Grotto®

BANQUETS

HOUSTON
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THE WOODLANDS
9595 Six Pines
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www.grottorestaurants.com

ULTIMO FAMIGLIA DINNER

Choosing the Ultimo Famiglia Dinner, served à la famiglia, allows you and your guests to enjoy a dining experience like no other. Your platter choices are served directly to the table and passed from guest to guest.

ANTIPASTI

Choose two

Crispy Ravioli: Served with sugo rosa

Mini Meatballs: Mini meatballs with marinara sauce

Bruschetta Grotto: Round toast with tomatoes, feta cheese and balsamic glaze

Zucca a la Romana: Romano crusted zucchini with sugo rosa sauce

Calamari: Fried calamari with marinara sauce

Funghi Ripieno: Stuffed mushrooms with Italian sausage and bianca sauce

Pepe al Provolone: Stuffed cherry peppers with salami and provolone cheese

PRIMI

Choose one

Grotto Salad: Italian home-style salad

Tomato Caprese: Sliced tomatoes and fresh homemade mozzarella

Caesar Salad: Crisp romaine, Parmigiano and garlic croutons

Insalata Mista: Mixed greens, cucumbers, tomatoes, olives, feta cheese and Italian vinaigrette

SECONDI

Choose two pastas

Spaghetti con Marinara: Spaghetti with homemade marinara sauce

Paglia e Fieno: Fettuccine, mushrooms, imported prosciutto and peas in a Parmesan cream sauce

Penne Amatriciana: San Marzano tomatoes, simmered with sweet onion and pancetta

Potato Gnocchi: Homemade potato dumplings with tomato sauce

Penne al Forno: Baked penne pasta with Italian cheese and tomato sauce

Pappardelle Aglio e Olio: Wide ribbon pasta tossed with olive oil and garlic

Mezzaluna: Half-moon spinach raviolis, mushrooms and Roma tomatoes in a delicate sage essence

Ravioli alla Vodka: Homemade raviolis stuffed with four Italian cheeses

Choose one entrée

Chicken or Eggplant Parmigiano: Baked with mozzarella and marinara sauce

Chicken Grotto: Sautéed chicken scaloppine with mushrooms and white wine sauce

Pollo Francese: Lightly-breaded chicken breast with artichokes, mushrooms and a lemon and white wine sauce

Salmon Griglia: Grilled salmon fillet with shrimp, roasted tomatoes, mushrooms and caper lemon white wine sauce

Veal Romano: Romano-crusted veal scaloppine

Snapper Siciliano: Capellini-crusted red snapper topped with jumbo lump crab and Roma tomatoes in a garlic shrimp sauce (add $3 per person)

Lasagne al Forno: Thin-baked layers of meat, pasta, ricotta and mozzarella

Beef Tenderloin: Sliced beef tenderloin finished in a Barolo wine reduction (add $5 per person)

Penne con Gamberi al Limone: Sautéed shrimp, asparagus, shaved garlic and citrus

DOLCE

Choose two

Mezzanotte: Double-layered, dark, rich chocolate cake with chocolate sauce

Strawberry Cassata: Angel food cake, chantilly cream, sweetened ricotta cheese, fresh strawberries and strawberry sauce

Cheesecake: Traditional New York style cheesecake

Tiramisu: Italian custard, ladyfingers, Kahlúa, mascarpone cheese, chantilly cream and cocoa

48
per guest

PRIMO FAMIGLIA

Choosing the Primo Famiglia, served à la famiglia, allows you and your guests to enjoy a dining experience like no other. Your platter choices are served directly to the table and passed from guest to guest.

PRIMI

Choose one

Grotto Salad: Italian home-style salad

Tomato Caprese: Sliced tomatoes and fresh homemade mozzarella (add $3 per person)

Caesar Salad: Crisp romaine, Parmigiano and garlic croutons

Insalata Mista: Mixed greens, cucumbers, tomatoes, olives, feta cheese and Italian vinaigrette

SECONDI

Choose two pastas

Spaghetti con Marinara: Spaghetti with homemade marinara sauce

Fettuccine Alfredo: Fettuccine tossed with a cheesy cream sauce

Pappardelle Aglio e Olio: Wide ribbon pasta tossed with olive oil and garlic

Penne al Forno: Baked penne pasta with Italian cheese and tomato sauce

Potato Gnocchi: Homemade potato dumplings with tomato sauce

Wild Mushroom Risotto: Risotto with garlic and wild mushrooms

Ravioli alla Vodka: Homemade raviolis stuffed with four Italian cheeses

Choose one entrée

Chicken or Eggplant Parmigiano: Baked with mozzarella and marinara sauce

Chicken Grotto: Sautéed chicken scaloppine with mushrooms and white wine sauce

Pollo Francese: Lightly-breaded chicken breast with artichokes, mushrooms and a lemon and white wine sauce

Salmon Griglia: Grilled salmon fillet with shrimp, roasted tomatoes, mushrooms and caper lemon white wine sauce (add $5 per person)

Rigatoni della Sansoni: Rigatoni, homemade meatballs, meat sauce

Penne con Gamberi al Limone: Sautéed shrimp, asparagus, shaved garlic and citrus (add $5 per person)

Lasagne al Forno: Thin-baked layers of meat, pasta, ricotta and mozzarella (add $5 per person)

DOLCE

Choose two

Mezzanotte: Double-layered, dark, rich chocolate cake with chocolate sauce

Strawberry Cassata: Angel food cake, chantilly cream, sweetened ricotta cheese, fresh strawberries and strawberry sauce

Cheesecake: Traditional New York style cheesecake

Tiramisu: Italian custard, ladyfingers, Kahlúa, mascarpone cheese, chantilly cream and cocoa

27 per guest for lunch
(Dolce not included)

38 per guest for dinner

SICILY MENU

INSALATA O ZUPPA

Choice of

Grotto Italian Salad

Caesar Salad

Tomato Basil Soup

PRANZO

Choice of

Paglia e Fieno
Fettuccine, mushrooms, prosciutto, peas and Parmesan cream

Rigatoni della Sansoni
Rigatoni, homemade meatballs and meat sauce

Pollo Francese
Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine and penne al bosco

PANE

Italian bread and focaccia

DOLCE

Choice of

Cheesecake
Traditional New York style cheesecake

Tiramisu
Italian custard, ladyfingers, Kahlúa, mascarpone cheese, chantilly cream and cocoa

BEVI

Regular iced tea or soft drinks and coffee

Biscotti and tre-colore cookies placed on each table, compliments of Grotto

38
per person

NAPLES MENU

INSALATA O ZUPPA

Choice of

Caesar Salad

Farwell Salad

Tomato Basil Soup

Zuppa Maritata

PRANZO

Choice of

Pollo Francese
Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine and penne bosco

Veal Kickerillo
Parmesan-crusted scaloppine with mushrooms and a touch of lemon, served with fettuccine Alfredo

Grilled Snapper Ceretto
Portobello mushrooms, shrimp and tomatoes in a Pinot Grigio sauce, served with penne marinara

PANE

Italian bread and focaccia

DOLCE

Choice of

Praline Cheesecake
With caramel sauce

Strawberry Cassatta
Angel food cake, chantilly cream, sweetened ricotta cheese, fresh strawberries and strawberry sauce

BEVI

Regular iced tea or soft drinks and coffee

Biscotti and tre-colore cookies placed on each table, compliments of Grotto

47
per person

ROME MENU

PRIMI

Choice of

Cannelloni
Homemade airy light pasta stuffed with chicken and spinach, with béchamel and marinara sauce

Scampi Grotto
Shrimp sautéed with mushrooms, garlic white wine and lemon

INSALATA O ZUPPA

Choice of

Grotto Salad

Caesar Salad

Tomato Basil Soup

Lobster Bisque

PRANZO

Choice of

Pollo Francese
Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine, penne bosco

Snapper Siciliano
Capellini-crusted, Roma tomatoes, garlic, shrimp sauce, green beans, jumbo lump crab meat

Filet Alla Griglia
Center-cut beef filet (6 oz) with Barolo wine sauce, served with Italian roasted potatoes and grilled asparagus

DOLCE

Choice of

Strawberry Cassatta
Angel food cake, chantilly cream, sweetened ricotta cheese, fresh strawberries and strawberry sauce

Mezzanote
Triple-layer chocolate cake rich with chocolate sauce

BEVI

Regular iced tea or soft drinks and coffee

Biscotti and tre-colore cookies placed on each table, compliments of Grotto

56
per person

CONTORNI MENU

The Contorni Menu is for creating a unique cocktail reception or as passed hors' d oeuvres

Miniature Italian Meatballs
Served with marinara
6 pp

Salmon Carpaccio
Served on toasted rounds with an herb dill sauce
7 pp

Tomato Caprese Skewer
Sliced cherry tomatoes and fresh mozzarella
4 pp

Fried Calamari with Marinara
6 pp

Beef Carpaccio
Served on toasted rounds with an herb dill sauce
7 pp

Bruschetta
Miniature garlic toast with feta cheese, fresh tomatoes and basil, drizzled with balsamic vinaigrette
4 pp

Crispy Ravioli
Served with sugo rosa
4 pp

Proscuitto-Wrapped Shrimp
8 pp

Smoked Salmon
Served with asparagus
7 pp

Assorted Pizza
7 pp

Antipasta Display
7 pp

Miniature Dolce Display
One choice: 4 pp **Two choices:** 6 pp **Three choices:** 8 pp
Mezzanotte, Cheesecake, Toffee Chocolate Crunch Cake, Profiteroles or Miniature Key Lime Pie

LUNCH MENU

Available Monday-Friday, 11:00 am to 3:00 pm

INSALATA O ZUPPA

Choice of

Grotto Italian Salad

Caesar Salad

Tomato Basil Soup

PRANZO

Choice of

Spaghetti Bolognese
Spaghetti with homemade meat sauce

Pollo Francese
Lightly-breaded chicken breast with artichokes, mushrooms, lemon and white wine
Served with penne al bosco

Salmon Paillard
Thinly-pounded Atlantic salmon, arugula, Roma tomatoes, light lemon, olive oil dressing

BEVI

Regular iced tea or soft drinks and coffee

Biscotti and tre-colore cookies placed on each table, compliments of Grotto

25
per person

BREAKFAST MENU

Available Monday-Friday, 7:00 am to 11:00 am

Continental Buffet

Blueberry muffins

Banana muffins

Assorted fruit

Fresh-squeezed orange juice

Hot tea

Decaffeinated and regular coffee

Milk

15
per person

Plated Breakfast

Host to choose one entrée

Uovo alla Colazione
Scrambled eggs with sausage and peppers, bacon and roasted potatoes

Or

Uovo alla Grotto
Scrambled eggs, crispy bacon and amatriciania sauce and roasted peppers

Bevi

Fresh-squeezed orange juice

Hot tea

Decaffeinated and regular coffee

Milk

Served with Italian bread and whipped homemade butter

21
per person

Grotto Private Dining Information

Inspired by classic Southern Italian cooking, Grotto features delicious veal, chicken, seafood and house made pastas. The breath-taking décor features spectacular hand-blown glass chandeliers, whimsical murals and custom-made polished iron scrollwork. With our winning combination of impeccable service, superb cuisine and passion for detail, Grotto is the perfect location for Italian dining.

THE ENOTECA ROOM: The Enotecca Room is the perfect setting for a business meeting or intimate family affair. This room can accommodate up to 30 guests seated and up to 40 guests reception style. With walls surrounded by our impressive wine collection, this room is the ideal setting for your next happy hour or social event.

THE AMALFI ROOM: The Amalfi Room is able to accommodate groups of up to 60 guests seated and 100 reception style. This spacious room is surrounded by custom Italian murals and a warm, entertaining atmosphere. The space is the perfect location for your next corporate gathering, organization benefit, and more.

ENOTECCA ROOM & AMALFI ROOM: These rooms combined can accommodate up to 100 guests seated and 200 reception style.

WORKING WINE ROOMS: Both of our banquet rooms are working wine rooms. Our service staff may come in at any time to retrieve wine.

BOOKING AN EVENT: A credit card is required to reserve a private room for your event.

BANQUET MENU PRICING: Banquet menu pricing ranges from $21 to $56 per person. Vegetarian, Gluten Free, and Customized menus are available upon request.

THE CONTORNI MENU: This is our unique cocktail menu that enables you as the host to select from a variety of items creating an exceptional cocktail reception. This menu is also available for those wishing to offer passed hors d'oeuvres prior to your lunch or dinner event.

Alcoholic beverages are not included in the per person menu prices. Prices do not include a 3% Banquet Fee, applicable sales tax, or a 17% Suggested Gratuity for your service staff.

GUARANTEES: Grotto requires a guaranteed number of guests three (3) business days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

MISCELLANEOUS: Grotto is able to provide floral centerpieces and audio visual equipment at an additional charge. Please advise our Events Coordinator of your needs and to obtain current pricing.

CAKE SLICING FEE: Grotto will charge a $2.00 per person cake slicing fee for cakes served by the banquet staff.

Menu and Prices are subject to change without notice.