



# *Francesca's*

Restaurants

**SPECIAL EVENTS**

## *Welcome to Francesca's!*

Benvenuto! and thank you for choosing Francesca's to host your special event. Whether you are celebrating a family milestone or hosting a business function, our pristine facilities, authentic Italian menus, and experienced wait staff are sure to make your function one to remember!

Since opening the original Mia Francesca in Chicago's Lakeview neighborhood in 1992, the Mia Francesca family of restaurants has built a reputation for superior customer service. Our "customer-first" philosophy, along with a team of dedicated Event Sales Managers, will make planning your event at Francesca's an ease.

In this packet, you will find several Group Dining Menus, featuring your favorite Francesca's dishes prepared in the style of Northern Italy and Rome. Our entire menu is made to order, so accommodations for most special requests, dietary restrictions and allergy concerns can be made to suit your needs.

Contact your local Event Sales Manager today for additional details!





# *General Information*

## **GUARANTEED GUEST COUNT**

A guarantee of the final number of guests is required 72 hours prior to the event. If the patron does not confirm the guest count, then the original number of guests, as specified on the Special Event Agreement, will be utilized as the guaranteed number.

## **MENU SELECTIONS**

Menu selections must be confirmed no later than 7 days prior to the event. If selections are not made by this date, your Francesca's Event Sales Manager will select a menu for you, choosing our most popular items.

## **TAXES, SERVICE FEES AND GRATUITIES**

Local taxes will be applied to the subtotal at the applicable rate on the day of the event function. All gratuities are voluntary. You reserve the right to adjust the gratuity amount on the night of the event based on your experience.

## **ROOM MINIMUMS**

Private dining spaces may be assigned a minimum of food and beverage based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, an additional charge will be added to the final bill. Sales tax and gratuities do not contribute to the minimum food and beverage requirement.

## **OUTSIDE FOOD & BEVERAGE**

It is the policy of Francesca's Restaurants to prohibit any food or beverage prepared outside of Francesca's from being served on the premises. Exceptions may be made at the Event Sales Manager's discretion for the purpose of religious necessity or other specific circumstances. All arrangements must be made in advance and require a supplemental signed agreement.

## **VALET PARKING**

Valet parking is available at select Francesca's Restaurant locations. If valet parking is available during regular business hours, your guests may utilize this service at the standard rates. If you require the use of valet parking for your event at a time it is not normally offered, a minimum charge will apply, in addition to the standard rate per vehicle. Please discuss with your Event Sales Manager the availability of valet parking.

## **RENTALS**

Rental of specialty linens and audio-visual equipment is available. If your event requires rental of these items, please make your Event Sales Manager aware with advance notice. Such rentals are contracted through a third-party vendor and are based on availability.

## **DEPOSITS & PAYMENTS**

Francesca's Restaurants will require a deposit when booking a group dining reservation. Payment of the deposit, along with a fully executed Special Event Agreement signed by both patron and Event Sales Manager, are required in order to confirm the event.

If cancellation of an event occurs within the Cancellation Policy requirements, the deposit will be refunded in full. In the event of a cancellation outside of the allotted window designated by the Cancellation Policy, the deposit will not be refundable, but is transferrable and can be applied to an event scheduled within 90 days of the original event date.

Deposits will be deducted from the final guest check and the customer will be responsible for payment of the remaining balance as laid out in the terms of the Special Event Agreement, on the date which the reservation occurs.

## LUNCH PACKAGES

Menus are available for groups of 10 or more until 2:30 p.m. daily.

### *three-course meals*

#### STANDARD LUNCH

*\$17 per person*

One Appetizer or Salad  
One Pasta  
One Dessert

#### CLASSIC LUNCH

*\$23 per person*

One Appetizer or Salad  
One Pasta & One Entrée  
One Dessert

#### SELECT LUNCH

*\$26 per person*

Two Appetizers or Salads  
One Pasta & One Entrée  
Two Desserts

#### PRIME LUNCH

*\$31 per person*

Two Appetizers or Salads  
One Pasta & Two Entrées  
Two Desserts

### *four-course meals*

#### PREMIUM LUNCH

*\$30 per person*

Two Appetizers  
Two Salads  
One Pasta & One Entrée  
Two Desserts

#### ELITE LUNCH

*\$35 per person*

Two Appetizers  
Two Salads  
One Pasta & Two Entrées  
Two Desserts

# Tavoli Di Amici

## FAMILY-STYLE MEALS

Our family-style meals encourage an interactive and social dining experience spanning an eclectic variety of flavors. Menu selections are shared amongst guests, and portions are scaled to serve a complete meal over multiple courses. All menu packages include our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee. Price does not include additional beverages, tax or gratuity.

### *Appetizers*

#### BRUSCHETTE ALLA ROMANA

*Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil*

#### LENTICCHIE E SPINACI

*Warm lentils with sautéed spinach and goat cheese*

#### RISOTTO ALLA CONTADINA

*Italian rice with sausage, onions, and roasted tomatoes*

#### RISOTTO AI FUNGHI

*Italian rice with wild mushrooms, herbs, garlic, and mozzarella*

#### CALAMARI FRITTI

*Fried calamari served with marinara sauce*

#### ASSORTED PIZZAS

*Thin crust pizzas with assorted toppings*

### *Salads*

#### INSALATA DI CESARE

*Classic Caesar salad with garlic croutons and parmesan*

#### INSALATA CAPRESE

*Sliced tomatoes, fresh mozzarella, basil, and olive oil*

#### INSALATA LAMPONI

*Mixed greens with a raspberry vinaigrette, caramelized walnuts, and blue cheese*

#### INSALATA DELLA CASA

*Traditional dinner salad with romaine, carrots, cucumbers, and tomatoes with balsamic vinaigrette*

#### INSALATA ALLA FRANCESCA

*Romaine, radicchio, and endive with seasonal vegetables, extra virgin olive oil, balsamico, and blue cheese*

### *Pastas*

#### RIGATONI CON MOZZARELLA

*Rigatoni pasta sautéed with tomato-basil sauce and topped with fresh mozzarella*

#### RIGATONI ALLE VERDURE

*Rigatoni pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil, and pine nuts in an herb broth*

#### RIGATONI BOLOGNESE

*Rigatoni pasta sautéed in a tomato meat sauce with carrots, celery, onions, fresh herbs, and parmigiano*

#### FARFALLE CON

#### PROSCIUTTO E PISELLI

*Bow-tie pasta sautéed in a parmesan cream sauce with imported prosciutto, cremini mushrooms, peas, and fresh tomatoes*

#### PENNE CON POLLO

*Penne pasta sautéed with grilled chicken breast, spinach, and pine nuts in a light basil cream sauce*

#### PENNE DEL PASTORE

*Penne pasta sautéed with Italian sausage, garlic, white wine, and sun-dried tomatoes in a tomato basil sauce, topped with goat cheese*

#### RAVIOLI CON SPINACI

*Spinach and ricotta filled ravioli sautéed with a four-cheese sauce, spinach, and a touch of tomato sauce*

#### GNOCCHI CON RICOTTA

*Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta*

## Entrées

### PARMIGIANA DI MELANZANE

*Baked eggplant with tomato basil sauce, fresh mozzarella, and parmesan cheese*

### POLLO AL LIMONE

*Roasted chicken breast with lemon, white wine, capers, and sautéed spinach*

### POLLO ALLA SALVIA

*Sautéed chicken breast with a light tomato sauce, sage, prosciutto, and mozzarella*

### POLLO ALLA ROMANA

*Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil, and roasted potatoes*

### TILAPIA DELLA CASA

*Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic, and white wine*

### SALMONE AI FUNGHI

*Pan-roasted salmon with wild mushrooms, spinach, tomatoes, and garlic*

### SALSICCIE ALLA ROMANA

*Italian sausage sautéed with tomato sauce, onions, peppers, and white beans*

### MAIALE CON ASPARAGI

*Pan-roasted pork tenderloin medallions with wild mushrooms, asparagus, sun-dried tomatoes, garlic, and white wine  
(add \$3/person)*

### FILETTO CON CARCIOFI E FUNGHI

*Petite filet mignon medallions with roasted baby artichokes, wild mushrooms, and a light brandy sauce  
(add \$8/person)*

## Desserts

### TIRAMISU

*Ladyfingers soaked in espresso with mascarpone cheese and cocoa*

### TORTA DI FORMAGGIO

*Mascarpone cheesecake with almond crust*

### PROFITEROLES AL GELATO

*Cream puffs filled with vanilla gelato and topped with chocolate sauce*

### TORTA DI CIOCCOLATO CON NOCI

*Chocolate caramel pecan brownie served warm with chocolate sauce and caramel sauce*

### DOLCI ASSORTITI

*Assorted desserts including tiramisu, profiteroles and seasonal house specialties, served with biscotti and gelato  
(add \$3/person)*

## DINNER PACKAGES

Menus are available for groups of 10 or more after 3 p.m. daily.

### three-course meals

#### CLASSIC DINNER

*\$29 per person*

One Appetizer or Salad  
One Pasta & One Entrée  
One Dessert

#### SELECT DINNER

*\$36 per person*

Two Appetizers or Salads  
One Pasta & One Entrée  
Two Desserts

#### PRIME DINNER

*\$44 per person*

Two Appetizers or Salads  
One Pasta & Two Entrées  
Two Desserts

### four-course meals

#### PREMIUM DINNER

*\$42 per person*

Two Appetizers  
Two Salads  
One Pasta & One Entrée  
Two Desserts

#### ELITE DINNER

*\$49 per person*

Two Appetizers  
Two Salads  
One Pasta & Two Entrées  
Two Desserts



# Executive Menu

## PLATED MEALS

The Executive Menu is available for groups up to 30 guests. This package includes our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee. Price does not include additional beverages, tax or gratuity.

This menu is available for lunch until 2:30 p.m. daily and Sunday through Thursday for dinner functions.

---

### *Appetizers*

Add a shared appetizer course to your meal for \$8 per person from the Tavoli di Amici packages; includes 2 selections

### *Salads*

Select two salads as choices for your guests

#### **INSALATA DELLA CASA**

*Traditional dinner salad with romaine, carrots, cucumbers, and tomatoes with balsamic vinaigrette*

#### **INSALATA DI CESARE**

*Classic Caesar salad with garlic croutons and parmesan*

#### **INSALATA CAPRESE**

*Sliced tomatoes, fresh mozzarella, basil, and olive oil*

#### **INSALATA ASPARAGI**

*Fresh asparagus dressed with lemon, olive oil, tomatoes, and blue cheese*

#### **INSALATA LAMPONI**

*Mixed greens with a raspberry vinaigrette, caramelized walnuts, and blue cheese*

### *Pastas & Entrées*

Select three main course options as choices for your guests.  
Selections available on page 7

### *Desserts*

Select two desserts as choices for your guests

#### **TIRAMISU**

*Ladyfingers soaked in espresso with mascarpone cheese and cocoa*

#### **TORTA DI FORMAGGIO**

*Mascarpone cheesecake with almond crust*

#### **PROFITEROLES AL GELATO**

*Cream puffs filled with vanilla gelato and topped with chocolate sauce*

## *Pastas & Entrées*

### **RIGATONI CON MOZZARELLA**

\$26 LUNCH / \$31 DINNER

*Rigatoni pasta sautéed with tomato-basil sauce and topped with fresh mozzarella*

### **RIGATONI ALLE VERDURE**

\$28 LUNCH / \$33 DINNER

*Rigatoni pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil, and pine nuts in an herb broth*

### **PENNE CON POLLO**

\$31 LUNCH / \$33 DINNER

*Penne pasta sautéed with grilled chicken breast, spinach, and pine nuts in a light basil cream sauce*

### **RAVIOLI CON SPINACI**

\$33 LUNCH / \$36 DINNER

*Spinach and ricotta filled ravioli sautéed with a four-cheese sauce, spinach, and a touch of tomato sauce*

### **GNOCCHI CON RICOTTA**

\$29 LUNCH / \$33 DINNER

*Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta*

### **POLLO AL LIMONE**

\$31 LUNCH / \$36 DINNER

*Roasted chicken breast with lemon, white wine, capers, and sautéed spinach*

### **POLLO ALLA ROMANA**

\$31 LUNCH / \$36 DINNER

*Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil, and roasted potatoes*

### **TILAPIA DELLA CASA**

\$32 LUNCH / \$39 DINNER

*Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic, and white wine*

### **SALMONE AI FUNGHI**

\$35 LUNCH / \$43 DINNER

*Pan roasted salmon with wild mushrooms, spinach, tomatoes, and garlic*

### **SALSICCIE ALLA ROMANA**

\$29 LUNCH / \$34 DINNER

*Italian sausage sautéed with tomato sauce, onions, peppers, and white beans*

### **FILETTO CON CARCIOFI E FUNGHI**

\$45 LUNCH / \$49 DINNER

*8 oz. filet mignon with roasted baby artichokes, wild mushrooms, and a light brandy sauce*



## RECEPTION PACKAGES

Packages are priced per person and include our freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

### NO. 1

1 hour - \$16  
2 hours - \$21  
3 hours - \$23

*Choose 1 Amici and 3 Famiglia items*

### NO. 2

1 hour - \$20  
2 hours - \$28  
3 hours - \$32

*Choose 2 Amici and 4 Famiglia items*

### NO. 3

1 hour - \$24  
2 hours - \$35  
3 hours - \$41

*Choose 3 Amici and 5 Famiglia items*

**Add an assortment of miniature desserts to any Appetizer Reception package for \$8 per person.**

# Appetizer Reception

## Amici Selections

### CALAMARI FRITTI

*Fried calamari served with marinara sauce*

### SCAMPI AL FRESCO

*Sautéed shrimp with wild mushrooms, tomatoes, basil, and balsamic vinaigrette*

### COCKTAIL DI GAMBERI

*Classic shrimp cocktail served with lemon and traditional cocktail sauce*

### CAPESANTE E PROSCIUTTO

*Sea scallops wrapped in prosciutto and drizzled with balsamic glaze*

### CROCCHETTE DI GRANCHIO

*Crab cakes served with roasted red pepper aioli*

### POLLO ALLA ROMANA

*Chicken skewers marinated in garlic, shallots, rosemary, lemon, and olive oil*

### PROSCIUTTO E ASPARAGI

*Grilled asparagus wrapped with prosciutto di Parma*

### POLPETTE IN UMIDO

*Homemade meatballs braised in tomato sauce and herbs*

### TENDERLOIN SKEWERS

*Grilled beef tenderloin tips served with a horseradish cream sauce*

## Famiglia Selections

### BRUSCHETTE ALLA ROMANA

*Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil*

### VEGETALI MISTI

*Sautéed broccoli, mushrooms, zucchini, cherry tomatoes, and eggplant with garlic and white wine*

### LENTICCHIE E SPINACI

*Warm lentils with sautéed spinach and goat cheese*

### RISOTTO ALLA CONTADINA

*Italian rice with sausage, onions, and roasted tomatoes*

### RISOTTO AL POMODORO

*Italian rice with roasted plum tomatoes, arugula, and fontinella cheese*

### POLENTA CON RAGÙ E FUNGHI

*Creamy polenta, wild mushrooms, roasted plum tomatoes, garlic, white wine, truffle oil, and parmesan*

### FUNGHI ALLA SORELLA

*Mushroom caps stuffed with goat cheese and herbs*

### INSALATA CAPRESE

*Cherry tomato, mozzarella, and basil skewers*

### ASSORTED PIZZA

*Thin crust pizzas with assorted toppings*



# Beverage Packages

Packages are priced per person. Charges apply to all guests 21 years of age and older in attendance at event. Francesca's requires all guests consuming alcohol to provide valid identification. Price does not include additional beverages, tax or gratuity. Shots are not available as part of beverage packages.



## NON - PACKAGE BAR OPTIONS

Upgraded wine selections are available for an additional fee. Please inquire with Event Sales Manager for pricing & selections.

### Wine & Beer

Includes Francesca's House selections of Italian red & white wines and domestic & imported beers

TWO HOURS .....	\$25
THREE HOURS .....	\$29

### Wine, Beer & Spirits

Includes Francesca's House selections of Italian red & white wines, domestic & imported beers, spirits, and mixers

#### PREMIUM SPIRITS

TWO HOURS .....	\$30
THREE HOURS .....	\$35

#### SUPER-PREMIUM SPIRITS

TWO HOURS .....	\$35
THREE HOURS .....	\$40

#### HOST BAR

A host bar allows your guests to order from the full array of wine, beer, and spirits available at Francesca's. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

#### LIMITED HOST BAR

A limited host bar allows your guests to order from a specific selection of wine, beer, and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

#### CASH BAR

A cash bar requires guests to pay for their own alcoholic beverages on consumption. Fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee are free of charge and included in all lunch and dinner menu packages.

*Francesca's reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. Determination is at the sole discretion of the restaurant operator and no credit for purchase will be issued.*



# Children's Menu

Includes freshly baked bread, milk, soft drink, or juice, plus a scoop of gelato. Price does not include additional beverages, tax or gratuity.

---

## CHILDREN'S PACKAGE

THE PINOCCHIO  
\$10 per person

*Available for children 12 and under.*

### SPAGHETTI & MEATBALL

*with tomato sauce*

### RIGATONI WITH BUTTER

### RIGATONI POMODORO

*with tomato sauce*

### CHEESE PIZZA

### SAUSAGE PIZZA

### GRILLED CHEESE SANDWICH

*with mozzarella and provolone, served with French fries*

### CRISPY CHICKEN TENDERS

*served with French Fries*

### CHICKEN BREAST

*served with steamed broccoli and carrots*

### ROASTED SALMON

*with lemon mayo, served with steamed broccoli and carrots*





