



PRIVATE EVENT MENUS



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 the savory, seasonal Italian cuisine of our executive chef, 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 our chef's Italian specialties. We take pride in our menu changing seasonally; menu updates may occur without notice.

Booking Requirements

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 on the date of the event.

Admin Fee

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 minimums. 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

Event Manager Matt Davis
Email MDavis@The-Florentine.net
Direct Phone Number 312.660.8262

Appetizer Menu

Action Stations

Market Price with a Live Chef Fee of \$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

Salad Station seasonal produce

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, Ossetra, brioche, house chips, chives, egg & crème fraîche

Stationary Displays

Priced by the number of guests, minimum order of 12

Chef's Selection of Cheese & Cured Meats \$9

Chef's Selection of Breads with Olive Oil Tasting \$MP

Raw Vegetable Antipasti with Basil Pesto \$6 / **with Hummus** \$8

Grilled Seasonal Vegetable Antipasti \$6

Jumbo Shrimp Cocktail \$MP (20 piece minimum)

Seasonal Fresh Fruit \$7

Small Bites

Priced by the piece & must be ordered in quantities of 12 / Can be stationed or hand-passed

Eggplant Parmesan Bites cured tomato, basil, mozzarella cheese, parmesan cheese \$4

Crab Cakes lump crab, capers, red pepper, shallots, lemon \$6

Twice Baked Fingerling Potatoes pancetta, chives, smoked mozzarella cheese \$4

Stuffed Mushrooms mascarpone cheese, thyme, green onions \$4

Mini Meatballs tomato sauce, parmesan cheese \$5

Arancini english peas, tomato sauce \$4

Skewers

Priced by the piece & must be ordered in quantities of 12 / Can be stationed or hand-passed

Caprese tomato, mozzarella cheese, basil \$5

Chicken lemon aioli \$6

Shrimp chili aioli \$7

Steak pesto aioli \$7

Lamb salsa verde \$8

Crostinis and Tartines

Priced by the piece & must be ordered in quantities of 12 / Can be stationed or hand-passed

- Mushroom Bruschetta** truffle oil, parmesan cheese, balsamic \$4
- Tomato Bruschetta** diced tomatoes, basil, parmesan cheese, aged balsamic \$4
- Salmon Tartare** shallots, dill, capers \$6
- Marinated Rock Shrimp** white bean, arugula \$5
- Prosciutto di Parma** ricotta, parmesan cheese, honey \$5
- Grilled Vegetable** basil pesto, parmesan cheese, lemon \$4
- Sliced Tenderloin** parmesan aioli, pickled red onion, arugula \$6
- Smoked Salmon** cream cheese, red onion, dill \$6
- Steak Tartare** shallots, capers, lemon \$6
- Lobster Toast** \$9
- Lump Crab Tartine** \$9

Mini Sandwiches

Priced by the piece & must be ordered in quantities of 12 / Can be stationed or hand-passed

- Caprese Panini** oven-dried tomatoes, mozzarella cheese, basil aioli \$5
- Grilled Cheese** provolone cheese, tomato soup \$5
- Chicken Panini** oven-roasted chicken, smoked mozzarella cheese, basil aioli \$5
- Vegan Vegetarian Panini** zucchini, yellow squash, eggplant, cremini mushrooms, pesto \$6
- Meatball Slider** mozzarella cheese, parsley \$6
- Chicken Parmesan Slider** mozzarella cheese, tomato, arugula \$6
- Cheeseburger Slider** american cheese, mayonnaise \$8
- Crab Cake Slider** arugula, lemon aioli \$9
- Lobster Roll** citrus, fennel, mayonnaise \$9

Pizzas

Priced individually / Six slices per pizza

- Margherita** tomato, fior di latte, basil \$21
- Pepperoni** spicy salami, tomato, fior di latte \$22
- Prosciutto** stracciatella cheese, white truffle oil, cantaloupe greens \$24
- Four Cheese** fontina, ricotta, mozzarella, taleggio \$21
- Sausage** tomato, roasted peppers, caramelized onions, mozzarella cheese \$22

Dessert

Priced by the piece & must be ordered in quantities of 12 / Can be stationed or hand-passed

- Mini Fruit Crostata** \$4
- Mini Panna Cotta** \$4
- Mini Tiramisu** \$5
- Mini Cannoli** \$5
- Mini Cheesecake** \$4

Beverage Service

Consumption

All beverages billed a la carte

Basic

Billed per guest for two hours

Soda, Juice, Coffee, Tea

\$12

Brunch

Billed per guest for two hours

Mimosas, Bloody Marys, Bellinis, Soda, Juice, Coffee, Tea

\$35

Beer & Wine

Billed per guest for two hours

Premium Sparkling, White and Red Wine

Local and Imported Beer

Soda, Juice, Coffee, Tea

\$45

Premium

Billed per guest for two hours

Hendrick's Gin, Grey Goose Vodka, Herradura Silver Tequila, Wyoming Whisky
Bacardi White Rum, Woodford Reserve Bourbon, Premium Sparkling, White and Red Wine

Local and Imported Beer, Soda, Juice, Coffee, Tea

\$60

Enhancements

Can be added to any of the above and billed per guest

Add a Sparkling Toast

\$10

Limoncello for the Table

\$9

Breakfast Menu One

\$28 per person

Menu items are served Buffet or Family Style

Specialties

Seasonal Sliced Fruit & Berries

Assorted Muffins & Pastries

Assorted Cold Cereal with Whole & Skim Milk

Assorted Bagels with Accompaniments

Sides

Additional \$7 per guest, per side

Applewood Smoked Bacon

Sage Pork Link Sausage

Chicken Apple Sausage

Hash Browns

Calabrian Spiced Fingerling Potatoes

Roasted Tomatoes

Omelet Live Station

Available in the Wine Room

Additional \$18 per guest,

\$150 Chef Fee

Mushrooms ~ Tomatoes ~ Onion ~ Spinach

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

American Cheese ~ Cheddar Cheese ~ Mozzarella Cheese ~ Pepper Jack Cheese

Breakfast Menu Two

\$38 per person

Menu items are served Plated, Buffet or Family Style

Assorted Muffins & Pastries and Fresh Seasonal Fruit are Included

Specialties

Please choose three prior to the event

Pecorino Egg Scramble pecorino, mascarpone cheese, black pepper

Amatriciana sunny-side-up eggs, caramelized onions, pancetta, spicy tomato sauce, sourdough toast

Florentine Benedict baby spinach, English muffin, hollandaise sauce

Avocado Toast lemon aioli, avocado mousse, prosciutto, sunny-side-up egg, arugula, radish

Bagel & Lox smoked salmon, little gem lettuce, 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 bananas, powdered sugar

Yogurt Parfait Greek yogurt, seasonal compote, granola

Sides

Served conducive to sharing, additional \$7 per guest

Applewood Smoked Bacon

Sage Pork Link Sausage

Chicken Apple Sausage

Roasted Tomatoes

Hash Browns

Calabrian Spiced Fingerling Potatoes

Toast & Bagels

Omelet Live Station

Available in the Wine Room

Additional \$18 per guest, \$150 Chef Fee

Mushrooms ~ Tomatoes ~ Onion ~ Spinach

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

American Cheese ~ Cheddar Cheese ~ Mozzarella Cheese ~ Pepper Jack Cheese

Lunch Menu One

\$42 per person

First Course

Please choose one plated or two served family style prior to the event

Soup chef's seasonal selection

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

Polpettine beef and pork meatballs, ricotta cheese, Pomodoro sauce

Caesar Salad romaine lettuce, parmesan croutons, anchovy vinaigrette

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

Add a Pizza Course

Please choose two prior to the event, served family style / Additional \$6 per person

Margherita tomato, fior di latte, basil

Pepperoni spicy salami, tomato, fior di latte

Four Cheese fontina, ricotta, mozzarella, taleggio

Sausage tomato, roasted peppers, caramelized onions, mozzarella cheese

Second Course

Please choose three prior to the event, individually plated / Sandwiches are served with fries

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

Chicken Panini smoked mozzarella cheese, pesto aioli

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

Grilled Cheese fontina, gala apple, arugula, truffle aioli

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

Spaghetti Pomodoro tomato, basil, olive oil

Fettuccine Alfredo cream, parmesan cheese

Rigatoni alla Toscana tuscan beef-pork ragu, pecorino

Orecchiette hot italian sausage, broccolini, red pepper, pecorino

Add a Dessert Scoop

Please choose one prior to the event, individually plated / Additional \$5 per person

Seasonal Sorbet

Seasonal Gelato

Lunch Menu Two

\$55 per person – Served Plated, Buffet or Family Style

First Course

Please choose one plated or two served family style prior to the event

- Grilled Vegetable Antipasti** zucchini, yellow squash, eggplant, pesto, goat cheese
Wild Mushroom Arancini porcini, parmesan, pesto aioli
Polpettine beef and pork meatballs, ricotta, pomodoro sauce
Caesar Salad romaine lettuce, parmesan croutons, anchovy vinaigrette
Beet Salad roasted beets, goat cheese, arugula, hazelnuts, beet vinaigrette
Kale Salad charred grapes, pickled cranberries, pecorino, sourdough croutons, herb-mustard dressing

Second Course

Please choose three prior to the event / Sandwiches are served with fries

- 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 smoked bacon, lettuce, heirloom tomato, mayonnaise, brioche
Truffle Ricotta Gnocchi mushrooms, fava beans, white wine-garlic-parmesan sauce
Spaghetti Pomodoro tomato, basil, olive oil
Risotto shrimp, mushrooms, parmesan cheese
Rigatoni alla Toscana tuscan beef-pork ragu, pecorino
Orecchiette hot italian sausage, broccolini, red pepper, pecorino
Chicken Parmesan panko-breaded chicken breast, parmesan cheese, arugula
Salmon orzo, fava beans, citrus butter sauce
Capesante Scallops saffron risotto, baby carrots, piccata sauce (*additional \$9 per order*)
Hanger Steak barolo sauce (*additional \$7 per order*)

Sides

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

- Roasted Carrots ~ Truffle Fries ~ Grilled Broccolini**
Sautéed Spinach ~ Grilled Asparagus ~ Calabrian Spiced Fingerling Potatoes

Dessert Course

Please choose one prior to the event / Individually plated

- Panna Cotta** seasonal accompaniment
Tiramisu espresso anglaise
Cheesecake berry compote
Seasonal Fruit sorbet
Cannoli cocoa nibs, pistachio
Chef's Assortment of Mini Desserts (*additional \$6 per guest*)

Lunch Menu Three

\$68 per person – Served Plated, Buffet or Family Style

First Course

Please choose one plated or two served family style prior to the event

- Grilled Vegetable Antipasti** zucchini, yellow squash, eggplant, pesto, goat cheese
Wild Mushroom Arancini porcini, parmesan, pesto aioli
Polpettine beef and pork meatballs, ricotta, pomodoro sauce
Caesar Salad romaine lettuce, parmesan croutons, anchovy vinaigrette
Beet Salad roasted beets, goat cheese, arugula, hazelnuts, beet vinaigrette
Kale Salad charred grapes, pickled cranberries, pecorino, sourdough croutons, herb-mustard dressing

Pasta Course

Please choose one prior to the event, served family style

- Truffle Ricotta Gnocchi** mushrooms, fava beans, white wine-garlic-parmesan sauce
Spaghetti al Pomodoro marinara sauce, tomato, basil
Risotto shrimp, mushrooms, parmesan cheese
Rigatoni alla Toscana tuscan beef-pork ragu, pecorino
Orecchiette hot italian sausage, broccolini, red pepper, pecorino

Second Course

Please choose three prior to the event / Sandwiches are served with fries

- 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 smoked bacon, lettuce, heirloom tomato, mayonnaise, brioche
Chicken Parmesan panko-breaded chicken breast, parmesan cheese, arugula
Salmon orzo, fava beans, citrus butter sauce
Capesante Scallops saffron risotto, baby carrots, piccata sauce (*additional \$9 per order*)
Hanger Steak barolo sauce (*additional \$7 per order*)

Sides

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

Sautéed Spinach ~ Grilled Asparagus ~ Grilled Broccolini ~ Roasted Carrots

Dessert Course

Please choose one prior to the event / Individually plated

- Panna Cotta** seasonal accompaniment
Tiramisu espresso anglaise
Cheesecake berry compote
Seasonal Fruit sorbet
Cannoli cocoa nibs, pistachio
Chef's Assortment of Mini Desserts (*additional \$6 per guest*)

Dinner Menu One

\$70 per person – Served Plated, Buffet or Family Style

First Course

Please choose one plated or two served family style prior to the event

Soup chef's seasonal selection

Caesar Salad romaine lettuce, parmesan croutons, anchovy vinaigrette

Beet Salad roasted beets, goat cheese, arugula, hazelnuts, beet vinaigrette

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

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

Polpettine beef and pork meatballs, ricotta, pomodoro sauce

Second Course

Please choose three prior to the event

Salmon orzo, fava beans, citrus butter sauce (*additional \$7 per order*)

Chicken Parmesan panko-breaded chicken breast, parmesan cheese, arugula

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, charred tomatoes, fine herb

Truffle Ricotta Gnocchi mushrooms, fava beans, white wine-garlic-parmesan sauce

Spaghetti Pomodoro tomato, basil, olive oil

Fettuccine Alfredo cream, parmesan cheese

Risotto shrimp, mushrooms, parmesan cheese

Orecchiette hot italian sausage, broccolini, red pepper, pecorino

Rigatoni alla Toscana tuscan beef-pork ragu, pecorino

Sides

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

Roasted Carrots ~ Truffle Fries ~ Grilled Broccolini

Sautéed Spinach ~ Grilled Asparagus ~ Calabrian Spiced Fingerling Potatoes

Dessert Course

Please choose one prior to the event, individually plated

Panna Cotta seasonal accompaniment

Tiramisu espresso anglaise

Cheesecake berry compote

Seasonal Fruit sorbet

Cannoli cocoa nibs, pistachio

Dinner Menu Two

\$90 per person – Served Plated, Buffet or Family Style

First Course

Please choose one plated or two served family style prior to event

- Caesar Salad** romaine lettuce, parmesan croutons, anchovy vinaigrette
Beet Salad roasted beets, goat cheese, arugula, hazelnuts, beet 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, citrus aioli
Grilled Octopus umbrian chickpeas, tomato, red peppers, black olives, sherry vinaigrette
Beef Carpaccio arugula, capers, parmesan-truffle vinaigrette

Pasta Course

Please choose one prior to event, served conducive to sharing

- Truffle Ricotta Gnocchi** mushrooms, fava beans, white wine-garlic-parmesan sauce
Spaghetti al Pomodoro marinara sauce, tomato, basil
Risotto shrimp, mushrooms, parmesan cheese
Rigatoni alla Toscana tuscan beef-pork ragu
Orecchiette hot italian sausage, broccolini, red pepper, pecorino

Second Course

Please choose three prior to the event

- Capesante Scallops** saffron risotto, baby carrots, piccata sauce
Salmon orzo, fava beans, citrus butter sauce
Casarecce jumbo lump crab, lemon-chili butter, oregano
Chicken Parmesan panko-breaded chicken breast, parmesan cheese, arugula
New Zealand Lamb Chops herbed gremolata
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, charred tomatoes, fine herb

Sides

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

- Roasted Carrots ~ Truffle Fries ~ Grilled Broccolini**
Sautéed Spinach ~ Grilled Asparagus ~ Calabrian Spiced Fingerling Potatoes

Dessert Course

Please choose one prior to the event

- Panna Cotta ~ Tiramisu ~ Cheesecake**
Seasonal Fruit with Sorbet ~ Cannoli
Chef's Assortment of Mini Desserts (*additional \$6 per guest*)

Dinner Menu Three

\$110 per person – Served Plated, Buffet or Family Style

Small Bite Appetizers

Please choose two prior to event

Eggplant Parmesan Bites cured tomato, basil, mozzarella cheese, parmesan cheese

Crab Cakes lump crab, capers, red pepper, shallots, lemon

Tomato Bruschetta diced tomatoes, basil, parmesan cheese, aged balsamic

Stuffed Mushrooms mascarpone cheese, thyme, green onions

Mini Meatballs tomato sauce, parmesan cheese

Arancini english peas, tomato sauce

First Course

Please choose one plated or two served family style prior to event

Soup chef's seasonal selection

Caesar Salad romaine lettuce, parmesan croutons, anchovy vinaigrette

Beet Salad roasted beets, goat cheese, arugula, hazelnuts, beet vinaigrette

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

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

Grilled Octopus umbrian chickpeas, tomato, red peppers, black olives, sherry vinaigrette

Beef Carpaccio arugula, capers, parmesan-truffle vinaigrette

Pasta Course

Please choose one prior to event, served conducive to sharing

Truffle Ricotta Gnocchi mushrooms, fava beans, white wine-garlic-parmesan sauce

Spaghetti Pomodoro tomato, basil, olive oil

Risotto shrimp, mushrooms, parmesan cheese

Rigatoni alla Toscana tuscan beef-pork ragu, pecorino

Orecchiette hot Italian sausage, broccolini, red pepper, pecorino

Second Course

Please choose three prior to the event

Capesante Scallops saffron risotto, baby carrots, piccata sauce

Salmon orzo, fava beans, citrus butter sauce

Casarecce jumbo lump crab, lemon-chili butter, oregano

Chicken Parmesan panko-breaded chicken breast, parmesan cheese, arugula

New Zealand Lamb Chops herbed gremolata

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, charred tomatoes, fine herb

Sides

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

Roasted Carrots ~ Truffle Fries ~ Grilled Broccolini
Sautéed Spinach ~ Grilled Asparagus ~ Calabrian Spiced Fingerling Potatoes

Dessert Course

Please choose one prior to the event

Panna Cotta ~ Tiramisu ~ Cheesecake
Seasonal Fruit with Sorbet ~ Cannoli
Chef's Assortment of Mini Desserts *(additional \$6 per guest)*

Before & After Enhancements

Available with any of our menus and billed per guest

Add a Sparkling Toast

\$10

Limuncello for the Table

\$9