

Mama Luigi's

7500 S. Harlem
Bridgeview, IL 60455

www.mamaluigis.com

PRESORTED
STANDARD
U.S. POSTAGE
PAID
CHICAGO, IL
PERMIT #4358



**Platinum Plate
Award Winner
"Best Italian
Restaurant"**

Your Perfect Wedding
Thousands of happy couples chose

Mama Luigi's

as their wedding reception location.

We pride ourselves on personal attention and our
extensive list of satisfied
couples is a testimony to what you can expect.

Ask for Eddie, our Restaurant Manager for Menus and
Details

CALL NOW 708-496-0900

FREE CHAMPAGNE FOUNTAIN - - FREE HORS
D'OEUVRES - - FREE WEDDING CAKE
FREE GIFT WITH TOUR OF FACILITY - - BEST
RECEPTION PACKAGES AT 25% SAVINGS!!

There is a lot of information you're going to need
in the coming months to help you make
decisions on all aspects of your wedding. We'll
give you a step by step guide to accomplish all
your tasks and answer all your wedding reception
concerns.

In business for 60 years and a professional staff
with over 150 years of combined experience. We
have the expertise to make your wedding worries
melt away.

The Florentine Room



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Mama Luigi's offers elegant banquet facilities for all your celebration needs. With accommodations for parties up to 300 people, Mama Luigi's can help you craft a once-in-a-lifetime wedding reception, charming shower, lively retirement party, or exquisite cotillion. Your guests will enjoy sumptuous food in a handsome atmosphere. Mama Luigi's offers by-the-plate menus as well as a variety of family style choices, including our famous **Italian Baked Chicken**, to help you create the perfect event. Call or stop in for further information or to see our banquet rooms. 708-496-0900

FREE Brownie Tray

with Catering Package

Hosting a celebration at home? Let Mama Luigi's cater your next event! Excellent menu items are available in full tray and half tray sizes to suit your catering needs. From school functions to meetings to home parties, the staff at Mama Luigi's can help you create a menu that leaves your guests well fed and you free to enjoy the party! Place your order by April 30th (for delivery anytime this year) and get a free brownie tray Call (708) 496-0900 for more information.
Box lunches for your work or church outings!

April Calendar of Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Ravioli Revolution Tuesday	2 Parmigiano Paesano Wednesday	3 Meaty Lasagna Thursday	4 Chicken Vesuvio Fiesta Weekend Fruitti Di Mare Friday	5 Chicken Vesuvio Fiesta Weekend
6 Chicken Vesuvio Fiesta Weekend Kids Eat Free from kids menu (with 2 adults)	7 <i>Half Price House Wine with Dinner</i>	8 Ravioli Revolution Tuesday	9 Parmigiano Paesano Wednesday	10 Meaty Lasagna Thursday	11 Fruitti Di Mare Friday	12 <i>Fresh Fish Every Day Always ...</i>
13 Kids Eat Free from kids menu (with 2 adults)	14 <i>Half Price House Wine with Dinner</i>	15 Ravioli Revolution Tuesday	16 Parmigiano Paesano Wednesday	17 Meaty Lasagna Thursday	18 Fruitti Di Mare Friday	19 <i>Fresh Fish Every Day Always ...</i>
20 Kids Eat Free from kids menu (with 2 adults)	21 <i>Half Price House Wine with Dinner</i>	22 Ravioli Revolution Tuesday	23 Parmigiano Paesano Wednesday	24 Meaty Lasagna Thursday	25 Fruitti Di Mare Friday	26 <i>Fresh Fish Every Day Always ...</i>
27 Kids Eat Free from kids menu (with 2 adults)	28 <i>Half Price House Wine with Dinner</i>	29 Ravioli Revolution Tuesday	30 Parmigiano Paesano Wednesday			

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Recipe of the month

Chicken or Shrimp Victoria

Dinner for Two

Prep time 20 minutes

Cooking time 8 minutes

Chicken breasts chunks or whole Shrimps	1 lb.
Olive oil	3 Tbs.
Celery (small dice)	½ large stalk
Celery leaves (dice)	from 1 stalk
Fresh garlic (small dice)	4 cloves
Fresh sweet basil	6 leaves
Salt	to taste
Fresh ground black pepper	to taste
San Marzano tomatoes	1 28 oz. can
Linguini	½ lb.
Salt for pasta water	2 Tbs.
Grated Parmigiano	

Have everything prepped and ready to go and this dish will be ready when the pasta is done cooking (approximately 8 minutes).

Fill your pasta pot with water add the salt and start heating it up. When it comes to a boil add your linguini and cook timed according to the box directions.

In a large sauté pan on high heat add the olive oil then the chicken or shrimp salt (less salt if you like extra cheese) and pepper cook till about done, approximately 2 to 3 minutes for the shrimp 4 to 5 minutes for the chicken. Add the tomatoes, breaking them up with a spoon. Cook till the tomatoes are hot, approximately 3 minutes. Add the pasta and cook for about 30 seconds. Shut off heat and add the celery, celery leaves, garlic and sweet basil. Mix the herbs and celery through the tomato and pasta and add some grated cheese.

You don't want to cook the celery, celery leaves, garlic and sweet basil. You just want to add them at the end of the cooking process.

You can add more cheese at the table when serving up your meals.

A simple salad with olive oil and lemon juice, some crusty bread and a couple glasses of Chianti is all you to round off this quick no- fuss meal.

*In the summer when fresh tomatoes are readily available, dice up a half dozen large and substitute them for the can tomatoes.

My Mother taught me about JUSTICE...

"One day you'll have kids, and I hope they turn out just like you....Then you'll see what it's like!"

Mother's Day is right around the corner. Make your Brunch or dinner buffet reservations soon!



Chef Victoria with Master Chef Dieter Schorner

Cooking at The Culinary Institute Of America

Due to our intensified commitment to always keep our guests satisfied by providing the best and most tasteful menu items, recently Jim and I attended a cooking Boot



Chef Jim making fresh pasta with Chef Hinnerk von Bargaen

Camp at the Culinary Institute of America in upstate New York. The Culinary Institute of America, also known as, the CIA amongst professional Chefs, is the premier culinary arts school in the United States. Some of the world's best Chef educators are there. I was lucky enough to study under a Master Chef.

The Boot Camps are exactly what you would think a Boot Camp would be. Up at 5am and not getting back to your room for the night until after 10pm. You experience intensified kitchen education along with seminars to keep you current on the newest and classic foods appealing to the American public. Jim attended the Italian Boot Camp where he learned some of the newest specialty menu items you've been enjoying. I attended the Pastry Boot Camp. My Chef educator was famed Chef Dieter Schorner from Germany credited with bringing Crème Brulee to the United States. He has worked for 3 Presidents and the Queen of England. At 71 years old he ran circles around most of us. And I must say, I loved every grueling minute of it. If you haven't tasted my Flourless Chocolate Cake (absolutely heavenly!), which is now available to our guests on Fridays, Saturdays, you are missing out on a delectable experience. A nice hot cup of Cappuccino with a piece the Flourless Chocolate Cake and you'll understand exactly why we keep our learning experiences here at Mama Luigi's a never ending commitment.

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Mama Luigi's 60th Year

Jim Talerico

morso di amore!

April 2008

Las Vegas Vacation Giveaway Event

"I was outside a casino in Las Vegas when a man said to me, 'Can you lend me \$200? My wife needs emergency medical treatment!' I said, 'I'd like to help you, but how do I know you won't just gamble it away?' He said, 'Don't worry, I got gambling money!'"

We recently had the drawing for the no-peek Las Vegas vacation giveaway. Everyone whose no-peek envelope had the chance in it was invited for the drawing. Instead of 2 trips we gave away 4, three of the four people that won weren't at the party so I decided to give away four more trips for the guests that were here. So eight trips were given altogether and we have a second chance drawing for everyone that attended the event. About 75 people attended and I got the opportunity to talk with a number of guests. From the conversations I got a number of suggestions and requests ranging from a better variety of vegetables, adding mashed potatoes, including Veal Saltimbocca, Spaghetti/Spinach with sausage in a mushroom tomato sauce and bring back the Fried Shrimp as a special once in a while. Everyone was so engaging it was wonderful. There were guests that were interested in us organizing a junket to Vegas, also doing a cooking class, lots of great ideas! **If you're interested in either the Vegas trip or the cooking classes e-mail me at jet@mamaluigis.com and I'll work on organizing them.**

Las Vegas Vacation Winners:

Cheryl Nutley, Frank Yarmoski, Jack Engelmann, Donna Dorney, Marvin De Vries

New for April

We added a couple more days onto our all inclusive menu choices...

Tuesdays are:

Ravioli Revolution Tuesday

with a different and interesting ravioli and sauce selection every Tuesday.

Wednesdays are:

Parmigiano Paesano Wednesday

Where we have a couple distinctive Parmigiano Combos to choose from each week.

Both days menus will include a beverage and special dessert all included in one price.

Sundays are:

Kids Eat Free from kids menu (with 2 adults)

Mondays are:

Half Price House Wine Mondays

This is in addition to:

Meaty Lasagna Thursdays,

Fruitti Di Mare Fridays and

Chicken Vesuvio Fiesta Weekend

Check out the April Calendar

Need a Great Gift?

Mama Luigi's gift cards raced out the door in December but we want you to remember that they are **available all year long.**

The perfect gift for anyone - it can be used for lunch, dinner, takeout and cooking classes or special events dinners. Call 708-496-0900 or pick one up at the host stand the next time that you are here!

Our Royalty Rewards Survey is a great way for you to let us know how we're doing.

Here are a few of your comments...

What I like about your place is the atmosphere is warm and friendly. The staff warm and inviting that reflects right through to the customers. It's almost like going to your favorite family member's home. I of course will be back again and again. **Charles H.**

I have been coming to Mama Luigi's for quite some time now. I do not remember ever having a bad experience. The food is excellent! The service is as good as it gets...very friendly and easy going! On my last visit, it was a little cold in the bar area, which is where we were initially seated. Other than that, keep up the excellent work! **Matt K.**

Thank you for sending a birthday mailer for my daughter, your food is the best on the Southside..... **Dan L.**

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