



## 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.*

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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  
**Prosciutto** grilled pears, taleggio, fior di latte, truffle honey, sage \$3 per slice  
**Brussels Sprouts** apple, caramelized onions, pancetta, gorgonzola dolci, saba \$3 per slice  
**Sausage** housemade sausage, mushrooms, garlic confit, straciatella, thyme \$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:*

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

## Breakfast Menu Two

\$26.00 per person

*Menu items can be served plated, or buffet style.*

### Specialties

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

**Pecorino Egg Scramble** pecorino, mascarpone, black pepper

**Florentine Benedict** poached egg, spinach, béarnaise

**Yogurt Parfait** granola, seasonal jam

**BLT Sandwich** applewood bacon, avocado, fried egg, provolone, mayonnaise, english muffin

**Almond Brioche French Toast** almond butter, seasonal berries, whipped cream

### 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 Garlic Parmesan Potatoes

Applewood Smoked Bacon

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

## Breakfast Menu Three

\$30.00 per person

*Menu items are served plated.*

### Starter

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

- Greek Yogurt & Granola** housemade granola  
**Steel Cut Oatmeal** golden raisins, currants, toasted almonds, sugar  
**Mini Yogurt Parfait** granola, seasonal jam

### Specialties

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

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper  
**BLT Sandwich** applewood bacon, avocado, fried egg, provolone, mayonnaise, english muffin  
**Bagel & Lox** smoked salmon, traditional accompaniments  
**Amatriciana** sunny side eggs, caramelized onions, pancetta, spicy tomato sauce  
**Almond Brioche French Toast** almond butter, seasonal berries, whipped cream

### 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 Garlic Parmesan Potatoes  
Applewood Smoked Bacon  
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** italian sausage, tuscan kale, russet potatoes, focaccia croutons, parmesan

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

**Baby Arugula** red grapes, walnuts, roasted squash, goat cheese, aged balsamic

### Secondi

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

**Gnocchi** braised oxtail, brussels sprouts, butternut squash, pecorino

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

**American 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, fiore di latte, basil

**Diavola** spicy salami, tomato, fiore di latte

**Prosciutto** grilled pears, taleggio, fior di latte, truffle honey, sage

**Brussels Sprouts** gala apple, caramelized onions, pancetta, gorgonzola dolci, saba

**Sausage** housemade sausage, wild mushrooms, garlic confit, straciatella, thyme

### 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, gala apples, shaved fennel, pecans, pecorino, lemon

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

**Baby Arugula** red grapes, walnuts, roasted squash, goat cheese, aged balsamic

### Secondi

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

**Gnocchi** braised oxtail, brussels sprouts, butternut squash, pecorino

**Tortellini** pumpkin and ricotta filled, pomegranate, brown butter, pumpkin seeds, saba

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

**Turkey Burger** smoked scarmoza cheese, celery root and apple slaw, dijon aioli

**Chicken Paillard** 8 oz grilled breast, greek yogurt, cauliflower, ceci beans, cranberry

**Baguette** prosciutto di parma, bosc pears, ribiola cheese, onion jam,  
whole grain mustard, demi baguette

### 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

**Prosciutto** grilled pears, taleggio, fior di latte, truffle honey, sage

**Brussels Sprouts** gala apple, caramelized onions, pancetta, gorgonzola dolci, saba

**Sausage** housemade sausage, wild mushrooms, garlic confit, straciatella, thyme

### 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** italian sausage, tuscan kale, russet potatoes, focaccia croutons, parmesan

**Baby Arugula** red grapes, walnuts, roasted squash, goat cheese, aged balsamic

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

pepperoncini, tomato, garbanzo beans, oregano

**Spiedini** grilled wagyu beef skewers, fingerling coins, peppers, rosemary lemon aioli

### Primi

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

**Gnocchi** braised oxtail, brussels sprouts, butternut squash, pecorino

**Tortellini** pumpkin and ricotta filled, pomegranate, brown butter, pumpkin seeds, saba

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

### Secondi

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

**Porchetta** apple, fennel watercress salad, currants, salsa verde, saba *(additional \$7 per guest)*

**Chicken Paillard** 8 oz breast, greek yogurt, roasted cauliflower, ceci beans, cranberry

**Salmon Picatta** faroe island salmon, baby spinach, butter beans, lemon caper butter

**Turkey Burger** smoked scarmoza cheese, celery root and apple slaw, dijon aioli

**Baguette** prosciutto di parma, bosc pears, ribiola cheese, onion jam,

whole grain mustard, demi baguette

### 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** italian sausage, tuscan kale, russet potatoes, focaccia croutons, parmesan

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

**Burrata di Campana** cream filled mozzarella, pears, prosciutto di parma, pomegranate, honeycomb

**Shishito Peppers** grilled shishitos, 'nduja, parmesan, garlic breadcrumbs, lemon, ciabatta

### Secondi

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

**Rigatoni** rapini, rock shrimp, butternut squash, shiitake mushrooms, pancetta

**Gnocchi** braised oxtail, brussels sprouts, kombucha squash, pecorino

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

**Faroe Island Salmon** baby carrots, shiitake mushrooms, fingerling potatoes, saffron sugo

**Filetto** grass-fed filet mignon, potato puree, trumpet mushrooms, truffle 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:*

**Brussels Sprouts, Baby Carrots, Confit Potatoes, Cauliflower**

### 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** italian sausage, tuscan kale, russet potatoes, focaccia croutons, parmesan  
**Burrata di Campana** cream filled mozzarella, pears, prosciutto di parma, pomegranate, honeycomb  
**Shishito Peppers** grilled shishitos, 'nduja, parmesan, garlic breadcrumbs, lemon, ciabatta  
**Insalata Tritata** romaine, provolone, genoa salami, garbanzo beans,  
grape tomatoes, peperoncini, red wine vinaigrette

### Paste

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

- Tortellini** pumpkin and ricotta filled, pomegranate, brown butter, pumpkin seeds, saba  
**Gnocchi** braised oxtail, brussels sprouts, kombucha squash, pecorino  
**Rigatoni** rapini, rock shrimp, butternut squash, shiitake mushrooms, pancetta

### Secondi

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

- Faroe Island Salmon** baby carrots, shiitake mushrooms, fingerling potatoes, saffron sugo  
**Pollo** breaded amish chicken breast, tomatoes, fiore di latte, parmesan  
**Porchetta** roasted porcelet porchetta, watercress, apples, fennel, currants, salsa verde, saba  
**Filetto** grass-fed filet mignon, potato puree, trumpet mushrooms, truffle 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:*

**Brussels Sprouts, Baby Carrots, Confit Potatoes, Cauliflower**

### 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:*

**Zuppa** italian sausage, tuscan kale, russet potatoes, focaccia croutons, parmesan  
**Cocktail di Gamberi** poached gulf shrimp cocktail, horseradish, puttanesca sauce, lemon  
**Spiedini** grilled wagyu beef skewers, fingerling coins, rosred peppers, rosemary lemon aioli

### Insalata

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

**Caesar** little gem lettuce, parmigiano reggiano, focaccia croutons  
**Burrata di Campana** cream filled mozzarella, pears, prosciutto di parma, pomegranate, honeycomb

### Primi

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

**Gnocchi** braised oxtail, brussels sprouts, kombucha squash, peorino  
**Risotto** wild mushrooms, porcini broth, buttered leeks, burrata di campana, truffle oil  
**Papardelle** traditional bolognese, mushrooms, porcini broth, cherry tomatoes, parmesan

### Secondi

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

**Capesante** hudson canyon scallops, polenta, brussels sprouts, oxtail, brown butter, hazelnuts  
**Parmigiana di Pollo** organic chicken breast, tomatoes, smoked scarmoza, basil, parmesan  
**Faroe Island Salmon** baby carrots, shiitake mushrooms, fingerling potatoes, saffron sugo  
**Filetto** grilled grass-fed filet mignon, potato puree, mushrooms, truffle demi-glace  
**Porchetta** roasted porcelet porchetta, watercress, apples, fennel, currants, salsa verde, saba

*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, Baby Carrots, Confit Potatoes, Cauliflower**

### Dolce

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

Panna Cotta, Tiramisu, or Seasonal Fruit with Sorbetto