



Because no amazing restaurant is complete without an amazing story behind it. Meet Chef Sal Galluzzo. Sal was born in 1978 and is the youngest of 4 siblings. Sal's parents Mike and Maria are Italian immigrants that came to America for a better life. Mike worked hard in the restaurant business and eventually established himself at Sam's on Harlem. Sal was eager to learn the business so he began helping his Dad out at the restaurant at the young age of 10. Sal would bus tables and vacuum for some of the servers' tips. This is where he learned the value of a dollar and that hard work really does pay off.

Mike continued to follow his dreams of opening another restaurant and did so in April of 1993. All of the children were involved in the day to day operations at the restaurant and this is where Sal learned that cooking was to be his passion. After graduating from Cooking Hospitality Institute of Chicago with his culinary degree, Sal became the Executive Chef at the family business.

Sal has lived in the Rockford area his entire life and met his wife Brigit in 2005. They were married in May of 2007 and have 2 wonderful children, Ava and Gianni. Sal continued to work at the family business for over 20 years developing his passion for cooking and working with some wonderful chefs who taught him numerous cooking styles and techniques, which would eventually lead him to his dream of one day owning his own restaurant.

Today that dream has finally become a reality with Sal's Kitchen now at Uzzo's. We hope you enjoy the casual atmosphere and amazing food that Chef Sal is so passionate about, because he truly feels that "the good ole' days are still to come.

1031 Harlem Road
Machesney Park, IL 61115
(815) 633-2686

To view our website:

www.uzzos.com



Antipasto Menu

Serves 20-25 people. Banquet Hors D'Oeuvres available butler style. Ask for details.
Additional varieties available upon request.

<p>Seasonal Fresh Fruit59.00</p> <p>Sal's Famous Bruschetta.....75.00 Sliced tomatoes, basil, and Parmesan cheese topped with olive oil. Served on Italian baguette toast.</p> <p>Focaccia.....85.00 Authentic Italian pizza with tomato sauce and Parmesan cheese.</p> <p>Jumbo Shrimp Cocktail.....135.00 Served with our homemade cocktail sauce.</p> <p>Fresh Mozzarella Bruschetta.....85.00</p> <p>Appetizer Sampler.....75.00 Toasted Ravioli, Toasted Zucchini, Mozzarella Sticks.</p> <p>Bacon Wrapped Shrimp.....185.00</p> <p>Arancini Tray.....185.00</p>	<p>Mini Charcuterie Board.....169.00 An assortment of prosciutto, salami, ham, mozzarella cheese, olives, and pepperoncinis topped with a vinaigrette. Served on a granite slab. Full Board (60 people)....279.00</p> <p>Chicken Wings.....70.00 Served with our famous ranch.</p> <p>Veggie Tray.....59.00 An array of fresh, crisp vegetables served with our own vegetable dip.</p> <p>Cheese & Cracker Tray.....75.00 An assortment of cubed cheeses and crackers.</p> <p>Mini Meatball Slider Tray.....175.00 Homemade meatball paired with Freshly sliced tomato, mozzarella, and basil. Topped with our pomodoro sauce and olive oil.</p>
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Homemade Desserts

<p>Chocolate Mousse.....4.75</p> <p>Specialty Cheesecake.....5.50</p> <p>Tiramisu.....5.00 Ladyfingers laced with Italian espresso and sandwiched between layers of sweet custard-like mascarpone.</p> <p>Miniature Pastries.....3.75 Cheese cake variety & Tiramisu.</p>	<p>New-York Cheesecake.....5.00</p> <p>Cannoli.....4.75</p> <p>Ice Cream.....2.75 Your choice of Vanilla or Spumoni</p> <p>Chocolate Layer Cake.....5.50</p> <p>Chocolate Peanut Butter Cake...5.50</p>
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All outside desserts including wedding cakes must be pre-approved with Sal and are subject to mandatory 1.00 per person for outside dessert fee.



Dinner Buffet Menu

* All Entee buffets are served with garlic bread, mixed vegetables and a coffee station.

Add \$2.50 per person to the following buffets for Friday, Saturday and Sunday Functions

Salad Choices (Select 1)

Caesar Salad, Italian Specialty Salad, Garden Salad, Greek Salad

Starch Choices (Select 2)

Roasted Red Potatoes, Garlic Mashed Potatoes, Baked Potato with Sour Cream, Mostaccioli,
Fettuccini Alfredo – Add \$1.50 per person, Lasagna Rotolo – Add \$2.00 per person

Entrée Choices

Chicken Parmigiana, Chicken Saltimbocca, Italian Roast Beef, Brandy Mushroom Pork Loin,
Pepper and Onion Sausage, Jumbo Fried Shrimp, Chicken Vesuvio
Prime Rib – Add \$4.00 per person

***Two Entrée Buffet – 27**

***Three Entrée Buffet – 30**

Add Dessert

Homemade Cheesecake, Tiramisu, Chocolate Peanut Butter Cake, Chocolate Mousse, Cannoli
Add \$4.25 per person

Pasta Fiesta Buffet15.50

Tortellini, mostaccioli, and spaghetti tossed with our fresh pomodoro sauce and meatballs.
Also served with Italian specialty salad, Italian bread, and coffee service.

Add Italian Sausage for 1.50 more per person

Pasta, Pizza, & Salad Buffet...14.00

Mostaccioli, variety of pizzas with an array of crusts and toppings to choose from, and our famous Italian specialty salad tossed in our homemade Italian vinaigrette dressing. This item is served a la carte and this selection does not include any beverages.

Pizza & Salad Buffet.....12.00

A variety of pizzas with an array of crusts and toppings to choose from, and our famous Italian specialty salad tossed in our homemade Italian vinaigrette dressing. This item is served a la carte and this selection does not include any beverages.

Add Garlic bread to any buffet for 1.00 more per person.



**Add \$2.50 per person to the following buffets for Friday, Saturday and Sunday Functions
All buffets include water service**

Luncheon Buffet Menu

Fresca Piada Buffet..... \$17.00 per person

An array of Deli wraps and Italian cold cut sandwiches served with homemade kettle chips
Served with your choice of Caesar, Italian Specialty, Greek, or Fresh Berry Salad (add 2.00 pp).

Add Chicken Tortellini Soup for \$2.00 more per person.
Add Pasta Salad for \$2.00 more per person.

Lunch Choice Buffet

All buffets include Garlic bread.

Salad Choices (Select 1)

Caesar Salad, Italian Specialty Salad, Garden Salad, Greek Salad
Add \$2 more per person for Spring Mix Berry Salad

Side Choices (Select 1)

Roasted Red Potatoes, Garlic Mashed Potatoes, Pizza, Mostaccioli,
Pasta Salad, Homemade Kettle Chips
Add \$1.50 more per person for Tortellini or Ravioli

Entrée Choices

Italian Beef with Rolls
Deli Wraps (Turkey BLT & Chicken Caesar or Veggie)
Italian Cold Cut Sandwiches
Soup and Breadsticks
Additional Salad
Pepper and Onion Sausage
Pizza

One Entrée Buffet – 17

Two Entrée Buffet – 20



Sit Down Dinner Banquet Menu

**Dinners include garden salad, fresh green beans and roasted red potatoes,
bread and butter, and coffee.**

Add \$2.50 per plate for all Friday, Saturday, & Sunday Functions

From The Butcher's Block

Prime Rib & Chicken.....48.00

Slow roasted prime rib of beef and chicken
with choice of sauce.

Filet Mignon.....50.00

The finest of cuts.

Petit Filet & Crab Cake.....55.00

The finest of center cuts and three fresh
lump Crab cakes.

Roasted Pork Tenderloin.....37.00

Tender roasted **tenderloin** topped with a fresh brandy
mushroom sauce.

N.Y. Strip Steak.....Queen44.00

King49.00

Prime Rib of Beef.....44.00

Slow roasted prime rib of beef, seasoned
to perfection.

All our Steaks are certified Black Angus.

Fresh Poultry

Chicken Marsala.....32.00

Chicken breasts topped with mushroom
Marsala sauce.

Chicken Parmigiana.....31.00

Tender breasts of chicken topped with
mozzarella and our fresh pomodoro sauce.

Chicken Piccata.....32.00

Chicken breasts in a lemon-caper white
wine sauce.

Chicken Portobello.....32.00

Chicken breasts topped with Portobello mushrooms,
spinach, sundried tomatoes and mozzarella cheese.

Chicken Saltimbocca.....34.00

Chicken breasts topped with prosciutto, tomatoes,
and mozzarella cheese in a sage white wine sauce.

Chicken Vesuvio.....31.00

Bone in chicken with roasted potatoes topped
with Vesuvio sauce.

Seafood and Pastas

Salmon Primavera.....38.00

Wild caught salmon along with a variety of seasonal vegetables served with a side potato.

Jumbo Shrimp.....28.00

Shrimp Parmigiana.....32.00

Orange Roughy Gremolata.....37.00

Stuffed Four-Cheese Jumbo Ravioli Alfredo.....28.00

Jumbo Ravioli stuffed with Ricotta, Romano, Asiago, Parmesan, with our famous homemade Alfredo sauce. **Pasta**

Flora.....29.00

Cherry tomato basil sauce tossed with fatale pasta.

Baked Lasagna.....28.00



General Information

In order to ensure a successful event, Uzzo's requests your cooperation in following these policies.

- 1. MENU SELECTION:** Menu selections for functions must be submitted to the Banquet Office one month prior to the date of the function. In order to maximize speed of service and eliminate pre-order confusion, a single entrée is strongly recommended for all functions, particularly for a group with over 150 guests. Should a second choice become essential, no more than two entrees will be provided, and the following conditions must be met.
 - a. The exact number of each entrée must be reported to the Banquet Office at least five working days prior to the function as a "Final Count". If the function is scheduled on a Tuesday through Thursday then the deadline is 3 p.m. on Friday.
 - b. The guest organizing the party must provide identification for each particular entrée in the form of color-coded place cards so that wait staff can properly serve without delay or intrusion.
 - c. When two choices are offered, the exact number of each entrée must be prepared in advance. Therefore, the group will be charged for the Final Count plus any last minute changes. Last minute changes after the Final Count will incur a twenty percent up-charge to each additional prepared entrée. We are happy to prepare any vegetarian or restricted diet meals with proper advance notice.
- 2. GUARANTEE:** A guaranteed number of guests in attendance is required before 3 p.m. five working days prior to the function. THIS NUMBER CANNOT BE REDUCED ONCE MADE. This is the amount Uzzo's will prepare, staff, and charge for. If attendance is greater than the final count, charges will be made for the additional number served with the previously described 20 percent up-charge. If no guarantee is received within five working days prior to the function, the banquet office will assume the "Final Count" is the initial number of people given on the original reservation order. The chef cannot guarantee identical meals for additional guests over the final count, therefore substitutions of available entrees may occur. Uzzo's buffet items are not all you can eat. In cases where a guaranteed minimum number of guests has been given, the final count must be equal to or greater than that number. General information is subject to change.
- 3. DEPOSIT/PAYMENT/CREDIT TERMS:** A deposit of \$3.00 per guest or \$100.00, whichever is greater is required to hold the date of your event or a \$250.00 per room whichever is required. All payments received before the function will be considered a deposit. Deposits must be paid with cash or credit card. Deposits are applied to the final payment. Deposits are refundable for cancellations made no less than 9 months prior to the event. A refund is made providing we can rebook the entire banquet facility in full & will be issued after the date of the banquet. A twenty-five percent fee will be deducted from the deposit refunded. Payment is due and payable in one of two ways: 1. If the total value of the banquet is less than \$1,000.00 the payment is due at the conclusion of the function. 2. If the total value of the banquet is over \$1,000.00 the payment is due at the time the Final Count is received (five working days prior to the function). All outstanding balances after the conclusion of the event will be subject to a 3% penalty per month in addition to 2% monthly interest charge until the payment, including interest, has been paid in full. All final payments must be made in either cash or credit card.
- 4. PRICES:** Prices are guaranteed 60 days prior to the function. All food and beverage are subject to a standard 20 percent gratuity and 8.75 percent sales tax on the total cost. All prices are subject to change due to market price fluctuations. Groups requesting State Exemptions must submit a copy of the Tax Exemption Certificate to Uzzo's Accounting Office prior to the function. If no Tax Exemption Certificate is presented prior to the event then appropriate sales tax will be charged. Holiday events may be subject to weekend pricing.
- 5. PROHIBITED ITEMS:** The Winnebago County Liquor Code Section 18 prohibits patrons from bringing their own alcoholic beverages onto a licensed property. Winnebago County Health Department expressly prohibits guests from bringing in food from a non-sanitation certified kitchen. Illinois law prohibits the sale of alcoholic beverages to anyone under the age of 21 years. All patrons must possess a legitimate proof of identification. Restaurant representatives will confiscate drinks and illegal identification from underage guests and those guests will be asked to leave. We reserve the right to refuse service to anyone who has over-indulged. In compliance with Winnebago County Health Department Regulations, unconsumed food will not be packaged for take home purposes. **Any tablecloths, chair covers, sashes must be rented from UZZO'S. Any unauthorized outside tablecloths, chair covers, sashes are subject to a \$1.50-\$4.50 charge per person and must be paid prior to the start of the function.**
- 6. RESPONSIBILITY:** Uzzo's does not permit the fixing of anything to the walls, floors, or ceilings of rooms with nails, staples, transparent or carpet tape or any other substance, unless written approval has been established prior to the function. The person and or patrons will accept responsibility for and agree to pay appropriate charges for any damages or theft to the linens, property or equipment. The person hosting the function is ultimately responsible for any underage drinking. In the event Uzzo's incurs legal fees and costs in enforcing the terms of this agreement, the customer shall pay Uzzo's reasonable attorney fees and costs. Absolutely NO confetti allowed. A \$125.00 charge will be applied to any banquet leaving an excessive amount of garbage or mess.
- 7. ROOM GUARANTEE AND LIABILITY:** Once a deposit has been made you are absolutely guaranteed a space for your function at Uzzo's. Uzzo's reserves the right to change scheduled room locations based on an increase or decrease from the original seating count given by the guest at the time of booking. Preferences for special rooms will be taken on a non-guaranteed basis, and will not be guaranteed until all final seating counts have been established. Uzzo's will only offer an absolute guarantee for any specific room(s) if a guest is paying in full prior to the function, or meeting the minimum seating standard set for the specific room. This would eliminate the possibility of being moved based on a final seating count different from the minimum seating occupancy established by Uzzo's for that particular room. Any substitutions in room assignment shall constitute full performance under this agreement. Uzzo's will not be responsible if unable to fulfill the terms and conditions of this agreement do to reasons beyond its control, acts of God, etc.
- 8. MUSIC:** All music, bands or D.J.'s must stop performing at 10:30pm unless a mutual agreement between UZZO'S and the host has been predetermined. Uzzo's reserves the right to control or define the tolerance of music level.

All menu prices are cash. If paying with any card, prices are 5% more.