

# 312 CHICAGO

## PRIVATE DINING MENUS

To book your private event, please contact Events Coordinator  
Dema Matthews at [dema.matthews@sonesta.com](mailto:dema.matthews@sonesta.com).

# 312 CHICAGO

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## BREAKFAST OPTION 1

### FAMILY STYLE \$25 PER PERSON

#### **Frutta Mista**

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

#### **Continental**

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

#### **Americana**

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

Beverages included: juice | soft drinks | coffee | tea

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## 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

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## 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

## HORS D'OEUVRES

\$8 EACH

10 pieces minimum.

### COLD

#### Gambero (1)

poached shrimp | house made honey mustard  
mayo | chive

#### Capesante (1)

scallops crudo | lemon zest | paprika

#### Crostini (2)

brie | dry figs | grape mustard

#### Bruschetta (2)

tomato | basil | shaved pecorino

#### Bufalina (1)

buffalo mozzarella | butternut squash  
balsamic reduction

#### Prosciutto (1)

cured imported prosciutto | cantaloupe melon  
grana padano | honey truffle

### HOT

#### Granchio (1)

petite crab cake | pickled red onion  
honey mustard

#### Polpettine (2)

lamb meatballs | herbed ricotta

#### Sliders (1)

prime angus beef | beer braised onions  
provolone | brioche

#### Spiedino di Pollo (1)

sesame crusted chicken skewers | pepper salsa

#### Spiedino Vegetale (1)

grilled vegetables skewers | smoked sea salt  
EVOO

#### Crocchette (2)

potato & smoked mozzarella

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## 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 disk.  
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

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## ITALIAN LUNCH

### FAMILY STYLE \$35 PER PERSON

Minimum of 30 guests.

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, 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

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## 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

#### **Costolette**

braised short ribs | garlic mashed potatoes | vegetables mirepoix | garlic lemon zest

## DOLCI DELLA CASA

**Tiramisu** | **Cannoli** | **Panna Cotta**



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## 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 | sopressata | confit sausage | brie | gouda | house made jam

### SECOND COURSE

shareable dishes

#### Penne al Pesto

penne 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 | Cannoli | Panna Cotta | Fresh Fruit

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## 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 | fregola sarda | grilled asparagus | golden beet volute

#### Medaglioni di Carne

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

### DESSERT

Tiramisu | Cannoli | Gelato

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## LUNCH OPTION 3

\$55 PER PERSON  
INDIVIDUALLY SERVED

Upon arrival, guests will be offered zeppole served with marinara, imported cheeses and imported cold cut.

### FIRST COURSE

choice of:

#### Arugula Salad

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

#### Wedge Salad

crispy pancetta | grape tomatoes | cucumbers | caramelized walnuts | gorgonzola | blue cheese dressing

#### Zuppe del Giorno

soup of the day

### SECOND COURSE

choice of:

#### Gnocchi e Porcini

potato dumplings | porcini mushrooms | toasted pine nuts | goat cheese cream

#### 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

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## DINNER OPTION 1

### FAMILY STYLE \$55 PER PERSON

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

### FIRST COURSE

one dish serves size people.

#### Arugula Salad

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

#### Charcuterie

prosciutto | soppressata | confit sausage | brie | gouda | house made jam

### SECOND COURSE

one dish serves size people.

#### Penne al Pesto

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

#### Gnocchi al Forno

potato dumplings | melted smoked gouda | basil marinara

#### Salmone al Forno

pan seared Atlantic salmon | roasted potatoes | grilled asparagus | golden pepper sauce

### DESSERT

one dish serves size people.

#### Panna Cotta & Wild Berries

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## DINNER OPTION 2

\$65 PER PERSON

Upon arrival, guests will be offered zepole served with marinara, 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 | fregola sarda | grilled asparagus | golden beet volute

### DESSERT

Tiramisu | Crème Brule | Gelato

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## DINNER OPTION 3

\$75 PER PERSON

Upon arrival, guests will be offered zepole served with marinara, 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

#### Carpaccio di Manzo

beef tenderloin carpaccio | frisée | pickled red onion | capers | shaved pecorino | goat cheese drop | EVOO

### SECOND COURSE

choice of:

#### Garganelli Romagnoli

garganelli pasta | mild Italian sausage | sweet peas | caramelized onion | roma tomatoes | shaved ricotta salate

#### Gnocchi alla Salvia

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

#### Spigola al Forno

striped bass | lemon breadcrumbs | parsnip potato mash | roasted baby carrots | golden pepper sauce

#### Nodino di Maiale

grilled pork chop | garlic mashed potatoes | grilled asparagus | gorgonzola cream sauce

### DESSERT

Tiramisu | Crème Brule | Gelato

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## 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 | fig 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

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