

312 CHICAGO

PRIVATE DINING MENUS

To book your private event, please contact
Tammy Henderson Assistant Manager
tammy.henderson@sonesta.com

312 CHICAGO

BREAKFAST OPTION 1

FAMILY STYLE
\$25 PER PERSON

Frutta

berries & bananas | chia seeds | wildflower honey | vanilla yogurt

Mista

daily baked pastries | whipped butter & jam | fresh fruit | choice of juice

Continental

scrambled eggs | roasted potatoes | caramelized onion | peppers | smoked bacon

Americana

Beverages included: juice | soft drinks | coffee | tea

312 CHICAGO

BREAKFAST OPTION 2

\$30 PER PERSON
INDIVIDUALLY SERVED

Includes: white & multigrain toasts, house made jam, bagels, cream cheese.

choice of:

Avocado Toast

whipped ricotta | egg your way | crispy leeks | basil-oil cured tomatoes | served on ciabatta

Uove al Tegamino

two eggs your way | crispy pancetta | fingerling potatoes | mild Italian sausage

French Toast

sliced brioche | whipped vanilla cream | berries & bananas | pure Vermont maple syrup

Beverages included: juice | soft drinks | coffee | tea

312 CHICAGO

BREAKFAST OPTION 3

\$40 PER PERSON
INDIVIDUALLY SERVED

Includes: white & multigrain toasts, house made jam, bagels, cream cheese and freshly baked pastries.

choice of:

Carpaccio di Salmone

smoked salmon | goat cheese drop | capers | fresh dill | pickled red onion | arugula

Lemon Ricotta Pancakes

two eggs your way | crispy pancetta | fingerling potatoes | mild Italian sausage

Uove al Tegamino

two eggs your way | crispy pancetta | fingerling potatoes | mild Italian sausage

Aragosta

lobster cake | brioche bun | honey mustard | heirloom tomatoes | lettuce | crispy leeks | truffle fries

Beverages included: juice | soft drinks | coffee | tea

312 CHICAGO

ITALIAN BRUNCH

FAMILY STYLE

\$30 PER PERSON

Minimum of 30 guests.

fresh fruit
assorted pastries
soft scrambled eggs
roasted potatoes
sausages & peppers
crispy smoked bacon
french toast with cinnamon banana
berries & yogurt
vanilla & apple cider panna cotta
coffee | orange juice

BUFFET STYLE

\$25 PER PERSON

Minimum of 50 guests.
Includes one tray of each dish.
Additional items are available for \$70 per tray.

fresh fruit
assorted pastries
assorted house made bread
soft scrambled eggs
frittatine
roasted potatoes
sausages & peppers
crispy smoked bacon
baked pasta
french toast with cinnamon banana
berries & yogurt
coffee | orange juice | mimosa

312 CHICAGO

ITALIAN LUNCH

FAMILY STYLE

\$35 PER PERSON

Minimum of 30 guests.

Upon arrival, guests will be offered a herbed focaccia, rosemary olive dip and grana padana.

ANTIPASTI

choice of 3:

Affettati Misti

prosciutto | salami | mortadella | provolone | roasted peppers | grana padana | cured olives

Caesar

baby romaine | garlic crostini | white anchovies | shaved parmesan | house made dressing

Rucolella

heirloom tomatoes | cucumbers | artichokes | pecorino romano | lemon vinaigrette

Grilled Vegetables

zucchini | yellow squash | eggplant | roasted peppers | wild mushrooms | crispy cauliflowers

Bruschetta

diced tomatoes | basil | EVOO | balsamic reduction

Crostoni

grilled crostoni | brie | cured green apple | house made grape mustard

Gamberoni

poached shrimp | house made cocktail sauce | fresh celery

312 Ceviche

chef choice of seafood marinated with lemon juice | shallots | cucumbers | celery

312 CHICAGO

ITALIAN LUNCH

PRIMI E SECONDI

choice of 3:

Spaghetti al Pomodoro

imported spaghetti | roasted garlic tomato basil sauce

Agnolotti

braised short ribs stuffed pasta | wild mushrooms | aurora sauce

Pasta al Forno

baked penne | smoked mozzarella | italian sausages | ricotta | pine nuts

Pollo e Carciofi

pan seared chicken breast | caper berries | artichokes | green beans | almond roasted potatoes

Capri

lightly breaded chicken breast | fresh tomatoes | mozzarella | basil | arugula | balsamic reduction | asparagus

Salmone

pan seared salmon | asparagus | polenta | apple glaze

Baccala'

baked cod | kalamata olives | potatoes | spinach | oregano tomato broth

Medaglioni

smoked bacon wrapped angus beef medallions | soft polenta | porcini | au jus

DOLCI DELLA CASA

Tiramisu | Creme Brule

312 CHICAGO

LUNCH OPTION 1

\$30 PER PERSON
FAMILY STYLE

Upon arrival, guests will be offered house made focaccia served with olive oil and whipped butter.

FIRST COURSE

shareable dishes

Arugula Salad

baby arugula | cucumbers | roasted tomatoes | artichokes | pecorino-romano | lemon vinaigrette

Charcuterie

prosciutto | soppressata | bresaola | brie | gouda | house made jam

SECOND COURSE

shareable dishes

Gemelli al Pesto

gemelli pasta | fresh mozzarella | confit tomato | basil pesto cream

Pollo al Limone

pan seared chicken breast | artichokes | roasted potatoes | capers | lemon cream sauce

DESSERT

shareable dishes

Tiramisu | Creme Brule | Fresh Fruit

312 CHICAGO

LUNCH OPTION 2

\$40 PER PERSON
INDIVIDUALLY SERVED

Upon arrival, guests will be offered house made focaccia served with olive oil and whipped butter.

FIRST COURSE

choice of:

Caesar

baby romaine | garlic crostini | white anchovies | parmesan | caesar dressing

Caprese

fresh mozzarella | sliced tomatoes | basil | EVOO | smoked sea salt | balsamic reduction

SECOND COURSE

choice of:

Spaghetti e Stracciatella

spaghetti | stracciatella | roasted garlic marinara

Salmone al Padella

pan seared Faroe Island salmon | sauteed spinach | grilled asparagus
roasted potatoes | garlic butter melt | crispy cauliflower

Medaglioni di Carne

pan seared beef medallions | spinach & artichoke cream | sun dried tomato | polenta cake

DESSERT

Tiramisu | Creme Brule | Gelato

312 CHICAGO

LUNCH OPTION 3

\$55 PER PERSON
INDIVIDUALLY SERVED

Upon arrival, guests will be offered rosemary focaccia, imported cheeses and imported cold cut.

FIRST COURSE

choice of:

Arugula Salad

baby arugula | cucumbers | roasted tomatoes | artichokes | pecorino-romano | lemon vinaigrette

Spinaci Salad

baby spinach | caramelized walnuts | blueberries | Anjou pear | baby beets | gorgonzola
strawberry balsamic dressing

Zuppe del Giorno

soup of the day

SECOND COURSE

choice of:

Gnocchi e Provola

potato dumplings | smoked provola | basil marinara

Fettuccine e Gamberi

fettuccine pasta | garlic shrimp | basil marinara sauce

Pollo al Limone

pan seared chicken breast | artichokes | roasted potatoes | caper berries | lemon cream sauce

Sole Ripieno

dover sole | crab meat | lemon breadcrumbs | mashed potatoes | pepper-tomato sauce

DESSERT

Tiramisu | Crème Brule | Gelato

312 CHICAGO

DINNER OPTION 1

FAMILY STYLE

\$55 PER PERSON

Upon arrival, guests will be offered focaccia served with olive oil and whipped butter.

FIRST COURSE

one dish serves six people.

Arugula

baby arugula | cucumbers | roasted tomatoes | artichokes | pecorino-romano | lemon vinaigrette

Charcuterie

prosciutto | soppressata | bresaola | brie | gouda | house made jam

SECOND COURSE

one dish serves six people.

Gemelli al Pesto

gemelli pasta | fresh mozzarella | confit tomato | basil pesto cream

Gnocchi al Forno

potato dumplings | melted smoked gouda | basil marinara

Salmone al Padella

pan seared Faroe Island salmon | honey radish | crispy cauliflower
bell pepper sauce

DESSERT

one dish serves six people.

Chefs Selection

312 CHICAGO

DINNER OPTION 2

\$65 PER PERSON

Upon arrival, guests will be offered rosemary focaccia, imported cheeses and imported cold cut.

FIRST COURSE

choice of:

Burrata

sliced tomatoes | basil | EVOO | smoked sea salt | balsamic reduction

Caesar

baby romaine | garlic crostini | white anchovies | parmesan | caesar dressing

Tartara di Tonno

tuna tartare | baby arugula | crispy leeks | balsamic glaze

SECOND COURSE

choice of:

Penne Napoletana

penne pasta | fresh mozzarella | basil marinara sauce

Orecchiette alla Sarda

little ear pasta | ricotta | smoked gouda | aurora sauce

Bistecca di Manzo

12oz New York strip steak | sautéed spinach | roasted potatoes | rosemary red wine sauce

Salmone al Padella

pan seared Faroe Island salmon | honey radish | crispy cauliflower
bell pepper sauce

DESSERT

Tiramisu | Crème Brule | Gelato

312 CHICAGO

DINNER OPTION 3

\$75 PER PERSON

Upon arrival, guests will be offered rosemary focaccia, imported cheeses and imported cold cut.

FIRST COURSE

choice of:

Granchio

house made crab cake | arugula | cucumbers | confit tomatoes

Mista di Stagione

green field mix | roasted tomatoes | lemon fennel | artichokes | edamame | house made dressing

Misticanza

toasted focaccia | basil-oil tomato confit | for di latte bresaola | arugula | fennel | herb red wine vinaigrette

SECOND COURSE

choice of:

Garganelli

garganelli pasta | mild Italian sausage | sweet peas | porcini | pine nuts | parmigiana cream sauce

Gnocchi alla Salvia

potato dumplings | black grapes | toasted pistachio crumbs | mascarpone | brown butter sage sauce

Spigola in Crosta

striped bass | lemon breadcrumbs | beech mushrooms | artichokes | roasted tomatoes
white wine sauce

Nodino di Maiale

grilled pork chop | garlic mashed potatoes | cream of wild mushroom
truffled-black salt butter

DESSERT

Tiramisu | Crème Brule | Gelato

312 CHICAGO

STUZZICHINI

\$20 PER PERSON

Displayed hors d'oeuvres.
2 pieces per serving

For additional choices, an extra \$10 per person will be charged.

Bruschetta

garlic crostini | heirloom tomato | basil | shaved parmigiano | EVOO

Prosciutto e Formaggio

aged prosciutto | smoked gouda | toasted pistachio

Brioche

toasted brioche | goat cheese | grape must

Crab Cake

baby crab cake | honey mustard mayo | parsnip drop

COLD ADD-ONS

+\$3 PER PERSON

Tostino

toasted ciabatta | brie | marmalade
honey-balsamic glaze

Crudo

scallops | octopus | shrimp | red onion | herbs
cucumbers | lemon juice | EVOO

Misto

basil marinated mozzarella skew | confit tomatoes
iberic chorizo | emmental

Tonno

tuna tartare | honey toasted sesame
house made mayo | crispy bib lettuce

HOT ADD-ONS

+\$5 PER PERSON

Polpettine

house made meatballs | parmigiano
marinara

Melanzane

ricotta & herbs stuffed eggplant
roasted pepper sauce

Crocchette di Pesce

cod & potato

Tagliata di Manzo

sliced strip loin | arugula | shaved pecorino
pepper chimichurri

312 CHICAGO

BEVERAGE PACKAGES

HOUSE

\$30 PER PERSON / 2 HOURS

\$38 PER PERSON / 3 HOURS

BIANCO

Donini Pinot Grigio

2021, delle Venezie, Italy

ROSSO

Donini Montepulciano d'Abruzzo

2020, Abruzzo, Italy

SPUMANTE

Poggio Dei Vigneti Prosecco

NV, Veneto, Italy

BEER

Stella Artois

Coors Light

Modelo Especial

Lagunitas A Little Sumpin'

Sumpin' Peroni 0.0

Two Brothers Prairie Path (GF)

PREMIUM

\$38 PER PERSON / 2 HOURS

\$45 PER PERSON / 3 HOURS

BIANCO

Ca'del Baio Luna d'Agosto Chardonnay

2021, Piedmont, Italy

ROSSO

Paso Doro Cabernet Sauvignon

2021, Paso Robles

Ron Rubin Pinot Noir

2019, Russian River, Sonoma

BEER

Stella Artois

Coors Light

Modelo Especial

Lagunitas A Little Sumpin'

Sumpin' Peroni 0.0

Two Brothers Prairie Path (GF)

312 CHICAGO

BEVERAGE PACKAGES

SUPER PREMIUM

\$45 PER PERSON / 2 HOURS

\$52 PER PERSON / 3 HOURS

BIANCO

Jacques Dumont Sauvignon Blanc
2022, Loire Valley, France

ROSSO

Chateau Mont-Redon Cotes du Rhone
2021, Rhone Valley, France

Llatium Morini Valpolicella Ripasso
2018, Veneto, Italy

BEER

Stella Artois

Coors Light

Modelo Especial

Lagunitas A Little Sumpin'

Sumpin' Peroni 0.0

Two Brothers Prairie Path (GF)

LIQUOR UPGRADES

\$12 PER PERSON / 2 HOURS

\$18 PER PERSON / 3 HOURS

CALL

**Svedka, New Amsterdam,
Bacardi, José Cuervo, Jim Beam,
Chivas**

\$20 PER PERSON / 2 HOURS

\$27 PER PERSON / 3 HOURS

PREMIUM

**Ketel One, Grey Goose, Bombay Sapphire,
Hendricks, Mount Gay, Markers Mark,
Johnny Walker Black, Bulliet, El Milagro**

***Liquor Package can be added to any Package.

***All Beverage Packages include soft drinks