

*Francesca's*  
Restaurants

# Group Dining & Catering

[miafrancesca.com](http://miafrancesca.com)



# General Information

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## **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.

## **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 service charge do not contribute to the minimum food and beverage requirement.

## **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.

## **TAXES, SERVICE FEES & GRATUITIES**

Local taxes will be applied to the subtotal at the applicable rate on the day of the event function. In lieu of a gratuity, Francesca's Restaurants adds a 22% Service Charge on all in-house group dining and full-service catering events. The entirety of this Service Charge is distributed to our staff. Any additional gratuity left for the service staff is optional and at the host's discretion. Drop-off catering orders will be subject to a delivery fee.

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.

## **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.

## **SPECIAL DIETARY NEEDS**

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.

## **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. Upon request, you are allowed to bring in a dessert from a commercial bakery. All arrangements must be made in advance and require a supplemental signed agreement.

## **EVENT SETUP**

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.

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.

## **HANDICAP ACCESSIBILITY**

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

## **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 advanced notice. Such rentals are contracted through a third-party vendor and are based on availability at an additional charge.

## **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.



## FAMILY-STYLE PACKAGES

For our Family-Style dining option, the party host pre-selects the menu. Guests are seated while our servers bring out 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, dinner pricing for all parties starting after 3:00 pm daily. Packages include our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

### CLASSICO

One Appetizer • One Salad  
One Pasta or Risotto  
One Entrée • One Dessert

**Lunch \$25 pp / Dinner \$35 pp**

### PRIMO

Two Appetizers • One Salad  
One Pasta or Risotto  
Two Entrées • One Dessert

**Lunch \$32 pp / Dinner \$46 pp**

### GRANDE

Two Appetizers • Two Salads  
One Pasta or Risotto  
Two Entrées • Two Desserts

**Lunch \$39 pp / Dinner \$52 pp**

## Appetizers

**CALAMARI FRITTI** Fried calamari served with marinara sauce

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

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

**ASSORTED PIZZA** Thin crust pizzas with assorted toppings

**LENTICCHIE E SPINACI** Warm lentils with sautéed spinach and goat cheese

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

**GAMBERI AL FRESCO** shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico, 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 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

## Pastas & Risotto

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

**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 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

**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 ALLA CONTADINA** Italian rice with sausage, onions, roasted plum tomatoes, and fontinella cheese

## Entrées

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

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

**PESCE BIANCO DELLA CASA** Sautéed whitefish 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

**MAIALE SASSI** Pan-roasted pork tenderloin medallions with baby artichokes, wild mushrooms, and herbs in a light brandy sauce (add \$3 / person)

**FILETTO CON BAROLO** Roasted filet mignon medallions with baby spinach, wild mushrooms, and a barolo red wine sauce (add \$8 / person)

## 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

## CHILDREN'S MENU

Includes milk, soft drink, or juice, plus a scoop of gelato. Available for children 12 and under. Pre-select three dishes that will be offered as a choice the day 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

## 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 three choices for guests  
Individually priced

### DESSERTS

Select one  
Included in price of Main Course

## Appetizers

**CALAMARI FRITTI** Fried calamari served with marinara sauce

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

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

**ASSORTED PIZZA** Thin crust pizzas with assorted toppings

**LENTICCHIE E SPINACI** Warm lentils with sautéed spinach and goat cheese

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

**GAMBERI AL FRESCO** shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico, 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 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

**RIGATONI DEI SARDI** \$31 / \$33  
Pasta with sausage, wild mushrooms, tomato sauce, and parmesan

## Main Course cont.

lunch / dinner

**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

**RISOTTO ALLA CONTADINA** \$27 / \$32  
Italian rice with sausage, onions, roasted plum tomatoes, and fontinella cheese

**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

**PESCE BIANCO DELLA CASA** \$33 / \$39  
Sautéed whitefish with red onions, mushrooms, roasted peppers, garlic, and white wine

**SALMONE ACQUA PAZZA** \$35 / \$43  
Roasted salmon with a spicy cherry tomato sauce, capers, garlic, and white wine over sautéed spinach

**MAIALE SASSI** \$35 / \$43  
Pan-roasted pork tenderloin medallions with baby artichokes, wild mushrooms, and herbs in a light brandy sauce

**FILETTO CON BAROLO** \$45 / \$49  
Roasted filet mignon medallions with baby spinach, wild mushrooms, and a barolo red wine sauce

## 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

## 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 service fee. 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.

**PROSECCO TOAST**

**BLOODY MARY SERVICE**

**SIGNATURE COCKTAIL**

**LIMONCELLO SERVICE**

*Prices will vary*

# CATERING MENU

Pick-up and delivery options are available. For delivery, a minimum order of \$125 is required.

We try to accommodate same-day catering orders.

All catering orders will be packaged in disposable serving trays and include disposable serving utensils, Italian bread, grated cheese, and our signature seasoned olive oil. Upon request, we will include disposable plates, napkins, and utensils.

## SERVING PORTIONS

HALF TRAY SERVES 8-10 · FULL TRAY SERVES 16-20

### Appetizers

half / full

#### BRUSCHETTE ALLA ROMANA

\$35 / \$70

Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil

#### POLPETTE IN UMIDO

\$39 / \$78

Homemade 2 oz. meatballs braised in tomato sauce and herbs

#### SAUSAGE & PEPPERS

\$39 / \$78

Italian sausage with roasted peppers, onions, and garlic

#### GAMBERI AL FRESCO

\$58 / \$112

Shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico, and basil

#### PROSCIUTTO E BURRATA

\$50 / \$98

Imported prosciutto di Parma with creamy burrata cheese, aged balsamic, extra virgin olive oil, and fresh basil

### Salads

half / full

#### INSALATA DI CESARE

\$34 / \$64

Caesar salad with garlic croutons, roasted peppers, and parmesan

#### INSALATA CAPRESE

\$37 / \$72

Tomatoes, fresh mozzarella, basil, and olive oil

#### INSALATA CLASSICA

\$34 / \$64

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

#### INSALATA ALLA FRANCESCA

\$37 / \$72

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

### Pastas & Risotto

half / full

#### RIGATONI CON MOZZARELLA

\$59 / \$98

Pasta with tomato-basil sauce and topped with fresh mozzarella

#### RIGATONI ALLE VERDURE

\$72 / \$120

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

\$78 / \$142

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

#### RIGATONI DEI SARDI

\$72 / \$120

Pasta with sausage, wild mushrooms, tomato sauce, and parmesan

### Pastas & Risotto cont.

half / full

#### SPAGHETTI CON POLPETTE

\$78 / \$142

Homemade meatballs with tomato sauce, and parmesan

#### RAVIOLI CON SPINACI

\$75 / \$135

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

#### RISOTTO CON FUNGHI

\$65 / \$110

Italian rice with wild mushrooms, herbs, garlic, and fresh mozzarella

#### RISOTTO ALLA CONTADINA

\$72 / \$120

Italian rice with sausage, onions, roasted plum tomatoes, and fontinella cheese

### Entrées

half / full

#### POLLO AL LIMONE

\$80 / \$155

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

#### POLLO ALLA ROMANA

\$80 / \$155

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

#### SALMONE ACQUA PAZZA

\$97 / \$189

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

#### FILETTO CON BAROLO

\$120 / \$230

Roasted filet mignon medallions with baby spinach, wild mushrooms, and a barolo red wine sauce

### Sides

half / full

#### SAUTÉED MIXED VEGETABLES

\$36 / \$72

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

#### SAUTÉED SPINACH

\$34 / \$68

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

#### ROASTED POTATOES

\$28 / \$52

Oven-roasted potatoes with garlic, shallots, rosemary, and olive oil

### Desserts

half / full

#### TIRAMISU

\$45 / \$80

Ladyfingers soaked in espresso with mascarpone cheese & cocoa

#### TORTA DI FORMAGGIO

\$42 / \$78

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

## 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

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## CHICAGO SUBURBS

ARLINGTON HEIGHTS  
**FRANCESCA'S TAVOLA**  
208 S. ARLINGTON HEIGHTS RD.  
(847) 394-3950

FRANKFORT  
**FRANCESCA'S FORTUNATO**  
40 KANSAS ST.  
(815) 464-1890

NORTHBROOK  
**FRANCESCA'S NORTH**  
1145 CHURCH ST.  
(847) 559-0260

BARRINGTON  
**FRANCESCA'S FAMIGLIA**  
100 E. STATION ST.  
(847) 277-1027

LAKE FOREST  
**FRANCESCA'S INTIMO**  
293 E. ILLINOIS RD.  
(847) 735-9235

OAK LAWN  
**FRANCESCA'S ON 95TH**  
6248 W. 95TH ST.  
(708) 598-7007

BOLINGBROOK  
**FRANCESCA'S AT THE PROMENADE**  
641 E. BOUGHTON RD.  
(630) 739-6300

NAPERVILLE  
**FRANCESCA'S PASSAGGIO**  
3124 S. ROUTE 59  
(630) 946-0600

PALOS PARK  
**FRANCESCA'S VICINATO**  
12960 S. LA GRANGE RD.  
(708) 671-1600

ELMHURST  
**FRANCESCA'S AMICI**  
174 N. YORK ST.  
(630) 279-7970

NAPERVILLE  
**LA SORELLA DI FRANCESCA**  
18 W. JEFFERSON AVE.  
(630) 961-2706

ST. CHARLES  
**FRANCESCA'S BY THE RIVER**  
200 S. 2ND ST.  
(630) 587-8221

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## NORTH CAROLINA

RALEIGH  
**MIA FRANCESCA AT NORTH HILLS**  
4100 MAIN AT NORTH HILLS ST.  
(919) 278-1525

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