

*Home Run Inn All-Star Catering...*  
the secret to catering with confidence.





*Taste*

**the difference experience makes**

**With Home Run Inn, you're not just serving great pizzeria-style food...it's legendary.**

Our story begins back in 1923, when the winning run from a nearby sandlot baseball game shattered the front window of Mary and Vincent Grittani's newly purchased restaurant. They decided right then and there that the name of their establishment should be Home Run Inn.

For nearly twenty years, Home Run Inn remained a small neighborhood restaurant until Nick Perrino, a WWII soldier, married Mary and Vincent's daughter, Loretta. Looking for a way to support his new family, Nick formed a partnership with the Grittanis and developed the recipe for the Home Run Inn all-natural pizza that's still served today.

Now with eight restaurants, frozen pizza in stores throughout 20 states, and one of the most respected catering businesses in Chicagoland, we're ready to bring our vast experience to your next event to make it your most successful ever.



*Spice Up*  
any event

**From holiday parties to picnics in the park, Home Run Inn can cater your event flawlessly.**

While Home Run Inn is often recognized as one of Chicago's most popular pizzerias, our All-Star Catering team is also one of the best-kept secrets when it comes to party and event success.

We've catered some of Chicago's biggest and best events, including feeding a staff of 5,000 at the Chicago Marathon.

Whether your event is in a classroom, a conference room, a ballroom or outdoors, our fleet of temperature-controlled trucks will make sure your food arrives hot, fresh and ready to serve. We can also provide silverware, napkins and staff, if necessary, to make certain your event goes as smoothly as possible. You simply choose the venue, and we make it happen.



# Sit Back and relax

## **Our All-Star Coordinators' expertise in event planning makes your job easy.**

What food should you serve? Should you go buffet-style or serve individual boxed meals? What happens if you need to feed guests in three shifts at two locations? And how do you keep it all hot until it's ready to serve?

At Home Run Inn All-Star Catering, your dedicated Coordinator can answer your catering questions and more. He or she will help you plan for your catering needs down to the very last detail...from menu creation through the development of a complex delivery plan and everything

in-between. We can execute an order ranging from 50 to 5,000 people and deliver it in a timely fashion that satisfies your hungry guests and makes you look like a star.

All-Star Catering gives you the convenience you desire...the quality you expect...and experience you can trust. So you can sit back, relax and enjoy your event from start to finish.



# *Dish Up*

delectable dining

**Whether you're serving 50 or 5,000, you'll find something to please everyone's palate.**

Everyone loves pizzeria-style food...especially when it comes from Home Run Inn.

Our menu includes an array of signature specialty pizzas, including Chicago's Best, Strictly Veggie or our "No Cheese" Pizza Lite, just to name a few. Or you can choose from our famous one-topping pizzas featuring cheese, sausage or pepperoni.

Create a more diverse menu by adding appetizers like our delicious Toasted Ravioli or Bruschetta made from our long-time family recipe.

For hearty appetites, you can include a fresh Garden or Caesar salad...or serve one of our savory pasta dishes such as Lasagna, Pasta Diablo or Chicken Pomodoro. As an entree, your guests can enjoy Italian Beef sandwiches, Chicken Piccata and more. Of course, you'll also want to leave room for our selection of fresh baked cookies and cakes.

Whatever your taste, we'll create a menu your guests will love...and so will your budget.

# Order with ease

Simply call 1-877-PZA-TOGO (1-877-792-8646) or contact your All-Star Coordinator at the number shown on the business card below.

We're here Monday through Saturday from 9 a.m. - 5 p.m. to answer your questions and begin planning your next event. See for yourself just how easy it is to order catering with confidence.



## Hear what our customers have to say.

“ Around the holidays, we wanted to have something new for our employees. As a hospital, we can't have everyone leaving at once for an event. So I called Home Run Inn pizza. We ordered well over 600 pizzas of three different kinds. We served between 2,000 and 3,000 people. Home Run Inn had to create a spreadsheet to handle our deliveries because we had to get the right pizzas to the right places at the right times. In addition to the hospital, there were probably five or six outlying facilities we had to deliver to. Home Run Inn handled it perfectly. And they love their pizza here! ”

*Lynette Jones,  
Food Service Director  
Palos Community Hospital, Palos Heights, IL*

“ We're a chemical plant, and we had what we call a turnaround. For two months, our plant was shut down. But we had over 600 contractors come in, and we had a safety team, too. We fed over a thousand people three times during this period. But the deliveries had to be at odd times. Most catering people wouldn't come out at 11:00 at night when we needed them. Home Run Inn was able to accommodate us. Everything was great. ”

*Dora Gomez  
Quality Assurance  
LyondellBasell Chemical Plant, Morris, IL*

## All-Star Catering Menu

### Pizzas (When ordering 10 or more)

<b>XL Large One Topping Pizzas</b>	
Cheese.....	\$18
Sausage.....	\$18
Pepperoni.....	\$18
<b>XL Specialty Pizzas OR Any Two Topping Pizzas</b>	
Chicago's Best (sausage, pepperoni, bacon) .....	\$20
Garlic Fireball (garlic butter crust, jalapenos, giardiniera, sausage) .....	\$20
Nick's Super (sausage, mushroom, onion, green pepper) .....	\$20
Laura's Favorite (garlic butter crust, spinach, plum tomatoes) .....	\$20
Strictly Veggie (olive oil, romano cheese, HRI spice, fresh basil, zucchini mix, diced tomatoes).....	\$20
Our "NO CHEESE" Pizza Lite (olive oil, HRI spice, fresh basil, zucchini mix, mushrooms) .....	\$20

### All with our signature pizza sauce!

Garlic Bread.....	\$20
Toasted Ravioli.....	\$25
Bruschetta.....	\$30
Chicken Wings.....	\$38
<i>Available Plain, BBQ or Hot 'n Spicy</i>	
Chicken Tenders .....	\$38
Triple Combo Platter .....	\$42
<i>Chicken Tenders, Chicken Wings &amp; Toasted Ravioli</i>	

### Salads

Garden .....	\$30
Caesar .....	\$30
Signature.....	\$35
Strawberry Pecan .....	\$35
Confetti Pasta Salad .....	\$30

### Pasta

Lasagna .....	\$50
Lemon Basil Chicken Pasta.....	\$45
Chicken Pomodoro .....	\$45
Pasta Diablo .....	\$45
Rigatoni Pasta with your choice of sauce	
Marinara.....	\$35
Meat.....	\$35
Vodka Cream .....	\$35
Alfredo.....	\$35

### Entrées

Italian Beef 2.5 lbs - Bread sold separately .....	\$28
<i>Makes 10 6" 1/4 lb. Sandwiches</i>	
Meatballs with Marinara or Meat Sauce .....	\$35
Italian Sausage & Peppers .....	\$45
Chicken Piccata .....	\$45
Chicken Parmesan .....	\$45
Grilled Chicken & Veggie Platter .....	\$50

### Desserts & Extras

3 doz. Fresh Baked Mini Cookies.....	\$20
Cake Squares .....	\$25
Jumbo Cookie.....	.90 ea
Loaf of French Bread .....	\$3.50
Set ups (plate, silverware pack & napkins) .....	10/\$2.50



## A Sampling of our client list...

- Chicago Marathon
- Chicago Police Department
- DeVry University
- LyondellBasell Chemical
- Palos Hospital
- Rose Packing
- Seablue Prostate Cancer Walk
- Shamrock Shuffle
- Taste of Chicago
- United States Postal Service
- University of Chicago

