



## PRIVATE EVENTS

## **The Florentine Private Events**

*Whether organizing a holiday reception for 75 or celebrating the closing of a business deal with a celebratory sit-down dinner for ten, 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 Zachery Walrath's savory, seasonal Italian cuisine, The Florentine's 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 with fruit, pastries and bagels, to a standing cocktail reception featuring a variety of spiedinis and pizzas, to a five course sit-down dinner featuring Chef Walrath's Italian specialties.*

### **Private Dining Room Minimums**

#### **Private Dining Room A&B**

Food & Beverage Minimums: Breakfast \$750 / Lunch \$1500 / Dinner \$3000  
Capacity: 60 Sit Down Dinner / 90 Reception

#### **Private Dining Room A**

Food and Beverage Minimums: Breakfast \$500 / Lunch \$750 / Dinner \$1700  
Capacity: 30 Sit Down Dinner / 50 Reception

#### **Private Dining Room B**

Food and Beverage Minimums: Breakfast \$350 / Lunch \$500 / Dinner \$1500  
Capacity: 20 Sit Down Dinner / 40 Reception

#### **The Chefs Table**

Food and Beverage Minimums: Breakfast \$250 / Lunch \$400 / Dinner \$750  
Capacity: 12 Sit Down Dinner / 18 Reception

#### **The Tasting Table**

Food and Beverage Minimums: Breakfast \$350 / Lunch \$1000 / Dinner \$1200  
Capacity: 24 Sit Down Dinner / 50 Reception

*To confirm any event a contract must be written and 50% of your expected food and beverage minimum, non-refundable deposit is required. The final balance is due day or evening of your scheduled event. We take pride in our menu changing seasonally; menu updates may occur without notice.*

**Event Coordinator** Sophie Edwards

**Email** [sophie@the-florentine.net](mailto:sophie@the-florentine.net)

**Direct** 312.660.8262

## Appetizer Menu

*Our appetizers are priced by the piece, and can be ordered in quantities of 10.  
They can be passed, stationed or family style.*

### Stationary Displays

- Chef's Selection of Domestic Cheese & Cured Meats/Salumi \$7 per person
- Chef's Selection of Imported Cheese & Cured Meats/Salumi \$9 per person
- Raw Vegetable Antipasti with Basil Pesto \$5 per person
- Seasonal Grilled Vegetable Antipasti \$5 per person
- Seasonal Fresh Fruit \$6 per person
- Chilled Shellfish Platter \$18 per person (20 order minimum)

### Crostinis

- Mixed Mushroom** truffle oil, parmesan, saba \$3 per piece
- Tomato Bruschetta** roasted tomatoes, basil, parmesan, aged balsamic \$3 per piece
- Marinated Rock Shrimp** white bean, arugula \$3 per piece
- Maine Lobster** lemon aioli, capers, tarragon \$3 per piece
- Prosciutto di Parma** ricotta, cured tomato, honey \$3 per piece
- Sliced Tenderloin** parmesan aioli, pickled red onion, arugula \$3 per piece

### Small Bites

- Eggplant Parmesan** cured tomato, basil, mozzarella, parmesan \$3 per piece
- Crispy Polenta** goat cheese, peperonata \$3 per piece
- Deviled Eggs** black truffle, crispy potato \$3 per piece
- Crab Cakes** lump crab, capers, lemon \$3 per piece
- Salmon Tartare** shallots, cucumber, dill, capers \$3 per piece
- Twice Baked Fingerling Potatoes** pancetta, chives, smoked mozzarella \$3 per piece
- Stuffed Mushrooms** italian sausage, mascarpone, thyme, green onions \$3 per piece
- Mini Meatballs** polenta, tomato sauce \$3 per piece
- Steak Tartare** gorgonzola aioli, balsamic, watercress \$3 per piece
- Arancini** english peas, tomato sauce \$3 per piece

### Spiedini

- Caprese** tomato, mozzarella, basil \$3 per skewer
- Chicken** lemon aioli \$4 per skewer
- Grilled Shrimp** pancetta, chili aioli \$4 per skewer
- Steak** demi-glace \$5 per skewer
- Lamb Chops** salsa verde \$7 per skewer

## Mini Sandwiches

- Caprese Panini** oven dried tomatoes, mozzarella, basil aioli \$4 per piece  
**Tomato Soup & Focaccia Grilled Cheese** tomato soup, provolone \$4 per piece  
**Chicken Panini** chicken, peperonata, smoked mozzarella, lemon aioli \$4 per piece  
**MLT** mortadella, lettuce, tomato \$5 per piece  
**Meatball Sliders** herbed ricotta \$5 per piece

## Pizza

*1 pizza minimum order / 8 slices per pizza*

- Margherita** tomato, fiore di latte, basil \$3 per slice  
**Diavola** spicy salami, tomato, fiore di latte \$3 per slice  
**Pizza Bianca** fior di latte, ricotta, truffle cream, parmesan, basil, olive oil \$3 per slice  
**Kale & 'Nduja** tuscan kale, local 'nduja, fior di latte, ribiola, tomatoes \$3 per slice  
**Sausage** sausage, mushrooms, smoked provoletta, tomato, fennel pollen \$3 per slice

## Dessert

- Assorted Italian Cookies** \$3 per person  
**Mini Fruit Crostata** \$3 per piece  
**Mini Panna Cotta** \$3 per piece  
**Mini Tiramisu** \$4 per piece  
**Mini Chocolate Cupcake** \$3 per piece  
**Chocolate Hazelnut Crostata** \$3 per piece

## Beverage Service

*Beverages are kept on a consumption tab, or one of the following beverage packages can be added.*

*Please ask to see our wine list for pre-selected wine.*

### The Basic

Soda, Juice, Coffee & Tea at \$7.00 per guest for 2 hours

### Beer & Wine

House Wine, Beer, Soda, Juice, Coffee, & Tea at \$30.00 per guest per for 2 hours

### The Premium

Cocktails, Preselected Wine, Beer, Soda, Juice, Coffee & Tea at \$40.00 per guest for 2 hours

## **Breakfast Menu One**

\$24.00 per person

*Menu items can be served family style for the table, or buffet style.*

### **Specialties**

Seasonal Sliced Fruit & Berries

Assorted Housemade Muffins & Pastries

Assorted Cold Cereal with Whole & Skim Milk

Assorted Bagels with Accompaniments

### **Sides**

*Served conducive to sharing, additional \$3.00 per guest, each:*

Cobb Smoked Bacon

Sage Pork Link Sausage

Smoked Chicken Apple Sausage

Roasted Garlic Parmesan Potatoes

Mixed Berries

Seasonal Fruit (*additional \$5.00 per guest*)

Assorted Housemade Muffins & Pastries

Ricotta Doughnuts

## Breakfast Menu Two

\$26.00 per person

*Menu items are served plated.*

### Specialties

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

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper  
**Amatriciana** sunnyside eggs, caramelized onions, pancetta, spicy tomato sauce, sour dough  
**Florentine Benedict** baby spinach, english muffin, hollandaise  
**Ciabatta Sandwich** shoulder bacon, butter lettuce, mighty vine tomato,  
smoked mozzarella, avocado, fried egg, lemon aioli  
**Bagel & Lox** smoked salmon, little gem, red onion, roma tomatoes, caperberries,  
pickled cucumbers, pepperoncini, stracchino cheese  
**Brioche French Toast** almond butter, cinnamon and sugar, vanilla glaze

### Sides

*Served conducive to sharing, additional \$3.00 per guest, each:*

- Cobb Smoked Bacon  
Sage Pork Link Sausage  
Chicken Apple Sausage  
Roasted Tomatoes  
Roasted Garlic Parmesan Potatoes  
Mixed Berries  
Seasonal Fruit (*additional \$5.00 per guest*)  
Assorted Housemade Muffins & Pastries  
Ricotta Doughnuts

## **Breakfast Menu Three**

\$26.00 per person

*Menu items are served buffet style.*

### **Specialties**

*Please choose three prior to event, served buffet style:*

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper  
**Florentine Breakfast Sandwich** fried egg, shoulder bacon, provolone, mini brioche bun  
**Bagel & Lox** smoked salmon, little gem, onion, tomatoes, caperberries, pickled cucumbers, pepperoncini, stracchino cheese  
**Mini Yogurt Parfait** granola, seasonal jam  
**Belgian Waffle** mixed berries, whipped cream, maple syrup  
**Brioche French Toast** almond butter, cinnamon and sugar, vanilla glaze

### **Sides**

*Served buffet style, additional \$3.00 per guest, each:*

- Cobb Smoked Bacon  
Sage Pork Link Sausage  
Smoked Chicken Apple Sausage  
Roasted Garlic Parmesan Potatoes  
Seasonal Fruit (*additional \$5.00 per guest*)  
Assorted Housemade Muffins & Pastries

## Breakfast Menu Four

\$30.00 per person

*Menu items are served plated.*

### Starter

*coffee cake, served with seasonal fruit for the table:*

**Dave's Daily Coffee Cake**

### Specialties

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

- Pecorino Egg Scramble** pecorino, mascarpone, black pepper  
**Amatriciana** sunnyside eggs, caramelized onions, pancetta, spicy tomato sauce, sour dough  
**Florentine Benedict** baby spinach, english muffin, hollandaise  
**Avocado Toast** lemon aioli, avocado mousse, prosciutto, sunny side egg, arugula, radish  
**Ciabatta Sandwich** shoulder bacon, butter lettuce, mighty vine tomato, smoked mozzarella, avocado, fried egg, lemon aioli  
**Bagel & Lox** smoked salmon, little gem, onion, tomatoes, caperberries, pickled cucumbers, pepperoncini, stracchino 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 \$3.00 per guest, each:*

- Cobb Smoked Bacon  
Sage Pork Link Sausage  
Chicken Apple Sausage  
Roasted Tomatoes  
Roasted Garlic Parmesan Potatoes  
Mixed Berries  
Seasonal Fruit (*additional \$5.00 per guest*)  
Assorted Housemade Muffins & Pastries  
Ricotta Doughnuts

## Lunch Menu One

Sit-down Luncheon / \$35.00 Per Person / Menu items subject to availability.

### Antipasti

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

**Zuppa** butternut squash, apples, pumpkin seeds, cinnamon cream, truffle brown butter

**Caesar** romaine hearts, brioche croutons, housemade dressing, parmesan

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

### Secondi

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

**Rigatoni** fennel sausage, cannellini beans, broccolini, confit garlic, pecorino

**Chicken Panini** smoked mozzarella, peperonata, basil aioli

**Americano Burger** charred onion, house fry sauce, pickles, american cheese, sesame seed bun

**Grilled Cheese** taleggio, gala apple, pecan smoked shoulder bacon, arugula, truffle aioli

**Salmon Burger** salmon, carrot and apple slaw, caper dill yogurt, sesame seed focaccia bun

### Add a Pizza Course

*Choice of choosing two prior to event, served family style with antipasti course.*

*Add an additional \$5 per person:*

**Margherita** tomato, fiore di latte, basil

**Diavola** spicy salami, tomato, fiore di latte

**Pizza Bianca** fior di latte, ricotta, truffle cream, parmesan, basil, olive oil

**Kale & 'Nduja** tuscan kale, local 'nduja, fior di latte, ribiola, tomatoes

**Sausage** sausage, mushrooms, smoked provoletta, tomato, fennel pollen

### Add a Dessert Course

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

Panna Cotta, Tiramisu, OR Seasonal Fruit with Sorbetto (*each an additional \$9 per guest*)

**OR**

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

Assorted Italian Cookies OR Bombolini (*each an additional \$4.00 per guest*)

## Lunch Menu Two

Sit-down Luncheon / \$40.00 Per Person / Menu items subject to availability.

### Antipasti

*Seasonal soup served with choice of one insalata prior to event, individually plated:*

- Tuscan Kale** shaved brussels sprouts, grapefruit, ceci beans, pecans, pecorino, lemon  
**Mixed Lettuces** roasted beets, valencia oranges, gorgonzola, walnuts, citrus vinaigrette  
**Baby Arugula** bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic

### Secondi

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

- Cavatelli** red wine braised oxtail ragu, cherry tomatoes, parmesan  
**Gnocchi** potato gnocchi, lump crab, saffron cream, serrano chilies, mint  
**Chicken Panini** smoked mozzarella, peperonata, basil aioli  
**Salmon Burger** salmon, carrot and apple slaw, caper dill yogurt, sesame seed focaccia bun  
**Avocado Toast** toasted ciabatta, lemon aioli, smoked salmon, onion, egg, capers, tomato  
**Chicken Parmesan** panko breaded chicken breast, plum tomato sauce, fior di latte, basil, parmesan, arugula

### Add a Pizza Course

*Choice of choosing two prior to event, served family style with antipasti course.*

*Add an additional \$5 per person:*

- Margherita** tomato, fior di latte, basil  
**Diavola** spicy salami, tomato, fior di latte  
**Pizza Bianca** fior di latte, ricotta, truffle cream, parmesan, basil, olive oil  
**Kale & 'Nduja** tuscan kale, local 'nduja, fior di latte, ribiola, tomatoes  
**Sausage** sausage, mushrooms, smoked provoletta, tomato, fennel pollen

### Add a Dessert Course

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

Panna Cotta, Tiramisu, OR Seasonal Fruit with Sorbetto (*each an additional \$9 per guest*)

**OR**

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

Assorted Italian Cookies OR Bombolini (*each an additional \$4.00 per guest*)

## Lunch Menu Three

Sit-down Luncheon / \$45.00 Per Person / Menu items subject to availability.

### Antipasti

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

- Zuppa** butternut squash, apples, pumpkin seeds, cinnamon cream, truffle brown butter  
**Baby Arugula** bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic  
**Polpo** grilled octopus, confit potatoes, castelvetro olives, saffron aioli, salsa verde  
**Chopped Salad** romaine, radicchio, salami, provolone,  
pepperoncini, tomato, cannellini beans, oregano

### Primi

*Please choose one, served family style with antipasti:*

- Cavatelli** red wine braised oxtail ragu, cherry tomatoes, parmesan  
**Caramelli di Zucca** butternut squash filled, roasted hazelnuts, brown butter, sage, saba  
**Penne** whole wheat pasta, shrimp, spicy tomato sauce

### Secondi

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

- Chicken Parmesan** panko breaded chicken breast, plum tomato sauce, fior di latte, basil  
**Grilled Cheese** taleggio, gala apple, pecan smoked shoulder bacon, arugula, truffle aioli  
**Porchetta Sandwich** shaved porchetta, broccolini, provolone, rosemary dijon aioli, ciabatta  
**Salmon Burger** salmon, carrot and apple slaw, caper dill yogurt, sesame seed focaccia bun  
**Avocado Toast** toasted ciabatta, lemon aioli, smoked salmon, onion, egg, capers, tomato  
**Branzino** roasted branzino filet, butter beans, braised escarole, lemon caper butter  
*(branzino additional \$7 per guest)*

### Add a Dessert Course

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

Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto *(each an additional \$9 per guest)*

**OR**

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

Assorted Italian Cookies OR Bombolini *(each an additional \$4.00 per guest)*

## Dinner Menu One

3 Course Sit-down Dinner / \$60.00 Per Person / Menu items subject to availability.

### Antipasti

*Please choose two prior to event, individually plated choice night of:*

**Zuppa** butternut squash, apples, pumpkin seeds, cinnamon cream, truffle brown butter

**Caesar** little gem lettuce, parmigiano reggiano, focaccia croutons

**Burrata di Campana** shaved fennel, cara cara oranges, candied pistachios, saba

**Insalata di Rucola** baby arugula, bosc pears, golden raisins, pine nuts, pecorino sardo, balsamic

### Secondi

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

**Mafaldine** broccoli pesto, shiitake mushrooms, porcini broth, lemon, pine nuts

**Cavatelli** red wine braised oxtail ragu, cherry tomatoes, parmesan

**Pollo** breaded amish chicken breast, tomatoes, fiore di latte, parmesan

**Salmone** scottish salmon, baby carrots, pearl onions, pistachio, mint pesto

**Filetto** grass fed filet mignon, whipped red potatoes, marsala demi glace, foie gras butter, thyme  
(filet additional \$12 per ordered)

*Vegan, Vegetarian, & Gluten Free Options Available Upon Request*

*Add an additional pasta course \$7.00 per guest, any two pastas, served family style with secondi course*

### Sides

*Add one or more of the following sides, served family style.*

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

**Caulilini, Baby Carrots, Brussels Sprouts, Whipped Potato**

### Dolce

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

Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto

**OR**

*Please choose one prior to the event, served family style:*

Bombolini, Cannoli OR Assorted Italian Cookies

## Dinner Menu Two

4 Course Sit-down Dinner / \$75.00 Per Person / Menu items subject to availability.

### Antipasti

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

- Zuppa** butternut squash, apples, pumpkin seeds, cinnamon cream, truffle brown butter  
**Burrata di Campana** shaved fennel, cara cara oranges, candied pistachios, saba  
**Polpo** grilled octopus, confit fingerling potatoes, castelvetro olives, saffron aioli, salsa verde  
**Zucca Fritti** fried delicata squash rings, brown butter and lemon aioli, fried sage

### Paste

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

- Rigatoni** fennel sausage, cannellini beans, broccolini, confit garlic, pecorino  
**Gnocchi** potato gnocchi, lump crab, saffron cream, serrano chilies, mint  
**Caramelli di Zucca** butternut squash filled, roasted chestnuts, brown butter, sage, saba

### Secondi

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

- Salmone** scottish salmon, baby carrots, pearl onions, pistachio, mint pesto  
**Pollo** breaded amish chicken breast, tomatoes, fiore di latte, parmesan  
**Branzino** roasted branzino filet, butter beans, braised escarole, lemon caper butter  
**Filetto** grass fed filet mignon, whipped red potatoes, marsala demi glace, foie gras butter, thyme  
(filet additional \$12 per ordered)

*Vegan, Vegetarian, & Gluten Free Options Available Upon Request*

### Sides

*Add one or more of the following sides, served family style.*

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

**Caulilini, Baby Carrots, Brussels Sprouts, Whipped Potato**

### Dolce

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

Panna Cotta, Tiramisu, OR Seasonal Fruit with Sorbetto

**OR**

*Please choose one prior to the event, served family style:*

Bombolini, Cannoli OR Assorted Italian Cookies

## Dinner Menu Three

5 Course Sit-down Dinner / \$90.00 Per Person / Menu items subject to availability.

### Antipasti

*Guest's choice of:*

- Burrata di Campana** shaved fennel, cara cara oranges, candied pistachios, saba  
**Polpo** grilled octopus, confit fingerling potatoes, castelvetro olives, saffron aioli, salsa verde  
**Bruschetta** hand dipped ricotta, red grapes, prosciutto, rosemary, aged balsamic, honeycomb

### Insalata

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

- Caesar** little gem lettuce, parmigiano reggiano, focaccia croutons  
**Cavoletto** shaved brussels sprouts, apple, shaved fennel, walnuts, dark cherries, parmesan, sherry

### Primi

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

- Mafaldine** broccoli pesto, shiitake mushrooms, porcini broth, lemon, pine nuts  
**Risotto** pancetta, brussels sprouts, squash, pecorino, saba  
**Rigatoni** fennel sausage, cannellini beans, broccolini, confit garlic, pecorino

### Secondi

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

- Salmone** scottish salmon, baby carrots, pearl onions, pistachio, mint pesto  
**Pollo Arrosto** green circle roasted chicken, roasted caulilini,  
pine nut and calabrian chili relish, charred lemon  
**Branzino** roasted branzino filet, butter beans, braised escarole, lemon caper butter  
**Filetto** grass fed filet mignon, whipped red potatoes, marsala demi glace, foie gras butter, thyme  
*(filet additional \$12 per ordered)*  
*Vegan, Vegetarian, & Gluten Free Options Available Upon Request*

### Sides

*Add one or more of the following sides, served family style.*

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

**Caulilini, Baby Carrots, Brussels Sprouts, Whipped Potato**

### Dolce

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

Panna Cotta, Tiramisu OR Seasonal Fruit with Sorbetto