



EVENTS

The Florentine Events

Whether organizing a holiday gathering or celebrating the closing of a business deal with a celebratory sit-down dinner, 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 Matt William's savory, seasonal Italian cuisine, our 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 to a five course sit-down dinner featuring Chef William's Italian specialties.

We are adhering to all COVID 19 guidelines and rules for safe dining.

Private Dining Room Seating Capacities

Private Dining Room A&B

48

Private Dining Room A

24

Private Dining Room B

12

The Chefs Table

6

The Tasting Table

20

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 the date of the event. We take pride in our menu changing seasonally; menu updates may occur without notice.

Vegan, Vegetarian & Gluten Free Options Available Upon Request

Event Coordinator Melissa Stalla

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Appetizer Menu

*Our appetizers are priced by the piece, and can be ordered in quantities of 10.
They can be stationed or family style.*

Stationary Displays

- Chef's Selection of Cheese & Cured Meats \$7 per person
- Raw Vegetable Antipasti with Basil Pesto \$5 per person
- Grilled Seasonal Vegetable Antipasti \$5 per person
- Seasonal Fresh Fruit \$6 per person
- Chilled Shellfish Platter \$18 per person (*20 order minimum*)

Crostini

\$3 per piece

- Mixed Mushroom** truffle oil, parmesan, saba
- Tomato Bruschetta** roasted tomatoes, basil, parmesan, aged balsamic
- Marinated Rock Shrimp** white bean, arugula
- Maine Lobster** lemon aioli, capers, tarragon (*additional \$2 per piece*)
- Prosciutto di Parma** ricotta, cured tomato, honey
- Sliced Tenderloin** parmesan aioli, pickled red onion, arugula

Small Bites

\$3 per piece

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

Skewers

priced per piece

Caprese tomato, mozzarella, basil \$3

Chicken lemon aioli \$4

Grilled Shrimp pancetta, chili aioli \$4

Steak demi-glace \$5

Lamb Chops salsa verde \$7

Mini Sandwiches

priced per piece

Caprese Panini oven dried tomatoes, mozzarella, basil aioli \$4

Tomato Soup & Focaccia Grilled Cheese tomato soup, provolone \$4

Chicken Panini chicken, peperonata, smoked mozzarella, lemon aioli \$4

MLT mortadella, lettuce, tomato \$5

Meatball Sliders herbed ricotta \$5

Pizza

one pizza minimum order / eight slices per pizza

Margherita tomato, fiore di latte, basil \$13

Diavola spicy salami, tomato, fiore di latte \$15

Dessert

priced per person

Assorted Italian Cookies \$3

Mini Fruit Crostata \$3

Mini Panna Cotta \$3

Mini Tiramisu \$4

Mini Chocolate Cupcake \$3

Chocolate Hazelnut Crostata \$3

Beverage Service

Consumption

Billed a la carte for all beverages

Basic

soda, juice, coffee & tea \$7

Premium

Hendricks Gin, Hangar One Vodka, Milagro Silver, Monkey Shoulder Scotch, Brugal White Rum, Woodford Bourbon, premium sparkling, white and red wine, local and imported beer, soda, juice, coffee & tea \$40

Beer & Wine

premium sparkling, white and red wine, local and imported beer, soda, juice, coffee & tea
\$25

Beverage Packages billed per guest for two hours

Breakfast Menu One

\$24 per person

menu items are served family style

Specialties

Seasonal Sliced Fruit & Berries

Assorted House-made Muffins & Pastries

Assorted Cold Cereal with Whole & Skim Milk

Assorted Bagels with Accompaniments

Sides

additional \$3 per guest, each:

Applewood Smoked Bacon

Sage Pork Link Sausage

Smoked Chicken Sausage

Spiced Breakfast Potatoes

Mixed Berries

Seasonal Fruit

Assorted House-made Muffins & Pastries

Breakfast Menu Two

\$26 per person

Menu items are served individually

Specialties

Please choose three prior to event:

Pecorino Egg Scramble pecorino, mascarpone, black pepper

Amatriciana sunny-side eggs, caramelized onions, pancetta,
spicy tomato sauce, sour dough toast

Florentine Benedict baby spinach, english muffin, hollandaise

Bagel & Lox smoked salmon, little gem, red onion, roma tomatoes, caper berries,
pickled cucumbers, pepperoncini, cream cheese

Brioche French Toast almond butter, cinnamon and sugar, vanilla glaze

Sides

Served conducive to sharing, additional \$3 per guest:

Cobb Smoked Bacon

Sage Pork Link Sausage

Chicken Apple Sausage

Roasted Tomatoes

Roasted Garlic Parmesan Potatoes

Mixed Berries

Seasonal Fruit

Assorted House-made Muffins & Pastries

Breakfast Menu Three

\$30 per person

Menu items are served individually

Starter

coffee cake and seasonal fruit for the table

Specialties

Please choose three prior to event:

Pecorino Egg Scramble pecorino, mascarpone, black pepper

Amatriciana sunny side eggs, caramelized onions, pancetta, spicy tomato sauce,
sour dough toast

Florentine Benedict baby spinach, english muffin, hollandaise

Avocado Toast lemon aioli, avocado mousse, prosciutto, sunny side egg, arugula, radish

Bagel & Lox smoked salmon, little gem, onion, tomatoes, caper berries, pickled
cucumbers, pepperoncini, cream cheese

Belgian Waffle mixed berries, whipped cream, maple syrup

Brioche French Toast almond butter, cinnamon and sugar, vanilla glaze

Sides

Served conducive to sharing, additional \$3 per guest:

Cobb Smoked Bacon

Sage Pork Link Sausage

Chicken Apple Sausage

Roasted Tomatoes

Roasted Garlic Parmesan Potatoes

Mixed Berries

Seasonal Fruit

Assorted House-made Muffins & Pastries

Lunch Menu One

\$35 per person / Menu items subject to availability.

First Course

Please choose one prior to event, individually plated:

Soup chef's seasonal selection

Caesar romaine hearts, parmesan croutons, anchovy vinaigrette

Baby Arugula bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic

Second Course

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

Rigatoni amatriciana, guanciale, parmesan

Chicken Panini mozzarella, marinated peppers, pesto aioli

Cheeseburger red onion, dijonnaise, dill pickles, american cheese

Grilled Cheese taleggio, gala apple, bacon, arugula, truffle aioli

Add a Pizza Course

served family style with antipasti course.

additional \$5 per person:

Margherita tomato, fiore di latte, basil

Diavola spicy salami, tomato, fiore di latte

Add a Dessert Course

Please choose one prior to event, individually plated:

additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Seasonal Fruit with Sorbet

Lunch Menu Two

\$40 per person / Menu items subject to availability.

First Course

Please chose one prior to event, individually plated:

Tuscan Kale shaved brussels sprouts, grapefruit, ceci beans, pecans,
pecorino, lemon

Mixed Lettuces roasted beets, valencia oranges, gorgonzola, walnuts,
citrus vinaigrette

Baby Arugula bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic

Second Course

Please choose three prior to event, individually plated:

Rigatoni amatriciana, guanciale, parmesan

Shrimp Risotto tiger shrimp, crispy shallots

Chicken Panini mozzarella, marinated peppers, pesto aioli

Cheeseburger red onion, dijonnaise, dill pickles, american cheese

Grilled Cheese taleggio, gala apple, bacon, arugula, truffle aioli

Chicken Parmesan panko breaded chicken breast, piccata, parmesan, arugula

Add a Pizza Course

served family style with antipasti course.

additional \$5 per person:

Margherita tomato, fiore di latte, basil

Diavola spicy salami, tomato, fiore di latte

Add a Dessert Course

Please choose one prior to event, individually plated:

additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Seasonal Fruit with Sorbet

Lunch Menu Three

\$45 per person / Menu items subject to availability.

First Course

Please choose one prior to event, individually plated:

Soup chef's seasonal selection

Baby Arugula bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic

Calamari pepperoncini, pomodoro, roasted garlic aioli

Chopped Salad romaine, radicchio, salami, provolone, pepperoncini, tomato, cannellini beans, oregano

Pasta Course

Please choose one, served family style with antipasti:

Rigatoni amatriciana, guanciale, parmesan

Shrimp Risotto tiger shrimp, crispy shallots

Orecchiette house-made pork sausage, rapini, tomato

Third Course

Please choose three prior to event, individually plated:

Chicken Panini mozzarella, marinated peppers, pesto aioli

Cheeseburger red onion, dijonaise, dill pickles, american cheese

Grilled Cheese taleggio, gala apple, bacon, arugula, truffle aioli

Chicken Parmesan panko breaded chicken breast, piccata, parmesan, arugula

Branzino pea tendrils, corn relish, nduja sauce

Add a Dessert Course

Please choose one prior to event, individually plated:

additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Seasonal Fruit with Sorbet

Dinner Menu One

\$60 per person / Menu items subject to availability.

First Course

Please choose two prior to event, individually plated:

Soup chef's seasonal selection

Caesar romaine hearts, parmesan croutons, anchovy vinaigrette

Burrata heirloom tomatoes, sea salt, evoo, grilled sourdough

Baby Arugula bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic

Secondi

Please choose three prior to event, individually plated:

Chicken Parmesan panko breaded chicken breast, piccata, parmesan, arugula

Branzino pea tendrils, corn relish, nduja sauce

Rigatoni amatriciana, guanciale, parmesan

Shrimp Risotto tiger shrimp, crispy shallots

Orecchiette house-made pork sausage, rapini, tomato

Grilled Filet Mignon beef tenderloin, whipped potatoes, demi glace
(filet additional \$12 per ordered)

Sides

additional \$5 per guest, per side:

Baby Carrots

Brussels Sprouts

Whipped Potato

Add a Dessert Course

Please choose one prior to event, individually plated:

additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Seasonal Fruit with Sorbet

Dinner Menu Two

\$75 per person / Menu items subject to availability.

First Course

Please choose two prior to event, individually plated:

Soup chef's seasonal selection

Caesar romaine hearts, parmesan croutons, anchovy vinaigrette

Burrata heirloom tomatoes, sea salt, evoo, grilled sourdough

Baby Arugula bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic

Calamari pepperoncini, pomodoro, roasted garlic aioli

Chopped Salad romaine, radicchio, salami, provolone, pepperoncini, tomato, cannellini beans, oregano

Pasta Course

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

Rigatoni amatriciana, guanciale, parmesan

Shrimp Risotto tiger shrimp, crispy shallots

Orecchiette house-made pork sausage, rapini, tomato

Second Course

Please choose three prior to event, individually plated:

Chicken Parmesan panko breaded chicken breast, piccata, parmesan, arugula

Branzino pea tendrils, corn relish, nduja sauce

Grilled Chicken squash, cherry tomato, pistachio pesto, arugula, roasted garlic jus

Grilled Filet Mignon beef tenderloin, whipped potatoes, demi glace
(filet additional \$12 per ordered)

Sides

additional \$5 per guest, per side:

Baby Carrots

Brussels Sprouts

Whipped Potato

Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Seasonal Fruit with Sorbet