



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 Isacco Vitali'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 Vitali's Italian specialties. We take pride in our menu changing seasonally; menu updates may occur without notice.

Private Dining Room Seating Capacities

Private Dining Room A&B - 60 guests

Private Dining Room A - 36 guests

Private Dining Room B - 28 guests

The Chefs Table - 12 guests

The Tasting Table - 38 guests

To confirm an event, a contract must be written, and a 50% non-refundable deposit is required. Sales tax (10.25%) & optional gratuity will be added to the food & beverage total for each event. The final balance is due the date of the event.

All event charges are also subject to a 5% administrative fee, which is based on the total cost of the event including food & beverage as well as any associated food & beverage minimum. The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event, rather, it serves to offset ancillary expenses associated with the planning, executing and administration of the event.

All buyout charges are subject to a 20% administrative fee.

Vegan, Vegetarian & Gluten Free Options Available Upon Request

Email amandak@the-florentine.net
Direct Phone Number 312.660.8600

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 \$8 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 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 (*additional \$1 per piece*)

Small Bites

\$3 per piece

Eggplant Parmesan cured tomato, basil, mozzarella, parmesan
Crispy Polenta goat cheese, peperonata
Deviled Eggs black truffle, crispy potato
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

Appetizer Menu (cont.)

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 \$8

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, fior di latte, basil \$15

Diavola spicy salami, tomato, fior di latte \$16

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

\$14 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

\$20 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

\$24 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

\$30 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

Beet Salad red and golden, gorgonzola, mixed greens, yellow pepper vinaigrette

Second Course

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

Chicken Panini smoked mozzarella, marinated eggplant, pesto aioli

Cheeseburger red onion, special sauce, dill pickles, american cheese

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

Margherita Pizza tomato, mozzarella, basil

Diavola Pizza spicy salami, tomato, mozzarella

Add a Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake limoncello glaze

Seasonal Fruit with Sorbet

Lunch Menu Two

\$35 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 vinaigrette

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

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

Beet Salad red and golden, gorgonzola, mixed greens, yellow pepper vinaigrette

Pasta Course

Please choose one, served family:

Rigatoni tomato, burrata, basil

Shrimp Risotto tiger shrimp, crispy shallots

Gnocchi oxtail ragu

Second Course

Please choose three prior to event, individually plated:

Rigatoni tomato, burrata, basil

Shrimp Risotto tiger shrimp, crispy shallots (+\$5pp supplement)

Cobb Salad grilled chicken, blue cheese, red onion, boiled egg, avocado, tomato

Cheeseburger red onion, dijonnaise, dill pickles, american cheese

Chicken Parmesan panko breaded chicken breast, parmesan, arugula

Add a Dessert Course

Please choose one prior to event, individually plated:

additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake limoncello glaze

Seasonal Fruit with Sorbet

Dinner Menu One

\$50 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 tomato, basil, grilled sourdough

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

Beet Salad red and golden, gorgonzola, mixed greens, yellow pepper vinaigrette

Secondi

Please choose three prior to event, individually plated:

Chicken Parmesan panko breaded chicken breast, parmesan, arugula

Market Fish seasonal preparation

Rigatoni tomato, burrata, basil

Shrimp Risotto tiger shrimp, crispy shallots

Gnocchi oxtail ragu

Grilled Filet Mignon beef tenderloin, rosemary potatoes, demi-glace (+\$15pp supplement)

Sides

additional \$5 per guest, per side:

Baby Carrots

Brussels Sprouts

Rosemary Potatoes

Sautéed Rapini

Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake limoncello glaze

Seasonal Fruit with Sorbet

Dinner Menu Two

\$65 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** tomato, basil, grilled sourdough
- Baby Arugula** bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic
- Calamari** pepperoncini, pomodoro, roasted garlic aioli
- Beet Salad** red and golden, gorgonzola, mixed greens, yellow pepper vinaigrette

Pasta Course

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

- Rigatoni** amatriciana, guanciale, parmesan
- Shrimp Risotto** tiger shrimp, crispy shallots
- Gnocchi** spinach, zucchini, mushrooms, parmesan
- Ravioli** ricotta, truffle, pancetta, sage

Second Course

Please choose three prior to event, individually plated:

- Chicken Parmesan** panko breaded chicken breast, parmesan, arugula
- Market Fish** seasonal preparation
- Herb Crusted Lamb Chop** ratatouille
- Grilled Salmon** pea tendrils
- Farmers Vegetables** seasonal vegetables (*available vegan*)
- Grilled Filet Mignon** beef tenderloin, rosemary potatoes, demi-glace (+\$15pp supplement)

Sides

additional \$5 per guest, per side:

- Baby Carrots ~ Brussels Sprouts ~ Rosemary Potatoes ~ Sautéed Rapini**

Dessert Course

Please choose one prior to event, individually plated:

- Panna Cotta** seasonal accompaniment
- Tiramisu** espresso anglaise
- Cheesecake** limoncello glaze
- Seasonal Fruit** with Sorbet