



Jim Talerico

# Mama Luigi's

Food For Thought



October 2007

## Sweetest Day All Month Long 2 Tips On How To Romance Your Wife

### Hold Hands With Your Wife In A Restaurant

Next time you are alone at a restaurant with your wife, reach across the table and hold her hand. Look deep into her eyes and, with your other hand, gently caress her hand. You will probably look like the most romantic couple in the restaurant, so don't be surprised if the waiter asks if it is your anniversary.

### Share A Dessert With Your Wife

Hopefully after dinner you have room to share a dessert. Lovingly feeding dessert to one another is a wonderfully sensual and romantic experience.

We'll be celebrating Sweetest Day ALL MONTH LONG! Call us to make reservations and mention **GENUINE FRESH WATER PEARL NECKLACE** and you'll receive...

A special package including basket of fresh bread and foccacia with our delicious bruschetta, choice of soup or salad, Two Succulent Tender Lobster Tails and Two Juicy Mouthwatering Filet Mignons with our irresistible double baked potatoes, fresh vegetable.

**A beautiful genuine fresh water pearl necklace (value \$100.00) will be waiting for you when you arrive.**

79.99 per Couple

Limited seating each night so call now and make your reservation to hold the night and time you wish.

Call 708-496-0900

Dinner Menu also Available.

## Girl Stuff

### "Meet Me At Mama's" Night Out

Call your girlfriends and get together to catch up with your relationships.

Every Friday Night in the lounge the girls take over with half price drinks and appetizers so you can have all the fun at half price **FRIDAY NIGHTS !!!!**

## Halloween Reminds Me Of Penny Candy

Mary Janes and Bit-O-Honey, Bulls-Eyes and Jawbreakers, Laffy Taffy and Lemon Heads. It was always a treat to go to the neighborhood store and pick your choice of penny candy. Remember that little bag filled with all your favorites. I use to ride my bike through town collecting discarded soda bottles and bring them back to the store for the 2¢ deposit. If you found ten or twelve bottles you could get a half a bag of candy because some candy was 2 for a penny and penny candy was bigger back then. I'm sure that many of you reading this have your own fond memories of your neighborhood store and penny candy.

There is no candy for a penny any more. That bag of candy I use to get for 25 cents would cost about 2 to 3 dollars today.

Since Halloween is right around the corner I thought it would be fun to fill some bags of penny candy and hand them out to our Royalty Members when you come in for dinner in October.

I made a few phone calls and got in touch with a company in Pennsylvania that's been selling penny candy since the 1920's. I talked to the owner who is the fourth generation running the company and when he talks about the candy he sells he gives me the impression he's still excited like a kid in a candy store. We worked out a deal and he's sending me a great variety of penny candy that I'm sure you'll enjoy eating . . . or giving it away.  
Happy Halloween,  
Jim

Pictures of Our Banquet Rooms can be seen On-line at: [www.mamaluigis.com](http://www.mamaluigis.com)

Call for banquet pricing and availability  
Catering Menu and pricing available on-line

**Call for Special Offer**

**Join Our Royalty Rewards Program and Save Every Time You Dine With US!**

**Mama Luigi's Restaurant • Banquets • Catering**

**7500 S. Harlem Avenue, Bridgeview • Phone 708-496-0900**

## Chicken Vesuvio Fiesta Weekend

October 6<sup>th</sup> 7<sup>th</sup> and 8<sup>th</sup>

If you're a Chicken Vesuvio lover and want a great value this is the weekend for you!

We will include a glass of our house wine, domestic beer or soft drink, choice of soup or salad, our Fiesta Chicken Vesuvio and a special "fiesta only" dessert. **Only \$15.99**

## 500 Gallon Gasoline Giveaway

The gasoline giveaway was huge hit in August. We gave away over a thousand gallons of gas, that's more than \$3500.00 to our Royalty Rewards Members.

How about the \$100 Gas Card Winner . . .

**Robert Canchola** of Chicago come in and pick-up your \$100.00 gas card.

**I'll say it again, it pays to be Royalty.**

## August Tomato Festival Recipe Winner

### BREADED TOMATOES

Recipe sent in by Henrietta Susmilch from Forestview, IL  
8 – 10 small to medium tomatoes (try to get same size)

½ cup melted butter

½ cup crushed Chex Mix

1 tablespoon Parmesan grated cheese

Peel (Easy way to peel – wash and put 3 or 4 on a large plate and microwave for 2 ½ to 3 minutes skins will slip off nicely. Before putting into microwave make a slit on the side of the tomato.)

and core tomatoes leave them whole. Dip each whole tomato in melted butter In a small bowl combine crushed saltines, crushed Chex Mix and Parmesan cheese (I put them in a blender and make fine bread cracker crumbs mixed with the Parmesan cheese.) Roll tomatoes in crumb mixture and gently pressing crumbs onto tomato. Place tomatoes in single layer in a greased shallow baking dish. If there are any crumbs and butter left sprinkle over tomatoes.

Bake at 425 oven for 15 minutes or until tomatoes begin to brown and are heated through. Watch closely they burn quickly.

### CHEESE SAUCE:

2 tablespoons butter

2 Tablespoons all-purpose flour

¼ teaspoon salt

Dash white pepper or black pepper

1 ½ cup milk

2 tablespoons grated Parmesan Cheese

Meantime make cheese sauce. Melt gutter in medium sauce pan and flour salt and pepper add milk, all at once cook and stir until thickened, watch carefully, when thickened remove and stir in parmesan cheese. Serve over baked tomatoes

Lot of work BUT DELICIOUS

### HONORABLE MENTIONS

Jeanette Shaven – Burbank      Ken Boor – Western Springs

Brian R. Bradley – Chicago      Walter & Ellyn Heap – Minooka

Thank You to the Gandurski's  
for all your kind words . . .

Dear Jim,

We just got back from lunch at Mama Luigi's. We just wanted you to know that we had a new server and that she did an outstanding job of making us feel right at home and yet was very professional. We cannot recall even one time when there was something lacking about either the service or the quality at your restaurant. The appetizer made from garden tomatoes was a treat and much appreciated.

The little promotions and the newsletter are a real plus. It makes us feel that you are going the extra mile in trying to see the world from the viewpoint of the customer.

We keep returning because of the value, promotions, service and mostly because of the great food! We would like to thank you for not only being a good restaurant but also a place where we can bring our family and friends and know that we will be happy with the outcome and that we will be treated well.

We have held a bridal shower and have celebrated many birthdays and family get-togethers there and have never been disappointed.

We also know that all this doesn't happen automatically and that it takes a lot of time, effort and plain old hard work to make it happen. Please extend our thanks to all of your staff...from hostess to busboys to waitstaff to everyone in the kitchen. From what we see, everyone cooperates and it really does show in a positive way.

We hope that your success continues and that you are here for many many years to come.

Sincerely,

Ron & Mary Gandurski

## DOUBLE POINTS WEDNESDAYS

Royalty Members Get Double Points  
Every Wednesday In October

## Treat Your NINE Best Friends to a Night of Dinner and Laughs

Enter to Win 10 Tickets to:

The Sopranos Last Supper  
Dinner Show Friday November 16<sup>th</sup>

Name \_\_\_\_\_

Address \_\_\_\_\_

Town \_\_\_\_\_ Zip \_\_\_\_\_

Phone (    )    -    \_\_\_\_\_

E-mail \_\_\_\_\_

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## A COUPLE CORPORATE CATERING QUESTIONS YOU HAVE TO ASK YOURSELF...

- Am I tired of ordering the same old dull boring catered in food from the local chain restaurant and trusting the success of my event in the hands of the kid behind the counter?
- Do I think the kid behind the counter has any interest in seeing that my food is prepared the way I would want it, delivered at the proper temperature, on time and with everything else I need to have an enjoyable, stress free event?

### Him . . . You're going to trust Him!

Thank you so much- I have been using Mama Luigi's for our Branch Managers Meetings each month and the catering is superb! We have another booking for August 15th for catering. Each month I am going to have Luigi's cater because the response on how great the food is, its wonderful. We were using (Chain) Bread for these meetings however, they just do not compare to good home cooked food from your restaurant. We are very satisfied. I will keep your reception hall in mind for my wedding next year. Thanks again for emailing the information.

Jill Conkright  
Regional Administrative Assistant  
Enterprise Rent-A-Car

Jill, thank you for choosing us for  
your events. Jim Talerico

## Hours of Operation

Our Dining Room Hours  
are:

Sunday

Noon till 10 PM

Monday thru Thursday

11 AM till 10 PM

Friday

11 AM till Midnight

Saturday

4 PM till Midnight

The lounge is open at  
least an hour longer  
than the dining room  
every night.

## CALENDAR OF EVENTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>Game Days</b> <b>In the Lounge</b> \$2.00 Domestic Beer \$2.00 Margaritas <b>FREE SNACKS</b>	1 <i>Fresh Fish Special</i>	2 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	3 <b>DOUBLE POINTS WEDNESDAYS</b> <i>Fresh Fish</i>	4 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	5 Girls Nite Out half price drinks and appetizers <b>Chicken Vesuvio Fiesta Weekend</b>	6 <b>Chicken Vesuvio Fiesta Weekend</b> <i>Fresh Fish Special</i>
7 <b>Chicken Vesuvio Fiesta Weekend</b> \$2.00 Margaritas <i>At the BAR</i>	8 <i>Fresh Fish Special</i>	9 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	10 <b>DOUBLE POINTS WEDNESDAYS</b> <i>Fresh Fish</i>	11 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	12 Girls Nite Out half price drinks and appetizers	13 <i>Fresh Fish Special</i>
14 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	15 <i>Fresh Fish Special</i>	16 Psychic Night  6 to 9 \$2.00 Margaritas <i>At the BAR</i>	17 <b>DOUBLE POINTS WEDNESDAYS</b> <i>Fresh Fish</i>	18 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	19 Girls Nite Out half price drinks and appetizers	20 <i>Fresh Fish Special</i>
21 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	22 <i>Fresh Fish Special</i>	23 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	24 <b>DOUBLE POINTS WEDNESDAYS</b> <i>Fresh Fish</i>	25 \$2.00 <i>Margaritas</i> <i>At the BAR</i>	26 Girls Nite Out half price drinks and appetizers	27 <i>Fresh Fish Special</i>
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Bridgeview, IL 60455

*Chicken Vesuvio Fiesta Weekend*

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



Sweetest Day  
All Month Long  
Surf n Turf  
Special

## What's Inside...

How To Romance Your Wife

\*

*Penny Candy*

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*Surf -n- Turf -n- Pearls Special*

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Why Did You Say That?

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*Girl Stuff*

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Double Points Wednesdays



Platinum Plate  
Award Winner 2007  
"Best Italian  
Restaurant"

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