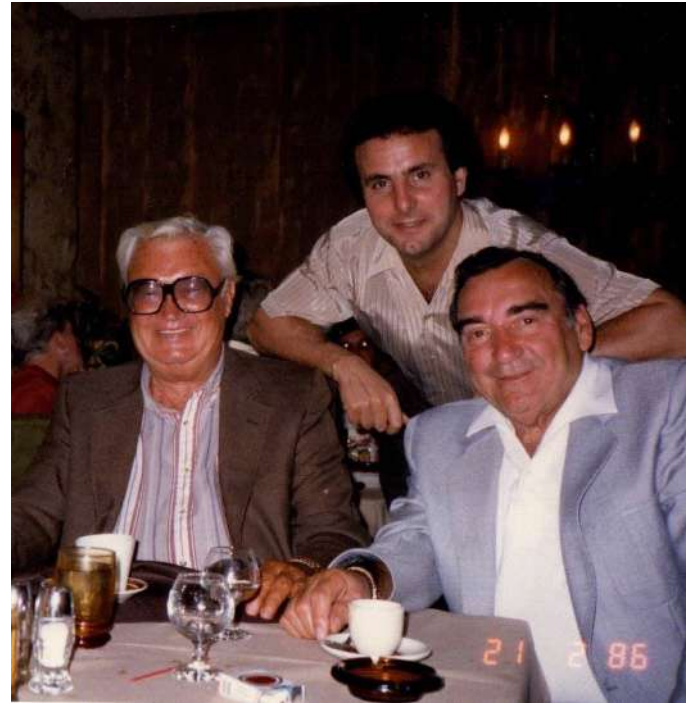


# Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

## PRIVATE DINING 2022

SPACES | MENUS | BAR



Gene & Georgetti was founded in 1941 by Gene Michelotti and his business partner Alfredo Federighi, who was nicknamed "Georgetti" after a famous Italian cyclist.

Located in the heart of River North, Gene & Georgetti is Chicago's oldest and one of its finest steakhouses. Partners Gene and "Georgetti" worked hand in hand to establish the reputation of excellence that is continued through today.



Legends like Frank Sinatra, Bob Hope, Harry Caray & Lucille Ball as well as modern day celebrities like Russell Crowe, Keanu Reeves, Vince Vaughn, and Will Ferrell, along with international, national, and local politicians, have helped make Gene & Georgetti a classic old-time Chicago place to dine for over 80 years.



Chef Cristiano Bassani was born in Bergamo, Italy, and has served in some of the best kitchens across the world during his 36 years in the industry. He has dedicated himself to finding the freshest of ingredients and infusing our family recipes with some of his favorite Italian recipes.



Rooted in history, G&G features the highest quality meats & seafood, homemade pastas, and an extensive wine selection that will intrigue you and your guests.



We can't wait to welcome you!

# OUR SPACES

## GENE'S CARD ROOM

UP TO 16 GUESTS AT TWO TABLES



UP TO 14 GUESTS CAN BE SEATED AT ONE LONG TABLE

# OUR SPACES

## THE LIBRARY

UP TO 30 GUESTS



## COMBINE WITH OUR CHICAGO ROOM

FOR UP TO 90 GUESTS



# OUR SPACES

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## THE CHICAGO ROOM

UP TO 60 GUESTS



SEMI-PRIVATE

# Gene & Georgetti

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## LUNCH

### SALAD

*(select one for all guests)*

#### HOUSE

*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

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## DINNER

- OPTION ONE -

### SALAD

*(select one for all guests)*

#### HOUSE

*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)*

#### 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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## DINNER

- OPTION TWO -

### SALAD

*(select one for all guests)*

#### HOUSE

*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*

#### NY STRIP

*wet-aged & broiled, medium rare plus*

#### FILET MIGNON

*G&G classic filet served medium rare plus*

#### PORK CHOP

*thick-cut broiled to temp*

#### CHICKEN LIMONE

*fresh chicken breast sautéed in our classic  
limone sauce*

#### GNOCCHI POMODORO BASILICO

*fresh potato dumplings in light tomato sauce  
\*not accompanied by potato or vegetable*

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

### DESSERT

*(select one for all guests)*

#### SORBETTO

#### TIRAMISU

#### CREME BRÛLÉE

\$90 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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## FAMILY STYLE

- OPTION ONE -

### APPETIZERS

*(select two)*

ARANCINI      MARGHERITA PINZA  
ITALIAN SAUSAGE & PEPPERS

### SALAD

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

#### HOUSE

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

#### CAESAR

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

### ENTREE

*(select preparation of each)*

#### CHICKEN

*vesuvio, limone, marsala, parmigiana*

#### RIGATONI

*house-made meat or marinara sauce*

#### SALMON

*simply broiled or limone*

### SIDES

VESUVIO POTATOES *or* MASHED POTATOES  
SAUTEED MUSHROOMS *or* BROCCOLINI

### DESSERT

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

SEASONAL DESSERT

TIRAMISU

PANNA COTTA

\$60 PER PERSON  
EXCLUSIVE OF TAX & GRATUITY

# Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

## FAMILY STYLE

- OPTION TWO -

### APPETIZERS

*(select three)*

ARANCINI  
ITALIAN SAUSAGE & PEPPERS

MARGHERITA PINZA  
ANTIPASTO PLATTER

### SALAD

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

HOUSE  
*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*

SALMON  
*simply broiled or limone*

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

RAVIOLI  
*meat or cheese filled served  
with marinara sauce*

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

### SIDES

*(select three)*

MASHED POTATOES  
SAUTEED MUSHROOMS  
SPINACI GRATINATE

BROCCOLINI  
VESUVIO POTATOES

### DESSERT

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

SEASONAL DESSERT

PANNA COTTA

TIRAMISU

\$75 PER PERSON  
EXCLUSIVE OF TAX & GRATUITY



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## FAMILY STYLE

- OPTION THREE -

### APPETIZERS

*(select four)*

FRIED CALAMARI  
ARANCINI  
ITALIAN SAUSAGE & PEPPERS

SEASONAL BRUSCHETTA  
MARGHERITA PINZA  
ANTIPASTO PLATTER

### SALAD

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

HOUSE  
*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*

SALMON  
*simply broiled or limone*

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

RAVIOLI  
*meat or cheese filled served  
with marinara sauce*

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

### SIDES

*(select three)*

MASHED POTATOES  
SAUTEED MUSHROOMS  
SPINACI GRATINATE

BROCCOLINI  
VESUVIO POTATOES

### DESSERT

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

TIRAMISU, PANNA COTTA, SEASONAL DESSERT

\$90 PER PERSON  
EXCLUSIVE OF TAX & GRATUITY

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## HORS D'OEUVRES

- INDIVIDUAL PIECES -

SEASONAL BRUSCHETTA	\$2
CAPRESE SKEWER	\$3
110 JUMBO SHRIMP COCKTAIL	\$6/pc
ARANCINI	\$3

## FAMILY STYLE APPETIZERS

- SERVES APPROXIMATELY 3-4 PEOPLE -

CALAMARI FRITTI	\$22
CALAMARI alla GRIGLIA	\$21
MARGHERITA PINZA	\$17
G&G CLASSIC PINZA	\$17
HOUSE-MADE MEATBALLS	\$10
PROSCIUTTO e BURRATA	\$24
ITALIAN SAUSAGE & PEPPERS	\$16
ANTIPASTO MISTO BOARD	\$21
SHRIMP DE JONGHE	\$25

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## BAR PACKAGES

### CONSUMPTION

BASED ON CONSUMPTION ACCORDING TO BAR PRICING

#### BEER & WINE

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

TWO HOUR PACKAGE

\$40

THREE HOUR PACKAGE

\$45

#### WELL BAR

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

TWO HOUR PACKAGE

\$45

THREE HOUR PACKAGE

\$50

#### PREMIUM BAR

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

TWO HOUR PACKAGE

\$60

THREE HOUR PACKAGE

\$70



- PER PERSON - EXCLUSIVE OF TAX & GRATUITY -

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## INFORMATION & POLICIES

### DEPOSIT & PAYMENT

a deposit is due at the time your reservation is made. for event minimums over \$2000, a \$250.00 deposit is required. all deposits are non-refundable. at the end of your event, the deposit will be deducted from the final bill.

gift cards and promotional gift cards cannot be used for private dining payments, contracted events, catering, or deposits for private dining parties.

### 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 3.5% private room/planning fee will be added.

### 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

### DECOR

included on each table is a glass votive with a rechargeable candle. open-flame is not allowed in our spaces. if you would like to bring more decor, please note that we cannot have items hung or taped to our walls. to add more decor, please ask about our upgrades page.

### 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.

\*our private dining spaces are located on the second floor of our historic building which dates back to 1874. as such, private dining rooms are only accessible via stairs

\*if many of your guests will be driving, please ask us about adding valet services!



GRAZIE!

JESSICA BROWN  
[JESSICA@GENEANDGEORGETTI.COM](mailto:JESSICA@GENEANDGEORGETTI.COM)

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