

Francesca's
Restaurants

Private Dining

miafrancesca.com · (888) 937-9009



General Information

GUARANTEED GUEST COUNT

A guarantee of the final number of guests is required 3 business days prior to the event. If the patron does not confirm the guest count, then the original number of guests, as specified on the Special Event Agreement, will be utilized as the guaranteed number or actual number, whichever is greater.

MENU SELECTIONS

Menu selections must be confirmed no later than 10 days prior to the event. If selections are not made by this date, your Francesca's Event Sales Manager will select a menu for you, choosing our most popular items.

ROOM MINIMUMS

Private dining spaces may be assigned a minimum of food and beverage based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, an additional charge will be added to the final bill. Sales tax and gratuities do not contribute to the minimum food and beverage requirement.

OUTSIDE FOOD & BEVERAGE

It is the policy of Francesca's Restaurants to prohibit any food or beverage prepared outside of Francesca's from being served on the premises. Exceptions may be made at the Event Sales Manager's discretion for the purpose of religious necessity or other specific circumstances. All arrangements must be made in advance and require a supplemental signed agreement.

RENTALS

Rental of specialty linens and audio-visual equipment is available. If your event requires rental of these items, please make your Event Sales Manager aware with advance notice. Such rentals are contracted through a third-party vendor and are based on availability at an additional charge.

TAXES, SERVICE FEES & GRATUITIES

Local taxes will be applied to the subtotal at the applicable rate on the day of the event function. All gratuities are voluntary. You reserve the right to adjust the gratuity amount on the night of the event based on your experience.

Tax Exempt Events – must provide a current letter to confirm the organization's tax exempt status. All form of payments related to the tax exempt event must be provided directly from the organization listed on the tax exempt letter.

DEPOSITS & PAYMENTS

Francesca's Restaurants may require a deposit when booking a group dining reservation. Payment of the deposit, along with a fully executed Special Event Agreement signed by both patron and Event Sales Manager, are required in order to confirm the event.

Deposits will be deducted from the final guest check and the customer will be responsible for payment of the remaining balance on the night of the event.

VALET PARKING

Valet parking is available at select Francesca's Restaurant locations. If valet parking is available during regular business hours, your guests may utilize this service at the standard rates. If you require the use of valet parking for your event at a time it is not normally offered, a minimum charge will apply, in addition to the standard rate per vehicle. Please discuss the availability of valet parking with your Event Sales Manager.

Frequently Asked Questions

Q. AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

A. We require a guarantee guest count 3 business days prior to the event. This count is considered a guarantee, and the bill will be charged based on the confirmed guest count given or the actual guest count, whichever is greater.

Q. WHAT IS FAMILY STYLE DINING?

A. Our Family Style packages are located on pages 4 & 5 of the attachment. The party host pre-selects the menu. Guests are seated while our servers bring out the food on large serving platters to each table to be passed around.

Q. WHEN DO I SELECT THE MENU?

A. We require the menu selections no later than 10 days prior to the event.

Q. CAN YOU ACCOMMODATE SPECIAL DIETARY NEEDS?

A. We can accommodate guests that have special dietary needs with separate meals. Please let us know any specific dietary needs when you place your menu selections 10 days prior to the event.

Q. IS THE SPACE HANDICAP ACCESSIBLE?

A. Please check with your Event Sales Manager to make sure the room or space you are reserving is handicap accessible.

Q. DO YOU OFFER CATERING IN HOMES OR OFFICES?

A. Yes, we offer pick-up, delivery, and full-service catering.

Q. AM I ALLOWED TO BRING IN A DESSERT, AND IF SO CAN I HAVE A CREDIT FOR NOT SERVING A DESSERT THAT IS INCLUDED IN THE PACKAGES?

A. You are allowed to bring in a dessert from a commercial bakery. We do not charge a cake cutting or plating fee. In lieu of serving one of our desserts, you may select an additional appetizer or salad.

Q. WHAT IS FOOD AND BEVERAGE MINIMUM?

A. A food and beverage minimum is a monetary amount that must be achieved in order to book a space privately.

Q. WHEN CAN I COME IN TO SET UP FOR MY EVENT?

A. We typically allow the host to arrive a maximum of 1 hour prior to the event start time, however this is contingent on whether or not there is a party scheduled prior to your event. Please let your Event Sales Manager know if you are arriving prior to your guest arrival time.

Q. ARE DECORATIONS ALLOWED?

A. We allow you to decorate the private dining room with the following exceptions: No material to be affixed to the ceiling, walls, floors, light fixtures. No confetti, glitter, or anything similar.

Q. IS A DEPOSIT REQUIRED, AND IS IT REFUNDABLE IF I NEED TO CANCEL?

A. A deposit may be required for your event. Please speak with your Event Sales Managers to see what terms and conditions apply to your event.



FAMILY-STYLE PACKAGES

Lunch

Family Style Dining - the party host pre-selects the menu. Guests are seated while our servers bring out the food on large serving platters to each table to be passed around.

Menus available for groups of 10 or more. Lunch pricing is available for all parties starting before 2:30 pm daily. Packages include our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

MENU SELECTIONS ON PAGES 4 & 5

ORIGINALE

One Salad
Two Pastas
One Dessert

Lunch \$20 per person

CLASSICO

One Appetizer & One Salad
One Pasta & One Entrée
One Dessert

Lunch \$25 per person

PRIMO

Two Appetizers & One Salad
One Pasta & Two Entrées
One Side
One Dessert

Lunch \$32 per person

GRANDE

Two Appetizers & Two Salads
One Pasta & Two Entrées
One Side
Two Desserts

Lunch \$39 per person

Appetizers

CALAMARI FRITTI Fried calamari served with marinara sauce

POLPETTE IN UMIDO Homemade 2 oz. meatballs braised in tomato sauce and herbs

CHICKEN SKEWERS Chicken marinated in garlic, shallots, rosemary, lemon, and olive oil

BRUSCHETTE ALLA ROMANA Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil

ASSORTED PIZZA Thin crust pizzas with assorted toppings

VEGETALI MISTI Sautéed broccoli, mushrooms, zucchini, cherry tomatoes, and eggplant with garlic and white wine

FUNGHI ALLA SORELLA Mushroom caps stuffed with goat cheese

CAPELANTE E PROSCIUTTO Sea scallops wrapped in prosciutto and drizzled with balsamic glaze (add \$4 / person)

CROCCHETTE DI GRANCHIO Crab cakes served with roasted red pepper aioli (add \$4 / person)

PROSCIUTTO E ASPARAGI Grilled asparagus wrapped with prosciutto di Parma (add \$4 / person)

TENDERLOIN SKEWERS Grilled beef tenderloin tips served with a horseradish cream sauce (add \$4 / person)

COCKTAIL DI GAMBERI Classic shrimp cocktail served with lemon and traditional cocktail sauce (add \$4 / person)

Salads

INSALATA DI CESARE Caesar salad with garlic croutons, roasted peppers, and parmesan

INSALATA CAPRESE Tomatoes, fresh mozzarella, basil, and olive oil

INSALATA LAMPONI Mixed greens with a raspberry vinaigrette, caramelized walnuts, and blue cheese

INSALATA CLASSICA Traditional dinner salad with romaine, carrots, cucumbers, tomatoes, extra virgin olive oil, and balsamico

INSALATA ALLA FRANCESCA Romaine, radicchio, and endive with seasonal vegetables, extra virgin olive oil, balsamico, and blue cheese

Pasta e Risi

RIGATONI CON MOZZARELLA Pasta with tomato-basil sauce and topped with fresh mozzarella

RIGATONI ALLA VODKA Sautéed in a light tomato-vodka basil cream sauce with parmigiano

RIGATONI ALLE VERDURE Pasta with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil, and pine nuts in an herb broth

RIGATONI BOLOGNESE Pasta in a tomato meat sauce with carrots, celery, onions, fresh herbs, and parmigiano

RIGATONI POLPETTE Pasta with homemade 2 oz. meatballs with tomato sauce and parmesan

FARFALLE ALLA PAESANA Bow-tie pasta sautéed with sausage, wild mushrooms, and peas in a light tomato cream sauce

FARFALLE CON PROSCIUTTO E PISELLI Bow-tie pasta sautéed in a parmesan cream sauce with imported prosciutto, cremini mushrooms, peas, and fresh tomatoes

RIGATONI CON POLLO Pasta with grilled chicken breast, spinach, and pine nuts in a light basil cream sauce

RIGATONI DEI SARDI Pasta with sausage, wild mushrooms, tomato sauce, and parmesan

RIGATONI CON ASPARAGI Pasta with asparagus and pine nuts in a light cream sauce

RAVIOLI CON SPINACI Spinach and ricotta filled ravioli sautéed with a four-cheese sauce, spinach, and a touch of tomato sauce

GNOCCHI CON RICOTTA Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta

RISOTTO Seasonal inspiration

FAMILY-STYLE PACKAGES

Dinner

Family Style Dining - the host pre-selects what we will be serving guests the day of the event. Our servers will bring the food out on large platters, and your guests will serve themselves.

Menus available for groups of 10 or more.

Dinner pricing is available for all parties after 3:00 pm daily. Packages include our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

MENU SELECTIONS ON PAGES 4 & 5

ORIGINALE

One Salad
One Pasta & One Entrée
One Dessert

Dinner \$30 per person

CLASSICO

One Appetizer & One Salad
One Pasta & One Entrée
One Dessert

Dinner \$35 per person

PRIMO

Two Appetizers & One Salad
One Pasta & Two Entrées
One Side
One Dessert

Dinner \$46 per person

GRANDE

Two Appetizers & Two Salads
One Pasta & Two Entrées
One Side
Two Desserts

Dinner \$52 per person

Entrées

MELANZANE ALLA PARMIGIANA Baked eggplant with tomato-basil sauce, fresh mozzarella, and parmesan cheese

POLLO AL LIMONE Roasted chicken breast with lemon, white wine, capers, and sautéed spinach

POLLO ALLA SALVIA Sautéed chicken breast with a light tomato sauce, sage, prosciutto, and mozzarella

POLLO ALLA ROMANA Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil, and roasted potatoes

POLLO SASSI Roasted chicken breast with baby artichokes, wild mushrooms, and herbs in a light brandy sauce

POLLO PAGLIACCI Roasted chicken breast with broccoli, cherry tomatoes, mushrooms, eggplant, zucchini, and garlic

TILAPIA DELLA CASA Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic, and white wine

SALMONE ACQUA PAZZA Roasted salmon with a spicy cherry tomato sauce, capers, garlic, and white wine over sautéed spinach

SALMONE AI FUNGHI Pan-roasted salmon with wild mushrooms, spinach, tomatoes, and garlic

SALSICCIA ALLA ROMANA Italian sausage sautéed with tomato sauce, onions, peppers, and white beans

MAIALE CON ASPARAGI Pan-roasted pork tenderloin medallions with wild mushrooms, asparagus, sun-dried tomatoes, garlic, and white wine (add \$3 / person)

FILETTO CON CARCIOFI E FUNGHI Petite filet mignon medallions with roasted baby artichokes, wild mushrooms, and a light brandy sauce (add \$8 / person)

Sides

LENTICCHIE E SPINACI Warm lentils with sautéed spinach and goat cheese

SAUSAGE & PEPPERS Italian sausage with roasted peppers, onions, and garlic

SAUTÉED ASPARAGUS Sautéed asparagus with parmesan and brown butter

SAUTÉED MIXED VEGETABLES Sautéed mushrooms, zucchini, broccoli, and cherry tomatoes with garlic and white wine

SAUTÉED SPINACH Sautéed baby spinach with garlic, lemon, and extra virgin olive oil

Desserts

TIRAMISU Ladyfingers soaked in espresso with mascarpone cheese and cocoa

TORTA DI FORMAGGIO Mascarpone cheesecake, graham cracker crust, fresh mixed berries, raspberry sauce, and whipped cream

PROFITEROLES AL GELATO Cream puffs filled with vanilla gelato and topped with chocolate sauce

TORTA DI CIOCCOLATO CON NOCI Chocolate caramel pecan brownie served warm with chocolate sauce and caramel sauce

DOLCI ASSORTITI Assorted desserts including tiramisù, profiteroles, and seasonal house specialties, served with biscotti and gelato (add \$3 / person)

PLATED PACKAGES

Menus available for groups up to 30 guests.

Lunch pricing is available for all parties starting before 2:30 pm daily. Dinner is available after 3:00 pm Sunday - Thursday. Packages include our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

APPETIZERS

Select two for sharing
add \$7 per person

SALADS

Select one
Included in price of Main Course

MAIN COURSE

Select four choices for guests
Individually priced

DESSERTS

Select one
Included in price of Main Course

Appetizers

- CALAMARI FRITTI** Fried calamari served with marinara sauce
- PROSCIUTTO E ASPARAGI** Grilled asparagus wrapped with prosciutto di Parma
- POLPETTE IN UMIDO** Homemade meatballs braised in tomato sauce and herbs
- BRUSCHETTE ALLA ROMANA** Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil
- PROSCIUTTO E CARCIOFI** Artichokes wrapped with prosciutto
- GAMBERI AL FRESCO** Shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico, and basil
- ASSORTED PIZZA** Thin crust pizzas with assorted toppings
- CHICKEN SKEWERS** Chicken marinated in garlic, shallots, rosemary, lemon, and olive oil
- CAPESANTE E PROSCIUTTO** Sea scallops wrapped in prosciutto and drizzled with balsamic glaze
- CROCCHETTE DI GRANCHIO** Crab cakes served with roasted red pepper aioli
- TENDERLOIN SKEWERS** Grilled beef tenderloin tips served with a horseradish cream sauce
- COCKTAIL DI GAMBERI** Classic shrimp cocktail served with lemon and traditional cocktail sauce
- VEGETALI MISTI** Sautéed broccoli, mushrooms, zucchini, cherry tomatoes, and eggplant with garlic and white wine
- FUNGHI ALLA SORELLA** Mushroom caps stuffed with goat cheese
- RISOTTO** Seasonal inspiration
- POLENTA CON RAGÙ E FUNGHI** Creamy polenta, wild mushrooms, roasted plum tomatoes, garlic, white wine, truffle oil, and parmesan
- CAPRESE SKEWERS** Cherry tomato, mozzarella, and basil

Salads

- INSALATA DI CESARE** Caesar salad with garlic croutons, roasted peppers, and parmesan
- INSALATA CAPRESE** Tomatoes, fresh mozzarella, basil, and olive oil
- INSALATA LAMPONI** Mixed greens with a raspberry vinaigrette, caramelized walnuts, and blue cheese
- INSALATA CLASSICA** Traditional dinner salad with romaine, carrots, cucumbers, tomatoes, extra virgin olive oil, and balsamico
- INSALATA ALLA FRANCESCA** Romaine, radicchio, and endive with seasonal vegetables, extra virgin olive oil, balsamico, and blue cheese

Main Course

lunch / dinner

- RIGATONI CON MOZZARELLA** \$26 / \$31
Pasta with tomato-basil sauce and topped with fresh mozzarella
- RIGATONI ALLE VERDURE** \$28 / \$33
Pasta with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil, and pine nuts in an herb broth
- RIGATONI CON POLLO** \$31 / \$33
Pasta with grilled chicken breast, spinach, and pine nuts in a light basil cream sauce
- RAVIOLI CON SPINACI** \$33 / \$36
Spinach and ricotta filled ravioli sautéed with a four-cheese sauce, spinach, and a touch of tomato sauce
- GNOCCHI CON RICOTTA** \$29 / \$33
Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta
- POLLO AL LIMONE** \$31 / \$36
Roasted chicken breast with lemon, white wine, capers, and sautéed spinach
- POLLO ALLA ROMANA** \$31 / \$36
Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil, and roasted potatoes
- TILAPIA DELLA CASA** \$32 / \$39
Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic, and white wine
- SALMONE AI FUNGHI** \$35 / \$43
Pan-roasted salmon with wild mushrooms, spinach, tomatoes, and garlic
- SALSICCIA ALLA ROMANA** \$29 / \$34
Italian sausage sautéed with tomato sauce, onions, peppers, and white beans
- FILETTO CON CARCIOFI E FUNGHI** \$45 / \$49
Petite filet mignon with roasted baby artichokes, wild mushrooms, and a light brandy sauce

Desserts

- TIRAMISU** Ladyfingers soaked in espresso with mascarpone cheese and cocoa
- PROFITEROLES AL GELATO** Cream puffs filled with vanilla gelato and topped with chocolate sauce
- TORTA DI FORMAGGIO** Mascarpone cheesecake, graham cracker crust, fresh mixed berries, raspberry sauce, and whipped cream

APPETIZER DISPLAY PACKAGES

Appetizer Displays are priced per person and include fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

NO. 1	NO. 2	NO. 3
One Amici & Three Famiglia	Two Amici & Four Famiglia	Three Amici & Five Famiglia
One hour - \$16	One hour - \$20	One hour - \$24
Two hours - \$21	Two hours - \$28	Two hours - \$35
Three hours - \$23	Three hours - \$32	Three hours - \$41

Amici Appetizers

CALAMARI FRITTI Fried calamari served with marinara sauce

POLPETTE IN UMIDO Homemade 2 oz. meatballs braised in tomato sauce and herbs

CHICKEN SKEWERS Chicken marinated in garlic, shallots, rosemary, lemon, and olive oil

CAPELANTE E PROSCIUTTO Sea scallops wrapped in prosciutto and drizzled with balsamic glaze

CROCCHETTE DI GRANCHIO Crab cakes served with roasted red pepper aioli

PROSCIUTTO E ASPARAGI Grilled asparagus wrapped with prosciutto di Parma

TENDERLOIN SKEWERS Grilled beef tenderloin tips served with a horseradish cream sauce

PROSCIUTTO E CARCIOFI Artichokes wrapped with prosciutto

GAMBERI AL FRESCO Shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico, and basil

COCKTAIL DI GAMBERI Classic shrimp cocktail served with lemon and traditional cocktail sauce

Famiglia Appetizers

CRUDITÉ PLATTER Assorted raw cut vegetables with chef's selected dips

BRUSCHETTE ALLA ROMANA Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil

VEGETALI MISTI Sautéed broccoli, mushrooms, zucchini, cherry tomatoes, and eggplant with garlic and white wine

FUNGHI ALLA SORELLA Mushroom caps stuffed with goat cheese and herbs

ARANCINI DI RISO Italian rice filled with Asiago, deep fried, and served with spicy tomato sauce, mixed greens, and shaved parmesan

POLENTA CON RAGÙ E FUNGHI Creamy polenta, wild mushrooms, roasted plum tomatoes, garlic, white wine, truffle oil, and parmesan

PEPE IMBOTTITI Spicy stuffed cherry peppers with prosciutto and provolone, topped with marinated tomatoes and fresh mozzarella

CAPRESE SKEWERS Cherry tomato, mozzarella, and basil

ASSORTED PIZZA Thin crust pizzas with assorted toppings

ANTIPASTI MISTI Assorted Italian meats and cheeses with olives, roasted peppers, fig conserva, artichokes, walnuts, and grilled bread (serves 10-12) (add \$45 per tray)



CHILDREN'S MENU

Includes milk, soft drink, or juice, plus a scoop of gelato.
Available for children 12 and under.

BAMBINI

Pre-select three dishes that will be offered
as a choice the night of the event

\$10 per person

RIGATONI & MEATBALL with tomato sauce

RIGATONI with butter

CHEESE PIZZA

CRISPY CHICKEN TENDERS served with french fries

ROASTED SALMON with lemon mayo, served with steamed
broccoli and carrots



MINI DESSERT TRAYS

Our homemade miniature desserts
make a great addition to any event*

SMALL TRAY \$65

30 pc | serves 10-12
choose three

LARGE TRAY \$120

60 pc | serves 20-25
choose six

BROWNIE Chocolate-fudge brownie square with
caramel-pecan topping, chocolate whipped cream, and
chocolate candies

CHEESECAKE Mascarpone cheesecake with fresh whipped
cream, raspberry jam, and cookie crust *nf*

PROFITEROLE Delicate puff pastry filled with vanilla cream
and topped with chocolate ganache and caramel pearls *nf*

KEY LIME PIE Tart key lime pie square with fresh whipped
cream, candied lemon, and graham cracker crust *nf*

CANNOLI Crisp pastry shell filled with sweet whipped
ricotta and chocolate chips with crushed pistachios and
powdered sugar

CHOCOLATE BOMBE Semi-sweet chocolate mousse
bombe topped with chocolate ganache and decorated with
chocolate candies *gf/nf*

TIRAMISU Ladyfingers soaked in espresso with mascarpone
cheese and cocoa, topped with chocolate curls, and served in
a cup *nf*

PANNA COTTA Sweet vanilla bean custard with passion fruit
glaze, served in a cup *gf/nf*

TRES LECHES Vanilla cake soaked in three types of milk and
served with whipped cream and a berry *nf*

BISCOTTI Twice-baked Italian cookies made with chocolate
chips and almonds

*Mini Dessert Trays require a 7-day notice



BEVERAGE PACKAGES

Packages are priced per person. Charges apply to all guests 21 years of age and older in attendance at the event. Francesca's requires all guests consuming alcohol to provide valid identification. Price does not include additional beverages, tax, or gratuity. Shots are not available as part of beverage packages. *Upgraded wine selections are available for an additional fee.*

WINE & BEER

Includes Francesca's House selections of Italian red & white wines and domestic & imported beers

Two hours - \$25
Three hours - \$29

PREMIUM SPIRITS

Includes Francesca's House selections of Italian red & white wines, domestic & imported beers, spirits, and mixers

Two hours - \$30
Three hours - \$35

SUPER-PREMIUM SPIRITS

Includes Francesca's House selections of Italian red & white wines, domestic & imported beers, spirits, and mixers

Two hours - \$35
Three hours - \$40

NON - PACKAGE BAR OPTIONS

HOST BAR

A host bar allows your guests to order from the full array of wine, beer, and spirits available at Francesca's. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

LIMITED HOST BAR

A limited host bar allows your guests to order from a specific selection of wine, beer, and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

CASH BAR

A cash bar requires guests to pay for their own alcoholic beverages on consumption. Fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee are free of charge and included in all lunch and dinner menu packages.

Francesca's reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. Determination is at the sole discretion of the restaurant operator and no credit for purchase will be issued.



Upgrades & Customizations

TALK WITH YOUR EVENTS SALES MANAGER ABOUT TURNING YOUR SPECIAL EVENT INTO A ONE-OF-A-KIND EXPERIENCE.



BEVERAGES & LIBATIONS

PROSECCO TOAST

BUBBLES BAR

BLOODY MARY SERVICE

SIGNATURE COCKTAIL

LIMONCELLO SERVICE

Prices will vary

WINE TASTINGS & COOKING DEMONSTRATIONS

PERSONALIZED WINE DINNERS

Starting at \$75 per guest

Based on availability, Sommelier fee starts at \$250

COOKING DEMONSTRATIONS WITH CHEF

Starting at \$70 per guest plus chef fee

Based on chef availability, minimum of 20 guests

HANDS-ON PASTA MAKING CLASS WITH CHEF

Up to 16 guests. Starting at \$85 per guest plus chef fee

Based on chef availability, minimum of 10 guests

WINE PAIRINGS

Add on to our Plated Packages. Price based on selections.

Catering by Francesca's

CELEBRATE YOUR NEXT SPECIAL EVENT
WITH FRANCESCA'S OFF-SITE CATERING.

CORPORATE FUNCTIONS

HOLIDAYS

SOCIAL OUTINGS

GRADUATIONS



CHICAGO CITY

EDGEWATER

FRANCESCA'S BRYN MAWR

1039 W. BRYN MAWR AVE.
(773) 506-9261

LAKEVIEW

MIA FRANCESCA (THE ORIGINAL)

3311 N. CLARK ST.
(773) 281-3310

GOLD COAST

FRANCESCA'S ON CHESTNUT

200 E. CHESTNUT ST.
(312) 482-8800

LITTLE ITALY

FRANCESCA'S ON TAYLOR

1400 W. TAYLOR ST.
(312) 829-2828

CHICAGO SUBURBS

ARLINGTON HEIGHTS

FRANCESCA'S TAVOLA

208 S. ARLINGTON HEIGHTS RD.
(847) 394-3950

BARRINGTON

FRANCESCA'S FAMIGLIA

100 E. STATION ST.
(847) 277-1027

BOLINGBROOK

FRANCESCA'S AT THE PROMENADE

641 E. BOUGHTON RD.
(630) 739-6300

ELMHURST

FRANCESCA'S AMICI

174 N. YORK ST.
(630) 279-7970

FRANKFORT

FRANCESCA'S FORTUNATO

40 KANSAS ST.
(815) 464-1890

FOREST PARK

FRANCESCA'S FIORE

7407 W. MADISON ST.
(708) 771-3063

LAKE FOREST

FRANCESCA'S INTIMO

293 E. ILLINOIS RD.
(847) 735-9235

NAPERVILLE

FRANCESCA'S PASSAGGIO

3124 S. ROUTE 59
(630) 946-0600

NAPERVILLE

LA SORELLA DI FRANCESCA

18 W. JEFFERSON AVE.
(630) 961-2706

NORTHBROOK

FRANCESCA'S NORTH

1145 CHURCH ST.
(847) 559-0260

OAK LAWN

FRANCESCA'S ON 95TH

6248 W. 95TH ST.
(708) 598-7007

PALOS PARK

FRANCESCA'S VICINATO

12960 S. LA GRANGE RD.
(708) 671-1600

ST. CHARLES

FRANCESCA'S BY THE RIVER

200 S. SECOND ST.
(630) 587-8221

NORTH CAROLINA

RALEIGH

MIA FRANCESCA AT NORTH HILLS

4100 MAIN AT NORTH HILLS ST.
(919) 278-1525