

# Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

## PRIVATE DINING 2022

SPACES

MENUS

BAR

# OUR SPACES

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## THE CHICAGO ROOM

UP TO 60 GUESTS



# OUR SPACES

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## THE LIBRARY

UP TO 30 GUESTS



COMBINE WITH OUR CHICAGO ROOM

FOR UP TO 90 GUESTS



# OUR SPACES

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## GENE'S CARD ROOM

UP TO 18 GUESTS



# Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

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## LUNCH

### SALAD

*(select one for all guests)*

#### GENE'S

*crisp iceberg, tomatoes, carrots, olives, croutons, house dressing*

#### CAESAR

*crisp romaine hearts, house-made croutons, parmigiano*

### ENTRÉE

*(guest choice)*

#### ATLANTIC SALMON

*fresh and simply broiled*

#### CHEF CRISTIANO'S SIGNATURE RISOTTO

*an Italian classic - fresh asparagus & parmigiano cheese*

#### 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

**\$50 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

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## DINNER

- OPTION ONE -

### SALAD

*(select one for all guests)*

#### GENE'S

*crisp iceberg, tomatoes, carrots, olives, croutons, house dressing*

#### CAESAR

*crisp romaine hearts, house-made croutons, parmigiano*

### ENTRÉE

*(guest choice)*

#### ATLANTIC SALMON

*fresh and simply broiled*

#### FILET MIGNON

*G&G classic filet served medium rare plus*

#### 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

**\$70 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

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## DINNER

- OPTION TWO -

### SALAD

*(select one for all guests)*

#### GENE'S

*crisp iceberg, tomatoes, carrots, olives, croutons, house dressing*

#### CAESAR

*crisp romaine hearts, house-made croutons, parmigiano*

### ENTRÉE

*(guest choice)*

#### ATLANTIC SALMON

*fresh and simply broiled*

#### FILET MIGNON

*G&G classic filet served medium rare plus*

#### CHICKEN LIMONE

*fresh chicken breast sautéed in our classic limone sauce*

#### NY STRIP

*wet-aged & broiled, medium rare plus*

#### PORK CHOP

*thick-cut broiled to temp*

#### 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

**\$90 PER PERSON**

**EXCLUSIVE OF TAX & GRATUITY**

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



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## FAMILY STYLE

- OPTION ONE -

### APPETIZERS

*(select two for all guests)*

FRIED CALAMARI

MARGHERITA PINZA

ITALIAN SAUSAGE & PEPPERS

### SALAD

*(select one for all guests)*

GENE'S

CAESAR

*iceberg, tomatoes, carrots, olives, croutons, house dressing*

*crisp romaine hearts, house-made croutons, parmigiano*

### ENTREE

*(select preparation of each)*

CHICKEN

RIGATONI

*vesuvio, limone, marsala, parmigiana*

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

SALMON

*simply broiled or limone*

### SIDES

*(select for all guests)*

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

### DESSERT

*(select one for all guests, served individually)*

CLASSIC CHEESECAKE

TIRAMISU

PANNA COTTA

**\$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

## FAMILY STYLE

- OPTION TWO -

### APPETIZERS

*(select three for all guests)*

FRIED CALAMARI  
ITALIAN SAUSAGE & PEPPERS

MARGHERITA PINZA  
ANTIPASTO PLATTER

### SALAD

*(select one for all guests, served individually)*

GENE'S  
*iceberg, tomatoes, carrots, olives, croutons, house dressing*

CAESAR  
*crisp romaine hearts, house-made croutons, parmigiano*

### ENTREE

*(select three for all guests)*

CHICKEN  
*vesuvio, limone, marsala, parmigiana*

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

SALMON  
*simply broiled or limone*

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

RAVIOLI  
*meat or cheese, served in house-made marinara*

N.Y. STRIP  
*served simply broiled & sliced*

### SIDES

*(select three)*

MASHED POTATOES  
SAUTÉED SPINACH  
COTTAGE FRIES

CREAMED SPINACH  
VESUVIO POTATOES  
SAUTÉED BROCCOLI

### DESSERT

*(select one for all guests, served individually)*

CLASSIC CHEESECAKE

PANNA COTTA

TIRAMISU

**\$75 PER PERSON**  
**EXCLUSIVE OF TAX & GRATUITY**



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## FAMILY STYLE

- OPTION THREE -

### APPETIZERS

*(select four for all guests)*

FRIED CALAMARI  
BAKED CLAMS  
ITALIAN SAUSAGE & PEPPERS

SEASONAL BRUSCHETTA  
MARGHERITA PINZA  
ANTIPASTO PLATTER

### SALAD

*(select one for all guests, served individually)*

GENE'S  
*iceberg, tomatoes, carrots, olives, croutons, house dressing*

CAESAR  
*crisp romaine hearts, house-made croutons, parmigiano*

### ENTREE

*(select four for all guests)*

CHICKEN  
*vesuvio, limone, marsala, parmigiana*

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

SALMON  
*simply broiled or limone*

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

RAVIOLI  
*meat or cheese, served in house-made marinara*

N.Y. STRIP  
*served simply broiled and sliced*

### SIDES

*(select three)*

MASHED POTATOES  
SAUTÉED SPINACH  
COTTAGE FRIES

CREAMED SPINACH  
VESUVIO POTATOES  
SAUTÉED BROCCOLI

### DESSERT

*(select one for all guests, served individually)*

TIRAMISU, PANNA COTTA, CLASSIC CHEESECAKE

**\$90 PER PERSON**  
**EXCLUSIVE OF TAX & GRATUITY**

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## HORS D'OEUVRES

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

|   |        |
|---|--------|
| SEASONAL BRUSCHETTA*                                    | \$2    |
| MARGHERITA PINZA <i>(chef Cristiano's Roman pizza)</i>  | \$3    |
| ITALIAN MEATBALLS                                       | \$2    |
| CARPACCIO CROSTINI*                                     | \$3    |
| CAPRESE SKEWER*   | \$3    |
| BURGER SLIDERS  | \$3    |
| U10 JUMBO SHRIMP COCKTAIL                               | \$6/pc |
| SMOKED SALMON CROSTINI*                                 | \$5    |
| LAMB LOLLIPOP   | \$12   |
| SAUSAGE & PEPPERS                                       | \$3    |
| G&G CLASSIC PINZA <i>(chef Cristiano's Roman pizza)</i> | \$3    |
| BAKED CLAMS   | \$3/pc |
| PROSCIUTTO e MELONE <i>(seasonal)</i>                   | \$4    |

- \*minimum 24 pieces per selection -  
- price is per piece -

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## 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. minimum is before tax and service charge. if the minimum is not met, a fee for the difference will be added to your final bill. please note our responsible alcohol service policy for bar packages*

### 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**