



## 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.*

*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** - 36 guests

**Private Dining Room B** - 28 guests

**The Chefs Table** - 12 guests

**The Tasting Area** - 44 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*

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# Appetizer Menu

## Stationary Displays

*Priced by the person, minimum order of 12.*

- Chef's Selection of Cheese & Cured Meats \$8 per person
- Raw Vegetable Antipasti with Basil Pesto \$5 per person / with Hummus \$7 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

*Priced by the piece, ordered in quantities of 12.*

*Can be stationed or hand passed*

- Mixed Mushroom** truffle oil, parmesan, saba \$3
- Tomato Bruschetta** roasted tomatoes, basil, parmesan, aged balsamic \$3
- Marinated Rock Shrimp** white bean, arugula \$3
- Tuna Tartar** lemon aioli, capers, tarragon \$3
- Prosciutto di Parma** ricotta, cured tomato, honey \$3
- Sliced Tenderloin** parmesan aioli, pickled red onion, arugula \$4
- Smoked Salmon** cream cheese, red onion, dill \$4

## 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
- Crispy Polenta** goat cheese, peperonata \$3
- Deviled Eggs** black truffle, crispy potato \$3
- Crab Cakes** lump crab, capers, lemon \$3
- Salmon Tartare** shallots, cucumber, dill, capers \$3
- Twice Baked Fingerling Potatoes** pancetta, chives, smoked mozzarella \$3
- Stuffed Mushrooms** italian sausage, mascarpone, thyme, green onions \$3
- Mini Meatballs** polenta, tomato sauce \$3
- Steak Tartare** gorgonzola aioli, balsamic, watercress \$3
- Arancini** english peas, tomato sauce \$3
- Mini Crab Cakes** lemon aioli, pea tendrils \$3
- Seared Scallops** calabrian chili relish, lemon \$6

## Skewers

*Priced by the piece, ordered in quantities of 12.*

*Can be stationed or hand passed*

**Caprese** tomato, mozzarella, basil \$3

**Chicken** lemon aioli \$4

**Shrimp** pancetta, chili aioli \$4

**Steak** demi-glace \$5

**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** tomato soup, provolone \$4

**Chicken Panini** chicken, peperonata, smoked mozzarella, lemon aioli \$4

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

**Meatball Slider** provolone \$5

**Chicken Parmesan Slider** mozzarella, tomato, arugala \$5

## Pizzas

*Priced individually / Eight slices per pizza*

**Margherita** tomato, fior di latte, basil \$15

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

**Sausage** housemade pork sausage, grilled red onion, fontina \$18

**Bianca** mushroom, mozzarella, pesto \$16

**Prosciutto** smoked prosciutto, arugula, mushrooms \$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 Chocolate Cupcake** \$3

**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 6-10 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**

\$16 per person

*menu items are served family style or buffet*

### **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

### **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

\$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, caper berries,  
pickled cucumbers, pepperoncini, cream cheese

**Brioche French Toast** almond butter, cinnamon and sugar, 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 House-made Muffins & Pastries

### 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

\$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, 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

**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

### 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

\$35 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** apples, toasted almonds, shaved fennel, pecorino, aged balsamic

**Beet Salad** gorgonzola, mixed greens, pickled red onion, red wine vinaigrette

### Add a Pizza Course

*Please choose two prior to event, served family style:*

*Additional \$5 per person*

**Margherita Pizza** tomato, mozzarella, basil

**Diavola Pizza** spicy salami, tomato, mozzarella

**Sausage** housemade pork sausage, grilled red onion, smoked mozzarella

**Quattro Stagioni** artichoke, olive, mushroom, pepperoni

**Bianca** mushroom, mozzarella, pesto

**Prosciutto** smoked prosciutto, arugula, mushrooms

### Second Course

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

**Chicken Panini** smoked mozzarella, bacon, pesto aioli

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

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

**Rigatoni** tomato, burrata, basil

**Cavatelli** housemade fennel sausage, cannolini beans, rapini

### 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

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

### First Course

*Please choose one prior to event, individually plated:*

**Soup** chef's seasonal selection

**Tuscan Kale** cherry tomatoes, cucumber, goat cheese, hazelnuts, lemon vinaigrette

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

**Baby Arugula** apples, toasted almonds, shaved fennel, pecorino, aged balsamic

**Beet Salad** gorgonzola, mixed greens, pickled red onion, red wine vinaigrette

### Pasta Course

*Please choose one, served family style:*

**Rigatoni** tomato, burrata, basil

**Shrimp Risotto** tiger shrimp, parmesan

**Gnocchi** oxtail ragu, pecorino

**Cavatelli** spinach, zucchini, mushrooms, parmesan

### Second Course

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

**Market Fish** seasonal preparation (*additional \$12 per order*)

**Hanger Steak** rosemary potatoes, red wine demi glace (*additional \$7 per order*)

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

**Salmon burger** asiago, cranberry-smoked honey slaw, dill aioli

**Chicken Panini** smoked mozzarella, bacon, pesto aioli

**Cheeseburger** red onion, dijonaise, 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 \$7 per person*

**Panna Cotta** seasonal accompaniment

**Tiramisu** espresso anglaise

**Cheesecake** berry compote

**Seasonal Fruit** with Sorbet

**Cannoli** cocoa nibs, pistachio

## Dinner Menu One

\$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
- Burrata** tomato, basil, grilled sourdough
- Baby Arugula** apples, toasted almonds, shaved fennel, pecorino, aged balsamic
- Beet Salad** gorgonzola, mixed greens, pickled red onion, 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, burrata, basil
- Shrimp Risotto** tiger shrimp, parmesan, leeks
- Gnocchi** oxtail ragu, pecorino
- Roasted Chicken** broccolini, white wine, lemon
- New York Strip** whipped potatoes, red wine reduction (*additional \$12 per order*)
- Grilled Filet Mignon** beef tenderloin, rosemary potatoes, demi-glace (*additional \$20 per order*)

### Sides

*additional \$5 per guest, per side:*

- Baby Carrots ~ Whipped Potatoes ~ Ratatouille ~ Sautéed Broccolini**
- Sautéed Spinach ~ 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

## Dinner Menu Two

\$75 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** apples, toasted almonds, shaved fennel, pecorino, aged balsamic
- Calamari** pepperoncini, pomodoro, roasted garlic aioli
- Beet Salad** gorgonzola, mixed greens, pickled red onion, red wine vinaigrette

### Pasta Course

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

- Rigatoni** tomato, burrata, basil
- Shrimp Risotto** tiger shrimp, parmesan, leeks
- Gnocchi** oxtail ragu, pecorino
- Ravioli** ricotta, truffle, pancetta, sage
- Cavatelli** spinach, zucchini, mushrooms, 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 ordered*)
- Herb Crusted Lamb Chop** carrots, pesto
- Grilled Salmon** spinach, almond, lemon
- Seared Scallops** couscous, ratatouille, lemon
- Chicken** broccolini, white wine, lemon
- New York Strip** whipped potatoes, red wine reduction (*additional \$12 per ordered*)
- Grilled Filet Mignon** beef tenderloin, rosemary potatoes, demi-glace (*additional \$20 per order*)

### Sides

*additional \$5 per guest, per side:*

- Baby Carrots ~ Whipped Potatoes ~ Ratatouille ~ Sautéed Broccolini**
- Sautéed Spinach ~ 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