



PRIVATE DINING

SPACES | MENUS | BAR OFFERINGS



WWW.GENEANDGEORGETTI.COM

500 N. FRANKLIN | CHICAGO, IL | 60654 | 312.527.3718

CHICAGO | SPACES



THE CARD ROOM

Accommodates up to 20 guests.

THE FIRESIDE ROOM

Accommodates up to 40 guests.



THE CHICAGO ROOM

Accommodates up to 70 guests.

THE CHICAGO & FIRESIDE ROOM

Can be combined to accommodate up to 110 guests.



FAMILY STYLE

OPTION ONE

APPETIZERS

Pizza Bread
Fried Calamari

TOSSED HOUSE SALAD

ENTRÉE

Chicken (Greek Style, Vesuvio, Alla Joe OR Broiled)
Mostaccioli (Meat Sauce, Marinara, OR Tomato Cream)
Italian Sausage Alla Joe

SIDES

Cottage Fried Potatoes
Sautéed Spinach

DESSERT

Spumoni
Tiramisu

\$40.00 per person | exclusive of tax & tip



FAMILY STYLE

OPTION TWO

APPETIZERS

(CHOOSE THREE)

Fried Calamari	Stuffed Mushrooms
Fried Ravioli	Onion Rings
Italian Sausage & Peppers	Baked Clams
Assorted Italian Antipasto	Mussels Marinara

TOSSED HOUSE SALAD

ENTRÉE

(CHOOSE THREE)

Chicken (Greek Style, Vesuvio, Alla Joe OR Broiled)
Mostaccioli (Meat Sauce, Marinara, OR Tomato Cream)
Seafood (Whitefish OR Salmon Limone)
Sliced (Striploin OR Tenderloin)
Other (Italian Sausage Alla Joe, Tortellini Primavera, OR Eggplant
Parmigiana)

SIDES

(CHOOSE THREE)

Mashed Potatoes	Sauteed Spinach
Vesuvio Potatoes	Creamed Spinach
Cottage Fried Potatoes	Fresh Asparagus
Garlic Mashed Potatoes	Sauteed Mushrooms
Sauteed Broccoli	Sauteed Mushrooms & Peppers

DESSERT

(CHOOSE ONE, SPUMONI INCLUDED)

Tiramisu	Chocolate Fudge Cake
Carrot Cake	Italian Lemon Cream Cake
Cheesecake	Banana Cream Cake

\$59.00 per person | exclusive of tax & tip



FAMILY STYLE

OPTION THREE

APPETIZERS

(CHOOSE FOUR)

Fried Calamari	Stuffed Mushrooms
Fried Ravioli	Onion Rings
Italian Sausage & Peppers	Baked Clams
Assorted Italian Antipasto	Mussels Marinara

TOSSED HOUSE SALAD

ENTRÉE

(CHOOSE FOUR)

Chicken (Greek Style, Vesuvio, Alla Joe OR Broiled)
Mostaccioli (Meat Sauce, Marinara, OR Tomato Cream)
Seafood (Whitefish OR Salmon Limone)
Sliced (Striploin OR Tenderloin)
Other (Italian Sausage Alla Joe, Tortellini Primavera, OR Eggplant
Parmigiana)

SIDES

(CHOOSE THREE)

Mashed Potatoes	Sauteed Spinach
Vesuvio Potatoes	Creamed Spinach
Cottage Fried Potatoes	Fresh Asparagus
Garlic Mashed Potatoes	Sauteed Mushrooms
Sauteed Broccoli	Sauteed Mushrooms & Peppers

DESSERT

(CHOOSE ONE, SPUMONI INCLUDED)

Tiramisu	Chocolate Fudge Cake
Carrot Cake	Italian Lemon Cream Cake
Cheesecake	Banana Cream Cake

\$67.00 per person | exclusive of tax & tip



CHOICE OF OPTION ONE

TOSSED HOUSE SALAD

CHOICE OF ENTREE

Mostaccioli with Marinara Sauce	\$32.00
Eggplant Parmigiana	\$35.00
Chicken Limone	\$38.00
Broiled Filet Mignon	\$53.00
New York Strip Steak	\$62.00

FAMILY STYLE SIDES

Cottage Fried Potatoes
Sauteed Broccoli
Sauteed Spinach

ASSORTED DESSERT PLATTER

exclusive of tax & tip



CHOICE OF OPTION TWO

FAMILY STYLE APPETIZERS (CHOOSE TWO)

Fried Calamari	Stuffed Mushrooms
Fried Ravioli	Onion Rings
Italian Sausage & Peppers	Baked Clams
Assorted Italian Antipasto	Mussels Marinara

TOSSED HOUSE SALAD

CHOICE OF ENTREE

Mostaccioli with Marinara Sauce	\$38.00
Eggplant Parmigiana	\$41.00
Chicken Limone	\$45.00
Broiled Whitefish	\$50.00
Broiled Filet Mignon	\$62.00
New York Strip Steak	\$62.00
Broiled Lamb Chops	\$66.00

FAMILY STYLE SIDES (CHOOSE THREE)

Mashed Potatoes	Sauteed Spinach
Vesuvio Potatoes	Sauteed Mushrooms & Peppers
Cottage Fried Potatoes	Sauteed Mushrooms
Garlic Mashed Potatoes	Sauteed Broccoli

CHOICE OF DESSERT

Tiramisu	Chocolate Fudge Cake
Carrot Cake	Italian Lemon Cream Cake
Spumoni	Banana Cream Cake

exclusive of tax & tip



CHOICE OF OPTION THREE

FAMILY STYLE APPETIZERS

(CHOOSE THREE)

Fried Calamari	Stuffed Mushrooms
Fried Ravioli	Onion Rings
Italian Sausage & Peppers	Baked Clams
Assorted Italian Antipasto	Mussels Marinara

TOSSED HOUSE SALAD

CHOICE OF ENTREEÉ

Mostaccioli with Marinara Sauce	\$38.00
Eggplant Parmigiana	\$41.00
Chicken Limone	\$45.00
Broiled Whitefish	\$50.00
Broiled Filet Mignon	\$62.00
New York Strip Steak	\$62.00
Broiled Lamb Chops	\$66.00

FAMILY STYLE SIDES

(CHOOSE THREE)

Mashed Potatoes	Sauteed Spinach
Vesuvio Potatoes	Sauteed Mushrooms & Peppers
Cottage Fried Potatoes	Sauteed Mushrooms
Garlic Mashed Potatoes	Sauteed Broccoli

CHOICE OF DESSERT

Tiramisu	Chocolate Fudge Cake
Carrot Cake	Italian Lemon Cream Cake
Spumoni	Banana Cream Cake

exclusive of tax & tip



BUFFET OFFERINGS

\$45.00 per person | exclusive of tax & tip

CHOOSE EIGHT

APPETIZERS

Assorted Italian Antipasto
Baked Clams
Cheese Tray
Fried Calamari
Fried Ravioli
Grilled Calamari
Italian Sausage & Peppers
Mussels Marinara
Pizza Bread
Stuffed Mushrooms
Thick Cut Bacon & Bleu Cheese
Vegetable Tray

SALADS

Caesar Salad
Garbage Salad
Gene's Cole Slaw
Julienne Salad
Romaine Walnut Salad

SIDES

Creamed Spinach
French Fried Onion Rings
Fresh Asparagus
Garlic Mashed Potatoes
Grilled Vegetables
Mashed Potatoes
Sautéed Mushrooms
Sautéed Mushrooms & Peppers
Sautéed Spinach & Broccoli

ENTREES

Boneless Chicken (CHOOSE ONE)
- Alla Joe
- Limone
- Marsala
- Scaloppine
- Vesuvio
Eggplant Parmigiana
Homemade Meat or Cheese Ravioli
Italian Sausage & Peppers
Meat or Cheese Tortellini
Mini Meatballs
Mostaccioli (CHOOSE ONE)
- Arrabbiata
- Ferrara
- Marinara Sauce
- Meat Sauce
- Tomato with Basil
- Vodka Sauce

AVAILABLE FOR AN EXTRA FEE

Crab Cakes \$13.00
Filet Sliders \$8.00
Lamb Chops \$20.00
Salmon Limone \$8.00
Shrimp \$8.00
- Cocktail
- De Jonghe
- Diavolo
- French Fried
Sliced Striploin \$15.00
Sliced Tenderloin \$15.00



BAR OFFERINGS

limit 2.5 hours on packages | exclusive of tax & tip

CONSUMPTION

Host will be charged based on consumption according to cash bar price

BEER & WINE

\$36.00 per person

Package includes domestic & imported bottled beer, house wine, soft drinks, coffee & tea

PREMIUM BAR

\$41.00 per person

Package includes well liquor, domestic & imported bottled beer, house wine, soft drinks, coffee & tea

PLATINUM BAR

\$55.00 per person

Package includes shelf liquor, domestic & imported bottled beer, house wine, soft drinks, coffee & tea

** bottles of wine not included in packages **



BEER

Amstel Light
Blue Moon
Buckler (N/A)
Bud Light
Budweiser
Coors Light
Corona
Goose IPA
Guinness
Heineken
Miller Lite
Moretti
Peroni
Sierra Nevada Pale Ale
Stella Artois
312

HOUSE WINE

BV Coastal Estates Cabernet
BV Coastal Estates Chardonnay
BV Coastal Estates Merlot
BV Coastal Estates Pinot Noir
BV Coastal Estates Zinfandel
Chateau St. Michelle Riesling
Mezzacorona Pinot Grigio
Ruffino Chianti

JUICE

Apple
Cranberry
Grapefruit
Orange
Pineapple

SODA

Coke
Diet Coke
Ginger Ale
Sprite
Tonic

PREMIUM BAR (Everything in Beer & Wine Plus)

VODKA

Gene & Georgetti
Smirnoff
Stoli
Stoli Raspberry

GIN

Bombay
Gilbey's

RUM

Bacardi
Malibu

TEQUILA

Jose Cuervo Gold
Sauza Silver

WHISKEY

Early Times
Jack Daniel's
Jameson Irish
Seagram's VO
Seagram's 7

SCOTCH

Dewer's White Label
Grant's

BOURBON

Early Times
Jim Beam

COGNAC

Hennessy VS

BRANDY

Korbel Classic

LIQUEUR

Amaretto
Frangelico
Kahlua

PLATINUM BAR (Everything in Premium Bar Plus)

VODKA

Absolut
Absolut Flavors
Grey Goose
Ketel One
Ketel One Orange
Tito's

GIN

Beekeeper
Bombay Sapphire
Hendricks
Tanqueray

RUM

Captain Morgan
Mount Gay

TEQUILA

Don Julio Anejo & Blanco
Hornitos Reposado
Patron Anejo & Silver

WHISKEY

Black Bush Irish
Bushmills Irish
Crown Royal

SCOTCH

Chivas 12 yr.
Glenfiddich 12 yr.
Glenlivet 12 yr.
Glenmorangie 12 yr.
Johnnie Walker Black & Red

BOURBON

Basil Hayden
Bulleit
Knob Creek
Maker's Mark
Templeton Rye
Woodford Reserve

COGNAC

Courvoisier VS
Martell VS

LIQUEUR

Amaretto Di Saronno
Bailey's Irish Cream
Cointreau
Drambuie
Grand Marnier
Sambuca Romana & Romana Black