



## 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: 24 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.*

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## Appetizer Menu

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

### 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** 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  
**Sweet Corn** truffle fonduta, sweet corn, chilies, fior di latte, paprika, chives \$3 per slice  
**Prosciutto** prosciutto di parma, grilled peaches, taleggio, fior di latte, arugula \$3 per slice  
**Sausage** housemade sausage, broccolini, garlic confit, fresno chilies, pecorino \$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, Preselected 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, grilled pineapple,  
toasted almonds, amarena cherries

### 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, grilled pineapple, toasted almonds, amarena cherries

### **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, grilled pineapple, toasted almonds, amarena cherries

### 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:*

**Zuppa** plum tomato soup, buttered croutons, basil pesto, parmesan

**Caesar** romaine hearts, parmesan, focaccia croutons

**Baby Arugula** red grapes, strawberries, pine nuts, goat cheese, aged balsamic

### Secondi

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

**Cacio e Pepe** bucatini pasta, pecorino sardo, cracked 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

**BLT** thick slab cut bacon, heirloom tomatoes, bibb lettuce, garlic aioli, brioche

### 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 \$3 per slice

**Diavola** spicy salami, tomato, fiore di latte \$3 per slice

**Sweet Corn** truffle fonduta, sweet corn, chilies, fior di latte, paprika, chives \$3 per slice

**Prosciutto** prosciutto di parma, grilled peaches, taleggio, fior di latte, arugula \$3 per slice

**Sausage** housemade sausage, broccolini, garlic confit, fresno chilies, pecorino \$3 per slice

### 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** garbanzo beans, blueberries, peaches, sweet corn, pecans, pecorino, lemon

**Mixed Lettuces** grape tomatoes, cucumber, sherry, ricotta crostini

**Baby Arugula** red grapes, strawberries, pine nuts, goat cheese, aged balsamic

### Secondi

*Please choose three prior to event, individually plated:*

**Tortellini** corn and taleggio filled, pancetta, charred red onion, thyme, pecorino

**Fettuccine** rock shrimp, cherry tomatoes, baby squash, spinach, chili, lemon

**Chicken Panini** smoked mozzarella, peperonata, basil aioli

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

**Chicken** panko breaded chicken breast, tomatoes, cucumber, red onion, arugula, parmesan

**Avocado Toast** toasted ciabatta, lemon aioli, smoked salmon, onion, egg, capers, tomato

### 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 \$3 per slice

**Diavola** spicy salami, tomato, fiore di latte \$3 per slice

**Sweet Corn** truffle fonduta, sweet corn, chilies, fior di latte, paprika, chives \$3 per slice

**Prosciutto** prosciutto di parma, grilled peaches, taleggio, fior di latte, arugula \$3 per slice

**Sausage** housemade sausage, broccolini, garlic confit, fresno chilies, pecorino \$3 per slice

### 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:*

**Zuppa** plum tomato soup, buttered croutons, basil pesto, parmesan

**Baby Arugula** red grapes, strawberries, pine nuts, goat cheese, aged balsamic

**Sausage & Peppers** fontina fonduta, shishito peppers, sausage, fennel pollen, crostini

**Chopped Salad** romaine, radicchio, salami, provolone,

pepperoncini, tomato, garbanzo beans, oregano

### Primi

*Please choose one, served family style with antipasti:*

**Cavatelli** grilled eggplant, caramelized onions, plum tomatoes, ricotta salata, oregano

**Gnocchi Verdi** sweet corn, oyster mushroom, fresno chilies, basil cream, black truffle

**Penne** whole wheat pasta, shrimp, spicy tomato sauce

### Secondi

*Please choose three prior to event, individually plated:*

**Chicken** panko breaded chicken breast, tomatoes, cucumber, red onion, arugula, parmesan

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

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

**Avocado Toast** toasted ciabatta, lemon aioli, smoked salmon, onion, egg, capers, tomato

**Branzino** roasted branzino filet, baby summer squash, sweet corn,  
tomatoes, lobster broth *(additional \$7 per guest)*

### 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:*

**Zuppa** plum tomato soup, buttered croutons, basil pesto, parmesan

**Caesar** little gem lettuce, parmigiano reggiano, focaccia croutons

**Burrata di Campana** grilled peaches, watermelon, prosciutto di parma, arugula, honeycomb

**Hummus di Ceci** ceci bean puree, summer vegetable caponata, pine nuts, mint, piadina

### Secondi

*Please choose three prior to event, individually plated:*

**Gnocchi Verdi** sweet corn, oyster mushroom, fresno chilies, basil cream, black truffle

**Cavatelli** grilled eggplant, caramelized onions, plum tomatoes, ricotta salata, oregano

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

**Hudson Bay Salmon** heirloom tomatoes, summer squash, ceci beans, gaeta olives, herb salad

**Filetto** grass fed filet mignon, sweet corn puree, grilled shishito peppers,  
baby corn, tomato vinaigrette (*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:*

**Confit Potatoes, Broccolini, Creamed Corn, Green Beans**

### 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:*

- Zuppa** plum tomato soup, buttered croutons, basil pesto, parmesan  
**Burrata di Campana** grilled peaches, watermelon, prosciutto di parma, arugula, honeycomb  
**Salsiccia e Peperoni** fontina fonduta, grilled shishito peppers, sausage, fennel pollen, crostini  
**Cavolo** tuscan kale, blueberries, peaches, grilled sweet corn, peans, pecorino, lemon dressing

### Paste

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

- Cavatelli** grilled eggplant, caramelized onions, plum tomatoes, ricotta salata, oregano  
**Fettuccine** rock shrimp, cherry tomatoes, baby squash, spinach, chili, lemon  
**Tortellini** corn and taleggio filled, pancetta, charred red onion, thyme, pecorino

### Secondi

*Please choose three prior to event, individually plated:*

- Hudson Bay Salmon** heirloom tomatoes, summer squash, ceci beans, gaeta olives, herb salad  
**Pollo** breaded amish chicken breast, tomatoes, fiore di latte, parmesan  
**Maiale** 14 oz pork porterhouse, green and yellow wax beans, cherry tomatoes, salsa verde  
**Filetto** grass fed filet mignon, sweet corn puree, grilled shishito peppers,  
baby corn, tomato vinaigrette (*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:*

**Confit Potatoes, Broccolini, Creamed Corn, Green Beans**

### 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:*

- Burrata di Campana** grilled peaches, watermelon, prosciutto di parma, arugula, honeycomb  
**Salsiccia e Peperoni** fontina fonduta, grilled shishito peppers, sausage, fennel pollen, crostini  
**Bruschetta** heirloom cherry tomatoes, ricotta, basil, balsamic

### Insalata

*Please choose one prior to event, individually plated:*

- Caesar** little gem lettuce, parmigiano reggiano, focaccia croutons  
**Insalata Tritata** romaine, provolone, salami, garbanzo beans,  
grape tomatoes, peperoncini, red wine vinaigrette

### Primi

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

- Gnocchi Verdi** sweet corn, oyster mushroom, fresno chilies, basil cream, black truffle  
**Risotto** rock shrimp, summer vegetable caponata, ricotta salata  
**Tortellini** corn and taleggio filled, pancetta, charred red onion, thyme, pecorino

### Secondi

*Please choose three prior to event, individually plated:*

- Hudson Bay Salmon** heirloom tomatoes, summer squash, ceci beans, gaeta olives, herb salad  
**Milanese** breaded green circle chicken breast, tomatoes, cucumber, red onion, arugula  
**Maiale** 14 oz pork porterhouse, green and yellow wax beans, cherry tomatoes, salsa verde  
**Filetto** grass fed filet mignon, sweet corn puree, grilled shishito peppers,  
baby corn, tomato vinaigrette (*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:*

- Confit Potatoes, Broccolini, Creamed Corn, Green Beans**

### Dolce

*Please choose one prior to event, individually plated:*

- Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto