

# *Frankie's* **SCALOPPINE**<sup>TM</sup>

Events & Private Dining

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**Located on the famed Michigan Avenue, just steps away from an array of shops, variety of hotels and gorgeous Lake Michigan, Frankie's Scaloppini & Pizzeria is the perfect location for a business meeting, corporate dinner or social celebration**



## **Rooms & Capacities**

### **Board Room**

12 guests seated ~ Flat Screen For Presentations

### **Little Frankie's**

32 guests seated ~ 35 guests reception style

### **Fifth Floor Room**

70 guests seated ~ 85 guests reception style

### **Big Frankie's**

60 guests seated ~ 100 guests reception style  
Bar in Room

### **Scaloppine Room**

130 guests seated ~ 150 guests reception style

### **Full Restaurant**

180 guests seated ~ 250 guests reception style

# Luncheon Menu

## ***Starters ~ Select One***

### **Italian Salad**

tomatoes, peppers, provolone celery, fennel, parmesan

### **Chopped Salad**

chicken, bacon, tomatoes, scallion, pasta, radicchio, crumbled gorgonzola cheese

### **Caprese Salad**

## **Pizzas ~ Select One**

Margherita – Italian Sausage – The Rita D-  
Fennel & Rosemary

## ***Pastas ~ Select Two***

### **Rigatoni with Italian Sausage**

**Meatballs with Spaghetti: Marinara or Bolognese**

**Vodka Ziti: Peas, Fresh Mozzarella**

**Whole Wheat Capellini Avalon**

**Baked Spaghetti: Marinara or Bolognese**

**Our Lasagna Al Forno: Marinara or Bolognese**

**Fettuccine Alfredo with Chicken**

**Gluten Free Fettuccine Primavera**

## ***Main Course ~ Select One***

### **Select Two + \$5**

### **Chicken Limone**

mushrooms, garlic, spinach

### **Chicken Parmesan**

provolone, marinara

### **Chicken Milanese**

arugula & parmesan

### **Eggplant Parmesan**

provolone, marinara

### **Whitefish Limone**

mushrooms, garlic, spinach

### **Slow Braised Short Rib**

whipped potato

### **Duroc Pork Tenderloin**

parmesan crust, roasted tomatoes

### **Salmon Picatta +\$4**

**Parmesan Crusted Filet Medallions + \$5**

## ***Desserts ~ Select One***

**Homemade Gelato ~ Vanilla or Caramel**

**Flourless Chocolate Cake**

**Housemade Tiramisu**

**Assorted Italian Cookies**

21.95++

Per Person

Served Family Style

~+5.00 Per Person For Individually Plated Entrees~

# Dinner Menu

## **Starters ~ Select Two**

*All Item Can be Passed (Sans Calamari)*

**Crispy Calamari**

**Oven Roasted Veal Meatballs**

**Four Cheese Toasted Ravioli**

**Caprese Salad**

**White Bean Spread, Crostini**

**Pizzas ~ Select One:** Margherita – Italian Sausage – The Rita D - Fennel & Rosemary

## **Salads ~ Select One**

**Italian Salad**

**Caesar Salad**

**Arugula Salad**

**Chopped Chicken Salad + \$2**

## **Pastas ~ Select One**

**Rigatoni with Italian Sausage**

**Meatballs with Spaghetti: Marinara or Bolognese**

**Vodka Ziti: Peas, Fresh Mozzarella**

**Whole Wheat Capellini Avalon**

**Baked Spaghetti: Marinara or Bolognese**

**Our Lasagna Al Forno: Marinara Bolognese**

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## **Main Course ~ Select Two**

**Chicken Limone**

mushrooms, garlic, spinach

**Chicken Parmesan**

provolone, marinara

**Chicken Milanese**

arugula & parmesan

**Eggplant Parmesan**

provolone, marinara

**Whitefish Limone**

mushrooms, garlic, spinach

**Slow Braised Short Rib**

whipped potato

**Duroc Pork Tenderloin**

parmesan crust, roasted tomatoes

**Salmon Picatta +\$4**

**Parmesan Crusted Filet Medallions + \$5**

## **Desserts ~ Select Two**

**Homemade Gelato ~ Vanilla or Caramel**

**Flourless Chocolate Cake**

**Housemade Tiramisu**

**Assorted Italian Cookies**

34.95++ Per Person

Served Family Style

~+5.00 Per Person For Individually Plated Entrees~

# Passed Hors d' Oeuvres

*Priced per Dozen ~ Two Dozen Minimum Per Item*

Pesto-Bocconcini Crostini ~ 20

Sirloin & Crispy Onions ~25

Ricotta, Roasted Cherry Tomatoes, Crostini ~ 20

Toasted Ravoli ~ 25

Artichoke-Parmesan Crostini ~ 25

Veal Mini Meatballs ~ 25

Shrimp Cocktail~ 25

Filet Sliders ~ 40

Spinach Stuffed Mushrooms ~ 20

Fresh Mozzarella Caprese Skewers ~ 20

# Reception Packages

Enjoy traditional Italian small bites and delightful refreshments in one of our private or semi-private spaces.

## Bar Italia Package

Passed Pizzas, Veal Meatballs,  
Toasted Ravioli & Spinach Stuffed  
Mushrooms.

Our Fabulous Frankie's House  
Red, White and Sparkling Wine.

30/guest  
plus tax and gratuity  
2 Hour Reception

## Big Frankie's Package

Passed Pizzas, Shrimp Cocktail,  
Sirloin Steak with Crispy  
Onions and Caprese Skewers, plus  
our wonderful CookieCart

Full-Open Bar  
Our Fabulous Frankie's House  
Red, White and Sparkling Wine.

45/guest  
plus tax and gratuity  
2 Hour Reception

# Bar Options

## Consumption Bar

At a consumption bar, you will be charged for the number of cocktails, beers or bottles of wine your guests consume.

Prices range from 5.95 to 12.95 per drink

We ask that you pre-select a red and white wine to be served to your guests. If you prefer, our Beverage Director can assist you in choosing wines based on a specific price point.

## Package Bar

### Beer & Wine

Our Own Imported Wines – Red & White  
Beer – Domestic, Craft, Imported (one of each)  
2 Hours ~ \$20  
3 Hours ~ \$25  
4 Hours ~ \$30

### Cocktails, Beer & Wine

Full Cocktail Bar  
Our Own Imported Wines – Red & White  
Beer – Domestic, Craft, Imported (one of each)  
2 Hours ~ \$30  
3 Hours ~ \$35  
4 Hours ~ \$40



# Breakfast & Brunch

Perfect for a shower or post wedding finale.

## Breakfast

Pastries & Bagels  
Eggs Benedict  
Frankies French Toast  
Caprese Omelets  
Spinach & Feta Omelets  
Boars Head Bacon  
Rosemary Potatoes  
Fresh Fruit Platter

24.95++  
Per Person

Add a Lox Platter at +8.00 per person  
Capers, Tomato, Onion & Cream Cheese

Unlimited Mimosas & Blood Marys  
15.00++  
Per Person

## Brunch

Pastries & Bagels  
Eggs Benedict  
Frankies French Toast  
Caprese Omelets  
Spinach & Feta Omelets  
Boars Head Bacon  
Rosemary Potatoes  
Fresh Fruit Platter  
Caesar Salad  
Chicken Milanese with Arugula & Parmesan  
Salmon Picatta with Lemon & Capers

34.95++  
Per Person

Add a Lox Platter at +8.00 per person  
Capers, Tomato, Onion & Cream Cheese

# Be a Chef for the Day & Make Your Own Pizza!

Love cooking, learning about wines or interacting with a real trained Chef?  
These packages are perfect for you!

You will become "Chef for the Day" as  
You prepare your own pizza, to be baked  
in our stone oven.

Includes shared antipasti, pizzas, and our  
own Imported Frankie's Red and White  
Wines.

**For groups of 8 to 25**

**2 hours**

**38++**

***Per Person***

***Plus tax and gratuity***



# Frequently Asked Questions

## ***What is a food and beverage minimum?***

A food and beverage minimum is the monetary amount that must be achieved ***within the space reserved, the night of the event***. If the minimum is not met, the remainder will be placed on the final bill as a room fee.

Food and beverage minimums can not be reached by gift certificates, carryout food or bottles of wine and only pertain to food and beverage consumed during the time of the event.

## ***Is a deposit required and is it refundable if I need to cancel?***

Frankie's Scaloppine only requires a deposit of 25% if the food and beverage minimum exceeds \$10,000. In the event of cancellation, Frankie's Scaloppine requires at least 60 days advanced notice. If cancellation occurs less than 60 prior to your event, the deposit is non-refundable. If a deposit was not required, 25% of the food and beverage minimum (or expected amount of 50.00 per person) will be charged to the credit card on file.

## ***Am I required to guarantee a certain number of guests?***

All contracted groups are required to provide a guaranteed number of attendance two (2) days prior to the event. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

## ***When do I select the menu & beverages?***

We ask for your menu to be submitted at least 7 days prior to your event. Details of your beverage service (pre selected wines, package or on consumption) are also due at this time. Please keep in mind that we are extremely accommodating and almost any item on the menu can be altered or substituted. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

## ***Do I need to leave a tip?***

Gratuity for your service staff is at your discretion. In addition, a 3% planner fee will be added to the total bill at the conclusion of your event.

## ***Is valet available?***

Valet is available in the building at a discounted rate of 6.00 per car, after 5pm.