



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

We are adhering to all COVID 19 guidelines and rules for safe dining.

Private Dining Room Seating Capacities

Private Dining Room A&B - 70 guests

Private Dining Room A - 40 guests

Private Dining Room B - 30 guests

The Chefs Table - 14 guests

The Tasting Area - 45 guests

To confirm an event, a contract must be written, and a 50% non-refundable deposit is required. Sales tax (11.75%) & 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 bobby@the-florentine.net

Direct Phone Number 312.660.8262

Appetizer Menu

Stationary Displays

Priced by the person, minimum order of 12.

- Chef's Selection of Cheese & Cured Meats \$8
- Raw Vegetable Antipasti with Basil Pesto \$5 / with Hummus \$7
- Grilled Seasonal Vegetable Antipasti \$5
- Jumbo Shrimp Cocktail \$8 (20 order minimum)
- Seasonal Fresh Fruit \$6

Small Bites

Priced by the piece, ordered in quantities of 12.

Can be stationed or hand passed

- Eggplant Parmesan** cured tomato, basil, mozzarella, parmesan \$3
- Deviled Eggs** black truffle, bacon, crispy potato \$3
- Crab Cakes** lump crab, capers, red pepper, shallots, lemon \$5
- Twice Baked Fingerling Potatoes** pancetta, chives, smoked mozzarella \$3
- Stuffed Mushrooms** italian sausage, mascarpone, thyme, green onions \$3
- Mini Meatballs** polenta, tomato sauce \$4
- Arancini** english peas, tomato sauce \$3
- Stuffed Dates** gorgonzola, tomato, chili \$3

Crostinis and Tartines

Priced by the piece, ordered in quantities of 12.

Can be stationed or hand passed

- Mixed Mushroom** truffle oil, parmesan, saba \$3
- Tomato Bruschetta** diced tomatoes, basil, parmesan, aged balsamic \$3
- Salmon Tartare** shallots, dill, capers \$5
- Marinated Rock Shrimp** white bean, arugula \$4
- Prosciutto di Parma** ricotta, parmesan, honey \$4
- Ratatouille** basil pesto, parmesan, lemon \$3
- Sliced Tenderloin** parmesan aioli, pickled red onion, arugula \$5
- Smoked Salmon** cream cheese, red onion, dill \$5
- Steak Tartare** shallots, capers, lemon \$5

Skewers

Priced by the piece, ordered in quantities of 12.

Can be stationed or hand passed

Caprese tomato, mozzarella, basil \$4

Chicken lemon aioli \$5

Shrimp pancetta, chili aioli \$4

Steak demi-glace \$6

Lamb Chops salsa verde \$7

Mini Sandwiches

Priced by the piece, ordered in quantities of 12.

Can be stationed or hand passed

Caprese Panini oven dried tomatoes, mozzarella, basil aioli \$4

Grilled Cheese provolone, tomato soup \$4

Chicken Panini oven roasted chicken, smoked mozzarella, basil aioli \$4

Vegetarian Panini eggplant, tomato, radicchio, swiss \$4

Meatball Slider herbed ricotta, parsley \$5

Chicken Parmesan Slider mozzarella, tomato, arugula \$5

Pizzas

Priced individually / Eight slices per pizza

Margherita tomato, fior di latte, basil \$16

Pepperoni spicy salami, tomato, fior di latte \$15

Prosciutto burrata, date jam, black pepper \$19

Four Cheese fontina fonduta, provolone, mozzarella, gorgonzola \$16

Pear goat cheese, mozzarella, arugula, pesto \$16

Sausage tomato, roasted peppers, caramelized onions, mozzarella \$18

Dessert

Priced by the piece, ordered in quantities of 12.

Can be stationed or hand passed

Assorted Italian Cookies \$3

Mini Fruit Crostata \$3

Mini Panna Cotta \$3

Mini Tiramisu \$4

Mini Cannoli \$3

Mini Cheesecake \$3

Beverage Service

Consumption

Billed a la carte for all beverages

Basic

soda, juice, coffee & tea \$8

Brunch

mimosa, bloody mary, bellini, soda, juice, coffee & tea \$27

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 \$45

Beer & Wine

premium sparkling, white and red wine, local and imported beer, soda, juice, coffee & tea \$30

Bowls and Pitchers

Serves 8-10 guests

Mimosa \$50

Bellini \$50

Bloody Mary \$50

Screw Driver \$50

Harvey Wallbanger \$50

Seasonal Sangria \$50

Non-Alcoholic \$25

Beverage Packages billed per guest for two hours

Breakfast Menu One: *Buffet*

\$16 per person

menu items are served family style or buffet

Specialties

Seasonal Sliced Fruit & Berries

Assorted 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

Roasted Garlic Parmesan Potatoes

Roasted Tomatoes

Doughnut Rounds (*additional \$2*)

Omelet Live Station

Available in Tasting Area

additional \$12 per guest, \$150 Chef Fee

Mushroom ~ Tomato ~ Onion ~ Spinach

Bell Pepper ~ Arugula ~ Chicken Apple Sausage ~ Ham ~ Bacon

American ~ Cheddar ~ Mozzarella ~ Pepper Jack

Breakfast Menu Two: *Buffet*

\$24 per person

Menu items are served family style or buffet

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, capers,
hard boiled egg, cream cheese

Brioche French Toast almond butter, cinnamon and sugar, banana, vanilla glaze

Yogurt Parfait greek yogurt, seasonal compote, house-made granola

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 Muffins & Pastries

Toast & Bagels

Doughnut Rounds (*additional \$2*)

Omelet Live Station

Available in Tasting Area

additional \$12 per guest, \$150 Chef Fee

Mushroom ~ Tomato ~ Onion ~ Spinach

Bell Pepper ~ Arugula ~ Chicken Apple Sausage ~ Ham ~ Bacon

American ~ Cheddar ~ Mozzarella ~ Pepper Jack

Breakfast Menu Three: *Buffet*

\$26 per person

Menu items are served family style or buffet

Assorted Muffins/Pastries and Seasonal Fruit Included

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, red onion, roma tomatoes, capers,
hard boiled egg, cream cheese

Belgian Waffle blueberry compote, whipped cream, maple syrup

Brioche French Toast almond butter, cinnamon and sugar, banana, vanilla glaze

Yogurt Parfait greek yogurt, seasonal compote, granola

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

Toast & Bagels

Doughnut Rounds (*additional \$2*)

Omelet Live Station

Available in Tasting Area

additional \$12 per guest, \$150 Chef Fee

Mushroom ~ Tomato ~ Onion ~ Spinach

Bell Pepper ~ Arugula ~ Chicken Apple Sausage ~ Ham ~ Bacon

American ~ Cheddar ~ Mozzarella ~ Pepper Jack

Breakfast Menu Four: *Plated*

\$24 per person

Menu items are ordered and served individually; One entrée per guest

Assorted Muffins/Pastries Included

Specialties

Please choose three prior to event:

Two Egg Scrambled bacon, potatoes, sourdough

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, capers,
hard boiled egg, cream cheese

Brioche French Toast almond butter, cinnamon and sugar, banana, vanilla glaze

Yogurt Parfait greek yogurt, seasonal compote, house-made granola

Sides

Served conducive to sharing, additional \$3 per guest:

Offered individually, additional \$7 per ordered

Cobb Smoked Bacon

Sage Pork Link Sausage

Chicken Apple Sausage

Roasted Tomatoes

Roasted Garlic Parmesan Potatoes

Mixed Berries

Seasonal Fruit

Toast & Bagels

Doughnut Rounds (*additional \$2*)

Omelet Live Station

Available in Tasting Area

additional \$12 per guest, \$150 Chef Fee

Mushroom ~ Tomato ~ Onion ~ Spinach

Bell Pepper ~ Arugula ~ Chicken Apple Sausage ~ Ham ~ Bacon

American ~ Cheddar ~ Mozzarella ~ Pepper Jack

Lunch Menu One: *Plated*

\$35 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

Baby Arugula endives, dates, goat cheese, pumpkin seeds, red wine

Mixed Greens tomato, cucumber, red onion, balsamic vinaigrette

Add a Pizza Course

Please choose two prior to event, served family style:

Additional \$5 per person

Margherita tomato, fior di latte, basil

Pepperoni spicy salami, tomato, fior di latte

Prosciutto burrata, date jam, black pepper

Four Cheese fontina fonduta, provolone, mozzarella, gorgonzola

Pear goat cheese, mozzarella, arugula, pesto

Sausage tomato, roasted peppers, caramelized onions, mozzarella

Second Course

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

Chicken Panini smoked mozzarella, pesto aioli

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

Grilled Cheese fontina, gala apple, arugula, truffle aioli

Porchetta Club applewood smoked bacon, arugula, grilled green apple, truffle aioli, texas toast

Rigatoni tomato, ricotta, basil

Orecchiette housemade sausage, rapini, red pepper, parmesan

Risotto bay scallops, cremini mushrooms, scallions

Fettuccini bolognese, herbed ricotta

Fire & Cheese Burger roasted jalapeños, grilled onions, pepper jack cheese, mayonnaise

Add a Dessert Course

Please choose one prior to event, individually plated

Additional \$7 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake berry compote

Seasonal Fruit with Sorbet

Cannoli cocoa nibs, pistachio

Lunch Menu Two: *Plated*

\$45 per person / Menu items subject to availability.

First Course

Please choose two prior to event, individually plated:

- Soup** chef's seasonal selection
- Mixed Greens** tomato, cucumber, red onion, balsamic vinaigrette
- Caesar** romaine hearts, parmesan croutons, anchovy vinaigrette
- Baby Arugula** endives, dates, goat cheese, pumpkin seeds, red wine
- Timballo** zucchini, yellow squash, eggplant, arugula pesto, scamorza
- Kale Salad** roasted butternut squash, fennel, hazelnuts, feta, red wine vinaigrette

Pasta Course

*Please choose one, served family style:
individual tasting portions available upon request*

- Rigatoni** tomato, ricotta, basil
- Risotto** bay scallops, cremini mushrooms, scallions
- Sweet Potato Ravioli** brown butter, sage, walnuts, parmesan
- Orecchiette** housemade sausage, rapini, red pepper, parmesan
- Fettuccini** bolognese, herbed ricotta

Second Course

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

- Market Fish** seasonal preparation (*additional \$12 per order*)
- Hanger Steak** brussels sprouts, gorgonzola cheese, demi glace (*additional \$7 per order*)
- Porchetta Club** applewood smoked bacon, arugula, grilled green apple, truffle aioli, texas toast
- Veggie Burger** mushrooms, shallots, garbanzo beans, chipotle aioli, avocado, swiss cheese
- Chicken Panini** smoked mozzarella, caramelized onions, pesto aioli
- Cheeseburger** caramelized onion, special sauce, dill pickles, american cheese
- Chicken Parmesan** panko breaded chicken breast, parmesan, arugula
- Salmon** swiss chard, citrus butter (*additional \$7 per order*)
- Fire & Cheese Burger** roasted jalapeños, grilled onions, pepper jack cheese, mayonnaise

Add a Dessert Course

Please choose one prior to event, individually plated: additional \$7 per person

- Panna Cotta** seasonal accompaniment
- Tiramisu** espresso anglaise
- Cheesecake** berry compote
- Seasonal Fruit** with Sorbet
- Cannoli** cocoa nibs, pistachio

Lunch Menu Three: *Buffet*

Menu items are served family style or buffet
\$45 per person / Menu items subject to availability.

Salad

Please choose one

- Mixed Greens** tomato, cucumber, red onion, balsamic vinaigrette
Caesar romaine hearts, parmesan croutons, anchovy vinaigrette
Kale Salad roasted butternut squash, fennel, hazelnuts, feta, red wine vinaigrette

Entrees

Please choose three prior to event:

- Rigatoni** tomato, ricotta, basil
Risotto bay scallops, cremini mushrooms, scallions
Penne mushrooms, english peas, vodka cream sauce
Orecchiette housemade sausage, rapini, red pepper, parmesan
Fettuccini bolognese, herbed ricotta
Market Fish seasonal preparation (*additional \$12*)
Hanger Steak brussels sprouts, gorgonzola cheese, demi glace (*additional \$7*)
Porchetta Club applewood smoked bacon, arugula, grilled green apple, truffle aioli, texas toast
Chicken Panini smoked mozzarella, pesto aioli
Chicken Parmesan panko breaded chicken breast, parmesan, arugula
Salmon swiss chard, citrus butter (*additional \$7*)
Margherita Pizza tomato, fior di latte, basil
Pepperoni Pizza spicy salami, tomato, fior di latte
Four Cheese fontina fonduta, provolone, mozzarella, gorgonzola
Sausage Pizza tomato, roasted peppers, caramelized onions, mozzarella

Add a Dessert

*Please choose one prior to event
additional \$3 per person*

Assorted Cookies

- Tiramisu** espresso anglaise
Mini Cheesecake berry compote
Cannoli cocoa nibs, pistachio

Dinner Menu One: *Plated*

\$60 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
- Timballo** zucchini, yellow squash, eggplant, arugula pesto, scamorza
- Baby Arugula** endives, dates, goat cheese, pumpkin seeds, red wine
- Crab Cake** arugula, green apple, radicchio, lemon aioli
- Roasted Meatballs** parmesan, pork, beef, tomato, polenta
- Kale Salad** roasted butternut squash, fennel, hazelnuts, feta, red wine vinaigrette

Secondi

Please choose three prior to event, individually plated:

- Chicken Parmesan** panko breaded chicken breast, parmesan, arugula
- Market Fish** seasonal preparation (*additional \$7 per order*)
- Rigatoni** tomato, ricotta, basil
- Risotto** bay scallops, cremini mushrooms, scallions
- Orecchiette** housemade sausage, rapini, red pepper, parmesan
- Sweet Potato Ravioli** brown butter, sage, walnuts, parmesan
- Fettuccini** bolognese, herbed ricotta
- Grilled Chicken Piccata** white wine, caper, lemon
- New York Strip** red wine reduction (*additional \$12 per order*)
- Grilled Filet Mignon** 6 oz beef tenderloin, demi-glace (*additional \$15 per order*)
- Veal Chop Milanese** panko crusted, grilled lemon (*additional \$12 per order*)
- Grilled Cauliflower Steak** red grapes, feta cheese, pine nuts, marsala reduction

Sides

Served conducive to sharing. Additional \$5 per guest, per side:

- Grilled Baby Carrots ~ Roasted Brussel Sprouts ~ Sautéed Rapini**
- Sautéed Spinach ~ Grilled Cauliflower ~ Rosemary Potatoes**

Dessert Course

Please choose one prior to event, individually plated:

- Panna Cotta** seasonal accompaniment
- Tiramisu** espresso anglaise
- Cheesecake** berry compote
- Seasonal Fruit** with sorbet
- Cannoli** cocoa nibs, pistachio
- Crème Brulee** vanilla bean, fresh berries

Dinner Menu Two: *Plated*

\$75 per person / Menu items subject to availability.

First Course

Please choose two prior to event, individually plated:

Soup chef's seasonal selection

Timballo zucchini, yellow squash, eggplant, arugula pesto, scamorza

Baby Arugula endives, dates, goat cheese, pumpkin seeds, red wine

Crab Cake arugula, green apple, radicchio, lemon aioli

Grilled Octopus yukon potatoes, spicy soppressata, grilled onion, romesco

Burrata prosciutto, sun dried tomato pesto, ciabatta

Beet Carpaccio frisée, watercress, whipped goat cheese, hazelnuts, pesto

Pasta Course

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

Rigatoni tomato, burrata, basil

Risotto bay scallops, cremini mushrooms, scallions

Sweet Potato Ravioli brown butter, sage, walnuts, parmesan

Fettuccini bolognese, herbed ricotta

Orecchiette housemade sausage, rapini, red pepper, parmesan

Second Course

Please choose three prior to event, individually plated:

Chicken Parmesan panko breaded chicken breast, parmesan, arugula

Market Fish seasonal preparation (*additional \$7 per order*)

New Zealand Lamb Chops herbed gremolata

Grilled Salmon swiss chard, citrus butter

Grilled Chicken Piccata rapini, white wine, lemon

Bison Tenderloin roasted beets, parsnip puree, red wine reduction

Pork Loin cremini mushrooms, marsala

New York Strip red wine reduction (*additional \$12 per ordered*)

Grilled Filet Mignon 6 oz beef tenderloin, demi-glace (*additional \$15 per order*)

Veal Chop Milanese panko crusted, grilled lemon (*additional \$12 per order*)

Grilled Cauliflower Steak red grapes, feta cheese, pine nuts, marsala reduction

Sides

Served conducive to sharing; additional \$5 per guest, per side:

Grilled Baby Carrots ~ Roasted Brussel Sprouts ~ Sautéed Rapini

Sautéed Spinach ~ Grilled Cauliflower ~ Rosemary Potatoes

Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta ~ Tiramisu ~ Cheesecake ~ Seasonal Fruit w/sorbet ~ Cannoli ~ Crème Brulee