragon cream sauce

Spaghetti Squash Bolognese

A vegetarian Bolognese made with blended Portobella & button mushrooms in our housemade marinara sauce, served over spaghetti squash noodles, finished with basil butter
(PREPARED GLUTEN-FREE
OR VEGAN UPON REQUEST)

Beer Can Chicken

Half roasted chicken with mashed potatoes and green beans, topped with a mushroom demi-glaze and poached mission figs

Beef Stroganoff

Sautéed filet tips, button mushrooms, & Spanish onion with a rich sour cream sauce, served over egg noodles dusted with Spanish paprika

Dessert:

Stacked Brownie
Chocolate Mousse

Prefixed Dinner Menus

Pre-order required if over 30 guests.

Cypress Dinner

\$41 per person

Choice of:

House Salad

Cup of the Day

Choice of Entrée

House Ribeye

A sweet & smoky charbroiled 12oz Ribeye, served over our garlic red smashed potatoes with grilled asparagus.

Italian Butternut Squash Gnocchi

Hand-made butternut squash gnocchi with Italian sausage, cherry tomatoes, red onion, & spinach in a whiskey cream sauce, finished with ricotta & parmesan cheese served with toasted ciabatta.

Spaghetti Squash Bolognese

A vegetarian Bolognese made with blended Portobella & button mushrooms in our housemade marinara sauce, served over spaghetti squash noodles, finished with basil butter.

*(PREPARED GLUTEN-FREE
OR VEGAN UPON REQUEST)*

Beer Can Chicken

Half roasted chicken with mashed potatoes and green beans, topped with a mushroom demi-glaze and poached mission figs

Salmon Brulee

Caramelized Atlantic salmon served over our parmesan risotto with grilled asparagus, finished with a lobster tarragon sauce.

Dessert:

Stacked Brownie

Orange Crème Brulee

Desserts

ALL VEG

S'mores Bar – \$5 per guest

includes marshmallows,
milk chocolate bars & graham crackers

Deluxe S'mores Bar – \$7 per guest

includes marshmallows, milk chocolate bars, graham crackers, chocolate graham crackers, cookies & cream chocolate bars, peanut butter cups, peppermint patties, caramel squares, sea salt, toasted coconut flakes & cinnamon



Hot Baked Desserts

\$50

Serves 30-40 guests

Desserts

Petite Dessert Display

\$8 per guest
(minimum of 20 guests)

Choice of Five:

Ganache Brownie Bites

Chocolate Covered Strawberries – GF

Strawberry Cheesecake

Oreo Cheesecake

Vanilla Cheesecake

Chocolate Chip Cookies

Berry Panna Cotta – GF

Premium Dessert Display

\$9 per guest
(minimum of 20 guests)

Choice of Five:

Mini Mousse Shooters:

White chocolate – GF

Dark chocolate – GF

Oreo

Triple Berry – GF

Cheesecakes:

Turtle Cheesecake

Triple Chocolate Cheesecake

Lemon Blueberry Cheesecake

White Chocolate Cheesecake