



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.

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 - 60 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
- 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

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

Cheeseburger Slider american cheese, mayonnaise \$7

Crab Cake Slider arugula, lemon aioli \$8

Pizzas

Priced individually / Eight 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

Fig Pesto basil, dried golden figs, goat cheese, mozzarella, arugula \$22

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 \$4

Mini Cheesecake \$3

Beverage Service

Consumption

Billed a la carte for all beverages

Basic

soda, juice, coffee & tea \$8
billed per guest for two hours

Brunch

mimosa, bloody mary, bellini, soda, juice, coffee & tea \$27
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 \$45
billed per guest for two hours

Beer & Wine

premium sparkling, white and red wine, local and imported beer, soda, juice, coffee & tea \$30
billed per guest for two hours

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

Breakfast Menu One

\$18 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 \$5 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 \$12 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

Breakfast Menu Two

\$24 per person

Menu items are served 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

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 \$5 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

Omelet Live Station

Available in Tasting Area

additional \$12 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

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, 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 \$5 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

Omelet Live Station

Available in Tasting Area

additional \$12 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

Breakfast Menu Four: *Plated*

\$24 per person

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

Assorted Muffins/Pastries

Served for the table

Specialties

Please choose three prior to event:

Vegan eggs and sausage available for additional charge

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-sugar, banana, vanilla glaze

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

Sides

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

Offered individually, additional \$8 per ordered

Vegan eggs and sausage available for additional charge

Cobb Smoked Bacon

Sage Pork Link Sausage

Chicken Apple Sausage

Roasted Tomatoes

Roasted Garlic Parmesan Potatoes

Mixed Berries

Seasonal Fruit

Toast & Bagels

Omelet Live Station

Available in Tasting Area

additional \$12 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

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 Salad romaine hearts, parmesan croutons, anchovy vinaigrette

Baby Arugula Salad golden figs, goat cheese, pumpkin seeds, balsamic vinaigrette

Chopped Salad tomato, kalamata olives, cucumber, red onion, red wine 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

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

Veggie Burger mushroom, shallot, kale, garbanzo bean patty, swiss cheese,
avocado, chipotle aioli

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 \$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 chose two prior to event, individually plated:

- Caesar Salad** romaine hearts, parmesan croutons, anchovy vinaigrette
Baby Arugula Salad golden figs, goat cheese, pumpkin seeds, balsamic vinaigrette
Chopped Salad tomato, kalamata olives, cucumber, red onion, red wine vinaigrette
Grilled Vegetable Antipasti zucchini, yellow squash, eggplant, pesto, goat cheese

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*

- Market Fish** seasonal preparation (*additional \$12 per order*)
Hanger Steak arugula, tomatoes, goat cheese, chili oil (*additional \$7 per order*)
Veggie Burger mushroom, shallot, kale, garbanzos, swiss, avocado, chipotle aioli
Grilled Cheese fontina, gala apple, arugula, truffle aioli
Chicken Parmesan panko breaded chicken breast, parmesan, arugula
Salmon asparagus, citrus butter (*additional \$7 per order*)
Florentine Burger provolone, grilled onions, mushrooms, bacon, truffle aioli

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

- Caesar Salad** romaine hearts, parmesan croutons, anchovy vinaigrette
Baby Arugula Salad golden figs, goat cheese, pumpkin seeds, balsamic vinaigrette
Chopped Salad tomato, kalamata olives, cucumber, red onion, red wine vinaigrette
Grilled Vegetable Antipasti zucchini, yellow squash, eggplant, pesto, goat cheese

Entrees

Please choose three prior to event:

- Spaghetti al Pomodoro** marinara, grape tomatoes, venetian mico greens
Risotto shrimp, cremini mushrooms, scallions, parmesan
Penne english peas, vodka cream sauce
Orecchiette housemade sausage, rapini, red pepper, parmesan
Fettuccini bolognese, herbed ricotta
Market Fish seasonal preparation (*additional \$12*)
Hanger Steak arugula, tomatoes, goat cheese, chili oil (*additional \$7 per order*)
Chicken Panini smoked mozzarella, pesto aioli
Chicken Parmesan panko breaded chicken breast, parmesan, arugula
Salmon asparagus, citrus butter (*additional \$7*)
Margherita Pizza tomato, fior di latte, basil
Pepperoni Pizza spicy salami, tomato, fior di latte
Four Cheese fontina, provolone, mozzarella, gorgonzola
Sausage Pizza tomato, roasted peppers, caramelized onions, mozzarella

Add a Dessert

Please choose one prior to event

additional \$7 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 Salad romaine hearts, parmesan croutons, anchovy vinaigrette

Baby Arugula Salad golden figs, goat cheese, pumpkin seeds, balsamic vinaigrette

Chopped Salad tomato, kalamata olives, cucumber, red onion, red wine vinaigrette

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

Crab Cake arugula, mandarin orange, citrus aioli

Roasted Meatballs parmesan, beef, tomato, polenta

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*)

Spaghetti al Pomodoro marinara, grape tomatoes, venetian mico greens

Risotto shrimp, cremini mushrooms, scallions, parmesan

Orecchiette housemade sausage, rapini, red pepper

Bucatini Caciocavallo smoked caciocavallo, black pepper

Fettuccini bolognese, herbed ricotta

Grilled Chicken Piccata spinach, 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:

Roasted Baby Carrots ~ Truffle Fries ~ Grilled Rapini

Sautéed Spinach ~ Grilled Asparagus ~ 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 Brûlée 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

Chopped Salad tomato, kalamata olives, cucumber, red onion, red wine vinaigrette

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

Beef Carpaccio beef tenderloin, shaved parmesan, truffle 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

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

New Zealand Lamb Chops herbed gremolata

Grilled Salmon asparagus, citrus butter

Grilled Chicken Piccata spinach, white wine, lemon

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:

Roasted Baby Carrots ~ Truffle Fries ~ Grilled Rapini

Sautéed Spinach ~ Grilled Asparagus ~ Rosemary Potatoes

Dessert Course

Please choose one prior to event, individually plated:

Panna Cotta ~ Tiramisu ~ Cheesecake ~ Seasonal Fruit w/sorbet

Cannoli ~ Crème Brûlée