



PRIVATE EVENTS

Menu Pricing

The Florentine Private Events

Whether organizing an engagement party for 75 or celebrating the closing of a business deal with a celebratory sit-down dinner for ten, The Florentine offers the perfect private dining solution for every occasion in a convenient downtown location. Featuring a warm, intimate interior that complements Executive Chef Zachery Walrath's savory, seasonal Italian cuisine, The Florentine's private dining spaces offer several flexible options for business events and personal celebrations.

From incorporating a traditional family recipe to creating personalized menu cards or centerpieces, The Florentine's experienced team work with each organizer to ensure a seamless, unforgettable experience and create customized menus to suit your group's needs. Menu options range from a casual breakfast meeting with fruit, pastries and bagels, to a standing cocktail reception featuring a variety of spiedinis and pizzas, to a five course sit-down dinner featuring Chef Walrath's Italian specialties.

Private Dining Room Minimums

Private Dining Room A&B

Food & Beverage Minimums: Breakfast \$750 / Lunch \$1500 / Dinner \$3000
Capacity: 60 Sit Down Dinner / 90 Reception

Private Dining Room A

Food and Beverage Minimums: Breakfast \$500 / Lunch \$750 / Dinner \$1700
Capacity: 30 Sit Down Dinner / 50 Reception

Private Dining Room B

Food and Beverage Minimums: Breakfast \$350 / Lunch \$500 / Dinner \$1500
Capacity: 22 Sit Down Dinner / 40 Reception

The Chefs Table

Food and Beverage Minimums: Breakfast \$250 / Lunch \$400 / Dinner \$750
Capacity: 12 Sit Down Dinner / 18 Reception

The Tasting Table

Food and Beverage Minimums: Breakfast \$350 / Lunch \$1000 / Dinner \$1200
Capacity: 26 Sit Down Dinner / 50 Reception

To confirm any event a contract must be written and 50% of your expected food and beverage minimum, non-refundable deposit is required. The final balance is due day or evening of your scheduled event. We take pride in our menu changing seasonally; menu updates may occur without notice.

Event Coordinator Sophie Edwards

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Direct 312.660.8262

Appetizer Menu

Stationary Displays

- Chef's Selection of Domestic Cheese \$6 per person
- Chef's Selection of Imported Cheese \$8 per person
- Chef's Selection of Cured Meats/Salumi \$7 per person
- Raw Vegetable Antipasti with Basil Pesto \$5 per person
- Seasonal Grilled Vegetable Antipasti \$5 per person
- Seasonal Fresh Fruit \$6 per person
- Chilled Shellfish Platter \$10 per person (*20 order minimum*)

Crostinis

- Mixed Mushroom** truffle oil, parmesan, saba \$3 per piece
- Tomato Bruschetta** roasted tomatoes, basil, parmesan, aged balsamic \$3 per piece
- Marinated Rock Shrimp** white bean, arugula \$3 per piece
- Maine Lobster** lemon aioli, capers, tarragon \$3 per piece
- Prosciutto di Parma** ricotta, cured tomato, honey \$3 per piece
- Sliced Tenderloin** parmesan aioli, pickled red onion, arugula \$3 per piece

Small Bites

- Eggplant Parmesan** cured tomato, basil, mozzarella, parmesan \$3 per piece
- Crispy Polenta** goat cheese, peperonata \$3 per piece
- Deviled Eggs** black truffle, crispy potato \$3 per piece
- Crab Cakes** lump crab, capers, lemon \$3 per piece
- Salmon Tartar** shallots, cucumber, dill, capers \$3 per piece
- Twice Baked Fingerling Potatoes** pancetta, chives, smoked mozzarella \$3 per piece
- Stuffed Mushrooms** italian sausage, mascarpone, thyme, green onions \$3 per piece
- Mini Meatballs** polenta, tomato sauce \$3 per piece
- Steak Tartare** gorgonzola aioli, balsamic, watercress \$3 per piece
- Arancini** pork ragu, english peas, tomato sauce \$3 per piece

Spiedini

- Caprese** tomato, mozzarella, basil \$3 per piece
- Chicken** lemon aioli \$4 per piece
- Grilled Shrimp** pancetta, chili aioli \$4 per piece
- Steak** demi-glace \$5 per piece
- Lamb Chops** salsa verde \$7 per piece

Mini Sandwiches

- Caprese Panini** oven dried tomatoes, mozzarella, basil aioli \$4 per piece
Tomato Soup & Focaccia Grilled Cheese tomato soup, provolone \$4 per piece
Chicken Panini chicken, peperonata, smoked mozzarella, lemon aioli \$4 per piece
MLT mortadella, lettuce, tomato \$5 per piece
Meatball Sliders herbed ricotta \$5 per piece

Pizza

- Margherita** tomato, fiore di latte, basil \$3 per person
Diavola spicy salami, tomato, fiore di latte \$3 per person
Mushroom tuscan kale, mushrooms, fontina, pancetta, black truffle \$3 per person
Sausage fennel sausage, red onion, san marzano tomato, stracciatella \$3 per person
Brussels Sprout garlic confit, 'nduja, smoked provola, aged balsamic \$3 per person

Dessert

two dozen minimum

- Assorted Italian Cookies** \$3 per person
Mini Fruit Crostata \$3 per piece
Mini Panna Cotta \$3 per piece
Mini Tiramisu \$4 per piece
Mini Chocolate Cupcake \$3 per piece
Chocolate Hazelnut Crostata \$3 per piece

Beverage Service

*Beverages are kept on a consumption tab, or one of the following beverage packages can be added.
Please ask to see our wine list for pre-selected wine.*

The Basic

Soda, Juice, Coffee & Tea at \$7.00 per guest for 2 hours

Beer & Wine

House Wine, Beer, Soda, Juice, Coffee, & Tea at \$30.00 per guest per for 2 hours

The Premium

Mixed Drinks, Beer, Wine, Soda, Juice, Coffee & Tea at \$40.00 per guest for 2 hours

Breakfast Menu One

\$24.00 per person / All menu items are served to the center of the table conducive to sharing or buffet.

Seasonal Sliced Fruit & Berries
Assorted Housemade Muffins & Pastries
Assorted Cold Cereal with Whole & Skim Milk
Assorted Bagels with Accompaniments

Sides

Served conducive to sharing, additional \$3.00 per guest, each:

Ricotta Doughnuts
Pork Link Sausage
Smoked Chicken Apple Sausage
Ruby Red Grapefruit
Greek Yogurt
Roasted Heirloom Tomato
Roasted Garlic Parmesan Potatoes
Applewood Smoked Bacon (*additional \$4.00 per guest*)
Seasonal Fruit (*additional \$5.00 per guest*)

Breakfast Menu Two

\$26.00 per person / All menu items are served plated.

Specialties

Please choose three prior to event, individually plated:

Pecorino Egg Scramble pecorino, mascarpone, black pepper

Florentine Benedict poached egg, spinach, béarnaise

Amatriciana sunny side eggs, caramelized onions, pancetta, spicy tomato sauce

MLT Sandwich grilled mortadella, fried egg, provolone, country bread

Almond Brioche French Toast granny smith apples,
house-made granola, port caramel

Sides

Served conducive to sharing, additional \$3.00 per guest, each:

Ricotta Doughnuts

Pork Link Sausage

Smoked Chicken Apple Sausage

Ruby Red Grapefruit

Greek Yogurt

Roasted Heirloom Tomato

Roasted Garlic Parmesan Potatoes

Applewood Smoked Bacon (*additional \$4.00 per guest*)

Seasonal Fruit (*additional \$5.00 per guest*)

Breakfast Menu Three

\$30.00 per person / All menu items are served buffet style.

Specialties

Please choose three prior to event, served buffet style:

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper
MLT Sandwich grilled mortadella, fried egg, provolone, country bread
Bagel and Lox smoked salmon, traditional accompaniments
Yogurt Parfait granola, seasonal jam
Almond Brioche French Toast granny smith apples,
house-made granola, port caramel

Sides

Served buffet style, additional \$3.00 per guest, each:

- Ricotta Doughnuts
Pork Link Sausage
Smoked Chicken Apple Sausage
Ruby Red Grapefruit
Greek Yogurt
Roasted Garlic Parmesan Potatoes
Applewood Smoked Bacon (*additional \$4.00 per guest*)
Seasonal Fruit (*additional \$5.00 per guest*)

Lunch Menu One

Sit-down Luncheon / \$35.00 Per Person / Menu items subject to availability.

Antipasti

Please choose one prior to event, individually plated:

Zuppa butternut squash, granny smith apples, prosciutto, pumpkin seeds, maple cream

Caesar romaine hearts, parmesan, focaccia croutons

Baby Arugula pickled fennel, beets, walnuts, goat cheese, red wine vinaigrette

Secondi

Please choose three prior to event, individually plated,

sandwiches served with fries:

Pennoni mixed mushrooms, taleggio, black truffle, garlic breadcrumbs

Chicken Panini smoked mozzarella, peperonata, basil aioli

BLT Burger smoked bacon, bibb lettuce, tomato, calabrian pepper aioli, havarti cheese

Italian Cobb chicken, avocado, egg, tomatoes, crispy bacon, gorgonzola dressing

Porchetta shaved pork, provolone, house-made giardiniera, salsa verde, potato bun

Add a Pizza Course

Choice of choosing two prior to event, served family style with antipasti course.

Add an additional \$5 per person:

Margherita tomato, fiore di latte, basil

Diavola spicy salami, tomato, fiore di latte

Mushroom tuscan kale, mushrooms, fontina, pancetta, black truffle

Brussels Sprout garlic confit, 'nduja, smoked provola, aged balsamic

Sausage fennel sausage, red onion, san marzano tomato, stracciatella

Add a Dessert Course

Please choose one prior to event, served family style:

Assorted Italian Cookies or Bombolini (*additional \$4.00 per guest*)

OR

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, or Budino al Pane (*additional \$9 per guest*)

Lunch Menu Two

Sit-down Luncheon / \$40.00 Per Person / Menu items subject to availability.

Antipasti

Seasonal soup served with choice of one insalata prior to event, individually plated:

Tuscan Kale brussels sprouts, radicchio, apples, cranberries, hazelnuts, pecorino, lemon

Mixed Lettuces baby lettuces, grape tomatoes, cucumber

Baby Arugula pickled fennel, beets, walnuts, goat cheese, red wine vinaigrette

Secondi

Please choose three prior to event, individually plated:

Pennoni mixed mushrooms, taleggio, black truffle, garlic breadcrumbs

Gnocchi oxtail ragu, roasted squash, brussels sprouts, tomato, horseradish crumble

Chicken Panini smoked mozzarella, peperonata, basil aioli

Porchetta shaved pork, provolone, house-made giardiniera, salsa verde, potato bun

Cauliflower Steak romesco, ceci beans, olives, capers, golden raisins, lemon

Chicken Parmesan san marzano tomato, fiore di latte, basil, parmigiano reggiano, arugula

Add a Pizza Course

Choice of choosing two prior to event, served family style with antipasti course.

Add an additional \$5 per person:

Margherita tomato, fiore di latte, basil

Mushroom tuscan kale, mushrooms, fontina, pancetta, black truffle

Diavola spicy salami, tomato, fiore di latte

Brussels Sprout garlic confit, 'nduja, smoked provola, aged balsamic

Sausage fennel sausage, red onion, san marzano tomato, stracciatella

Add a Dessert Course

Please choose one prior to event, served family style:

Assorted Italian Cookies or Bombolini (additional \$4.00 per guest)

OR

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, or Budino al Pane (additional \$9 per guest)

Lunch Menu Three

Sit-down Luncheon / \$45.00 Per Person / Menu items subject to availability.

Antipasti

Please choose one prior to event, individually plated:

Zuppa butternut squash, granny smith apples, prosciutto, pumpkin seeds, maple cream

Baby Arugula pickled fennel, beets, walnuts, goat cheese, red wine vinaigrette

Burrata cream filled mozzarella, peperonata, basil pesto, speck, fettunta

Grilled Calamari cannellini beans, peperonata, gaeta olives,
'nduja vinaigrette, sunnyside egg, frisee

Primi

Please choose one, served family style with antipasti:

Gnocchi oxtail ragu, roasted squash, brussels sprouts, tomato, horseradish crumble

Caramelli celery root, red grapes, pecorino, rosemary, aged balsamic

Penne shrimp, spicy tomato sauce

Secondi

Please choose three prior to event, individually plated:

Porchetta shaved pork, provolone, house-made giardiniera, salsa verde, potato bun

Short Rib creamy polenta, baby carrots, ricotta, salsa verde (*additional \$7 per guest*)

Chicken Parmesan san marzano tomato, fiore di latte, basil, parmigiano reggiano, arugula

Cauliflower Steak romesco, ceci beans, olives, capers, golden raisins, lemon

Faroe Island Salmon orange, fennel, frisée, watermelon radish,
endive, pomegranate, citrus vinaigrette

Dolce

Please choose one prior to event, served family style:

Assorted Italian Cookies or Bombolini

OR

Add a Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, or Budino al Pane (*additional \$9 per guest*)

Dinner Menu One

3 Course Sit-down Dinner / \$60.00 Per Person / Menu items subject to availability.

Antipasti

Please choose two prior to event, individually plated choice night of:

Zuppa butternut squash, granny smith apples, prosciutto, pumpkin seeds, maple cream

Caesar little gem lettuce, parmigiano reggiano, focaccia croutons

Burrata cream filled mozzarella, peperonata, speck, local basil, fettunta

Calamari alla Griglia cannellini beans, peperonata, gaeta olives,

'nduja vinaigrette, sunnyside egg, frisée

Secondi

Please choose three prior to event, individually plated:

Gnocchi oxtail ragu, roasted squash, brussels sprouts, tomato, horseradish crumble

Caramelli celery root, red grapes, pecorino, rosemary, aged balsamic

Pollo breaded amish chicken breast, tomatoes, fiore di latte, parmesan

Salmone shaved fennel, orange, grapefruit, treviso, pomegranate agrodolce

Filetto grilled grass-fed filet mignon, chef's mix mushrooms,

gorgonzola dolce, porcini demi-glace (*additional \$12 per ordered*)

Vegan, Vegetarian, & Gluten Free Options Available Upon Request

Add an additional pasta course \$7.00 per guest, any two pastas, served family style with secondi course

Sides

Add one or more of the following sides, served family style.

Additional \$5 per guest, per side:

Brussels Sprouts, Cauliflower, Confit Potatoes, Baby Carrots

Dolce

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, or Budino al Pane

OR

Served family style:

Assorted Italian Cookies or Bombolini

Dinner Menu Two

4 Course Sit-down Dinner / \$75.00 Per Person / Menu items subject to availability.

Antipasti

Please choose two prior to event, individually plated:

Zuppa butternut squash, granny smith apples, prosciutto, pumpkin seeds, maple cream

Burrata cream filled mozzarella, peperonata, speck, local basil, fettunta

Pancetta crispy pork belly, butternut squash, fregola, truffle, herb salad

Calamari alla Griglia cannellini beans, peperonata, gaeta olives,
'nduja vinaigrette, sunnyside egg, frisée

Paste

Please choose one tasting portion prior to event, individually plated:

Caramelli celery root, red grapes, pecorino, rosemary, aged balsamic

Risotto roasted chestnuts, butternut squash

Gnocchi oxtail ragu, roasted squash, brussels sprouts, tomato, horseradish crumble

Secondi

Please choose three prior to event, individually plated:

Salmone shaved fennel, orange, grapefruit, treviso, pomegranate agrodolce

Pollo breaded amish chicken breast, tomatoes, fiore di latte, parmesan

Maiale berkshire pork chop, brussels sprouts, bosc pear,
pancetta, apple cider brown butter

Filetto grilled grass-fed filet mignon, chef's mix mushroom, gorgonzola dolce,
porcini demi-glace (*additional \$12 per ordered*)

Vegan, Vegetarian, & Gluten Free Options Available Upon Request

Sides

Add one or more of the following sides, served family style.

Add an additional \$5 per guest, per side:

Brussels Sprouts, Cauliflower, Confit Potatoes, Baby Carrots

Dolce

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, or Budino al Pane

OR

Served family style:

Assorted Italian Cookies or Bombolini

Dinner Menu Three

5 Course Sit-down Dinner / \$90.00 Per Person / Menu items subject to availability.

Antipasti

Guest's choice of:

Scallops parsnip puree, red cabbage, gala apple, pancetta

Zuppa butternut squash, granny smith apples, prosciutto, pumpkin seeds, maple cream

Pancetta crispy pork belly, butternut squash, fregola, truffle, herb salad

Insalata

Please choose one prior to event, individually plated:

Caesar little gem lettuce, parmigiano reggiano, focaccia croutons

Burrata cream filled mozzarella, peperonta, speck, local basil, fettunta

Primi

Please choose one tasting portion prior to event, individually plated:

Linguini bay scallops, shrimp, chili, saffron broth

Risotto roasted chestnuts, butternut squash

Gnocchi oxtail ragu, roasted squash, brussels sprouts, tomato, horseradish crumble

Secondi

Please choose three prior to event, individually plated:

Trota pan roasted trout, creamed escarole, fingerling potatoes, smoked trout, capers

Pollo Fritto semi-boneless fried chicken, polenta, pickled fresno chilies, pine honey

Salmone shaved fennel, orange, grapefruit, treviso, pomegranate agrodolce

Filetto grilled grass-fed filet mignon, chef's mix mushroom,
gorgonzola dolce, porcini demi-glacé

Maiale berkshire pork chop, brussels sprouts, bosc pear,
pancetta, apple cider brown butter

Vegan, Vegetarian, & Gluten Free Options Available Upon Request

Sides

Add one or more of the following sides, served family style.

Add an additional \$5 per guest, per side:

Brussels Sprouts, Cauliflower, Confit Potatoes, Baby Carrots

Dolce

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, or Budino al Pane