



PRIVATE EVENTS

The Florentine Private Events

Whether organizing a holiday reception 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 event spaces offer several flexible options for business events and personal celebrations.

From creating customized menus to designing personalized menu cards or centerpieces, The Florentine's experienced team works with each organizer to ensure a seamless, unforgettable experience. 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: 20 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

Our appetizers are priced by the piece, and can be ordered in quantities of 10.
They are either passed or stationed on beautiful wooden appetizer boards.

Stationary Displays

- Chef's Selection of Domestic Cheese & Cured Meats/Salumi \$7 per person
- Chef's Selection of Imported Cheese & Cured Meats/Salumi \$9 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 \$18 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 Tartare** 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 skewer
- Chicken** lemon aioli \$4 per skewer
- Grilled Shrimp** pancetta, chili aioli \$4 per skewer
- Steak** demi-glace \$5 per skewer
- Lamb Chops** salsa verde \$7 per skewer

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

1 pizza minimum order / 8 slices per pizza

- Margherita** tomato, fiore di latte, basil \$3 per slice
Diavola spicy salami, tomato, fiore di latte \$3 per slice
Mushroom mixed mushrooms, ramps, ricotta, sunny side egg, black truffle \$3 per slice
Artichoke parmesan fonduta, baby spinach, speck, fior di latte \$3 per slice
Sausage housemade sausage, charred fennel, smoked mozzarella, pistachio \$3 per slice

Dessert

- 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

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

Breakfast Menu One

\$24.00 per person

Menu items can be served family style for the table, or buffet style.

Specialties

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:

Cobb Smoked Bacon
Sage Pork Link Sausage
Smoked Chicken Apple Sausage
Roasted Garlic Parmesan Potatoes
Mixed Berries
Seasonal Fruit (*additional \$5.00 per guest*)
Assorted Housemade Muffins & Pastries
Ricotta Doughnuts

Breakfast Menu Two

\$26.00 per person

Menu items are served plated.

Specialties

Please choose three prior to event, individually plated:

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper
Amatriciana sunnyside eggs, caramelized onions, pancetta, spicy tomato sauce, sour dough
Florentine Benedict baby spinach, english muffin, hollandaise
Ciabatta Sandwich shoulder bacon, butter lettuce, mighty vine tomato,
smoked mozzarella, avocado, fried egg, lemon aioili
Bagel & Lox smoked salmon, little gem, red onion, roma tomatoes, caperberries,
pickled cucumbers, peperoncini, stracchino cheese
Almond Brioche French Toast almond butter, apples, dry cherries, cinnamon, cider

Sides

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

- Cobb Smoked Bacon
Sage Pork Link Sausage
Smoked Chicken Apple Sausage
Roasted Tomatoes
Roasted Garlic Parmesan Potatoes
Mixed Berries
Seasonal Fruit (*additional \$5.00 per guest*)
Assorted Housemade Muffins & Pastries
Ricotta Doughnuts

Breakfast Menu Three

\$26.00 per person

Menu items are served buffet style.

Specialties

Please choose three prior to event, served buffet style:

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper
Florentine Breakfast Sandwich fried egg, shoulder bacon, provolone, mini brioche bun
Bagel & Lox smoked salmon, little gem, onion, tomatoes, caperberries, pickled cucumbers, peperoncini, stracchino cheese
Mini Yogurt Parfait granola, seasonal jam
Belgian Waffle mixed berries, whipped cream, maple syrup
Almond Brioche French Toast almond butter, apples, dry cherries, cinnamon, cider

Sides

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

- Cobb Smoked Bacon
Sage Pork Link Sausage
Smoked Chicken Apple Sausage
Roasted Garlic Parmesan Potatoes
Seasonal Fruit (*additional \$5.00 per guest*)
Assorted Housemade Muffins & Pastries

Breakfast Menu Four

\$30.00 per person

Menu items are served plated.

Starter

coffee cake, served with seasonal fruit for the table:

Dave's Daily Coffee Cake

Specialties

Please choose three prior to event, individually plated:

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper
Amatriciana sunnyside eggs, caramelized onions, pancetta, spicy tomato sauce, sour dough
Florentine Benedict baby spinach, english muffin, hollandaise
Avocado Toast lemon aioli, avocado mousse, prosciutto, sunny side egg, arugula, radish
Ciabatta Sandwich shoulder bacon, butter lettuce, mighty vine tomato, smoked mozzarella, avocado, fried egg, lemon aioli
Bagel & Lox smoked salmon, little gem, onion, tomatoes, caperberries, pickled cucumbers, peperoncini, stracchino cheese
Belgian Waffle mixed berries, whipped cream, maple syrup
Almond Brioche French Toast almond butter, apples, dry cherries, cinnamon, cider

Sides

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

- Cobb Smoked Bacon
Sage Pork Link Sausage
Smoked Chicken Apple Sausage
Roasted Tomatoes
Roasted Garlic Parmesan Potatoes
Mixed Berries
Seasonal Fruit (*additional \$5.00 per guest*)
Assorted Housemade Muffins & Pastries
Ricotta Doughnuts

Lunch Menu One

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

Antipasti

Please choose one prior to event, individually plated:

Minestra spring vegetable soup, green lentils, ceci and cannellini beans, basil pesto, parmesan

Caesar romaine hearts, parmesan, focaccia croutons

Baby Arugula grilled asparagus, strawberries, pine nuts, goat cheese, aged balsamic

Secondi

Please choose three prior to event, individually plated, sandwiches served with fries:

Capellini pea tendrils pesto, pine nuts, straciatella, lemon, black pepper

Chicken Panini smoked mozzarella, peperonata, basil aioli

Americano Burger charred onion, house fry sauce, pickles, american cheese, sesame seed bun

Grilled Cheese taleggio, ribiola, provolone, black truffle, country bread, tomato basil soup

Chicken Parmesan Sandwich parmesan crusted chicken breast, tomato,

fior di latte, arugula, lemon aioli, ciabatta

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, fior di latte, basil

Diavola spicy salami, tomato, fior di latte

Mushroom mixed mushrooms, ramps, ricotta, sunny side egg, black truffle

Artichoke parmesan fonduta, baby spinach, speck, fior di latte

Sausage housemade sausage, charred fennel, smoked mozzarella, pistachio

Add a Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, OR Seasonal Fruit with Sorbetto (*each an additional \$9 per guest*)

OR

Please choose one prior to event, served family style:

Assorted Italian Cookies OR Bombolini (*each an additional \$4.00 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 farro, garbanzo beans, blueberries, shaved fennel, pecans, pecorino, lemon

Mixed Lettuces grape tomatoes, cucumber, sherry, ricotta crostini

Baby Arugula grilled asparagus, strawberries, pine nuts, goat cheese, aged balsamic

Secondi

Please choose three prior to event, individually plated:

Ravioli bolognese and ricotta filled, plum tomato, fava beans, ricotta salata, basil

Fettuccine Verdi asparagus, mushroom, speck, porcini sugo, truffle, parmesan, egg yolk

Chicken Panini smoked mozzarella, peperonata, basil aioli

Salmon Burger cabbage slaw, cucumber, pea tendrils, greek yogurt, focaccia buns

Chicken Paillard pesto marinated chicken breast, asparagus, snap peas, parmesan, lemon

Stuffed Peppers rice stuffed peppers, spinach, artichoke, plum tomato, fior di latte, mint

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, fior di latte, basil

Diavola spicy salami, tomato, fior di latte

Mushroom mixed mushrooms, ramps, ricotta, sunny side egg, black truffle

Artichoke parmesan fonduta, baby spinach, speck, fior di latte

Sausage housemade sausage, charred fennel, smoked mozzarella, pistachio

Add a Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu, OR Seasonal Fruit with Sorbetto (*each an additional \$9 per guest*)

OR

Please choose one prior to event, served family style:

Assorted Italian Cookies OR Bombolini (*each an additional \$4.00 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:

Minestra spring vegetable soup, green lentils, ceci and cannellini beans, basil pesto, parmesan

Baby Arugula grilled asparagus, strawberries, pine nuts, goat cheese, aged balsamic

Calamari grilled calamari steak, focaccia panzanella, cucumber, fava beans, peas, radish

Chopped Salad romaine, radicchio, salami, provolone,

pepperoncini, tomato, garbanzo beans, oregano

Primi

Please choose one, served family style with antipasti:

Gemelli saffron infused pasta, fennel sausage, rock shrimp, sweet peas, fennel broth

Fettuccine Verdi asparagus, mushroom, speck, porcini sugo, truffle, parmesan, egg yolk

Penne whole wheat pasta, shrimp, spicy tomato sauce

Secondi

Please choose three prior to event, individually plated:

Branzino roasted branzino filet, spinach, lemon caper butter *(additional \$7 per guest)*

Chicken Paillard pesto marinated chicken breast, asparagus, snap peas, parmesan, lemon

Wagyu Beef shaved rare wagyu beef, fontina fonduta, giardiniera, garlic aioli, brioche

Salmon Burger cabbage slaw, cucumber, pea tendrils, greek yogurt, focaccia bun

Stuffed Peppers rice stuffed peppers, spinach, artichoke, plum tomato, fior di latte, mint

Add a Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto *(each an additional \$9 per guest)*

OR

Please choose one prior to event, served family style:

Assorted Italian Cookies OR Bombolini *(each an additional \$4.00 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:

- Minestra** spring vegetable soup, green lentils, ceci and cannellini beans, basil pesto, parmesan
Caesar little gem lettuce, parmigiano reggiano, focaccia croutons
Burrata di Campana roasted red beets, strawberries, pistachio, watercress, truffle honey
Calamari Grigliata grilled calamari steak, focaccia panzanella, english cucumber, fava beans, peas, radish

Secondi

Please choose three prior to event, individually plated:

- Gemelli** saffron infused pasta, fennel sausage, rock shrimp, sweet peas, fennel broth
Fettuccine Verdi asparagus, wild mushroom, speck, porcini sugo, truffle, parmesan, egg yolk
Pollo breaded amish chicken breast, tomatoes, fiore di latte, parmesan
Faroe Island Salmon greek yogurt, green lentils, snap peas, shaved fennel, radish, lemon
Filetto grass fed filet mignon, grilled asparagus, cipollini onion, red wine demi glace
(filet 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:

Broccolini, Grilled Asparagus, Cauliflower, Whipped Potatoes

Dolce

Please choose one prior to the event, individually plated:

Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto

OR

Please choose one prior to the event, served family style:

Bombolini, Cannoli OR Assorted Italian Cookies

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:

Minestra spring vegetable soup, green lentils, ceci and cannellini beans, basil pesto, parmesan

Burrata di Campana roasted red beets, strawberries, pistachio, watercress, truffle honey

Agnello grilled lamb chops, romesco sauce, ramp salsa verde, lemon

Insalata Tritata romaine, provolone, salami, garbanzo beans,
grape tomatoes, peperoncini, red wine vinaigrette

Paste

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

Ravioli bolognese and ricotta filled, plum tomato, fava beans, ricotta salata, basil

Capellini pea tendrils pesto, pine nuts, straciatella, lemon, black pepper

Risotto english peas, asparagus, prosciutto, pea tendrils, sunny side egg

Secondi

Please choose three prior to event, individually plated:

Faroe Island Salmon greek yogurt, green lentils, snap peas, shaved fennel, radish, lemon

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

Gamberetto roasted gulf shrimp, creamy polenta, fava beans, english peas, herbed garlic butter

Peperoncino Ripieno rice stuffed peppers, spinach, artichoke, plum tomato, fior di latte, mint

Filetto grass fed filet mignon, grilled asparagus, cipollini onion, red wine demi glace

(filet 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:

Broccolini, Grilled Asparagus, Cauliflower, Whipped Potatoes

Dolce

Please choose one prior to the event, individually plated:

Panna Cotta, Tiramisu, OR Seasonal Fruit with Sorbetto

OR

Please choose one prior to the event, served family style:

Bombolini, Cannoli OR Assorted Italian Cookies

Dinner Menu Three

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

Antipasti

Guest's choice of:

Minestra spring vegetable soup, green lentils, ceci and cannellini beans, basil pesto, parmesan

Bruschetta baby artichokes, stracchino cheese, hazelnuts, arugula, parmesan, lemon

Agnello grilled lamb chops, romesco sauce, ramp salsa verde, lemon

Insalata

Please choose one prior to event, individually plated:

Caesar little gem lettuce, parmigiano reggiano, focaccia croutons

Burrata di Campana roasted red beets, strawberries, pistachio, watercress, truffle honey

Primi

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

Ravioli bolognese and ricotta filled, plum tomato, fava beans, ricotta salata, basil

Gnocchi rabbit ragu, gaeta olives, cherry tomatoes, pecorino, rosemary

Risotto english peas, asparagus, prosciutto, pea tendrils, sunny side egg

Secondi

Please choose three prior to event, individually plated:

Gamberetto roasted gulf shrimp, creamy polenta, fava beans, english peas, herbed garlic butter

Pollo Arrosto roasted green circle chicken, fingerling potatoes, snow peas, garlic rosemary sugo

Faroe Island Salmon greek yogurt, green lentils, snap peas, shaved fennel, radish, lemon

Filetto grass fed filet mignon, grilled asparagus, cipollini onion, red wine demi glace

Bistecca 12 oz painted hills ny strip, parmesan fries, mixed mushrooms, truffle demi, truffle butter

(bistecca 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:

Broccolini, Grilled Asparagus, Cauliflower, Whipped Potatoes

Dolce

Please choose one prior to event, individually plated:

Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto