

Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

PRIVATE DINING 2021

SPACES | MENUS | BAR

WWW.GENEANDGEORGETTI.COM
500 N FRANKLIN | CHICAGO, IL | 60654 | 312.527.3718 ext. 8346

OUR SPACES

THE CHICAGO ROOM

UP TO 75 GUESTS



OUR SPACES

THE LIBRARY

UP TO 40 GUESTS



COMBINE WITH OUR CHICAGO ROOM

FOR UP TO 110 GUESTS



OUR SPACES

GENE'S CARD ROOM

UP TO 20 GUESTS



Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

LUNCH

- CHOICE OF THREE -

SALAD

(select one for all guests)

GENE'S

crisp romaine, tomatoes, carrots, olives, croutons, house dressing

MIXED GREENS

mixed field greens, cherry tomatoes, cucumbers, balsamic vinaigrette

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(guest choice)

G&G FILET MEDALLIONS

served perfectly medium

CHICKEN MARSALA

pan roasted chicken breast in marsala wine sauce with mushrooms

SALMON LIMONE

fresh salmon filets in our classic limone sauce

all entrees served with chef's presentation of potatoes & seasonal vegetables

DESSERT

(select one for all guests)

LEMON SORBETTO

TIRAMISU

CREME BRÛLÉE

\$42 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior



Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

DINNER

- OPTION ONE -

SALAD

(select one for all guests)

GENE'S

crisp romaine, tomatoes, carrots, olives, croutons, house dressing

MIXED GREENS

mixed field greens, cherry tomatoes, cucumbers, balsamic emulsion

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(guest choice)

ATLANTIC SALMON

fresh and simply broiled

FILET MIGNON

G&G classic filet served with house-made brennaise

CHICKEN LIMONE

fresh chicken breast sautéed in our classic limone sauce

all entrees served with chef's presentation of potatoes & seasonal vegetables

DESSERT

(select one for all guests)

LEMON SORBETTO

TIRAMISU

CREME BRÛLÉE

\$60 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior

Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

DINNER

- OPTION TWO -

SALAD

(select one for all guests)

GENE'S

crisp romaine, tomatoes, carrots, olives, croutons, house dressing

MIXED GREENS

mixed field greens, cherry tomatoes, cucumbers, balsamic emulsion

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(guest choice)

ATLANTIC SALMON

fresh and simply broiled

NY STRIP

wet-aged & broiled to temp

FILET MIGNON

G&G classic filet served with house-made brernaise

PORK CHOP

thick-cut broiled to temp

CHICKEN LIMONE

fresh chicken breast sautéed in our classic limone sauce

VEAL PICCATA

tender veal scallopine in lemon caper sauce

all entrees served with chef's presentation of potatoes & seasonal vegetables

DESSERT

(select one for all guests)

LEMON SORBETTO

TIRAMISU

CREME BRÛLÉE

\$70 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior



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CHICAGO'S STEAKHOUSE SINCE 1941

FAMILY STYLE

- OPTION ONE - APPETIZERS

(select three for all guests)

FRIED CALAMARI
MINI CRAB CAKES

STUFFED MUSHROOMS
PIZZA BREAD

ITALIAN SAUSAGE & PEPPERS

SALAD

(select one for all guests)

GENE'S

romaine, tomatoes, carrots, olives, croutons, house dressing

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(select one of each)

CHICKEN

vesuvio, limone, marsala, parmigiana

RIGATONI

house-made meat or marinara sauce, or buttera style

WHITEFISH OR FILET MEDALLIONS

simply broiled

SIDES

(select for all guests)

COTTAGE FRIES *or* MASHED POTATOES
SAUTÉED SPINACH *or* SAUTÉED BROCCOLI

DESSERT

(select one for all guests)

DARK CHOCOLATE MOUSSE

TIRAMISU

PANNA COTTA

\$54 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior

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CHICAGO'S STEAKHOUSE SINCE 1941

FAMILY STYLE

- OPTION TWO -

APPETIZERS

(select three for all guests)

FRIED CALAMARI
MINI CRAB CAKES
ITALIAN SAUSAGE & PEPPERS

STUFFED MUSHROOMS
PIZZA BREAD
ANTIPASTO PLATTER

SALAD

(select one for all guests, served individually)

GENE'S
romaine, tomatoes, carrots, olives, croutons, house dressing

CAESAR
crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(select three for all guests)

CHICKEN
vesuvio, limone, marsala, parmigiana

RIGATONI
house-made meat or marinara sauce, or buttera style

SEAFOOD
whitefish or salmon limone

RISOTTO (V)
toasted arborio rice, fresh asparagus, parmigiano

RAVIOLI
meat or cheese, served in house-made marinara

FILET MEDALLIONS
served with red wine sauce

SIDES

(select three)

MASHED POTATOES
SAUTÉED SPINACH
COTTAGE FRIES

CREAMED SPINACH
VESUVIO POTATOES
SAUTÉED BROCCOLI

DESSERT

(select one for all guests, served individually)

DARK CHOCOLATE MOUSSE
BREAD PUDDING

TIRAMISU
PANNA COTTA

\$70 PER PERSON
EXCLUSIVE OF TAX & GRATUITY
for parties over 30 guests, entree counts are required one week prior



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CHICAGO'S STEAKHOUSE SINCE 1941

FAMILY STYLE

- OPTION THREE - APPETIZERS

(select four for all guests)

FRIED CALAMARI
MINI CRAB CAKES
ITALIAN SAUSAGE & PEPPERS

STUFFED MUSHROOMS
PIZZA BREAD
ANTIPASTO PLATTER

SALAD

(select one for all guests, served individually)

GENE'S

romaine, tomatoes, carrots, olives, croutons, house dressing

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(select four for all guests)

CHICKEN

vesuvio, limone, marsala, parmigiana

RIGATONI

house-made meat or marinara sauce, or buttera style

SEAFOOD

whitefish or salmon limone

RISOTTO (V)

toasted arborio rice, fresh asparagus, parmigiano

RAVIOLI

meat or cheese, served in house-made marinara

FILET MEDALLIONS

served with red wine sauce

SIDES

(select three)

MASHED POTATOES
SAUTÉED SPINACH
COTTAGE FRIES

CREAMED SPINACH
VESUVIO POTATOES
SAUTÉED BROCCOLI

DESSERT

(served family style)

TIRAMISU, PANNA COTTA, DARK CHOCOLATE MOUSSE OR
BREAD PUDDING

\$82 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior

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HORS D'OEUVRES

- IT'S RECOMMENDED TO SELECT 3 TO 4 OPTIONS -

SEASONAL BRUSCHETTA	\$2
STUFFED MUSHROOMS	\$2
ITALIAN MEATBALLS	\$2
CARPACCIO CROSTINI	\$3
FRIED CALAMARI	\$3
COCONUT SHRIMP	\$3
BURGER SLIDERS	\$3
CRAB CAKE BITES	\$4
U10 JUMBO SHRIMP COCKTAIL	\$6/pc
BACON WRAPPED SCALLOPS	\$5
TUNA TARTARE	\$5
SMOKED SALMON CROSTINI	\$4
LAMB LOLLIPOP	\$7
SAUSAGE & PEPPERS SKEWERS	\$3
G&G CLASSIC PINZA <i>(chef Cristiano's Roman pizza)</i>	\$3
BAKED CLAMS	\$3/pc

- WE RECOMMEND 3 TO 4 PER PERSON -

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CHICAGO'S STEAKHOUSE SINCE 1941

BAR PACKAGES

- ASK US ABOUT BOTTLED WINE OPTIONS -

CONSUMPTION

BASED ON CONSUMPTION ACCORDING TO CASH BAR PRICE

BEER & WINE

(includes domestic & imported bottles, house wine, soft drinks, coffee & tea)

THREE HOUR PACKAGE

\$32

FOUR HOUR PACKAGE

\$38

WELL BAR

(includes well liquor, domestic & imported bottles, house wine, soft drinks, coffee & tea)

TWO HOUR PACKAGE

\$32

THREE HOUR PACKAGE

\$46

FOUR HOUR PACKAGE

\$60

PREMIUM BAR

(includes shelf liquor, domestic & imported bottles, house wine, soft drinks, coffee & tea)

TWO HOUR PACKAGE

\$38

THREE HOUR PACKAGE

\$52

FOUR HOUR PACKAGE

\$66



- PER PERSON | EXCLUSIVE OF TAX & GRATUITY -

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INFORMATION & POLICIES

DEPOSIT

a \$250.00 deposit is due at the time your reservation is made. for event minimums over \$2000, a \$500.00 deposit is required. all deposits are non-refundable.

CHILDREN

special menus & pricing are available for children ages 3 to 11

SERVICE CHARGES

a 20% taxable service charge will be added. applicable sales tax will be added to all appropriate items. a 2% planning fee will be added. a 3% credit card processing fee applies to final bills over \$2000.00

FOOD & BEVERAGE

due to federal, state, & local laws concerning food and beverage sales, no food may be removed from the premises. any unused items are the property of Gene & Georgetti. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. food & beverage minimums apply to events at Gene & Georgetti. if the minimum is not met, a fee for the difference will be added to your final bill.

GUEST COUNT

your guaranteed minimum guest count is due 3 full business days prior to your event. final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

ADDITIONAL INFORMATION

special menus and pricing are available for vendors. Gene & Georgetti has a wonderful list of qualified vendors ranging from linen to floral, photography and beyond. please ask us for information!



GRAZIE!

**JESSICA BROWN
JESSICA@GENEANDGEORGETTI.COM**

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