



EVENTS

Chef Jason Hedin's Custom Tasting Menu

Allow us to create a menu specifically for your group, a tour of our best.

Sommelier selected wine pairings available.

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.

Private Dining Room Seating Capacities

Private Dining Room A&B - 70 guests seated / 120 reception

Private Dining Room A - 40 guests seated/ 60 guests reception

Private Dining Room B - 30 guests / 45 reception

The Chefs Table - 14 guests

Bar A/B - 30 reception

The Tasting Area - 60 guests seated/ 100 reception

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 MDavis@The-Florentine.net
Direct Phone Number 312.660.8262

Action Station

Chef fee: \$150

- Slow Roasted Prime Rib** horseradish cream, au-jus
NY Strip Roast horseradish cream, au-jus
Slow Roasted Marinated Turkey turkey dressing
Bone-In Ham brown sugar mustard sauce
Whole Red Snapper calabrian-citrus sauce
Whole Smoked Salmon lemon caper beurre blanc sauce
Seafood Tower oysters, shrimp, lobster, king crab, snow crab, mussels, scallops, ceviche
Caviar Service siberian, kaluga, osetra
brioche, house potato chips, chives, egg & crème fraîche
Salad Station seasonal produce \$12/guest
Pasta Station housemate pasta, seasonal ingredients \$15/guest

Appetizer Menu

Stationary Displays

Priced by the number of guests, minimum order of 12.

- Chef's Selection of Cheese & Cured Meats \$8
Polenta Board- choose vegetarian/surf and turf:\$mp
Chef's Selection of Bread's with Olive Oil Tasting\$mp
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
Mini Lamb Meatballs moroccan spiced, sauce bravas, madjool date, pickled white fig \$7
Arancini english peas, tomato sauce \$3
Stuffed Dates gorgonzola, tomato, chili \$3
Oysters mignotte \$5

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
- Mixed Vegetable** 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
- Lobster Toast** \$8
- Lump Crab Tartine** \$8

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
- Vegan Vegetarian Panini** zucchini, yellow squash, eggplant, cremini mushrooms, pesto \$5
- Meatball Slider** herbed ricotta, parsley \$5
- Chicken Parmesan Slider** mozzarella, tomato, arugula \$5
- Cheeseburger Slider** american cheese, mayonnaise \$7
- Crab Cake Slider** arugula, lemon aioli \$8
- Lobster Roll** citrus, fennel, mayonnaise \$8

Pizzas

Priced individually / Six slices per pizza

- Margherita** tomato, fior di latte, basil \$16
- Pepperoni** spicy salami, tomato, fior di latte \$15
- Prosciutto** stracciatella, white truffle oil, cantaloupe greens \$18
- Four Cheese** fontina, provolone, mozzarella, gorgonzola \$16
- Sausage** tomato, roasted peppers, caramelized onions, mozzarella \$18
- Black Truffle** fontina, black truffle shavings, black truffle emulsion, hen egg \$38

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** \$4
- Mini Cheesecake** \$3
- Panettone Doughnuts** \$6

Beverage Service

Consumption

Billed a la carte for all beverages

Basic

soda, juice, coffee & tea \$12

billed per guest for two hours

Brunch

mimosa, bloody mary, bellini, soda, juice, coffee & tea \$35

billed per guest for two hours

Premium

Bombay Sapphire Gin, Grey Goose Vodka, Herradura Ultra Tequila, Wyoming Whisky, Brugal White Rum, Woodford Reserve Bourbon, premium sparkling, white and red wine, local and imported beer, soda, juice, coffee & tea \$60

billed per guest for two hours

Beer & Wine

premium sparkling, white and red wine, local and imported beer, soda, juice, coffee & tea \$45

billed per guest for two hours

Breakfast Menu One

\$26 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 \$7 per guest, each:

Vegan eggs and sausage available for additional charge

Applewood Smoked Bacon

Sage Pork Link Sausage

Smoked Chicken Sausage

Roasted Garlic Parmesan Potatoes

Roasted Tomatoes

Vegan eggs and sausage available for additional charge

Omelet Live Station

Available in Tasting Area

additional \$15 per guest, \$150 Chef Fee

Vegan eggs and sausage available for additional charge

Mushroom ~ Tomato ~ Onion ~ Spinach
Bell Pepper ~ Arugula ~ Chicken Apple Sausage ~ Ham ~ Bacon
American ~ Cheddar ~ Mozzarella ~ Pepper Jack

Bowls and Pitchers

Serves 8-10 guests

Mimosa \$60

Bellini \$60

Bloody Mary \$60

Screw Driver \$60

Harvey Wallbanger \$60

Seasonal Sangria \$60

Non-Alcoholic \$25

Breakfast Menu Two

\$30 per person

Menu items are served plated, family style or buffet

Specialties

Please choose three prior to event:

Vegan eggs and sausage available for additional charge

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 *(additional \$5 per order)*

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

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

Panetone Doughnuts almond croquant, chocolate and vanilla creamuex

Sides

Served conducive to sharing, additional \$7 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

Vegan eggs and sausage available for additional charge

Breakfast Menu Three

\$38 per person

Menu items are served plated, 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 (*additional \$5 per order*)
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
Panetone Doughnuts almond croquant, chocolate and vanilla creamuex

Sides

Served conducive to sharing, additional \$7 per guest:

- Cobb Smoked Bacon
Sage Pork Link Sausage
Chicken Apple Sausage
Roasted Tomatoes
Roasted Garlic Parmesan Potatoes
Toast & Bagels

Vegan eggs and sausage available for additional charge

Lunch Menu One: *Plated*

\$42 per person / Menu items subject to availability

First Course

Please choose two prior to event, individually plated:

Soup chef's seasonal selection

Caesar Salad romaine hearts, parmesan croutons, anchovy vinaigrette

Warm Heirloom Carrot Salad sunflower sprouts, herbed yogurt, lemon vinaigrette

Kale Salad charred grapes, pickled cranberries, pecorino, sourdough croutons,
herb-mustard dressing

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

Four Cheese fontina fonduta, provolone, mozzarella, gorgonzola

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

Vegan Vegetarian Panini zucchini, yellow squash, eggplant, cremini
mushrooms, pesto

Grilled Cheese fontina, gala apple, arugula, truffle aioli

BLT Sandwich applewood bacon, lettuce, heirloom tomato, mayonnaise, brioche

Spaghetti al Pomodoro marinara, grape tomatoes

Orecchiette house-made sausage, rapini, red pepper, parmesan

Fettuccini bolognese, herbed ricotta

Add a Dessert Course

Please choose one prior to event, individually plated

Additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake berry compote

Seasonal Fruit with Sorbet

Cannoli cocoa nibs, pistachio

Lunch Menu Two: *Plated*

\$52 per person / Menu items subject to availability.

First Course

Please chose two prior to event, individually plated:

Caesar Salad romaine hearts, parmesan croutons, anchovy vinaigrette

Grilled Vegetable Antipasti zucchini, yellow squash, eggplant, pesto, goat cheese

Warm Heirloom Carrot Salad sunflower sprouts, herbed yogurt, lemon vinaigrette

Kale Salad charred grapes, pickled cranberries, pecorino, sourdough croutons, herb-mustard dressing

Pasta Course

Please choose one, served family style

Spaghetti al Pomodoro marinara, grape tomatoes

Risotto shrimp, cremini mushrooms, scallions, parmesan

Pappardelle mushrooms, porcini pollen, white truffle cream

Orecchiette housemade sausage, rapini, red pepper, parmesan

Fettuccini bolognese, herbed ricotta

Second Course

*Please choose three prior to event, individually plated
sandwiches & burgers served with parmesan fries*

Sword Fish cumin & coriander roasted heirloom carrots, brussel sprout leaves, black garlic chimichuri (*additional \$7 per order*)

Hanger Steak arugula, tomatoes, goat cheese, chili oil (*additional \$7 per order*)

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

Vegan Vegetarian Panini zucchini, yellow squash, eggplant, cremini mushrooms, pesto

Grilled Cheese fontina, gala apple, arugula, truffle aioli

BLT Sandwich applewood bacon, lettuce, heirloom tomato, mayonnaise, brioche

Chicken Parmesan panko breaded chicken breast, parmesan, arugula

Salmon orzo, spring peas, red pepper, lemon caper velour, micro green

Add a Dessert Course

Please choose one prior to event, individually plated: additional \$9 per person

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake berry compote

Seasonal Fruit with Sorbet

Cannoli cocoa nibs, pistachi

Chef's Tasting Menu: *Plated*

\$145 per person / Experience a taste of all we have to offer with chef's tour of the dinner menu.
\$60/Wine Pairing

Butcher's Reserve

Spatchcock Chicken hearth fired, romano brussels sprouts, calabrian chili fingerlings, grilled rapini, black garlic chimichurri

Whole Roasted Snapper roasted heirloom cherry tomatoes, citrus chimichurri, choose three sides

Slow Roasted Bone-In Short Ribs oxtail bordaleasie, choose three sides

40oz Bone-In Ribeye truffle jus, choose three sides

Champagne Risotto prepared table side in a parmesan wheel, seasonal and luxury add on available

Black Truffle Enhancement

Dinner Menu One: *Plated*

\$70 per person / Menu items subject to availability.

First Course

Please choose two prior to event, individually plated:

- Soup** chef's seasonal selection
- Caesar Salad** romaine hearts, parmesan croutons, anchovy vinaigrette
- Kale Salad** charred grapes, pickled cranberries, pecorino, sourdough croutons, herb-mustard dressing
- Grilled Vegetable Antipasti** zucchini, yellow squash, eggplant, pesto, goat cheese
- Crab Cake** arugula, mandarin orange, citrus aioli
- Warm Heirloom Carrot Salad** sunflower sprouts, herbed yogurt, lemon vinaigrette
- Rosemary Grissini** whipped iberico lardo parfait, 18 month-aged san Danielle prosciutto

Secondi

Please choose three prior to event, individually plated:

- Chicken Parmesan** panko breaded chicken breast, parmesan, arugula
- Sword Fish** cumin & coriander roasted heirloom carrots, brussel sprout leaves, black garlic chimichurri (*additional \$7 per order*)
- Spaghetti al Pomodoro** marinara, grape tomatoes, venetian mico greens
- Risotto** shrimp, cremini mushrooms, scallions, parmesan
- Orecchiette** housemade sausage, rapini, red pepper
- Fettuccini** bolognese, herbed ricotta
- New York Strip** red wine reduction (*additional \$12 per order*)
- Grilled Filet Mignon** 6 oz beef tenderloin, demi-glace (*additional \$15 per order*)
- Grilled Cauliflower Steak** citrus and calabrian marinated, herbed yogurt, charred vine on cherry tomatoes, smoked marcona almonds, fine herb

Sides

Served conducive to sharing. Additional \$7 per guest, per side:

- Roasted Baby Carrots ~ Truffle Fries ~ Grilled Broccolini**
- Sautéed Spinach ~ Grilled Asparagus ~ Calabrian Spiced Fingerling 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 Brûlée** vanilla bean, fresh berries

Dinner Menu Two: *Plated*

\$90 per person / Menu items subject to availability.

First Course

Please choose two prior to event, individually plated:

Soup chef's seasonal selection

Kale Salad charred grapes, pickled cranberries, pecorino, sourdough croutons, herb-mustard dressing

Grilled Vegetable Antipasti zucchini, yellow squash, eggplant, pesto, goat cheese

Crab Cake arugula, mandarin orange, citrus aioli

Grilled Octopus cherry tomatoes, gate olives, chorizo, cannelloni bean puree

Black Pepper Charred Carpaccio herbed lavash, horseradish, shaved parmesan, black garlic aioli

Pasta Course

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

Spaghetti al Pomodoro marinara, grape tomatoes, venetian mico greens

Risotto shrimp, cremini mushrooms, scallions, 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

Sword Fish cumin & coriander roasted heirloom carrots, brussel sprout leaves, black garlic chimichurri (*additional \$7 per order*)

New Zealand Lamb Chops herbed gremolata

Grilled Salmon asparagus, citrus butter

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*)

Grilled Cauliflower Steak citrus and calabrian marinated, herbed yogurt, charred vine on cherry tomatoes, smoked marcona almonds, fine herb

Spatchcock Chicken hearth fired, black garlic chimichurri

Sides

Served conducive to sharing; additional \$7 per guest, per side:

Roasted Baby Carrots ~ Truffle Fries ~ Grilled Broccolini

Sautéed Spinach ~ Grilled Asparagus ~ Calabrian Spiced Fingerling Potatoes

Dessert Course

Please choose one prior to event, individually plated:

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