



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

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.

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



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





